



## Cuban Beef Picadillo

with Jasmine Rice & Spinach

30min 2 Servings

Picadillo is a traditional Latin American dish, made with ground beef and a host of savory and sweet ingredients. Recipes vary by cook and by region; this version is Cuban in origin. It features tomatoes, potatoes, raisins, olives, scallions, and spinach, all seasoned with ground cumin and served over a bed of fragrant jasmine rice.

## What we send

- 5 oz jasmine rice
- 1 Yukon gold potato
- scallions
- 1 oz Castelvetrano olives <sup>12</sup>
- 10 oz grass-fed ground beef
- $\frac{1}{4}$  oz ground cumin
- 8 oz tomato sauce
- 1 oz raisins <sup>12</sup>
- 3 oz baby spinach

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- small saucepan
- medium skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 870kcal, Fat 45g, Carbs 99g, Proteins 35g



### 1. Cook rice

In a small saucepan, combine **rice**, **1 1/4 cups water**, and **1/2 teaspoon salt**, bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



### 2. Prep ingredients

Peel **potato** and cut into  $\frac{1}{4}$ -inch cubes. Trim **scallions**, then thinly slice about  $\frac{1}{4}$  cup, keeping dark greens separate. Coarsely chop **olives**, removing any pits, if necessary.



### 3. Brown beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **scallion whites and light greens**, and **a pinch each salt and pepper** and cook, stirring occasionally, until softened, 1-2 minutes. Add **ground beef** and **a generous pinch each of salt and pepper**, and cook, breaking up large pieces with a spoon, until browned and no longer pink, 3-5 minutes. Drain off any excess fat.



### 4. Simmer picadillo

Add **2 teaspoons cumin** to **ground beef** and cook, stirring, 1 minute. Stir in **tomato sauce**, **1 1/2 cups water**, **potatoes**, and **raisins**. Bring to a boil, then reduce heat to medium and simmer until sauce has thickened and potatoes are tender, 15-20 minutes.



### 5. Add spinach

Add **spinach** in large handfuls to skillet, stirring after each addition, until spinach has just wilted, 1-2 minutes. Stir in **olives**, then season to taste with **salt** and **pepper**.



### 6. Serve

Spoon **rice** into bowls, and top with **beef picadillo**. Sprinkle with **remaining scallion dark greens**, and serve. Enjoy!