



Publix Aprons® Ropa Vieja (Cuban-Style Braised Beef)

Total time: 4 hours, 35 minutes

Active time: 25 minutes

Serves 12

Ingredients

2 large sweet onions	2 bay leaves
2 large red bell peppers	3/4 cup dry red wine (or beef stock)
4 cloves garlic	1 (28 oz) can tomato sauce
1 boneless beef chuck roast (about 3 lb)	1 (6 oz) can tomato paste
2 tablespoons sazón (or complete) seasoning	1 tablespoon white vinegar
4 tablespoons olive oil, divided	2 cups no-salt-added beef stock (or broth)
1 tablespoon smoked paprika	1 (5.75 oz) jar sliced Spanish olives
2 teaspoons dried oregano	3 tablespoons fresh cilantro
2 teaspoons ground cumin	

Steps

1. Preheat large stockpot on medium-high 2–3 minutes. Slice onions and peppers thinly; chop garlic finely. Coat beef with seasoning (wash hands).
2. Place 2 tablespoons oil in pot and add beef. Cook 8–10 minutes, turning occasionally, until browned. Remove beef from pot.
3. Pour remaining 2 tablespoons oil into pot, then add onions, peppers, garlic, paprika, oregano, cumin, and bay leaves. Cook and stir 6–8 minutes until vegetables are tender. Pour in wine; cook and stir 2 minutes. Stir in tomato sauce, tomato paste, vinegar, and stock. Return beef to pot and bring to a boil.
4. Reduce heat to medium and cover. Simmer 3–4 hours until beef is 195°F (for shreddable). Drain olives. Shred beef (using 2 forks) and stir in olives. Chop cilantro finely. Sprinkle beef with cilantro before serving.

