



## Cajun Style Rice Pilaf

Bring a taste of Louisiana to your table with our modern take on rice pilaf featuring Italian sausage and shrimp. Perfect for a summertime meal with a crisp, refreshing Rosé, this dish is sure to please all.

### Ingredients

- 8 ounces Italian sausage links
- 1 pound shrimp, shell on
- 3 tablespoons vegetable oil
- 1 cup chopped onion
- 1/4 cup chopped red pepper
- 2 teaspoons Cajun seasoning
- 1 cup long grain white rice
- 2 1/4 cups water
- 1/4 cup Rosé wine
- 1/3 cup peas
- 1/4 cup chopped green onion
- Salt and pepper, to taste

### Directions

1. Boil sausage in water for 5 minutes. While sausage is boiling, remove the shells from the shrimp. Put shells and tails in 2 cups of water, bring to a boil and simmer for 20 minutes.
2. Grill the sausage links for about 5 minutes or until they are completely cooked through.
3. Brush the shrimp with oil and grill about 2 minutes per side. Remove and set aside.
4. Heat a medium sized pot on medium-high heat and add vegetable oil, onions and red pepper. Sauté for 3 to 4 minutes or until the onions are translucent.
5. Add Cajun seasoning and rice, cook while stirring for 1 minute. Add Rosé wine, stir for a few seconds and strain the shrimp stock into the pot. Bring to a boil, then turn down to a simmer, cover and cook for 20 minutes.
6. Meanwhile, chop the shrimp and sausage into bitesize pieces.
7. Once rice is done, add peas, shrimp and sausage then cook for another 2 minutes to heat the sausage and shrimp through. Add salt and pepper to taste, then garnish with chopped green onions.

## Wine Recommendations



2019 The Reserve Rosé



Rosé 6-Pack Cans



2020 Rosé