

# 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.

