

PICADILLO – GROUND BEEF IN TOMATO SAUCE

Serves 4 – 6 people

INGREDIENTS:

Oil – 2 tbsp	Green Olives – 1 cup
Garlic - 5 cloves	Carrot – 2 medium
Onion – 1 medium	Salt – 1 tbsp
Ground Beef – 1 pound	Water – 2 cups
Tomato Paste – 2 tbsp	Bay Leaf – 2 medium
Red Wine Vinegar – 1 tbsp	

INSTRUCTIONS:

STEP 1:

Smash the garlic with a bit of salt.

Cut the onions and carrots.

STEP 2:

Mix oil, garlic, and onions in a pan.

Cover and cook on medium heat for 10min.

STEP 3:

Add the ground beef and stir well until beef browns.

STEP 4:

Add the tomato paste, red wine vinegar, green olives, carrot, salt, water, and bay leaves. Continue stirring well while adding each of them.

Cover and cook on medium heat for 10min.

STEP 5:

Stir well and remove or keep lid partially opened.

Cook on medium heat for 5-10min or until water evaporates.

ENJOY! STAY TUNED FOR FUTURE RECIPES!