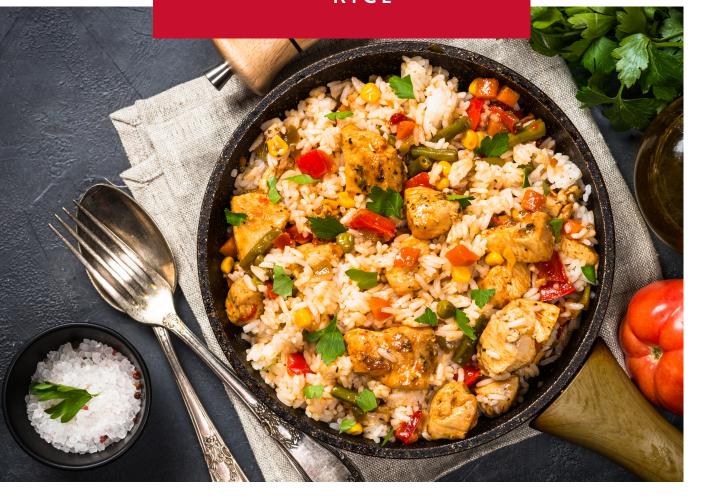






# CHICKEN WITH RICE





# **INGREDIENTS**

- 2 cups of rice
- 4 cups of chicken broth
- 1 chicken breast, cut into pieces
- 1 chopped onion
- 2 cloves of minced garlic
- 1 diced carrot
- Vegetables of your preference
- Salt and pepper to taste
- Olive oil

### **PREPARATION**

- 1. In the rice cooker, heat a little olive oil in the sauté mode.
- 2. Add the onion, garlic, and carrot. Cook until tender.
- 3. Add the chicken and cook until golden brown.
- 4. Add the rice and mix well.
- 5. Pour in the chicken broth, season with salt and pepper to taste, and mix again.
- 6. Close the lid and select the rice cooking mode.
- 7. Once it's ready, let it rest for a few minutes before serving

### QUINOA SOUP





### INGREDIENTS

- 1 cup of quinoa
- 4 cups of vegetable broth
- 1 carrot, diced
- 1 zucchini, diced
- 1 chopped onion
- 2 cloves of minced garlic
- 1 medium-sized potato, diced
- Salt and pepper to taste
- Olive oil

### **PREPARATION**

- 1. In the rice cooker, heat a little olive oil in the sauté mode.
- 2. Add the onion and garlic, and cook them until golden brown.
- 3. Add the carrot, zucchini, and potatoes, and sauté for a few minutes.
- 4. Rinse the guinoa under cold water and then add it to the rice cooker.
- 5. Pour in the vegetable broth and season with salt and pepper to taste.
- 6. Close the lid and select the rice cooking mode.
- 7. Once it's ready, let it rest for a few minutes before serving

# MUSHROOM RISOTTO





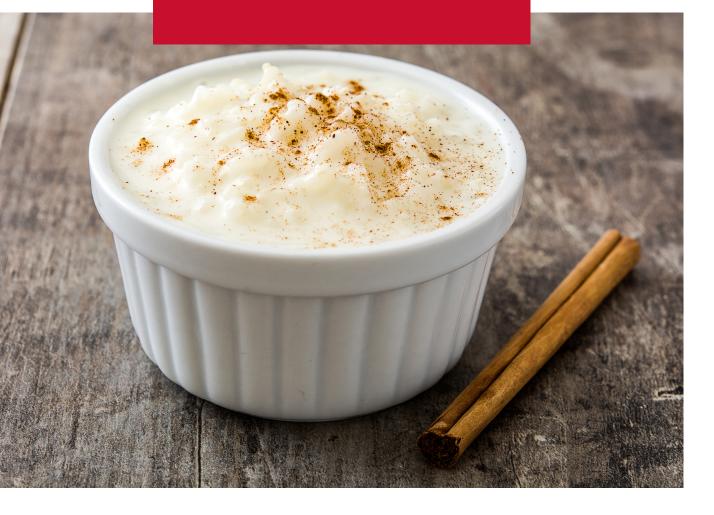
# **INGREDIENTS**

- 2 cups of Arborio rice
- 4 cups of vegetable broth
- 1 chopped onion
- 2 cloves of minced garlic
- 250 g of sliced mushrooms
- 1/2 cup of white wine
- 1/4 cup of grated Parmesan cheese
- Salt and pepper to taste
- Olive oil

### **PREPARATION**

- 1. In the rice cooker, heat a little olive oil in the sauté mode.
- 2. Add the onion and garlic, and cook them until golden brown.
- 3. Add the mushrooms and sauté until tender.
- 4. Add the rice and mix well.
- 5. Pour in the white wine and cook until it has evaporated.
- 6. Add the vegetable broth, season with salt and pepper to taste, and mix again.
- 7. Close the lid and select the rice cooking mode.
- 8. Once it's ready, add the grated Parmesan cheese and mix until melted. Let it rest for a few minutes before serving.

### RICE PUDDING





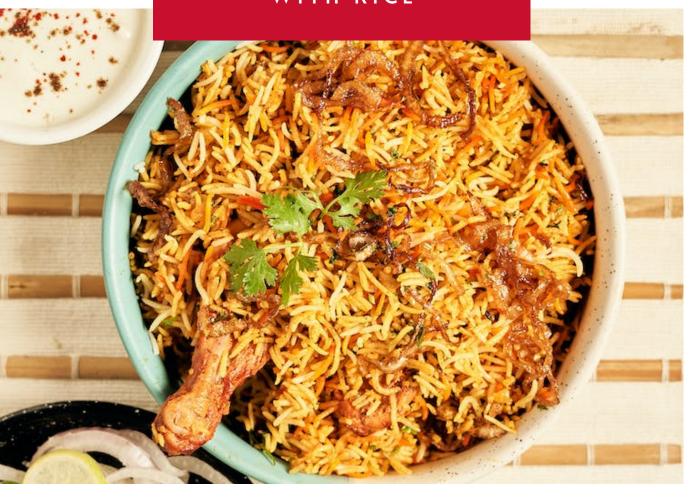
# **INGREDIENTS**

- 1 cup of rice
- 4 cups of milk
- 1/2 cup of sugar
- 1 cinnamon stick
- Lemon zest
- Raisins (optional)
- Ground cinnamon for garnish

# **PREPARATION**

- 1. In the rice cooker, mix the rice, milk, sugar, cinnamon stick, and lemon zest.
- 2. Select the rice cooking mode and let it cook.
- 3. Once it's ready, remove the cinnamon stick and lemon zest.
- 4. Add raisins, if desired, and mix.
- 5. Serve the rice pudding in individual bowls and sprinkle with ground cinnamon.

# CHICKEN CURRY WITH RICE





INGREDIENTS

- 4 chicken breasts, cut into pieces
- 1 chopped onion
- 2 cloves of minced garlic
- 1 chopped red bell pepper
- 1 can of coconut milk
- 2 tablespoons of curry paste
- 1 teaspoon of turmeric powder
- 1 teaspoon of cumin powder
- Salt to taste
- Olive oil

# **PREPARATION**

- 1. In the rice cooker, heat a little olive oil in the sauté mode.
- 2. Add the onion, garlic, and red bell pepper. Cook until tender.
- 3. Add the chicken and cook until golden brown.
- 4. Add the curry paste, turmeric, cumin, and salt. Mix well.
- 5. Pour in the coconut milk and mix again.
- 6. Close the lid and select the rice cooking mode.
- 7. Once it's ready, let it rest for a few minutes before serving. Serve with basmati rice or naan.



The best **MEMORIES** start in the **KITCHEN!**