

Easy Italian Skillet Dinner

Savor the simplicity of this easy Italian skillet dinner, featuring hearty Italian sausage, colorful vegetables, and aromatic herbs cooked together for a flavorful and fuss-free meal.

INGREDIENTS

- 1 lb Italian sausage, casing removed and crumbled or ground beef
- 1 tsp dried oregano
- 1 (6.8 oz) package RICE-A-RONI® Spanish Rice
- 2 tbsp margarine, butter or spread with no trans fat
- 1 medium onion, cut into wedges
- 1 medium green bell pepper, cut into strips
- 1/2 cup sliced pimento-stuffed olives
- 2 cloves garlic, minced
- 1 (14.5 oz) can diced tomatoes, undrained

HOW TO MAKE

DIRECTIONS

In large skillet, saute sausage, onion, bell pepper and garlic until sausage is well cooked. Remove with slotted spoon; set aside.

In same skillet over medium heat, saute rice-vermicelli mix with margarine until vermicelli is golden brown.

Slowly stir in 2 cups water, tomatoes, olives, oregano and Special Seasonings; bring to a boil. Reduce heat to low. Cover; simmer 15 to 20 minutes or until rice is tender. Stir in sausage mixture; serve.



PREP
TIME
10min



COOK
TIME
30min



SERVES
4

PRODUCT

