

Jumpin' John Black Eye Peas and Rice

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Make this good luck lunch in a bowl for a warm and filling meal on a cold day.



- 1 tablespoon olive oil
- 1/4 cup chopped onion
- 1/2 pound kielbasa or other smoked sausage, cut into bite size pieces
- 1 8-ounce can tomato sauce
- 1 tbsp tomato paste
- 1 15-ounce can black-eyed peas, drained
- 1 cup cooked long-grain rice
- 2 tbsp brown sugar
- 1 tbsp molasses
- 1 tbsp Worcestershire sauce
- 1 tsp garlic salt
- 1 tsp lemon-pepper seasoning
- For a bit of heat, add a dash of sriracha sauce
- Chopped green onion for garnish, optional

Cook onion in oil until translucent. Add sausage and cook until browned. Add tomato sauce, paste, peas, rice, and rest of ingredients. Stir to combine. Heat through. Ladle into bowls, garnish with green onion and serve with crusty bread and butter. Serves 4.

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