

Quick Smoked Sausage and Rice Skillet Everyone Will Love

Smoked Sausage Skillet Recipe



TIME

10 to 15 min

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INGREDIENTS

- 1/4 cup olive oil
- 2 cloves garlic, crushed
- 1 package (14 ounces) Hillshire Farm smoked sausage, sliced diagonally
- 1 large red bell pepper, cut into strips or pieces
- 1 green bell pepper, cut into strips or pieces
- 1 small yellow onion, sliced
- 1 package (10 ounces) frozen broccoli, thawed
- 1/2 cup chicken broth or water
- 1/2 cup tomato sauce
- 2 cups instant rice
- 1/2 cup shredded mozzarella cheese

DIRECTIONS

- 1.** Brown the sausage: Heat the olive oil and crushed garlic in a large skillet over medium to medium-high heat. Add the sliced smoked sausage and cook until browned on all sides.
- 2.** Add the vegetables: Stir in the red bell pepper, green bell pepper, onion, broccoli, chicken broth or water, and tomato sauce.
- 3.** Simmer: Let everything simmer for about 10 to 15 minutes, until the vegetables are tender and the liquid is mostly absorbed.
- 4.** Cook the rice: While the skillet mixture cooks, prepare the instant rice according to the package directions.
- 5.** Combine: Stir the cooked rice into the skillet mixture until everything is evenly combined.
- 6.** Add the cheese: Sprinkle the mozzarella cheese over the top and serve while hot.

SWAPS & NOTES

Smoked sausage is the star here, and any similar fully cooked sausage will work if you do not have the exact brand listed.

Beef, turkey, or chicken smoked sausage are all good options.

Frozen broccoli makes this recipe easy and convenient, but fresh broccoli florets can work too if you want a little more texture.

Just cut them small enough to cook quickly.

TIPS FOR SUCCESS

Let the sausage brown well before adding the vegetables.

That extra color gives the skillet much more flavor.

Do not overcook the broccoli if you want it to keep a little texture.

Since it is already thawed, it does not need a very long cook time.

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