

## **Abuela's Picadillo**

### **Abuela's Picadillo Ingredients:**

**2 pounds lean ground beef:**

**1/4 cup olive oil:**

**1/2 onion, chopped:**

**1/2 green bell pepper, chopped:**

**2 tablespoons minced garlic:**

**2 (8 ounce) cans tomato sauce:**

**2 cups water:**

**1/2 cup red cooking wine:**

**3 tablespoons hot sauce:**

**1 (1.41 ounce) package sazón seasoning:**

**1 tablespoon chopped fresh parsley:**

**1/2 teaspoon garlic powder:**

**1/2 teaspoon onion powder:**

**1/2 teaspoon ground cumin:**

**1/2 teaspoon ground black pepper:**

**1/4 teaspoon ground bay leaf:**

**3 ounces Spanish-style olives:**

**1 teaspoon salt, or to taste:**

**1 small butternut squash, peeled and cut into cubes:**

## **Abuela's Picadillo Time Stats:**

**Prepare time: 15 minutes:**

**Cooking time: 1 hour 7 minutes:**

**Ready to eat In: 1 hour 22 minutes:**

## **Abuela's Picadillo Directions:**

- 1) Cook and stir ground beef in a large stockpot until browned, 5 to 10 minutes.**
- 2) Drain grease.**
- 3) Heat olive oil in small skillet over medium heat.**
- 4) Add onion, green bell pepper, and garlic; cook and stir until fragrant, 2 to 3 minutes.**
- 5) Stir into beef in the stockpot.**
- 6) Pour tomato sauce, water, cooking wine, and hot sauce into the stockpot.**
- 7) Stir in sazón seasoning, parsley, garlic powder, onion powder, cumin, pepper, and bay leaf.**
- 8) Bring to a boil; reduce heat to low and simmer picadillo, uncovered, until slightly thickened, about 10 minutes.**
- 9) Split olives in half with your fingers and stir into the picadillo.**
- 10) Add squash.**
- 11) Simmer until liquid reduces but picadillo is not dry, 45 to 60 minutes.**
- 12) Season with salt.**