

MARLEY SPOON



Ropa Vieja: Cuban Braised Beef

with Peppers & Olives



40-50min



2 Servings

Ropa vieja is a classic Cuban dish and comfort food at its finest. Onion and bell pepper sauté until tender before cozying up to shredded beef, tomato sauce, briny olives, and plump golden raisins. The sweet and savory stew simmers low and slow, allowing the multitude of flavors to meld together in delicious harmony. Fluffy jasmine rice is perfect for soaking up every last drop.

What we send

- 5 oz jasmine rice
- 1 yellow onion
- 1 bell pepper
- garlic
- 1 oz Castelvetrano olives
- ½ lb pkg ready to heat shredded beef ^{1,2}
- ¼ oz ground cumin
- ¼ oz dried oregano
- 8 oz tomato sauce
- 1 pkt beef broth concentrate
- 1 oz golden raisins
- ¼ oz fresh cilantro

What you need

- kosher salt & ground pepper
- olive oil

Tools

- small saucepan
- medium skillet

Allergens

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 22g, Carbs 114g, Protein 26g



1. Cook rice

In a small saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**, bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Meanwhile, thinly slice **onion**. Halve **pepper**, discard stem and seeds, then cut into thin strips. Finely chop **2 medium cloves garlic**. Slice **olives** crosswise, removing any pits, if necessary. Shred **beef** into bite-sized pieces.



3. Cook onions & peppers

In a medium skillet, heat **2 tablespoons oil** over medium heat. Add **onions** and **peppers**; season with **salt** and **pepper**. Cook, stirring occasionally, until completely tender, 10-15 minutes.



4. Simmer

Add **garlic**, **1 ½ teaspoons cumin**, and **1 teaspoon oregano**. Cook, stirring often, until fragrant, about 1 minute. Add **beef**, **tomato sauce**, **broth concentrate**, **olives**, **raisins**, and **½ cup water**. Bring to a boil over high heat. Lower heat to medium-low to maintain a gentle simmer and cook for 15 minutes.



5. Serve

Finely chop **cilantro leaves and stems**. Season **ropa vieja** to taste with **salt** and **pepper**. Stir in **cilantro**. Fluff **rice** with a fork.

Serve **ropa vieja** with **rice** alongside. Enjoy!



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