

# 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



Per Serving

|          |         |        |              |
|----------|---------|--------|--------------|
| 180      | 0g      | 620mg  | 0g           |
| CALORIES | SAT FAT | SODIUM | ADDED SUGARS |
|          | 40% DV  | 25% DV | 0% DV        |

SEEVING SUGGESTION

NET WT 6.8 OZ (192 g)