

Multigrain Fried Rice

Rice is the staple food of the Chinese people. Whether it is home or go to a restaurant meal, rice is essential. Chinese will put the fried rice as breakfast or dinner, because the fried rice production convenient, less time-consuming.



Ingredients:

3 cups TOTAL of the following types of rice:

Brown rice OR multi-grain rice

3 cups of water

1 cup of diced ham, chicken, or pork

1/4 cup of sliced scallions

1 cup grated or matchstick carrots

2 Tablespoons of Olive oil or butter

1-2 Tablespoons of Soy Sauce

Instant Pot Recipes: Multigrain Fried Rice Practices:

1. Add all ingredients to [Instant Pot IP-DUO60 7-IN-1](#)
2. Set pot to Multi-Grain setting
3. When cooking cycle is complete, fluff rice and serve
4. Options: You may also add 1 cup of frozen peas and/or mushrooms at the end of the cooking cycle—if you add them at the beginning they will turn out mushy

NOTE: This rice is going to be a much drier/less sticky rice than most of the recipes that are posted on the website or the ones in the recipe book. It is more like what we are used to here, in our Chinese restaurants.