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| SMOKED SAUSAGE AND RICE SKILLET |
| |  |  | | --- | --- | | ✓ | 1 lb. Azar’s Smoked Sausage | | ✓ | 2 Tbls Butter or Margarine | | ✓ | 1/2 cup Slice Mushrooms | | ✓ | 1/2 Sliced Carrots | | ✓ | 1 med Zucchini, cut into halves and sliced | | ✓ | 1 can of 8 oz. stewed tomatoes, do not drain | | ✓ | 1 cup of water | | ✓ | 1/4 Tsp. dried basil leaves | | ✓ | 1/4 Tsp. dried thyme leaves | | ✓ | 1 1/2 cup instant rice | |  | | |
| **Directions:** |
| Cut sausage in serving size pieces set aside. Melt butter in large skillet over med - high heat add mushrooms , carrots , and zucchini. Sauté 3 minutes, stir in tomatoes with juice , water, basil, thyme, and Azar Sausage. Bring to a boil then reduce heat to low, cover and simmer for 5 minutes. Mix rice into liquid, cover, remove from heat and let stand for 8 minutes. Stir after 4 minutes. Makes 4 servings. |