



Easy One-Pot Red Beans and Rice

A Pot Full of Stories

My old dutch oven has seen many meals. It is my favorite pot. I think food just tastes better when it all cooks together.

This recipe reminds me of my friend, Marie. She taught me to make red beans and rice. She always said the secret is in the “holy trinity.” That’s just a fun name for onion, pepper, and celery. I still laugh at that.

Let’s Get Cooking

First, warm some oil in your pot. Add your sliced sausage. Let it sizzle and get a little brown. The smell will make your stomach rumble.

Next, toss in your onion, green pepper, and celery. Cook them until they get soft. Doesn't that smell amazing? Now stir in the garlic. It makes everything smell so good.

Why We Cook It All Together

This matters more than you think. Cooking everything in one pot blends the flavors. The sausage shares its smoky taste with the vegetables.

It also means less washing up. I love that. A simple meal that fills your belly and saves you time is a good friend. What is your favorite one-pot meal?

The Big Simmer

Now, pour in your broth and let it boil. Stir in the beans and rice. Add your creole seasoning. Be brave and add a good amount.

Then, put the lid on and let it be. The magic happens while you wait. Fun fact: The rice soaks up all that tasty broth. This makes every single bite delicious.

Food That Brings Us Together

This dish is made for sharing. It is warm and comforting. A big pot can feed your whole family, or a few friends.

That is why this matters. Food is more than just eating. It is about taking care of each other. Who would you love to share this meal with?

Make It Your Own

My grandson likes to add a dash of hot sauce. My neighbor uses chicken instead of sausage. You can change it to be just right for you.

Cooking is like that. It is a little adventure in your kitchen. What is one ingredient you would love to try in this dish?

Ingredients:

Ingredient	Amount	Notes
vegetable oil	1 tablespoon	
cajun smoked sausage, andouille, or other smoked sausage	1 pound	sliced into 1/2-inch pieces
onion	1 medium	chopped
green pepper	1	seeded and chopped
celery	1 rib	chopped
garlic	2 cloves	minced
chicken broth	2 1/2 cups	
red beans (or red kidney beans)	2 (15.5-ounce) cans drained and rinsed	
instant rice	2 cups	
creole seasoning		to taste



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Hello, my dear! Come sit with me. Let's make my easy red beans and rice. This dish always reminds me of my grandson. He could eat a whole pot by himself. I still laugh at that.

See also [Easy Lemon Rice Recipe with Bright Citrus Flavor](#)

It all happens in one big pot. That means less washing up for you later. Doesn't that sound nice? We start with the sausage. **Step 1:** Warm your oil in a big pot. Add your sliced sausage. Let it sizzle and get a little brown. This makes the whole kitchen smell wonderful.

Now for the good stuff. **Step 2:** Toss in your chopped onion, green pepper, and celery. We call this the "holy trinity" down here. Cook them until they look soft and shiny. (A hard-learned tip: don't rush this step! It builds so much flavor.) Then stir in the garlic. Oh, that smell is just heaven.

Time to bring it all together. **Step 3:** Pour in your chicken broth. Let it come to a happy little boil. Then stir in your rinsed beans and the rice. **Step 4:** Shake in your Creole seasoning. Be brave with it! Cover the pot and let it simmer. In about 15 minutes, your rice will be perfect. **Do you like your food mild or with a little kick? Share below!**

Cook Time: About 30 minutes

Total Time: 40 minutes

Yield: 4 big servings

Category: Dinner

Three Fun Twists to Try

This recipe is like a good friend. It's happy to change things up. You can make it new every time. I love getting creative in my kitchen.

Spicy Lover's Dream: Add a chopped jalapeño with the onions. Use extra-spicy sausage too. It will warm you right up.

Garden-Fresh Veggie: Skip the sausage. Use a tablespoon of smoked paprika instead. It gives that smoky taste we all love.

Summer Corn & Tomato: Stir in a cup of sweet corn and chopped tomatoes at the end. It tastes like a sunny day in a bowl.

Which one would you try first? Comment below!

See also [Sausage Stuffing Recipe for Holiday Meals](#)

Serving It Up Just Right

Now, let's talk about serving. A good meal is about more than just the main dish. I love a sprinkle of green onions on top. A dash of hot sauce is wonderful too. For a side, a simple green salad is perfect. It adds a nice, cool crunch.

What to drink with it? A tall glass of sweet iced tea is my go-to. It's so refreshing. For a grown-up treat, a cold beer pairs beautifully. It cuts through the richness just right.

Which would you choose tonight?



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Keeping Your Red Beans and Rice Tasty for Later

Let's talk about storing this lovely meal. It keeps beautifully in the fridge for about four days. Just pop it in a sealed container once it's cooled. You can also freeze it for up to three months. I use old yogurt containers for freezing. They are the perfect size.

I remember my first time making a big batch. I was so proud. But I put the hot pot right in the fridge. My husband said the fridge had to work extra hard to cool it. Let your food cool on the counter first. This keeps your fridge happy and your food safe.

Batch cooking like this saves you on a busy night. A ready-made meal means less stress. To reheat, add a splash of broth or water to a pot. Warm it slowly on the stove, stirring now and then. This brings back all the lovely flavors.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Cooking Hiccups

Sometimes our cooking doesn't go as planned. That is perfectly okay. If your rice is still hard, just add a bit more broth. Put the lid back on and cook it a little longer. The rice just needs more liquid to get soft.

I once added my seasoning too late. The flavor just sat on top. Adding your creole seasoning while it simmers is best. This lets the flavor soak into every single bean and grain of rice. Getting the timing right builds your cooking confidence.

If the dish is too spicy for you, stir in a big spoonful of plain yogurt. This will calm the heat right down. *Fun fact: The capsaicin in spicy food binds to the fat in dairy.* Fixing small problems helps you create a meal you truly love to eat.

See also [Easy Lasagna Garlic Bread Recipe](#)

Which of these problems have you run into before?

Your Red Beans and Rice Questions, Answered

Q: Can I make this gluten-free?

A: Yes! Just use a gluten-free broth and check your sausage label.

Q: Can I make it ahead?

A: Absolutely. It tastes even better the next day.

Q: What if I don't have instant rice?

A: Use cooked regular rice. Just stir it in at the end to warm it up.

Q: Can I double the recipe?

A: You sure can. Use a very big pot so everything fits.

Q: Any optional add-ins?

A: A dash of hot sauce at the end is lovely.

Which tip will you try first?

Sharing the Comfort of a Homemade Meal

I hope this recipe brings warmth to your kitchen. It is a simple, hearty dish that feels like a hug. Cooking for others is a way to show you care. I

love seeing your kitchen creations.

It makes my day to see your meals. Please share your photos with our community. Your version might inspire a new cook to try it.

Have you tried this recipe? Tag us on Pinterest!

Happy cooking!
—Elowen Thorn.

You need to try !

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Savorydiscovery.com

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Author: Elowen Thorn



Cooking Method: [Stovetop](#)



Cuisine: [Cajun Creole](#)



Courses: [Lunch](#) [Main](#)

Difficulty: **Beginner**



Prep time: **10 minutes**



Easy One-Pot Red Beans and Rice | 20

Cook time: **30 minutes**

Rest time:

Total time: **40 minutes**



Servings: **4 servings**



Calories: **696 kcal**

Best Season: **Summer**

Description

A hearty and flavorful one-pot meal featuring red beans, rice, and

smoked sausage, seasoned with Creole spices for an authentic taste.

Ingredients

- 1 tablespoon vegetable oil
- 1 pound cajun smoked sausage, andouille, or other smoked sausage, sliced into 1/2-inch pieces
- 1 medium onion, chopped
- 1 green pepper, seeded and chopped
- 1 rib celery, chopped
- 2 cloves garlic, minced
- 2 1/2 cups chicken broth
- 2 (15.5-ounce) cans red beans (or red kidney beans), drained and rinsed
- 2 cups instant rice
- creole seasoning

Instructions

1. Add the vegetable oil to a large dutch oven over medium heat. Add the sliced sausage and cook for 4 to 5 minutes.
2. Add the onion, green pepper, and celery. Cook 7 to 8 minutes, or until the onions are translucent.
3. Add the garlic and cook until fragrant, about 1 minute.
4. Add the broth and bring to a boil over medium-high heat.
5. Stir in the beans and rice. Reduce the heat to a simmer and add creole seasoning to taste.
6. Cover and cook for 12 to 15 minutes, or until the rice is tender.

Notes

For a spicier dish, use hot andouille sausage or add a pinch of cayenne pepper with the Creole seasoning.

Keywords: Red Beans, Rice, Sausage, One Pot, Cajun