

Feijoada Brasileira



Preparation time: 10 minutes

Cooking time: 30 minutes

Serves: 10

Profitability:

Ingredients:

35ml olive oil

300g onion, finely diced

30g crushed garlic

2tbsp mild chilli powder

2 tbsp smoked paprika

1.6kg MAGGI Rich and Rustic Tomato Sauce

480g cooked black beans, drained & washed

1kg cooked pulled pork, finely shredded

50g beef stock

100g chorizo, sliced, dry- fried & well drained

Handful fresh coriander, roughly chopped

Steps:

Heat the oil in a large, thick based pan. Add the onions and garlic and cook until softened

Add the chilli powder and smoked paprika. Cook out for 3mins, stirring continuously

Add the MAGGI Rich and Rustic Tomato Sauce. Stir and reduce to a gentle simmer. Add the beans and the pulled pork. Stir well

Simmer for 5mins before stirring in the beef stock. Simmer for a further 10 mins. The sauce will thicken slightly

Remove from the heat and serve with the chorizo and coriander

Serve with crusty Catalan bread and rice