

Pressure Cooker Mexican Beef Rice

Ingredients:

- 1 T. olive oil
- 1# ground beef
- 1 cup diced onion
- 1 t. Chili powder
- ½ t. Salt
- ½ t. ground cumin
- 2 cups of water
- 2 cups chunky salsa
- 1 cup long-grain white rice, rinsed
- 1 - 15 ounce can black beans, drained and rinsed
- 1 cup of corn
- 2 T. fresh chopped cilantro
- 1 cup shredded cheddar cheese



Instructions for Pressure Cooker or Instant Pot:

1. Heat oil in the bottom of an electric pressure cooker set on saute.
2. Add beef, chili powder, salt, and cumin.
3. Cook and stir, breaking up beef to crumble it until browned, about 5 minutes.
4. Stir in water, salsa, and rice.
5. Close and lock pressure cooker and select high pressure (or follow manufacturer's directions) for eight minutes (35 minutes if you substituted brown rice)
6. Release pressure, unlock and remove the lid.
7. Set pressure cooker back to saute and add the beans, corn, and cilantro.
8. Stir to combine and cook until heated through.
9. Top with cheddar cheese.

Optional toppings include avocado, diced tomatoes, sour cream, black olives, etc.

Instructions for stovetop:

1. Heat oil in a large saucepan over medium heat.
2. Add beef, chili powder, salt, and cumin
3. Cook and stir, breaking up beef to crumble it until browned, about 5 minutes.
4. Stir in water, salsa, and rice.
5. Cover and cook until rice is done (about 10 minutes or 45 minutes, if using brown rice).
6. Add beans, corn, and cilantro and stir until heated through.

Recipe from (with personal adjustments):

<https://www.allrecipes.com/recipe/261118/pressure-cooker-mexican-beef-rice/?printview>