



SAUSAGE & PEPPER SKILLET

INGREDIENTS

1 1/4 c. white rice
2 tsp. olive oil
1 pkg LSF Mild Italian sausage
1 cup LSF Bell Peppers, sliced
1 small white onion, sliced
4 cloves garlic, minced
1/2 tsp. kosher sea salt
1/2 tsp. ground black pepper
5 tbsp. tomato paste
1 1/4 c. chicken broth, divided
1 tsp. paprika
1/8 tsp. LSF red pepper flakes
1 1/2 tbsp. chopped parsley

DIRECTIONS

In a small saucepan, cook rice first. Place a large cast iron skillet over medium-high. Once the skillet is hot, add the oil. After the oil shimmers, add the sausage and cook until browned on both sides, about 5 minutes. Remove from the pan and set aside.

Add the peppers and onion, saute for 4-5 minutes. Add the garlic, salt, and pepper, cook until fragrant, about 1 minute.

Remove from the pan and set aside with the sausage.

Add the tomato paste and about 3/4 cup of chicken broth, whisk to combine. Allow the mixture to simmer for 1 minute, then add the paprika and red pepper flakes.

Stir in the cooked rice, sausage, remaining chicken broth, pepper and onions until combined. Garnish with chopped parsley, serve immediately.