



## Jambalaya Serves: 4-6

### Ingredients:

2 tablespoons olive oil  
2 boneless, skinless chicken breast, cut into ½-inch pieces  
1 pound andouille sausage, cut into medium chunks  
1 white onion, finely chopped  
3 ribs celery, finely chopped  
1 green pepper, finely chopped  
½ teaspoon dried thyme  
½ teaspoon dried oregano  
½ teaspoon dried cayenne pepper  
1 teaspoon dried smoked paprika

4 cloves garlic, minced  
1 bay leaf  
1½ cups long-grain rice  
2 cups low sodium chicken stock  
1 (14-ounce) can chopped tomatoes  
1 tablespoon tomato paste  
8 ounces smoked ham, medium diced  
2 teaspoons Worcestershire sauce  
1 teaspoon kosher salt  
12 raw shrimp (16/20), peeled and deveined  
5 scallions, sliced

### Directions:

1. Press **“sear”**, set to 13 minutes, then press **“start/stop”**. Add olive oil.
2. Working in batches, add brown sausage, and chicken and brown. Set meats aside once browned.
3. Add onion, celery, green pepper, and garlic and cook for 6-8 minutes.
4. Stir in spices, add rice, and cook for 2 minutes, stirring constantly.
5. Add chicken stock, tomato paste, tomatoes, ham, Worcestershire sauce, salt, and browned meat.
6. Close lid and lock.
7. Press **“texture”**, set to 8 minutes, then press **“start/stop”**.
8. When done, the pressure cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
9. Open. Add shrimp and close lid.
10. Let jambalaya sit for 8-10 minutes, until shrimp is cooked through.
11. When done, open, garnish with scallions, and serve.