



White Rice

Ingredients

2 cups of long grain white rice (such as basmati or jasmine)
2 cups of Chicken Broth

Method

Place rice in a fine mesh strainer and rinse under cool water. Drain rice and transfer to Instant Pot. Add broth to the pot and stir.

Close the Instant Pot lid and turn the steam release valve to the sealing position.

Use the pressure cook or manual function to cook at high pressure for 4 minutes.

The Instant Pot will take about 10 minutes to reach pressure and then the cook time will begin counting down.

When the cook time ends, allow the pressure to release naturally for at least 15 minutes by leaving the Instant Pot alone.

Carefully turn the steam release valve to the venting position to quick release any remaining pressure.

When the pin drops down, open the Instant Pot lid.

Fluff rice with a fork and serve.