



INSTA SPANISH RICE

Ingredients

1 (16oz) bag long grain white rice
1/2 sweet yellow onion, diced
4 jalapenos cut into long wide strips (discard seeds)
1 bunch of cilantro
2 Tbsp Chicken Bouillon
2 Tbsp Tomato Bouillon
2 tsps garlic salt
1 Tbsp canola oil
2.5 cups water

PREPARATION: 8 MIN
COOKING: 17 MIN
READY IN: 25 MIN

Directions

Using the sear/sauté function on medium high: add oil, diced onions, jalapeno strips, and garlic salt, stir until tender or onions start to brown. Then add rice (stir real good), cilantro, both bouillons, and water, change function to pressure cook, secure lid, cook on high 10 minutes, let sit 7 minutes after cooking then release the pressure. Stir and add salt to taste.