

Bold, Smoky, and Comforting: This Chicken & Sausage Gumbo Warms Me From the Inside Out

Why This Gumbo Hits the Spot



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15 min

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INGREDIENTS

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

For the Rice: 2 cups white rice 4 cups water $\frac{1}{2}$ tsp salt
How I Make My Cajun Chicken & Sausage Gumbo (:

DIRECTIONS

1. Step-by-: Step)
2. Cook the : Rice First
3. I like to get my rice going early so it's ready when the gumbo is done. I bring 4 cups of water to a boil, add $\frac{1}{2}$ teaspoon of salt and 2 cups of white rice. Cover, reduce heat, and simmer for about 15 minutes until the rice is tender. Then I fluff it with a fork and set it aside.
4. Long-grain white rice works best for gumbo. It holds up well and doesn't get mushy.
5. Start the : Roux
6. In a heavy-bottomed pot or : Dutch oven, I pour in the oil and heat it over medium. Then I slowly whisk in the flour and stir constantly for 10 to 15 minutes.
7. You're aiming for a rich, deep brown roux-like the color of a copper penny. Don't rush it and don't walk away. Stirring nonstop is key to keeping it smooth and preventing burning.
8. Add the : Aromatics
9. Once the roux hits that dark, nutty stage, I stir in the diced onion, bell pepper, celery, and garlic. This is the "holy trinity" of Cajun cooking, and it sizzles beautifully as it hits the hot roux. I let it cook for 3-4 minutes until everything softens and smells amazing.
10. Add the : Meat and Broth
11. Next, I stir in the sliced sausage and shredded chicken. I pour in the chicken broth, Worcestershire sauce, and the optional diced tomatoes if I'm using them. Then I season it all with Cajun seasoning, smoked paprika, thyme, bay leaves, salt, and pepper.

12. If I want extra heat, I'll add a dash of cayenne or hot sauce here.
13. Simmer and : Let the Flavors Meld
14. Once everything's in the pot, I bring it to a boil, then reduce the heat to low and let it simmer for about 45 minutes, uncovered. I give it the occasional stir and check the seasoning as it goes. It thickens slightly and takes on that deep, smoky gumbo flavor that's impossible to rush.
15. Finish with : Fresh Herbs
16. Right before serving, I remove the bay leaves and stir in the chopped green onions and parsley. This brightens everything up and adds that fresh pop right at the end.
17. Serve : Over Rice
18. I ladle the gumbo into bowls and serve it hot over a scoop of white rice. Sometimes I add a little extra green onion on top or a few dashes of hot sauce depending on who's eating.
19. What I : Serve With It
20. This gumbo is a meal in itself, but here are some of my favorite sides to round things out:
 21. Skillet cornbread
 22. (sweet or savory)
 23. Simple green salad
 24. with vinegar-based dressing
 25. Pickled okra or jalapeños

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