



Quick and Easy Dirty Rice Recipe

The Magic of a Good Start

Every good meal starts with a good sizzle. That is the first thing my own grandma taught me. We start with bacon grease in a hot pan. It makes the whole kitchen smell like home.

Then in go the onion, pepper, and celery. We call this the holy trinity down here. It is the heart of so many good dishes. Doesn't that smell amazing as it cooks?

A Little Story in the Pan

I remember making this with my grandson last fall. He was in charge of

browning the meat. He was so proud of his work. I still laugh at that.

This is why cooking matters. It is not just about the food. It is about the memories you make while standing at the stove. What is your favorite cooking memory?

The Secret is in the Rice

Now, here is a little secret. You toast the uncooked rice right in the pan. Stir it around in all that good flavor. This gives every single grain a better taste.

Fun fact: Toasting rice before adding liquid helps keep it from getting mushy. It makes each grain stand up nice and tall. This one small step makes a big difference.

Letting It All Get Happy

Once you add the broth, you bring it to a boil. Then you cover it tight and let it simmer. The hardest part is waiting. But it is worth it.

This teaches us patience. Good things take time, even a quick recipe. Do you find it hard to wait for dinner, or is it just me?

Making It Your Own

The final touch is the green onions on top. That little bit of green makes it look so pretty. But you can change this recipe to be yours.

Maybe you like a little more spice. Or maybe you want to use chicken instead. This is why cooking matters. It lets you put your own heart on the plate. What would you add to make it yours?



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Ingredients:

Ingredient	Amount	Notes
Bacon grease	1 tablespoon	or another neutral oil like vegetable oil
Yellow onion	1 large (about 2 cups)	diced
Green bell pepper	1 large (about 1 cup)	seeded and diced
Celery	2 ribs (about 1/2 cup)	diced
Garlic	2 cloves	minced
Lean ground beef	1 pound	
Ground sausage	1 pound	like Jimmy Dean or Tennessee Pride
Creole or Cajun seasoning	1 teaspoon	or more to taste
Converted or parboiled rice	2 cups	
Beef broth	3 1/2 cups	
Salt and pepper		to taste
Green onions	3	sliced thin, for garnish



Quick and Easy Dirty Rice Recipe

My Cozy Shortcut Dirty Rice

This recipe always brings back such good memories. I learned it from my friend Marie on a busy weeknight. Her kitchen smelled incredible. Now it's my go-to meal when I want something warm and filling. It feels like a big hug in a bowl. I love how the whole house fills with a wonderful aroma. Doesn't that smell amazing?

See also [Cheesy Tater Tot Meatloaf Casserole: The Ultimate Comfort Food](#)

Step 1

Grab your big skillet or pot. Melt that bacon grease over a medium flame. Toss in your chopped onion, pepper, and celery. We call this the "holy trinity" down here. Stir them around until the onions look a little shiny. This should take about three minutes. It makes such a happy sizzle.

Step 2

Now add the minced garlic. Be careful not to burn it. You just want to smell its lovely fragrance. That will only take about a minute. Then add your ground beef and sausage. Give it a light sprinkle of Creole seasoning. Turn the heat up to medium-high. Break up the meat with your spoon as it cooks.

Step 3

Keep stirring until the meat is nicely browned. This takes about eight minutes. You can drain off some of the extra fat if you like. I usually

leave a little for flavor. (Here's a hard-learned tip: Draining too much fat can make the rice dry). Now, add the uncooked rice right into the skillet. Stir it all together for about five minutes. This toasts the rice and makes it so tasty.

Step 4

Slowly pour in your beef broth. It will bubble and steam wonderfully. Add a bit more salt and pepper now. Let everything come to a good, rolling boil. Then, turn the heat down to low. Put the lid on tightly. Let it simmer for about 20 to 25 minutes. The rice will soak up all that good flavor. Do you prefer your rice a little soft or with a bit of a bite? Share below!

Step 5

Lift the lid and take a peek. Isn't that a beautiful sight? Fluff it with a fork. Taste a little bit to see if it needs more seasoning. I always add another pinch of Creole seasoning at the end. Finally, sprinkle those thin green onions on top. They add such a fresh, colorful finish. I still laugh at how my grandson always picks them out.

Cook Time: 35-40 minutes

Total Time: 45-50 minutes

Yield: 6 servings

Category: Dinner

Three Fun Twists to Try

This recipe is like a good friend. It's wonderful as it is, but it also loves to play dress-up. You can change it so easily. Here are a few of my favorite ways to mix it up. I hope they give you some fun ideas for your own kitchen.

Spicy Jump-Up

Use hot sausage instead of mild. Add a chopped jalapeño with the bell pepper. It will really wake up your taste buds.

See also Presto Pesto Hamburger Mac

Garden Patch Version

Skip the meat. Use a whole bag of frozen vegetable gumbo mix. A can of black beans is lovely in here, too.

Chicken & Smoked Sausage

Swap the ground meats for diced chicken and sliced smoked sausage. It gives a whole different, smoky flavor.

Which one would you try first? Comment below!

Serving It Up Just Right

This dirty rice is a full meal in one pot. But I love to add a little something on the side. A simple green salad with a tangy dressing is perfect. It cuts through the richness. A slice of cornbread is also a classic partner. It's so good for soaking up the last bits from your bowl.

For a drink, a tall glass of sweet iced tea is my favorite. It is so refreshing. For the grown-ups, a cold lager beer pairs wonderfully. It cleanses the palate between bites. A happy belly makes for a happy heart. Which would you choose tonight?



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Storing Your Delicious Dirty Rice

Let's talk about keeping your rice tasty for later. Cool it completely first. Then pop it in an airtight container. It will be happy in your fridge for about four days.

You can also freeze it for a busy night. I use old butter tubs for this. My grandson calls it my "secret freezer treasure." Just thaw it in the fridge overnight.

Reheating is simple. Add a splash of broth or water to a pan. Stir it over medium heat until warm. This keeps the rice from getting dry.

Batch cooking this meal saves so much time. It means a good dinner is always close. That matters on days when you are just too tired to cook. Have you ever tried storing it this way? Share below!

Fixing Common Dirty Rice Troubles

Is your rice a bit too wet? You might have stirred it too much while cooking. Let it sit with the lid off for five minutes. The extra steam will escape.

I once added the broth before toasting the rice. The result was mushy. Now I always toast the rice until it looks a little golden. This makes each grain stand apart.

Not enough flavor? Do not be shy with your seasonings. Taste it at the end. Add more Creole seasoning or salt until it sings. Getting the flavor right builds your cooking confidence. Which of these problems have you run into before?

Fun fact: The “holy trinity” of onion, celery, and bell pepper is the heart of so many good recipes. Mastering these basics makes every meal better.

Your Dirty Rice Questions Answered

Q: Can I make this gluten-free? A: Yes! Just check your broth and sausage labels to be sure.

See also Y'all Salt Southern All-Purpose Seasoning Blend

Q: How far ahead can I make it? A: You can make the whole dish up to two days before you need it.

Q: I don't have bell pepper. What can I use? A: A carrot, diced small, works nicely for a little sweetness.

Q: Can I make a smaller portion? A: Of course. Just cut all the ingredients in half. It works perfectly.

Q: Is the bacon grease important? A: It adds wonderful flavor. But oil works fine too. Which tip will you try first?

A Note From My Kitchen to Yours

I hope this recipe finds its way to your family table. It is a hug in a bowl. I love hearing your kitchen stories.

Did you add your own twist to it? Maybe you used a different meat. I want to see your creations. Have you tried this recipe? Tag us on Pinterest!

Happy cooking! —Elowen Thorn.

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Author: Elowen Thorn

Cooking Method:[Stovetop](#)



Cuisine:[Cajun Creole American](#)



Courses: [Lunch](#) [Main](#) [Dinner](#)



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Difficulty: **Beginner**

Prep time: **10 minutes**

Cook time: **45 minutes**

Rest time:



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Total time: **55 minutes**



Servings: **6 servings**

Calories: **632 kcal**

Best Season: Summer

Description

A flavorful and hearty one-pot meal, this Shortcut Dirty Rice is a quick

and easy take on the classic Cajun dish.

Ingredients

- 1 tablespoon bacon grease (or another neutral oil like vegetable oil)
- 1 large yellow onion, diced - about 2 cups
- 1 large green bell pepper, seeded and diced - about 1 cup
- 2 ribs celery, diced - about 1/2 cup
- 2 cloves garlic, minced
- 1 pound lean ground beef
- 1 pound ground sausage (like Jimmy Dean or Tennessee Pride)
- 1 teaspoon Creole or Cajun seasoning (or more to taste)
- 2 cups converted or parboiled rice
- 3 1/2 cups beef broth
- salt
- pepper
- 3 green onions, sliced thin

Instructions

1. Heat the bacon grease in a large skillet or large dutch oven with a tight-fitting lid over medium heat.
2. Add the onion, pepper, and celery to the skillet. Cook, stirring often, until the onions are translucent - about 3 minutes.
3. Add the garlic and cook until fragrant, being cautious not to burn - about 1 minute.
4. Add the ground beef and sausage. Season lightly with creole seasoning, then increase the heat to medium-high.
5. Cook, stirring frequently, and breaking up the meat with a wooden spoon. Cook until meat begins to brown - about 8 minutes. Drain

away excess fat - if desired.

6. Add the uncooked rice and stir to combine. Stir frequently to toast the rice in the rendered fat - about 5 minutes.
7. Slowly add the broth. Add salt and pepper to taste. Bring to a boil, reduce to a simmer, and cover tightly.
8. Cook 20 to 25 minutes, stirring a few times, or until the rice is tender to your liking.
9. Add more creole seasoning or salt and pepper to taste. Garnish with sliced green onions, if desired.

Notes

For a spicier kick, use a hot ground sausage or add a pinch of cayenne pepper with the Creole seasoning.

Keywords: Dirty Rice, Cajun, Creole, One Pot, Ground Beef, Sausage