

Chicken and Sausage Gumbo

2 pounds andouille or smoked sausage, cut into 1/2" slices

1 1/2 cup oil

1 1/2 cup flour

1 Tbsp Creole or Cajun seasoning

2 cups diced onion

1/2 cup chopped green pepper

1/2 cup chopped red pepper

1 cup chopped celery

3 cups sliced okra

8 cups chicken broth

4 cooked and chopped chicken breasts

1/4 cup chopped green onion

1/4 cup chopped parsley

Hot cooked rice

Garnish: chopped red pepper and fresh parsley

Heat Dutch oven over medium-high heat. Add sausage and cook until browned. Remove sausage from pan and set aside.

Add oil; whisk in flour and seasoning. Whisk constantly until roux is a reddish brown, about 15 - 20 minutes.

Add onions, peppers, celery, and okra; mix well. Gradually add broth, mixing well. Bring to a boil. Reduce heat to medium-low and cook, uncovered, 1 1/2 hours, stirring occasionally.

Add sausage and chicken; cook 15 minutes. Remove from heat and let stand 5 minutes. Skim fat off surface. Stir in green onions and parsley.

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Ladle into bowls; top with a scoop of rice. Garnish with red pepper and parsley.