

Cajun Shrimp and Sausage Rice

see [improved recipe structure](#)

- In a large stockpot over medium heat, heat **1 tbsp olive oil** until shimmering. Cook **8 oz sweet Italian sausage links** until browned and cooked through. Transfer them to a plate and tent with aluminum foil.

- Chop **1 cup onion**, **1/2 cup bell pepper** and **1/2 cup celery**.

- In a large stockpot over medium heat, add the onion, pepper and celery and cook for 5 minutes, stirring and scraping up any brown bits. Add **2 cups white rice** and cook until the rice starts to appear opaque, another 3 to 5 minutes.

Stir in **2 tbsp Cajun spice blend** and then add **4 cups chicken stock**, scraping up any brown bits. Bring the mixture to a low boil. Reduce the heat to low, cover, and simmer for 15 minutes.

- Thaw, peel and devein **8 oz medium shrimp**.
- In a pan, heat **1 tsp olive oil** until shimmering. Add the shrimp and cook until they turn pink, about 5 minutes.

Slice the sausages. Incorporate the shrimp, sausages and rice into the pot. Cover and cook until the rice is tender and the shrimp are pink, another 10 to 15 minutes.