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# Instant Pot Arborio Rice Pudding

Pressure Cooking Today



**1 cup Arborio rice**  
**1 1/2 cups water**  
**1/4 teaspoon salt**  
**2 cups whole milk, divided use**  
**1/2 cup sugar**  
**2 large eggs**  
**1/2 teaspoon vanilla extract**  
**3/4 cup raisins**  
**Yield: 8 servings**

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*Per Serving (excluding unknown items): 230 Calories; 3g Fat (13.0% calories from fat); 6g Protein; 45g Carbohydrate; 1g Dietary Fiber; 61mg Cholesterol; 121mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 1/2 Fat; 1 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 8

IP Instructions:

- \* Total time - about 20 minutes
- \* Prep time - about 5 minutes or less
- \* Pressure cook high - 3 minutes
- \* Slow release 10 minutes, then quick release
- \* 8-10 minutes saute

1. In instant pot, combine rice, water, and salt. Lock the lid in place and select High Pressure and 3 minutes cook time.
2. When beep sounds, turn off pressure cooker and use a natural pressure release for 10 minutes. After 10 minutes, release any remaining pressure with a quick pressure release.
3. Add 1 1/2 cups milk and sugar to rice in pressure cooking pot; stir to combine.
4. In a small mixing bowl, whisk eggs with remaining 1/2 cup milk and vanilla. Pour through a fine mesh strainer into pot. Select sauté and cook, stirring constantly, until mixture starts to boil. Turn off pot. Remove pan and set on counter to cool. Stir in raisins.
5. Pudding will thicken as it cools. Serve warm or pour into serving dishes and chill. Serve topped with whipped cream, and a sprinkle of cinnamon or nutmeg, if desired. Makes eight 1/2-cup servings.