



Louisiana Dirty Rice

Introduction

Louisiana Dirty Rice is a quintessential Southern dish that packs a punch with its bold

flavors and unique blend of spices. Traditionally made with ground meat, vegetables, and rice, it reflects the rich culinary heritage of Louisiana. This recipe brings together savory ingredients and aromatic spices, making it a comforting meal perfect for any occasion.

Detailed Ingredients with measures

1. Long-grain rice - 1 cup
2. Ground pork - 1 pound
3. Ground beef - 1 pound
4. Onion, finely chopped - 1 medium
5. Green bell pepper, finely chopped - 1 medium
6. Celery, finely chopped - 1 rib
7. Garlic, minced - 3 cloves
8. Chicken broth - 2 cups
9. Cajun seasoning - 2 tablespoons
10. Bay leaves - 2
11. Salt - to taste
12. Black pepper - to taste
13. Green onions, sliced - for garnish

Prep Time

The preparation time for Louisiana Dirty Rice is approximately 15 minutes, allowing for all ingredients to be neatly chopped and prepared before cooking.

Cook Time, Total Time, Yield

Cook time is around 30 minutes, which includes simmering the rice with the seasoned meat mixture. Therefore, the total time needed to prepare and cook Louisiana Dirty Rice is about 45 minutes. This recipe yields approximately 6 servings, making it great for families or meal prep.



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Detailed Directions and Instructions



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