

Southwest Sausage Bake



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Rice

- 2 cups water
- 1 beef bouillon cube
- 1 cup white rice

Sausage

- 1 (16 ounce) package pork sausage
- 1/4 cup chopped sweet onion
- 1 teaspoon dried minced garlic
- 1 rib celery, finely chopped
- 1/4 cup thinly sliced carrots
- 1/4 cup bacon bits
- 1 cup crushed corn tortilla chips
- 1 tablespoon canola oil

Black Beans

- 1 (15 ounce) can black beans, rinsed and drained
- 1 teaspoon dried cilantro
- 1/2 teaspoon chili powder
- 1/4 teaspoon ground cumin
- 1/4 teaspoon garlic powder
- 1/8 teaspoon salt
- 1/8 teaspoon ground cayenne pepper

Cheese

- 3 to 4 slices Cheddar cheese
- 3 green onions, sliced
- 1 Roma tomato, chopped
- 1 1/2 to 2 cups shredded Colby-Jack cheese

Garnish

- Green leaf lettuce
- Sliced green onions
- Chopped Roma tomatoes
- Shredded Colby-Jack cheese

In a small saucepan, combine water and bouillon cube. Bring to a boil. Add rice. Reduce heat to low. Cover and cook for 15 to 19 minutes, or until rice is tender. Set aside to cool slightly.

In a Dutch oven, brown sausage, onion, and garlic over medium heat. Add celery, carrots, and bacon bits. Cook for approximately 5 to 10 minutes, or until vegetables are crisp-tender. Add tortilla chips and oil. Cook an additional 2 minutes.

In a medium bowl, combine cooked rice, black beans, cilantro, chili powder, cumin, garlic powder, salt, and cayenne pepper. Mix well.

Evenly spread rice and beans into a greased 13 x 9 inch baking dish. Top with Cheddar cheese slices and green onions. Evenly spread meat mixture over cheese. Top with tomatoes and Colby-Jack cheese.

Bake uncovered at 375 degrees for 25 minutes, or until bubbly. Serve over lettuce and garnish with additional cheese, tomatoes, and sliced green onions

Serves 6

Cook's Note: Black beans should be rinsed and drained numerous times until water runs clear.