***Recipe # 515a Picadillo***

***Serving Size: 4.25 oz.***

***Ingredients:***

|  |  |  |  |
| --- | --- | --- | --- |
| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 2 ½ lbs. | 5 lbs. | 10 lbs. | Ground Beef |
| 2 | 4 | 8 | Onions, Diced |
| 2 | 4 | 8 | Green Bell Peppers |
| 1/2c | 1c | 2c | Minced Garlic |
| 1/4c | 1/2c  | 1c | Olive Oil |
| 1/8c | 1/4c | 1/2c | Adobo |
| 28 oz. | 56 oz. | 112 oz. | Canned Diced Tomatoes |
| 16 oz. | 32 oz. | 64 oz. | Tomato Sauce |
| 1/2c | 1c | 2c | Chopped Green Olives |
| ¾ tsp. | 1 ½ tsp. | 1T | Cumin |
| ¾ tsp. | 1 ½ tsp. | 1T | Oregano |
| ¾ tsp. | 1 ½ tsp. | 1T | Salt |
|  |  |  |  |

***Recipe # 515a Picadillo***

***Instructions:***

1. ***Sautee onions, bell pepper and garlic in olive oil until translucent.***
2. ***Add cooked and drained ground beef and all other ingredients***
3. ***Simmer for 15 minutes.***
4. ***Add olives and simmer for 5 more minutes or until required temperature below is met. Serve.***

**NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs served immediately, fish, shellfish, beef, lamb, veal, pork, corn beef and ham to an internal temperature of 145 degrees for 15 seconds; ground meat, ground fish, meat mixtures and eggs cooked and held for service to 155 degrees for 15 seconds; chicken, turkey, soups, stews, dressing, casseroles, mixed dishes, stuffed meat, stuffed poultry, stuffed fish, stuffed pasta and leftovers to 165 degrees for 15 seconds; all other food items should be cooked to 140 degrees for 15 seconds. All hot food should be held at 140° F or hotter until service.**