

Olives

GOYA® Alcaparrado

GOYA® Alcaparrado arises from the perfect union between Manzanilla olives, roasted pimientos and premium quality capers which, without a doubt, will provide your casseroles with a distinguished flavor.

Goya Spain only selects the best raw ingredients, thus meeting the highest standards required by the brand in order to offer the best culinary experience.

Unlike other packaging companies that use pepper paste, and with the main objective being to ensure the unique taste and aroma which defines us, we prepare **GOYA® Alcaparrado with natural roasted pimientos**. For its preparation, we likewise use first-rate Manzanilla olives, whole, or pitted as is the case for our **Goya pitted Alcaparrado**.

Similarly, the capers chosen for this cocktail are of maximum quality, that is to say smaller than those used by other brands. This singularity guarantees their firm texture.

All of this makes **GOYA® Alcaparrado** a healthy and nutritious food. Its three ingredients are foods that provide fiber, folate, vitamins, antioxidants, and above all, vitamin C.



GOYA®
SPAIN

Container: Glass jars
Country of origin:
Olives and Roasted Pimientos: Spain
Capers: Morocco



Tasting and food pairings

GOYA® Alcaparrado is both a very traditional condiment for using in casseroles, rice dishes, in the oven, with roasted meat, while also versatile, for its use in sauces or as stuffing.

It pairs perfectly with rice, chicken or beef casseroles.



APPETIZERS



RICE



SALADS



FISH



Suggestions



Picadillo with Alcaparrado: Ground beef, creole sauce, raisins and **GOYA® Alcaparrado** are the main players in this unique picadillo. Once the meat has been sautéed in our **Premium Extra Virgin Olive Oil**, add the rest of the ingredients, where the **Alcaparrado** will add an extra kick of intensity and flavor. Once cooked at medium heat the only thing left to do is season to taste with salt and pepper and add a cup of dry white wine. Served with salad, fries or white rice, tasting a helping of **Alcaparrado Picadillo** will transport us to the most traditional Caribbean kitchen.



Chicken with rice and Alcaparrado: Cut a chicken breast into strips and cook them slightly. Then, add two spoonfuls of **GOYA® Alcaparrado**, 2/3 cup (150 grams) of rice and a chicken bouillon cube with 1 1/4 cup (300 mL) of water. Cook until the broth evaporates and you'll have a quick and delicious dish ready.

Did you know...?

According to *The Journal of Nutrition*, red peppers are rich in luteolin, a reducing agent of age-related inflammation in the brain and the memory deficits linked to aging.

GOYA®

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*If it's **GOYA** ...it has to be good!*