

## Savory, Hearty, and Simple - Black Bean Picadillo Skillet You Can Make in One Pan

When I'm in the mood for something hearty, full of flavor, and easy to clean up, this



ONE-POT BLACK BEAN PICADILLO SKILLET

**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb ground beef or turkey
- 1 can black beans, drained and rinsed
- 1 small onion, diced
- 1 bell pepper, diced (any color works)
- 1 can diced tomatoes
- 1 tablespoon tomato paste
- 1 teaspoon cumin
- 1 teaspoon smoked paprika
- $\frac{1}{2}$  teaspoon garlic powder
- Salt and pepper to taste
- ... cup chopped olives (optional, but adds a briny kick)

Cooked rice for serving

Step-by-Step Instructions:

1. Brown the Meat:
2. Sauté the Veggies:
3. Add the Flavors:
4. Simmer and Finish:
5. Serve Hot:

Pro Tips for the Best Picadillo Skillet:

Don't skip the tomato paste - It adds depth and richness to the sauce.

Want more heat? Add a pinch of cayenne pepper or diced jalapeños with the bell peppers.

Use ground turkey for a lighter option - It absorbs all the flavor without feeling heavy.

Double the batch - This dish reheats beautifully and makes excellent leftovers for lunch the next day.

What to Serve with Black Bean Picadillo:

Warm flour tortillas to scoop everything up.

A simple avocado salad with lime juice and salt.

Tostones or plantain chips for a fun, crunchy side.

A side of black beans and corn salsa for extra freshness.

FAQs (From My Kitchen to Yours):

Why This Black Bean Picadillo Skillet Needs to Be in Your Dinner Rotation:

## DIRECTIONS

- 1.** Brown the Meat: I heat a large skillet over medium heat and cook the ground beef or turkey until browned and fully cooked. Then, I drain any excess fat to keep the dish light but still flavorful.
- 2.** SautØ the Veggies: Next, I add the diced onion and bell pepper to the skillet and sautØ for 3-4 minutes, until they're softened and fragrant.
- 3.** Add the Flavors: I stir in the black beans, diced tomatoes, tomato paste, cumin, smoked paprika, garlic powder, salt, and pepper. This mixture comes together quickly and fills the kitchen with amazing aromas.
- 4.** Simmer and Finish: I let everything simmer for 10 minutes, stirring occasionally, until the sauce thickens and the flavors meld together. Just before serving, I stir in chopped olives if I'm using them for that briny punch.
- 5.** Serve Hot: I spoon the picadillo over warm cooked rice and serve it hot with extra garnishes like fresh cilantro or lime wedges if I have them on hand.
- 6.** Pro Tips for the Best Picadillo Skillet: Don't skip the tomato paste - It adds depth and richness to the sauce.
- 7.** Want more heat? Add a pinch of cayenne pepper or diced jalapeños with the bell peppers.
- 8.** Use ground turkey for a lighter option - It absorbs all the flavor without feeling heavy.
- 9.** Double the batch - This dish reheats beautifully and makes excellent leftovers for lunch the next day.
- 10.** What to Serve with Black Bean Picadillo: While it's fantastic over rice, I love to round out the meal with:

11. Warm flour tortillas to scoop everything up.
12. A simple avocado salad with lime juice and salt.
13. Tostones or plantain chips for a fun, crunchy side.
14. A side of black beans and corn salsa for extra freshness.
15. FAQs (From My Kitchen to Yours): Q: Can I make this vegetarian?A: Yes! Just skip the ground meat and double up on the black beans or use lentils for a plant-based twist.
16. Q: Can I freeze leftovers?A: Definitely. Store in an airtight container and freeze for up to 2 months. Thaw overnight in the fridge and reheat on the stovetop.
17. Q: Can I use other beans?A: Absolutely! Pinto beans or kidney beans are great substitutes if you're out of black beans.
18. Why This Black Bean Picadillo Skillet Needs to Be in Your Dinner Rotation: This One-Pot Black Bean Picadillo Skillet is one of those dishes that's easy to make, full of bold flavors, and endlessly adaptable. Whether you're looking for a quick weeknight meal, an easy make-ahead lunch, or something satisfying that the whole family will love, this recipe delivers every time. It's hearty, comforting, and just the right balance of savory and smoky.
19. For more simple and flavor-packed one-pot meals, check out Chef Maniac. And if you give this recipe a try, I'd love to hear how you make it your own - do you add spice, switch up the beans, or serve it with something unexpected?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/savory-hearty-and-simple-black-bean-picadillo-skillet-you-can-make-in-one-pan/>