

Classic Picadillo

Publix Aprons

*4 cloves garlic, finely chopped
juice of two limes (two tablespoons)
2 tablespoons olive oil
8 ounces trinity mix (fresh diced
onions, celery, bell peppers)
1 1/2 pounds lean 93% ground beef
1 teaspoon dried oregano
1/2 teaspoon smoked paprika
1/2 teaspoon Kosher salt
1/2 teaspoon pepper
1 can (15-17 ounce) unsalted tomato
sauce
1/2 cup stuffed green olives, sliced
1/4 cup golden raisins
1 tablespoon capers*

Preheat a large nonstick saute' pan on medium-high for 2 to 3 minutes. Place the oil in the pan. Add the trinity mix. Cook for 4 to 5 minutes, stirring occasionally, or until the onions are tender and beginning to brown. Stir in the garlic. Cook for 1 to 2 minutes or until the garlic is fragrant.

Add the beef, oregano, paprika, salt and pepper. Brown the meat, stirring to crumble, for 6 to 8 minutes or until no pink remains. Reduce the heat to low. Stir in the tomato sauce, olives, raisins, capers and lime juice.

Cover. Simmer for 20 to 25 minutes or until the sauce has thickened.

Serve.

Per Serving (excluding unknown items): 389 Calories; 27g Fat (60.2% calories from fat); 2g Protein; 38g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 1025mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 2 Fruit; 5 1/2 Fat; 0 Other Carbohydrates.