

Single-Serve Feijoada Brasileira

Experience the rich and hearty flavors of Brazil with this single-serving Feijoada. A traditional black bean stew with a variety of meats, it's a comforting dish perfect for any day of the week.


90 min

Total time

medium

Difficulty

600

kcal / serving

Ingredients

- 1/2 cup black beans, soaked overnight
- 1 oz pork shoulder, diced
- 1 oz chorizo, sliced
- 1 oz smoked sausage, sliced
- 1/4 onion, chopped
- 1 clove garlic, minced
- 1 bay leaf
- 1/2 tsp paprika
- Salt and pepper to taste
- 1/2 orange, juiced
- Fresh cilantro for garnish
- Cooked rice for serving

Steps

- 1 Rinse and drain the soaked black beans.
- 2 In a pot, sauté the chopped onion and minced garlic until translucent.
- 3 Add the diced pork shoulder, chorizo, and smoked sausage. Cook until browned.
- 4 Stir in the black beans, bay leaf, paprika, salt, and pepper.
- 5 Pour in enough water to cover the beans and meats. Bring to a boil, then reduce to a simmer.
- 6 Cook for about 1.5 hours, or until the beans are tender, adding more water if needed.
- 7 Remove the bay leaf and stir in the orange juice before serving.
- 8 Serve hot over cooked rice, garnished with fresh cilantro.