

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

Cajun Chicken & Sausage Gumbo with Rice



TIME
20 min

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INGREDIENTS

You'll Need (Serves 6-8 | Prep Time: 20 minutes |
Cook Time: 1 hour 15 minutes)

DIRECTIONS

1. Why : This Gumbo Recipe Works
2. This isn't just any soup or stew-it's gumbo. That means it needs layers of flavor and a proper roux. Here's what makes this version a keeper:
3. Deep, dark roux
4. : The heart and soul of any gumbo.
5. Smoky andouille sausage
6. : Adds richness and a Cajun kick.
7. Tender shredded chicken
8. : Perfectly seasoned and hearty.
9. The holy trinity
10. : Onion, bell pepper, and celery are non-negotiable.
11. Perfect with rice
12. : The ultimate way to stretch a pot of gumbo into a filling meal.
13. Ingredients : You'll Need
14. Prep : Time:
15. minutes | Cook Time:
16. For the : Gumbo:
17. lb boneless, skinless chicken thighs, cooked and shredded
18. oz andouille sausage, sliced into rounds
19. cup vegetable oil
20. cup all-purpose flour
21. medium onion, diced
22. bell pepper, diced
23. celery stalks, chopped
24. cloves garlic, minced

25. cups chicken broth

SWAPS & NOTES

Leftovers go into an airtight container and keep in the fridge for up to 4 days.

I reheat it on the stove with a splash of water or broth to loosen it up.

It also freezes beautifully-just cool completely and store in freezer-safe containers for up to 3 months.

FAQs From My Gumbo Pot Q: Can I use rotisserie chicken instead of cooking my own?

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