



Big Batch Sausage & Shrimp Gumbo

Perfect for New Year's Day!



1,5h



2 Servings

Take a seat at our Premium table! This hearty pot of gumbo will transport you right to the banks of the Mississippi River. A dark roux thickens the broth with the “holy trinity” of celery, peppers, and onions. We double the protein with both sausage and shrimp filling out the rich stew ladled over fluffy rice and finished with scallions. The best part? Extra portions! (2-p plan serves 4; 4-p plan serves 8)

What we send

- 12 oz pkg bratwurst
- 1 green bell pepper
- 2 oz celery
- 1 yellow onion
- 5 oz all-purpose flour ¹
- 2 (¼ oz) Cajun seasoning
- 4 pkts chicken broth concentrate
- 10 oz jasmine rice
- 10 oz pkg shrimp ²
- 2 scallions

What you need

- garlic
- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or vinegar of your choice)

Tools

- medium heavy-bottomed pot
- medium saucepan

Allergens

Wheat (1), Shellfish (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1290kcal, Fat 86g, Carbs 97g, Protein 33g



1. Prep ingredients

Cut **sausage** into ¼-inch thick rounds. Finely chop **2 teaspoons garlic**.

Discard stem and seeds from **pepper**. Trim **celery**. Chop **onion, pepper, and celery** into ¼-inch pieces. Combine in a medium bowl.

In a medium heavy pot, heat **1 tablespoon oil** over medium-high. Add sausage; cook, stirring, until lightly browned, 4-5 minutes. Transfer to a plate.



2. Cook roux

Add **flour** and **1 cup oil** to same pot, whisking to form a paste. Cook over medium heat, whisking and scraping frequently, until **roux** is a chestnut or chocolate-brown color, 15-20 minutes (be careful not to burn roux; lower heat if necessary). Add **chopped veggies** and **a pinch of salt**. Cook, stirring and scraping frequently, until softened, 7-10 minutes.



3. Simmer gumbo

Add **chopped garlic** and **Cajun seasoning**; cook, stirring frequently, until aromatic, 1-2 minutes.

Gradually whisk in **broth concentrate** and **4 cups water**. Bring to a boil over high heat; return **sausage** to pot. Lower heat to medium-low and partially cover. Gently simmer, stirring occasionally, for 30 minutes.



4. Cook rice

Meanwhile, in a medium saucepan, combine **rice, 2 cups water**, and **1 teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Let rest, covered, for at least 10 minutes. Keep covered until ready to serve.



5. Cook shrimp

Rinse **shrimp**, then pat very dry (thaw under cool running water, if necessary). Stir into **gumbo**; simmer until cooked through, 3-5 minutes.

Off heat, stir in **2 teaspoons vinegar**; season to taste with **salt** and **pepper**.



6. Finish & serve

Trim **scallions**, then thinly slice. Fluff **rice** with a fork.

Serve **gumbo** over **rice** and sprinkle with **scallions**. Enjoy!