



Beef and Bean Taco Skillet

PREP TIME
10 m

TOTAL TIME
25 m

YIELDS
6

INGREDIENTS

1½ lbs. lean ground beef
GOYA® Adobo All-Purpose Seasoning with Pepper, to taste
1 tbsp. chili powder
1 can (15 oz.) GOYA® Pinto Beans in Sauce
1 jar (17.6 oz.) GOYA® Pico de Gallo-Mild, drained, divided
1½ Cups shredded cheddar-jack cheese, divided
2 scallions, thinly sliced
2 Cups shredded lettuce
12 pcs. GOYA® Flour Tortillas - Fajitas, warmed according to package instructions
Sour cream (optional)

DIRECTIONS

1. Add ground beef to large, non-stick skillet over medium heat; season with Adobo and chili powder. Cook, breaking up meat with wooden spoon, until well browned, about 5 minutes; drain and discard fat. Stir in pinto beans in sauce and 1 cup drained pico de gallo; bring bean mixture to boil. Simmer, stirring occasionally, until bean mixture thickens, about 5 minutes.
2. Remove skillet from heat; top with 1 cup cheese and scallions; let sit until cheese melts, about 2 minutes. Top with shredded lettuce, remaining pico de gallo and remaining cheese. Serve with warm flour tortillas and sour cream, if desired.