



BEEF with SALSA ROJA or SALSA CHIPOTLE

Puntas de Filete a la Mexicana (Fillet Tips)

SERVES 4

- 600 g / 21 oz. beef fillet cut into stripes*
- 2 big onions*
- 400 g / 14 oz. mushrooms*
- 2 jars (440g / 15 oz.) Salsa Chipotle or Salsa Roja María Dolores
- 4 tablespoons olive oil, 2 pinches salt

*You can also vary meat, onion and mushroom portions to your liking.

METHOD

1. Chop the onions and mushrooms into slices.
2. Gently roast the mushrooms. At the same time, stew the onion rings in 2 tablespoons of oil until glassy. Add the mushrooms, without juice, to the onions. Remove from the cooker, put lid on and keep warm.
3. Heat 2 tablespoons of oil in a frying pan. When very hot, add the meat and fry until cooked to your liking. Add two pinches of salt.
Put the mushrooms and onions to the meat.
4. Finally, add Salsa Chipotle or Salsa Roja María Dolores. Briefly leave beef, onions and mushrooms to simmer in the salsa until heated.
Serve immediately.

Serve with rice and tortillas.

In case you haven't got the latter, serve with rice only.

