



## Cheesy Sausage Casserole

total time: 30 min | servings: 8 | \$1.25 per serving\*

## **INGREDIENTS**

- 8 Bar-S Smoked Sausage Links, sliced to 1/2-inch slices (cheese flavored works well too)
- 3 cups cooked white rice
- 1 (10.75 oz.) can cream of mushroom soup
- 1/2 cup milk
- 1 white onion, chopped
- 1 cup celery, chopped
- 1 1/2 cups chopped broccoli, cooked
- 2 cups shredded medium cheddar cheese
- 1 teaspoon season salt
- · Salt and pepper to taste
- 1 tablespoon olive oil (vegetable oil would work also)

## **GET COOKING**

- 1. In a large skillet heat oil and add chopped onion and sausage slices.
- 2. Cook until onion becomes soft and sausage is cooked through.
- 3. Add chopped celery and cook another minute.
- 4. Mix together the milk and cream of mushroom soup.
- 5. Add the cooked rice, soup and seasonings.
- 6. When heated through add the cheese and cook until melted.
- 7. Stir in cooked broccoli.