

Instant Pot Mexican Rice

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

35 mins

Description

Make Spanish rice in an Instant Pot for a wonderful side dish for any Mexican meal

Ingredients

- - 1 tablespoon avocado oil
- or more as needed - ½ medium onion
- finely chopped - 2 large cloves garlic
- minced - 1 cup long-grain rice - 1 ½ cups low-sodium chicken stock - ½ cup tomato sauce - 1 teaspoon salt
- ¼ teaspoon ground cumin - 1 pinch cayenne pepper

Instructions

1. Turn on a multi-functional pressure cooker (such as Instant Pot); select sauté function and adjust to medium. Cover the bottom of the pot with avocado oil. Cook and stir onion until soft
2. 4 to 5 minutes. Add garlic and cook until fragrant
3. about 30 seconds. Dotdash Meredith Food Studios Add rice to the pot; mix until coated with oil and lightly browned. Pour in chicken stock; stir any browned bits off the bottom of the pot. Dotdash Meredith Food Studios Pour in chicken stock; stir any browned bits off the bottom of the pot. Dotdash Meredith Food Studios Mix in tomato sauce
4. salt
5. cumin
6. and cayenne pepper. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Close and lock the lid. Seal the vent and select high-pressure function. Set a timer for 7 minutes; allow 10 to 15 minutes for pressure to build. Release pressure carefully using the quick-release method according to the manufacturer's instructions
7. about 5 minutes. Unlock and remove the lid. Stir rice before serving. Dotdash Meredith Food Studios