

Mushrooms and Peas Rice for 4-6



What?

Wild Rice or Basmati Rice : 1 cup
Mushrooms : Diced 2-3 cups
Oil 2 tbsp
Ginger : 1 tbsp, minced
Red onions : minced, 1 cup
Bay leaves : 3
Vegetable broth : 2 cups
Peas : 1 cup
Salt, Paprika : As desired
Chopped fresh herbs : ½ cup

How?

1. Add 2 tbsp oil to Insta Pot. Set to Saute setting
2. When oil is heated(bubbles or sizzles) add the onions saute for 1 min
3. Add ginger, bay leaves – saute another 1 min
4. Add Basmati rice and saute for 3 mins
5. Add chopped mushrooms and peas – saute 1 min
6. Add 2 cups vegetable broth
7. Add 2 tbsp salt, 2 tbsp paprika, mix well
8. Place lid on cooker, change setting to Rice – make sure the valve release faces forward (not to the sides)
9. When done let pressure release naturally; add ½ cup chopped cilantro/parsley/herbs