

## Ropa Vieja 8 servings

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- **2 pounds** beef chuck roast
- Kosher salt and freshly ground pepper
- **1/4 cup** olive oil
- **1** large yellow onion, thinly sliced
- **1** large green bell pepper, thinly sliced
- **1** large red bell pepper, thinly sliced
- **6** garlic cloves, chopped
- **2 teaspoons** ground cumin
- **2 teaspoons** sweet paprika
- **1 teaspoon** dried oregano
- **1/2 cup** dry white wine
- **1 cup** beef broth
- **16 ounces** crushed tomatoes
- **1 cup** pimiento or manzanilla Spanish olives, rinsed and drained (optional)
- **1/4 cup** chopped parsley
- White rice, for serving

## Directions

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1. Generously season the beef with salt and pepper. In a large pot over high heat, warm the oil. Cook the beef, turning occasionally, until brown on all sides. Transfer to a plate.
2. In the same pot over medium heat, cook the onion and peppers, stirring occasionally, for 15 to 20 minutes, until caramelized. Add the garlic, cumin, paprika, and oregano. Cook, stirring, about 1 minute, until fragrant. Add the wine and bring to a boil, scraping the bottom of the pan with the flat edge of a spatula to deglaze.
3. Stir in the broth and tomatoes. Bring to a simmer.

4. Return the beef to the pot. Bring to a simmer, cover, and cook for 2 to 3 hours, until the beef is fork-tender.
5. Transfer the beef to a plate and shred. Return the shredded beef to the sauce.
6. Stir in the olives (if using). Simmer, uncovered, for 30 minutes to thicken.
7. Stir in Parsley. Serve over Rice