



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







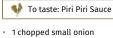




№ de pessoas 4 pessoas

Ingredientes





- 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



Mais receitas em

www.galloportugal.com

© 2024 Todos os direitos reservados à Gallo Worldwide