

Backcountry Feijoada



Ingredients

- 1/4 cup dehydrated cooked rice
- 1/4 cup dehydrated black beans
- 2 tablespoons dehydrated ground beef
- 1 pack beef jerky (about 30g / 1oz), cut into smaller pieces
- 1 tablespoon dehydrated ham
- 1 teaspoon roast beef gravy mix
- 1 teaspoon dried parsley
- 1/2 teaspoon bouillon powder
- 1/2 teaspoon sweet smoked paprika
- 1/4 teaspoon onion powder
- 1/8 teaspoon garlic powder

Info

- **Prep:** 5
- **Cook:** 5
- **Serves:** 1
- [Source](#)

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Directions

1. Pour Feijoada mixture into the pot; add 1 cup water.
2. Place pot over medium heat and bring to the boil.
3. Cook, stirring occasionally, for about 10 minutes.
4. Remove from heat, cover, and let stand for another 5 minutes to rehydrate meal completely.

[instant rice](#), [dehydrated](#), [black beans](#), [dehydrated vegetables](#), [ground beef](#), [jerky](#), [paprika](#), [bouillon](#)

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