

## Easy Brazilian Black Bean Stew

Oscar · 29/09/2024



### Prep Time

35 mins

### Difficult

Medium

### Servings

8

### Description

Traditional Brazilian black bean stew feijoada can take quite some time to prepare. Considering I spend most of my time chasing after two small children, I've come up with this recipe for a very quick feijoada. This goes very well with white rice.

### Ingredients

- - 2 strips bacon
- diced - ½ cup minced onion - ½ cup minced green bell pepper - 2 tablespoons chopped fresh cilantro (Optional) - 2 cloves garlic
- minced - 1 bay leaf - 2 (15 ounce) cans black beans
- drained - ½ cup chicken broth
- or more as needed - 1 teaspoon vinegar - salt and ground black pepper to taste - 1 dash hot sauce to taste (Optional)

### Instructions

1. Cook bacon in a pot over medium heat until almost crisp
2. 3 to 5 minutes. Add onion and green pepper to bacon; cook and stir until onion is translucent
3. about 5 minutes. Mix in cilantro
4. garlic
5. and bay leaf; cook and stir until flavors combine
6. 1 to 2 minutes. Stir beans
7. chicken broth
8. vinegar
9. salt
10. pepper
11. and hot sauce into the onion mixture; cover and let simmer until the flavors combine
12. 10 to 15 minutes. Add more chicken broth if you would like the beans to be more soupy.