

❖ Picadillo Cubano ❖

Servings: 6

Prep time: 20 minutes

Cook time: 45 minutes

Total time: 65 minutes

Ingredients

2 large russet potatoes
2 tbsp vegetable oil, divided
1 medium onion, diced
1 green pepper, diced
2 cloves garlic, minced
1 lb ground beef (90% lean/10% fat)
Water as needed, ~¼ cup
1 cup canned diced tomatoes
1 cup no-salt-added tomato sauce
¼ cup raisins
⅓ cup green olives with pimientos, halved
1 tbsp white vinegar
¼ tsp salt
½ tsp cumin
½ tsp onion powder
½ tsp oregano



Instructions

1. Preheat oven to 375°F.
2. Peel and chop potatoes into ½-inch cubes. Mix with 1 tbsp vegetable oil. Place on a non-stick baking tray or a tray lined with parchment paper. Roast for 30 minutes.
3. Heat 1 tbsp oil in large pan over medium heat. Add diced onions, peppers, and minced garlic. Sauté until onions are translucent.
4. Add ground beef and cook thoroughly. Add water as needed if beef and vegetables begin to stick to pan.
5. Add diced tomatoes and sauce. Cook on low for 5 minutes until beef reaches an internal temperature of 160°F.
6. Add raisins, green olives, roasted potatoes, white vinegar, salt, cumin, onion powder, oregano. Cook on low for an additional 5 minutes.

Enjoy over rice with tortillas.



❖ **Option:** Try with crumbled tempeh or tofu instead of beef.