

# CopyCat Popeye's Cajun Rice

## Ingredients

2 cups long grain rice  
4 cups beef broth  
1 tablespoon olive oil  
1 lb ground beef  
1/2 cup chicken gizzards, minced  
1/2 green bell pepper, minced  
1/2 yellow onion, minced  
1 teaspoon garlic powder  
1/2 teaspoon celery seed  
1 teaspoon creole seasoning  
1/4 teaspoon cayenne pepper  
1/4 teaspoon coarse ground black pepper  
1/2 cup water  
Salt, to taste

## Directions

Rinse rice well and transfer to a heavy-bottomed pot with a lid.

Add beef broth and bring to a boil. Reduce heat to medium low, cover, and let cook 20 minutes.

While rice cooks, add oil, ground beef, chicken gizzards, bell pepper, and onion to a large skillet over medium high heat. Cook until beef is no longer pink, about 8 minutes.

Stir in garlic powder, celery seed, creole seasoning, cayenne pepper, and black pepper. Add 1/2 cup water and stir to combine.

Add rice to veggie mixture and stir to combine. Serve, and enjoy!