



Sausage and Rice Casserole Side Dish Recipe

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When company's coming or when I need a quick-and-easy dish to pass, this is my hands-down favorite. A neighbor introduced me to the delicious combination of fluffy rice and sage-seasoned sausage. One forkful was all it took to convince me that I'd found a winner. —Joyce Green, Bettendorf, Iowa

TOTAL TIME: Prep: 15 min. Bake: 1 hour

YIELD: 6 servings

Ingredients

1 pound sage-flavored pork sausage

1 cup sliced celery

1/2 cup chopped onion

1/4 cup chopped sweet red pepper

1/4 cup chopped green pepper

1/2 cup fresh mushrooms, sliced

1 can (8 ounces) sliced water chestnuts, drained

1 cup converted rice, uncooked

2 cups chicken broth

1/2 teaspoon salt

1/8 teaspoon ground pepper

Directions

1. Brown sausage in a heavy skillet over medium heat; transfer sausage to a 2-1/2-qt. greased casserole dish. In the sausage drippings, saute celery, onion, peppers and mushrooms until lightly browned; transfer to prepared dish. Add water chestnuts, rice, broth and seasonings; mix well. Cover tightly and bake at 350° for 1 to 1-1/2 hours or until rice is fluffy and tender. **Yield:** 6 servings.

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