

BBQ Chicken and Rice

BBQ Chicken and Rice - Serves 2

This recipe uses the Rice Cooker (Multi Cooker)

8 oz boneless skinless chicken breast

1 cup minute rice

1 cup frozen corn

¾ cup chicken broth

2 Tbs tomato sauce

1 Tbs BBQ seasoning

Salt and pepper

Cut chicken into ½ inch cubes and cook in steamer for 2 minutes. Add all other ingredients and cook for 6 minutes, let stand 5 minutes, stir.

Brown Rice

Brown Rice - Serves 2

This recipe uses the Rice Cooker (Multi Cooker)

1 cup Brown rice

2¼ cups water

Add ingredients to the steamer, cook for 18 minutes. Let stand for 2 minutes before opening.

Chicken Soup

Chicken Soup - Serves 6

This recipe uses the Rice Cooker (Multi Cooker)

1 Cornish Game Hen

3 carrots cut

2 celery stalks cut

½ onion diced

3 cups chicken broth

1 Tbs minced garlic

salt and pepper to taste

Place all the ingredients in cooker, cover and cook for 20 minutes. Carefully remove the hen, cut off the meat and add back into the soup.

Corn

Corn

This recipe uses the Rice Cooker (Multi Cooker)

1 16 oz bag frozen corn

2tbs butter

Salt and pepper to taste

Place all ingredients in the steamer, cook 6 minutes

Curry Chicken and Rice

Curry Chicken and Rice - Serves 2

This recipe uses the Rice Cooker (Multi Cooker)

8 oz boneless skinless chicken, cubed

1 cup minute rice

$\frac{3}{4}$ cup chicken broth

$\frac{1}{4}$ cup half and half cream

$\frac{1}{4}$ cup tomato sauce

2 tsp curry powder

1 tsp minced garlic

$\frac{1}{2}$ tsp ground ginger

$\frac{1}{4}$ tsp red pepper flakes

1 tsp paprika

$\frac{1}{2}$ tsp salt

$\frac{1}{4}$ tsp pepper

Place chicken in the steamer and cook for 2 minutes. Place all other ingredients in the steamer and stir. Cook 5 minutes then let stand 5 minutes. Stir and serve.

Garlic Spinach

Garlic Spinach - Serves 2

This recipe uses the Rice Cooker (Multi Cooker)

5 oz fresh baby spinach

1 tsp minced garlic

Salt and pepper to taste

Place all ingredients in the steamer and cook for 1.5 minutes. Stir and serve.

Jambalaya

Jambalaya - Serves 5

This recipe uses the Rice Cooker (Multi Cooker)

8 oz sweet sausage cut into ½ inch pieces

½ lb shrimp, peeled and deveined

1 stalk celery

½ cup diced onion

¼ cup diced green pepper

1 cup minute rice

1 14 oz can diced tomatoes

½ cup chicken broth

½ tsp dried thyme

½ tsp minced garlic

½ tsp dried basil

¼ tsp pepper

¼ tsp hot pepper sauce

Put sausage, celery, onion and pepper into steamer. Cook 3 minutes. Add rice, tomatoes, broth, thyme, garlic, basil, pepper and pepper sauce. Cook 5 minutes. Stir in shrimp and cook 1 minute.

Meatballs and Sausage

Meatballs and Sausage - Serves 8

This recipe uses the Rice Cooker (Multi Cooker)

1 lb sweet sausage cut into ½ inch pieces

1 lb frozen ½ oz meatballs

45 oz jar of pasta sauce

¼ cup fresh basil

¼ cup grated parmesan cheese

Place sausage in the steamer, cook 2 minutes. Stir and cook an additional 2 minutes. Add frozen meatballs and cook 2 minutes. Add the sauce and ½ the fresh basil and cook 3 minutes. Serve on rolls or over pasta and sprinkle with parmesan cheese and the remaining basil.

Paella

Paella - Serves 6

This recipe uses the Rice Cooker (Multi Cooker)

1 4-6 oz chicken breast cut in 1/2 inch pieces
1/3 lb chorizo sausage, castings removed and crumbled
1/4 lb shrimp peeled and deveined
1 cup uncooked white rice
2 Tbs minced garlic
1 tsp crushed red pepper
1/2 cup Italian flat leaf parsley chopped
1 lemon zested
1 sm onion
1 sm green pepper
1 14 oz can diced tomatoes drained
1 bay leaf
2 cups chicken broth
1 generous pinch saffron threads
salt and pepper to taste

Mix all the ingredients except the shrimp in the cooker. Cover and cook for 20 minutes, stir, remove the bay leaf, add the shrimp. Cover and cook 3 minutes more. Let stand 5 minutes.

Pasta with Mushrooms in Marinara Sauce

Pasta with Mushrooms in Marinara Sauce - Serves 2

This recipe uses the Rice Cooker (Multi Cooker)

2 cups mini bow tie noodles
1 1/2 cups sliced mushrooms
1 1/2 cups water
1 cup marinara sauce
grated parmesan cheese
fresh basil

Place noodles, water, sauce and mushrooms in the cooker. Cover and cook for 12 minutes. Stir, sprinkle with cheese and basil.

Potato Salad

Potato Salad - Serves 8

This recipe uses the Rice Cooker (Multi Cooker)

4 medium Yukon gold potatoes, peeled and cut into ½ inch cubes

Water to cover

¼ cup mayonnaise

1tbs apple cider vinegar

1½tbs Dijon mustard

¼ cup celery, finely diced

¼ cup red onion, finely diced

Salt and pepper to taste

Put potatoes in the steamer, add water until just covered. Cook 10 minutes. Drain. In a small bowl combine the mayonnaise, vinegar, mustard, salt and pepper. Add celery and onion to the potatoes then pour in sauce and mix until coated. Serve warm or chill in the refrigerator for 2 hours.

Spanish Rice

Spanish Rice - Serves 5

This recipe uses the Rice Cooker (Multi Cooker)

2 cups Minute Rice

2 cups Water

1 6oz Jar salsa

Place rice and water in the steamer. Cook 5 minutes, let stand 5 minutes. Stir in the salsa.

Swedish Meatballs

Swedish Meatballs - Serves 4

This recipe uses the Rice Cooker (Multi Cooker)

1 lb frozen meatballs

12 oz jar beef gravy

1/3 cup sour cream

Mix sour cream and gravy in the cooker. Stir in frozen meatballs. Cover and cook for 6 minutes. Serve with rice or pasta.

Taco Soup

Taco Soup - Serves 8

This recipe uses the Rice Cooker (Multi Cooker)

- 8 oz boneless chicken breast diced
- 1 15oz can black beans drained and rinsed
- 1 14.5 oz can diced tomatoes
- 1 15oz can corn drained
- 1 10.5 oz can condensed cream of chicken soup
- 1 10 oz can enchilada sauce
- 1 pkg taco seasoning
- 10 oz chicken broth
- 1 cup cooked rice

Place chicken in the steamer and cook for two minutes. Stir in all other ingredients, cook additional 5 minutes. You can top with crushed tortilla chips when serving.

Tortellini

Tortellini - Serves 4

This recipe uses the Rice Cooker (Multi Cooker)

- 4 Cups fresh tortellini, from the refrigerated section
- 4 cups water
- ¼ tsp salt

Put Tortellini, water and salt into the steamer, cook 6 minutes. Serve with your favorite pasta sauce.

Turkey Chili

Turkey Chili – Serves 4

This recipe uses the Rice Cooker (Multi Cooker)

- 1 lb ground turkey
- 1 sm onion chopped
- 1 sm green pepper chopped
- 1 can diced tomatoes undrained
- 1 can black beans rinsed and drained
- 1 Tbs minced garlic

2 Tbs chili seasoning

¼ cup chicken broth

2 Tbs tomato paste

Place turkey in cooker, cover and cook for 4 minutes, drain and chop up the meat with a spoon. Add pepper and onion and cook 2 minutes. Add diced tomatoes, black beans, garlic, chili seasoning, broth, and tomato paste, stir together, cover and cook 10 minutes.

Wasabi Mashed Potatoes

Wasabi Mashed Potatoes - Serves 4

This recipe uses the Rice Cooker (Multi Cooker)

3 Medium Yukon gold potatoes peeled and cut into ½ inch cubes

Water to cover

1tbs wasabi paste

2tbs butter

3tbs heavy cream

Salt and pepper to taste

Place potatoes in steamer, cover with water and cook 10 minutes. Drain. Add remaining ingredients and mash with a potato masher.

White Rice

White Rice - Serves 2

This recipe uses the Rice Cooker (Multi Cooker)

1 cup long grain rice

2 cups water

Add ingredients to the steamer, cook for 12 minutes. Let stand for 2 minutes before opening.

Mushrooms

Mushrooms - Serves 4

This recipe uses the Rice Cooker (Multi Cooker)

8 oz sliced mushrooms

1 Tbs butter

1 tbs minced garlic

1 ½ tbs Worcestershire sauce

2 tbs flat leaf parsley chopped

Pepper to taste

Place all ingredients in the steamer, cook 5 minutes. Stir and serve.

Glazed Carrots

Glazed Carrots- Serves 4

This recipe uses the Rice Cooker (Multi Cooker)

1 lb carrot coins

3 tbs butter

2 tbs brown sugar

1 tbs orange juice

¼ tsp salt

¼ tsp pepper

1/8 tsp cinnamon

Place all ingredients in the steamer. Cook 5 minutes, stir and cook 2 minutes.

Broccoli

Broccoli - Serves 4

This recipe uses the Rice Cooker (Multi Cooker)

4 cups broccoli

3 tbs water

1 tbs butter

Salt and pepper to taste

Place all ingredients in the steamer and cook 4 minutes.

Teriyaki Vegetables

Teriyaki Vegetables- Serves 4

This recipe uses the Rice Cooker (Multi Cooker)

1 small squash sliced

1 small onion sliced

1 small red pepper sliced

½ cup broccoli florets

½ cup teriyaki sauce

Mix all ingredients in the steamer and cook 5 minutes.

Garlic String Beans

Garlic String Beans - Serves 4

This recipe uses the Rice Cooker (Multi Cooker)

1lb string beans

2tbs water

1 tsp minced garli

Salt and pepper to taste

Mix all ingredients in the steamer and cook 5 minutes.

Shrimp Scampi

Shrimp Scampi - Serves 4

This recipe uses the Rice Cooker (Multi Cooker)

1lb shrimp, peeled and deveined

1tbs minced garlic

2tbs melted butter

2 tbs olive oil

2 tsp white wine

1tsp lemon juice

1 tbs fresh flat leaf parsley chopped

¼ tsp red pepper flakes

Salt and pepper to taste

Mix all ingredients in the steamer and cook 5 minutes.

Mac and Cheese

Mac and Cheese - Serves 4

This recipe uses the Rice Cooker (Multi Cooker)

4 cups cooked elbow noodles

¾ cup evaporated milk

8 oz shredded cheddar cheese

½ tsp dried mustard

½ tsp onion powder

½ tsp kosher salt

Mix all ingredients together and cook for 5 minutes. Stir until blended and serve.

Red Skin Mashed Potatoes

Red Skin Mashed Potatoes - Serves 4

This recipe uses the Rice Cooker (Multi Cooker)

3 medium red skin potatoes cut into ½ inch pieces

Water to cover

2 tbs butter

½ cup chicken broth

Salt and pepper to taste

Place potatoes in the steamer and add water to cover. Cook 10 minutes. Drain water, add butter, broth, salt and pepper. Mash with a potato masher.

Sausage and Peppers

Wasabi Mashed Sausage and Peppers

This recipe uses the Rice Cooker (Multi Cooker)

4 sausage links, hot or mild, sliced in 1 inch slices

2 small peppers, any color, sliced

1 small onion sliced

1 14 oz can diced tomatoes

2 tsp dried oregano

½ tsp red pepper flakes

1 tbs minced garlic

½ cup beef broth

Salt and pepper to taste

Mix all ingredients together and cook 7 minutes. Stir and cook an additional 5 minutes.

Minute White Rice

Minute White Rice - Serves 4

This recipe uses the Rice Cooker (Multi Cooker)

2 cups white minute rice

2 cups water

Mix ingredients in the steamer and cook 5 minutes. Let stand 5 minutes before removing the cover.

Minute Brown Rice

Minute Brown Rice - Serves 4

This recipe uses the Rice Cooker (Multi Cooker)

2 cups Minute Brown rice

2 cups water

Mix ingredients in the steamer and cook 6 minutes. Let stand 5 minutes before removing the cover.

Beef Stew

Beef Stew - Serves 4

This recipe uses the Rice Cooker (Multi Cooker)

1 lb beef stew meat cut into small cubes

1 tbs flour

½ tsp salt plus more to taste

¼ tsp pepper plus more to taste

1 cup beef broth

1 small onion, chopped

2 potatoes, peeled and cut into ½ inch cubes

2 carrots, peeled and sliced

1 stalk celery, sliced

1 tbs tomato paste

1 tsp minced garlic

1 tbs fresh thyme, chopped

2 tbs, fresh basil, chopped

1 bay leaf

Mix the flour with $\frac{1}{2}$ tsp salt and $\frac{1}{4}$ tsp pepper, Coat the stew meat and place in the steamer. Cook 5 minutes. Do not drain. Add all other ingredients and cook 10 minutes. Stir and cook an additional 5 minutes. Discard the bay leaf before serving.