



# CUBAN PICADILLO CASSEROLE

*bell pepper, potatoes, raisins & creamy chimichurri*

**COOK TIME**  
30 MIN

**SERVINGS**  
2

**CALORIES PER SERVING**  
850

**MENU**  
GLUTEN-FREE

Picadillo—pronounced [pi-ka-di-oh] in Spanish—is a spicy Latin-American hash of meat and vegetables, often mixed with raisins or olives. While picadillo is commonly used as a taco filling, our chefs turned the hearty beef, bell pepper, and onion mixture into a warm and cozy base for casserole. Everything is covered with a layer of roasted Peruvian-spiced yellow potatoes and topped with a creamy parsley and cilantro chimichurri. Now that’s what we call comfort food.

## INGREDIENTS (9 ITEMS)

- 4½ oz **Yellow potatoes**
- 1½ tsp **Peruvian-style spices**
- 1 unit **Red bell pepper\***
- 1 whole **Yellow onion**
- 10 oz **Ground beef\*\***
- 1½ oz **Tomato paste**
- 1¼ oz **Raisins**
- 1 whole **Mushroom stock concentrate**
- 2½ oz **Creamy parsley & cilantro chimichurri** E S

## WHAT YOU’LL NEED

- large sauté pan
- baking sheet
- measuring cup & spoons
- oven mitt
- cooking oil
- salt & pepper

## ALLERGENS

- E EGGS
- S SOY



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group’s Gluten-Free Safe Spot Program.

**GREEN CHEF IS PROUD** to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

\*Due to the varying nature of organic produce, we may have sent a larger bell pepper than needed.  
\*\*Ground beef is fully cooked when it’s no longer pink.

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat. Consuming raw or undercooked meat may increase your risk of foodborne illness. Go to [greenchef.com/faq](http://greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

## 1 ROAST POTATOES

- Preheat oven to 425 degrees.
- Medium dice **yellow potatoes** into pieces, about ½ inch each.
- Place **potatoes** on a lightly oiled, foil-lined baking sheet. Drizzle with about 1 tablespoon cooking oil. Season with about half of the **Peruvian-style spices**, ¼ teaspoon salt, and a pinch of pepper. Stir to coat.
- Transfer baking sheet to oven. Roast 18–22 minutes, or until fork-tender, stirring halfway through.

COOKING FOR  
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

## 2 PREP

- Medium dice **red bell pepper\*** into pieces, about ½ inch each.
- Cut ends off **yellow onion** and discard peel. Halve lengthwise. Lay flat and medium dice into pieces, about ½ inch each.

\*The ingredient you received may be a different color.

## 3 START PICADILLO

- Heat about 1½ tablespoons cooking oil in a large sauté pan over medium-high heat. Add **bell pepper** and **onion** to hot pan. Cook 4–5 minutes, or until onion is translucent, stirring occasionally.
- Add **ground beef**. Season with remaining **Peruvian-style spices**, about ½ teaspoon salt, and a pinch of pepper. Stir to break up **beef**. Cook 5–7 minutes, or until beef is fully cooked, stirring occasionally.
- Add **tomato paste** and **raisins**. Cook 1–2 minutes, stirring occasionally.
- Stir in ½ cup water and **mushroom stock concentrate**. Simmer 2–3 minutes, or until sauce thickens.

## 4 FINISH PICADILLO

- Remove **picadillo** from heat. Stir in about 1 tablespoon of the **creamy parsley and cilantro chimichurri**. Season with salt and pepper to taste.

## 5 PLATE YOUR DISH

- Divide **Cuban picadillo casserole** between two plates. Top with **roasted potatoes**. Drizzle remaining **creamy parsley and cilantro chimichurri** over top. Enjoy!



## Nutrition Facts

2 Servings per container

**Serving size** (471g)

Amount per serving

**Calories** 850

	% Daily Value*
<b>Total Fat</b> 57g	73%
Saturated Fat 13g	65%
Trans Fat 0g	
<b>Cholesterol</b> 100mg	33%
<b>Sodium</b> 1450mg	63%
<b>Total Carbohydrate</b> 54g	20%
Dietary Fiber 5g	18%
Total Sugars 24g	
Includes 1g Added Sugars	2%
<b>Protein</b> 31g	
Vitamin D 0mcg	0%
Calcium 109mg	8%
Iron 6mg	35%
Potassium 592mg	15%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### All ingredients in this recipe:

**Ground Beef** [beef], **Tomato Paste** [tomato paste, citric acid], **Bell Peppers**, **Yellow Potatoes**, **Peruvian-Style Spices** (Ancho Chili Powder, Ground Cumin, Turmeric, Sweet Paprika, Granulated Garlic, Smoked Paprika, Dried Orange Peel), **Raisins** [Thompson raisins], **Mushroom Stock Concentrate** [mushroom juice concentrate, maltodextrin, salt, natural flavor, sugar, yeast extract, and xanthan gum], **Creamy Chimichurri** (Yellow Onions, Parsley, Cilantro, Garlic, Dried Oregano, Sea Salt, Black Pepper, Crushed Red Pepper Flakes, Apple Cider Vinegar [apple cider vinegar], Sunflower Oil [high oleic sunflower oil], Mayonnaise [organic expeller pressed soybean oil, water, organic egg yolks, organic whole eggs, organic distilled white vinegar, salt, organic white mustard (organic distilled vinegar, water, organic mustard seeds, salt, organic spices), organic lemon juice concentrate], Lemon Juice [lemon]), **Yellow Onion**

### Allergen information:

Contains Egg And Soy

*Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.*

*Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.*

