

# One Pot Spinach & Sausage Rice

adapted from [www.watchwhatueat.com](http://www.watchwhatueat.com)

## Ingredients:

1 cup white rice (uncooked)  
4 links CHORIZO SAUSAGE  
2-3 cups fresh baby spinach  
2 tomatoes diced  
1 medium onion diced  
2-3 garlic cloves minced  
1 can black beans (drained & rinsed)  
1 cup chicken broth (or vegetable stock)  
1 ½ tsp curry powder  
1 tsp olive oil  
salt & peper



## Directions:

1. Heat outdoor grill to medium high. Grill Chorizo Sausage on direct heat until cooked through. Set aside to rest while you prepare the spinach and rice mixture.
2. Heat oil in large skillet on medium heat. Add garlic and saute until fragrant - about 30 secs.
3. Add onion and saute until translucent. Add diced tomatoes and cook until tomatoes soften - about 3-4 mins.
4. Add spinach, black beans, and rice. Stir to combine and cook for a couple minutes. Now add the broth and bring mixture to a boil.
5. Season with curry powder, salt and pepper.
6. Simmer the rice mixture for 18-20 mins on low heat with the lid on.
7. Cut Chorizo Sausage into bite size pieces and throw them into rice mixture about half way through cooking. Stir all to combine and serve immediately.

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