

Instant Pot Coconut Brown Rice



We like this because it adds a creamy consistency to the rice, and the little punch of flavor is great.

It really pairs well with our Mongolian Beef recipe and broccoli.

Ingredients:

2 cups brown Jasmine rice

1 ½ cups water

13.5-ounce can reduced-fat coconut milk

½ teaspoon fine sea salt

1. Put everything in the pot: Pour the rice, water, coconut milk, and salt into the pressure cooker pot. Give it a quick stir, breaking up the coconut cream from the can.
2. Pressure cook the rice for 25 minutes with a quick pressure release: Lock the lid and cook on high pressure for 25 minutes in an electric PC (“manual” or “pressure cook” mode in an Instant Pot).
3. Quick release the pressure and carefully open lid..
4. Stir the rice a bit to spread out the coconut cream that floated to the top of the pot. Transfer to a serving bowl and enjoy.

*Recipe from dadcooks dinner.com

- We found that 20 mins wasn't quite enough cooking time, so we added 5 more.

Directions: