



Picadillo-Style Chili

with Olives & Currants



20-30min



2 Servings

Picadillo is a dish of varying origins—from Spain to Cuba to the Philippines, and the word itself (“picar”) means “to chop.” The dish may seem straightforward, but the flavors are complex and surprising. Currants add sweetness, cumin and poblanos add spice, and it all tastes best over a bed of fluffy basmati rice. Cook, relax, and enjoy!

What we send

- yellow onion
- basmati rice
- large cloves garlic
- cumin-cinnamon spice blend
- poblano chile
- ground beef
- red wine vinegar
- can whole peeled tomato
- manzanilla olives
- currants

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- fine-mesh sieve
- large skillet
- small pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 730.0kcal, Fat 18.1g, Proteins 48.7g, Carbs 88.5g



1. Cook rice

Rinse rice in a fine-mesh sieve until water runs clear. Place in a small pot with 1½ cups water and a pinch of salt and bring to a boil. Cover, reduce heat to low, and cook until water is absorbed and rice is tender, about 15 minutes. Keep covered until ready to serve.



4. Add spices

Add cumin-cinnamon spice blend and cook, stirring, until fragrant, about 1 minute.



2. Prep ingredients

Meanwhile, peel and finely chop garlic. Halve, peel, and chop onion. Remove stem from poblano chile and discard. Finely chop poblano, discarding ribs and seeds for less heat.



5. Cook beef

Add ground beef and season with ½ teaspoon salt. Cook, breaking up meat, until browned, about 5 minutes. Add vinegar, tomatoes, breaking up with a wooden spoon, and ½ cup water and season with ½ teaspoon salt. Bring to a simmer and cook, stirring occasionally, until thickened, 5-10 minutes.



3. Cook aromatics

Heat 1 tablespoon oil in a large skillet over medium-high. Add garlic, onion, and poblano chile and cook, stirring often, until softened, about 5 minutes.



6. Serve

Slice olives crosswise into rings. Serve picadillo chili over rice topped with currants and olives. Enjoy!