

Classic CubanStyle Picadillo

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

This is a classic Cuban picadillo recipe for ground beef that is typically eaten over white rice. It can also be used as a filling for tacos or empanadas. Its delicious with fried ripe plantains.

Ingredients

- 1 tablespoon olive oil - 1 small onion
- chopped - ½ green bell pepper
- chopped - 1 clove garlic
- minced
- or more to taste - 1 pound lean ground beef - 1 (8 ounce) can tomato sauce - 6 large pitted green olives
- quartered - ½ cup raisins - 1 tablespoon capers (Optional) - 2 (1.41 ounce) packages sazón seasoning (such as Goya®) - 1 tablespoon ground cumin - 1 teaspoon white sugar - salt to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Heat olive oil in a skillet over medium heat; cook and stir onion
2. bell pepper
3. and garlic
4. onion in the hot oil until softened
5. 5 to 7 minutes. Dotdash Meredith Food Studios Add ground beef into the skillet; cook and stir until crumbly and completely browned
6. 7 to 10 minutes. Dotdash Meredith Food Studios Stir tomato sauce
7. olives
8. raisins
9. capers
10. cumin
11. sazón seasoning
12. sugar
13. and salt into the ground beef mixture. Cover the skillet
14. reduce heat to low
15. and cook until the mixture is heated through
16. 5 to 10 minutes. Dotdash Meredith Food Studios