DINNERLY



Cuban Chicken Picadillo

with Olives & Golden Raisins





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

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



1. Cook rice

In a small saucepan, combine rice, 1½ 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 gromatics

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

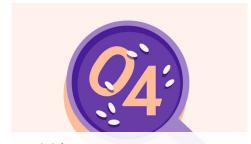
In a medium skillet, heat 2 tablespoons oil over medium. Add onions and a pinch of salt; cook, stirring occasionally, until softened, 4–6 minutes. Add chopped garlic and cumin; cook, stirring constantly, until fragrant, about 30 seconds.



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!



What were you expecting, more steps?



You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!