

## **Sausage, Peppers, Onions and Rice Skillet**

1 pkg (16oz) Yellow Rice  
1 pkg Longanisa Sausage  
1 red bell pepper, sliced  
1 green bell pepper, sliced  
1 yellow bell pepper, sliced  
2 yellow onions, quartered and sliced  
6 cloves garlic, minced  
½ tsp kosher salt  
½ tsp ground black pepper  
1 can (8oz) tomato paste  
2 cups beef or chicken broth  
1 tsp paprika  
1/8 tsp cayenne pepper

Cook rice according to package

In a large cast iron skillet over med-high heat, add sausage, cook until browned on all sides. Remove from pan, slice and set aside

Add peppers and onions, sauté for approx. 4-5 mins. Add garlic, salt and pepper cook 1 minute. Remove from pan and add to sausage.

Add tomato paste to skillet with broth, whisk to combine. Simmer 1 minute then add paprika and cayenne.

Add everything back to the skillet and stir.