



Red Beans and Rice

SERVINGS: 6-8

PREPPING TIME: 15 MIN

COOKING TIME: 45 MIN

INGREDIENTS

- 2 cans Red Beans, drained
- 1 can chili beans
- 1 14.5 oz can petite diced tomatoes
- 1 8 oz can tomato sauce
- 1 lb. ***Prairie Center Meats Ground Beef***
- 1 lb. ***Prairie Center Meats Andouille brats*** or Smoked Sausage, sliced
- 1 cup beef stock
- 1 tsp salt
- 2 ***Tablespoons Prairie Center Meats Cajun Seasoning***
- 3/4 cup chopped celery
- 1 large diced onion
- 1 large green pepper, diced
- 3 cloves minced garlic
- 2 bay leaves

DIRECTIONS

1. Brown ground beef in large, deep skillet or Dutch oven.
2. Add sliced Andouille or smoked sausage then cook until browned, another 3-5 minutes.
3. Add celery, green peppers, onions and garlic to browned meat. Cook 3-5 minutes until starting to soften.
4. Sprinkle meat and vegetables with the Cajun Seasoning and the salt. Cook 1-2 minutes until fragrant.
5. Pour beef stock into the pan, stirring to scrape up any bits on the bottom of the pan. Then add tomato sauce, canned tomatoes and canned beans to the pan, along with the bay leaves. Stir to combine.
6. Bring to boil, cover and reduce to simmer. Let cook 30-40 minutes until vegetables are all soft and flavors are combined.
7. Remove the bay leaves. Adjust salt to taste. Serve over hot rice. We like to add a little Cajun hot sauce on top to spice things up! If you like to garnish, a few sliced green onions tops are nice, and serve it all up with some corn bread and honey on the side!