Mexican Ground Elk or beef Skillet

Ingredients

EVOO

2 red bell pepper, diced

1 green bell pepper, diced

1 red onion, diced

3 cloves garlic, minced

2 lb ground elk

1 T cumin

1 T chipotle powder

S+P TT

1 can diced tomatoes

1 can corn kernels

1 C black beans

1 C each of shredded monterey jack and cheddar cheese

Procedure

1. Dice vegetables, then cook in a saute pan over medium heat until softened. Set aside in a bowl when done
2. Cook elk in same pan until cooked through
3. Add vegetables back to pan, along with diced tomatoes, corn kernels, black beans and spices
4. Sprinkle with cheeses, cover with lid and let melt for 2-3 minutes
5. Portion out and serve