

## How to Make Arroz Con Leche in the Instant Pot



### Gather the Arroz con Leche ingredients

This wonderful Instant Pot dessert has a few simple ingredients that you probably already have in your pantry.

- **White, Long Grain Rice:** I used white, long grain rice. I like the Mahatma brand. Also, to measure my rice I used the rice cup that came with my Instant Pot. It is not exactly the size of a regular cup, it's smaller! To be exact, it's  $\frac{3}{4}$  cup.
- **Whole Milk:** I used whole milk because it makes the pudding creamier. Plus, it is what we always have in the house anyway.
- **Water:** Also, I add one and one-quarter cup of water to make this recipe Instant Pot friendly.
- **Sweetened Condensed Milk:** This is what gives this Arroz con Leche it's sweet creaminess.
- **Vanilla Extract:** A touch of vanilla adds such a wonderful flavor. There is no substitute for the flavor of real vanilla extract, but if all you have is the imitation vanilla it will work just as well for this recipe.

## **Measure and rinse the rice**

Using the Instant Pot rice cup, measure one full cup of rice. If you don't have the rice cup that came with the Instant Pot then, using a normal measuring cup, measure out  $\frac{3}{4}$  cups of rice.

Next, using a mesh strainer, rinse the rice under cool water. Initially, the water will be very cloudy but you will notice that it starts to clear after rinsing for a minute or two. Continue rinsing the rice until the water is completely clear.

## **Add milk, water, rice and salt**

Pour the milk and water into the Instant Pot liner and then add the rinsed rice and salt. I put just a little bit of salt in. I filled my  $\frac{1}{4}$  teaspoon about half way. If you have an  $\frac{1}{8}$  teaspoon, use that one to measure the salt. My set only goes down to  $\frac{1}{4}$ .

Using a large spoon, stir all of the ingredients together. I give it just enough of a stir for the rice to spread out. That's it!

## **Setting the Instant Pot**

To make Arroz con Leche, you'll finally get to use that 'Porridge' setting! Close the Instant Pot, and make sure to set the pressure release valve to 'Sealing'. Then set the Instant Pot to cook for 20 minutes on the 'Porridge' setting.

Once the cook time has finished, let the Instant Pot do a Natural Pressure Release (NPR) for 10 minutes. After the 10 minute NPR has completed, release the rest of the pressure from the pot until the float valve pops down.

## **Add the condensed milk and vanilla extract**

Open the Instant Pot once all the pressure has been released. Perfect!

Now for the yummy part! Add the sweetened condensed milk and vanilla extract to the rice. Mix it all together, and bam! Arroz con Leche!!

The texture in my second batch was definitely improved. Like I said above, the only thing I did differently was rinse the rice.

## **The Best Arroz Con Leche, Ready to Serve in No Time**

Just sprinkle a little bit of cinnamon on top and it's perfection! This may not be the traditional way to make Arroz con Leche, but let me tell you, it's a new and improved way! So easy and so crazy delicious!