



Red Rice and Sausage

Savannah · 30/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

6

Description

Red rice and sausage is a Charleston favorite I like to use turkey sausage another good alternative is Italian sausage

Ingredients

- - 2 cups long grain white rice - 4 cups water - 3 slices turkey bacon - 1 onion
- chopped - 1 teaspoon minced garlic - 1 green bell pepper
- seeded and chopped - 1 (16 ounce) package smoked turkey sausage
- halved and sliced - 1 (14.5 ounce) can stewed tomatoes
- drained - 1 (14 ounce) jar spaghetti sauce - dried Italian seasoning to taste - salt and pepper to taste

Instructions

1. Combine the rice and water in a saucepan
2. and bring to a boil. Cover
3. reduce heat to low
4. and simmer for 15 to 20 minutes
5. until rice is tender and the water has been absorbed. Set aside. Preheat the oven to 350 degrees F (175 degrees C). Heat a large skillet over medium heat. Add the bacon
6. and brown on each side. Add the onion
7. garlic and green peppers to the skillet
8. and cook until soft
9. stirring frequently. Mix in the sausage
10. and cook until hot
11. then pour in the tomatoes. Cook just until heated through. Stir in the cooked rice and spaghetti sauce. Season with Italian seasoning
12. salt and pepper. Transfer to a large casserole dish
13. and cover with a lid or aluminum foil. Bake for 1 hour in the preheated oven
14. then remove the lid
15. and cook for an additional 15 minutes.