



Makes 6 cups
Preparation Time: 20 minutes
Cook Time: 40 minutes

INGREDIENTS:

2 inches stick cinnamon
1 bay leaf
1 teaspoon cumin seeds
1 medium onion, sliced (1 cup)
2 cloves garlic, minced
2 teaspoons grated fresh ginger
1 cup uncooked brown basmati rice
½ cup frozen corn
½ cup frozen peas
½ cup thinly sliced red bell pepper
½ cup finely chopped fresh dill
¼ cup finely chopped fresh cilantro
2 tablespoons lemon juice
½ teaspoon sea salt
Freshly ground black pepper, to taste

Herbed Instant Pot Rice Pilaf

Loaded with veggies and fresh herbs, this Instant Pot rice pilaf is subtly sweet, totally satisfying, and one of the easiest dishes you can make in a multicooker. Traditionally, pilaf is often cooked in chicken stock; here, you'll use spices, onion, and garlic to make a fresh, flavorful broth.

By Darshana Thacker Wendel

- 1 Set a 6-qt. Instant Pot multicooker on Sauté setting and allow to heat on Normal temperature. Add cinnamon, bay leaf, and cumin seeds; cook, uncovered, 2 minutes, stirring frequently.
- 2 Add onion, garlic, and ginger; stir in ¼ cup water. Cook, uncovered, 5 minutes more, stirring frequently. Stir in the rice and 1½ cups water.
- 3 Lock lid in place; set pressure valve to Sealing. Set cooker on Rice setting and cook about 22 minutes. Let stand to release pressure naturally (about 20 minutes). Open lid carefully.
- 4 Stir in the next seven ingredients (through salt). Lock lid in place. Set cooker on Keep Warm setting and heat, covered, 10 minutes. Open lid carefully. Remove and discard stick cinnamon and bay leaf. Season rice with black pepper.