

3 Step Jambalaya

They don't call it the Big Easy for nothin'. All you need is Hillshire Farm Smoked Sausage and Rice-A-Roni® this quick meal idea. Colorful, zesty and satisfying, it's a dish that always delivers BIG.

INGREDIENTS

- 1 pkg Hillshire Farm Smoked Sausage, cut into 1/4-in slices
- 1 (6.8 oz) pkg RICE-A-RONI® Spanish Rice
- 2 tbsp butter or margarine
- 1/2 cup onion, chopped
- 1/3 cup chopped bell pepper, any variety
- 1 clove garlic, minced
- 2 cups water
- 1 (14.5 oz) can tomatoes, diced, drained
- 2 tbsp cajun seasoning
- Hot sauce to taste

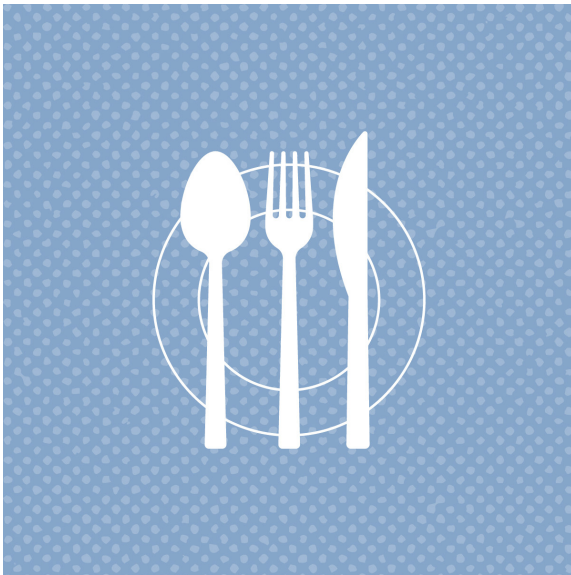
HOW TO MAKE

DIRECTIONS

Melt butter in large saucepan over high heat, add rice-vermicelli mix, garlic, onion and peppers and sauté for 5 minutes.

Mix in remaining ingredients, including rice seasoning and desired sausage amount and bring to a boil.

Lower heat, cover and simmer for 20 minutes or until rice is cooked. Remove from heat and stir. Add hot sauce to taste.



PREP
TIME

5min



COOK
TIME

25min



SERVES

4

PRODUCT

