**CREOLE BRUSSELS SPROUT SOUP**

**Ingredients:**
- 2 cups Brussel sprouts, ends trimmed and shredded
- 8 cups water or chicken broth
- 2 cups cooked white rice
- 15oz cooked red kidney beans
- 1 link Andouille Sausage
- 1 cup celery, sliced
- 1 cup green bell peppers, cubed
- 1 cup onion, diced
- 4 cloves garlic, minced
- 2 Tbs hot smoked paprika
- 1 Tbs Cajun seasoning
- 2 bay leaves
- salt and pepper to taste
- chopped flat-leaf parsley for topping

**Directions:**
Heat sausage, onion, bell pepper, and celery, in a pot over medium heat, cooking until the vegetables are softened. Add in garlic, paprika, Cajun seasoning, and a sprinkle of salt and pepper. Cook for about a minute then pour in the broth or water, brussels sprouts, and bay leaves. Continue to cook over medium heat for 20 minutes. Add the beans and cooked rice. Let warm through. Add salt and pepper to taste. Sprinkle with parsley before serving.