

Instant Pot Authentic Mexican Rice

This Instant Pot Mexican Rice recipe is my favorite side-dish for any Mexican food we eat! I perfected this recipe while living in Mexico -- it's completely authentic -- and I've adapted it to cook perfectly in the Instant Pot!



Prep Time 10 mins	Cook Time 13 mins	Total Time 23 mins
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4.83 from 143 votes

Course: Side Dish Cuisine: Mexican Servings: 6 Calories: 323kcal
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Ingredients

- 1 1/2 cups long grain white rice
- 1/4 cup oil (vegetable or canola oil)
- 1 teaspoon garlic , minced
- 1/4 medium onion , finely diced
- 1/4 cup tomato sauce , or 2 pureed tomatoes
- 2 tomato bouillon cubes ,finely chopped*, or 2 teaspoons granulated
- 1/4 teaspoon salt
- 1 carrot , diced
- 1 1/2 cups water
- 1/3 cup frozen peas

Instructions

1. Rinse the rice until the water runs clear. Drain well.
2. Turn Instant Pot to saute. Once hot, add oil to the bottom of the pot.
3. Add rice and saute, stirring often, until lightly golden, about 5 minutes.
4. Add garlic, onion, tomato sauce, salt, tomato bullion and carrots and stir to combine.
5. Add water and stir well, making sure the bullion cubes are dissolved.
6. Turn instant pot off. Secure lid and turn valve to sealed position.
7. Turn on to Manual or High Pressure, and cook for 3-4 minutes (3 minutes for tender to the bite, or 4 minutes for softer rice).
8. When timer beeps, allow pressure to naturally release for 10 minutes.
9. Remove lid and add peas. Gently fluff the rice with a fork (don't stir it).
10. Place IP lid over the bowl and allow rice to rest for a few more minutes before serving.

Notes

*Tomato bouillon cubes or granules can be found in the Mexican food at your local grocery store. You could substitute chicken broth, but the rice wont have the same rich color.

Don't own an Instant Pot? No Problem!

If you don't own an instant pot yet, you can make Authentic Mexican Rice on the stovetop with this recipe.

Find my tips (and step-by-step photos) for cooking perfect mexican rice, above in the post.