



Picadillo

- 1 cup chopped onion
- 2 cloves garlic chopped
- 1 cup chopped bell pepper
- 1 tbsp. olive oil
- 1 pound ground beef (or turkey)
- ¼ stuffed green olives (manzanillas)
- ¼ tsp. oregano
- ½ tsp. chili powder
- Salt and pepper
- 1 (8 ounce) can of tomato sauce

Directions

In a large skillet, over medium heat, sauté onions, pepper and garlic in the olive oil. Cook for about 5 minutes.

Add ground beef to mix. Cook beef, crumbling it while it browns. Add seasonings and chopped olives. Allow to cook a few more minutes until beef is fully cooked.

Add tomato sauce while stirring. Cook 1 to 2 minutes longer to incorporate the sauce.

Serve with rice.

Serving suggestions

- Allow meat to cool. Make little Picadillo pockets by placing the cooled meat mixture between 2 crescent roll triangles. Seal and bake!
- Serve on tortillas
- Serve with rice and Cuban bread.
- Just eat the stuff! It's that good!