

## Cajun Veggies

This recipe is equally good with shrimp instead of kielbasa, also try adding your favorite veggies. Zucchini, onion, even fennel are all good.

1 bag (1 large rosette or several smaller ones) tatsoi, washed and trimmed  
1 red bell pepper, sliced  
1 yellow bell pepper, sliced  
1 shallot, chopped  
1 pint cherry tomatoes, halved, or 1 large tomato, chopped  
½ 16 oz package kielbasa  
Cajun seasoning to taste  
Rice for serving

Sautee the kielbasa in a large sauté pan in olive oil until browned. Add the peppers and shallot and cook until slightly softened. Add the tatsoi and cover to wilt. Add the cherry tomatoes and cook until they release some of their moisture.

Season to taste with Cajun seasoning and serve over rice.

I use about a tablespoon of Cajun, but I do like it spicy!