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Cajun Gumbo

Ingredients:

1 large onion

1/3 cup olive oil

1 pack smoked sausage

3 large chicken breasts

Water

4 chicken bouillon cubes

1 TBSP garlic powder

1 TBSP onion powder

3 TBSP dried parsley

1 tsp Cajun seasoning

1 tsp salt

10 shakes of Tabasco sauce

1 tsp filé powder

Cooked rice

Directions:

1. Cut up sausage into half circles. Chop onions.
2. In a 5 Qt. pot heat oil on medium high heat. When oil is hot add onions. Brown onions until really dark then pour in at least a cup of water, place lid on pot, and steam for 1 minute.
3. Add water until pot is half full, bouillon, garlic & onion powder, parsley, Cajun seasoning, salt, and Tabasco. Taste liquid to determine if seasonings need to be adjusted.
4. Add sausage and chicken and more water if needed to reach within 1-inch of the rim. Bring to a boil, cover with lid, and reduce heat to low. Cook for 1 hour.
5. Turn off heat, remove chicken, shred, and return to pot. Add filé powder.
6. Serve with cooked rice.