

## Easy Instapot Spanish Rice

*It's not Grandma Arlis' Spanish Rice, but it's quick and easy.*

### Ingredients

- 2 cups white rice
- 1½ Tbsp olive oil
- ¾ cup chopped onion
- 2-ish Tbsp minced garlic
- 2½ cups water or broth
- 1 tsp salt
- 1½ tsp chili powder
- 1 tsp ground cumin
- ½ tsp garlic powder
- ½ tsp dried oregano
- 8 oz tomato sauce

### Instructions

1. Rinse the rice well in a fine strainer and drain
2. Saute olive oil and onions, stirring often about 3 minutes
3. Add the garlic and cook, stirring, for 30 seconds; turn off
4. Add water/broth and stir; scraping bits at the bottom
5. Add salt, chili powder, ground cumin, garlic powder, dried oregano, tomato sauce, and rice
6. Close the Instant Pot lid and turn the steam release valve to the sealing position. Pressure cook on high pressure for 4 minutes. The Instant Pot will take about 15 minutes to reach pressure and then the cook time will begin counting down.
7. When the cook time ends, allow the pressure to release naturally for 15 minutes by leaving the Instant Pot alone. Then, carefully turn the steam release valve to the venting position to release any remaining steam. Once the pin drops down, open the Instant Pot lid.
8. Stir and fluff rice and serve.

### Special Notes

Found at [https://kristineskitchenblog.com/wprm\\_print/35882](https://kristineskitchenblog.com/wprm_print/35882)

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