



## Hearty Chicken and Vegetable Gumbo



This recipe calls for:

### Traditional Sauce

Prep time

**30 minutes**

Cook time

**10 minutes**

Servings

**4**

### Ingredients

- 1 cup diced carrots
- 1 stalk celery
- 1 - 1 1/2 cups kale
- 1 cup peas
- 3 Tbsp. butter
- 3 cups chicken broth or bouillon
- 1 jar RAGÚ® Old World Style® Traditional Sauce
- 1 1/2 cups shredded cooked chicken
- 12 pre-made meatballs of your choice

## **Instructions**

1. Sauté carrots, celery, kale and peas in the butter.
  2. Sauté cooked meatballs in pan to brown. Add chicken broth to sautéed veggies, then cover until simmer.
  3. Add sauce and cooked meats once you've reached a simmer.
  4. Stir and heat for 5 - 10 minutes before serving.
- You can salt and pepper shredded chicken before adding to gumbo.