



# Cheesy Sausage and Rice: A Flavorful One-Pan Delight

Looking for a hearty and satisfying meal that's easy to make and bursting with flavor? Say hello to Cheesy Sausage and Rice! This comforting dish combines savory smoked sausage, colorful bell peppers, and creamy cheddar cheese for a delightful one-pan dinner that will please the whole family. Whether you're cooking for a weeknight dinner or entertaining guests, this recipe is sure to impress.

## Ingredients:

- 2 tablespoons olive oil
- 1 ring (13.5 ounces) smoked sausage or kielbasa, sliced into  $\frac{1}{4}$ -inch pieces
- 1 yellow onion, finely diced
- 1 green bell pepper, finely diced

- 1 red bell pepper, finely diced
- 1 teaspoon garlic, minced
- 2 cups instant white rice
- 2 cans (10.75 ounces each) cream of chicken soup
- 2 cups chicken broth
- 2 cups mild cheddar cheese, shredded, divided
- $\frac{1}{4}$  teaspoon crushed red pepper flakes
- $\frac{1}{4}$  teaspoon kosher salt
- $\frac{1}{8}$  teaspoon black pepper
- $\frac{1}{4}$  cup unsalted butter, sliced into 4 pats
- Parsley, for garnish

## □ Detailed Ingredients:

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## Directions:

**Prep Time: 20 minutes**

**Cook Time: 50 minutes**

**Total Time: 1 hour 10 minutes**

**Servings: 6 servings**

- Preheat the Oven:** Preheat the oven to 400°F (200°C). In a 15-inch oven-safe skillet, heat olive oil over medium heat. Add sausage slices and sear until browned, about 2-3 minutes per side.
- Prepare the Ingredients:** Remove the skillet from heat. Add diced onion, green and red bell peppers, minced garlic, instant white rice, cream of chicken soup, chicken broth, 1 cup of shredded cheese, crushed red pepper flakes, salt, and black pepper. Stir well to combine all ingredients.
- Layer and Bake:** Top the mixture with sliced butter and the remaining shredded cheese. Cover the skillet with aluminum foil and bake in the preheated oven for 30 minutes.
- Final Bake:** After 30 minutes, remove the foil and continue baking for an additional 20 minutes, or until the cheese is hot and bubbly.
- Garnish and Serve:** Once done, garnish the Cheesy Sausage and Rice with chopped parsley for a fresh touch. Adjust salt to taste if necessary.

See also Hashbrown Breakfast Casserole



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## Notes:

- Feel free to customize this recipe by adding your favorite vegetables or spices for extra flavor.
- For a spicier kick, you can use hot sausage or add additional crushed red pepper flakes.
- Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

## Cooking Techniques:

- Searing the sausage before baking adds a delicious caramelized flavor to the dish.

- Make sure to cover the skillet with foil during the initial bake to prevent the rice from drying out.

### **Conclusion:**

With its blend of savory sausage, creamy cheese, and tender rice, this Cheesy Sausage and Rice dish is a comforting and satisfying meal that's perfect for any occasion. Easy to make in just one pan, it's a convenient option for busy weeknights or lazy weekends. So gather your ingredients and get ready to enjoy a flavorful and comforting dinner that will leave everyone asking for seconds!

### **More Recipe Suggestions and Combinations:**

- Serve alongside a fresh green salad or steamed vegetables for a balanced meal.
- For a twist, try adding diced tomatoes or black beans to the dish for added texture and flavor.
- Experiment with different types of cheese, such as pepper jack or smoked gouda, for a unique variation on this classic recipe.



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