DINNERLY

Chicken & Sausage Gumbo

with Scallions & Rice

1,5h 2 Servings

Level up your dinner menu with this PremiYUM recipe! Want to gaurantee your dinner guests leave the table extremely full and extremely happy? Give them gumbo. Our take on the Cajun classic marries chicken thighs and chorizo sausage in a smooth and savory stew that might have you licking the bowl clean. This recipe makes extra servings so you can spread the joy. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 1 green bell pepper
- 1 medium bag celery
- 1 bunch scallions
- 10 oz pkg cubed chicken thighs
- ½ lb pkg chorizo sausage
- 2 (¼ oz) Cajun seasoning
- 3 pkts chicken broth concentrate
- 10 oz jasmine rice

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- neutral oil
- all-purpose flour [1]
- apple cider vinegar (or vinegar of your choice)

TOOLS

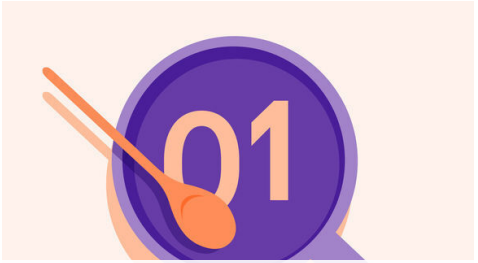
- medium saucepan
- medium heavy-bottomed pot

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 780kcal, Fat 36g, Carbs 78g, Protein 34g

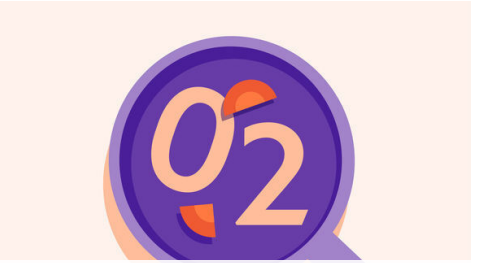


1. Prep ingredients

Halve **pepper**; discard stem and seeds, and cut into ¼-inch pieces. Cut **celery** into ¼-inch pieces. Cut **scallion whites and light greens** into ¼-inch pieces. Thinly slice **scallion dark greens**; reserve for serving.

Finely chop **2 teaspoons garlic**.

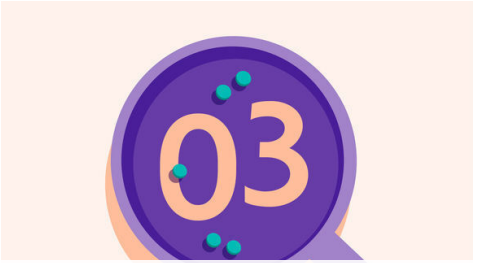
Pat **chicken** dry; season with **salt** and **pepper**.



2. Cook meat & deglaze

In a medium heavy pot, heat **2 teaspoons oil** over medium-high. Add **sausage** in 1-inch pieces; cook until browned and no longer pink, 3–5 minutes. Transfer to a plate. Add **chicken**; cook, stirring occasionally, until browned, 3–5 minutes. Transfer to a plate.

Add **½ cup water** to pot. Scrape up any browned bits from the bottom; transfer **deglazing liquid** to a cup. Wipe out pot.



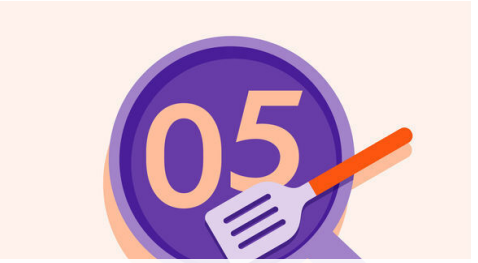
3. Cook roux & veggies

Add **½ cup each of oil and flour** to pot. Cook over medium heat, frequently whisking and scraping corners of pot, until **roux** is a tan, peanut butter color, 8–10 minutes (if oil is smoking heavily, lower heat as necessary).

Add **scallion whites and light greens, peppers, celery**, and **a pinch of salt**. Cook, stirring occasionally, until softened, 6–8 minutes.

4. Simmer gumbo

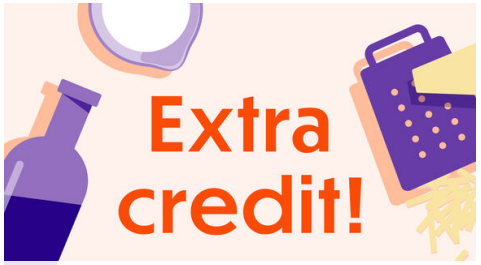
Add **Cajun seasoning** and **chopped garlic**; cook until aromatic, 1–2 minutes. Add **reserved deglazing liquid, 2 cups water**, and **broth concentrate**. Bring to a boil. Add **chicken** and **sausage**; simmer over medium-low heat, partially covered, until chicken is tender and sauce is thickened and coats back of a spoon, 30–40 minutes. Stir in **2 teaspoons vinegar**; season to taste.



5. Cook rice & serve

Meanwhile, in a medium saucepan, combine **rice, 2 cups water,** and **1 teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

Serve **gumbo** over **rice** with **scallion dark greens** over top. Enjoy!



6. What is roux?

One of the mother sauces of French cooking, roux is also an important component of many Cajun dishes like gumbo. It's essentially flour and fat (in this case, we use oil) cooked low and slow to form a thickening agent for sauces, soups, stews, and gravy. Make sure to break up clumps of dry flour and get any traces that can hide in the corners of the pot, or else they'll burn!