

Picadillo

(Serves 5-6)

- 1 ½ pounds ground beef
- ⅛ piece of a small onion
- 2 garlic cloves
- 3-4 large tomatoes (cut into large pieces)
- ½ cup water
- 1 chipotle pepper
- 1 carrot, diced
- 1 potato, diced
- ½ teaspoon salt (or more as desired)
- 2 - Bags of Uncle Ben's Boil In Bag Rice
- Sour cream (optional)

Instructions

1. In a large saute pan with a lid, cook the ground beef and drain the grease.
2. While the meat is cooking, combine the onion, garlic, tomatoes, chipotle pepper, water, and salt in a blender.
3. Add the liquid mixture into the frying pan and bring to a boil.
4. Add the potatoes and carrots. Cover and simmer for about 10-15 minutes until the potatoes and carrots are tender.
5. While the meat is cooking, follow the instructions to prepare 2 bags of the Uncle Ben's Boil In Bag Rice. (it takes 10 minutes.)

To serve - place your rice in the bottom of a bowl. Add the Picadillo ad top with sour cream.