



Noreen's Kitchen

Quick Weeknight Gumbo

Ingredients

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| 1 Pound chicken breast cubed | 1 cup rice, either long grain, brown or par cooked, but not instant |
| 1 pound smoked sausage halved and sliced | 1 box or 1 quart chicken stock |
| 1 pound (2 cups) baby shrimp | 1 28 ounce can diced tomatoes |
| 1 tablespoon vegetable oil | 1 teaspoon dried marjoram |
| 2 cups frozen okra | 1 teaspoon dried thyme |
| 4 cloves garlic, minced | 1 teaspoon cayenne pepper |
| 1 medium onion, chopped | 1 teaspoon salt |
| 1 cup celery chopped | 1 teaspoon Old Bay Seasoning |
| 1 red bell pepper, chopped | |
| 1 green bell pepper, chopped | |

Step by Step Instructions

Heat oil in a large stock pot.

Brown chicken until opaque then add sausage and cook until slightly browned.

Remove chicken and sausage from the pot and set aside.

Add onion, celery, peppers and garlic to the pot and cook briefly.

Add in spices and stir to combine.

Add meat back to the pot, along with rice, stir to combine and coat the rice with oil.

Add chicken stock and diced tomatoes and stir.

Reduce heat to medium, place a lid on the pot and simmer for 25 minutes or until rice is tender.

Add shrimp and okra and cook for an additional 5 minutes.

Serve your family a big satisfying bowl of gumbo!

Enjoy!