



## Recipes

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### Crawfish & Sausage Sauté

Serves 12

#### Ingredients:

- 3 oz. (¼ cup) Olive Oil
- 4 oz. (1 cup) Chopped Onions
- 19 oz. (1 1/3 cups) Chopped Celery
- 4 oz. (1 cup) Chopped Green Bell Peppers
- 30 oz. (8 cups) Sliced Andouille Sausages
- 12 oz. (4 cups) Cooked & Shelled Crawfish

#### Directions:

1. In a large skillet, heat oil over medium heat. Sauté onions, celery and bell pepper until softened, about 3 minutes. Add sausage and continue to cook for 5 more minutes. Add crawfish and cook for 3 more minutes. Set aside.