



Brazilian Sausage Stew

with Rice & Sautéed Spinach

 20-30min  2 Servings

Feijoada is Brazil's national dish. The slow-cooked-all-day stew of black beans and a variety of meats is traditionally eaten on Sundays and Wednesdays, but we love this easy (and fast!) version any night of the week. Quick-cooking andouille sausage provides plenty of meaty flavor. It's customary to serve rice, sautéed collard greens (we like spinach), and sweet orange slices alongside.

What we send

- 10 oz jasmine rice (use 1 cup)
- 1 medium yellow onion
- garlic (use 2 large cloves)
- 12 oz pkg bratwurst
- chorizo chili spice blend (use $\frac{3}{4}$ -1 $\frac{1}{2}$ tsp)
- 1 can black beans
- 5 oz baby spinach
- 1 navel orange

What you need

- kosher salt & ground pepper
- olive oil

Tools

- fine-mesh sieve
- small saucepan
- medium pot
- medium skillet

Allergens

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

Nutrition per serving

Calories 1150kcal, Fat 37g, Carbs 147g, Protein 58g



1. Make the rice

Rinse **1 cup of the rice** (save rest for own use) in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1 $\frac{1}{2}$ cups water** and **$\frac{1}{2}$ teaspoon salt**; bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



4. Finish stew

Stir **$\frac{3}{4}$ -1 $\frac{1}{2}$ 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.



2. Prep ingredients

While **rice** cooks, peel and finely chop **1 onion**. Peel and finely chop **2 large garlic cloves**. Cut **andouille** crosswise into $\frac{1}{4}$ -inch thick slices.



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.



3. Sauté aromatics

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **$\frac{2}{3}$ each of 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.



6. Cut orange & serve

Using a knife, peel **orange** removing the white pith, then thinly slice orange crosswise. Fluff **rice** with a fork. Spoon **rice** into bowls and top with **sausage and bean stew**. Serve **spinach** and **orange slices** alongside. Enjoy!