

Cajun Rice Pilaf

Ingredients:

Three cups wild rice blend
12 oz ground pork and chopped andouille sausage
2 tbsp olive oil
1 chopped red bell pepper
3 chopped celery stalks
1 tbsp thyme, chopped
2 tbsp of Cajun seasoning
1 bunch chopped scallions

Preparation:

Cook wild rice blend in boiling, salted water until tender, about 40 minutes. Brown the ground pork and andouille sausage in 1 tbsp of olive oil in a large skillet over medium-high heat. Add chopped red bell pepper, chopped celery stalks, and chopped thyme and cook until the vegetables are tender, about 7 minutes. Add the Cajun seasoning, the cooked rice and the scallions and cook stirring 3 minutes.

Season with salt.