Steak Picado

1/4 c Oil
3 lb Round steak, 1/2" cubed
2 Garlic cloves, minced
1 lg Bay leaf, crumbled
2 md Green Peppers, cubed
1 Yellow Hot Chili, minced
1 md Onion, sliced
4 Tomatoes
Salt and Pepper to taste
Refried Beans
Flour Tortillas
Heat oil in large skillet. Add meat, garlic, bay leaf and season to taste with salt. Cook until meat is browned.

Add green peppers and chiles and cook 4 to 5 minutes. Add onion and cook 3 minutes. Add tomatoes and season to taste with pepper. Cook 2 to 3 minutes. Serve as a main dish with rice and refried beans or spoon into flour tortillas and wrap as a burrito.