

Skillet Sausage 'n' Rice

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

Preparation

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.
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.

Enjoy! 😊

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