

Easy Shrimp Dirty Rice: Classic Cajun-Inspired One-Pot Meal

This Shrimp Dirty Rice recipe is a true kitchen hero, and I absolutely adore it for its



TIME
2-3 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 lb hamburger meat (ground beef)
- 1 lb ground pork sausage (breakfast sausage or regular ground pork)
- 10-12 shrimp, large, tail off and deveined
- 4 cups cooked rice (white or brown, pre-cooked)
- 2 cups broth (chicken or beef broth, or water with Better Than Bouillon)
- 1.5 cups mixed onions and bell peppers, chopped (about 1 medium onion and 1 large bell pepper)
- 3 tbsp vegetable oil, divided
- 1 tsp seafood seasoning (like Old Bay)
- 1/4 cup all-purpose flour
- 1 tbsp dried oregano
- 3 tsp minced garlic (about 3 cloves)
- 1 tsp dried thyme
- 1 tbsp garlic powder
- 1 tsp onion powder
- 1 tsp chili powder
- 1/2 tsp black pepper, more to taste
- 1/2 tsp salt, more to taste
- Pinch of cayenne pepper (optional, for extra heat)

DIRECTIONS

1. Let's get this delicious : Shrimp Dirty Rice cooking!
2. Season & : Cook Shrimp: Season the 10-12 shrimp generously with 1 teaspoon seafood seasoning. In a large skillet or Dutch oven, add 2 tablespoons of vegetable oil over medium-high heat. Once hot, add the seasoned shrimp and cook for 2-3 minutes on each side until they turn pink and opaque. Remove the cooked shrimp from the pan and set aside.
3. Brown : Meats & Aromatics: In the same skillet (no need to clean it, those browned bits are flavor!), add the remaining 1 tablespoon of vegetable oil (if needed). Add the 1 lb hamburger meat and 1 lb ground pork sausage. Add the 1.5 cups chopped mixed onions and bell peppers, and 3 teaspoons minced garlic. Cook over medium-high heat, breaking up the meats with a wooden spoon, until the ground meats are fully browned and no pink remains, and the vegetables are softened.
4. Drain & : Season Meats: As soon as the meat is fully browned, drain any excess oil or grease thoroughly from the pan. Return the pan to the heat. Add in the remaining seasonings: 1 tablespoon oregano, 1 tablespoon garlic powder, 1 teaspoon thyme, 1 teaspoon onion powder, 1 teaspoon chili powder, 1/2 teaspoon black pepper, 1/2 teaspoon salt, and a pinch of cayenne pepper. Stir well, cooking for 1-2 minutes to allow the spices to "bloom" and become fragrant.
5. Add : Flour & Broth: Next, add in 1/4 cup all-purpose flour, stirring well into the meat mixture to coat everything (this creates a roux). Gradually add the 2 cups broth (or water with Better Than Bouillon), stirring constantly to prevent lumps. Bring the mixture to a simmer, stirring, and let it simmer for

about 7 minutes until the sauce slightly thickens.

6. **Add : Rice & Finish Simmer:** Add the 4 cups cooked rice to the skillet with the meat and sauce mixture. Stir well to combine all ingredients. Continue to simmer for another 7 minutes or so, stirring occasionally, allowing the rice to absorb the flavors and the mixture to heat through.
7. **Serve:** Remove from heat. Taste and add more salt or black pepper to your liking. Fluff with a fork and serve hot.

SWAPS & NOTES

Ground Meats: The combination of ground beef and pork sausage provides a rich, balanced flavor.

You can use all beef or all pork, but the blend is highly recommended.

Tail-off is convenient for a one-pot meal.
Adjust quantity based on preference.

TIPS FOR SUCCESS

Don't Overcook Shrimp: Shrimp cooks quickly; remove it as soon as it's pink and opaque to keep it tender.

Drain Excess Fat: Draining fat from the ground meats is important for a less greasy dirty rice.

Bloom Spices: Cooking the dry spices for a minute with the hot meat mixture helps intensify their flavors.

Whisk Flour Well: When adding flour, ensure it's fully incorporated with the fat before adding liquid to prevent lumps in the sauce.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-shrimp-dirty-rice-classic-cajun-inspired-one-pot-meal/>