



Slow Cooker Chicken Gumbo with Shrimp

Savannah · 30/09/2024



Prep Time

6 hrs 20 mins

Difficult

Medium

Servings

8

Description

This crockpot gumbo recipe is as easy as can be and practically makes itself Just dump the chicken and vegetables in a slow cooker toss in shrimp a few minutes before serving and voilà Dinner is served When you use a slow cooker liner theres virtually no cleanup to worry about afterward Plus with no roux to make and no pots to scrub youll have extra time to sit back and relax with your family

Ingredients

- - 1 Reynolds® Slow Cooker Liner - 2 (14.5 ounce) cans stewed tomatoes
- undrained - 1 pound skinless
- boneless chicken thighs
- cut up - 1 (14.5 ounce) can reduced-sodium chicken broth - 1 green sweet pepper
- chopped - 1 large onion
- chopped - 2 stalks celery
- chopped - 3 cloves garlic
- minced - 1 tablespoon Cajun seasoning - ¼ teaspoon ground black pepper - ¼ teaspoon cayenne pepper - 1 pound fresh or frozen medium shrimp (thawed if frozen)
- peeled and deveined - 4 cups hot cooked white or brown rice

Instructions

1. Line a 5- to 6-quart slow cooker with Reynolds slow cooker liner. Place tomatoes
2. chicken
3. broth
4. green pepper
5. onion
6. celery
7. garlic
8. Cajun seasoning
9. black pepper
10. and cayenne pepper into the prepared slow cooker. Stir gently with a wooden spoon or rubber scraper to combine. Cover and cook on Low for 6 hours. Remove the lid and stir in shrimp gently with a wooden spoon or rubber scraper. Cover and continue cooking on Low until shrimp is opaque
11. about 3 minutes more. Serve over cooked rice.