

Simi USD Oven Roasted Beef Picadillo

Yield: Approximately 80 - 3 oz servings by weight

10 lb Raw LOCAL 15% Fat Ground Beef

1 lb Potatoes, small dice

1 lb Onions, small Dice

1 lb Poblano Chiles, small dice

1/2 c. Fresh Chopped Garlic

~OR if not using fresh garlic:

Add 1 c. Granulated Garlic to the dry spice mix if not planning to use fresh garlic– but, you should really just go ahead and use fresh garlic in everything!

Dry Seasoning Mix

- This makes enough for 80 lbs Meat.
- Use 1 cup of the dry seasoning mix per sheet pan of meat and veggies.

1 c. Cumin

4-1/2 c. Chili Powder

1-1/2 c. Salt

1 c. Black pepper

1 c. Granulated Garlic (only use granulated garlic if you are NOT using fresh garlic)

½ of a #10 can Diced Tomatoes with Juice

NOTE:

Preheat oven to 450 degrees.

This recipe is intended to make one full-sized sheet pan of Picadillo.

- Make the dry seasoning mix in a bowl. Stir well to combine. Store any unused portion in an airtight container for later use.
- Smoosh/crumble the ground beef out with your hands onto a full-sized sheet pan in a fairly even layer.
- Sprinkle 1 c. of the dry seasoning mix evenly over the meat.
- Sprinkle and spread out the diced veggies evenly over the meat.
- Roast in a fully preheated oven at 450 degrees until nicely browned and 150 degrees internal temp. Rotate pans as necessary for even browning. About 20 minutes.
- While the meat is roasting, open the canned tomato products and move them into your workstation.
- Set up a 4" hotel pan safely and reasonably near the oven to drain the HOT fat into.
- Carefully remove the HOT pans from the oven and carefully tilt the pan over the receiving pan. The goal is to just pour off the liquid fatty part. There is no need to drain all liquid completely. There is great flavor and moisture in the liquid! Drain just to eliminate the visible liquid fat that floats on top and leave as much of the watery liquid

as possible. Leave the meat in place on the sheet pans. There is no need to dump it into a colander. This will save time also.

- Set the drained pans on the counter top.
- Pour and sprinkle the diced tomatoes with juice onto the roasted meat.
- Place pans back into the 450-degree oven and roast for about 10 minutes more, or until 165 degrees internal temp. Remove meat from the oven.
- Pour sheet pans of cooked meat into a large bowl or 6" hotel pan. Stir and break up the larger meat chunks to the degree of crumble you prefer for your application.
- **Taste and adjust seasonings.** This is a very important step! We, as the creators of this recipe must verify that it tastes good and as intended. Taste (verify it's right) then adjust seasonings as necessary for the best tasting meal!
- Get eady for service by moving product to your choice of hot hold options.

Local Ground Beef 15% 1.5 oz Serving

Meal Component	Meats/Meat Alternates
Category	Beef and Beef Products
Subcategory	BEEF, GROUND, fresh or frozen
Food As Purchased, AP	Beef, Ground, fresh or frozen ^{9,10} <i>no more than 15% fat, (Like IMPS #136)</i>
Purchase Unit	Pound
Servings per Purchase Unit, EP	8.00
Serving Size per Meal Contribution	1-1/2 oz cooked lean meat
Purchase Units for 100 Servings	12.50
Additional Information	1 lb AP = 0.75 lb cooked, drained, lean meat
Footnote	<p>⁹ USDA recommends that the very young, the very old, and those with weakened immune systems not eat undercooked ground beef. To be sure all bacteria are destroyed, cook meat loaf, meat balls, casseroles, hamburgers, and other dishes containing ground beef to the temperature set by your local and State standards and check by using a thermometer.</p> <p>¹⁰ Ground Beef is based on USDA, FSIS standard as published in the Code of Federal Regulations, Title 9, Part 319.15(a) chopped beef, ground beef, but with maximum fat content as listed here.</p>

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