



# Classic Cuban-Style Picadillo



Here is a classic Cuban recipe for ground beef that is typically eaten over white rice. It can also be used as a filling for tacos or empanadas. It's delicious with fried ripe plantains.

**Prep:** 10 mins

**Cook:** 20 mins

**Total:** 30 mins

**Servings:** 4

**Yield:** 4 servings



## Ingredients

1 tablespoon olive oil  
1 clove garlic, minced, or more to taste  
1 small onion, chopped  
½ green bell pepper, chopped  
1 pound lean ground beef  
6 large pitted green olives, quartered  
½ cup raisins  
1 tablespoon capers (Optional)  
1 (8 ounce) can tomato sauce  
2 (1.41 ounce) packages sazón seasoning (such as Goya®)  
1 tablespoon ground cumin  
1 teaspoon white sugar  
salt to taste

## Directions

### Step 1

Heat olive oil in a skillet over medium heat; cook and stir garlic, onion, and green bell pepper in the hot oil until softened, 5 to 7 minutes.

### Step 2

Crumble ground beef into the skillet; cook and stir until browned completely, 7 to 10 minutes.

### Step 3

Stir olives, raisins, capers, tomato sauce, sazón seasoning, cumin, sugar, and salt through the ground beef mixture.

### Step 4

Cover the skillet, reduce heat to low, and cook until the mixture is heated through, 5 to 10 minutes.

## Nutrition Facts

### Per Serving:

350 calories; protein 23.7g 47% DV; carbohydrates 23.8g 8% DV; fat 18.5g 29% DV; cholesterol 74.3mg 25% DV; sodium 3571.8mg 143% DV.

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