



Tomato, Rice, & Sausage Soup

with Peppers and Onions



30-40min



2 Servings

Jambalaya was brought to America by the Spanish, who were adapting paella using tomatoes instead of hard-to-find saffron. This soup is Jambalaya-inspired with its smoky sausage, tomatoes, and tender jasmine rice. And no New Orleans-style dish can start without the flavors of the "holy trinity"—green bell pepper, onion, and celery. The result is a comforting concoction with bold flavors. Cook, ...

What we send

- can tomato sauce
- jasmine rice
- yellow onion
- chicken broth pkt
- garlic
- green bell pepper
- celery
- andouille sausage

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 671.0kcal, Fat 29.1g, Proteins 37.3g, Carbs 66.1g



1. Prep ingredients

Halve **andouille sausages** lengthwise, then slice into ¼-inch thick half moons. Halve **bell pepper**, remove stem, core and seeds, then finely chop. Trim ends from **onion**, then halve, peel, and finely chop. Peel and thinly slice **2 large garlic cloves**. Finely chop **celery**.



4. Add liquids & rice

Add **rice, chicken broth concentrate, tomato sauce**, and **3 cups water** to vegetables in pot, stir, and bring to a boil.



2. Cook sausage

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **sausage** and cook, stirring occasionally, until browned, about 5 minutes.



5. Cook rice

Reduce heat to medium-low and simmer, partially covered, until **rice** is tender, about 17 minutes.



3. Cook vegetables

Add **bell pepper, onions, garlic, celery**, and **¾ teaspoon salt**. Cook over medium heat, stirring occasionally, until vegetables are softened, about 10 minutes.



6. Finish & serve

Remove from heat. Season to taste with **salt** and **a few grinds pepper** if desired. Divide among bowls. Enjoy!