



Brazilian Sausage Stew

with Rice & Sautéed Spinach



30-40min



4 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

- chorizo chili spice blend
- jasmine rice
- garlic
- andouille sausage
- yellow onion
- canned black beans
- baby spinach
- navel orange

What you need

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

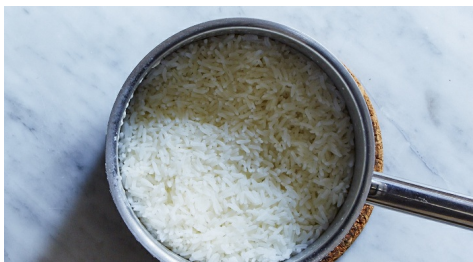
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Energy 880.0kcal, Fat 26.0g, Proteins 41.0g, Carbs 122.0g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a medium saucepan along with **2 cups water** and $\frac{1}{2}$ **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.



4. Finish stew

Stir in $\frac{3}{4}$ - $1\frac{1}{2}$ **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, about 20 minutes.



2. Prep ingredients

While rice cooks, peel and finely chop **onion**. Peel and finely chop **3 large garlic cloves**. Cut **andouille** crosswise into $\frac{1}{4}$ -inch slices.



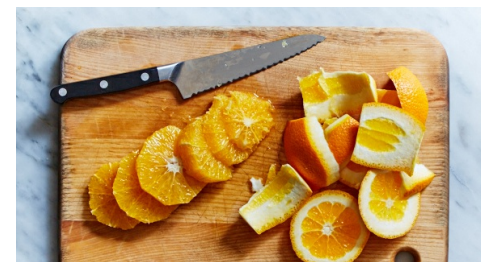
5. Sauté spinach

Heat **2 tablespoons oil** in a large 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 **2 tablespoons oil** in a large pot over medium-high. Add $\frac{2}{3}$ 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.



6. Cut oranges & serve

Peel **oranges** 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!