



Easy Beef Picadillo

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



30 minutes



4/6 servings



Beef

FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
BROWN ONION	1	1
BEEF MINCE	600g	600g + 300g
TOMATO PASTE	1 sachet	2 sachets
GREEN CAPSICUM	1	2
CARROT	1	2
SICILIAN OLIVES	1 jar	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 **600ml 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.

6P – cover rice with 900ml water.

TIP *We added 1/2 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 tsp cinnamon** and **1 tbsp cumin**. Cook for 3-4 minutes until fragrant.

6P – use 1 1/2 tsp cinnamon and 1 1/2 tbsp cumin.

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 1/2 cups water**. Chop **capsicum** and grate **carrot**. Add to pan and simmer semi-covered for 8 minutes.

6P – stir in 1 1/2 tbsp flour and mix until well combined. Stir in tomato paste and 3 cups water.

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** 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.