

Mexican Green Rice



Ingredients

- 1 1/4 cups low-sodium chicken or vegetable broth
- 1 cup uncooked long-grain rice
- Flesh of 1/ 2 large ripe avocado
- 1/ 2 cup fresh cilantro
- 1/ 4 cup green salsa or green hot sauce
- Salt and freshly ground pepper, to taste

Info

- **Prep:** 10
- **Cook:** 15
- **Serves:** 6
- [Source](#)

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Directions

1. Add the broth and rice to the pressure cooker pot. Stir. Lock lid in place.
2. Select high pressure and 3 minutes cook time. When timer beeps, turn pressure cooker off and use a natural pressure release for 10 minutes. After 10 minutes do a quick pressure release.
3. Fluff rice with a fork and let cool to warm. Blend in a blender the avocado, cilantro, and salsa, adding a little water as needed to blend smoothly, to the consistency of sour cream. Stir into rice. Season with salt and pepper.

[stock](#), [rice](#), [avocado](#), [cilantro](#), [vegetarian](#), [mexican](#),, [instant pot](#)

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