

## Perfect Basmati Rice

By [Laura Pazzaglia](#)

2 cups Basmati Rice

3 cups Water

**R**inse the rice in a fine-mesh strainer and soak covered in fresh water for 15 minutes.

Strain the rice and add to the Instant Pot—being careful to remove any stray grains from the top edge of the inner pot. Add water.

Close and lock the lid of the Instant Pot. Press [Manual] and then use the [-] button to choose 4 minutes pressure cooking time.

When time is up, open the cooker using the 10-minute Natural Pressure Release (see page 5). Serves 4.

---

## Perfect Jasmine Rice

By [Laura Pazzaglia](#)

3 cups Jasmine Rice

3 cups Water

**R**inse the rice in a fine-mesh strainer.

Strain the rice and add to the Instant Pot—being careful to remove any stray grains from the top edge of the inner pot. Add water.

Close and lock the lid of the Instant Pot. Press [Manual] and then use the [-] button to choose 4 minutes pressure cooking time.

When time is up, open the cooker using the 10-minute Natural Pressure Release (see page 5). Serves 4-6.

---

## Perfect Brown Rice

By [Laura Pazzaglia](#)

2 cups Brown Rice

2.5 cups Water

**A**dd rice to the Instant Pot—being careful to remove any stray grains from the top edge of the inner pot. Add water.

Close and lock the lid of the Instant Pot. Press [Manual] and then use the [-] button to choose 22 minutes pressure cooking time.

When time is up, open the cooker using the 10-minute Natural Pressure Release (see page 5). Serves 4.