



Jessica39s Red Beans and Rice

Savannah · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

My company had a Mardi Gras party and I wanted to make a flavorful red beans and rice recipe that everyone would love

Ingredients

- - 1 pound smoked sausage
- sliced - 1 onion
- chopped
- divided - 1 green bell pepper
- chopped
- divided - 1 jalapeno pepper
- finely diced
- divided - 2 cups water - 2 cubes chicken bouillon - 1 tablespoon salt-free garlic and herb seasoning (such as Mrs. Dash®) - 1 tablespoon Cajun seasoning blend - 1 teaspoon red pepper flakes - 1 bay leaf - 3 (16 ounce) cans kidney beans
- drained and rinsed - 1 (14.5 ounce) can diced tomatoes - salt to taste - 3 cups cooked white rice

Instructions

1. Combine sausage
2. half the onion
3. half the green bell pepper
4. half the jalapeno pepper
5. water
6. chicken bouillon
7. garlic and herb seasoning
8. Cajun seasoning blend
9. red pepper flakes
10. and bay leaf in a large stockpot; Bring to boil and cook
11. stirring occasionally
12. until liquid is reduced by half
13. 15 to 20 minutes. Mix kidney beans
14. tomatoes
15. remaining onion
16. remaining green bell pepper
17. and remaining jalapeno pepper into the sausage mixture; season with salt. Bring to a boil
18. reduce heat
19. and simmer until kidney bean mixture is thickened
20. 15 to 20 minutes. Remove and discard bay leaf. Spoon 1/2 cup cooked rice into 6 serving bowls; top with kidney bean mixture.