

WAGYU PICADILLO



TIME TO PREPARE
10 minutes



COOK TIME
25 minutes



SERVING
6 People



PREPARED BY
UrbanFarmFoods

Ingredients

½	large red onion
2	cloves garlic minced
2	tomatoes chopped
½ cup	roasted red peppers chopped
¾ cup	chopped green olives
¼ cup	olive juice
4 tbsp	cilantro chopped
1 lb	ground wagyu beef
½ tbsp	cumin
1	bay leaf

Steps to Cook

1) Brown meat on high heat in a cast iron dutch oven (with lid) and season with half the salt and pepper. Use a spoon to break up the meat as it browns.

2) While meat is cooking, chop onion, garlic, pepper, tomato and cilantro.

3) Add these to the meat and lower heat to medium. Add olives and brine from the olives, cumin, bay leaf, remaining salt and pepper.

$\frac{1}{2}$ tsp	<i>black pepper</i>
$\frac{1}{2}$ tsp	<i>salt</i>

4) Lower heat to simmer and cover for 20 minutes.

5) Remove bay leaf. Serve with rice and warm flatbread for dipping.