

The Ultimate Rice Cooker Cookbook 25 Amazing Recipes You Can Make In Your Rice Cooker At Home Rice Cooker Recipes Book 1

Rice cookers are perfect for how we cook today - versatile and convenient, they have one-button technology, don't take up much counter space, and are a breeze to clean. And they can do so much more than produce foolproof rice, beans, and grains. The Ultimate Rice Cooker Cookbook shows you how to make everything from Thai Curried Rice to Chocolate Pots de Creme with Poached Fresh Cherries, from Breakfast Barley to Turkey Chili with Baby White Beans. This edition is in two volumes. The first volume ISBN is 9781458769480.

Do you have a rice cooker at home or are you planning on buying one? Needless to say, a rice cooker is a wonderful addition to your kitchen but did you think that you can only cook rice in it? Think again! The rice cooker is versatile cooking equipment that can be used for making a variety of dishes. The trouble is, not many people are familiar with using a rice cooker to make non-rice dishes. This Book will help familiarize you with the concept of cooking in a rice cooker. Not only that but you will find 25 amazing recipes you can try at home. And not just any recipes, we cover the entire gamut, from cheeseburgers to stir fry cabbage. Reading this Book will help you become an expert in cooking in a rice cooker!

120 everyday, restaurant-quality recipes that you can make in your slow cooker or Crock-Pot at home. Everyone loves restaurant-quality meals, but not everyone loves the cost. What if you could make restaurant-quality meals in your slow cooker at home, and at a fraction of the cost of the restaurants? The Stay at Home Chef Slow Cooker Cookbook features 120 incredible recipes that are simple, satisfying, and much less expensive to make than if you were eating them in a restaurant. Rachel Farnsworth (The Stay at Home Chef) creates simple, satisfying recipes that will appeal to anyone who is short on time but still wants to enjoy delicious meals at home. Every recipe in The Stay at Home Chef Slow Cooker Cookbook uses every day ingredients and features simple instructions. Slow cooking is one of the easiest and most budget-friendly ways to cook, and the Stay at Home Chef will show you how to do it right! Here's what you'll find inside: -Amazing recipes for breakfasts, sides, soups and stews, sandwiches, dips and snacks, and desserts, as well as entrée recipes for beef, chicken, pork, and pasta, grains, and beans -Simple tips for using your slow cooker, storing your meals safely, and troubleshooting common slow cooking problems -Loads of variations that will enable you to mix and match recipes to suit your family's tastes -Helpful advice for making the most of your recipes and ensuring they come out of your slow cooker perfectly cooked and just in time for dinner

Discover how to cook breakfast, soups & stews, salads & bowls, entrées, and desserts with this collection of recipes for your mini rice cooker. Looking for a fast dinner, dessert, or a tasty snack, the Mini Rice Cooker Cookbook has something for you. Forget your Crock-Pot, the bright-colored mini rice cooker is your new easy-to-use, easy-to-cook solution for everything from eggs to pad thai to chocolate cake. The perfect complement to your new appliance, the Mini Rice Cooker Cookbook has fresh ideas for every occasion, from breakfast to dessert. A mini rice cooker is perfect for cramped college dorms, small apartments, even RVs. You don't need extra kitchen tools like pots and pans for these recipes. Offering vegetarian, vegan, or gluten-free variations, the recipes in this cookbook are sure to stretch your imagination for what a rice cooker can do. Recipes include pasta, soup, stew, beans, grains, cakes, breads, and more.

If you have a rice cooker in your own home, then this is the best rice cooker cookbook for you. Inside of the book, The Ultimate Rice Cooker Cookbook-Over 25 Mouthwatering Rice Cooker Recipes: The Only Rice Cooker Cookbook You Will Ever Need you will discover over 25 delicious rice cooker recipes that no other ultimate rice cooker cookbook contains. So, what are you waiting for? Download your copy of The Ultimate Rice Cooker Cookbook-Over 25 Mouthwatering Rice Cooker Recipes: The Only Rice Cooker Cookbook You Will Ever Need and start cooking delicious meals in your rice cooker today!

You love rice and need some inspiration to get cooking? This cook book covers the most popular rice dishes using a variety of grains and techniques along with some extra treats. When cooked correctly, rice on it's own can be delicious. Add good rice to your favourite main meal and it instantly becomes more interesting. This book is about making great, simple and tasty food with the help from a rice cooker but the recipes can be made using normal everyday tools in a kitchen such as pots and pans. We would, however, advise that to get the best from your rice and the recipes in this book, having a good rice cooker would be helpful. We take you on a journey through a world of flavours from Indian dals to spicy, sweet and savoury Thai dishes to Chinese favourites and the sushi shores of Japan. We explore Mexican and Brazilian dishes, some European favourites, Middle Eastern delights and everything in between. Along the way we give guidance, tips, tricks and information on how to pair dishes with rice, how to elevate rice to a higher level and explain how rice should be eaten! We include recipes for interesting desserts you can make in a rice cooker, yes desserts! Whilst rice cookers are very good at cooking rice (surprise!)the way that they operate means that they are also good at cooking specific key dishes that are more than just rice. We show how these can give variety to your cookery skills. Finally, we give interesting facts about rice, rice cookers, grain guides and other useful information to help you on your journey to a healthier way to eat! Are you ready to be part of our rice cooker revolution?

Think a rice cooker is just for rice? Think again! While it's true that a rice cooker can save time when cooking rice, you can also cook hundreds of dishes in a rice cooker--and author and food blogger Hui Leng Tay can show you how. Inside you'll discover how to cook 300 delicious and versatile meals in your rice cooker, including: Mini Indonesian

Potato Cakes Coconut Chicken Soup Seafood Congee Spicy Italian Sausage Pasta Garlic-Infused Glass Noodles with Tiger Shrimp Sweet Corn Pancakes Toasted Pita Pizza From breakfast porridges to noodle entrées, this cookbook has it all. Whether you're looking for new ways to utilize your trusty ol' rice cooker or experiencing this resourceful appliance for the first time, you will delight in these recipes for Asian favorites, American comfort food, and more!

The Ultimate Rice Cooker Cookbook 250 No-Fail Recipes for Pilafs, Risotto, Polenta, Chilis, Soups, Porridges, Puddings, and More, from Start to Finish ReadHowYouWant.com Officially authorized by Instant Pot! Never waste extra food again with these perfect-portioned recipes for solo cooks all while using your favorite kitchen appliance—the Instant Pot. We all know and love the Instant Pot! With its quick cooking times and multiple functions, it is a fast and easy way to get a delicious meal on the table. And now you can enjoy all the benefits of using the Instant Pot without dealing with leftovers! Whether you live alone or need a quick meal just for yourself, this cookbook teaches you how to create perfectly portioned recipes right in your Instant Pot. With 175 recipes, photographs, and an easy-to-understand overview of how the Instant Pot works, this cookbook is a must-have for beginner and experienced Instant Pot users alike. With satisfying, single-serving dishes for every meal from breakfast to dinner and snacks in between, The “I Love My Instant Pot” Cooking for One Recipe Book is the perfect way to eliminate wasting food while keeping yourself full and satisfied all day long.

A collection of 200 easy, delicious recipes for the incredibly popular Instant Pot, packaged in a gorgeous hardcover format with more than 80 stunning photographs throughout. The well-tested, fully authorized recipes in The Ultimate Instant Pot Cookbook cover a range of flavors and occasions, making this the ultimate collection of recipes for the home cook who values the convenience of an electric pressure cooker. This is the only book you'll need when looking for tried-and-true classics like creamy tomato soup, ground beef stroganoff, chicken mushroom casserole, or peach cobbler; international favorites like carnitas, chicken tikka masala, or refried beans; and crave-worthy treats like French toast casserole and triple chocolate cheesecake. There are even easy entertaining recipes, like artichoke-spinach dip, and special occasion recipes such as the classic Thanksgiving favorites of mashed potatoes, creamed corn, and more. With special sections of vegetarian recipes and jams, jellies, and pickles, this collection goes deeper than other Instant Pot books and has something for everyone. And recipes for every meal of the day, from breakfast to dessert, make this book your one-stop source for mouthwatering meals all day long. Printed on high-quality paper and bound in a hardcover format filled with beautiful photographs, this is truly the ultimate book for gifting or self-purchase, and destined to become the beloved Instant Pot cookbook.

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential plant-based pantry and equipment tips
- Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements

Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

Bertrand explains how easy it is to cook jambalayas, seafood dishes, pastas, casseroles, soups, rice side dishes, and vegetables in a rice cooker--60 quick and easy meals that can be made in 30 minutes or less.

Get ready to be astounded by the range of mouthwatering meals you can create using your convenient and versatile rice cooker. In this inventive collection, Shree Mitra, creator of Truffle and Toast, shares 60 globally-inspired recipes, featuring few ingredients, little prep and no time stuck at the oven or stove. Unique flavor pairings make for simple yet exciting meals, perfect for mixing up your weeknight eats no matter how hectic your schedule. If you thought the rice cooker was just for making bland, boring rice, think again as you whip up full and delicious meals in no time at all. Enjoy craveable rice dishes like Creole Chorizo Jambalaya or Cozy Pumpkin Risotto. Try Thai Red Curry Noodles and whip up out-of-this-world truffle mac and cheese. It's easy to impress guests with seabass slathered in ginger-soy sticky sauce or Moroccan Chickpea Tagine that you set, forget and serve when company arrives. Readers can even prepare rice cooker dumplings, bao buns, cabbage rolls and more, not to mention showstopping sweets like Elderflower Posh Cake and Rich Jaggery & Coconut Kheer. With a variety of effortless noodles, pastas, stews, curries, sides, grain dishes, desserts and more, this game-changing book is a must-have for rice cooker owners everywhere.

The official Instant Pot® Cookbook for every dinner duo. Cooking for two is a lot easier with your Instant Pot®--especially when recipes are perfectly portioned for you, too! The Instant Pot® Cookbook for Two makes it easier and tastier than ever to spend quality time together over a real homemade meal. From Artichoke and Spinach Risotto to Teriyaki Chicken with rice, these rich and delicious recipes ensure no leftovers, no waste, and no guesswork when it comes to weekday meals. Plus, most recipes take only ten minutes or less to prep and are table-ready in under an hour, giving you more time to spend enjoying your company. The Instant Pot Cookbook for Two includes: A HANDY OVERVIEW covers Instant Pot® best practices, shopping tips for two, troubleshooting advice, and how to scale recipes up or down. 80+ RECIPES work with all models of the 3-quart Mini and 6-quart Lux, Duo, and Ultra. RECIPE TIPS throughout explain how to double recipes, use up ingredients, modify cooking times (if needed) for Mini and larger Lux models, and divide the labor to speed prep. Catch up on your day, re-connect or just wind down with a good meal. It's more than just sitting down to eat, it's a chance to really be together.

Not Your Mother's guide to 350 recipes for getting the most out of today's slow cooker.

The Electric Pressure Cooker Cookbook is your resource for learning all the shortcuts to make a delicious meal in a fraction of the usual time—with over 200 new family-friendly recipes from the world's leading blogger on pressure cooking Barbara Schieving (of PressureCookingToday.com). These recipes are big on flavor, imaginative in their variety, and easy to make, featuring fresh, natural, and nutritious ingredients. The Electric Pressure Cooker Cookbook features loads of tips and tricks that help you get the most from your pressure cooker, no matter what brand you own. If you're a busy parent or can't find time to make dinners after work, then you will love the Shortcut Dinners and 30-Minute Meals sections. With the terrific weeknight meals on the fly, you'll also adore the Sunday Suppers perfect for special weekend gatherings. Find recipes for every taste and diet: Robust meat and chicken dishes Vegetarian mains and sides Healthy breakfasts Tasty sandwiches, wraps, and tacos Soothing soups and stews And a big chapter full of quick and easy desserts Whether you're an experienced pressure cooker user or completely new to this time-saving device, you will return to this cookbook again and again for recipes your whole family will love.

AARP Digital Editions offer you practical tips, proven solutions, and expert guidance.

Have delicious meals on your table in under an hour! Make the easiest, tastiest meals in a flash! Let your multi-cooker work for you, and have any of the tasty soups, starters, sides, hearty dinners and desserts in this cookbook on your table in 60 minutes or less. Keep cozy with Tuscan White Bean Soup or Chicken Cacciatore, shake things up with Pesto Spaghetti Squash or Balsamic Brussels Sprouts, and indulge in Salted Caramel Cheesecake or Chocolate Bread Pudding. With Super Fast Instant Pot Pressure Cooker Cookbook, you can relax and unwind while your multi-cooker does all the work on these easy, fast, and flavorful meals! Instant Pot is a registered trademark of Double Insight Inc. Super Fast Instant Pot Pressure Cooker Cookbook is an independently created book and is not endorsed, sponsored, or authorized by Double Insight Inc.

This beautiful book will have you falling in love with your rice cooker as you use it every day for perfect-every-time rice and an incredibly surprising range of other foods. Rice cookers are ideal for the way we cook today. They are versatile and convenient, with one-button operation and a conveniently small footprint on your kitchen counter—plus, they can be cleaned in a flash when you are done cooking. Rice cookers make foolproof rice and beans, of course; but, as Beth Hensperger shows in this collection of the 100 best recipes from her earlier Ultimate Rice Cooker Cookbook, they cook a whole lot more than you might have thought. Here are all sorts of grains beyond rice, including quinoa, millet, and couscous, as well as all the popular pulses and legumes. In these pages, you will also find custards, hot cereals, and puddings, which, it turns out, cook up like a dream in the rice cooker. For substantial meals, there are a host of tasty and easy-to-make risottos, pilafs, chilis, stews, and soups, some with meats and some vegetarian. Unlike the earlier book, this new book has beautiful color photos to inspire you, as you make a heartwarming Sweet Brown Rice with Curry, Carrots, and Raisins; a zippy Fiery Pineapple Rice with Cashews and Cilantro; or a comforting Millet, Squash, and Sweet Pea Pilaf. Never has such a humble and simple-to-use kitchen appliance seemed so powerful and full of promise.

Authorized by Instant Pot and filled with beautiful photographs and more than 75 simple, well-tested comfort food recipes, this indispensable book is the ultimate collection of delicious weekday meals. The best-selling Instant Pot has been a runaway hit, with an almost cultlike following and users who swear by it. But finding delicious, well-tested, weekday-friendly recipes that are both inspiring and trustworthy has proven difficult, until now. The Essential Instant Pot Cookbook covers each meal of the day, offering plenty of tried-and-true classic recipes, such as spicy beef and bean chili, a whole roasted chicken with mushroom sauce, and decadent New York cheesecake, alongside a hearty array of contemporary meals, such as Greek-style Gigantes beans with fresh feta, braised pork loin with balsamic vinegar and caramelized onions, buttery cauliflower mashed potatoes, pork adobo, and more! Whether you're looking to expand your pressure cooker recipe repertoire or seeking the ultimate gift for the Instant Pot aficionado, this is the book to have. Book of Secrets, Tips, and Tricks of using the Comfee' Cooker to enhance the flavor of Vegetables, Lambs, Poultry products, and Soup. Have you been searching for an exceptional cookbook that contains delicious recipes and information on the Comfee' Multicooker? Then the Comfee' Cooker Cookbook will work flawlessly for you. The book gives explicit details on the Comfee' cooker and contains techniques on how to cook exquisite cuisine recipes with the appliance. With the multi-purpose rice cooker, you can steam, sauté, slow cook, and even discover new ways of preparing an old recipe with the various cook settings. Complete with 75 recipes and techniques on how to operate and cook with the Comfee' Cooker Cookbook, this book is a necessity for loyal rice cooker users all over the world. It includes The brief history of the Comfee' Cooker Components of the Comfee' Cooker and their Functions Various Functions of the COMFEE' Multicooker How to Set Up the Comfee' Multicooker Tips and Tricks for the COMFEE' Multicooker Common FAQs for COMFEE' Multicooker Cooking Time for Various Foods 75 enchanting recipes ideal for the Comfee' Multicooker What are you waiting for? Get a copy now to gain access to new and exciting rice cooker recipes.

Hawaii's Rice Cooker Cookbook shares a mother and daughter's perspective of an island family table through the lens of an everyday household appliance—the automatic rice cooker. Introduced in the 1950s, the electric rice cooker has become the workhorse of Island kitchens. Surprisingly multi-purpose, you will be as amazed with the versatility of this seemingly one-note cooker. Over 120 recipes showcase family favorites with some surprise dishes drawn from different places and times in our lives. Here are fast and simple recipes for time-constrained weekday meal preparation as well as for times when culinary experimenting is possible. Recipes include favorites such as Chicken Hekka, Vegetable Curry, homemade Mochi (Japanese rice cakes), Chili Pepper Water (the ultimate l'au table condiment), and even a Calamansi Cake. Just for fun, there are tips on regrowing

green onion and lemongrass leftovers, cultivating your own supply of sweet potato leaves, and concocting homemade vanilla extract. Hawaii's Rice Cooker Cookbook will make us see the automatic rice cooker with new eyes and expand our range of cooking options.

Eating healthy gets a whole lot easier with this delicious collection of 75 recipes—each one photographed—for nutritious and satisfying meals made quickly in your electric pressure cooker, all developed by a certified nutritionist and cookbook author for maximum health and flavor. In The Fresh and Healthy Instant Pot Cookbook, Megan Gilmore presents recipes that use easy-to-find, whole-food ingredients for simple weeknight meals from morning to night—through the revolutionary cooking power of the Instant Pot, an electric, programmable multicooker. There are gluten-free options for each recipe, and all recipes are free of refined sugar and many of the most common food allergens, yet don't scrimp on flavor. With dishes like Korean Chicken Bowls, Eggplant Parmesan Bake, Peanut Butter Crunch Granola Bars, Flourless Banana Oat Bread, and One-Pot Chocolate Cake and Frosting, following a healthy diet while enjoying your favorite whole foods has never been more achievable. Every recipe is photographed in this highly visual and information-rich collection, and also includes nutritional information (calories, fat, carbs, fiber, and protein) and detailed timing for prep, coming to pressure, cook time, and release time.

Pressure cookers will boost flavor and cut cooking time a whopping 70 percent - but only if you know how to use them. In this cookbook, author Pamela Rice Hahn teaches you about the joys of cooking with a pressure cooker. No longer the dangers they once were, these time-saving devices are godsend to busy cooks everywhere. In no time, you can whip up: Roasted Red Bell Pepper Pesto Cranberry-Braised Turkey Breast Balsamic Pork Chops with Figs Halibut in Black Olive Sauce Peanut Butter and Fudge Cheesecake For that slow-cooked taste in far less time, a pressure cooker is the perfect solution. Veteran cookbook author Hahn has been conjuring up recipes using her pressure cooker for years. With a full spectrum of pressure cooker recipes at your fingertips, you can create delicious breakfast, lunch, dinner, and dessert dishes in no time flat!

Quickly learn to use your Aroma Rice and Food cooker like a pro! Easily make the best rice and you've ever had, and amaze your friends and family with meltably tender, flavorful meals. Learn the proper times and temperatures and correct amounts to safely cook rice, meats, desserts, and other tips on how to safely use you Aroma. The Aroma Rice Cooker Cookbook will ensure you: * GET THE MOST FROM YOUR AROMA - with clear instructions so you spend your time eating amazingly delicious foods, desserts and gourmet meals instead of reading and researching how! * QUICKLY LEARN PRO TRICKS - like seasoning Yellow or Mexican rice to perfection. Adding healthy crispness to your meats. And much, more... * Provide you with easy to follow instructions and a wide range of recipes that will practically guarantee you amaze your guests with delicious rice, meat, dessert and side-dishes that are cooked to perfection and are surprisingly flavorful! * LEARN the CORRECT TEMPERATURES - to avoid under/overcooked food, getting sick from bacteria and other cooking hazards! * LEARN HOW TO COOK MEALS WHILE AT WORK - so your family can enjoy delicious home-cooked gourmet-quality meals without spending hours in the kitchen! OUR SIMPLE, NO-RISK GUARANTEE: Learn how to cook with your Aroma like a pro, and enjoy the most tender and flavorful meals that your family and friends will love, or we will refund you! If you're ready to enjoy the best Aroma meals you've ever tasted, then hit the "Add to Cart" button now! FREE SHIPPING for Amazon Prime members.

If you have a rice cooker and have yet to use it to make some of the most delicious rice cooker recipes, you are missing out! With the help of this rice cooker recipes cookbook, The Ultimate Rice Cooker Cookbook-The Best Rice Cooker Recipes Cookbook You Will Find: Over 25 Mouthwatering Rice Cooker Recipes You Will Love, you will discover how to properly utilize your rice cooker and make some of the tasty rice cooker recipes your will ever find. Inside you will discover not only a few mouthwatering recipes to make with your rice cooker, but you will also find some helpful rice cooker cooking tips that no other rice cooker cookbook contains.

Learn how to get the most out of using a rice cooker in this go-to guide—with 175 recipes for cooking nearly everything from soups and appetizers to meats, veggies, pasta, and even dessert. Rice cookers are a great way to perfectly cook rice, but they're also great for cooking just about everything else! These popular kitchen appliances can steam, stew, stir-fry, braise, and sauté, almost like a portable stovetop. In The "I Love My Rice Cooker" Recipe Book, you'll learn how to use your rice cooker to create 175 delicious, one-pot meals that are healthy and easy to make using fresh ingredients and basic pantry items. With detailed explanations of the techniques and processes you can use, this cookbook will empower you to use your rice cooker in new ways to create your favorite dishes.

Turn your rice cooker into a one-pot-meal wonder with the techniques in this book, including cooking grains on the bottom and steaming protein on top. For those who think a rice cooker is a one-hit wonder, it's time to think again. Lemon Chicken Soup with Orzo? Mixed Mushroom and Bulgur Risotto? Sausage and Broccoli Rabe with Farro? Yes, all can be made in a rice cooker! This practical cookbook details methods for preparing basic grains and collects 85 soups, stews, salads, side dishes, and complete meals, including lots of options for vegetarians and pescatarians. And the information on how to use a rice cooker to its fullest advantage—from basic, no-frills models to high-tech fuzzy-logic machines—makes it easy to put satisfying, delicious meals on the weeknight dinner table with minimal effort and maximum speed.

With [this book], you'll explore an inspiring variety of healthy, easy-to-make pressure cooker recipes-- from savory breakfasts to hearty stews to decadent desserts, and more. Packed with nutritious, family-friendly pressure cooker recipes-- plus vegetarian, gluten-free, and Paleo-friendly options-- [this book] is your go-to guide for fuss-free, all-in-one cooking.

No other book contains specific instructions including such a wide variety of >100 Quickly learn how to use your Zojirushi and all its versatile features and functions. Easily make the best rice you've ever tasted and be surprised at how many more meals and treats this versatile device can make. Learn the proper times and temperatures and correct

amounts to safely cook rice, meats, deserts, and other tips on how to safely use your Zojirushi. Delight your friends and family with meltingly tender, flavorful meals. The Zojirushi Rice Cooker Cookbook will ensure you: GET THE MOST FROM YOUR ZOJIRUSHI! - With clear instructions and photos so you spend time eating surprisingly deliciously prepared foods, deserts and gourmet meals instead of reading and researching how! QUICKLY LEARN PRO TIPS - like seasoning Yellow or Mexican rice to perfection. -how to add healthy crispness to your meats, and much, more! Provides you with easy to follow instructions and a wide range of recipes that will practically guarantee you amaze your guests with delicious rice, meat, desert and side-dishes cooked to flavorful perfection! LEARN CORRECT TEMPERATURES - to avoid under/overcooked food, getting sick from bacteria and other cooking hazards! LEARN HOW TO COOK MEALS WHILE AT WORK - so your family can enjoy delicious home-cooked gourmet-quality meals without spending hours in the kitchen. OUR SIMPLE, NO-RISK GUARANTEE: Learn how to cook with your Zojirushi like a pro and enjoy the most tender and flavorful meals your family and friends will love or we will happily refund you! If you're ready to enjoy the best Zojirushi meals you've ever tasted, then hit that "Add to Cart" button now! FREE SHIPPING for Amazon Prime members.

The rice cooker is an amazingly versatile appliance.

Get the most out of your Instant Pot or multi-cooker! Sanders provides easy-to-follow recipes that get delicious family meals to your table in almost no time at all. Comfort foods, creative side dishes, even desserts-- these recipes will make your pressure cooker your favorite appliance!

Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

NATIONAL BESTSELLERThe easiest-to-follow Instant Pot cookbook ever: 100 delicious recipes with more than 750 photographs guiding you every step of the way Jeffrey Eisner's popular Pressure Luck Cooking website and YouTube channel have shown millions of home cooks how to make magic in their Instant Pots. Now Eisner takes the patient, fun, step-by-step approach that made him an online phenomenon and delivers a cookbook of 100 essential dishes that will demystify pressure cooking for Instant Pot users of all abilities--and put an astounding dinner on the table in a flash. Every flavor-filled recipe in this book is illustrated with clear photographs showing exactly what to do in each step. There are no surprises: no hard-to-find ingredients, no fussy extra techniques, and nothing even the most reluctant cooks can't master in moments. What you see is truly what you get, in delicious and simple dishes such as: Mac & Cheese Quick Quinoa Salad French Onion Chicken Eisner's popular Best-Ever Pot Roast Ratatouille Stew And even desserts such as Bananas Foster and Crème Brûlée.

"...cooks of all tastes and skill levels will appreciate Hester's inventive and approachable collection." - Publishers Weekly Quick and Easy Plant-Based Meals for Your Instant Pot® With this must-have vegan guide, bestselling author Kathy Hester shows you how easy it is to pressure cook, steam, sauté and slow cook with your Instant Pot®. Cook an entire meal at the same time with Kathy's layered entrees and sides, try a one-pot meal or prepare beans and lentils in half the time. With recipes like Herbed French Lentils with Beets and Pink Rice, Creamy Mushroom Curry with Brown Basmati Rice Pilaf, Southern- Style Pinto Beans, Whole-Grain Cornbread, Smoky Pecan Brussels Sprouts and Tres Leches-Inspired Dessert Tamales, maintaining a vegan lifestyle has never been easier or tastier. Kathy also shows you how to save time and money by making your own homemade condiments like No-Effort Soy Yogurt, Fresh Tomato Marinara Sauce and Not-Raw Almond Milk. Make delicious vegan meals the easy way with the press of a button.

It's a multicooker--it's an air fryer--it even has a built-in crisping element! Welcome to your newest all-in-one cooking appliance obsession, the Ninja Foodi. This officially licensed book is the ultimate guide to cooking with the Foodi--with 125 recipes from Food Network celebrity chef Justin Warner who helped test and design the appliance along with full color photos. Finally, a one-step countertop cooking appliance that truly does it all. The 125 recipes in the Foodi cookbook offer air-frying, pressure-cooking, and slow-cook recipes from breakfast through dinner.

Approachable and friendly, you'll find guidance for making air-fried French toast sticks as well as perfect Japanese-style omelets; golden-brown and crisp-topped macaroni and cheese; miso-glazed cod; Singapore-style mei fun; crispy-fried chicken wings; taquitos; and even crème brûlée! Eclectic, worldly, and easy enough for every day, The Ultimate Ninja Foodi Cookbook offers something for everyone.

Enjoy Simple Easy Rice Cooker Recipes! This Aroma Rice Cooker Recipes Cookbook includes simple and delicious meals for unforgettable experience and yummy meals! Save time with this Rice Cooker Recipes Cookbook and get the dinner ready just in time for your family and friends. This book is suitable for both beginner and experienced cooks and has a wide variety of recipes for any taste. Using the rice cooker, you not only cook healthy, but you will also enjoy juicy meals that are perfectly cooked. There are a lot of rice cooker recipes inside this aroma rice cooker cookbook, including: Rice and Grains Poultry, Beef, Seafood and Pork Vegetables and Side Dishes Soups, Stews and Chillies Desserts Get a copy of this Complete Aroma Rice Cooker Recipes Cookbook and Enjoy Easy and Healthy meals!

More than just arice cooker, theInstantZest quickly steam veggies, fish, dumplings, tamales, cabbages, wontons and more with ease. This InstantZest Rice & Grain Cookbook for Beginners contains the following categories: White Rice Recipes Brown Rice Recipes Lentils Beans Steamed Vegetables 21 Days Meal Plan And More... Get a copy of this great Cookbook and enjoy

your life once and for all.

This book unlocks the rice cooker's true potential. It thoroughly explains how this appliance works and how to prepare every kind of rice, grain, and dried bean.

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