

## Cajun Sausage and Rice Skillet

SERVING: 3/4 CUPS

YIELD: 6

PREP TIME: 5 MINS TOTAL TIME: 35 MINS

### Ingredients

- · Cooking Oil Spray
- 13 oz. Turkey Smoked Sausage (Hillshire Farm)
- 1 medium Bell Pepper
- 1 (15oz) can Fire Roasted Diced Tomatoes
- 1 cup Instant Brown Rice
- 1 cups Water
- 1/2 tsp Better Than Bouillon Seasoning Base
- 4 bulbs Green Onions, sliced

#### Seasonings

1-1/2 tsp Smoked Paprika 1 tsp Dried Oregano 1 tsp Dried Thyme 1/2 tsp Garlic Powder 1/2 tsp Onion Powder

1/4 tsp Cayenne Pepper 1/4 tsp Black Pepper

### Directions

- 1. Slice the sausage into ¼ inch thick slices. Add cooking oil spray and sausage to a deep skillet and sauté over medium heat until the sausage is well browned. Don't worry if the sausage begins to brown on the bottom of the skillet. That's extra flavor that will cook into the rice later.
- 2. Chop bell pepper. Once the sausage is browned, add the bell pepper to the skillet and continue to sauté for about one more minute.
- 3. Add the spices (smoked paprika, oregano, thyme, garlic powder, onion powder, and cayenne pepper) to the skillet with the sausage and bell pepper. Continue to sauté for one minute more to toast the spices.
- 4. Add the fire roasted diced tomatoes (with juices), rice, and broth to the skillet. Stir to combine and dissolve any browned bits off the bottom of the skillet.
- 5. Place a lid on the skillet and allow the broth to come to a full boil. Once it reaches a boil, turn the heat down to medium/low and let the skillet simmer for 20 minutes. After 20 minutes, remove the skillet from the heat and let it rest, with the lid on, for an additional 5 minutes.
- 6. After the skillet has rested, remove the lid, and fold the sausage and rice to redistribute the rice and sausage throughout. Top with sliced green onions and serve!

6 servings per container <b>Serving size</b>	(0.0g)
Amount Per Serving  Calories	260
9/	Daily Value*
Total Fat 8g	10%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 840mg	37%
Total Carbohydrate 34g	12%
Dietary Fiber 3g	11%
Total Sugars 6g	
Includes 0g Added Sugars	0%
Protein 13g	
Vitamin D 0mcg	0%
Calcium 80mg	6%
Iron 1.7mg	10%

**Nutrition Facts** 

\*Cost information includes lower cost ingredients found at local grocery store 04/17/23.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Potassium 150mg



4%

Cost Per Recipe	Cost Per Serving
\$8.41	\$1.40



## Nutrition Facts

Serving Size 2 oz. (56g) Servings Per Container about 7 **Calories** 100 Fat Cal. 50

\*Percent Daily Values (DV) are based on a 2,000 calorie diet.

Amount/serving	%DV*	Amount/serving	%DV*
<b>Total Fat</b> 6g	9%	<b>Total Carb.</b> 3g	1%
Sat. Fat 1.5g	8%	Dietary Fiber Og	0%
Trans Fat 0g		Sugars 2g	
Cholest. 35mg	12%	<b>Protein</b> 8g	
Sodium 500mg	21%		
Vitamin A 0% ● Vi	tamin C	0% ● Calcium 2% ● Iro	n 4%



# Nutrition Facts

Serving Size 2 oz. (56g) Servings Per Container About 7 **Calories** 180

Fat Cal. 140

\*Percent Daily Values (DV) are based on a 2,000 calorie diet.

Amount/serving	% <b>DV</b> *	Amount/serving	%DV*	
<b>Total Fat</b> 16g	<b>25</b> %	<b>Total Carb.</b> 3g	1%	
Sat. Fat 5g	<b>25</b> %	Dietary Fiber Og	0%	
Trans Fat 0g		Sugars 2g		
Cholest. 35mg	12%	<b>Protein</b> 7g		
Sodium 530mg	<b>22</b> %			
Vitamin A 4% ● Vitamin C 0% ● Calcium 2% ● Iron 4%				







Nutrition Facts 192 Servings per Container Serving Size 1/4 tsp (1g)			
Amount per serving Calories	0		
	% DV*		
Total Fat Og	0%		
Sodium 320mg	14%		
Total Carb. 0g	0%		
Protein Og			
*%DV = % Daily Value			





