

## Cajun Shrimp & Sausage Gumbo Recipe for a Cozy Southern Dinner

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TIME

10 to 12 min

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### INGREDIENTS

- 1 pound shrimp, peeled and deveined
- 12 ounces andouille sausage, sliced
- 1/4 cup vegetable oil
- 1/4 cup all-purpose flour
- 1 medium onion, chopped
- 1 green bell pepper, chopped
- 2 celery stalks, chopped
- 3 cloves garlic, minced
- 1 can (14.5 ounces) diced tomatoes
- 4 cups chicken broth
- 1 teaspoon Cajun seasoning
- 1/2 teaspoon dried thyme
- 2 bay leaves
- Salt, to taste
- Black pepper, to taste
- 2 tablespoons chopped fresh parsley
- Cooked white rice, for serving

### DIRECTIONS

- 1. Make the roux:** In a large pot, heat the vegetable oil over medium heat. Stir in the flour and cook, stirring constantly, until the mixture turns a dark brown color. This should take about 10 to 12 minutes.
- 2. Cook the vegetables:** Add the chopped onion, green bell pepper, celery, and garlic to the roux. Cook for about 5 minutes, until the vegetables soften.
- 3. Brown the sausage:** Stir in the sliced andouille sausage and cook for another 7 minutes, until browned and flavorful.
- 4. Add the broth and seasonings:** Pour in the diced tomatoes and chicken broth. Add the Cajun seasoning, dried thyme, bay leaves, salt, and black pepper. Stir well and bring the gumbo to a simmer.
- 5. Simmer:** Let the gumbo simmer for about 25 minutes so the flavors can deepen and the broth can develop.
- 6. Add the shrimp:** Add the shrimp and continue simmering for about 7 minutes, or until the shrimp are pink and cooked through.
- 7. Finish the gumbo:** Stir in the chopped fresh parsley, remove the bay leaves, and adjust the seasoning if needed. Let the gumbo cook for about 3 more minutes.
- 8. Serve:** Serve hot over cooked white rice.

### SWAPS & NOTES

Andouille sausage is the best choice if you want that classic smoky Cajun flavor, but another smoked sausage can work if needed.

The flavor will be slightly different, but still delicious.

Shrimp cook quickly, so they are added toward the end of the recipe.

This keeps them tender and prevents them from becoming rubbery.

## TIPS FOR SUCCESS

The roux is the heart of the gumbo, so give it your full attention.

Stir constantly and keep the heat steady so it darkens evenly without burning.

Have all of your vegetables chopped before you start the roux.

Once the roux reaches the right color, things move quickly.

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