

Beef and Bacon Bricklayer Tacos



What you need:

14 ounces fire roasted tomatoes

8 ounces of sliced bacon

2 pounds beef tenderloin cut into small pieces

Salt and pepper

2 cups thinly sliced onions

2 cloves of garlic chopped

2 jalapeno chiles chopped

12 tortillas

To make:

Finely chop the fire roasted tomatoes and place in a bowl. Heat a medium skillet and cook the bacon until crispy. Add in the beef tenderloin. Season with some salt and pepper. Sear meat. Add in the garlic, onions, and chiles. Cook for about four minutes or so, until the vegetables are softened. Add in the tomatoes and simmer for four or five minutes. Once the meat and vegetables are fully cooked, warm the tortillas in a skillet. Serve the meat over the warmed tortillas. You can top with your favorite salsa as well as any of your other favorite taco toppings such as sour cream, avocado, etc