

15 MINUTE LATIN MEALS SERIES

# *Bistec Ranchero & Cochinita Pibil*



**INGREDIENTS:**

**BISTEC RANCHERO**

1/2 Lb Sandwich Steak Cut Into  
1 Inch Strips

1 Chopped Garlic Clove

1 Fresh Jalapeno Peppers, Seeds  
Remove if Overly Hot

1/4 Medium Chopped Onion

2 Small Diced Tomatoes

**COCHINITA PIBIL**

1 Pound Country Style Pork

4 Oz Orange Juice, Freshly  
Squeezed if Possible

1 Lemon Juiced

1 Teaspoons Salt

3 Ounces of Red Achiote Paste,  
(Available in Latin Markets)

Lime Wedges, for Garnish

**DIRECTIONS:**

**BISTEC RANCHERO**

1. In a large sauté pan, add enough oil to coat the bottom and wait until gets hot. Season the steak with salt and pepper and place it in the hot pan and cook for about 3 minutes.
2. Take it out the pan and place it in a clean plate. Using the same pan add the onions jalapeños and garlic and cook for 3 min in medium heat.
3. Put back the steak into the pan and cook for about a minute.
4. Add the tomatoes on top of the steak and season the tomatoes with salt and pepper and cover with a lid. Let it cook for a minute, turn off the stove and let it rest for 5 minutes. Serve over Mexican red rice.

**COCHINITA PIBIL**

1. The night before or the morning before you plan to serve this, mix the orange and lime juice with the achiote paste and salt in a blender until combined. Be sure to rinse the blender soon afterwards, as the achiote stains. Cut the pork into chunks of about 1 inches square. Don't trim the fat, as you will need it in the braising to come. You can always pick it out later.
2. Put the pork in a non-reactive (glass, stainless steel or plastic) container, then pour over the marinade mixture. Mix well, cover and keep in the fridge for at least 6 hours and up to 24 hours
3. In a sauté pan on high heat place the pork with the marinade liquid in the hot pan, cook the pork for about 5 min, serve on a tortilla and enjoy!

