



Louisiana Pepper Exchange Chipotle Red Beans and Rice

By Louisiana Pepper Exchange

Ingredients

- 1 (27oz) can Blue Runner Original Creole Cream Style Red Beans
- 1 tbsp olive oil
- ½ lb smoked sausage of choice
- 1 small onion, chopped
- 1 stick celery, chopped
- 1 tbsp minced garlic
- ¼ tsp dried thyme
- ¼ tsp kosher salt
- 2 tbsp butter
- 2 tbsp water
- 1½ tbsp **Louisiana Pepper Exchange Chipotle Puree**

Directions

1. Heat medium saucepan over medium heat.
2. Add olive oil, sausage. Cook for 5 minutes.
3. Add onion, celery, and dry thyme. Cook for 5-7 minutes.
4. Add garlic. Cook 2 minutes.
5. Add canned beans, **Louisiana Pepper Exchange Chipotle Puree**, water, and salt. Combine and cook 2-4 minutes.
6. Reduce heat to low. Add butter. Stir occasionally until combined.
7. Serve immediately with cooked rice of your choice.