

DINNERLY



No Chop! Cajun Dirty Rice with Garlic Aioli



30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this Cajun dirty rice? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the beef, add peppers and rice with Cajun seasoning, and bake it all together. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 10 oz pkg grass-fed ground beef
- 4 oz roasted red peppers
- ¼ oz Cajun seasoning
- 5 oz jasmine rice
- ¼ oz fresh parsley

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- garlic
- sugar
- ¼ c mayonnaise³
- red wine vinegar (or white wine vinegar)

TOOLS

- medium Dutch oven or ovenproof pot with lid

ALLERGENS

Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 850kcal, Fat 45g, Carbs 62g, Protein 34g



1. Cook beef

Preheat oven to 425°F with a rack in the center.

Heat **1 tablespoon oil** in a medium Dutch oven or ovenproof pot over medium-high. Add **beef** and cook, breaking up into smaller pieces, until well browned, 5–7 minutes. Season with **a pinch each of salt and pepper**.



2. Add peppers

While **beef** cooks, tear **roasted red peppers** into bite-sized pieces. Finely chop **1 teaspoon garlic**.

To pot with beef, add **roasted red peppers**, **Cajun seasoning**, **½ teaspoon salt**, and **¼ teaspoon sugar**; cook, stirring, until fragrant, about 1 minute.



3. Add rice & bake

Add **rice** to same pot and stir to combine. Add **1¼ cups water** and bring to a boil over high heat, scraping up any browned bits from bottom of pot.

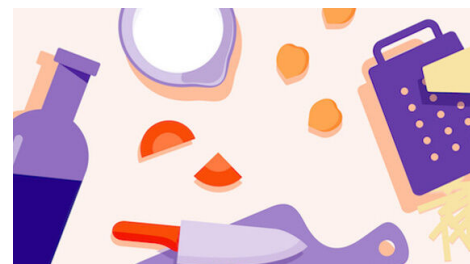
Cover pot with a lid or foil; bake on center oven rack until rice is tender and liquid is absorbed, about 20 minutes. Remove from oven and let rest, covered, for 5 minutes.



4. Prep garnishes & serve

While **rice** cooks, in a small bowl, whisk to combine **¼ cup mayo**, **chopped garlic**, **¼ teaspoon vinegar**, and **a pinch each of salt, pepper, and sugar**. Pick **parsley leaves** from stems, discarding stems. Fluff rice with a fork. Season to taste with **salt and pepper**.

Serve **Cajun dirty rice** in bowls with **parsley** sprinkled over top and with **garlic aioli** alongside. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!