

Bayou Chicken and Sausage Stew

from [Cooking Club of America](#)

printed from [Smells Like in Here](#)

6 bone-in skin-on chicken thighs (about 2 1/2 lb.)
1/4 tsp salt
1 tbsp [peanut oil](#)
6 oz. [andouille sausage](#) (2 links), sliced (1 inch)
2 red bell peppers, cut into 1-inch pieces
1 large onion, chopped
3 tbsp all-purpose flour
14-oz. chicken broth (from [Better Than Bouillon](#))
1 (14.5-oz.) can [fire-roasted diced tomatoes](#)
1 tsp dried thyme
1 small yellow summer squash or zucchini, cut into 1-inch pieces

Pat chicken dry; sprinkle with salt.

Heat a large skillet over medium-high heat until hot. Add oil; heat until hot. Cook chicken in two batches, skin-side down, 10 to 12 minutes or until golden brown, turning once.

Place browned chicken in Dutch oven.

Drain all but 2 tablespoons of drippings from skillet. Add sausage; cook over medium-high heat 3 to 4 minutes, turning to brown all sides. Add to Dutch oven.

Cook bell peppers and onion in skillet 3 to 4 minutes or until vegetables start to soften. Sprinkle with flour; cook and stir 1 minute.

Stir in broth until blended. Stir in tomatoes and thyme. Pour over chicken.

Bring chicken mixture to a boil over medium heat. Reduce heat to low; simmer, partially covered, 30 minutes.

Add zucchini; cook 15 to 20 minutes or until chicken is no longer pink in center and vegetables are tender.