

DINNERLY



Cajun Dirty Rice with Ground Beef & Garlic Aioli



30min



2 Servings

You don't have to get down and dirty in the kitchen to make a meal this good—it's ready on the table in just four steps. White rice, ground beef, onions, and red peppers seasoned with ultra-flavorful Cajun spice bake together while you whip up a creamy garlic aioli. We've got you covered!

WHAT WE SEND

- 10 oz pkg grass-fed ground beef
- 4 oz roasted red peppers
- 1 red onion
- ¼ oz Cajun seasoning
- 5 oz jasmine rice
- 2 oz mayonnaise ^{3,6}
- ¼ oz granulated garlic
- ¼ oz fresh parsley

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

TOOLS

- medium Dutch oven or ovenproof pot with lid

ALLERGENS

Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 910kcal, Fat 45g, Carbs 77g, Protein 35g



1. Cook beef

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

Heat **1 tablespoon oil** in a medium ovenproof pot or Dutch oven 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, if necessary. Finely chop **onion**.

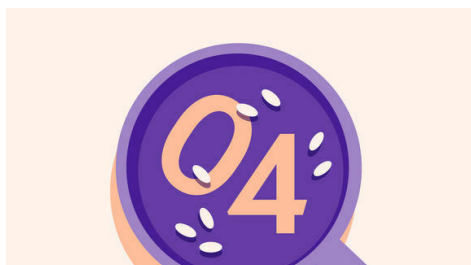
To pot with beef, add **peppers, onion, Cajun seasoning, ½ teaspoon salt**; cook, stirring, until fragrant, about 1 minute.



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 **mayo, granulated garlic, ¼ teaspoon vinegar, and a pinch each of salt and pepper**. 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!