



## Latin Stuffing

**SERVINGS** 8 ⌚ **PREP TIME** 1 hr **COOK TIME** 30 min

### INGREDIENTS

- 3 tbsp butter
- 1 tbsp olive oil
- 1 cup chopped onions
- 5 cloves garlic, minced
- salt & pepper
- 1/2 lb ground beef
- 1/2 lb ground pork
- 1/2 lb ground chorizo
- 1 tsp ground cumin
- 3 tsp **La Fe Sazón**
- 1 tsp ground cinnamon
- 1/2 tsp ground oregano
- 1 cup **La Fe red cooking wine**
- 1 cup **La Fe salad olives**, sliced
- 1/3 cup chopped almonds
- 1 cup chopped prunes
- 2 cups beef broth
- 2 cups bread crumbs
- 2 beaten eggs
- 1/2 cup apple sauce

### DIRECTIONS

1. Place a sauce pan on medium-high heat and add the butter and oil.
2. Add the onion, garlic and season with salt and pepper. Cook for about 5 minutes. Add the beef, pork, chorizo and brown, stirring occasionally, then add the cumin, achiote, cinnamon, oregano, wine, olives, nuts and prunes. Reduce the heat to low, cover and cook for about 15 minutes, stirring often.
3. Add the bread crumbs and eggs, stir well and cook for another 7 minutes. Add the beef broth, apple sauce and mix well. Cook for about 30 minutes more.
4. Garnish and Enjoy!