



Spanish Rice

1 cup basmati or jasmine rice
2 cups Tomato Stock
1 TB tomato paste
1/2 TB dried oregano
1/2 TB onion powder
1 tsp garlic powder
1 tsp medium chili powder
1 tsp salt
1/2 tsp cumin
1/2 tsp smoked paprika
1/4 tsp black pepper

Directions:

1. Stir tomato paste into Tomato Stock.
2. Place all ingredients in INSTANT POT inner pot.
3. Secure lid in place > Turn valve to SEALING > Select MANUAL or PRESSURE COOK > Adjust time to 4 minutes > After 10 seconds display will read ON
4. When time has lapsed > Allow for NATURAL PRESSURE RELEASE > Wait until silver button on lid drops > Remove lid away from you
5. Rice will be a little wet. Give it a gentle stir. Serve with your favorite beans and veggies.