

# Instant Pot Mexican Casserole

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I've been promising recipe for a while but keep putting it off. Today I'm going to share my [Instant Pot](#) version of my Mexican Rice and Bean Casserole, a.k.a. Mexican Casserole. It uses dry beans so you don't have to cook anything ahead of time.

If you've tried the [Crock Pot version](#), the [Stove or Oven version](#) you know that this is really good and really easy. Some people don't like the texture of the rice when cooked in the Crock Pot. The Instant Pot Mexican Casserole comes out perfect every time; if you have a pressure cooker I challenge you to make this.



## Instant Pot Mexican Casserole

### Ingredients

- 2 cups uncooked brown rice
- 1 cup uncooked dry beans
- 5 cups water
- 1 6 oz can of tomato paste (or 1 8 oz can tomato sauce with slightly less water)
- 1 tsp garlic
- 2 tsp onion powder
- 2 tsp chili powder
- 1 tsp sea salt (optional)

### Do

1. Dump all of the ingredients into your pressure cooker and stir once or twice.
2. Close the lid and cook on manual for 28 minutes.
3. Once done, allow the pressure to come down and open carefully. If you are in a hurry you can do a quick release.

### Serve

This meal can be eaten alone or served with tortillas or chips and salsa. It travels well and we often take it in our lunches.

If you are new to the [Instant Pot](#) or pressure cookers in general it's important to know that it takes time for them to come up to pressure and time for the pressure to come down when they are finished cooking. This will take about 45 minutes to an hour even though it only "cooks" for 28 minutes.

**Note:** If using beans other than black beans make sure you are cooking this long enough. The rice takes 28 minutes to cook but some beans may take longer. Consult the [Instant Pot cooking guides](#) and cook it as long as necessary.