

Okra and Corn Creole

¼ lb. spicy smoked sausage, diced
2 cups sliced fresh okra
2 cups fresh chopped tomatoes
1 cup frozen onion
1 cup fresh corn kernels
1 tsp minced garlic
½ cup water
1 tsp Creole seasoning
¼ tsp pepper
Hot cooked rice (optional)

Directions:

Cook diced sausage in a large skillet over medium heat until browned. Add okra, tomatoes, onion, corn, garlic, water, Creole seasoning, and pepper. Stir and cook for 10-15 minutes. Serve over hot cooked rice.