

# DINNERLY



## Cuban Beef Picadillo with Olives & Golden Raisins



30min



2 Servings

With origins ranging from Latin America to the Philippines, this hearty beef 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 grass-fed ground beef
- 8 oz tomato sauce
- 1 oz golden raisins

### WHAT YOU NEED

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

### 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 33g, Carbs 95g, Protein 37g



#### 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, about 17 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. Add beef & simmer

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.

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!