

Picadillo



INGREDIENTS

- 2 tablespoons **La Fe olive oil**
- 1 medium yellow or white onion, finely chopped (about 1 cup)
- 1 small red bell pepper, cored and seeded, finely chopped (about 3/4 cup)
- 1 tablespoon **La Fe tomato paste**
- 4 medium cloves garlic, finely chopped (about 4 teaspoons)
- 2 teaspoons **La Fe ground cumin**
- 2 teaspoons **La Fe dried oregano**
- Kosher salt and freshly ground **La Fe black pepper**
- 2 bay leaves
- 1/2 cup **La Fe dry white wine**
- 1 1/2 pounds ground beef
- 1 cup diced canned tomatoes
- 2 tablespoons Worcestershire sauce
- 1/3 cup raisins
- 1/2 cup **La Fe pimento stuffed olives** plus 2 tablespoons brine
- 2 tablespoons **La Fe capers**
- 1 large waxy potato (such as Yukon Gold or red about 8 ounces), peeled and cut into 1/4-inch cubes

DIRECTIONS

STEP ONE

Heat oil in large skillet over medium-high heat until shimmering. Add onion and bell pepper and cook, stirring occasionally, until softened, 5 to 7 minutes. Add tomato paste, garlic, cumin, oregano, 1 1/2 teaspoons salt, 1 teaspoon pepper, and bay leaves and cook until fragrant and tomato paste darkens in color, about 2 minutes. Add wine and cook until reduced to 1/4 cup, about 5 minutes.

STEP TWO

Add meat and cook, stirring and breaking up chunks, until no longer pink, 5 to 7 minutes. Stir in tomatoes, Worcestershire sauce, raisins, olives, capers, brine, and potatoes. Cover, reduce heat to medium-low, and cook until potatoes are tender, about 12 minutes.

STEP THREE

Remove cover and season to taste with salt and pepper. Remove and discard bay leaves. Serve with La Fe white rice and La Fe black beans.

