



CELEBRATE THE FLAVOR



## Ropa Vieja

### INGREDIENTS

- 3 pounds chuck roast, brisket, or flank steak
- 2 tablespoons (or more if using flank steak) extra-virgin olive oil
- 2 large onions, chopped
- 2 red bell peppers, chopped
- 2 tablespoons salt or 3½ teaspoons kosher salt
- 8 garlic cloves, finely grated
- ½ cup **La Fe dry White Cooking Wine**
- 4 teaspoons **La Fe Sweet Paprika**
- 1 tablespoon **La Fe dried Mexican or Italian oregano**
- 2 teaspoons **La Fe ground cumin**
- 1 teaspoon freshly ground black pepper
- ½ teaspoon cayenne pepper
- 1 28-ounce can whole peeled tomatoes
- 2 bay leaves
- ¾ cup **La Fe pimiento stuffed Spanish olives**, halved crosswise
- 2 teaspoons **La Fe White Vinegar**
- Chopped cilantro, **La Fe White Rice**, **La Fe Maduros**, and **La Fe Black Beans**

### DIRECTIONS

1. Dry the roast with paper towels. Heat the oil in a large heat-proof pot over high heat. While turning occasionally, cook the chuck roast until it has browned on both sides for roughly 5–7 minutes per side. Transfer to a plate. Dab roast with dry paper towels. Over high heat, heat up the oil in a large heatproof pot. Cook the chuck roast, until browned on both sides for about 5-7 minutes on each side; turn roast occasionally. Transfer to a plate.
2. Place a rack on the lower third of the oven and preheat it to 250 degrees.
3. Stirring occasionally, cook the onion, bells peppers and salt, until the mixture has softened and it has begun to brown. This process should take about 12-14 minutes. Make sure that if you are using flank steak to add 2 tablespoons of oil.
4. Once you have completed this process, stirring frequently, add in the garlic while scraping the bottom of the pan, until the vegetables have turned a golden brown. This process should take between 3-5 minutes.
5. While making sure to stir occasionally, add in the wine and cook until fully evaporated.
6. Once the wine has evaporated, add in the oregano, paprika, cumin, black pepper and cayenne pepper until the vegetables are completely coated, and then continue to cook until you get the fragrance of all the spices for roughly 1 minute.
7. Once the vegetables are coated and fragrant, add in the tomatoes and break them up into pieces.
8. Bring the mixture to a boil until the liquid has evaporated to about half of its original amount. This process should take about 5 minutes.
9. Place the roast into the tomato mixture and slide in the bay leaves on either side of the roast.
10. After setting the roast with the bay leaves, cover it completely and place it into the oven.
11. Begin the braise the roast and the vegetables until the meat is tender. This process should take 2.5 to 3 hours. Once completed, let the roast cool for 15 minutes.
12. Once the roast is cooled, make sure to skim the extra fat from the sauce and discard the bay leaves.
13. Begin to tear and smash the beef into the sauce until it is of a string-like consistency. Following this stir in the olives and vinegar.
14. Plate your ropa vieja evenly. Top with cilantro. Serve with rice, maduros, and beans alongside.