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**CONCHITAS CON CARNE RECIPE**

Experience the rich flavors of Mexico with our **conchitas con carne recipe**. Savory ground beef, tender pasta, and aromatic veggies come together in a fiesta of taste. Deliciously unforgettable!

### EQUIPMENT

* Large pot
* Skillet or pan
* Cutting Board and Knife
* Wooden spoon or spatula
* Measuring spoons
* Serving Platter.

### INGREDIENTS

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* 1 cup conchitas pasta
* 1/2 pound ground beef
* 1/2 onion chopped
* 1/2 bell pepper chopped
* 2 cloves garlic minced
* 1 cup tomato sauce
* 1 teaspoon chili powder
* 1/2 teaspoon cumin
* Salt and pepper to taste
* Shredded cheese for garnish optional
* Fresh cilantro for garnish optional

### INSTRUCTIONS

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* Cook conchitas pasta according to package instructions until al dente. Drain and set aside.
* In a skillet, brown the ground beef over medium heat. Add chopped onion, bell pepper, and minced garlic. Cook until veggies are tender and beef is cooked through.
* Stir in tomato sauce, chili powder, cumin, salt, and pepper. Let it simmer for a few minutes until flavors meld.
* Add the cooked conchitas pasta to the skillet and toss everything together until well combined.
* Serve the conchitas con carne in a dish and garnish with shredded cheese and fresh cilantro if desired.
* Enjoy the mouthwatering flavors of this Mexican classic!