

YIELD: 2 SERVINGS

# Lemon Rice Recipe

Instant Pot Lemon Rice, is bursting with lemony flavors and is incredible versatile and easy to make. Enjoy it as a side or make it you base to serve your favorite proteins. Just 5 ingredients and 6 minutes is all your need to turn your rice into an exotic dish. Stove top to and Rice Cooker recipe available. Vegan and Gluten-Free.



## PREP TIME

2 minutes

## COOK TIME

6 minutes

## ADDITIONAL TIME

15 minutes

## TOTAL TIME

23 minutes

## Ingredients

- [1 tbsp olive oil](#)
- [1 cup Royal Basmati Rice, rinsed, not soaked](#)
- [1 tsp dried basil](#)
- [1/2 tsp garlic salt](#)
- [a pinch of turmeric](#)
- 1 cup water
- 1 tbsp fresh lemon juice
- 1/2 cup fresh parsley, chopped

## Get Ingredients

Powered by Chicory

## Instructions

### Instant Pot Instructions

1. Press the Saute button and heat the inner pot. Once the inner pot is hot add the olive oil.
2. Toss in the rice and dried basil and toast the rice until it changes color. Toasting the rice is important to avoid starchy lumpy rice.
3. Add in the garlic salt, turmeric, lemon juice and water.
4. Close the lid, seal the vent and pressure cook on for 6 minutes.
5. Allow pressure to naturally release, this will take between 12-15 minutes.

6. Garnish freshly chopped parsley and serve warm.

Stove top / Rice Cooker

Follow the same recipe except that the rice to water ratio changes to 1: 1.5. 1 part rice, 1.5 parts water. Always remember to cover the lid and cook then cook the rice. If cooking on stove top it would take about 15 minutes or so to cook the rice on medium heat. Make sure you let the rice rest even after it's cooked for atleast 10 minutes before you serve.

## Notes

For best results, please refer to the notes through out the post

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**CATEGORY:** Instant Pot Recipes

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