

Homemade Picadillo with Flour Tortillas: A Classic Dinner

List of Steps for the Recipe



TIME
3-5 min

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INGREDIENTS

- 1 lb ground beef
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 green bell pepper, diced
- 1 cup diced tomatoes
- 1/2 cup diced potatoes
- 1/2 cup raisins
- 1/4 cup sliced olives
- 2 teaspoons ground cumin
- Salt and pepper to taste
- Flour tortillas

DIRECTIONS

- SautØ Aromatics:** Heat a drizzle of olive oil in a large skillet over medium heat. Add the diced onion and minced garlic, and sautØ for about 3-5 minutes until they are soft and fragrant.
- Brown the : Beef:** Add the ground beef to the skillet. Cook, stirring and breaking up the meat with a spoon, until the beef is browned. Drain any excess fat.
- Add all : Ingredients:** Stir in the diced green bell pepper, diced tomatoes, diced potatoes, raisins, sliced olives, and ground cumin. Season with salt and pepper to taste. Mix everything together until it is well combined.
- Simmer:** Reduce the heat to low. Let the mixture simmer for about 15 20 minutes, stirring occasionally, until the potatoes are tender and all the flavors have melded together.
- Serve:** Scoop the hot picadillo into warm flour tortillas. Enjoy every single savory bite.

SWAPS & NOTES

Ground Meat : While ground beef is a classic choice, you can also use a combination of ground beef and pork, or a leaner ground meat like turkey.

Potatoes : The diced potatoes are a key ingredient for the texture and heartiness of this dish.

Russet potatoes or Yukon Gold potatoes are great choices.

The key is to cut them into a small dice so they cook through in the recommended time.

TIPS FOR SUCCESS

Brown the Beef Properly : Browning the ground beef is a crucial step.

It creates a rich, savory flavor that is the foundation of the dish.

Dice the Potatoes Small : Make sure you dice the potatoes into small, bite-sized pieces.

This ensures they cook through in the recommended time and get tender.

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