

Giniling Guisado (piccadillo)

Ingredients

- 1 pound of ground beef
- 1 large potato, diced
- 1 small onion, diced
- 1 small tomato, diced
- 1 medium-sized carrot, diced
- ½ green bell pepper, diced
- ½ red bell pepper, diced
- 2 cloves of garlic, minced
- 2 tablespoons of olive oil
- 3 tablespoons of soy sauce
- ½ teaspoon of freshly ground black pepper
- fish sauce to taste (optional)
- salt to taste

Instructions

1. In large pan saute the ground beef until it is browned, breaking it apart as it cooks.
2. Place a collender over a bowl then put the ground beef into the collender to drain off the excess oil.
3. In the same large pan saute the garlic in olive oil until it turns golden brown.
4. Return the ground beef to the pan and stir the ingredients together briefly.
5. Cover this and let it simmer for about 3 minutes.
6. Add the onions and mix it together then let this cook until the onions are partially cooked.
7. Next add the ground black pepper, fish sauce, soy sauce, potatoes, and tomatoes then mix this all together.
8. Cover the mixture and simmer over medium-low heat for about 10 minutes.
9. Taste and add salt and pepper or fish sauce to suite your taste.
10. Add the bell peppers and cook for a couple more minutes then remove it from the heating element.
11. Serve with rice and enjoy.

