

Easy Red Beans and Rice

3 Tbsp vegetable oil

1 lb smoked sausage, slice into 1" pieces

1/2 cup chopped Vidalia onion

1/2 cup chopped celery

1/2 cup chopped green pepper

2 tsp minced garlic

1 (15 oz) can dark red kidney beans, drained and rinsed

1 (15 oz) light red kidney beans, drained and rinsed

1 (15 oz) can diced tomatoes

2 1/2 tsp Creole or Cajun seasoning

2 tsp paprika

3 cups chicken broth

1 1/2 cup uncooked rice

In a large Dutch oven, heat 1 Tbsp oil over medium-high heat. Add sausage and cook until browned. Remove from pan; set aside.

Add remaining 2 Tbsp oil; add onion, celery, green pepper, and garlic. Cook until tender, about 10 minutes. Add beans, sausage, tomatoes, seasonings, and paprika. Reduce heat to medium-low and simmer 10 minutes.

In separate pot, bring broth to boil. Add rice; stir. Cooking according to package directions. Add cooked rice to bean mixture.

Serve with cornbread.