

DINNERLY



Cuban Impossible Ground Picadillo with Olives & Golden Raisins



30min



2 Servings

With origins ranging from Latin America to the Philippines, this hearty Impossible ground 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
- ½ lb pkg Impossible patties¹
- 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

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

NUTRITION PER SERVING

Calories 800kcal, Fat 30g, Carbs 104g, Protein 28g



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 Impossible ground

Add **Impossible ground** to skillet and increase heat to medium-high; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until liquid has evaporated, 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

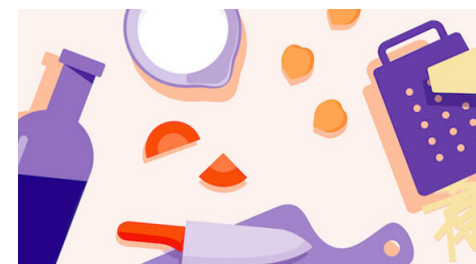
Fluff **rice** with a fork.

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!