

ingredients

meat
garlic salt
onion powder
onion
lettuce
tomatoes
Potatoes
balsamic vinaigrette
avocado
olives or sliced jalapeños
parmesan cheese

Recipe courtesy of Jared Miller's Family

Salpicón de Res



1 family



4-5 hours



instructions

1. Cook meat in a pot covered with water, add garlic salt, onion powder or sliver of onion. Boil for about 15 min (lid on)
2. Lower heat to med/low and cook for at least 4 hours. Keep meat covered.
3. Boil potatoes until tender. Pull them out of the water and let cool.
4. Once cooled, you can peel the skin off with hands or leave it on. Slice potatoes thick enough so they don't fall apart.
5. Place potatoes in a shallow dish and add some balsamic vinaigrette. Cover and refrigerate.
6. Slice tomatoes. Place them in a shallow dish and add some balsamic vinaigrette. Cover and refrigerate.
7. Slice onions (thin). Place them in a shallow dish and add some balsamic vinaigrette. Cover and refrigerate.
8. Once meat is fully cooked, drain and let cool.
9. Shred meat. Mix with balsamic vinaigrette.
10. On a large platter, place and spread cut up lettuce.
11. Drizzle balsamic vinaigrette.
12. Add the potatoes, tomatoes, avocado, onions along the edge.
13. Meat goes in the middle (not a mound)
14. Add the olives or sliced jalapeños throughout.
15. Add more balsamic vinaigrette. Sprinkle Parmesan cheese.