

## Hearty One-Pot Sausage Rice for Busy Nights

One-Pot Sausage Rice - Easy, Hearty & Packed with Flavor



**TIME**  
**2 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb smoked sausage (sliced)
- 1 cup long-grain white rice (uncooked)
- 1 small onion (diced)
- 1 bell pepper (diced)
- 2 cloves garlic (minced)
- 2 cups chicken broth
- 1 can (14.5 oz) diced tomatoes (undrained)
- 1 teaspoon paprika
- $\frac{1}{2}$  teaspoon dried oregano
- $\frac{1}{2}$  teaspoon salt (adjust to taste)
- ... teaspoon black pepper
- 1 tablespoon olive oil

### DIRECTIONS

- 1. Brown the Sausage:** Heat olive oil in a large skillet over medium heat. Add sliced sausage and cook until browned. Remove and set aside.
- 2. Saut  Vegetables:** In the same skillet, add onion and bell pepper. Cook until softened. Stir in garlic and cook for 30 seconds.
- 3. Add Rice and Seasoning:** Stir in uncooked rice, paprika, oregano, salt, and pepper. Toast lightly for 1-2 minutes.
- 4. Add Liquids:** Pour in chicken broth and diced tomatoes (with juice). Stir well.
- 5. Simmer:** Return sausage to the skillet. Bring to a boil, then reduce heat to low. Cover and simmer for 18-20 minutes, or until rice is tender and liquid is absorbed.
- 6. Fluff and Serve:** Remove from heat, let sit 5 minutes, then fluff with a fork before serving.

### SWAPS & NOTES

**Spicy kick:** Use andouille sausage or add red pepper flakes.  
**Brown rice:** Increase cooking time and add extra broth.

**Extra veggies:** Stir in peas, corn, or spinach toward the end.  
**Cheesy finish:** Sprinkle shredded cheddar on top before serving.

### TIPS FOR SUCCESS

Keep the lid on while simmering to trap moisture.  
Avoid stirring too often to prevent mushy rice.  
Taste and adjust seasoning before serving.  
Let rest before fluffing for the best texture.

