



RISOTTO JAMBALAYA WITH ANDOUILLE & SHRIMP

Made in an Instant Pot for easy preparation, this fusion dish combines creamy Italian risotto with all the bold flavors of a Louisiana jambalaya for a really yummy combination.



Prep Time: 10 minutes
Cook Time: 15 minutes
Total Time: 25 minutes
Serves: 4

Ingredients:

2 tbsp olive oil
1 pkg (11 oz) Silva Andouille Smoked Sausage, sliced
1 onion, diced
1 stalk celery, diced
1 green pepper, diced
3 cloves garlic, minced
1 tbsp Cajun seasoning
1 1/2 cups Arborio rice
1/4 tsp each salt and pepper
1 cup dry white wine
2 cups sodium-reduced chicken broth
1 can (14 oz) diced tomatoes
1 lb peeled deveined large shrimp, tails removed
2 tbsp butter
2 tbsp lemon juice
2 green onions, thinly sliced
2 tbsp finely chopped fresh parsley

Instructions:

1. Heat oil in Instant Pot set to Saute function. Cook sausage, onion, celery, green pepper, garlic and Cajun seasoning for 3 to 5 minutes or until sausage starts to brown and vegetables are slightly softened. Stir in rice, salt and pepper. Cook for 2 to 3 minutes or until well coated.
2. Stir in wine; cook for 1 minute. Stir in broth and tomatoes; bring to simmer. Add shrimp. Turn Saute function off.
3. Close lid and lock to seal. Set Pressure Cook function on High for 5 minutes. Using caution, manually quick-release pressure according to manufacturer's instructions before removing lid.
4. Stir in butter and lemon juice. Garnish with green onions and parsley.

Tip: Serve with grated Parmesan cheese if desired.

Nutritionals: YES

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