

# TANGY SERRANO RICE



**Prep Time:** 5 minutes

**Cook Time:** 15 minutes

**Servings:** 4

## Ingredients:

- 2 cups white rice
- 2 cups water
- 1/2 cup ¡Gusto! Tangy Citrus Serrano seasoning
- 1 teaspoon salt

## Directions:

1. Rinse rice under cold water, gently scrubbing the rice in a circular motion. Pour out the milky water and repeat till the water is clear. Drain well.
2. Place the rice, water, salt, and ¡Gusto! Tangy Citrus Serrano seasoning in the inner pot of your Instant Pot.
3. Securely close lid, select “Pressure Cook,” and set cook time to 3 minutes.
4. When cooking time is complete, allow pressure to release naturally for 10 minutes. After 10 minutes, turn the venting knob to the “venting” position to release any remaining pressure. Open the lid away from your face.
5. Fluff rice with a fork. Serve and enjoy!

## Stovetop Directions:

1. Prepare rice according to step 1 above.
2. Place water in a medium saucepan. Bring to a boil over high heat.
3. When water comes to a boil, add rice, salt, and ¡Gusto! Tangy Citrus Serrano seasoning. Stir to combine.
4. Reduce heat to low, place lid on saucepan, and simmer for 15 to 20 minutes or until all water has been absorbed.
5. Fluff rice with a fork. Serve and enjoy!

## Rice Cooker Directions:

Measure out rice for four servings. Place rice and water in rice cooker, according to instructions. Add 1/2 cup of ¡Gusto! Tangy Citrus Serrano seasoning and stir. Cook as usual according to rice cooker instructions.

