

Cilantro Lime Rice  
(AmbersKitchenCooks.com)

**INGREDIENTS**

2 T. butter or avocado oil	1 t. salt
1 small onion, diced	Chicken stock/broth (2 c. if using instant pot, 4 cups for stove top)
1 clove garlic, minced	½ c. cilantro, chopped
3 oz. can diced green chili's	Juice of one lime
2 cups rice (Uncle Ben's parboiled)	2 green onions, chopped

**Directions for Stove Top**

1. In a medium pot over medium high heat, melt butter and add the onion.
2. Sauté until the onion is soft. Add the garlic and sauté for one more minute.
3. Add the green chili's, salt, 4 cups of broth and 2 cups of rice.
4. Bring to a boil. Then cover and reduce heat to low and cook for 15-18 minutes.
5. Turn off heat, remove the lid, fluff with a fork, and add cilantro, green onion, and lime juice.

**Directions for Instant Pot**

1. Push "sauté on the Instant Pot. Add the butter/oil and onion.
2. Cook, stirring until the onion is soft then add garlic and cook for another minute.
3. Add green chili's, 2 cups of broth, and 2 cups of rice, and the salt.
4. Seal the lid and push "cancel" (to get it off the sauté function) then press the "rice" button. Let it cook, and when the cooking cycle is complete, let the pressure release naturally (which means, when it's done and it beeps, don't twist the pressure valve to vent) for at least ten minutes.
5. Turn the Instant Pot "off", remove the lid, and fluff with a fork. Add cilantro, green onion, and lime juice. Give it a final stir.