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Cajun Andouille Stew

A recipe for Uli's Famous Cajun Brand Andouille

Prep Time: 15 minutes

Cook Time: 45 minutes

Yield: 6 servings

INGREDIENTS:

- 1 Tablespoon Olive Oil
- 12 oz. Uli's Famous Cajun Brand Andouille (about 2 links with casing removed)
- 1 pound boneless skinless chicken thighs cut into 4 pieces each
- 1 yellow onion, chopped
- 3 ribs celery, chopped
- 1 green bell pepper, chopped
- 2 cloves garlic, minced
- 2 teaspoons Cajun seasoning
- ½ tsp dry thyme
- Salt to taste
- 1 (28 ounce) can crushed tomatoes
- 2 cups chicken broth
- 1 bay leaf
- Sliced green onions for garnish
- Cooked rice

DIRECTIONS:

1. Heat the olive oil in a pot over medium heat. Add Uli's Famous Cajun Brand Andouille, breaking up with a wooden spoon, and brown it. Remove from pan.
2. Add chicken pieces to the pan and cook in sausage fat until chicken starts to brown. About 3-5 minutes. Add celery, onion, and bell pepper. Stir and cook for about 5 minutes.
3. Add minced garlic, Cajun seasonings, thyme, and salt. Mix well to coat and toast. Add Uli's Famous Cajun Brand Andouille back to the pot.
4. Add tomatoes, broth, and bay leaf. Mix and bring to a boil. Lower heat to simmer and cover the pot. Stir occasionally and cook until the chicken is fully cooked. About 30-40 minutes. Check seasoning for salt and serve over rice with sliced green onions and Cajun hot sauces.