

How To Make Best Instant Pot Jambalaya.

INGREDIENTS

1 tbsp oil

1 lb hot sausage

4 pcs boneless skinless chicken thighs

1 lb shrimps

2 tbsp butter

1 medium onion

1 green bell pepper

1 tbs garlic

1 tomato paste

14.5 ounces diced tomatoes

1 tbsp Worcestershire sauce

2 tbsp smoked paprika

1 tsp cumin

1/2 tsp black pepper

1/2 tsp salt

1 tsp cayenne pepper

2 cups chicken broth

1 goya spanish yellow rice

INSTRUCTIONS

INSTANT POT - Saute on Hi add 1 tbsp of oil. Put sausage in and cook it for 2-3 minutes, add chicken and shrimps and saute for 3-4 minutes, then remove everything and set to the side. Leave juice in pot add 1/4 stick of butter and add onion, bell pepper and saute for 3-4 minutes, add 1 tbsp of garlic, add tomato paste + 14.5 ounces of diced tomatoes + 1 tbsp of Worcestershire sauce mix it up. Add 2 tbsp of smoked paprika, 1 tsp of cumin . 1/2 tsp of black pepper, 1/2 tsp of salt, 1 tsp of cayenne pepper, 2 cups of chicken broth, then add chicken sausage and shrimps, then add Goya Spanish yellow rice 1 pack 227g. Press cancel, Close the lid.

Pressure Cook on HI for 20 minutes then Quick Release, open the lid Mix it together and let it stay for 10 minutes and eat. .