

Pressure Cooker Spanish Rice

Ingredients:

2 tablespoon oil

½ cup onion, diced

1 Tablespoon garlic, minced

2 cups rice

Saute 4 minutes

2 ½ cups water

4 teaspoons tomato bullion

2 teaspoons chili powder

15 ounces tomato sauce

Cook on high pressure for 5 minutes

Natural release for 10 minutes

Fluff and let rest for 5 minutes before serving

Enjoy!

Directions:

1. Add 2 tablespoon oil , ½ cup onion, diced ,1 Tablespoon minced garlic, and 2 cups rice into a pressure cooker.
2. Saute for 4 minutes.
3. Add 2 ½ cups water, 4 teaspoons tomato bullion, 2 teaspoons chili powder, 15 ounces tomato sauce.
4. Mix together
5. Cook on high pressure for 5 minutes.
6. Natural release for 10 minutes
7. Fluff and let rest for 5 minutes before serving

Enjoy!