

Skillet Sausage 'N' Rice: Your New Favorite One-Pan Weeknight Dinner

Here's what you'll need to create this amazing Skillet Sausage 'N' Rice:



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1 tablespoon olive oil
1 pound smoked sausage (such as kielbasa, Andouille, or pre-cooked chicken sausage), sliced into 1/2-inch thick rounds
1 large onion, chopped
1 green bell pepper, chopped
2 cloves garlic, minced
1 cup long-grain white rice, uncooked
2 cups chicken broth
1 (14.5-ounce) can diced tomatoes, undrained
1 teaspoon dried thyme
1/2 teaspoon smoked paprika
Salt and freshly ground black pepper to taste
Optional garnish: Fresh parsley or green onions, chopped

DIRECTIONS

- 1. Brown the Sausage:** In a large, deep skillet or Dutch oven with a lid, heat the olive oil over medium-high heat. Add the sliced sausage and cook for 5-7 minutes, stirring occasionally, until it's nicely browned and slightly crispy. Remove the sausage from the skillet and set aside, leaving any rendered fat in the pan.
- 2. Sauté Aromatics & Veggies:** Add the chopped onion and green bell pepper to the same skillet. Cook over medium heat for 5-7 minutes, stirring occasionally, until they begin to soften. Stir in the minced garlic and cook for another minute until fragrant.
- 3. Add Rice & Liquids:** Stir the uncooked rice into the skillet with the vegetables, making sure it's coated in any residual oil/fat. Pour in the chicken broth and diced tomatoes (undrained). Add the dried thyme, smoked paprika, salt, and black pepper. Stir everything well to combine, ensuring the rice is evenly distributed.
- 4. Simmer & Cook:** Bring the mixture to a boil, then immediately reduce the heat to low, cover the skillet tightly, and simmer for 18-20 minutes, or until the rice is tender and most of the liquid has been absorbed. Avoid lifting the lid too often during this time, as steam is crucial for cooking the rice.
- 5. Rest & Serve:** Once the rice is cooked, remove the skillet from the heat and let it rest, covered, for 5 minutes. This allows the steam to finish cooking the rice and distribute moisture. Fluff the rice gently with a fork. Taste and adjust seasonings as needed. Garnish with fresh chopped parsley or green onions if desired. Serve hot straight from the skillet.

SWAPS & NOTES

Sausage: Kielbasa is a classic choice for its mild smokiness.

For vegetarians, use a plant-based sausage.

Feel free to use turkey or chicken sausage for a lighter option.

Rice: Long-grain white rice works best here.

TIPS FOR SUCCESS

Don't Lift the Lid: Resist the temptation to peek while the rice is simmering.

The trapped steam is essential for cooking the rice evenly.

Brown the Sausage Well: A good sear on the sausage adds immense flavor to the entire dish.

Rinse Rice (Optional but Recommended): Rinsing the rice before adding it can help prevent it from becoming too sticky, though for a one-pan dish, sometimes the starch helps thicken the sauce.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/skillet-sausage-n-rice-your-new-favorite-one-pan-weeknight-dinner/>