

Black Bean andouille Sausage Casserole

Ingredients (serves ~6 as a side dish)

- 2 spicy sausages (or one long andouille sausage)
- 1 large onion
- 2 jalapenos
- 3 cloves garlic
- 1 tsp thyme
- 1 tsp ground cumin
- $\frac{1}{4}$ tsp ground cloves
- salt
- 1 $\frac{1}{2}$ cups long grain rice
- 1 can black beans
- ~3 cups chicken stock

Method

1. Preheat oven to 425 degrees.
2. Drain beans, retaining bean liquid. Measure out $\frac{1}{2}$ cup for the rice and $\frac{1}{2}$ cup for the onions.
3. Pulse onion, jalapenos and garlic in food processor until finely chopped.
4. Choose a pot with a close-fitting lid that can hold the rice, beans and onions. (A ring of foil can be used under the pot to prevent it from sticking to the oven bottom.)
5. Sauté sausage in pot over medium low heat until browned. Remove from pot and set aside.
6. Add onions and jalapenos to the same pot and sauté until onion mixture is soft, about 10 minutes.
7. Add rice and beans to the pot and stir to combine.
8. Add chicken stock to the pot and stir to combine.
9. Add sausage back to the pot and stir to combine.
10. Add thyme, cumin, and cloves to the pot and stir to combine.
11. Add salt to taste.
12. Cover the pot with a lid and place in the oven for 30 minutes.
13. Remove the pot from the oven and let it sit for 10 minutes.
14. Serve hot.