

# Quick Italian Skillet Dinner

This Italian skillet dinner is ready in 30 minutes, and there's only one pot to clean! Combine Italian sausage with peppers, onions, diced tomatoes, vegetable juice, and rice for a meal that's better than anything you'd make from a box.

**Prep Time:** 10 mins

**Cook Time:** 15 mins

**Additional Time:** 5 mins

**Total Time:** 30 mins

**Servings:** 6

## Ingredients

- 1 pound Italian sausage
- ½ cup chopped green bell pepper
- 1 medium onion, chopped
- 1 (14.5 ounce) can diced tomatoes (such as Red Gold)
- 2 cups vegetable juice from concentrate (such as Red Gold)
- 1 ½ cups instant rice
- 1 cup shredded mozzarella cheese

## Directions

1. Cook sausage in a large skillet until no longer pink, 4 to 6 minutes. Drain off excess fat. Add bell pepper and onion; cook until crisp. Add diced tomatoes and vegetable juice; cook and stir until boiling.
2. Remove from the heat and stir in rice. Cover the skillet and let stand until liquid is absorbed, 5 to 8 minutes.
3. Sprinkle mozzarella cheese over sausage, tomato, and rice mixture. Cover again and let stand until cheese is melted.

## Tips

Yields differ between regular rice and instant rice. One cup of uncooked regular rice yields 3 cups of cooked rice, while 1 cup of instant rice yields only 2 cups of cooked rice.