



Shrimp Dirty Rice Skillet



Ingredients:

- 1 lb. ground beef
- 1 lb. ground pork sausage
- 12 medium shrimp, peeled, deveined, tails removed
- 4 cups cooked white rice
- 2 cups chicken broth
- 1.5 cups mixed onions and bell peppers, finely chopped
- 3 TBLs vegetable oil, divided
- ¼ cup plain flour
- 1 tsp seafood seasoning
- 1 TBLs dried oregano
- 3 tsps minced garlic
- 1 tsp dried thyme
- 1 TBLs garlic powder
- 1 tsp onion powder
- 1 tsp chili powder
- ½ tsp ground black pepper, or to taste
- ½ tsp salt, or to taste
- 1 pinch cayenne pepper

Method:

1. Toss shrimp with seafood seasoning until evenly coated.
2. Heat 2 TBLs vegetable oil in a large skillet over medium-high heat. Cook shrimp 2–3 minutes per side, until opaque and curled into a C-shape. Remove from skillet and set aside.
3. In the same skillet, add remaining 1 TBLs vegetable oil. Introduce ground beef and pork sausage. Sauté, breaking up with a spoon, until meats begin to brown.
4. Add onions, bell peppers, and minced garlic to the browning meats. Cook until vegetables are softened and meats are fully browned.
5. Sprinkle oregano, thyme, garlic powder, onion powder, chili powder, pepper, salt, and cayenne over the mixture. Stir in flour to combine and coat evenly.
6. Pour in chicken broth, scraping up any browned bits. Bring to a gentle simmer and cook for 5–7 minutes, allowing flavors to meld and sauce to thicken slightly.
7. Fold in cooked rice, mixing thoroughly. Continue to simmer for an additional 5 minutes until the rice is heated through and fully coated.
8. Return seared shrimp to the skillet, gently incorporating with the rice mixture. Adjust seasoning as needed and serve hot.