

# Pressure Cooker-Cilantro Lime Rice



- 3 cups chicken broth or water
- 1 tablespoon butter or olive oil
- 2 cups basmati rice
- salt and pepper
- 3 tablespoons chopped cilantro
- fresh squeezed juice from 1 lime
- 2 tablespoons sugar

Place broth, butter, rice, and 1 tablespoon cilantro in B/R/K Pressure Cooker. Bring to a boil, lock on lid PLACING THE DIAL ON #2 and cook for 5 minutes 30 seconds. Immediately drop pressure by running cold water around the lower edges of the pan. Quickly stir the rice, and place lid on if any liquids remain. In a small bowl stir together the lime juice, remaining cilantro and sugar. Pour over rice and stir again. serve immediately or can be refrigerated for 2 days or frozen. To thaw place in air tight container with 1 tablespoon water and microwave for 1 minute intervals stirring each minute until heated. The water will keep it from drying out..

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