



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Currants

Currants are the dried berries of the small, sweet, seedless grape variety 'Black Corinth'.



C4 Beef Picadillo with Yellow Rice

A delicious Cuban inspired beef stew with warm flavours of cinnamon, currants and olives served over a bed of yellow rice.

 25 minutes

 4 servings

 Beef

22 July 2022

Switch it up!

You can serve this stew over mashed potatoes if preferred! The vegetables can also easily be switched - zucchini, cherry tomatoes and mushrooms all work well!

FROM YOUR BOX

BASMATI RICE	300g
BROWN ONION	1
GREEN CAPSICUM	1
CARROT	1
CINNAMON/CURRANTS	1 packet
TOMATO PASTE	1 sachet
BEEF SCALLOPINI	600g
GREEN OLIVES	1 jar

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground turmeric, plain flour, ground cumin

KEY UTENSILS

large frypan with lid, saucepan with lid

NOTES

For an added flavour boost, you can add a crumbled stock cube or use liquid stock instead of water in step 3.



1. COOK THE RICE

Place rice, **1 tsp turmeric** and a pinch of **salt** in a saucepan, cover with 1.5 x amount of water. Cover with a lid, cook on lowest heat for 10–15 minutes. Remove from heat and stand for 5 minutes. Stir carefully with a fork.



2. SAUTÉ THE VEGETABLES

Heat a frypan over medium–high heat with **oil**. Dice onion and capsicum. Grate carrot. Add to pan as you go along with **1 tsp turmeric** and **1 tbsp cumin**. Cook for 3–4 minutes until fragrant.



3. SIMMER THE STEW

Add cinnamon and currants. Stir in tomato paste and **1 1/2 cups water** until combined (see notes). Cover and simmer for 10 minutes.



4. PREPARE THE BEEF

Slice beef scallopini. Toss with **2 tbsp flour, salt and pepper**.



5. ADD THE BEEF

Drain and rinse olives. Stir into stew along with beef and simmer for 3–4 minutes until cooked through and stew is thickened. Season stew with **salt and pepper** to taste.



6. FINISH AND SERVE

Serve beef picadillo with yellow rice.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

