

Classic New Orleans Gumbo Recipe (Rich & Hearty)

New Orleans Cajun Chicken Andouille Sausage Gumbo

TIME
45 min

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INGREDIENTS

- 1 lb chicken, cut into pieces
- 12 oz andouille or smoked sausage, sliced
- 1 tablespoon oil
- 3 teaspoons Cajun seasoning (for chicken and sausage)
- 1 1/4 cups vegetable oil
- 1 cup all-purpose flour
- 64 oz chicken broth
- 1/2 cup bell pepper, diced
- 1/2 cup celery, diced
- 1/2 cup onions, diced
- 1 cup okra, sliced
- 1 teaspoon black pepper
- 2 teaspoons Cajun seasoning
- 3 teaspoons gumbo file
- 2 teaspoons hot sauce
- 1/4 teaspoon salt
- Cooked white rice, for serving

DIRECTIONS

- 1.** Season & Sear: Season chicken and sausage with 3 teaspoons of Cajun seasoning.
- 2.** Heat oil in a large heavy pot over medium heat. Sear chicken and sausage until browned. Remove chicken and set aside.
- 3.** Make the Roux: In the same pot, combine vegetable oil and flour.
- 4.** Stir constantly over medium heat for about 45 minutes until the roux turns deep chocolate-brown. This step builds the rich base of your gumbo.
- 5.** Add the Holy Trinity: Stir in diced bell pepper, celery, and onions. Cook 5 minutes until softened.
- 6.** Slowly pour in chicken broth while stirring to prevent lumps. Bring to a gentle simmer.
- 7.** Build Flavor: Add black pepper, Cajun seasoning, gumbo file, hot sauce, and sliced okra. Stir well.
- 8.** Simmer: Return chicken and sausage to the pot. Simmer on low for 15 minutes until chicken is fully cooked and flavors meld beautifully.
- 9.** Serve: Ladle hot gumbo over cooked white rice.

SWAPS & NOTES

& Tips Andouille sausage adds authentic smoky heat. The darker the roux, the deeper the flavor - patience is key.

Gumbo file (ground sassafras leaves) thickens and adds traditional flavor.

Frozen okra works well if fresh isn't available.

TIPS FOR SUCCESS

Keep heat moderate when making the roux - slow and steady wins.

If the roux burns, start over (it will taste bitter).

Adjust heat level with more or less hot sauce.

Gumbo tastes even better the next day.

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