



CUBAN

Carne con Papas

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	6	20 min	2 hr	Stew	Chuck roast & stew beef

Ingredients

- 1.1 kg (2½ lb) chuck roast, cut into 3 cm (1¼ in) cubes
- 1½ tsp salt
- ½ tsp black pepper
- 2 tbsp olive oil
- 1 large onion, diced
- 1 green bell pepper, diced
- 5 cloves garlic, minced
- 2 tsp ground cumin
- 1 tsp dried oregano
- 240 ml (1 cup) tomato sauce
- 125 ml (½ cup) dry white wine
- 500 ml (2 cups) beef stock or water
- 2 bay leaves
- 700 g (1½ lb) potatoes, cut into 3 cm (1¼ in) chunks
- 80 g (½ cup) pimiento-stuffed green olives
- 1 tbsp capers (optional)
- 2 tsp white vinegar

Steps

1. Season the beef with salt and pepper. Heat the oil in a heavy pot over medium-high heat and sear the beef in batches until browned, about 5 minutes per batch. Set aside.
2. Lower the heat to medium and add the onion and pepper. Cook for 6 minutes until soft. Add the garlic, cumin and oregano and stir for 1 minute until fragrant.
3. Pour in the wine, scraping the bottom of the pot, and simmer for 2 minutes.
4. Add the tomato sauce, stock, bay leaves and the beef with its juices. Cover and stew over low heat for 1 hour 15 minutes, until the meat is almost tender.
5. Add the potatoes, pushing them under the liquid. Cover and cook for 30 minutes more until a knife slides into a potato easily.
6. Stir in the olives, capers and vinegar. Cook uncovered for 10 minutes until the sauce thickens and some potato breaks down into it.
7. Remove the bay leaves and taste for salt.

Notes

- **Serving:** spoon over white rice, with fried sweet plantains on the side.
- **Make ahead:** best the next day; add a splash of water when reheating.
- **Raisins:** a handful stirred in with the olives gives a sweet-salty picadillo note.
- **Slow cooker:** sear the beef and soften the onion and pepper, then cook on low 8 hr or high 4–5 hr, with the potatoes for the last 2 hr. Add the olives and vinegar and thicken lid off for 20 minutes.
- **Shortcut:** frozen diced onion and pepper go straight into the pot and save the chopping.