

Dirty Rice

Ingredients

1 lb Ground Beef
1/2 lb Italian Sausage
1 Onion (diced)
1 Green Bell Pepper (diced)
2 Celery Ribs (diced)
2 t Garlic (minced)
1 T Cajun Seasoning
1/2 t Kosher Salt
1/2 t Ground Black Pepper
2 c Rice (uncooked)
4 c Beef Broth
1/4 c Parsley (chopped)

Instructions

1. In a large Dutch oven over medium heat, brown ground beef and Italian sausage until the meat is no longer pink and fully cooked (8-10 minutes). Drain excess grease if needed.

2. Add onions, green pepper, and celery. Cook until softened (4-5 minutes), add garlic and cook for 1 more minute. Stir in Cajun seasoning, salt, and pepper until well combined.

3. Add rice and beef broth. Bring the mixture to a boil. Reduce heat to low, cover, and simmer for about 20 minutes, or until rice is cooked through.

Remove from heat. Allow the rice to rest for 5 minutes, then fluff with a fork.

4. Garnish with fresh parsley before serving.