



Brazilian Sausage Stew

with Rice & Sautéed Spinach



30-40min



2 Servings

Feijoada is Brazil's national dish. This all-day, slow-cooked stew with black beans and andouille is traditionally served on Sundays and Wednesdays but we love this easy (and fast!) version any day. It's customary to serve rice, sautéed collard greens, and juicy sweet orange slices alongside. Cook, relax, and enjoy!

What we send

- ¼ oz chorizo chili spice blend

What you need

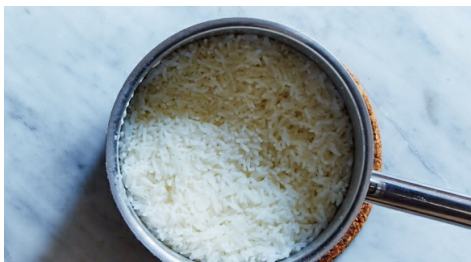
Tools

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1160kcal, Fat 37g, Carbs 150g, Protein 59g



1. Make the rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1½ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm until ready to serve.



2. Prep ingredients

While rice cooks, peel and finely chop **2 large garlic onion**. Peel and finely chop **2 large garlic cloves**. Cut **andouille** crosswise into ¼-inch slices.



3. Sauté aromatics

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **¾ of each the onions and garlic** and cook, stirring occasionally, until just softened, about 2 minutes. Add **andouille** and cook, stirring occasionally, until sizzling and onions begin to brown, about 3 minutes.



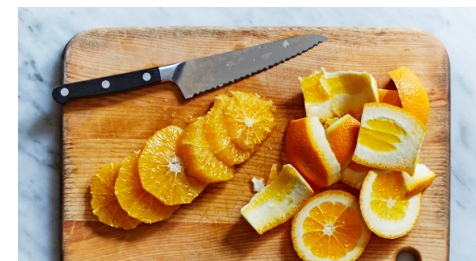
4. Finish stew

Stir in **¾-1½ teaspoons of the chorizo chili spice blend** (depending on heat preference) into pot with **andouille**. Add **beans and their liquid** and **1 cup water**; bring to a boil. Reduce heat to medium and cook partially covered, until thickened and flavorful, 15-20 minutes.



5. Sauté spinach

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining onions and garlic** and cook until softened, about 2 minutes. Add **spinach** and **a pinch each salt and pepper**. Cook, stirring, until tender, about 2 minutes.



6. Cut orange & serve

Peel **orange** using a knife, removing the white pith. Thinly slice orange. Fluff **rice** with a fork. Spoon **rice** into bowls and top with **sausage and bean stew**. Serve **spinach** and **orange slices** alongside. Enjoy!