



PRODUC



Mediterranean Sausage

Transport your taste buds to the Mediterranean with Mediterranean Sausage, a flavorful dish blending aromatic herbs, tomatoes, and savory sausage for a delightful culinary journey.

INGREDIENTS

- 1 ½ lbs Italian sausage, cut into 3-inch pieces
- 1 medium green bell pepper, cut into 1/2-inch strips
- 1 medium onion, cut into thin wedges
- 1 (6.8 oz) package RICE-A-RONI® Spanish Rice
- 1 14.5 oz can tomatoes, undrained
- 1 tsp Italian seasoning

HOW TO MAKE

DIRECTIONS

In large skillet, combine sausage and water. Cover; cook over medium heat 10 minutes. Pour off drippings.

Add green pepper and onion; continue to cook, uncovered, over medium-high heat 10 minutes or until sausage is cooked through.

Meanwhile, in second large skillet, prepare Rice-A-Roni® Mix as package directs, adding Italian seasoning with hot water, tomatoes and contents of seasoning packet. Bring to a boil. Cover; reduce heat. Simmer 15 minutes.

Top rice with cooked sausage and vegetables. Continue to simmer 5 minutes.