



# 6 EASY, DELICIOUS RECIPES



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# WE HOPE YOU AND YOUR FAMILY LOVE THESE RECIPES

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Enjoy these recipes in your HOTLOGIC®. Here, we've assembled 6 recipes, including dinner meals, vegetarian meals, and breakfast meals, to delight anyone's tastebuds. Each recipe is reheating-friendly and can be cooked or reheated with ease in any HOTLOGIC®.

What is a HOTLOGIC®? It's an innovative device to reheat or cook your food—perfectly. Heat happier with HOTLOGIC®, a portable food warmer that uses thermal technology to reheat or cook food better than anything you've ever seen.





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# SPICY SHREDDED CHICKEN

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- 2-3 boneless skinless chicken breasts
- 1 jar (16 ounces) salsa
- Flour tortillas
- Optional toppings: shredded cheese, sour cream, shredded lettuce, diced tomatoes, diced onion

Place chicken breasts in your HOTLOGIC® and top with salsa. Cook for 4+ hours. 1 hour before serving, place flour tortillas on top of the container (inside the HOTLOGIC®) to warm. Remove tortillas, shred chicken with 2 forks and serve in tortillas. Top as desired.





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## PEPPERED BEEF TIPS

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- 1 lb boneless beef round tip roast or steak cut into 1.5-inch cubes
- 2 cloves garlic (minced)
- Black pepper
- 1 can of condensed French onion soup
- 1 can of condensed cream of mushroom soup
- Cooked rice or noodles

Please beef cubes in your HOTLOGIC® and season with garlic and pepper. Pour soups over beef. Cook for 4+ hours. Serve over cooked rice or noodles.



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## MUSHROOM WILD RICE

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- 1 cup vegetable broth
- 1 cup instant rice
- ½ cup diced onion
- ½ cup sliced mushrooms
- ½ cup diced red or green bell pepper
- Salt & Pepper to taste

Combine all ingredients in your  
HOTLOGIC® and stir to combine.  
Cook for 2+ hours.







VEGETARIAN MEALS

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## RED CABBAGE AND APPLES

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- 1 small head of red cabbage, cored and thinly sliced
- 1 large apple, peeled and grated
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup red wine vinegar
- 1 teaspoon ground cloves

Combine all ingredients in your HOTLOGIC®, stir to blend. Cook on high for 4+ hours, stirring halfway through.

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# BREAKFAST QUINOA

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- 1½ cups uncooked quinoa
- 3 cups water
- 3 tablespoons packed brown sugar
- 2 tablespoons maple syrup
- 1½ teaspoons ground cinnamon
- ¾ cup raisins
- Fresh blueberries, banana slices, walnuts

Combine water, quinoa, brown sugar, maple syrup, and cinnamon in your HOTLOGIC® and cook overnight. Add raisins in the last 30 minutes of cooking. Top with blueberries, bananas, walnuts and milk when serving.





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# APPLE AND GRANOLA BREAKFAST COBBLER

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- 4 apples peeled, cored, and sliced thin
- ½ cup packed light brown sugar
- 1 tablespoon lemon juice
- 1 teaspoon ground cinnamon
- 2 cups granola cereal, plus additional for garnish if desired
- 2 tablespoons butter cut into small pieces
- Yogurt or whipped cream (optional)

Place apples in your HOTLOGIC® and sprinkle brown sugar, lemon juice, and cinnamon over apples. Stir in 2 cups of granola and butter. Cook overnight. Serve warm with additional granola. Top with yogurt or whipped cream if desired.

