

## SAVORY AND A LITTLE SWEET

# Picadillo Cubano



### INGREDIENTS

- 1 LB Ground Beef (80/20)**
- 1 Sweet Onion (medium)**
- 1 Green Bell Pepper**
- 2 Garlic Cloves**
- ½ Can Tomato Paste (small)**
- 3 TBLS Green Pimento Stuffed Olives**
- 3 TBLS Olive Juice**
- 1 Box Raisins (snack size)**
- Adobo Seasoning (green lid)**

I prefer Badia Organic Adobo. Make your own? Equal parts garlic powder, cumin, oregano, onion powder, salt, dash of turmeric and black pepper.

**3-4**

**Yield**

**5-10 MIN**

**Prep time**

**15-20 MIN**

**Total time**

### DIRECTIONS

1. Dice onions and green peppers. Mince garlic.
2. In large, shallow pan: sweat onions (season)
3. Add garlic and green peppers, season and sweat
4. Add ground beef (season). When you turn the beef, season again. Cook beef to no longer seeing red.
5. Add the half can of tomato paste and stir (season)
6. Add green olives & the juice equivalent (season)
7. Add raisins, allowing to reconstitute
8. Serve with white rice. At the restaurant, we use plantains. At home, we serve with a regular ripe banana

### TECHNIQUES AND INFORMATION

The trick to this recipe is to season EVERY step. Do not skimp on this. A little goes a long way, but it really builds the flavor.

If you need oil for onions, use very little as the fat from the beef builds your sauce. Adding oil can sometimes make it greasy. 80/20 really is best for flavor, but its okay if you want leaner meat. Goes great with ground turkey if avoiding beef.

Personally, I like to chop up the green olives so I have a little salty in every bite. My wife likes them whole since it gives a burst in a bite. Whatever you do, do not skip them. Keep them whole to pick them out but they are worth the flavor. Never skip the raisins.