

Southern Style Dirty Rice

What Ya'll Need:

1 lb. ground meat
3 cups uncooked long grain white rice(used uncle ben's)
4 tbsp. Creole Seasoning (used Zatarain's)
1 1/2 tbsp. of Zatarain's Dehydrated Sweet Bell Peppers
1 tbsp. minced Onion(used McCormick's)
1 tbsp. minced garlic
1 tbsp. soy sauce
6 1/2 cups water
2 tbsp. of butter
*dash of paprika on top for taste

What you Do:

Brown ground beef in large skillet on medium-high heat, make sure you ground it up in very small pieces, then drain and set aside. In a large saucepan bring water to a boil add all the seasonings and butter stir until mixed. Then add the meat and rice; return to a boil. Reduce heat to low; cover and simmer 25 minutes or until rice is tender. Remove from heat. Let stand 5 minutes. Fluff with fork before serving. Dash with paprika and enjoy!

*Cooking Note: I was trying to get the same results from a box of Zatarain's so that my family could cut back on cost since this is a meal we love to eat. I also was trying to keep it at the same time frame. I think this was a very close result! You could use fresh peppers and onion. For my quick version I didn't.

This make's 8-12, 1 cup servings. We like left overs in my house!!

SOURCE: KINGIDEAS