



PREP
TIME
5 min

COOK
TIME
25 min

TOTAL
TIME
30 min

SERVINGS
4

Made with

3 Step Jambalaya

Ingredients

- 1 pkg Hillshire Farm Smoked Sausage, cut into 1/4-in slices
- 1 (6.8 oz) pkg RICE-A-RONI® Spanish Rice
- 2 tbsp butter or margarine
- 1/2 cup onion, chopped
- 1/3 cup chopped bell pepper, any variety
- 1 clove garlic, minced
- 2 cups water
- 1 (14.5 oz) can tomatoes, diced, drained
- 2 tbsp cajun seasoning
- Hot sauce to taste

How to make it

1. Melt butter in large saucepan over high heat, add rice-vermicelli mix, garlic, onion and peppers and sauté for 5 minutes.
2. Mix in remaining ingredients, including rice seasoning and desired sausage amount and bring to a boil.
3. Lower heat, cover and simmer for 20 minutes or until rice is cooked. Remove from heat and stir. Add hot sauce to taste.



RICE-A-RONI® Spanish Rice