

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!