

Spicy fideos with ground beef and black beans

1 pack age of fideos
1 pound ground beef
1 onion diced
¼ cup Penzys spicy taco seasoning
½ teaspoon ground cumin
1 cup water
1 jar canned tomato puree
1 can black beans drained
8 ounces pepper jack cheese, shredded

Brown the ground beef in the skillet. Drain it if necessary. Add the onion and let it cook for a few minutes. Add the fideos and stir to combine. Add the seasonings, water and tomatoes and stir to mix it up. Let this bubble and cook for 10 minutes. The liquid should be mostly absorbed by the fideos. Add the black beans. Preheat the oven to broil. Top the fideos with the cheese and stick the pan under the broiler to melt and brown the cheese. Serve.