

**SYSCO CLASSIC**

# Chicken & Andouille Gumbo

A comforting and complex classic that brings authentic Cajun flavors without the hassle. Our chicken and andouille gumbo features tender chicken, smoky sausage, and a medley of fresh vegetables in a deep, rich roux—perfectly balanced with spice and depth. Ready to serve over rice, it brings the soul of New Orleans to your menu in a fraction of the time. No shortcuts—just genuine, restaurant-quality gumbo that chefs can trust.



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## ANDOUILLE GUMBO GRAVY

This soul-warming spin on chicken and andouille gumbo becomes a rich, smoky gravy, ladled over creamy mashed potatoes and tender green beans. Loaded with Cajun-spiced sausage, shredded chicken, and layers of deep Southern flavor, it's a hearty comfort classic with big flavor and bold plating potential.



## WHY WE LOVE IT

- **Authentic Flavor:** Crafted from a traditional Cajun recipe, delivering bold, homemade taste with labor-saving efficiency.
- **Premium Ingredients:** Featuring tender chicken, smoky spiced andouille sausage, and fresh vegetables like bell peppers, onions, celery, and okra.
- **Convenient & Easy to Prep:** Ready to heat and serve, cutting prep time without sacrificing taste.
- **True Roux:** Featuring a carefully developed, slow-cooked, smoky roux that brings a rich body and complex flavor to every bite.
- **Versatility Across the Menu:** Serve as a signature entrée over rice, as a base for unique creations, or as a comforting side to any meal.

## APPLICATIONS

- Serve this Creole classic as a starter, side dish, or star of an entrée
- List as a Cajun-inspired special and feature it during Mardi Gras or as a warming main dish in the winter months
- Developed for extended hold times, making it fit for grab-and-go, catering events, and operations requiring flexibility