

MARLEY SPOON



Cuban Beef Picadillo with Brown Rice

& Spinach



50min



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 brown rice.

What we send

- 5 oz brown rice
- 12 oz Yukon gold potatoes
- 2 scallions
- 1 oz Castelvetrano olives
- 10 oz pkg grass-fed ground beef
- ¼ oz ground cumin
- 8 oz tomato sauce
- 5 oz baby spinach
- 1 oz golden raisins

What you need

- kosher salt & ground pepper
- olive oil

Tools

- small saucepan
- medium skillet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 27g, Carbs 109g, Protein 41g



1. Cook rice

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, 35-40 minutes. Drain in a fine-mesh sieve. Return to saucepan off heat. Keep covered until ready to serve.



4. Simmer picadillo

Add **2 teaspoons cumin** to **ground beef** and cook, stirring, 1 minute. Stir in **tomato sauce, potatoes, raisins,** and **1½ cups water.** Bring to a boil, then reduce heat to medium and simmer until sauce has thickened and potatoes are tender, 15-20 minutes.



2. Prep ingredients

Peel **potatoes** and cut into ¼-inch cubes. Trim **scallions**, then thinly slice, keeping dark greens separate. Coarsely chop **olives**, removing any pits, if necessary.



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.**



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.



6. Serve

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