

PICADILLO

GOES GREAT WITH...

Plain rice (p206)
and salsa
Mexicana (p164)
(from How to Be a
Taco Legend) and
sour cream

EXTRAS

#8

ALSO WORKS A TREAT WITH...

- Lamb mince
- Finely chopped mushrooms for a veg/vegan version

RAISE YOUR GAME BY...

Sprinkling with toasted flaked almonds to serve



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PICADILLO

Picadillo is named after the Spanish word 'picar' meaning to mince or finely chop. Versions of spiced up mince and potatoes are common throughout Latin America, and you can see the Spanish legacy in the seasoning, ingredients and cooking technique of this delicious sweet, sour and rich dish.

Prep	Cook
25 mins	1 hr 15 mins
Heat	Serves
	4 with sides

500g **beef or pork mince**

1 **onion** - finely chopped

2 **cloves of garlic** - finely chopped

1 large **carrot** - peeled and finely chopped

350g **floury potatoes** - peeled and finely chopped

10g **bunch of parsley or coriander** - finely chopped

3 tbsp **vinegar** (white wine or cider vinegar is best)

3 tbsp **tomato puree**

50g **raisins** (or thinly sliced olives if you prefer a more savoury flavour)

2 tsp



ANCHO BLEND

2 tsp



CANELA BLEND

1 tsp



CHIPOTLE BLEND

½ tsp



ORÉGANO BLEND

1 Fry the mince, onion and garlic in 2 tbsp oil for 10 minutes or until the mince is brown around the edges, breaking it up as it cooks

2 Blend the tomato puree with the vinegar, 200ml water, 2 tsp **ANCHO BLEND**, 2 tsp **CANELA BLEND**, 1 tsp **CHIPOTLE BLEND**, ½ tsp **ORÉGANO BLEND** and 1 tsp salt to a smooth sauce

3 Stir the carrot, potatoes, raisins and sauce into the browned mince then cover and simmer for 45 minutes or until the potatoes are just tender

4 Remove the lid and cook for a further 15 minutes or until the mince is tender, the potatoes are just starting to break down and everything is coated in a thick sauce (stirring occasionally and adding a splash of water if necessary)

5 Sprinkle over the parsley to serve