**Dirty Rice**

**Ingredients:**

4 links andouille sausage

6 garlic cloves, minced

1 onion, small dice

1 green pepper, small dice

1 red pepper, small dice

1 can stewed tomatoes

2 tsp. thyme

2 tsp. file powder

4 cups rice

6 cups water

1 Tbsp. chicken base

Salt and pepper to taste

**INSTRUCTIONS**

**Tuesday:**

1. In a large pot, cook the sausage on medium-low heat until the fat renders out.
2. Turn the heat up to medium and add garlic, onions, and both peppers. Cook until they onions are clear.
3. Add stewed tomatoes and spices; bring to a simmer.
4. Stir in rice; make sure it is evenly mixed into the vegetables.
5. Add water and chicken base. Stir to dissolve the chicken base.
6. Turn the heat down to low and put a lid on the pot.
7. Cook for 20-25 minutes, or until the rice is fully cooked.
8. Transfer to a hotel pan

**Thursday:**

1. Preheat oven to 375º.
2. Reheat the rice until it is hot and ready to eat.