

## Jambalaya with **Andouille Sausage**

1 T olive oil  
1 16-ounce package Andouille Sausage, cut into 1/4-inch rounds  
1 28-ounce can whole tomatoes, undrained  
1 8-ounce box jambalaya, Spanish, or fiesta-flavored rice mix  
1 1-pound package peeled and deveined raw shrimp  
1/4 t hot pepper sauce (optional)

t = teaspoon  
T = tablespoon  
C = cup



Heat the oil in a saucepan over medium heat. Add the Andouille Sausage and cook until browned on both sides, about 4 minutes. Add the tomatoes and their juices along with 1/2 cup of water and bring to a boil. Stir in the rice mix. Reduce heat, cover, and cook for the time specified on the rice package. Add the shrimp and stir. Cover and cook until the shrimp are pink, 3 to 4 minutes. Add the hot pepper sauce (if using). Spoon into individual bowls.