



Cajun-Style Gumbalaya Recipe

Take a trip to the Big Easy with this Cajun-inspired dish. It's a cross between gumbo and spicy jambalaya that's perfect for those who just can't decide which Louisiana dish they want.

By Ford's Oyster House and Cajun Kitchen; Photography by Cameron Reynolds

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Photography by Cameron Reynolds

For the Gumbo

Ingredients:

- 4 tablespoons butter
- 1/2 cup flour
- 3 cups chicken stock
- 1/3 cup green peppers, diced
- 1/3 cup celery, diced
- 1/3 cup onion, diced
- 2 bay leaves
- 1/4 teaspoon oregano
- 1/4 teaspoon dried thyme
- 2 teaspoons hot sauce
- 2 teaspoons Creole seasoning
- 1/4 teaspoon black pepper
- 1/4 teaspoon cayenne pepper
- 1 pound chicken boneless skinless breasts
- 1 pound Andouille sausage

Instructions:

1. Preheat oven to 350 degrees F.
2. Place chicken in a roasting pan and cook for 20 minutes.
3. Let stand for five minutes after taking out of the oven, then cut into half-inch pieces.
4. Cook Andouille sausage in the oven for 8 minutes at 350 degrees F.
5. Let stand for 5 minutes before cutting into half-inch slices.
6. Place butter and flour in a large saucepot. Turn on medium heat and cook while stirring until it becomes a light chocolate color.
7. Add green peppers, celery, onion, chicken, Andouille sausage and bay leaves.
8. Add chicken stock to saucepot with the vegetable mixture, stirring constantly so the roux fully incorporates with the stock.
9. Add cayenne pepper, black pepper, Creole seasoning, thyme, oregano and hot sauce.
10. Let gumbo cook for 15 minutes. Add salt as needed.

For the Jambalaya Sauce

Ingredients:

- 1 tablespoon olive oil
- 1/4 cup celery, diced
- 1/4 cup onion, diced
- 1/4 cup bell pepper, diced
- 1 teaspoon fresh thyme, chopped
- 1 teaspoon fresh oregano
- pinch of cayenne pepper
- pinch of black pepper
- 1 teaspoon Creole seasoning
- 2 teaspoons crushed red pepper flakes
- 1 tablespoon hot sauce
- 3 cups basic marinara sauce
- salt, to taste
- 2 cups cooked white rice

Instructions:

1. Place olive oil in a medium saucepot.
2. Add celery, onion and bell pepper to pot and cook for 5-6 minutes.
3. Add garlic, fresh thyme, oregano, cayenne, Creole seasoning, crushed red pepper flakes and hot sauce.
4. Lastly, add marinara sauce and simmer for 10 minutes. Add salt as needed.

To Make Gumbalaya

1. Prepare gumbo.
2. Prepare jambalaya sauce.
3. Add 2 cups of cooked white rice to jambalaya sauce.
4. Serve gumbo in a bowl with a heaping scoop of jambalaya and rice mixture.