



# DINNERLY

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## Tomato, Sausage, and Rice Stew with Green Pepper and Onions

 20-30min  2 Servings

Inspired by the tomato-based, meaty goodness of traditional Jambalaya, this soup interpretation comes together in layers, all in one pot. Cook sausage first to render that all-flavorful fat. Then onions, peppers, rice, and tomato sauce come to the party. And...Voila! You get a taste of the Big Easy minus the airfare, plus some pretty rocking leftovers for lunch! We've got you covered!

#### WHAT WE SEND

- yellow onion
- sweet Italian sausage
- green bell pepper
- jasmine rice
- tomato sauce

#### WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

#### TOOLS

- fine-mesh sieve
- medium saucepan

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 636.0kcal, Fat 19.0g, Proteins 35.8g, Carbs 80.5g



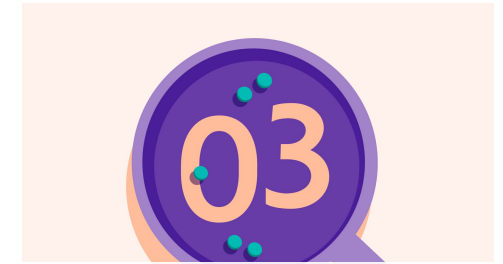
#### 1. Prep ingredients

Trim ends from **onion**, then halve, peel and finely chop. Halve **pepper**, remove stem and seeds, then finely chop. Make a slit down the length of each **sausage** and remove meat from casing.



#### 2. Rinse rice

Rinse the **rice** in a fine-mesh sieve until water runs clear. Drain well.



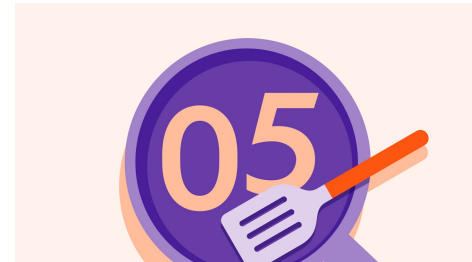
#### 3. Brown sausage

Heat **2 teaspoons oil** in a large saucepan over medium-high. Add **sausage**; cook, breaking up large pieces with a spoon, and stirring occasionally, until browned and cooked through, about 5 minutes.



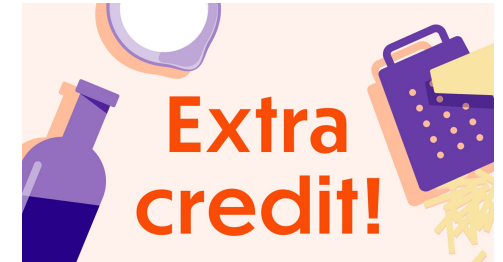
#### 4. Add aromatics

Add **onions, peppers**, and  $\frac{1}{2}$  **teaspoon of each salt and pepper**. Cook, stirring occasionally, until vegetables are softened, about 6 minutes.



#### 5. Finish soup

Add **rice, tomato sauce, 1 teaspoon salt**, and **4½ cups water**. Cover and bring to a boil. Reduce to simmer, with lid slightly ajar, and cook until rice is tender, about 10 minutes. Season to taste with **salt and pepper**. Ladle into bowls. Garnish with **a few grinds of pepper** and **a drizzle of olive oil**. Enjoy!



#### 6. Shake, shake, shake!

We know hot sauce preference is a personal choice, so we would never tell you which to use. But, no matter whether you dig Frank's Red Hot, Cholula, or you're more of a straight-up Tabasco fan, we recommend you hit this soup with a few dashes for an added layer of flavor and heat.