

Texas Hash

This old-school recipe delivers big comfort.

By **Jasmine Smith** | Published on December 16, 2025

Active Time: 25 mins

Total Time: 1 hr

Servings: 4

Ingredients

- 2 Tbsp. canola oil
- 2 medium (9 oz. each) yellow onions, chopped (about 3 cups)
- 1 large (7 oz.) green bell pepper, chopped (about 1 cup)
- 1 lb. 85/15 lean ground beef
- 4 tsp. minced garlic (from 4 large cloves)
- 1 Tbsp. chili powder
- 2 tsp. kosher salt
- 1 tsp. ground cumin
- 3/4 tsp. black pepper
- 1 (15-oz.) can diced tomatoes
- 1/2 cup uncooked long-grain white rice (such as Basmati), rinsed
- 1 Tbsp. Worcestershire sauce
- Finely chopped fresh flat-leaf parsley

Directions

Step 1

Preheat oven to 350°F. Gather all ingredients.

Step 2

Heat oil in a large, enameled skillet with a lid or 12-inch cast-iron skillet over medium-high until shimmering. Add onions and bell pepper; cook, stirring occasionally, until softened and onions are translucent, about 8 minutes. Add beef, garlic, chili powder, salt, cumin, and pepper; cook, stirring occasionally to break beef into crumbles, until browned and cooked through, about 6 minutes.

Step 3

Stir in tomatoes, rice, and Worcestershire. Bring to a simmer over medium-high, remove from heat. Cover or tightly wrap with aluminum foil.

Step 4

Bake in preheated oven until rice is tender and most of liquid is absorbed, 35 to 40 minutes. Garnish with parsley.

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