



Sausage Jambalaya

Meat, veggies, and rice all in one dish! That's the kind of easy you need. This is a simplified version of jambalaya (if you're a Cajun food expert this may not be your cup of tea). I only used sausage whereas traditional jambalaya also uses chicken and seafood. You can easily add chicken and/or seafood by cooking it before adding in the sausage.

1 lb [Shiner smoked sausage](#), sliced
1/2 medium white onion, chopped
4 stalks celery, chopped
1 green bell pepper, chopped
2 cloves garlic, chopped
2 14oz cans beef broth
1 cup sliced mushrooms
1 tbsp parsley
salt and pepper
dash of Louisiana hot sauce
2 cups long grain rice



In large pot or dutch oven, add sliced sausage and cook for 10 minutes or until sausages start to brown. Add onions, celery, bell pepper, and garlic and cook until vegetables start to brown (5 minutes or so). Add the beef stock and bring to a boil. Reduce heat and simmer for 10 minutes.

Add mushrooms and parsley. Season to taste with salt, pepper, and Louisiana hot sauce. Add rice, reduce heat to low, and cover and simmer for 20 minutes or until all the liquid is absorbed.

Serves 4