



## Sausage and Shrimp Gumbo

Jacob · 29/09/2024



### Prep Time

1 hr 5 mins

### Difficult

Medium

### Servings

6

### Description

This Cajun sausage and shrimp gumbo with bell peppers and okra in a rich broth is ladled into bowls over rice

### Ingredients

- - 1 (14 ounce) package Hillshire Farm Smoked Sausage - ¼ cup cooking oil - ¼ cup flour - 1 onion
- chopped - 1 green bell pepper
- seeded
- chopped - 1 red bell pepper
- seeded
- chopped - 1 cup chopped celery - 1 cup frozen sliced okra - 2 cloves garlic
- chopped - 2 teaspoons Cajun seasoning - 2 cups chicken broth - ½ teaspoon hot pepper sauce - ½ teaspoon ground black pepper - salt to taste - ½ pound large raw shrimp
- peeled
- deveined - 3 cups hot cooked long-grain white rice

### Instructions

1. Cut sausage into 1/2-inch slices; set aside. Combine oil and flour in a 4-quart heavy saucepan; mix until smooth. Cook and stir over medium-high heat for 3 minutes. Reduce heat to medium; cook and stir until roux is a dark reddish brown
2. 6 to 8 minutes. Stir in onion
3. bell peppers
4. celery
5. okra and garlic; cook and stir until vegetables are tender
6. 8 to 10 minutes. Stir in Cajun seasoning. Pour in broth; bring to a boil. Cook and stir for 1 minute. Reduce heat to low; add sausage
7. pepper sauce
8. black pepper and salt. Cover and simmer for 15 minutes. Remove the lid and bring to a boil; add shrimp and cook until shrimp turn pink
9. about 3 minutes. Portion rice into bowls. Ladle gumbo over rice. Bibi