



## RED BEANS AND RICE

multiple servings | 15 minutes prep | 2 hours 45 minutes cook time | 3 hours total time

### INGREDIENTS

2 tablespoon butter  
6 slices of nitrate free uncured bacon, cut into 1/2" pieces  
2 pounds andouille, preferably Aidell's or other nitrate and msg free natural sausage, cut into 1/4" rounds  
1 tablespoon SoLA everyday seasoning salt  
1 green bell pepper, diced  
1 medium yellow onion, diced  
4 15 oz can dark red kidney beans or 1 pound dry beans soaked overnight  
2 tablespoons SoLA monday mix Red Beans Seasoning  
3 cups water  
1/2 cup chopped green onion

### DIRECTIONS

- 1) Melt butter in a heavy stock pot over medium-high heat. Add bacon once bubbles in butter have subsided and cook 1 - 2 minutes on each side until slightly crispy. Remove once cooked and set aside on a paper towel.
- 2) Working in batches, sear the sausage in the grease, sprinkling the seasoning salt lightly over each batch as it cooks. Brown each piece on both sides and then remove from pot, set aside with bacon.
- 3) Reduce heat to medium, add onions and peppers to pot and cook until softened, about 5 - 7 minutes, stirring frequently.
- 4) Add red beans and liquid from can, stir and scrape bottom of pan to release any browned bits from bottom. Add water and seasoning, stir to incorporate and bring to a boil.
- 5) Reduce heat to low and simmer, stirring often, for 2 hours. Serve over rice and top with green onion.