

UCOOK

Beef Cuban Picadillo-style Tacos

with raisins, red pepper & pitted green olives

A UCOOK take on a traditional Cuban dish made with ground beef, onions, cumin, red peppers, raisins, and olives. Served on a corn tortilla, drizzled with a crème fraîche & guac sauce, and squeezed with fresh lime!

Hands-on Time: 25 minutes

Overall Time: 35 minutes

Serves: 4 People

Chef: Ella Nasser

 Quick & Easy

 Leopard's Leap | Cabernet Sauvignon

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook



Ingredients & Prep

2	Red Bell Peppers <i>rinsed, deseeded & cut into bite-sized pieces</i>
2	Onions <i>peeled & finely diced</i>
600g	Free-range Beef Mince
40ml	Ground Cumin
20ml	Dried Chilli Flakes
60g	Raisins
80g	Pitted Green Olives <i>drained & halved</i>
2	Tomatoes
2	Limes <i>cut into wedges</i>
125ml	Crème Fraîche
160g	Guacamole
12	Corn Tortillas

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water

1. LET'S GET GOING Place a pan over a medium heat with a drizzle of oil. When hot, add the pepper pieces and ½ the diced onion and fry for 6-8 minutes until soft, shifting occasionally. Remove from pan on completion and set aside.

2. PICADILLO-STYLE MINCE Return the pan to a medium heat with a drizzle of oil. When hot, add the mince and work quickly to break it up as it starts to cook. Allow to caramelise for 4-5 minutes until browned, shifting occasionally. Add the ground cumin, ½ the chilli flakes (to taste), the raisins, the halved olives, the fried onion and pepper, and seasoning. Allow to cook for 6-8 minutes, shifting occasionally. Remove from the pan on completion and cover to keep warm.

3. TOMATO SALSA & GUAC While the mince is frying, roughly dice the tomatoes and place in a bowl. Add the remaining onion, the juice of 4 lime wedges, a drizzle of oil, and seasoning. Mix until fully combined and set aside. In a small bowl, combine the crème fraîche, the guacamole, and seasoning. Add water in 5ml increments until drizzling consistency.

4. TOASTING TORTILLAS Wipe down the pan and return it to a medium heat. When hot, dry toast the tortillas for 15 seconds per side until warmed through and lightly crisped. Once heated, stack under a dry tea towel to stop them from getting cold or drying out.

5. CUBAN-STYLE FEASTING Lay down the corn tortillas. Top with the mince picadillo and the tomato salsa. Drizzle over the crème fraîche & guacamole sauce and sprinkle over the remaining chilli flakes (to taste). Serve with a lime wedge. Enjoy, Chef!



Chef's Tip

If you'd prefer, plate everything up separately and load your corn tortilla as you like! Alternatively, use the corn tortilla like a nacho to dip into all the goodness!

Nutritional Information

Per 100g

Energy	544kj
Energy	130kcal
Protein	5.3g
Carbs	10g
of which sugars	3.4g
Fibre	1.9g
Fat	7.9g
of which saturated	2.9g
Sodium	85mg

Allergens

Dairy, Allium, Sulphites

Cook
within 3
Days