

Red Beans and Rice with Kielbasa

Ingredients

- 1 lb Dried red kidney beans
- 1 tbsp olive oil
- 1 lb kielbasa cut in 1/4 inch rounds
- 1 cup chopped onion
- 2 chopped celery ribs
- 2 chopped cloves garlic
- 2 tbsps chopped parsley
- 3/4 tsp salt
- 1 1/2 tsp hot sauce
- 2 cups chicken broth
- 4 cups hot cooked rice

Instructions

Rinse beans, cover with water, soak overnight

Heat oil in large pan, add kielbasa and cook until browned both sides

Add onions, celery and garlic, cook until onion is tender

Drain beans and add with chicken broth and enough water to cover by 2 inches

Add parsley, salt and hot sauce

Cook until beans are tender, about 1 1/2 hours, add more water if needed

Serve over hot rice