Smoked Sausage & Rice One Skillet Meal

Smoked Sausage & Rice Recipe! For a weeknight meal solution, this Smoked Sausage & Rice One Skillet Dinner Recipe is ready in under 30 minutes!

Course

Dinner

Keyword

one skillet, quick & easy meal, rice, sausage, sausage recipe, smoked sausage

Prep Time

5 minutes

Cook Time

10 minutes

Total Time

15 minutes

Servings

7

Calories Author 437kcal Kasey

Ingredients

- 1 tbs olive oil
- · 1 tbs butter
- 1 lb Hillshire Farms Smoked Sausage sliced 1/4-inch thick
- · 2 cups broccoli florets
- 1½ cups cooked brown rice I use minute rice to save time!
- · 1 tsp garlic powder
- · 1 tsp onion salt
- 1/4 tsp pepper
- 1/2 tsp salt
- 1 cup shredded cheddar cheese

Instructions

- 1. Heat a large skillet over medium-high heat. Add butter and olive oil until melted.
- 2. Add the sliced smoked sausage and cook for about 5 minutes until sausage begins to brown.
- 3. Add the broccol and cover. Reduce heat to low and cook about 5 minutes more stirring occasionally.
- 4. Add the cooked rice, garlic powder and onion salt to the skillet.
- 5. Stir well.
- 6. Add the shredded cheese stiring well until the cheese is melted.
- 7. Remove from the heat and serve warm.

Nutrition

Calories: 437kcal | Carbohydrates: 34g | Protein: 15g | Fat: 25g | Saturated Fat: 9g | Cholesterol: 62mg | Sodium: 1158mg | Potassium: 343mg | Fiber: 2g | Vitamin A: 325ıU | Vitamin C: 23.2mg | Calcium: 147mg | Iron: 1.7mg