

Sausage, Broccoli and Rice Skillet

Ingredients:

1/4 cup olive oil
14 ounces smoked sausage
1 red bell pepper, sliced into thin strips
1 small onion, sliced thin
12 ounces frozen broccoli, thawed
1/2 cup canned corn, drained
1/2 cup chicken broth
1/2 cup tomato sauce
2 cups cooked rice
2 ounces shredded mozzarella cheese



Directions:

Cook enough rice to make 2 cups. Set aside.
Set out a 12 ounce package of frozen broccoli to thaw.
Slice the red bell pepper into thin strips. Set aside.
Take one small onion and slice it thin. Set aside.
In a large skillet, over medium-high heat, add olive oil.
Add your favorite smoked sausage, cut into 1/2 to 1 inch slices.
Stir and cook until the sausage is browned.
Then add the red bell pepper, onion, broccoli, corn, chicken broth and tomato sauce.
Stir together and simmer for 10 minutes or until the vegetables are tender.
Turn off the heat and add the cooked rice.
Stir until well combined.
Sprinkle on shredded mozzarella cheese.