



Brown Rice

For 2 1/2 cup yield:

1 cup brown rice

1 1/2 cups water or stock

3/4 tsp salt

For 4 1/2 cup yield:

2 cups brown rice

2 3/4 cups water or stock

1/2 TB salt

*other spices and flavorings as desired

1. Place all ingredients in Instant Pot inner pot.
2. Secure lid in place > Turn valve to SEALING > Select MANUAL or PRESSURE COOK > Adjust time to 22 minutes > After 10 seconds display will read ON
3. When time has lapsed > Allow for NATURAL PRESSURE RELEASE > Wait until silver button on lid drops > Remove lid away from you