



CUBAN PICADILLO HASH

bell pepper, potatoes, raisins, creamy chimichurri

COOK TIME
30 MIN

SERVINGS
2

CALORIES PER SERVING
900

MENU
GLUTEN-FREE

Picadillo is a spicy Latin American hash of meat and vegetables, often mixed with raisins or olives. While picadillo is commonly served over rice, our chefs have turned the hearty beef, bell pepper, and onion mixture into a warm and cozy base for hash. Everything is covered with a layer of roasted Peruvian-spiced yellow potatoes and topped with a creamy parsley and cilantro chimichurri.

INGREDIENTS (9 ITEMS)

- 12 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
- thermometer
- cooking oil
- salt & pepper

ALLERGENS

- E EGGS
- S SOY

CUSTOM CHEF

If you chose to modify your meal, follow the **Custom Chef** instructions on the flip side of this card.

 **10 oz Organic ground beef***
Calories: 900

*Ground beef is fully cooked when internal temperature reaches 160°.

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 for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.



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.

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 the **Peruvian-style spices**, ¼ teaspoon salt, and a pinch of pepper. Stir to coat. Spread out in a single layer.
- Roast 18-22 minutes, or until fork-tender, stirring halfway through.

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

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. Cook 5-7 minutes, or until fully cooked, breaking up **beef** into pieces.
- Add **tomato paste** and **raisins**. Cook 1-2 minutes, stirring occasionally.
- Add ½ cup water and **mushroom stock concentrate**. Simmer 2-3 minutes, or until sauce has thickened, stirring occasionally.

🔄 Swap in **organic ground beef** for ground beef.

4 FINISH PICADILLO

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

5 PLATE YOUR DISH

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



Nutrition Facts

2 Servings per container

Serving size (567g)

Amount per serving

Calories **900**

	% Daily Value*
Total Fat 57g	73%
Saturated Fat 12g	60%
Trans Fat 1g	
Cholesterol 100mg	33%
Sodium 1470mg	64%
Total Carbohydrate 63g	23%
Dietary Fiber 9g	32%
Total Sugars 25g	
Includes 1g Added Sugars	2%
Protein 32g	
Vitamin D 0mcg	0%
Calcium 99mg	8%
Iron 5mg	30%
Potassium 1746mg	35%

* 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.

