

Cajun Chicken and Sausage Gumbo - A Bowl of Southern Comfort

Cajun Chicken and Sausage Gumbo ?



TIME
5 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 tablespoon olive oil
- 1 lb boneless, skinless chicken thighs, cut into 1-inch pieces
- 1 lb andouille sausage, cut into 1-inch pieces
- 1 onion, chopped
- 1 green bell pepper, chopped
- 1 celery stalk, chopped
- 2 cloves garlic, minced
- 1 (14.5 oz) can diced tomatoes, undrained
- 1 (14.5 oz) can chicken broth
- 1 (10.75 oz) can condensed chicken broth
- 1 (10 oz) can okra, drained
- 1 tsp Cajun seasoning
- $\frac{1}{8}$ tsp dried thyme
- ... tsp cayenne pepper (optional, for heat)
- Salt and pepper to taste

Instructions:

- 1 Cook the Chicken and Sausage:
- 2 SautØ the Vegetables:
- 3 Build the Gumbo:
- 4 Simmer:
- 5 Serve:

Tips for the Best Gumbo:

Serving Suggestions:

Steamed white rice or easy sheet pan quesadillas

Cornbread or a crusty baguette

A simple side salad or coleslaw

A cold glass of sweet tea or a crisp lager

Storage & Leftovers:

Fridge: Store cooled gumbo in airtight containers for up to 4 days.

Freezer: Freeze in individual portions for up to 2 months. Thaw overnight before reheating.

Reheat: Warm gently on the stovetop, adding a splash of broth if needed.

More Recipes You'll Love:

This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort

This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor

These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast

DIRECTIONS

1. **Cook the Chicken and Sausage:** Heat olive oil in a large pot over medium heat. Add chicken and sausage and cook until browned. Remove from the pot and set aside.
2. **Sauté the Vegetables:** In the same pot, add chopped onion, bell pepper, celery, and garlic. Sauté for about 5 minutes, until softened and fragrant.
3. **Build the Gumbo:** Stir in diced tomatoes, chicken broth, condensed chicken broth, okra, Cajun seasoning, thyme, cayenne pepper (if using), salt, and pepper. Return chicken and sausage to the pot. Bring to a simmer.
4. **Simmer:** Cover and simmer the gumbo for 20-25 minutes, or until the chicken is cooked through and the flavors are blended.
5. **Serve:** Ladle hot gumbo over cooked white rice or serve with crusty bread. Garnish with chopped parsley or green onions, if desired.
6. **Tips for the Best Gumbo:** ? Sear the meats for rich, caramelized flavor before simmering.? Use good-quality sausage-andouille is traditional and brings the smoky spice.? Customize the heat with cayenne or hot sauce depending on your spice level.? Let it rest: Like many stews, gumbo tastes even better the next day!
7. **Serving Suggestions:** Pair your gumbo with:
8. Steamed white rice or easy sheet pan quesadillas
9. Cornbread or a crusty baguette
10. A simple side salad or coleslaw
11. A cold glass of sweet tea or a crisp lager

12. Hosting a crowd? Add this Dorito casserole to the spread for a bold, crunchy contrast.
13. Storage & Leftovers: Fridge: Store cooled gumbo in airtight containers for up to 4 days.
14. Freezer: Freeze in individual portions for up to 2 months. Thaw overnight before reheating.
15. Reheat: Warm gently on the stovetop, adding a splash of broth if needed.
16. More Recipes You'll Love: If bold, one-pot comfort food is your style, you'll love these:
17. This : Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort
18. This : Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor
19. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
20. This : Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit
21. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
22. Final Thoughts: This Cajun Chicken and Sausage Gumbo is a flavor bomb in a bowl-rich, savory, and deeply satisfying. It's the kind of meal that brings the warmth of the bayou into your kitchen, whether you're serving it for Sunday supper or a chilly weeknight dinner.
23. Try it once, and it might just become your favorite gumbo too. Let us know how it turned out, and tag your photos so we can see your version of this Southern classic!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cajun-chicken-and-sausage-gumbo-a-bowl-of-southern-comfort/>