

Smoked Sausage Simmer

Ingredients:

Smoked sausage, sliced into circles
15 oz. can diced tomatoes
1 medium cabbage, chopped
1 medium onion, sliced into strips
olive oil
4 Tbsp salted butter
1/2 tsp salt
1/2 tsp black pepper

Optional:

→ 1 tsp Cajun or sausage seasoning



Instructions:

In a large saucepan or skillet, sauté the onion and sausage with a bit of olive oil. Add tomatoes and cabbage. Salt and pepper well and add the butter. Simmer until cabbage is soft.

Serve with cornbread or over rice if desired.

"I like to fry potatoes or okra to go with this recipe!" - Tammy