

Spicy Cajun Chicken and Sausage Gumbo - A Southern Classic Done Right

Cajun Chicken and Sausage Gumbo



TIME
30 min

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ChefManiac

INGREDIENTS

- 1 pound chicken, cut into pieces
- 12 ounces andouille sausage, sliced
- 1 tablespoon vegetable oil (for searing)
- 1 cup all-purpose flour
- 1... cups vegetable oil (for roux)
- 6 cups chicken broth
- 1 cup bell pepper, chopped
- 1 cup celery, chopped
- 1 cup onion, chopped
- 1 cup okra, sliced
- 2 cloves garlic, minced
- 1 teaspoon black pepper
- 2 teaspoons Cajun seasoning
- 1 teaspoon hot sauce
- 1 teaspoon gumbo file powder
- Salt, to taste

Cooked white rice, for serving

Ingredient Notes and Swaps:

Chicken: Boneless thighs or bone-in pieces both work well.

Sausage: Authentic andouille brings the heat and smoke. Substitute kielbasa if needed.

Okra: Thickens the gumbo naturally and adds Southern texture.

Gumbo File Powder: Adds earthy flavor and slight thickness. Optional, but traditional.

Instructions:

1. Sear the Meats:

Season chicken and sausage with Cajun seasoning.

Heat 1 tbsp oil in a large pot and sear both until browned.

Remove and set aside.

2. Make the Roux:

In the same pot, combine 1... cups oil and 1 cup flour over medium heat.

Stir constantly for 20-30 minutes until it turns a deep brown (like dark peanut butter).

3. Build the Flavor Base:

Add chopped bell pepper, celery, onion, and garlic to the roux.

Cook for 5-7 minutes until vegetables are soft.

4. Simmer the Gumbo:

Gradually stir in chicken broth to prevent clumps.

DIRECTIONS

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2. Heat 1 tbsp oil in a large pot and sear both until browned.
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7. Cook for 5-7 minutes until vegetables are soft.
8. Simmer the Gumbo: Gradually stir in chicken broth to prevent clumps.
9. Add okra, black pepper, hot sauce, and gumbo file powder.
10. Return the browned chicken and sausage to the pot.
11. Simmer for 1 hour, stirring occasionally.
12. Finish and Serve: Taste and adjust salt as needed.
13. Serve hot over white rice with extra hot sauce on the side.
14. Tips for Success: Stir that roux! Burnt roux means starting over. Stir constantly and patiently.
15. Prep ahead. Chop all veggies before starting the roux-it goes quickly once hot.
16. Don't skip the rest. Let the gumbo sit covered for a few minutes off heat to meld flavors.
17. Serving Suggestions and Pairings: Serve with:
18. White rice, cornbread, or buttered biscuits

19. Beer : Cheese Dip as an appetizer for game day or gatherings
20. Blueberry : Lemonade to cut the spice with something cool
21. Turkey : Wings if you're building a full Southern spread
22. Storage and Leftovers: Fridge: Store up to 4 days in an airtight container.
23. Freezer: Freeze for up to 3 months in portions.
24. Reheat: Gently warm on the stovetop with a splash of broth if needed.
25. More Southern-Inspired Recipes You'll Love: Cajun Chicken Sausage Gumbo - a milder, creamy twist

SWAPS & NOTES

and Swaps Chicken: Boneless thighs or bone-in pieces both work well.

Sausage: Authentic andouille brings the heat and smoke.

Okra: Thickens the gumbo naturally and adds Southern texture.

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TIPS FOR SUCCESS

Chop all veggies before starting the roux-it goes quickly once hot.

Let the gumbo sit covered for a few minutes off heat to meld flavors.

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

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