



Instant Pot Jasmine Rice

Instant Pot jasmine rice is my super simple, no fail method for making perfect jasmine rice every time. Excellent texture, and a super simple method!

Course Side Dish

Servings 4 to 6

Ingredients

- 2 cups uncooked jasmine rice (I have used anywhere from 1 to 3 cups of rice. Just be sure and use an equal amount of water for a 1:1 ratio.)
- 2 cups water
- A dash of turmeric or curry for flavor and color (optional).
- Chicken broth can be substituted for water for flavor (optional).

Instructions

1. Using a fine mesh strainer, rinse the rice well and drain.
2. Add the rinsed rice to the pot, along with an equal amount of water.
3. Cook on high manual pressure for 10 minutes.
4. Allow the pot to release naturally (Note: mine took about 9 minutes for 1 cup of rice, FYI. It may take slightly longer for 2 or 3 cups.)
5. Fluff with a fork and serve immediately.