



ANA's Kitchen Corner



FOOD FROM AROUND THE WORLD

Picadillo de Papa

Costa Rican Cuisine

Hi, my name is Carolina and I moved 6 years ago to Canada. I am from Costa Rica, a beautiful tropical country located in Central America. I wanted to share with you how to make picadillo de papa (potato picadillo), one of Costa Rica's signature dishes. My grandma used to cook picadillo for my family when we used to get together to have coffee at her house. Afternoon coffee is a big deal in my country and we use that time to sit and chat and chat. I hope you enjoy it!

Ingredients:

- 2 potatoes, peeled and dice in small squares
- 2 chopped sausages
- ½ bell pepper
- ½ chopped onion
- 2 chopped garlicks
- Chopped cilantro
- Vegetable oil
- 3 tablespoons salsa lizano
- Salt and pepper to taste

Instructions:

- 1) Dice the raw potatoes and put in aside with salty water covering it
- 2) Heat a frying pan and add the oil
- 3) Chop the garlic, onion and red bell peppers and toss them into the hot pan. Stir for 5 minutes until cooked.
- 4) Add the sausages, season with salt, pepper and any other seasoning you have. Stir for 5 minutes until sausages are almost cooked
- 5) Add in the potatoes with just a bit of the salty water. Add the cilantro and salsa lizano
- 6) Cover the pan and let it cook at low temperature for 10 to 15 minutes stirring from time to time.
- 7) When potatoes are soft and fully cooked you will have your picadillo ready. Serve with hot corn tortillas for a genuine Costa Rican experience.

Remember to be careful while the stove is hot . Buen provecho :)

