

# DINNERLY



## Cuban Plant-Based Ground Picadillo

with Olives & Golden Raisins



30min



2 Servings

| This version of the recipe is customized with plant-based ground.

### WHAT WE SEND

- 5 oz jasmine rice
- 1 yellow onion
- 1 oz Castelvetrano olives <sup>12</sup>
- ¼ oz ground cumin
- ½ lb pkg plant-based ground <sup>1,6,15</sup>
- 8 oz tomato sauce
- 1 oz golden raisins <sup>12</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- red wine vinegar (or white wine vinegar)
- sugar

### TOOLS

- small saucepan
- medium skillet

### ALLERGENS

Wheat (1), Soy (6), Sulphur dioxide and sulphites (12), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 880kcal, Fat 33g, Carbs 95g, Protein 37g



#### 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 heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



#### 2. Cook aromatics

Meanwhile, finely chop **onion** and **2 teaspoons garlic**, keeping separate. Coarsely chop **olives**.

In a medium skillet, heat **2 tablespoons oil** over medium. Add onions and **a pinch of salt**; cook, stirring occasionally, until softened, 4–6 minutes. Add chopped garlic and **cumin**; cook, stirring constantly, until fragrant, about 30 seconds.



#### 3. Add plant-based ground

Add **plant-based ground** to skillet and increase heat to medium-high; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until liquid has evaporated, about 5 minutes.

Add **tomato sauce**, **olives**, **raisins**, **2 teaspoons vinegar**, and **1 teaspoon sugar**. Cover and simmer over medium-low heat, 15 minutes. Season to taste with **salt** and **pepper**.



#### 4. Finish & serve

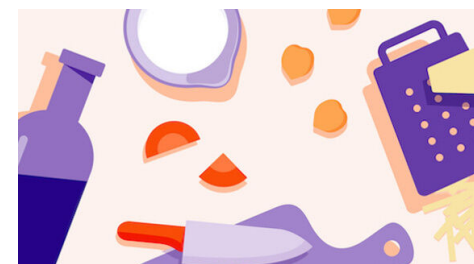
Fluff **rice** with a fork.

Serve **picadillo** with **rice** alongside. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!