

## Sourdough Skillet

### Ingredients:

- 1 ½ cups sourdough starter
- 3 eggs
- 1 teaspoon salt
- 1 teaspoon basil
- 3 tablespoons butter
- 2 teaspoons baking powder
- 1 pound beef
- ½ onion, chopped
- 1 tsp garlic
- 4 cups mixed veggies (2-3 cans; leftover veggies work great)
- ¼ cup fresh or freeze dried cilantro
- 1 ½ cups cheddar cheese (optional)

### Instructions:

1. **Preheat the Oven** - Preheat your oven to 400°F.
2. **Cook the Beef** - In a cast iron skillet, melt 1 tablespoon of butter over medium heat. Add the chopped onion and garlic, cooking until fragrant. Add the beef and sauté until fully cooked.
3. **Sauté the Vegetables** - Using the same skillet, add in leftover veggies and cilantro. If you are using fresh/raw, remove the beef from the skillet and cook the mixed vegetables and cilantro until they are tender.
4. **Prepare the Sourdough Mixture** - While the veggies are cooking, mix together the sourdough starter, eggs, salt, basil, butter, and baking powder in a bowl.
5. **Combine Everything** - Return the cooked beef to the skillet (if you removed it) and mix it with the sautéed vegetables. Season with additional salt and pepper to taste.
6. **Add the Sourdough Topping** - Evenly spread the sourdough mixture over the beef and vegetable filling. Sprinkle with cheddar cheese if desired.
7. **Bake** - Place the skillet in the preheated oven and bake for 25 minutes, or until the sourdough topping is golden brown and cooked through.