

Easy Red Beans and Rice

Oscar · 28/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

8

Description

This is an easy red beans and rice recipe that is a delicious take on a Louisiana classic. It can be prepared and cooked in 40 minutes. I use turkey kielbasa to cut down on the fat but not the flavor. Season with hot pepper sauce if you like.

Ingredients

- - 2 cups water - 1 cup uncooked rice - 1 (16 ounce) package turkey kielbasa
- cut diagonally into 1/4 inch slices - 1 onion
- chopped - 1 green bell pepper
- chopped - 1 clove chopped garlic - 2 (15 ounce) cans canned kidney beans
- drained - 1 (16 ounce) can whole peeled tomatoes
- chopped - ½ teaspoon dried oregano - ½ teaspoon pepper - salt to taste

Instructions

1. Gather the ingredients. Prepare the rice: Bring water to a boil in a saucepan. Add rice and stir. Reduce heat
2. cover
3. and simmer for 20 minutes. Meanwhile
4. cook sausage in a large skillet over low heat for 5 minutes. Stir in onion
5. green pepper
6. and garlic; saute until tender. Add in beans and tomatoes with juice. Season with oregano
7. pepper
8. and salt. Simmer uncovered for 20 minutes. Serve over rice.