

Instant Pot Cilantro Lime Rice

This Instant Pot Cilantro Lime Rice is perfect in your favorite Chipotle burrito bowl or as a side with tacos or enchiladas.

Ingredients

1 cup long grain white rice or jasmine, un-rinsed
1 1/4 cups water
2 teaspoons olive oil
1 teaspoon kosher salt
juice of 1/2 lime
1/4 cup fresh chopped cilantro

Method

Add the rice, water, 1 teaspoon of the oil and salt to the pressure cooker pot and stir.

Cover and cook on high pressure 3 minutes. When timer beeps, use a natural pressure release for 10 minutes.

After 10 minutes do a quick pressure release and fluff rice with a fork.

In a medium bowl, combine chopped cilantro, lime juice, and remaining oil. Add the rice and toss until thoroughly mixed.

