

Cajun Shrimp and Sausage Rice

Directions

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.