



Instant Pot Jambalaya with Shrimp and Chicken

Oscar · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

45 mins

Description

This tasty chicken and shrimp jambalaya is made all in one pot your Instant Pot Heat lovers can double the hot pepper sauce to give it an extra kick Serve over white rice

Ingredients

- - 2 tablespoons olive oil
- divided - 14 ounces andouille sausage
- sliced - 1 medium onion
- chopped - 2 cloves garlic
- crushed - 1 pound boneless skinless chicken breasts
- cubed - 1 green bell pepper
- chopped - 2 stalks celery
- chopped - 1 (28 ounce) can diced tomatoes - 1 pound uncooked medium shrimp
- peeled and deveined - ½ teaspoon dried thyme - ½ teaspoon salt - ½ teaspoon seasoned salt - ¼ teaspoon pepper - ¼ teaspoon hot pepper sauce (such as Tabasco®) - 2 tablespoons chopped green onions

Instructions

1. Turn on a multi-functional pressure cooker (such as Instant Pot) and select the Sauté function. Add 1 tablespoon olive oil and cook sausage slices until browned on both sides
2. 3 to 4 minutes. Remove sausage from pot and set aside. Add remaining olive oil to the pot. Add onion and garlic; cook and stir for 1 minute. Add chicken
3. bell pepper
4. and celery. Cook until chicken starts to brown on the edges
5. 2 to 3 minutes. Add browned sausage
6. diced tomatoes with liquid
7. shrimp
8. thyme
9. salt
10. seasoned salt
11. pepper
12. and hot pepper sauce; stir until well combined. Turn off the Sauté function. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 7 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure carefully using the quick-release method according to the manufacturer's instructions
13. about 5 minutes. Unlock and remove the lid after the pressure has released completely. Serve jambalaya garnished with chopped green onions.