

Chicken and Andouille Sausage Gumbo

Ingredients:

- 3 lbs boneless/skinless chicken thighs
 - 1 tsp thyme
 - 2 lbs andouille sausage
 - 3 qts chicken broth
 - 2 cups oil
 - 2 bay leaves
 - 2 1/2 cups white flour
 - creole seasoning to taste
 - 2 cups diced onions
 - hot sauce to taste
 - 1 cup diced celery
 - 1 cup cooked white rice
 - 1 cup diced bell pepper
 - 1/4 cup chopped garlic
 - 1 bunch thinly sliced green onions
 - garlic bread
- (keep whites separate from greens)

Directions:

1. Combine oil and flour in a heavy saucepan over medium high heat. Stir continually until dark brown to form roux. Set aside to cool. Make sure to scrape the bottom of the pan so nothing burns.
2. Cut the chicken and sausage into bite-sized pieces. In a large pot, brown them together until cooked.
3. Add vegetables (except for the green part of the green onions). Cook until soft and the onions are translucent.
4. Add chicken stock and bring to a boil.
5. Add cooled roux and allow to simmer until roux is completely dissolved. Season to taste.
6. Garnish with the remaining part of the green onions.
7. Serve over rice with a side of garlic bread.
8. Enjoy!

