

Smoked Sausage Rice and Beans

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Ingredients

1 pound andouille sausage, sliced
1 (14 oz.) can kidney (red) beans, rinsed and drained
4 cups chicken broth
2 cups long grain white rice
4 cloves garlic, minced
1 tablespoon olive oil
1 tablespoon Cajun seasoning
2 bay leaves

Directions

In a large pot, heat olive oil over medium heat and lightly brown the sausage slices, adding in the garlic and beans.

Pour in chicken broth, Cajun seasoning, bay leaves and rice, and bring to a boil.

Reduce heat and cover, simmering on low for 20-25 minutes, or until rice has absorbed most of the liquid.

Remove from heat and fluff rice with a fork, mixing everything again. Discard bay leaves and serve hot.