



# Quick One-Pot Red Beans and Rice

## A Pot Full of Stories

My kitchen always smells best on bean day. The sausage starts sizzling first. Then the onions and peppers join in. Doesn't that smell amazing?

This recipe reminds me of my friend, Marie. She taught me to always soak the beans overnight. I still laugh at that. I forgot once and the beans were too tough to eat. Soaking them makes them soft and happy.

## Why We Soak the Beans

Soaking beans is not just an old rule. It makes them cook faster and

taste better. Your belly will thank you later. It helps you digest your food easily.

This little step shows us a big lesson. Good things take time. Rushing a pot of beans never works. What's a meal you love that is worth the wait?

## The Magic of One Pot

I love meals made in just one pot. Everything cooks together. The flavors from the sausage mix with the beans and spices. It all becomes one big, happy family.

\*Fun fact\*: Did you know cooking everything in one pot makes cleanup so much easier? That matters a lot after a long day. It means more time to sit and enjoy your food.

## Listening to the Pot

After you add the beans and stock, the pot will bubble softly. Let it simmer for a long time. Stir it now and then. This is when the magic happens.

Smashing some beans against the pot wall is my favorite part. It makes the sauce thick and creamy. It feels like you are helping the pot along. What's your favorite part of cooking?

## Bringing It All Together

While the beans rest, you cook the rice. Remember, do not peek under the lid. The steam inside is cooking the rice to perfection. It needs its quiet time.

Serve the beans right over the fluffy rice. The white rice looks so pretty with the red beans on top. A sprinkle of green onion makes it a feast. Do you prefer to eat from a bowl or a plate?



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**Ingredients:**

Ingredient	Amount	Notes
Dry kidney beans	1 pound	soaked overnight
Smoked sausage	14 ounces	sliced
Andouille sausage	13.5 ounces	chopped
Green bell pepper	1	diced
Sweet onion	1 large	diced (or 2 small onions)
Celery ribs	2	diced
Low-sodium chicken stock	6 cups	
Thyme	1 teaspoon	dried
Oregano	1 teaspoon	dried
Creole seasoning	1 tablespoon	
Bay leaves	3 large	
Long grain rice	3 cups	
Water	3½ cups	
Green onions and parsley		for garnish, chopped

**My Cozy Pot of Red Beans and Rice**

This recipe always makes me think of rainy afternoons. The whole house fills with a warm, smoky smell. It feels like a big hug from the kitchen.

My grandson calls it “the happy pot” because it bubbles away all day. It’s simple food, but it feeds the soul. Let’s make some magic together.

See also [Greek Chicken Hummus Bowl Recipe](#)

**Step 1:** First, check on your beans. They should have been swimming in water all night. This makes them soft and ready to cook. I sometimes forget to do this, so I set a note on the fridge. (Hard-learned tip: Forgot to soak? Just boil them for 2 minutes, then let them sit for an hour.)

**Step 2:** Grab your big, heavy pot. We'll brown the sausage slices in it. You want to see a little golden color. That's where the big flavor starts. Listen to that gentle sizzle. Doesn't that smell amazing?

**Step 3:** Now, toss in your onion, bell pepper, and celery. We call this the "holy trinity" down here. Cook them until they get soft and shiny. This is the heart of the dish. It makes the whole kitchen smell so good.

**Step 4:** Drain your beans and add them to the pot. Pour in the chicken stock and all those lovely herbs and spices. Give it a good stir. I still laugh at the time I used a whole tablespoon of cayenne by mistake. My brother's face was so red!

**Step 5:** Bring it all to a boil, then turn it way down. Let it simmer gently for about 3 hours. Stir it now and then, just like you're stirring in love. This long, slow cook makes the beans so tender. **What's your favorite cozy meal to cook on a lazy day? Share below!**

**Step 6:** After a few hours, check your beans. Are they soft? Smash a few against the side of the pot. This makes the sauce nice and thick. Don't forget to fish out those bay leaves! They've done their job.

**Step 7:** Time for the rice. Always rinse it first until the water runs clear. This keeps it from getting sticky. Add the water, put the lid on, and let it be. No peeking!

**Step 8:** Let the rice cook for 15 minutes on a low simmer. That lid stays on, my dear. The steam is doing all the work inside. Trust the process.

**Step 9 & 10:** Chop up some fresh green onions and parsley for a sprinkle of green. Serve a big ladle of those beautiful beans right over the fluffy rice. It's a perfect, hearty bowl of comfort.

**Cook Time:** 3 hours 15 minutes

**Total Time:** 3 hours 40 minutes

**Yield:** 10 servings

**Category:** Dinner

## Let's Shake Things Up!

This recipe is wonderful as it is. But it's also a great friend to new ideas. You can change it to suit your mood. Here are a few fun twists I like to play with.

**The Veggie Delight:** Skip the sausage. Use a big spoonful of smoked paprika instead. It gives that smoky taste we all love.

See also Garlic Butter Chicken and Pasta

**The Spicy Kick:** Add a chopped jalapeño with the bell pepper. A little extra heat makes it exciting on a cold night.

**The Summer Garden:** Stir in a cup of fresh corn and chopped tomatoes at the very end. It makes the whole dish taste like sunshine.

**Which one would you try first? Comment below!**

## The Perfect Plate

A good meal is about more than just the main dish. It's about how everything comes together on the plate. Here's how I like to serve my red beans and rice.

A big, warm bowl of cornbread on the side is a must. It's perfect for scooping up the last bits of sauce. A simple salad with a tangy vinaigrette helps cut through the richness. Don't forget that extra sprinkle of green onions on top for a fresh crunch.

For a drink, a glass of sweet iced tea is the classic choice. It's so refreshing. If you're feeling fancy, a cold beer pairs wonderfully with the smoky sausage. Which would you choose tonight?



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## Keeping Your Red Beans and Rice Happy

This meal is perfect for making a big batch. Let it cool completely after cooking. Then you can store it in the fridge for up to four days.

For the freezer, use airtight containers. I like to freeze single portions for easy lunches. It will keep its flavor for about three months.

Reheating is simple. Add a splash of water or stock to a pot. Warm it slowly on the stove, stirring now and then. I once reheated it too fast and it stuck to the pan.

This matters because a good meal should last. It saves you time and money on busy nights. A ready-made dinner is a wonderful gift to your future self.

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

## Fixing Little Kitchen Hiccups

Sometimes the beans are still a bit hard. If this happens, just keep simmering them. Add a little more water if the pot looks dry.

Your dish might not taste smoky enough. The type of sausage is key here. I remember when I used plain sausage, the flavor was too mild.

The final stew might be too watery for you. Simply smash more beans against the pot's side. This is the old-fashioned way to thicken it up nicely.

Getting the flavor right builds your cooking confidence. A thick, creamy

texture makes the dish feel like a hug in a bowl. These small fixes make a big difference.

### **Which of these problems have you run into before?**

## **Your Red Beans and Rice Questions**

Q: Is this recipe gluten-free? A: Yes, if you use a gluten-free chicken stock. Always check your sausage labels too.

Q: Can I make it ahead? A: Absolutely. The flavors get even better the next day. Just reheat it gently.

See also Baked Spaghetti

Q: What if I don't have Andouille sausage? A: Any smoked sausage will work just fine. Use what you can find.

Q: Can I make a smaller portion? A: You can easily cut all the ingredients in half. Use a smaller pot.

Q: Any other tips? A: A dash of hot sauce at the end is lovely. \*A fun fact: this dish is a traditional Monday meal in Louisiana.

### **Which tip will you try first?**

## **Until Next Time, My Dear**

I hope you love making this cozy meal. It always fills my kitchen with the best smells. Sharing these recipes with you brings me so much joy.

I would be thrilled to see your creation. Your version might give me a new idea too. Cooking is all about sharing and learning together.

**Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!

—Elowen Thorn.

You need to try this!



[Savorydiscovery.com](http://Savorydiscovery.com)

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## Quick One-Pot Red Beans and Rice | 16

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## Quick One-Pot Red Beans and Rice

Author: Elowen Thorn

Cooking Method:[Stovetop Simmering](#)

Cuisine:[Southern Cajun](#)



## Quick One-Pot Red Beans and Rice | 20

Courses: [Dinner Main](#)

Difficulty: **Beginner**

Prep time: **25 minutes**

Cook time: **3 hours 15 minutes**

Rest time:

Total time: **3 hours 40 minutes**

Servings: **10 servings**

Calories: **485 kcal**

**Best Season: Summer**

## **Description**

Red beans and rice is a quick, one-pot dinner packed with smoky

sausage, tender beans, and bold Southern flavor. Make it anytime you need a hearty, budget-friendly meal.

## Ingredients

- 1 pound dry kidney beans ((soaked overnight))
- 14 ounces smoked sausage ((sliced))
- 13.5 ounces Andouille sausage ((chopped))
- 1 green bell pepper ((diced))
- 1 large sweet onion ((diced (or 2 small onions)))
- 2 celery ribs ((diced))
- 6 cups low-sodium chicken stock
- 1 teaspoon thyme ((dried))
- 1 teaspoon oregano ((dried))
- 1 tablespoon Creole seasoning
- 3 large bay leaves
- 3 cups long grain rice
- 3½ cups water
- chopped green onions and parsley ((for garnish))

## Instructions

1. Ensure your red beans have been soaking in water all night.
2. In a large cast-iron pot or Dutch oven, brown the sliced and chopped sausage until there is a little color.
3. Add the diced onions, bell pepper, and celery then cook for a few minutes until soft.
4. Drain and rinse the red kidney beans and add the red kidney beans, chicken stock, thyme, oregano, Creole seasoning, and bay leaves.
5. Stir and bring to a boil. At that point turn down the heat and allow to simmer on low for about 3 hours. Stir occasionally.

6. After 3 hours check the doneness of the beans. Smash some on the side of the pot, it will help thicken the juices. Remove the bay leaves.
7. Take the rice and rinse it. Drain the water and add it to a pot. Add 3½ cups water and cover.
8. Once the rice comes to a boil turn down the heat to a low simmer and cook for 15 minutes. Do not remove the lid during this time.
9. Garnish the red beans with green onion and parsley.
10. Serve on top of the rice.

## Notes

For a thicker consistency, smash more beans against the side of the pot. Adjust Creole seasoning to your preferred spice level.

Keywords:Red Beans, Rice, Sausage, One-Pot, Southern