

MARLEY SPOON



Beef Picadillo

with Jasmine Rice



20-30min



2 Portions

A traditional dish from Cuba, picadillo is a fragrant stew that's cooked in a tomato-based sauce with lots of aromatics, such as spices, onion and garlic. It always contains raisins for sweetness and olives for saltiness and it's the perfect balance of flavours. We team it here with fragrant jasmine rice and traditional black beans, making this meal a satisfying and nourishing dinner.

What we send

- raisins
- pimiento stuffed olives ¹⁷
- jasmine rice
- chopped tomatoes
- grass-fed beef mince
- spice mix
- bay leaf
- black beans
- green capsicum
- garlic
- shallot

What you'll require

- olive oil
- salt and pepper
- white wine vinegar ¹⁷

Utensils

- medium frypan
- medium saucepan
- sieve
- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Sulphites (17). May contain traces of other allergens.

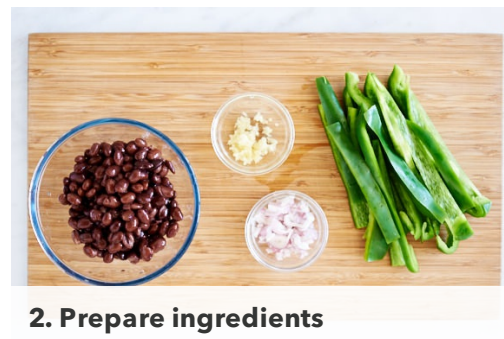
Nutrition per serving

Energy 750.0kcal, Fat 16.9g, Proteins 46.5g, Carbs 97.5g



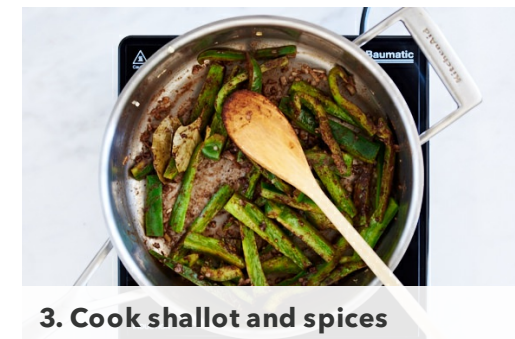
1. Cook rice

Place the **rice** in a medium saucepan with 300ml water. Bring to a simmer. Cover. Reduce heat to low. Simmer for 12 mins or until rice is tender. Remove from the heat and stand, covered, for at least 5 mins.



2. Prepare ingredients

Meanwhile, finely chop the **shallot** and the **garlic**. Discard **capsicum** seeds and membrane and cut into strips. Drain and rinse the **black beans**, shake dry.



3. Cook shallot and spices

Heat 1 tbs **oil** in a medium frypan over medium-high heat. Cook the **shallot** for 3 mins or until just softened. Add the **capsicum, garlic, bay leaf** and **spice mix**. Cook, stirring, for 1 min or until fragrant.



4. Cook mince

Increase heat to high and add the **mince**. Cook, breaking up with a wooden spoon, for 5 mins or until mince is browned.



5. Add tomatoes

Add the **chopped tomatoes, raisins** and 1 tbs **vinegar**. Stir to combine. Reduce heat to medium and cook, stirring occasionally, for 5 mins or until mixture thickens. Season with **sea salt and pepper**.



6. Finish rice

Meanwhile, stir the **black beans** into the **rice**. Cover and stand for 3 mins. Stir the **olives** into the **mince mixture** and serve with the **black bean rice**.