

## **SPICY BEAN CURRY WITH RICE**

<https://lustron.home.blog/2021/02/03/spicy-bean-curry-with-rice/>

### **WHAT YOU NEED**

- 1 Pint Diced Tomatoes
- 1 Can Northern Beans
- 1/2 Onion, Sliced
- 1 Tbsp Ground Cumin, Curry powder, Ground Mustard, Cayenne Powder, Ground Paprika, and Ground Cinnamon, Alter to taste
- 1/2 Tbsp Hot sauce, Optional
- 1/2 lb Cooked Ground Sausage
- 2 cups Beef Broth
- Large Saucepan
- 4 Cups Cooked Rice

### **DIRECTIONS**

- Add all your ingredients but the broth, sausage and rice to the large saucepan. Bring mixture to a boil. Once boiling, reduce to a simmer. Add your broth and cook until sauce becomes thick, about 30 minutes.
- Once sauce is thick, add your sausage, stir and cook until heated through. Serve over cooked rice.