

# Quick and Easy Spanish Rice

## Ingredients

Alternatives shown in Bold

1 tablespoon vegetable oil

1/4 cup onion, diced

1 cup long grain white rice     **brown rice**

1 1/4 cup chicken broth

1/2 cup mild salsa     **Rotel Tomatoes and Chilis**



## Directions

Select Sauté and add oil to cooking pot. When hot, add the onions. Cook, stirring occasionally until onion is tender, about 3 to 5 minutes.

Stir in rice and cook, stirring frequently, until rice becomes opaque, about 1 to 2 minutes. Add ~~broth~~ and salsa. Cover and lock lid in place. Select High Pressure and set timer for <sup>22 minutes</sup> 4 minutes. When beep sounds wait 5 minutes and then use a Quick Pressure Release to release pressure.

When valve drops carefully remove lid, tilting away from you to allow steam to disperse.

**Add a little cumin or butter**

Fluff rice with a fork and serve immediately.