SMOKED SAUSAGE & CHEESY RICE

**Ingredients:**

* 1 tbsp olive oil
* 1 tbsp butter
* 1 lb of smoked sausage sliced 1/4-inch thick
* 1 small onion chopped
* 1 small red bell pepper seeded and chopped
* 2 cups broccoli florets
* 1 1/2 cups cooked rice
* 1 tsp garlic powder
* 1 tsp onion salt
* 1/4 tsp pepper
* 1 cup shredded extra-sharp cheddar cheese

**Instructions:**

1. Heat a large skillet over medium-high heat. Add butter and olive oil till butter sizzles.
2. Add the slice smoked sausage and onions. Cook for about 5 minutes until onion is tender and sausage begins to brown.
3. Add the red bell pepper and broccoli. Cover, reduce heat and cook about 5 minutes.
4. Add the cooked rice, garlic powder and onion salt. Combine well, cover and heat until rice is hot.
5. Add the shredded cheese and remove from heat. Stir in cheese until it’s melted.