



SPANISH RICE

Ingredients:

1/4-1/2 cup chopped onion
1 tsp minced garlic
1/4 cup oil (or less)
2 cups uncooked rice (we used parboiled)
10 oz diced tomato and green chilies
2 cups chicken broth
dash of cumin
1/2 tsp chili powder
garlic salt to taste

Instructions:

Saute onion and garlic in oil in the pressure cooker without the lid until onions are translucent.

Add rice and cook until it begins to brown (about 3 minutes).

Pour in the chicken broth, Rotel, and seasonings.

Secure the lid on the pressure cooker and use the digital setting for white rice. This is about 15 minutes after it gets to pressure. Allow pressure to release naturally to fully cook the rice.

Fluff before serving, and enjoy.

You can also cook this on the stovetop, but double the amount of chicken broth.