

# Instant Pot Rice Cooking Times Cheat Sheet

<b>White Rice</b> <ul style="list-style-type: none"><li>•Rinse rice</li><li>•1.5 cups water : 1 cup rice</li><li>•High pressure 8 minutes (short grain), 3 minutes (long grain)</li><li>•Natural release for 10 minutes, then quick</li></ul>	<b>Brown Rice</b> <ul style="list-style-type: none"><li>•Long grain brown rice</li><li>•1.25 cups water : 1 cup rice</li><li>•High pressure 22 minutes</li><li>•Natural release for 10 minutes, then quick</li></ul>	<b>Jasmine Rice</b> <ul style="list-style-type: none"><li>•Rinse rice</li><li>•1 cup water : 1 cup rice</li><li>•High pressure 4 minutes</li><li>•Natural release for 10 minutes, then quick</li></ul>
<b>Arborio Rice</b> <ul style="list-style-type: none"><li>•2 cups water : 1 cup rice</li><li>•High pressure 5 minutes</li><li>•Open the pressure valve a little bit to release pressure slowly, or in short bursts 10 seconds apart.</li></ul>	<b>Wild Rice</b> <ul style="list-style-type: none"><li>•Rinse rice</li><li>•3 cups water : 1 cups rice</li><li>•High pressure 25 minutes</li><li>•Full natural release</li></ul>	<b>Basmati Rice</b> <ul style="list-style-type: none"><li>•Rinse rice and then soak in fresh water for 15 minutes</li><li>•Strain rice and add to pot</li><li>•1.5 cups water : 1 cup rice</li><li>•High pressure 4 minutes</li><li>•Natural release for 10 minutes, then quick</li></ul>

## Notes:

•There are many ways to make rice and many ideas of what the "perfect" rice tastes like. The water to rice ratios and cooking times in this chart are the way that I prefer. You may find that you like the rice cooked differently.

•I used a regular measuring cup to measure all rice and all water. I did not use the measuring cup that came with my Instant Pot.