

# Beef Picadillo

## Savoury-sweet beef mince dish



### Let's head to Cuba!

**Havana-oh-na-na.** With this much mince in the fridge it is great to be able to think beyond spag bol for those busy week nights. This recipe is designed to use what you already have in the fridge plus takes 10 mins... leaving you time for a salsa & the rest of the wine.

A Latin American and Caribbean favourite, picadillo is a savoury-sweet mince beef filling that's delicious wrapped in lettuce leaves. It's also good in tacos, or with rice.

### Ingredients

- 3 Tbs. olive oil
- 500g minced beef
- 1/3 cup dry red wine or white wine if you have a open bottle
- 1 small onion, diced
- 3 cloves garlic, minced
- 1 cup canned crushed tomatoes
- 1/2 cup sultanas
- salt & freshly ground black pepper
- 2 large hard-cooked eggs, finely chopped
- 6 Tbs. chopped green olives
- 1/4 cup minced fresh coriander
- 1 small iceberg, leaves separated

### Method

- Heat the oil in a large heavy pan over medium heat. Add the mince and cook, stirring occasionally, until done, about 5 minutes. Add the wine, onion, and garlic & cook, stirring occasionally, until the wine is almost evaporated, about 5 minutes.
- Add the tomatoes & sultanas & simmer, stirring occasionally, until the liquid has almost evaporated, 2 to 3 minutes. Season with 1 tsp. salt & a pepper to taste.
- Remove the pan from the heat & stir in the chopped eggs, olives, & coriander. Serve hot with the lettuce leaves for wrapping or with rice or tacos