



CUBAN

Picadillo

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	4	15 min	35 min	Simmer	Ground beef

Ingredients

- 700 g (1½ lb) ground beef
- 2 tbsp olive oil
- 1 onion, finely chopped
- 1 green bell pepper, finely chopped
- 4 cloves garlic, minced
- 1½ tsp ground cumin
- 1 tsp dried oregano
- 1 tsp salt, ½ tsp black pepper
- 240 g (1 cup) tomato sauce
- 60 ml (¼ cup) dry white wine or dry sherry
- 2 bay leaves
- 100 g (⅔ cup) pimento-stuffed green olives, halved
- 50 g (⅓ cup) raisins
- 1 tbsp capers (optional)
- 1 tbsp white vinegar
- Cooked white rice and black beans, to serve

Steps

1. Heat the oil in a large deep skillet over medium heat. Add the onion and pepper and cook for 6 minutes, stirring, until soft and translucent.
2. Add the garlic, cumin, oregano, salt and pepper and stir for 1 minute until fragrant.
3. Raise the heat to medium-high and add the beef. Break it into small pieces and cook for 8 minutes, until no pink remains (ground beef is safe at 71°C / 160°F) and the edges start to brown.
4. Pour in the wine and let it bubble for 2 minutes until mostly gone.
5. Stir in the tomato sauce, bay leaves, olives, raisins and capers if using. Add 120 ml (½ cup) water.
6. Bring to a bubble, then simmer on low, partly covered, for 20 minutes, stirring now and then, until the sauce is thick and clings to the meat.
7. Stir in the vinegar, taste, and adjust the salt. Remove the bay leaves.
8. Serve over rice with black beans.

Notes

- **Make ahead:** picadillo is better the next day; it keeps 4 days in the fridge.
- **Serving:** fried plantains and a fried egg on top make it a classic plate.
- **Other uses:** spoon it into tacos, stuffed peppers or empanadas.
- **Freezer:** freeze for up to 3 months; thaw overnight and reheat until steaming hot, 74°C (165°F).