

Dirty Dirty Rice (sides)

Prep: 15 mins. Cook: 10 mins. Serves: 8

Ingredients

- 1 12 oz. box, Minute jasmine rice
- 2 T. canola oil
- 1 onion, diced
- 2 stalks of celery, diced
- 1 red bell pepper, diced
- 1 T. garlic, minced
- 1 lb. ground beef, cooked
- 1/2 lb. ground pork sausage, cooked and chopped
- 1/4 c. Worcestershire sauce
- 1 T. dried oregano
- 2 T. Cajun or Creole seasoning
- 1 tsp. season salt
- cayenne pepper, pinch
- 3 green onions, white and green parts, chopped
- 1 T. beef bouillon powder, optional



Instructions

1. Prepare the rice according to package instructions: and add 1 tablespoon of chicken bouillon powder.

2. In a large skillet or Dutch oven, heat canola oil over a medium heat. Add in bell peppers, celery, onion and garlic. Sauté for 5-7 minutes until the vegetables are soft.

3. Add the ground beef and ground sausage to the skillet and cook until it is browned and fully cooked, breaking up the meat pieces with a wooden spoon.

Stir in the oregano, Cajun spices and seasoned salt with the meat. Mix well.

4. Add the meat mixture to the cooked rice, then stir in Worcestershire sauce and stir to incorporate everything together. Cook for another 3-5 minutes to allow the rice to heat and absorb the flavors.

Top with the chopped green onions before serving.