

MARLEY SPOON



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
- 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**, **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, 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!