



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 ¹²
- 10 oz grass-fed ground beef
- ¼ oz ground cumin
- 8 oz tomato sauce
- 1 oz raisins ¹²
- 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**, **1¼ cups water**, and **½ 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 ¼-inch cubes. Trim **scallions**, then thinly slice about ¼ 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**, **1½ 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!