

# 15 Minute Instant Pot Mexican Rice

By Maria Arnold

Delicious, perfect Mexican rice, every time! Instant Pot Mexican Rice is easy and the perfect side dish!

Mexican

instant pot

mexican rice



---

PREP	COOK	TOTAL	SERVINGS
<b>7 min</b>	<b>8 min</b>	<b>15 min</b>	—

---

## Nutrition (per serving)

---

CALORIES	PROTEIN	CARBS	FAT
<b>543 kcal</b>	<b>18 g</b>	<b>39 g</b>	<b>36 g</b>
FIBER	SUGAR	SODIUM	
<b>4 g</b>	<b>19 g</b>	<b>2043 mg</b>	

---

## Ingredients

- **2 TBSP** avocado oil
- **1/2** onion (chopped)
- **1 tsp** minced garlic
- **3/4 cup** tomato sauce
- **2 cups** long grain white rice

- 2 1/2 cups chicken or vegetable stock
- 1 1/2 tsp salt
- 1/2 tsp cumin
- dash cayenne pepper

## Instructions

1. Set the Instant Pot on saute and add your oil and onions. Leave the lid off and stir frequently.
2. Saute the onions for about 4 minutes and then add in the rice and garlic.
3. Saute the onions, garlic and rice for about 2 minutes, until they begin to turn a golden color.
4. Add in the tomato sauce, chicken stock, salt, cumin, and cayenne pepper and stir. Scrape the bottom so the rice doesn't burn.
5. Close and lock the lid. Turn the Instant Pot to Manual for 8 minutes.
6. When 8 minutes is up and Instant Pot beeps, open the vent and place a towel over it. Be careful, it is very hot.
7. Serve with your favorite Mexican food, like my Authentic Cheese Enchiladas!