

CopyCat Bubba Gump Shrimp Co. Shrimp Gumbo

Ingredients

1/2 cup vegetable oil
1/2 cup all-purpose flour
1 large onion, chopped
1 red bell pepper, chopped
2 celery stalks, chopped
4 garlic cloves, minced
4 cups chicken broth
1 can diced tomatoes (14.5 oz)
1 lb. medium shrimp, peeled and deveined
1 tbsp. Cajun seasoning
Salt and black pepper to taste
Fresh parsley and chopped scallions, for garnishing

Directions

In a large heavy-bottomed pot, heat oil over medium heat.

Add flour and stir constantly for about 15 minutes or until the roux turns light brown.

Add onions, bell pepper, celery, and garlic to the pot. Cook until the vegetables are soft and golden brown.

Add chicken broth, diced tomatoes, and Cajun seasoning. Bring the mixture to a boil, then reduce heat to low. Cover the pot and let it simmer for 30 minutes.

Add shrimp to the pot and cook for an additional 10 minutes or until they are pink and fully cooked.

Season with salt and black pepper to taste.

Serve hot, garnished with parsley and scallions.