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cut along dotted line, then fold in half.

Recipe card is made to fit in a 6" X 4" index card file box for future use.

If you do not use Mi Sofrito Rico™ we can not guarantee that your food will taste unbelievable!
So... Do not try these recipes with other brands of Sofrito. It won't work!

Bistec con pimiento

Latino Pepper Steak

Ingredients: (serves 2-4 people)

2 lbs. of cubed steak cut in 4" or 5" long strips

1 of each: green, yellow & red bell peppers & 1 lrg. white onion

3 - tbsp. of *Mi Sofrito Rico*™

2 - tbsp. concentrated lemon juice

2 - tspn. of *El Sazón de Marín*™

NOTE: This Sazon does NOT have MSG

1/8 - cup of extra virgin olive oil

2 - tbsp. of fresh parsley.

1/8 - tspn. of sea salt & 1/8 tspn of black pepper

4 - tspn. of minced garlic

1 - tbsp. of white vinegar

1 - 8 oz. can of tomato sauce (*not tomato paste*)

4 - cups of beef broth

1/2 - cup of green pitted olives & capers - OPTIONAL

MI SOFRITO
"El Sabor de La Isla Verde" Rico



Stock photo shown above

Some recipes add
potatoes to the mix.

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FOLD

FOLD



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~!Que lo disfrutes con salud!~

Can be served with arroz con gandules, Spanish white rice, or whatever you want.

g - Now, in the same pot, add tomato sauce, broth, vegetables you just cooked, plus olives. After 2-3 minutes, taste sauce and adjust to your liking. To thicken, add potatoe flakes.

f - In the same pot, using the remaining juices, add steaks, cover and cook thoroughly.

e - In medium size pot, heat 2 Tbsp. of oil and add the remaining items in zip-lock bag. Cover the pot and cook for 3-5 minutes (or until veg. are slightly softer), then remove and set aside.

d - After all ingredients have marinated, remove steaks from zip-lock bag and set aside.

NOTE: Ideally, items should be placed in refrigerator 1 day prior, in order to marinate thoroughly.

c - Place steps "a" & "b" together in a large zip-lock bag and let stand (*marinate*) in the refrigerator for at least two (2) hours.

(Adjust salt seasoning taste to your liking then thoroughly rub mixture into steaks strips)

b - In a lrg. bowl, mix *Mi Sofrito Rico*™, lemon juice, *El Sazón de Marín*™, oil, parsley, sea salt, black pepper, minced garlic, and vinegar.

a - Cut steak to 4" long / 1" wide pieces, and slice all peppers & onion as shown in picture.

Bistec con pimiento - Latino Pepper Steak

**Cooking
Instructions**