

Carne Con Papas

Oscar · 29/09/2024

**Prep Time**

1 hr 15 mins

Dificult

Medium

Servings

6

Description

This carne con papas is an oldfashioned Cuban dish of tender succulent meat and potatoes bursting with flavor. It is definitely a pleaser for any meatandpotatoes fans.

Ingredients

- - ½ green bell pepper
- seeded and chopped - ½ small white onion
- chopped - 3 cloves garlic
- crushed - 1 ¼ teaspoons ground cumin
- divided - ¼ teaspoon salt - ? cup olive oil - 1 tablespoon olive oil - 2 tablespoons achiote powder - 2 (8 ounce) cans tomato sauce - 2 pounds beef stew meat
- cut into 1 inch cubes - 2 white potatoes - 4 cups water
- or as needed - 1 cup white wine - 6 cubes beef bouillon

Instructions

1. Combine bell pepper
2. onion
3. garlic
4. 1/4 teaspoon cumin
5. and salt in a blender. Pulse while pouring 1/8 cup olive oil through the top of the blender. Blend until smooth; set aside. Heat 1 tablespoon olive oil in a pressure cooker on medium heat. Sauté pepper and onion mixture for 1 minute
6. then stir in achiote powder and remaining 1 teaspoon cumin. Cook for 1 minute
7. then stir in tomato sauce. Return to a simmer
8. then add beef; let simmer for 5 minutes. Stir in potatoes. Pour in water and wine. Drop in bouillon cubes. Bring to a boil and cook for 1 minute. Add water
9. if necessary
10. to cover. Cover with the lid of the pressure cooker. Following manufacturer's directions to cook under 15-pound pressure for 30 to 45 minutes.