Kielbasa and Rice and peppers



Original • Shared by Steve J

Ingredients

- 1 lb kielbasa (sliced into ¼-inch rounds)
- 1 tbsp coconut oil
- 1 large onion (thinly sliced)
- 1 bell pepper (thinly sliced)
- 2 cloves garlic (minced)
- ½ tsp salt
- ¼ tsp black pepper
- 2 cups cooked jasmine rice (reheated)
- 1 tbsp fresh lemon juice
- 2 tbsp fresh parsley (chopped)
- Hot sauce (optional)

Instructions

1. Prep Everything - Slice the kielbasa, onions, and peppers. Mince the garlic.

2. Sear the Kielbasa - Heat coconut oil in a large skillet over medium heat. Add sliced kielbasa and cook for 3-4 minutes per side until browned.

3. Cook the Onions and Peppers - Add the onions and bell peppers to the skillet with the kielbasa. Cook for 5-6 minutes, stirring occasionally.

4. Add Garlic in the Last 5 Minutes - Stir in the garlic and cook for the last 5 minutes, stirring often. Season with salt and black pepper.

5. Finish with Lemon - Turn off the heat and squeeze fresh lemon juice over the skillet. Stir everything together.

6. Serve - Spoon the kielbasa, onions, and peppers over warm cooked rice. Sprinkle with fresh parsley and serve with hot sauce if you like a little heat.

Notes

Source: Cocina Republic
Author: Chef