Jambalaya

You'll need:

- 1-2lbs smoked sausage (Andouille is what I use)
- 1/2 C chopped green pepper
- 18 oz. can tomato sauce
- Swirl of olive oil

Instructions:

Heat a medium-sized pot with a swirl of olive oil. Cut the sausage on the diagonal and about a 1/2in thick and add to the oil. Also add green pepper to pot to sweat. Brown sausage well on each side. Add tomato sauce and scrape all tasty bits off the pan. Add rice mix and 2 cups of water. Bring to a boil, stir and reduce to low heat. Cook covered about 20 mins or until rice is done. Enjoy!

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You'll need:

- 1-2lbs smoked sausage (Andouille is what I use)
- 1/2 C chopped green pepper
- 1 8 oz. can tomato sauce
- Swirl of olive oil

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Heat a medium-sized pot with a swirl of olive oil. Cut the sausage on the diagonal and about a 1/2in thick and add to the oil. Also add green pepper to pot to sweat. Brown sausage well on each side. Add tomato sauce and scrape all tasty bits off the pan. Add rice mix and 2 cups of water. Bring to a boil, stir and reduce to low heat. Cook covered about 20 mins or until rice is done. Enjoy!

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