

**COOKBOOK**

**HOLSTEIN**  
HOUSEWARES

**5-CUP RICE COOKER**



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## CHICKEN WITH RICE



**HOLSTEIN**<sup>®</sup>  
HOUSEWARES 

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## 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



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## 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 quinoa 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!**