BANGIN SPICES

BOLD. SPICY. IRRESISTIBLE. BANGIN!

RECIPE #034

RAGIN' CAJUN GUMBO

BOLD CAJUN COMFORT. FULL OF FLAVOR. TOTALLY BANGIN'!



MADE WITH RAGIN' CAJUN SPICE BLEND!

BOLD & SPICY | CAJUN GOODNESS | COMFORT IN A BOWL | LOUISIANA INSPIRED | SOUL WARMING & SATISFYING

Net Wt 1.5 oz

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INGREDIENTS

- 1 lb andouille sausage, sliced
- 1 lb boneless skinless chicken thighs, cut into 1-inch pieces
- 1 lb raw shrimp, peeled & deveined
- 2 Tbsp olive oil
- 1/2 cup all-purpose flour
- 1 large onion, diced
- 1 green bell pepper, diced
- 2 stalks celery, diced
- 3 cloves garlic, minced
- 1 (14.5 oz) can diced tomatoes
- 4 cups chicken broth
- 2 cups water
- 2 Tbsp BANGIN' Ragin' Cajun Spice Blend
- 1 tsp dried thyme
- 2 bay leaves
- Salt & black pepper, to taste
- Cooked white rice, for serving
- Sliced green onions, for garnish

DIRECTIONS

1. In a large pot or Dutch oven, cook andouille over medium heat until browned. Remove and set aside.
2. In the same pot, add chicken and cook until browned. Remove and set aside.
3. Add olive oil to the pot. Whisk in flour and cook, stirring constantly, for 5–7 minutes until a dark brown roux forms. THE SECRET TO GREAT GUMBO!
4. Add onion, bell pepper, and celery to the roux. Cook, stirring often, until softened, about 5 minutes. Add garlic and cook 30 seconds.
5. Stir in diced tomatoes, chicken broth, water, Ragin' Cajun Spice Blend, thyme, and bay leaves. Bring to a boil.
6. Reduce heat to low and simmer uncovered for 45–60 minutes, stirring occasionally.
7. Return sausage and chicken to the pot. Simmer 15–20 minutes.
8. Add shrimp and cook for 5–7 minutes until pink and cooked through.
9. Taste and adjust seasoning with salt & pepper. Discard bay leaves. Serve hot over rice and garnish with green onions.

MADE WITH BANGIN' RAGIN' CAJUN SPICE BLEND!

- ✓ GLUTEN FREE
- ✓ BOLD FLAVOR
- ✓ MADE FOR MEAT & VEGGIES
- ✓ GET READY TO BANG!



SERVING IDEAS



SERVED OVER WHITE RICE



SWEET CORNBREAD ON THE SIDE



ADD HOT SAUCE FOR EXTRA KICK



TOP WITH GREEN ONIONS

PRO TIP:
For even more depth, stir in a splash of Worcestershire sauce or add a few dashes of hot sauce at the end. Let it rest 10 minutes before serving—the flavors just keep gettin' better!

STORAGE



Store leftovers in an airtight container in the refrigerator for up to 4 days. Reheat gently on the stovetop or in the microwave. Gumbo freezes great for up to 3 months!

NOT JUST A MEAL. IT'S A WHOLE VIBE.

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