

## SAUSAGE & RICE CASSEROLE

- 2 Tbsp Extra-virgin olive oil
- 1 lb De Yulio® Sweet Italian Sausage
- 1 Red bell pepper
- 1 Orange bell pepper
- 1 Yellow bell pepper
- 1 Onion, 1/4" dice
- 1 tsp Dried basil
- 1/2 tsp Kosher salt
- 1/4 tsp Black pepper
- 1 cup White rice, cooked
- 2 cloves Garlic, minced
- 1/4 tsp Red pepper flakes
- 1 cup Chicken stock
- 1 15 oz can Diced tomatoes, drained

1. To cook raw sausage, bake in the oven at 350°F for 30 minutes, flip the sausage and cook for another 30 minutes until fully cooked. Cool sausage for about 20 minutes, then slice.
2. Heat 1 Tbsp olive oil in a large nonstick skillet with a tight-fitting lid over medium-high heat. Add the sausage slices and cook for a few minutes on each side, until brown, about 5-8 minutes total. Remove to a plate, blot with paper towels to remove any excess oil and set aside. With a paper towel, wipe the skillet until it is mostly clean. Dice the bell peppers and onion.
3. Heat the remaining tablespoon of olive oil over medium-high heat. Add the bell peppers, onion, basil, salt, and pepper. Cook until the onion begins to soften and brown, about 3 minutes. Add the cooked rice, garlic, and red pepper flakes, stirring to coat the rice. Cook until fragrant about 30 seconds. Add the chicken stock & canned tomatoes (drained), stirring well. Bring to a boil, stir again, then cover and simmer on low heat for 5 minutes.
4. Stir in the reserved sausage slices until evenly distributed, then recover the skillet and remove from heat. Let stand 5 minutes, until most of the remaining liquid is absorbed and the rice is tender.

## ADDITIONAL INFORMATION

**Ingredients**

[1 15 oz can Diced tomatoes, drained](#), [1 cup Chicken stock](#), [1 cup White rice, cooked](#), [1 lb De Yulio® Sweet Italian Sausage](#), [1 Onion, 1/4" dice](#), [1 Orange bell pepper](#), [1 Red bell pepper](#), [1 tsp Dried basil](#), [1 Yellow bell pepper](#), [1/2 tsp Kosher salt](#), [1/4 tsp Black pepper](#), [1/4 tsp Red pepper flakes](#), [2 cloves Garlic, minced](#), [2 Tbsp Extra-virgin olive oil](#)

**Course**

[Entrees](#)

**Cuisine**

[American](#), [Italian](#)

**Serving Size**

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