Matty’s “Red Beans and Rice” with Andouille Sausage and Shrimp

Prep: 15 minutes (approx.) | Cook: 40 minutes (approx.) | Makes: 4-6 (approx.)

Smoky andouille, sweet onion, red bell pepper, and tender shrimp, with the rice cooked right in the seasoned broth. Finished with Tabasco and fresh scallions.

Ingredients

• 1 pound smoked andouille sausage, sliced into rounds

• 2 tablespoons butter

• A drizzle of olive oil

• 1 large sweet onion, diced

• 1 red bell pepper, diced-because Matt doesn’t like green peppers

• 5 garlic cloves, minced

• 1 cup uncooked long-grain white rice, rinsed

• ⅔ cup canned red beans, drained and rinsed

• 2½ cups chicken broth

• 1 pound raw shrimp (31-40 count per pound), peeled and deveined

• 1 teaspoon sweet paprika

• ½ teaspoon dried thyme

• ½ teaspoon dried oregano

• ¼ teaspoon cayenne pepper, or to taste

• Salt and black pepper, to taste

• Tabasco, to taste

• Sliced scallions, for garnish

Method

1. Heat a large, heavy pot or deep skillet with a tight-fitting lid over medium heat. Add the andouille and cook for about 5-7 minutes, stirring occasionally, until browned.

2. Add the butter and a drizzle of olive oil, followed by the sweet onion and red bell pepper. Cook for about 7-8 minutes, stirring occasionally, until softened.

3. Stir in the garlic, sweet paprika, thyme, oregano, cayenne, and a little black pepper. Cook for about 30 seconds, until fragrant.

4. Stir in the rice, canned red beans, and 2½ cups chicken broth, scraping up the browned bits from the bottom. Bring to a gentle boil.

5. Reduce the heat to low, cover, and simmer for 20 minutes. Check the rice: it should be nearly tender before you add the shrimp. If still firm, cook a little longer; add a splash of hot broth only if the

pan looks dry.

6. Nestle the shrimp into the rice mixture and cover. Cook gently for about 5 minutes, until the shrimp are opaque throughout and the rice is tender.

7. Remove from the heat and let stand for 5 minutes. Gently fold everything together. Taste and adjust the salt, black pepper, and Tabasco. Garnish with sliced scallions and serve.

Kitchen notes

Canned red beans go straight into the pan-no soaking or precooking needed. Taste before adding salt because the sausage and broth already contribute seasoning. Add the shrimp when the rice is nearly done so they stay tender.