

# BAKEN-ETS®

## Jambalaya

### Ingredients

- 1 lb whole smoked ham hocks
- 2 cups roasted or smoked chicken, cut into 1/2" cubes (bone and skin reserved)
- 2 tbsp bacon grease or vegetable oil
- 1 ½ cups 1/4" diced onions
- 3/4 cup 1/4" diced mixed bell peppers, red & yellow
- 3/4 cup 1/4" diced celery
- 2 tbsp garlic, chopped
- 3/4 tsp freshly ground black pepper
- 2 tsp Cajun seasoning
- 1 cup smoked sausage, sliced 1/2" thick
- 2 cups Jack Link's FLAMIN' HOT® Jerky, cut in 1/4" strips
- 1 ½ cups rice (par boiled or converted rice)
- 3 cups smoked chicken/pork stock, hot
- 1 ½ cups canned diced tomatoes, pulsed in food processor
- 2 cups BAKEN-ETS® Hot 'N Spicy Flavored Fried Pork Skins, broken into pieces
- 3/4 cup parsley, chopped
- 3/4 cup green onions, sliced
- Salt to taste

### How to make it

1. Make the stock: In a sauce pot, combine the bones and skin from the chicken with the ham hocks and cover with 2 quarts of cold water. Simmer slowly for about 5 hours until the ham hocks are super tender. Remove the ham hocks, then strain the stock and set aside. Once cooled, remove the meat from the ham hocks and set aside, discarding the skin and



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 hr	30 min	5 hr 30 min	4-6

### Made with



**BAKEN-ETS® Hot 'N Spicy Flavored Fried Pork Skins**

bones.

2. Now make your Jambalaya! Turn instant pot to sauté setting. Add oil. Once hot, add the onion, bell peppers, celery, garlic, pepper, and Cajun seasoning and cook about 5 minutes, stirring frequently. Add the sausage jerky and sauté 5 more minutes.
3. Add the rice, stock, and tomatoes. Adjust seasoning with salt to taste, secure the instant pot lid, and turn valve to sealing.
4. Cook on Manual High Pressure for 5 minutes. When the timer beeps, allow the pressure to naturally release for 5 minutes, then quick release the remaining pressure.
5. Carefully open the lid and gently fluff the rice with a fork. Then add in the chicken meat, replace the cover, and let sit for 10 minutes.
6. Remove the cover and fluff the rice again. You may need to add a little more stock before serving. It shouldn't be soupy, but it should be very moist.
7. Spoon onto plates and top with coarsely crushed BAKEN-ETS®, green onions, and chopped parsley.