



# SOUTHWEST GROUND BEEF & SWEET POTATO SKILLET

*Recipe adapted from Recipe Runner*

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## INGREDIENTS

- 1 tablespoon olive oil
- 1/2 cup diced onion
- 1 pound ground beef
- 5 teaspoons chili powder, divided
- 2 teaspoons ground cumin
- Kosher salt and fresh ground black pepper to taste
- 1 teaspoon grated garlic
- 2 cups peeled and diced sweet potatoes
- 14.5 ounce can fire roasted diced tomatoes
- 4 ounces canned diced green chilis
- 1/4 cup water
- 1/2 cup shredded cheddar cheese
- Cilantro for garnish (optional)

## DIRECTIONS

1. Heat the olive oil in a large skillet over medium-high heat. Add in the ground beef and diced onion and crumble the beef with a wooden spoon. Add in 1 tablespoon of chili powder, 1 teaspoon of cumin, and season with salt and pepper. When the beef is nearly cooked through add in the garlic and cook for another minute. Pour it out onto a plate and wipe out the skillet.
2. Add the diced sweet potato, fire-roasted tomatoes, green chiles, water, 2 teaspoons of chili powder, 1 teaspoon cumin, salt, and pepper to the skillet. Stir everything together and cover it with a lid. Lower the heat and let it simmer for about 20 minutes or until the sweet potatoes are tender.
3. Add the ground beef mixture in with the sweet potatoes and stir everything together. Top with shredded cheese and cover with the lid again for another minute or until the cheese is melted. Top with chopped cilantro and serve.

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*Family Farms*