



SEPTEMBER 10, 2020

# ROPA VIEJA WITH CUBAN RICE & BEANS

RECIPE BY CHEF NICK KUBITZ | PAIRING RIVER RANCH MONTEPULCIANO | SERVES 6

## INGREDIENTS

### Ropa Vieja

- 3 Lb Chuck Roast
- 1 Qt Beef Stock
- 1 Tbsp Dried Oregano
- 2 Tsp Dried Thyme
- 2 Tsp Ground Cumin
- 2 Tbsp Sweet Paprika
- 1 Tbsp Fresh Cracked Pepper
- 2 Tbsp Kosher Salt
- 2 Red Bell Peppers (Julienned)
- 1 Green Bell Pepper (Julienned)
- 2 Medium Yellow Onions (Julienned)
- 5 Cloves Garlic (Finely Chopped)
- 1 Can Diced Tomatoes (Drained)
- 1 Cup Pitted Green Olives (Drained)
- 1 Lime
- 1 Bunch Cilantro (Washed/Picked)
- 1 Cup Red Wine
- 2 Tbsp Red Wine Vinegar
- Extra Virgin Olive Oil

### Cuban Rice & Beans

- 2 Cups Long Grain Rice
- 3.5 Cups Water
- 2 Cans Black Beans (Drained)
- 1/2 Large Yellow Onion (Diced Small)
- 2 Cloves Garlic (Finely Chopped)
- 1 Green Bell Pepper (Diced Small)
- 1 Red Bell Pepper (Diced Small)
- 1 Bunch Cilantro (Finely Chopped)
- 2 Tsp Dried Oregano
- 2 Tsp Ground Cumin
- Kosher Salt & Black Pepper To Taste

## INSTRUCTIONS

### Ropa Vieja

Preheat oven to 400 degrees.

Mix dried spices together. Using half of the spice mixture, season the chuck roast all over. Drizzle some olive oil into a large sauté pan or dutch oven on medium high heat. Sear seasoned chuck roast on each side until browned. About 6 minutes per side. Remove chuck roast and place in an oven safe dish or plate to put back in the dutch oven after following the next steps.

In the same pan add another drizzle of olive oil and add the julienned onions and peppers. Sauté onions and peppers for about 5 minutes on high heat. Add the rest of the spice mixture and sauté for another 5 minutes. Add the chopped garlic and diced tomatoes. Cook for another 5 minutes. Add the red wine and cook until almost entirely evaporated. Add the red wine vinegar and juice of 1 lime. Pour in beef stock and bring to a boil. Either pour vegetable mixture over chuck roast in oven safe dish and tightly cover with tin foil or put chuck roast back in the dutch oven into the vegetable mixture. Braise meat in the preheated oven for about 2 hrs or until meat is fork tender.

Once meat is fork tender, shred with tongs or two forks. Mix in green olives and add more salt if needed. Serve on top of the Cuban Rice & Beans topped with pickled cilantro.

### Cuban Rice & Beans

Bring 3.5 cups of water to a boil with about a 1-Tbsp of Kosher salt added on high heat. Add the 2 cups of long grain rice. Once rice begins to simmer again, cover with a lid and lower the heat to a simmer. Cook for 10 minutes. Turn off heat after ten minutes and let sit for another 10 minutes without removing the lid. Once done, remove the lid and fluff rice with a fork. Set aside.

In a large sauce pan on high heat, drizzle in some olive oil. Add the onions, bell peppers and garlic to the pan. Saute for about five minutes. Add the ground cumin, dried oregano, salt and pepper to taste. Cook for another 5 minutes. Add the drained black beans and chopped cilantro. Cook for another 5 minutes. Once done, stir bean mixture into steamed rice. Add salt if needed. Serve topped with Ropa Vieja and enjoy with LangeTwins River Ranch Montepulciano.