

Low Carb: Cuban Picadillo

with Cauliflower Rice



30-40min



2 Servings

What we send

- 10 oz pkg grass-fed ground beef
- 12 oz cauliflower rice
- 1 yellow onion
- garlic
- 1 oz Castelvetrano olives
- 8 oz tomato sauce
- ¼ oz taco seasoning
- 1 oz golden raisins ¹⁷
- 1½ oz pkt Worcestershire sauce ⁴
- 1 oz capers ¹⁷

What you need

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

Tools

- microwave
- medium skillet

Allergens

Fish (4), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Cook onions

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

In a medium skillet, heat **1 tablespoon oil** over medium. Add onions and **a pinch of salt**; cook, stirring occasionally, until softened, 4-6 minutes. Add chopped garlic and **taco seasoning**; cook, stirring constantly, until fragrant, about 30 seconds.

4. Cook cauliflower rice

Meanwhile, add **cauliflower rice** to a medium bowl. Cover and microwave until just tender, stirring halfway through, 4-5 minutes. Season to taste with **salt** and **pepper**. Keep covered until ready to serve.

2. Cook beef

Add **beef** 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.

5. Serve

Serve picadillo with cauliflower rice. Enjoy!

3. Simmer

Add **tomato sauce, olives, capers, raisins, 1 tablespoon Worcestershire sauce, 2 teaspoons vinegar**, and **1 teaspoon sugar** to skillet. Cover and simmer over medium-low heat, stirring halfway through, about 15 minutes. Season to taste with **salt** and **pepper**.

6.