



Skillet Sausage 'n' Rice

Prep Time	Cook Time	Yield
10 Mins	20 Mins	Makes 4 to 6 servings

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SOUTHERN LIVING

Make this rice and smoked sausage main dish recipe all in one skillet for an easy weeknight meal with very little cleanup.

Ingredients

1 (16-oz.) package smoked sausage

1 medium-size green bell pepper, chopped

1 small onion, chopped

1 garlic clove, minced

1 cup chicken broth

2 (3.5-oz.) bags quick-cooking brown rice

1/2 teaspoon salt

1/4 teaspoon pepper

Garnish: chopped fresh parsley

How to Make It

Step 1 Cut sausage into 1/2-inch slices. Sauté in a large nonstick skillet over medium-high heat 8 to 10 minutes or until lightly browned. Remove sausage slices, and drain on paper towels, reserving 1 Tbsp. drippings in skillet.

Step 2 Add bell pepper, onion, and garlic to skillet, and sauté over medium-high heat 4 minutes or until tender. Add chicken broth, stirring to loosen particles from bottom of skillet, and bring to a boil. Remove rice from cooking bag; add rice, sausage, salt, and pepper to skillet. Reduce heat to medium-low, cover, and cook 5 minutes or until rice is tender. Garnish, if desired.