

Picadillo Cubano

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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