

instant pot salsa rice



Prep Time: 15 minutes Cook Time: 22 minutes (plus 10 minute NPR) Yield: 6 servings

DESCRIPTION

With just 5 ingredients and a few minutes you can make a delicious dinner that your family will love. A saucy, cheesy rice with browned sausage.

INGREDIENTS

SCALE

1 pound ground sausage
1 1/4 cups uncooked brown rice
1 1/2 cups water
2 cups mild picante sauce (divided)
1 cup grated cheddar cheese
Optional: sour cream, avocado, tortilla chips

INSTRUCTIONS

- 1 Turn your Instant Pot to the saute setting. When the display says HOT add in the sausage. [Break it up](#) and brown the sausage. Drain off any excess grease.
- 2 Add in the water and the rice. Dump 1 cup of the picante sauce on top. Don't stir.
- 3 Cover and secure the lid. Make sure the valve is set to sealing. Set the manual/pressure cook button to 22 minutes on high pressure. When the time is up let the pot sit there for 10 minutes (display will say L0:10). Then move the valve to venting.
- 4 Stir in the remaining 1 cup of picante sauce and the grated cheddar.
- 5 Scoop into bowls and top with any optional toppings you desire.

NOTES

I used my 6 quart [Instant Pot Duo 60 7 in 1](#)*. You can make this with white rice too. Use 1 cup of white rice to 1 1/2 cups of water. Long grain white rice only needs 3 minutes of pressure cooking time plus a 10 minute natural pressure release. See the rice cooking chart below for other types of rice.

This recipe is gluten free.



Method: Instant Pot



Cuisine: Southwestern

NUTRITION

Serving Size: 1/6 of recipe Calories: 479 Sugar: 1 g Sodium: 768 mg Fat: 28 g Saturated Fat: 11 g
Carbohydrates: 31 g Fiber: 1.5 g Protein: 22 g Cholesterol: 83 mg

Keywords: instant pot

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