

Vienna Sausage Rice Skillet



Yields: 6 servings

Ingredients:

- 1 cup long-grain white rice, uncooked
- 1 can Whole Kernel Corn, drained (15 oz)
- 1 can Whole Black Beans, drained, rinsed (15 oz)
- 1/2 cup frozen chopped onion
- 1 tablespoon finely chopped chipotle pepper in adobo sauce
- 1 teaspoon garlic salt
- 2 cups water (4.6 oz each)
- 2 cans Vienna Sausages
- 3 tablespoons chopped fresh cilantro

Instructions:

1. Combine rice, corn, beans, onion, chipotle pepper, garlic salt and water in large skillet; bring to a boil over medium-high heat. Reduce heat to medium-low; cover and simmer 15 minutes or until rice is tender.
2. Meanwhile, drain sausages and cut into bite-size pieces. When rice is done, reduce heat to low. Stir in sausages and cilantro; heat 5 minutes or until hot. -