



Grilled Chicken Apple Sausage 30 minute meal

from [Created by Diane](#)

1 package Hillshire Farm Chicken Apple Sausage

1 Granny Smith Apple

3 Tablespoons brown sugar

2 1/4 cup water for sauce and rice

1 cup Basmati Rice

1/4 cup sliced almonds

1 scallion

place almonds in heated saucepan and stir until golden, add rice and 1 tablespoon oil. Once it's all combined, add 2 cups water, bring to boil with lid on. Once it comes to a boil, turn on low and time for 15 minutes.

Core the apple and slice it. Place sausage and apple slices on lightly oiled heated grill pan. Turn apples with tongs and be sure not to burn them. Once they have softened and have grill marks on both sides remove them from pan, continue heating sausage. Add 1/4 cup water and 3 tablespoons brown sugar to pan, turn on low it will thicken a bit, add apples back to pan and turn them in the syrup.

To serve, place rice with almonds on place and slice sausage, place apple slices on top and drizzle with any remaining syrup.