

CAJUN JAMBALAYA

ADAPTED FOR THE INSTANT POT



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Instant Pot Cajun Jambalaya

Ingredients:

- 2 pounds shrimp
- 2 tablespoons vegetable oil
- 2 tablespoons flour
- 1 cup diced onion
- 1 cup finely chopped green onions
- 1 cup finely chopped green pepper
- 1 cup diced celery
- 1 tablespoon minced garlic
- 14 oz andouille sausage quartered and cut into 1/4" slices
- 2 cups shredded cooked chicken
- 2 cups crushed tomatoes
- ½ teaspoon dried thyme
- 1 teaspoon dried crushed oregano
- 1 cup uncooked long-grain white rice
- Salt to taste (about 1 tsp)
- Pepper to taste (about 1 tsp)
- 4 cups chicken broth
- ½ cup finely chopped green onion

Instant Pot Instructions:

Peel and devein the shrimp and set aside.

Heat the oil in the Instant Pot on the Sauté setting and then add the flour. Cook, stirring constantly, until lightly browned. Do not burn.

Add the diced onion, green onions, green pepper, celery and garlic. Cook on sauté setting, stirring, until vegetables are wilted. Add andouille sausage chunks and stir to heat well. Add the tomatoes, thyme and oregano, and bring to a boil.

Stir in the uncooked rice. Add salt, pepper, 2 cups of shredded cooked chicken, and chicken broth. Cover and close Instant Pot lid and set to manual for 8 minutes on high pressure. When time is up, open vent to release all steam.

Remove lid and add the shrimp and stir to incorporate.

Replace Instant Pot lid, and set to manual for 3 minutes on high pressure. When time is up, open vent to release all steam. Serve in bowls with chopped green onions as an optional garnish.