



Habanero Infused Dirty Rice

- 1 cup brown rice
- 2 ½ cup water
- 1 tsp. chicken bouillon base
- 1 tsp. beef bouillon base
- 1 lb. ground turkey (or beef)
- 1 yellow onion chopped
- 2 sweet red peppers chopped
- 2 sweet yellow peppers chopped
- 1 bunch of green onions chopped
- 2-3 cloves of garlic minced
- ½ bunch of cilantro chopped
- 1 tsp. kosher salt
- ½ tsp. garlic powder
- 2 tbs. Habanero Olive Oil

Bring water, chicken and beef bouillon, and garlic powder to a boil in medium sauce pan.

Stir in rice, cover, reduce heat, and boil 40-50 min. Meanwhile, chop and mince veggies.

Sauté yellow onion, peppers, and habanero oil in large skillet for about 5 min. Add turkey and continue to stir until browned and cooked through.

Add green onion and minced garlic and cook about 3 more minutes. Turn heat on low and cover until rice is ready.

When both are finished, add the rice and cilantro to the skillet and mix together well.

You can enjoy right away or let sit on low for 30-60 minutes to let the flavors really meld together. Garnish with a little extra cilantro and if you prefer, a drizzle of habanero oil.