Machaca con Huevo (Traditional Shredded Beef Dish)

Ingredients
2 lbs of flank steak
1 garlic clove
6 medium tomatoes, diced small
1 small onion, chopped
1 lb fresh gueros chili peppers (Santa Fe yellow peppers), diced
1 lb Anaheim peppers or green chiles (for extra spice), deseeded and grilled in strips
2 Tbsp cooking oil
2-3 eggs
Salt and pepper, to taste

Directions
1. In a large pot, add the flank steak, garlic clove, and salt. Add enough water to cover the entire steak. Boil/simmer the meat until it is cooked through.
2. Once done, remove from pot, let the steak cool and shred it with a fork.
3. In a large skillet, heat the cooking oil. Add the shredded meat and cook for about 20 minutes.
4. Season with salt and pepper.
5. Once the meat is heated through, add the tomatoes, onions, and chili peppers.
6. Carefully mix the vegetables and meat together and cook until the tomatoes start releasing their juices.
7. Crack 2-3 eggs on top of the shredded meat with vegetables and scramble everything together.
8. Serve warm.

Tip: Serve this dish with rice, beans or tortillas and enjoy it for breakfast, lunch, or dinner.

Servings: 4
Prep time: 15 minutes
Cook time: 60 minutes
Total time: 2 hours (includes cooling time)

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