Side dishes, Instant Pot, Quick, Gluten-free, Vegetarian

| Taco Rice | | | | |
|----------------------------|---|--|----------------|--|
| | SERVES: 8 PREF | TIME: 15 minutes total COOK TIME: 15 | minutes total | |
| INGREDIENTS | | | | |
| | 2 Tbsp. oil | 2 Tbsp. homemade taco staco seasoning packet | seasoning or 1 | |
| | 1 onion, diced | □ 2 c. water | | |
| | 1 garlic clove, minced | □ Salt, to taste | | |
| | 2 c. white rice | | | |
| 1. | DIRECTIONS 1. Set an Instant Pot cooker to sauté. | | | |
| 2. | Add the oil, onions, and garlic. Cook | until onione are translucent | | |
| 3. | Add the rice and taco seasoning. Stir. Cook for 2 minutes. | | | |
| 4. | Add water and salt. Stir. Manually set the pressure cooker for 8 minutes on high. *Don't forget to put the lid on the pressure cooker and make sure it is sealed. | | | |
| 5. | After the rice has finished cooking, do a quick release. | | | |
| 6. | Fluff the rice. | | | |
| 7. | Serve and enjoy! | | | |
| NOTES | | | | |
| Believe in the Magic Traci | | | | |