



## Tomato, Rice and Andouille Soup

Servings	4 servings
Prep Time	0 hours, 20 minutes
Cook Time	0 hours, 20 minutes

### Summary

While not really a traditional cajun dish, this quick and easy recipe uses the spice of store-bought Andouille to make simple ingredients into a great dinner. Serve with corn bread, if desired.

### Ingredients

5 ounces andouille sausage  
1 Tablespoon canola oil  
1/2 red bell pepper, stemmed, seeded, and minced  
1/2 yellow onion, minced  
1 jalapeno, seeded and minced  
2 celery stalks, minced  
1 teaspoon fresh thyme, minced  
1 cups canned whole peeled tomatoes, pureed  
4 cups chicken stock  
1/2 cup long-grain white rice  
1/2 teaspoon apple cider vinegar  
Salt and black pepper

### Instructions

1. Cut three-quarters of the andouille in half lengthwise, and then slice into 1/4-inch-thick slices. Dice the other quarter. Pour the oil into a 4-quart saucepan and turn heat to medium-high. When oil shimmers, add all of the andouille. Cook, stirring occasionally, until it is browned, three to five minutes.
2. Add the bell pepper, onion, jalapeno, celery, garlic, and thyme. Reduce heat to medium-low, and cook, stirring occasionally, until vegetables are tender, about ten minutes.
3. Add the tomatoes, stock, and rice. Bring to a boil over high heat, and then reduce heat to a simmer and cook until rice is plump, about 20 minutes. Turn off the heat, stir in the vinegar, and season to taste with salt and pepper.

### Sources

Serious Eats -  
<http://www.serious-eats.com/recipes/2011/10/tomato-rice-and-andouille-soup-recipe.html>

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