

# DINNERLY



## Cuban Chicken Picadillo with Olives & Golden Raisins



30min



2 Servings

With origins ranging from Latin America to the Philippines, this hearty stew is packed with surprises—briny olives, fragrant cumin, tangy tomato sauce, and plump golden raisins. Serve it with a heap of rice and the result is a sweet and savory bowl of comfort. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- 1 yellow onion
- 1 oz Castelvetrano olives
- ¼ oz ground cumin
- 10 oz pkg ground chicken
- 8 oz tomato sauce
- 1 oz golden raisins <sup>17</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

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 740kcal, Fat 22g, Carbs 95g, Protein 41g



### 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, 17–20 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. CHICKEN VARIATION

Add **chicken** to skillet and increase heat to medium-high; season with **salt** and **pepper**. Cook, breaking up meat into smaller pieces, until liquid has evaporated and meat is no longer pink, about 5 minutes.

Add **tomato sauce**, **olives**, **raisins**, **2 teaspoons vinegar**, and **1 teaspoons 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!