

Southwest Skillet Ground Beef & Sweet Potato (A Paige of Positivity)

Ingredients:

½ T. Avocado or Olive oil	2 medium sweet potatoes, peeled & diced
1 lb. lean ground beef	1 red bell pepper, diced
1 can (14.5 oz) fire roasted diced tomatoes	1 small jalapeno, diced
1 can (4 oz) diced green chilis	1 lime, juiced
¼ c. beef stock (can sub water)	3 T. fresh cilantro, chopped
1 packet taco seasoning, divided	¾ c. shredded Mexican cheese
5 cloves garlic, minced	
1 small white onion, diced	

Toppings:

Sliced tomatoes	Queso
Avocado	Tortilla chips
Salsa	Jalapeno Crema
Greek yogurt	

Instructions:

1. Cook white onion & garlic in a large skillet with ¼ t. oil on medium heat. Sauté for 2 minutes.
2. Add in ground beef and ½ of the taco seasoning. Cook for 6-8 minutes or until it's light brown.
3. Remove the mixture from the pan and set aside.
4. With the pan still on medium heat, add in the remaining oil, diced sweet potatoes, diced red pepper, diced jalapeno, canned tomatoes, and canned green chilis. Stir together then pour in the beef stock and remaining taco seasoning. Make sure everything is coated well. Cover with lid and cook for about 20 minutes letting the sweet potatoes begin to soften. Stir occasionally to prevent burning.
5. Once the potatoes are fork tender and most liquid is absorbed, turn the pan to low heat. Add the meat mixture back into the pan. Add the lime juice and stir to combine.
6. Sprinkle the cheese and cilantro on top. Cover the pan again for 3-5 minutes to let the cheese melt.
7. Top with desired toppings. You can serve on a bed of lettuce or cilantro lime rice.