

DIRTY RICE WITH SCRAMBLED EGGS

Most ingredients below are optional. The rice is not.

INGREDIENTS

Extra virgin olive oil	garlic powder, oregano, red pepper flakes, cumin, celery salt, paprika, etc.
1 clove garlic, minced	a dash of Gravy Master
1 sweet onion, finely diced (for a time-saving trick for onions & peppers, click here)	a dash of Soy sauce
1 red pepper, diced	a few dashes of Worcestershire sauce
Leftover meats, diced (ie: hot turkey sausage, ground turkey, ground beef, kielbasa, pork, andouille, chourico Italian sausage, etc.)	1 Tablespoon stir fry sauce
1 cup white wine	3 cups cooked rice
1 ½ cups chicken broth	2 or 3 fresh eggs, scrambled
Salt & pepper	

LET'S MAKE IT!

Over medium heat, coat the bottom of a heavy bottomed pan with some olive oil. Saute the garlic, onions & peppers until soft. Add all the diced meats and spices. Cook meats until heated through if using pre-cooked meats, or until cooked through if raw.

Add wine & chicken broth. Mixture should be fairly soupy (definitely more mixture than moisture). Let flavors combine for 5-10 minutes. Taste seasoning and adjust to your preferences. Add the scrambled eggs and cooked rice to the meat/veggie/liquid mixture. Cook for another 5-10 minutes so the rice soaks up the juice & serve. Any leftovers are to-die-for!