

Spicy Shrimp Dirty Rice - A Hearty, Flavor-Packed Meal

If you're craving a hearty, one-skillet meal with bold spices and layers of flavor, this



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15 min

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INGREDIENTS

Proteins & Base:

- 1 lb ground beef
- 1 lb ground sausage
- 10-12 shrimp, peeled and deveined

- 4 cups cooked rice
- 2 cups chicken broth

Vegetables & Aromatics:

- 1.5 cups mixed onions and bell peppers, chopped
- 3 tsp minced garlic

Seasonings & Spices:

- 3 tbsp vegetable oil, divided
- 1 tsp seafood seasoning
- 1 tsp oregano
- 1 tsp thyme
- 1 tbsp garlic powder
- 1 tsp onion powder
- 1 tsp chili powder
- ½ tsp black pepper
- Salt, to taste
- Pinch of cayenne pepper (optional)
- ... cup flour

DIRECTIONS

- 1. Season & Cook the Shrimp:** Season shrimp with seafood seasoning. Heat 2 tbsp vegetable oil in a large skillet over medium heat. Sear shrimp for 2-3 minutes per side until pink and cooked through. Remove and set aside.
- 2. Brown the Meat:** In the same skillet, add the remaining 1 tbsp oil. Add ground beef and sausage. Cook until browned, breaking apart with a spoon. Add onions, bell peppers, and minced garlic. Sauté until softened—about 5 minutes.
- 3. Add Seasonings & Flour:** Stir in oregano, thyme, garlic powder, onion powder, chili powder, black pepper, cayenne (if using), and salt. Sprinkle flour over the mixture and stir to incorporate—it thickens the base.
- 4. Simmer with Broth:** Pour in chicken broth. Bring to a simmer and cook for 5-7 minutes until slightly thickened and bubbling.
- 5. Add the Rice:** Stir in cooked rice. Let it simmer for another 5 minutes, allowing the rice to absorb the flavors.
- 6. Finish with Shrimp:** Fold the cooked shrimp back into the skillet. Toss gently, heat through, and serve hot with lemon wedges or hot sauce if desired.

TIPS FOR SUCCESS

Use long-grain white rice for best texture—it holds up well without becoming mushy.

Drain meat if needed , but leave a bit of the fat to build flavor.

Taste and adjust spices -Cajun and Creole dishes are highly customizable.

Make it spicier with extra cayenne, hot sauce, or diced jalapeños.

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Original recipe: <https://chefmaniac.com/spicy-shrimp-dirty-rice-a-hearty-flavor-packed-meal/>