

## Authentic Cajun Gumbo with Chicken, Sausage & Rice - Bold, Comforting Flavor

Cajun Chicken & Sausage Gumbo with Rice - A Southern Classic Done Right



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

For the Gumbo:

- 1 lb boneless, skinless chicken thighs, cooked and shredded
- 12 oz andouille sausage, sliced
- 1/2 cup vegetable oil
- 1/2 cup all-purpose flour
- 1 medium onion, diced
- 1 bell pepper, diced
- 2 celery stalks, chopped
- 3 cloves garlic, minced
- 6 cups chicken broth
- 1 can (14 oz) diced tomatoes (optional)
- 1 tbsp Worcestershire sauce
- 2 tsp Cajun seasoning
- 1 tsp smoked paprika
- 1/2 tsp dried thyme
- 2 bay leaves
- Salt & pepper to taste
- 1/2 cup green onions, chopped
- 1/4 cup fresh parsley, chopped

For the Rice:

- 2 cups white rice
- 4 cups water
- 1/2 tsp salt

### DIRECTIONS

- 1. Cook the Rice:** Bring 4 cups of water to a boil in a medium saucepan. Add rice and salt, cover, and reduce to a simmer. Cook for 15 minutes or until tender. Fluff with a fork and keep warm.
- 2. Make the Roux:** In a large heavy-bottomed pot or Dutch oven, heat vegetable oil over medium heat. Whisk in the flour and stir constantly for 10-15 minutes, or until the mixture turns a rich dark brown color, like chocolate. Be patient-this step builds serious flavor.
- 3. Add the Veggies:** Add diced onion, bell pepper, celery, and minced garlic to the roux. SautØ for 3-4 minutes until softened.
- 4. Add the Meat & Broth:** Stir in the sausage and shredded chicken. Pour in chicken broth, diced tomatoes (if using), Worcestershire sauce, and all seasonings. Drop in bay leaves.
- 5. Simmer:** Bring the gumbo to a boil, then reduce heat and let it simmer uncovered for 45 minutes, stirring occasionally.
- 6. Finish & Serve:** Remove the bay leaves. Stir in green onions and parsley. Taste and adjust seasoning as needed.
- 7. Serve hot over a scoop of white rice-and enjoy the deep, smoky magic of this Southern staple.**

## TIPS FOR SUCCESS

Walk away for even a second and it can burn.

They stay juicy and shred beautifully.

Gumbo tastes even better the next day after the flavors meld.

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

Original recipe: <https://chefmaniac.com/authentic-cajun-gumbo-with-chicken-sausage-rice-bold-comforting-flavor/>