

ROPA VIEJAS

Ropa Vieja is a classic Cuban dish can be made in a variety of ways. This simple recipe transforms our Pot Roast and Tavolini Marinara Sauce with bold seasonings to create a Latin inspired delight! Serve it over our Cilantro Lime Rice to complete this unique, craveable dish.






Ingredients:

- 5 oz. Sandridge Pot Roast #468194
- 5 oz. Sandridge Cilantro Lime Rice #674412
- 3 oz. Tavolini Marinara Sauce #357507
- 2 oz. Mexican Oregano
- 4 oz. Sofrito
- ½ tsp. Vegetable Oil
- 1 tsp. Chopped Garlic
- 2 oz. Sliced Red Bell Peppers
- Fried Plantains
- 2 oz. Sliced Onions
- 2 oz. Green Olives
- 1 oz. Cumin
- 1 oz. Smoked Paprika
- Fresh Cilantro
- Naan Bread
- 3 oz. Roasted Red Peppers
- Parsley

Instructions:

1. Heat the pot roast in a pot of boiling water in the bag. Once hot, pull apart and shred.
2. In a sauté pan, add the oil, garlic, and the sliced vegetables. Cook over medium heat until caramelized. Add the white wine and bring it to a rapid boil, deglazing the bottom of the pan (scraping up the browned bits on the bottom of the pan).
3. Add the broth, Sofrito and bay leaves. Simmer for 5 minutes.
4. Add the shredded pot roast to the sauté pan. Reduce the heat to low, cover and simmer for 10 minutes.
5. Stir in the olives and roasted red peppers. Simmer uncovered to thicken the sauce for 20 minutes. Stir in the parsley and add salt and pepper to taste.
6. Serve over top of warm Cilantro Lime Rice and garnish with pita bread and fried plantains.

Product	Description	Code #	Pack Size
 Sandridge® Beef Pot Roast with Gravy	Select cuts of beef, perfectly seasoned and smothered in brown gravy.	468194	4/5 lb. Pouches
 Sandridge® Cilantro Lime Rice	Fully cooked rice with cilantro and lime juice.	674412	4/4 lb. Pouches
 Tavolini® Old World Marinara Sauce	Vine-ripened tomatoes, onions, garlic, and olive oil blended together for a robust Italian-inspired marinara.	357507	4/4 lb. Pouches

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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