

# Picadillo Cubano

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## Ingredients

3 Tbsp olive oil  
1 small onion, diced  
½ green bell pepper, diced  
2 cloves fresh garlic, pressed  
750gms beef mince  
1 tsp. Salt  
½ tsp. Pepper  
1 can (8 oz) tomato sauce  
1 small can tomato paste  
¼ cup dry white wine  
4 Tbsp. Pimiento-stuffed green olives, sliced  
¼ cup of dark raisins  
½ tsp. Cumin  
½ tsp. Oregano

## Directions

### Step 1

Heat the olive oil in a large skillet over medium heat. Saute the onion, green pepper and garlic until the onion is translucent.

### Step 2:

Add the ground beef and brown over medium heat.

### Step 3:

Add the rest of the ingredients and continue cooking until meat is tender and completely cooked through. About 25 minutes.

### Step 4:

Serve over white rice and tostones.

THE  
COOKERY

by The Secret Jozi Chef

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