



# Noreen's Kitchen

## Dirty Rice

### Ingredients

1 pound ground beef	1 cup chicken stock
1 pound bulk breakfast sausage	½ teaspoon salt
½ cup green bell pepper, chopped fine	½ teaspoon cracked black pepper
½ cup red bell pepper, chopped fine	1 teaspoon paprika
1 medium sweet onion, chopped fine	1 teaspoon onion powder
2 cloves garlic, minced	1 teaspoon garlic powder
1 cup celery, chopped fine	½ teaspoon ground celery seed
3 green onions chopped both white and green	½ teaspoon red pepper flakes
6 cups cooked rice	

### Step by Step Instructions

Brown ground beef and sausage in a large, heavy bottomed skillet until brown and all the liquid has cooked away.

Remove all but 2 tablespoons of fat from the pan.

Add onion, garlic, bell pepper and celery. Sautee' until tender.

Add in all seasoning and stir well to combine.

Add rice to the pan and stir well to incorporate.

Add chicken stock and stir well.

Allow rice to simmer for five minutes.

Remove from heat and sprinkle with green onions if desired.

Serve with a side salad for a complete meal.

**ENJOY!**