Instant Pot Chicken Burrito

2 tablespoons canola oil
1 teaspoon kosher salt
1/2 cup chopped onion
3 cloves garlic minced
3 Tablespoons tomato paste
1/2 Tablespoon ground cumin
1 teaspoon chili powder
1 teaspoon dried oregano
1 pound chicken breast boneless skinless
2 Tablespoons fresh lime juice
1/4 cup water

2 cups prepared Mexican rice
1 15 oz. can refried beans
2 cups shredded cheddar cheese
8 Tablespoons sour cream
8 large large 10-inch flour tortillas

Instant Pot:

1. Using the sauté function, add the onions, oil, and seasoning. Cook stirring for 2-3 minutes, until onions are translucent.

2. Add all other ingredients (except for tortillas, sour cream, beans, and rice).

3. Seal the lid and pressure valve. Cook on high for 10 minutes and release naturally.

4. Make into burrito using rice, refried beans, and chicken mixture

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