Makes 4 servings (made x3 didn’t measure seasoning. Bland added Cajun after. Heavy on the seasoning especially cayenne or do hot sauce. Also didn’t do pepper or celery. Only took 2 cartons of chicken stock.)

1 cup long-grain rice

▢2 ¼ cups chicken stock divided

▢1 tablespoon butter unsalted

▢1 tablespoon olive oil extra virgin

▢12 ounces smoked sausage about 4 medium links

▢1 small yellow onion chopped

▢1 small red bell pepper seeded and chopped

▢1 large stalk celery chopped into half moons

▢3 cloves garlic minced

▢1 teaspoon onion powder

▢1 teaspoon garlic powder

▢1 teaspoon smoked paprika

▢½ teaspoon dried thyme

▢½ teaspoon dried oregano

▢½ teaspoon cayenne pepper

▢salt and cracked black pepper to taste

INSTRUCTIONS

Cook the rice in 2 cups of chicken stock until tender according to package instructions. Fluff the rice with a fork and set aside.

In a medium heavy-bottomed skillet over medium-high heat, melt butter with the olive oil. Add the smoked sausage to the skillet and cook until the sausage is browned, about 3-5 minutes.

Add the onion, bell pepper, and celery and cook until the veggies begin to soften, about 2-3 minutes. Add the garlic and cook until fragrant, about another minute.

Season the sausage and vegetables with garlic powder, onion powder, smoked paprika, dried thyme, dried oregano, salt, black pepper, and cayenne pepper and stir with a wooden spoon.

Add a little bit of chicken stock to the skillet to deglaze the pan, scraping up any brown bits with the wooden spoon. Add the cooked rice to the skillet and stir to combine the rice with the veggies and sausage. Continue to cook while stirring for another 2 to 3 minutes. Add a little more chicken stock if needed so that the rice isn’t dry.

Remove the pan from the heat and transfer the rice to a serving dish. Garnish with fresh chopped parsley if desired. Enjoy!