Picadillo

Recipe by: Laura Vitale

Serves 4

Prep Time: 15 minutes
Cook Time: 45 minutes

Ingredients
__1 lb of Ground Beef
__1 Small Yellow Onion, diced
__1/2 of a Green Bell Pepper, diced
__2 Cloves of Garlic, minced
__2 Tbsp of Olive Oil
__3 Tbsp of Dark Raisins
__3 Tbsp of Chopped pimento stuffed Olives + 2 Tbsp of The brine
__1 15oz can of Petite Diced Tomatoes in Sauce
__1/2 tsp of Adobo plus more to taste
__1/2 tsp of Cumin

1) Preheat a heavy bottomed pot over medium high heat with about a tablespoon of oil, add the beef, break it up as much as possible with a wooden spoon and allow it to cook until fully cooked through.

2) Push the beef to one side, add the remaining tablespoon of oil the other side and add in the onions, peppers and garlic and saute for a few minutes or until they soften and cook down a bit then unite the veggies with the beef and cook together for a couple more minutes.

3) Add all the remaining ingredients along with about 1/2 cup of water, bring to a boil then reduce the heat to medium low, cover and allow to simmer for about a half an hour.

4) When ready to serve, adjust the seasoning to taste and serve over fluffy white rice with a scattering of cilantro all over the top.