

# Brazilian Feijoada

A soulful, slow-cooked classic — rich, smoky and traditionally served with rice, orange slices, farofa and kale.

## Description

Feijoada is Brazil ' s most beloved national dish — a hearty black bean stew simmered with smoked and salted pork, sausages and spices. Originally a dish of resourcefulness, it blends flavors from Indigenous, African and Portuguese traditions. Serve it in generous portions with white rice, sautéed collard greens (couve), orange slices, and farofa (toasted cassava flour).

## Ingredients

500 g black beans	300 g pork shoulder, diced
200 g smoked pork ribs or bacon	200 g chorizo or Portuguese sausage
150 g smoked sausage (linguiça)	1 large onion, chopped
4 garlic cloves, minced	2 bay leaves
1 tsp smoked paprika	Salt and black pepper to taste
2 tbsp vegetable oil (or lard)	Water or stock as needed
Orange slices, rice, kale, farofa to serve	

## Instructions

1. Soak the beans overnight or for 6–8 hours. Drain before cooking.
2. If using salted pork, parboil 10 minutes, discard the water, rinse and set aside.
3. Brown pork shoulder and smoked ribs in oil; remove and set aside.
4. Sauté onion until translucent, then add garlic and smoked paprika.
5. Return meats to pot with beans, bay leaves and water or stock. Simmer 2–3 hours.
6. Add sausages 30 minutes before the end. Stir occasionally.
7. Mash a few beans to thicken, season with salt and pepper.
8. Rest for 15 minutes, then serve with rice, kale, oranges and farofa.

## Chef ' s Tips

For extra depth, brown some bacon at the start and finish with a splash of vinegar or orange juice. Feijoada often tastes even better the next day.

## Storage

Refrigerate up to 4 days or freeze for 3 months. Reheat gently on low heat, adding water if needed.