



Spicy Turkey Sweet Potato Gumbo

Savannah · 30/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

6

Description

This gumbo always comes out great Use your favorite sausage rice chicken and or turkey Doesnt seem to matter always a crowd pleaser ENJOY

Ingredients

- - 2 teaspoons vegetable oil - 1 pound skinless
- boneless turkey thigh meat
- trimmed and cut into 1-inch pieces - 1 pound hot Italian-style turkey sausage links
- casings removed - 1 cup chopped onion - 1 cup chopped celery - 1 cup chopped green bell pepper - 4 garlic cloves
- minced - ½ cup all-purpose flour - 2 cups peeled cubed sweet potato - 1 teaspoon dried thyme - 1 teaspoon dried oregano - 2 (14.5 ounce) cans chicken broth - 1 (14.5 ounce) can diced tomatoes - 1 bay leaf - ½ teaspoon hot pepper sauce

Instructions

1. Heat vegetable oil in a large pot over medium heat
2. and cook and stir the turkey thigh pieces until browned and no longer pink in the middle
3. about 10 minutes. Set the turkey aside. In the same pot
4. place the sausage
5. and break into chunks with a spatula. Cook and stir the sausage until browned and crumbly
6. about 10 minutes. Stir the onion
7. celery
8. and green pepper into the pot. Continue to cook and stir until the onions are translucent
9. about 5 more minutes. Mix in the garlic and cook until fragrant
10. about 1 minute; then stir in the flour. Cook and stir the mixture until the flour forms a coating on the sausage and vegetables and begins to brown
11. 5 to 8 more minutes. Mix in the sweet potato
12. thyme
13. oregano
14. chicken broth
15. tomatoes
16. and bay leaf
17. and bring the gumbo to a boil. Reduce heat to medium-low
18. and simmer
19. stirring often
20. until thickened and the sweet potatoes are tender
21. about 15 minutes. Stir in the cooked turkey and hot sauce
22. and simmer until the turkey is heated through. Discard the bay leaf before serving. Cook's Note Serve over hot cooked wild and long grain rice. If you use a box of the rice mix
23. omit flavor packet.