

Sausage Green Bean Rice Skillet

Italian sausage, tender green beans, and long-grain white rice cooked in a covered skillet with onion and garlic.



PREP

10 minutes

COOK

40 minutes

TOTAL

55 minutes

SERVES

4 servings

INGREDIENTS

- 1 pound raw Italian pork sausage links
- 2 cups fresh green beans, trimmed and halved
- 1 cup long-grain white rice
- 2 cups chicken broth, plus small splashes as needed
- 1 medium onion, diced
- 2 garlic cloves, minced
- 1 tablespoon olive oil
- Salt and pepper, to taste

DIRECTIONS

1. Cook whole sausage links in oil over medium heat, turning, about 12 to 15 minutes until center reaches 160 degrees F. Remove, rest briefly, and slice.
2. Soften onion in same pan 3 minutes; add garlic 30 seconds. Stir in rice and broth, scraping browned bits.
3. Add green beans. Bring to a simmer, cover tightly, and cook on low 18 to 22 minutes until rice and beans are tender.
4. Return sliced sausage for final 5 minutes of cooking. If rice is dry but firm, add a small splash hot broth and extend covered cooking.
5. Rest off heat 5 minutes, covered. Fluff gently and taste seasoning.

SWAPS & NOTES

Rice uses about 2 cups broth rather than 3; adjust small amounts for evaporation. Use regular white rice. Raw sausage is fully cooked before slicing.

Times are estimates; check texture and the specified internal temperature.

Chill within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days, sooner for older ingredients.

Reheat leftovers to 165 degrees F. Freeze cooled portions airtight up to 2 months for quality; thaw refrigerated.

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

Original recipe: <https://chefmaniac.com/sausage-green-bean-rice-skillet/>