



"Baião de dois" (Rice and Beans) with Gallo Olive Oil



Categoria
Carne



Tempo de preparação
Médio



Dificuldade
Médio



Custo
Intermediate





Com quem?
With friends



Nº de pessoas
4 pessoas

Ingredientes

 2 tbsp of Gallo Olive Oil

 To taste: Piri Piri Sauce

- 1 chopped small onion
- 1 smoked Calabrese sausage chopped into small cubes
- 1 cup of rice
- 1 cube of bacon broth and bay leaf
- 2 cups of boiling water
- 1 cup of cooked string beans
- 150g of curd cheese cut into small cubes
- Chopped coriander, to taste

Method of preparation

1

In a pot, heat the Gallo Olive Oil on medium heat and braise the onion.

2

Add the Calabrese sausage and braise for 3 minutes.

3

Then, add the rice and braise for 2 additional minutes.

4

On the side, dissolve the bacon broth cube in 2 cups of boiling water and add the bay leaf. Then, add the rice.

5

Add the beans and cook in medium heat, with the pot partially covered, for 15 minutes, or until the liquid dries.

6

Add the curd cheese and the coriander and mix well.

7

Serve immediately.

Produtos utilizados



Olive Oil
Olive Oil



Piri Piri Sauce
Piri-Piri with Olive Oil



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