

Recipe of the Week



Cajun Dirty Minute Rice®

- ½ lb pork sausage, crumbled
 - 1 small onion, finely chopped
 - 1 stalk celery, finely chopped
 - 1 clove garlic, minced
 - 2 cups chicken broth
 - 1 Tbsp Cajun seasoning
 - 2 cups MINUTE White Rice, uncooked
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COOK sausage in medium skillet over medium heat until evenly browned, stirring occasionally. Add onions, celery and garlic; cook and stir 5 minutes or until sausage is cooked through and vegetables are tender.

ADD broth to skillet with seasoning; stir. Bring to a boil.

STIR in rice; cover. Remove from heat. Let stand 5 minutes. Fluff with fork.



Another great recipe from www.bv.bm

