



## Easy Beef Picadillo

An aromatic Cuban inspired beef stew infused with warm spices, capsicum, and carrot. Served alongside fluffy rice.



30 minutes



2 servings



Beef

## FROM YOUR BOX

BASMATI RICE	150g
BROWN ONION	1
BEEF MINCE	300g
TOMATO PASTE	1 sachet
GREEN CAPSICUM	1
CARROT	1
SICILIAN OLIVES	1 jar

## FROM YOUR PANTRY

oil for cooking, salt and pepper, ground cumin, ground cinnamon, flour (of choice), ground turmeric (optional)

## NOTES

You can transform this dish into a curry. Leave out the olives and add a curry paste or powder to flavour the stew instead. Add some coconut milk for a creamy finish.

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## 1. COOK THE RICE

Place **rice** in a saucepan, cover with **300ml water**. Cover with a lid and bring to a boil. Reduce to medium–low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

**TIP** *We added 1/4 tsp ground turmeric to make yellow rice.*

## 2. COOK THE BEEF AND ONION

Dice **onion**. Heat a large frypan over medium–high heat with **oil**. Add **beef mince** cook, breaking it up, for 5–6 minutes until browned. Season with **salt and pepper**. Add **onion** along with **1/2 tsp cinnamon** and **3 tsp cumin**. Cook for 3–4 minutes until fragrant.

**TIP** *You can use a cinnamon quill instead of ground cinnamon if you have one.*

## 3. SIMMER THE STEW

Stir in **1 tbsp flour** and mix until well combined. Stir in **tomato paste** and **2 cups water**. Chop **capsicum** and grate **carrot**. Add to pan and simmer semi–covered for 8 minutes.

**TIP** *You can add 1/4 cup dried currants or raisins for an authentic touch. We used cornflour.*

## 4. FINISH AND SERVE

Stir in drained **olives** (use to taste) and season with **salt and pepper** to taste. Serve over cooked **rice**.

**TIP** *You can garnish this dish with some fresh chopped parsley or coriander for freshness.*

**This recipe has simplified instructions to help lower your meal cost.**