



CHICKEN & SAUSAGE GREEN GUMBO




LafayetteTravel.com/Gumbo

Compliments of: **Amy Chachere**

Chicken & Sausage Green Gumbo

Ingredients:

- 1** Large Yellow Onions
 - 1** Green Bell Pepper
 - 2** Celery Ribs
 - 2** Garlic Cloves
 - 1 lb** Smoked Pork Sausage
 - 6 c** Water, Chicken Broth or Stock
 - 6** Boneless Skinless Chicken Thighs
(*Roughly One Package*)
 - 2 c** Mustard Greens
 - 2 c** Collard Greens
 - 2 c** Spinach
 - 2 c** Kale
- *Tony Chachere's Famous Creole Cuisine™**

Chop yellow onions, green bell pepper, celery and garlic to preferred thickness.

Cut smoked pork sausage into ¼ inch medallions.

Roux:

- 1½ c** Flour
- 1 c** Vegetable Oil

Mix the flour and vegetable oil in a large cast iron dutch oven continuously stirring on medium heat until you reach a medium color of roux. Depending on your preference of darkness the roux will take anywhere from thirty minutes to an hour. Once you have reached the color of roux you desire add onion, bell pepper, celery and garlic to roux, continuously stirring for about five minutes to cook vegetables.

Add water, chicken broth or stock to the roux and vegetable mixture in the cast iron dutch oven.

Once the mixture comes to a boil add chicken and sausage.

Cook mixture on medium to high heat for one to two hours allowing the liquid to reduce and the chicken thighs and sausage to cook through.

Add greens to the pot, stirring them into the liquid until they're completely covered.

Allow mixture to cook for three to five hours on medium heat allowing the greens to become silky in texture.

Season gumbo with Tony Chachere's to taste.

Serve with or without rice and garnish with green onions and chopped fresh cayenne peppers if desired.



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