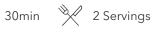
# MARLEY SPOON



# **Cuban Beef Picadillo**

with Jasmine Rice & Spinach





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
- 2 scallions
- 1 oz Castelvetrano olives
- 10 oz pkg grass-fed ground beef
- ¼ oz ground cumin
- 8 oz tomato sauce
- 1 oz golden raisins
- 5 oz baby spinach

### 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 840kcal, Fat 26g, Carbs 101g, Protein 39g



#### 1. Cook rice

In a small saucepan, combine **rice**, **1**% **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, 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**, **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.



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!