

DINNERLY



🔍 ONE PAN

Sausage & Rice Pilaf with Peppers & Onions

🕒 20-30min 🍴 4 Servings

Sausage and peppers are already a pretty perfect pairing. There's only one way to improve on such a classic fave—make it easier to cook! We did that by combining roasted red peppers, onions, and sweet Italian sausages in a one-pot rice pilaf. Cooks will be happy with the ease of prep, while the clean up crew will be thrilled with the lack of work on the back end. We've got you covered!

WHAT WE SEND

- garlic
- turkey broth concentrate
- hot Italian sausage links
- jasmine rice
- roasted red pepper
- yellow onion

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- large ovenproof pot with lid

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 600.0kcal, Fat 18.0g, Proteins 33.0g, Carbs 71.0g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Halve **onion**, then peel and thinly slice. Peel and roughly chop **2 large garlic cloves**. Pat **red peppers** dry and roughly chop.



2. Sear sausage

Heat **1 tablespoon oil** in a large pot or Dutch oven over medium-high. Add **sausages** and cook until well browned on both sides, about 5 minutes (sausages will not be cooked through). Transfer sausages to a plate. Let cool slightly, then slice into 1-inch pieces.



3. Start rice

Add **onions** to pot and cook, scraping up any browned bits, until onions are deeply browned, about 4-5 minutes. Stir in **2 tablespoons oil, roasted red peppers, rice,** and **garlic** and cook, stirring, until toasted, about 2 minutes. Stir in **2 cups water, all of the turkey broth concentrate,** and **1½ teaspoons salt** and bring to a boil.



4. Bake rice

Place **sausages and any juices** on top of **rice**. Cover pot, then bake on center oven rack until water is absorbed and rice is cooked through, about 17 minutes.



5. Finish & serve

Allow **rice** to sit, covered for 5 minutes, then fluff with a fork and season to taste with **salt and pepper**. Enjoy!



6. Take it to the next level

Add a small bit of smoked paprika to the rice in step 3 for a subtle smoky undertone. Or brighten the dish up with a squeeze of fresh lemon juice at the end just before serving.