

Pressure cooker chicken sausage shrimp jambalaya

- 1-2 Tbls oil
- 8 ounces sausage links, sliced
- 8 ounces boneless skinless chicken breasts, cut into 1 inch pieces
- 8 ounces raw shrimp, peeled & deveined
- 1 tsp Tony Chachere's Original Creole Seasoning or creole seasoning of choice
- 2 tsp dried thyme leaves
- 2 dashes cayenne pepper
- 1 dash Tabasco Pepper Sauce
- 1-2 tsp Worcestershire sauce
- 1 onion, chopped
- 3 garlic cloves, minced
- 1 green bell pepper, chopped
- 3 celery stalks, sliced
- 1 cup long grain white rice
- 2 cups canned diced tomatoes, undrained
- 1 cup chicken broth or homemade bone broth
- 3 tablespoons fresh parsley, minced (or 3 tsps dried)

Instructions

1. To make the seasoning mix, combine 1 tsp Tony Chachere's Original Creole Seasoning, 2 tsp thyme and 2 dashes of cayenne pepper in a small bowl and set aside. To make it have a little more kick, add more creole seasoning.
2. Put 1-2 Tbsp oil into Instant pot and hit the 'sauté' button. Once it says 'hot', add your chicken. Sauté chicken until cooked, but not over cooked. Then add your sliced sausage and sauté for 3 minutes, stirring frequently.
3. Add your shrimp and half of your seasoning mix. Sauté until shrimp are pink. Remove the meat with a slotted spoon { [Amazon link](#) }, leaving any grease in the pot, and transfer to a bowl and cover.
4. Add the onions, garlic, bell peppers, celery and remainder of the seasoning mix to the pot. Stirring frequently, sauté for about 10 minutes until the veggies are soft and browned.
5. Stir in rice, tomatoes, broth, Tabasco Pepper Sauce and Worcestershire sauce. Close the lid and make sure the valve is on sealing (not venting).
6. Select manual cook time for 8 minutes on high pressure.
7. Release pressure using the quick release method and remove lid. Stir in the parsley and cooked meat. Close lid and let stand for 5 minutes.

Open, stir and serve!