

# Slow-Cooker Chicken and Rice Gumbo Soup



- Prep Time 30 min
- Total Time 7 hr 50 min
- Servings 6

## Ingredients

3/4

pound boneless skinless chicken thighs, cut into 1-inch pieces

1/4

pound fully cooked smoked sausage, (two 5-inch sausages), chopped

2

medium celery stalks (with leaves), sliced (1 1/4 cups)

1  
large carrot, chopped (3/4 cup)

1  
medium onion, chopped (1/2 cup)

1  
can (14 1/2 ounces) stewed tomatoes, undrained

5  
cups water

2  
tablespoons chicken bouillon granules

1  
teaspoon dried thyme leaves

1  
package (10 ounces) frozen cut okra, thawed and drained

3  
cups hot cooked rice

Red pepper sauce, if desired

## **Directions**

- 1 Mix all ingredients except okra, rice and pepper sauce in 4- to 5-quart slow cooker.
- 2 Cover and cook on low heat setting 6 hours 30 minutes to 7 hours or until chicken is no longer pink in center. Stir in okra. Cover and cook on low heat setting 20 minutes longer.
- 3 Spoon soup over rice in soup bowls. Serve with pepper

sauce.