



Taste it, Missoula!

Bob Zimorino's Arroz Tomatera con Carne

Ingredients

10 – 12 oz. sirloin cut in thin strips
1 fresh anaheim chile
1 red jalapeno pepper
1 poblano pepper
1 med. onion
2 cloves of fresh garlic
12 oz. can crushed tomatoes
8 oz. cooked black beans
3 oz. can of tomato paste

Directions

Chop all of the peppers, the onion and mince the garlic. Saute the sirloin strips in hot oil until browned. Remove from pan. Saute the rest in a little olive oil until they start to soften. Add the seasonings 2 tbsp. chili powder, 1 tsp. cumin, 2 tsp oregano and 1 tsp. thyme. Stir them in then add the crushed tomatoes and a can of water. Bring to a light boil and then add ¼ c. of cotija cheese then add in paste a little at a time to the desired thickness. Add the steak back in and simmer for two minutes. Serve over brown rice topped with cotija cheese and fresh chopped cilantro.