

Slow Cooker Red Beans and Rice

Prep Time: 24 hours
Cook Time: 5 hours
Total Time: 5 hours

Serving Size: 4-6

Ingredients

- 1 pound dried red beans, soaked overnight
- 1 lb andouille sausage, sliced
- 6 c. organic chicken broth
- 1 large white onion, chopped
- 1 bell pepper, chopped
- 2 stalks celery, diced
- 3 cloves garlic, chopped
- 1 chipotle pepper, chopped (optional)
- 2 bay leaves
- 3 tbsp. extra virgin olive oil
- 1 tbsp. creole seasoning
- 1 tbsp. garlic powder
- 1 tbsp. onion powder
- 1/2 tbsp. black pepper
- 2 tsp. smoked paprika
- 2 tsp. dried thyme

Instructions

- In a large pot add olive oil and heat over medium high heat. Add celery, bell pepper and onion, and saute for about 5 minutes, add sausage and saute for 10 minutes more, add garlic and chipotle pepper and cook 1 more minute.
- Add all the seasonings and mix well. Pour in chicken broth and bring to boil. Transfer mixture to slow cooker. Add beans and stir well. Cover, cook beans on high for 5 hours or low 8-10 hours.
- During the last hour of cooking remove lid and mash some of the beans with the side of a large spoon. Allow beans to cook uncovered for the last hour.
- Serve over hot rice with a side of hot buttered cornbread. Enjoy!

Notes

Quick soaking method for red beans. In a large pot place washed red beans and cover with water. Bring pot to boil, cover pot, turn off heat and allow beans to soak 1 hour. Drain, rinse and prepare to cook.

<https://www.creolecontessa.com/2013/03/08/easy-slow-cooker-red-beans-with/>