

## Red Beans and Rice - Instant Pot Style

★★★★★

*Freezeable, Main Dishes, Potluck, Pressure Cooking, Take Them a Meal, Weeknight*

**Difficulty** : Easy

### INGREDIENTS

1 pound dried red beans  
1/2 pound smoked sausage, thinly sliced  
1 small onion, chopped  
2 ribs celery, chopped  
1 cup chopped bell pepper  
2 tsp. Tony Chachere's Seasoning  
1/2 tsp. granulated garlic  
1 tsp. salt  
dash of smoked paprika  
4 cups chicken stock  
cooked rice for serving  
hot sauce for serving

### DIRECTIONS

Saute sausage in the pressure cooker pot until browned. Remove sausage and set aside briefly. Add onion, celery, and bell pepper to the pot and saute until soft and tender. Add sausage back to mixture.

Add beans, stock, and seasonings to the pot. Set pressure cooker to cook for 45 minutes. When cooking time has completed, allow to natural release if time allows.

Serve with cooked rice and hot sauce (and maybe some extra crispy bits of cooked smoke sausage because, why not?)