

New Orleans Red Beans & Rice

An easy and delicious take on a Louisiana classic made easier with Bob Evans Jalapeno Hotz Smoked Sausage.



- [Nutritional Info](#)
- [Print Recipe](#)
- [Email Recipe](#)

Prep time :10 minutes

Cook time :20 minutes>

6 servings

Ingredients

- 1 (16 oz.) package Bob Evans Jalapeno Hotz Smoked Sausage, cut into 1" pieces
- 1 red pepper, chopped
- 1 rib celery, chopped
- 1 small onion, diced
- 2 (16 oz) cans red kidney beans, drained
- 1 (14.5 oz.) can diced tomatoes with basil, garlic and oregano
- 1 (8 oz.) can tomato sauce
- 6 cups hot cooked rice
- Hot sauce (optional)

Directions

In large skillet over medium heat cook smoked sausage, red pepper, celery and onion until lightly browned, stirring occasionally. Stir in beans, diced tomatoes and tomato sauce. Reduce heat to low and simmer, covered, for 15 minutes. Serve over hot rice. Add hot sauce as desired.