



EASY CHICKEN AND ANDOUILLE GUMBO

MAKES ABOUT 4 SERVINGS

- ½ cup unsalted butter
 - ½ cup all-purpose flour
 - 1 tablespoon canola oil
 - ½ cup chopped red bell pepper
 - ½ cup chopped onion
 - ¼ cup chopped celery
 - ¼ cup chopped carrot
 - ½ pound andouille sausage, chopped
 - 3 cups chicken broth
 - 2 cups shredded rotisserie chicken
 - 1 tablespoon Cajun seasoning*
 - 2 teaspoons filé powder
- Creole Mustard Potato Salad, recipe follows
- Garnish: Chopped fresh thyme

1. In a small cast-iron pan over medium heat, melt butter. Add flour, and whisk vigorously until combined. Cook, stirring frequently, until a brown roux forms, about 15 minutes. Remove from heat, and set aside.

2. In a large Dutch oven over medium-high heat, add canola oil. Add bell pepper, onion, celery, and carrot, and cook stirring frequently, until tender, about 5 minutes. Add sausage, and cook until lightly browned. Add roux, and stir to combine. Slowly whisk in broth, and cook, stirring occasionally, until mixture begins to boil. Stir in chicken, Cajun seasoning, and filé, and serve immediately with Creole Mustard Potato Salad, if desired. Garnish with fresh chopped thyme, if desired.

*For testing purposes, we used Rex Premium Blend Cajun Seasoning.

CREOLE MUSTARD POTATO SALAD

MAKES 6 TO 8 SERVINGS

- 2 pounds red potatoes, quartered
- 3 teaspoons kosher salt, divided
- ½ cup Creole mustard
- ½ cup mayonnaise
- 1 teaspoon paprika
- ½ teaspoon hot sauce
- 1 teaspoon chopped fresh parsley

1. Place potatoes and 2 teaspoons salt in a large Dutch oven; add water to cover. Bring to a boil over medium-high heat; reduce heat to medium, and cook until tender, about 15 minutes. Drain, and let potatoes cool.

2. In a large bowl, combine potatoes, remaining 1 teaspoon salt, mustard, mayonnaise, paprika, hot sauce, and parsley.