

Beef with Poblano Chile Strips

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	butter
1	tablespoon	corn oil
1	pound	beef filet or sirloin - cut into strips
1	medium	white onion - cut into crescents
4		poblano chiles - roasted, peeled, seeded and torn into strips
1	small	red bell pepper - seeded and cut into strips
1	cup	heavy cream

Melt the butter with the oil in a large skillet. Saute beef strips over high heat until they brown. Add the onion and continue cooking until transparent. Add the poblano and red pepper and cook for 3 minutes. Add the cream and salt and cook for 3-5 minutes, stirring constantly. Serve immediately.