

NEW Orleans Gumbo

When we hear New Orleans, we think gumbo. Try our take on this hearty and flavorful one-pot dinner!

Ingredients

- 1 cup vegetable oil
- 1 cup all-purpose flour
- 1 large onion, chopped
- 1 large green bell pepper, chopped
- 3 celery stalks, chopped
- 1 rotisserie chicken, deboned and shredded
- 1 pound smoked beef sausage, halved and cut into 1/4 inch slices
- 5 cloves garlic, minced
- 6 cups chicken broth
- 1 bay leaf
- Salt and pepper, to taste
- Cajun seasoning, to taste
- 1/2 cup green onions, for garnish

Steps

1. Heat the oil in a Dutch oven over medium heat. Once warm, prepare the roux. Whisk in flour, stirring rapidly and constantly until the mixture has cooked to a golden brown, 10 to 20 minutes. Careful not to burn!
2. Add onion, bell pepper, celery, chicken, and sausage to roux. Cook 5 minutes.
3. Add garlic and cook another 5 minutes. Season with salt, pepper, and Cajun seasoning to taste.
4. Pour in chicken broth and thoroughly combine. Add bay leaf. Bring to a boil over high heat, then reduce heat to medium-low and simmer uncovered for 1 hour, stirring occasionally.
5. Garnish with green onions and serve.

