



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.