

Chicken and Sausage Jambalaya

INGREDIENTS

2 tablespoons of olive oil , divided
12 ounces of chorizo or andouille sausage cut into 1/4 in. thick slices
1 boneless skinless chicken breasts cut into small pieces
1 yellow onion , chopped
1 green bell pepper , seeded and chopped
3 green onions , chopped
3 ribs of celery , chopped
3 cloves of garlic , minced
2 teaspoons of creole seasonings
1 teaspoon of dried basil
1/4 teaspoon of dried thyme
1/2 teaspoon of granulated sugar
1 1/2 cups of long grain white rice
14.5 ounce can of diced tomatoes , undrained
1 3/4 cups of chicken broth
1/2 teaspoon kosher salt

METHOD

Turn instant pot to sauté setting. Add oil. Once hot, add sausage slices, cooking until browned, about 2-3 minutes per side. Transfer to a paper towel-lined plate.

Add remaining oil to the pot.

Add the chicken and cook for one minute, scraping up the browned bits from the sausage. Turn instant pot off. Add onion, bell pepper, celery, and garlic and cook for one minute.

Add the creole seasoning, dried basil, thyme, sugar and rice and stir to combine.

Add the diced tomatoes and their juices, chicken broth, and salt.

Secure the instant pot lid and cook on manual high pressure for 5 minutes. When the timer beeps, allow the pressure to naturally release for 5 minutes, and then quick release the remaining pressure.

Carefully open the lid and gently fluff the rice with a fork. Add the sausages on top of the rice and return the lid to let the mixture rest for an additional 5 minutes.