

PEPPER STEAK



Ingredients

- ▶ 1 x Pressure Cooker
- ▶ 2 lbs. of Beef Stir Fry
- ▶ 2 x Green Pepper
- ▶ 1 x Packet of Sazón con Azafrán or Achiote (either one)
- ▶ Adobo (without pepper)
- ▶ Oregano
- ▶ ½ Cup of Sofrito
- ▶ Water
- ▶ 8 oz Tomato Sauce



- Throw the meat and one sliced up green pepper in the pressure cooker with water covering it by about an inch.
- Keep at full heat in the pressure cooker, until it starts to whistle and then put down to half heat.
- Keep the meat in the pressure cooker for about an hour.
- Open the pressure cooker and drain out about 4-6 oz of water.
- Return the pot to the stove at about 30% heat and add
 - a completely liquified pepper (peppers emit so much liquid, no water is required when you blend it)
 - 8 oz of tomato sauce
 - ½ cup of sofrito
- the sazón packet
 - adobo and oregano to taste (it should coat the top of the sauce lightly).
- Let simmer for another hour and serve over white rice.

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