



DELICIOUS AND SIMPLE DISHES

A CULINARY ADVENTURE MADE EASY

One-Button KLEVA® One-Button Cooker Recipes
Simplify Your Cooking Experience



INTRODUCTION

Welcome to the world of effortless cooking with the KLEVA® One-Button Cooker Recipes! In today's fast-paced world, finding time to prepare a delicious and satisfying meal can often feel like an overwhelming challenge. But fear not, because this book is here to revolutionize your cooking routine.

Gone are the days of juggling multiple pots and pans, constantly monitoring the stove, and worrying about overcooking or undercooking your meals. With the convenience of a one-button KLEVA® Cooker, you can effortlessly create a wide range of mouth-watering dishes with just the touch of a button.

Whether you're a busy professional, a student on the go, or simply someone looking to simplify their cooking process, this book is designed to cater to your needs. We have carefully curated 36 easy and simple recipes that will transform your KLEVA® One-Button Cooker into a versatile kitchen companion, capable of preparing not



only perfect rice but also a delightful array of complete meals, side dishes, and even desserts.

Inside these pages, you'll find recipes that are both comforting and creative, showcasing a variety of cuisines and flavours. From hearty soups and stews to delectable risottos and pilaffs, from savory one-pot meals to delicate steamed dishes, we have something to please every palate.

What sets this book apart is its focus on simplicity. Each recipe is thoughtfully crafted to make the most of your one-button KLEVA® Cooker's capabilities while requiring minimal effort and ingredients. We understand the value of time, so our recipes are designed to streamline your cooking process without compromising on taste or quality.

Whether you're a novice in the kitchen or an experienced cook looking to expand your culinary repertoire, KLEVA® One-Button Cooker Recipes is your ultimate guide to effortless cooking. We'll walk you through the basics of using a KLEVA® Cooker, provide useful tips and tricks, and empower you to create delicious meals with confidence.

Get ready to embark on a culinary journey where convenience meets flavour, where simplicity meets satisfaction. The world of one-button KLEVA® One-Button Cooker cooking awaits you. So, let's dive in and discover the limitless possibilities of easy and delicious meals that will leave you and your loved ones wanting more.

KLEVA® One-Button Cooker is typically designed to cook rice efficiently. However, you can prepare more than just rice in it. Here are a few ideas for dishes you can cook in a KLEVA® One-Button Cooker:



Rice

The KLEVA® One-Button Cooker is very popular and easy to cook rice, so you can make various types of rice such as white rice, brown rice, jasmine rice, or basmati rice.

Steamed Vegetables

KLEVA® One-Button Cooker comes with a steaming basket or tray. You can place chopped vegetables, such as broccoli, carrots, or cauliflower, in the steamer basket along with a little water and cook them simultaneously while cooking rice. This allows you to have a complete meal with rice and steamed veggies.



Quinoa or Other Grains

Like rice, you can cook other grains like quinoa, couscous, or bulgur wheat in the KLEVA® One-Button Cooker. Just follow the recommended cooking instructions for the grain you are using.



Soups and Stews

SKLEVA® One-Button Cooker can be used to make simple soups or stews. You can sauté onions, garlic, and vegetables, add broth or stock, and let it simmer in the KLEVA® Cooker.

Oatmeal

You can make oatmeal or porridge in a KLEVA® One-Button Cooker by adding oats, water or milk, and any desired sweeteners or flavours. It will cook and be ready to eat when the KLEVA® One-Button Cooker completes its cooking cycle.



Eggs

Use your KLEVA® One-Button Cooker to make steamed eggs. Beat eggs with a little water, pour them into a heatproof bowl, place it in the KLEVA® Cooker, and let it steam until the eggs are cooked to your desired consistency.

Some Always Remember to read the instruction manual of your KLEVA® One-Button Cooker model for guidance on cooking times and settings. All suggestion above and below may vary depending on the features and functions of your KLEVA® Cooker.

KLEVA® ONE-BUTTON RICE COOKER RECIPES

DELICIOUS AND SIMPLE DISHES FOR A CULINARY
ADVENTURE MADE EASY

- ◆ Mexican rice
- ◆ coconut rice
- ◆ Teriyaki Chicken and Rice
- ◆ Lemon Herb Rice
- ◆ Vegetable Pilaf
- ◆ Mediterranean Rice
- ◆ Mushroom Risotto
- ◆ Jambalaya
- ◆ Cajun Shrimp and Rice
- ◆ Lentil and Rice Stew
- ◆ Chinese Fried Rice
- ◆ Hawaiian Huli Huli Chicken
- ◆ Italian Tomato and Rice Soup
- ◆ Greek Lemon Chicken and Rice
- ◆ Moroccan Chicken and Rice
- ◆ Tex-Mex Rice and Beans
- ◆ Mexican Quinoa



◆ Curried Cauliflower Rice

◆ Delicious and simple Curry

◆ Quick and Tasty Rice Pudding

◆ Super Simple Soup Recipe

◆ A Satisfying Stew in minutes

◆ Wake up to some yummy oatmeal.

◆ Fast and fresh steamed vegetables

◆ Thai Green Curry

◆ Moroccan Lamb

◆ Greek Lamb and Rice

◆ Indian Lamb Biryani

◆ A fast and fresh pasta dish

◆ Simply delicious fish dish

◆ Aglio e Olio

◆ Tomato Basil Pasta

◆ Creamy Mushroom Pasta

◆ Pesto Pasta

◆ Lemon Garlic Shrimp Pasta

◆ Avgolemono (Greek Lemon Chicken Soup)



The KLEVA® One-Button Cooker can typically cook various types of rice.

Here are some common types of rice you can cook in a KLEVA® One-Button Cooker:



White Rice

This is the most basic and commonly cooked rice in a KLEVA® Cooker. It has a fluffy texture and mild flavour.

Brown Rice

Brown rice is a healthier alternative to white rice as it contains the bran and germ, which provide more fibre and nutrients. It requires slightly longer cooking time and a bit more water than white rice.



Jasmine Rice

Jasmine rice is a fragrant variety of rice with a subtle floral aroma. It is commonly used in Southeast Asian cuisine and pairs well with various dishes.

Basmati Rice

Basmati rice is a long-grain rice known for its aromatic flavour and fluffy texture. It is often used in Indian, Middle Eastern, and Persian cuisine.





Arborio Rice

Arborio rice is a short-grain rice typically used for making risotto. It has a high starch content, which gives risotto its creamy texture.

Sushi Rice

Sushi rice is a short-grain rice specifically used for making sushi. It has a slightly sticky texture that helps hold sushi rolls together.



Wild Rice

Although not technically a rice, wild rice is often cooked alongside regular rice. It has a nutty flavour and a chewy texture. Wild rice generally requires longer cooking time than other types of rice.



MEXICAN RICE

Here's a simple and flavourful recipe for Mexican rice cooked in the KLEVA® One-Button Cooker :

INGREDIENTS

1 cup	long-grain white rice.
1 tablespoon	vegetable oil or olive oil
¼ cup	diced onion.
1 clove	garlic clove, minced.
¼ cup	tomato sauce
1 ¾ cups	chicken or vegetable broth
½ teaspoon	ground cumin
½ teaspoon	chili powder
Salt	to taste
Fresh cilantro	chopped (for garnish, optional)

INSTRUCTIONS

1. Rinse the rice under cold water to remove excess starch and drain well.
2. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the vegetable oil or olive oil.
3. Close the lid and press the cook button to heat the oil. Allow it to heat for a minute or two.
4. Add the diced onion and minced garlic to the KLEVA® One-Button Cooker pot. Sauté them for a few minutes until the onion becomes translucent and the garlic becomes fragrant.
5. Add the rinsed rice to the pot and stir it with the onion and garlic, coating the rice with oil.
6. Pour in the tomato sauce, chicken or vegetable broth, ground cumin, chili powder, and salt. Stir well to combine all the ingredients.
7. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the rice and seasonings.
8. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and give the rice a gentle stir.
9. Close the lid again and let the rice sit in the KLEVA® One-Button Cooker for about 10 minutes on the "Keep Warm" setting to allow it to absorb any remaining liquid and develop flavours.
10. After 10 minutes, fluff the rice with a fork. Taste and adjust the seasoning if needed.
11. Serve the Mexican rice garnished with fresh chopped cilantro, if desired. This recipe yields delicious Mexican rice with a well-balanced blend of flavours. It can be served as a side dish alongside various Mexican dishes or as a base for burritos, tacos, or enchiladas.



Note

Cooking times and liquid ratios may vary depending on your specific KLEVA® One- Button Cooker model. Adjust the seasoning and cooking time according to your taste preferences and the instructions provided with your KLEVA® Cooker.





COCONUT RICE

Here's a simple and tasty recipe for coconut rice cooked in the KLEVA® One-Button Cooker :

INGREDIENTS

1 cup	jasmine or basmati rice
1 cup	coconut milk
1 cup	water
½ teaspoon	salt
1 tablespoon	coconut oil (optional)
Fresh cilantro	or shredded coconut for garnish (optional)

INSTRUCTIONS

1. Rinse the rice under cold water to remove excess starch and drain well.
2. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the rinsed rice.
3. In a separate bowl, combine the coconut milk, water, salt, and coconut oil (if using). Stir well to ensure the salt is dissolved and the ingredients are evenly mixed.
4. Pour the coconut milk mixture over the rice in the KLEVA® One-Button Cooker pot. Stir gently to combine the rice and liquid.
5. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the rice and coconut milk mixture.
6. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and give the rice a gentle stir to fluff it up.
7. Close the lid again and let the rice sit in the KLEVA® One-Button Cooker for about 5-10 minutes on the "Keep Warm" setting. This allows the flavours to meld together and the rice to absorb any remaining liquid.
8. After the resting time, fluff the rice with a fork and transfer it to a serving dish.
9. Garnish the coconut rice with fresh cilantro or shredded coconut, if desired.
10. Serve the coconut rice as a side dish to complement various Asian or tropical-inspired meals.



Coconut rice is a fragrant and versatile dish that pairs well with a variety of curries, stir-fries, or grilled meats and vegetables. Adjust the salt and coconut milk ratio according to your taste preferences and be sure to follow the instructions provided with your KLEVA® One-Button Cooker for specific cooking times and settings.





TERIYAKI CHICKEN AND RICE

Here's a simple recipe for Teriyaki Chicken and Rice cooked in a KLEVA® One-Button Cooker

INGREDIENTS

2 boneless	skinless chicken breasts, cut into bite-sized pieces.
¼ cup	soy sauce
2 tablespoons	honey or brown sugar
2 tablespoons	rice vinegar
1 tablespoon	sesame oil
2 cloves	garlic, minced.
1 teaspoon	grated ginger
1 cup	jasmine or white rice
1 ¾ cups	water

OPTIONAL TOPPINGS: SLICED GREEN ONIONS, SESAME SEEDS.

INSTRUCTIONS

1. In a bowl, combine the soy sauce, honey or brown sugar, rice vinegar, sesame oil, minced garlic, and grated ginger. Stir well to create the teriyaki sauce.
2. Place the chicken pieces in the teriyaki sauce and let them marinate for about 15 minutes.
3. Rinse the rice under cold water to remove excess starch and drain well.
4. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the rinsed rice and water.
5. Arrange the marinated chicken and the teriyaki sauce on top of the rice in the pot.
6. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the rice and chicken together.
7. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and give the rice and chicken a gentle stir to mix them together.
8. Close the lid again and let the mixture sit in the KLEVA® One-Button Cooker on the "Keep Warm" setting for about 5-10 minutes. This allows the flavours to meld together and the rice to absorb any remaining liquid.
9. After the resting time, fluff the rice with a fork and transfer the Teriyaki Chicken and Rice to serving plates.
10. Garnish with sliced green onions and sesame seeds, if desired.
11. Serve the Teriyaki Chicken and Rice as a complete meal or pair it with steamed vegetables for a balanced dinner.



Note

Adjust the marinating time for the chicken according to your preference. It's always a good idea to consult the instruction manual that comes with your KLEVA® One-Button Cooker for accurate measurements and cooking instructions.





LEMON HERB RICE

Here's a simple and flavourful recipe for Lemon Herb Rice cooked in a KLEVA® One-Button Cooker:

INGREDIENTS

1 cup	jasmine or basmati rice
1 ¾ cups	water or vegetable broth
Zest of 1	lemon
2 tablespoons	freshly squeezed lemon juice
1 tablespoon	chopped fresh herbs (such as parsley, dill, or thyme)
Salt	to taste

INSTRUCTIONS

1. Rinse the rice under cold water to remove excess starch and drain well.
2. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the rinsed rice.
3. Add water or vegetable broth to the pot, following the recommended liquid-to-rice ratio provided in the instruction manual for your KLEVA® Cooker.
4. Add the lemon zest, freshly squeezed lemon juice, chopped fresh herbs, and salt to the pot. Stir gently to combine all the ingredients.
5. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the rice and flavourings.
6. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and give the rice a gentle stir to distribute the lemon zest and herbs evenly.
7. Close the lid again and let the rice sit in the KLEVA® One-Button Cooker on the "Keep Warm" setting for about 5 minutes. This allows the flavours to infuse further.
8. After the resting time, fluff the rice with a fork and transfer it to a serving dish.
9. Serve the Lemon Herb Rice as a side dish alongside grilled chicken, fish, or roasted vegetables.



The lemon zest and juice add a refreshing citrusy flavour to the rice, while the fresh herbs bring a vibrant and aromatic element. Adjust the lemon juice and herbs according to your taste preference. Be sure to follow the recommended liquid-to-rice ratio and cooking instructions provided with your KLEVA® One-Button Cooker for optimal results.





VEGETABLE PILAF

Here's a simple and flavourful recipe for Vegetable Pilaf cooked in a KLEVA® One-Button Cooker:

INGREDIENTS

1 cup	basmati or long-grain rice
1 ¾ cups	vegetable broth or water
1 tablespoon	vegetable oil or ghee
1 small	onion finely chopped.
2 cloves	garlic, minced.
1	carrot, diced.
1	bell pepper, diced.
½ cup	green peas (fresh or frozen)
1 teaspoon	ground cumin
½ teaspoon	ground coriander

½	teaspoon turmeric powder
Salt	to taste
Chopped	fresh cilantro or parsley for garnish (optional)

INSTRUCTIONS

1. Rinse the rice under cold water to remove excess starch and drain well.
2. Place the KLEVA[®] One-Button Cooker pot in the KLEVA[®] One-Button Cooker and add the vegetable oil or ghee.
3. Close the lid and press the cook button to heat the oil. Allow it to heat for a minute or two.
4. Add the chopped onion and minced garlic to the KLEVA[®] One-Button Cooker pot. Sauté them for a few minutes until the onion becomes translucent and the garlic becomes fragrant.
5. Add the diced carrot, bell pepper, and green peas to the pot. Sauté for a few more minutes until the vegetables start to soften.
6. Add the ground cumin, ground coriander, turmeric powder, and salt to the pot. Stir well to coat the vegetables with the spices.
7. Add the rinsed rice to the pot and stir it with the vegetables and spices, ensuring the rice is evenly mixed.
8. Pour in the vegetable broth or water, following the recommended liquid-to-rice ratio provided in the instruction manual for your KLEVA[®] Cooker.
9. Close the lid and press the cook button to start cooking. The KLEVA[®] One-Button Cooker will automatically cook the rice and vegetables.
10. Once the KLEVA[®] One-Button Cooker completes its cooking cycle, open the lid and give the rice a gentle stir to fluff it up.
11. Close the lid again and let the rice and vegetables sit in the KLEVA[®] One-Button Cooker on the "Keep Warm" setting for about 5-10

minutes. This allows the flavours to meld together and the rice to absorb any remaining liquid.

12. After the resting time, fluff the rice with a fork and transfer the Vegetable Pilaf to a serving dish.
13. Garnish with chopped fresh cilantro or parsley, if desired.
14. Serve the Vegetable Pilaf as a flavourful and wholesome main course or as a side dish to complement various meals.



Note

Cooking times and liquid ratios may vary depending on your specific KLEVA® One-Button Cooker model.

Adjust the seasoning, vegetables, and cooking time according to your taste preferences and the instructions provided with your KLEVA® Cooker.





MEDITERRANEAN RICE

Here's a simple and flavourful recipe for Mediterranean Rice cooked in a KLEVA® One-Button Cooker:

INGREDIENTS

1 cup	long-grain white rice.
1 ¾ cups	vegetable broth or water
1 tablespoon	olive oil
1 small	onion finely chopped.
2 cloves	garlic, minced.
1	bell pepper, diced.
½ cup	diced tomatoes (fresh or canned)
¼ cup	sliced black olives.
1 tablespoon	chopped fresh parsley.
1 teaspoon	dried oregano
Salt and pepper	to taste
Lemon wedges	for serving (optional)

INSTRUCTIONS

1. Rinse the rice under cold water to remove excess starch and drain well.
2. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the olive oil.
3. Close the lid and press the cook button to heat the oil. Allow it to heat for a minute or two.
4. Add the chopped onion and minced garlic to the KLEVA® One-Button Cooker pot. Sauté them for a few minutes until the onion becomes translucent and the garlic becomes fragrant.
5. Add the diced bell pepper to the pot and sauté for a few more minutes until the pepper starts to soften.
6. Add the rice to the pot and stir it with the vegetables, ensuring the rice is well coated with the oil and vegetables.
7. Pour in the vegetable broth or water, following the recommended liquid-to-rice ratio provided in the instruction manual for your KLEVA® Cooker.
8. Add the diced tomatoes, sliced black olives, chopped parsley, dried oregano, salt, and pepper to the pot. Stir well to distribute the ingredients evenly.
9. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the rice and Mediterranean flavours.
10. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and give the rice a gentle stir to fluff it up.
11. Close the lid again and let the rice sit in the KLEVA® One-Button Cooker on the "Keep Warm" setting for about 5 minutes. This allows the flavours to meld together and the rice to absorb any remaining liquid.

12. After the resting time, fluff the rice with a fork and transfer it to a serving dish.
13. Serve the Mediterranean Rice as a side dish or as a base for Mediterranean-inspired main courses.

OPTIONAL: SQUEEZE FRESH LEMON JUICE OVER THE RICE BEFORE SERVING FOR AN EXTRA BURST OF FLAVOUR.



Note

Cooking times and liquid ratios may vary depending on your specific KLEVA® One-Button Cooker model. Adjust the seasoning and cooking time according to your taste preferences and the instructions provided with your KLEVA® Cooker. Feel free to customize the recipe by adding other Mediterranean ingredients such as artichoke hearts, feta cheese, or roasted red peppers to enhance the flavours further.





MUSHROOM RISOTTO

Making mushroom risotto in a one-button KLEVA® One-Button Cooker is quite straightforward. Here's a simple and delicious recipe for Mushroom Risotto:

INGREDIENTS

1 cup	Arborio rice (or any short-grain rice suitable for risotto)
1 3/4 cups	vegetable or chicken broth
1 tablespoon	butter
1 tablespoon	olive oil
1 small	onion finely chopped.
2 cloves	garlic, minced.
8 ounces (225g)	mushrooms, sliced.
1/4 cup	white wine (optional)
1/4 cup	grated Parmesan cheese
Salt and pepper	to taste
Chopped	fresh parsley, for garnish (optional)

INSTRUCTIONS

1. Rinse the Arborio rice under cold water to remove excess starch and drain well.
2. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the butter and olive oil.
3. Close the lid and press the cook button to melt the butter. Allow it to melt for a minute or two.
4. Add the chopped onion and minced garlic to the KLEVA® One-Button Cooker pot. Sauté them for a few minutes until the onion becomes translucent and the garlic becomes fragrant.
5. Add the sliced mushrooms to the pot and sauté them until they release their moisture and start to brown.
6. Add the Arborio rice to the pot and stir it with the mushrooms and onions, coating the rice with the oil and butter mixture.
7. Pour in the white wine (if using) and stir until it evaporates.
8. Add the vegetable or chicken broth to the pot, following the recommended liquid-to-rice ratio provided in the instruction manual for your KLEVA® Cooker.
9. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the rice and mushrooms into a creamy risotto.
10. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and give the risotto a gentle stir.
11. Stir in the grated Parmesan cheese, and season with salt and pepper to taste.
12. Close the lid again and let the risotto sit in the KLEVA® One-Button Cooker on the "Keep Warm" setting for about 5 minutes. This allows the flavours to meld together and the risotto to achieve its desired creamy consistency.

13. After the resting time, fluff the risotto with a fork and transfer it to serving plates.
14. Garnish with chopped fresh parsley, if desired.
15. Serve the Mushroom Risotto as a flavourful and satisfying main course or as a side dish to complement various meals.



Note

Cooking times and liquid ratios may vary depending on your specific KLEVA® One-Button Cooker model.

Adjust the seasoning, mushroom quantity, and cooking time according to your taste preferences and the instructions provided with your KLEVA® Cooker.





JAMBALAYA

Jambalaya is a delicious and flavourful one-pot dish that can be adapted to be cooked in a KLEVA® One-Button Cooker. Here's a simplified recipe for Jambalaya:

INGREDIENTS

■ 1 cup	long-grain white rice.
■ 1 ¾ cups	chicken or vegetable broth
■ 1 tablespoon	olive oil
■ 1 small	onion, diced.
■ 1	bell pepper, diced.
■ 2 cloves	garlic, minced.
■ 1	celery stalk, diced.
■ 8 ounces (225g)	smoked sausage, sliced.
■ 8 ounces (225g)	chicken breast, diced.

1 can (14 ounces/400g)	diced tomatoes.
1 teaspoon	paprika
½ teaspoon	dried thyme
½ teaspoon	dried oregano
¼ teaspoon	cayenne pepper (adjust to taste)
Salt and pepper	to taste

OPTIONAL: FRESH PARSLEY OR GREEN ONIONS FOR GARNISH

INSTRUCTIONS

1. Rinse the rice under cold water to remove excess starch and drain well.
2. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the olive oil.
3. Close the lid and press the cook button to heat the oil. Allow it to heat for a minute or two.
4. Add the diced onion, bell pepper, minced garlic, and celery to the KLEVA® One-Button Cooker pot. Sauté them for a few minutes until the vegetables start to soften.
5. Add the sliced smoked sausage and diced chicken breast to the pot. Sauté until the chicken is cooked through and the sausage is lightly browned.
6. Add the rinsed rice to the pot and stir it with the vegetables and meats, ensuring the rice is well coated with the oil and flavours.
7. Pour in the chicken or vegetable broth, following the recommended liquid-to-rice ratio provided in the instruction manual for your KLEVA® Cooker.
8. Add the diced tomatoes, paprika, dried thyme, dried oregano, cayenne pepper, salt, and pepper to the pot. Stir well to distribute the ingredients evenly.

9. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the jambalaya mixture.
10. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and give the jambalaya a gentle stir.
11. Close the lid again and let the jambalaya sit in the KLEVA® One-Button Cooker on the "Keep Warm" setting for about 5-10 minutes. This allows the flavours to meld together and the rice to absorb any remaining liquid.
12. After the resting time, fluff the jambalaya with a fork and transfer it to serving plates.
13. Garnish with fresh parsley or green onions, if desired.
14. Serve the Jambalaya as a flavourful and hearty main course, traditionally accompanied by crusty bread or cornbread.



Note

Cooking times and liquid ratios may vary depending on your specific KLEVA® One-Button Cooker model. Adjust the seasoning, meat and vegetable quantities, and cooking time according to your taste preferences and the instructions provided with your KLEVA® Cooker. Feel free to customize the recipe by adding shrimp, additional vegetables, or your preferred seasonings to enhance the flavours further.





CAJUN SHRIMP AND RICE

Here's a simple and flavourful recipe for Cajun Shrimp and Rice cooked in a KLEVA® One-Button Cooker:

INGREDIENTS

1 cup	long-grain white rice.
1 ¾ cups	chicken broth or water
1 tablespoon	olive oil
1 small	onion, diced.
1	bell pepper, diced.
2 cloves	garlic, minced.
8 ounces (225g)	shrimp peeled and deveined.
1 tablespoon	Cajun seasoning
Salt and pepper	to taste

OPTIONAL: CHOPPED FRESH PARSLEY OR GREEN ONIONS FOR GARNISH



INSTRUCTIONS

1. Rinse the rice under cold water to remove excess starch and drain well.
2. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the olive oil.
3. Close the lid and press the cook button to heat the oil. Allow it to heat for a minute or two.
4. Add the diced onion, bell pepper, and minced garlic to the KLEVA® One-Button Cooker pot. Sauté them for a few minutes until the vegetables start to soften.
5. Add the shrimp to the pot and cook until they turn pink and are cooked through.
6. Sprinkle the Cajun seasoning over the shrimp and vegetables. Stir well to coat them with the seasoning.
7. Add the rinsed rice to the pot and stir it with the shrimp and vegetables, ensuring the rice is well coated with the oil and Cajun seasoning.
8. Pour in the chicken broth or water, following the recommended liquid-to-rice ratio provided in the instruction manual for your KLEVA® Cooker.
9. Stir well to distribute the ingredients evenly and ensure the seasoning is mixed with the liquid.
10. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the Cajun shrimp and rice mixture.
11. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and give the Cajun shrimp and rice a gentle stir.
12. Close the lid again and let it sit in the KLEVA® One-Button Cooker on the "Keep Warm" setting for about 5 minutes. This allows the

flavours to meld together and the rice to absorb any remaining liquid.

13. After the resting time, fluff the Cajun shrimp and rice with a fork and transfer it to serving plates.
14. Garnish with chopped fresh parsley or green onions, if desired.
15. Serve the Cajun Shrimp and Rice as a flavourful and satisfying main course.



Note

Cooking times and liquid ratios may vary depending on your specific KLEVA® One-Button Cooker model. Adjust the Cajun seasoning, vegetable quantities, and cooking time according to your taste preferences and the instructions provided with your KLEVA® Cooker. Feel free to add additional ingredients such as diced tomatoes, celery, or sausage to enhance the flavours further.





LENTIL AND RICE STEW

Here's a simple and nutritious recipe for Lentil and Rice Stew cooked in a KLEVA® One-Button Cooker:

INGREDIENTS

1 cup	green or brown lentils rinsed and drained.
½ cup	long-grain white rice.
3 cups	vegetable broth or water
1 small	onion, diced.
2 cloves	garlic, minced.
1	carrot diced.
1	celery stalk, diced.
1 can (14 ounces/400g)	diced tomatoes.
1 teaspoon	ground cumin
½ teaspoon	ground coriander

½ teaspoon	paprika
¼ teaspoon	turmeric
Salt and pepper	to taste

OPTIONAL: FRESH PARSLEY OR CILANTRO FOR GARNISH

INSTRUCTIONS

1. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the lentils, rice, diced onion, minced garlic, diced carrot, and diced celery.
2. Add the vegetable broth or water to the pot, following the recommended liquid-to-rice ratio provided in the instruction manual for your KLEVA® Cooker.
3. Add the diced tomatoes and all the spices (cumin, coriander, paprika, turmeric) to the pot.
4. Stir well to combine all the ingredients.
5. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the lentil and rice stew.
6. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and give the stew a gentle stir.
7. Close the lid again and let it sit in the KLEVA® One-Button Cooker on the "Keep Warm" setting for about 5 minutes. This allows the flavours to meld together and the stew to thicken slightly.
8. After the resting time, taste the stew and adjust the seasoning with salt and pepper as needed.
9. Serve the Lentil and Rice Stew hot, garnished with fresh parsley or cilantro if desired.
10. Enjoy the hearty and comforting lentil and rice stew as a delicious main course or as a side dish.



Note

Cooking times and liquid ratios may vary depending on your specific KLEVA® One-Button Cooker model.

Adjust the seasoning, vegetable quantities, and cooking time according to your taste preferences and the instructions provided with your KLEVA® Cooker.

You can customize the recipe by adding additional vegetables such as diced bell peppers or spinach for added nutrition and flavour.





CHINESE FRIED RICE

While traditionally Chinese Fried Rice is cooked in a wok or skillet, you can still create a simplified version in a KLEVA® One-Button Cooker. Here's a recipe for Chinese Fried Rice adapted for a KLEVA® Cooker:

INGREDIENTS

■ 1 cup	cooked rice (preferably chilled or leftover rice)
■ 2 tablespoons	vegetable oil
■ 2	eggs, lightly beaten.
■ 1	small onion, diced.
■ 1	carrot, diced.
■ ½ cup	frozen peas
■ 2	cloves garlic, minced.
■ 2 tablespoons	soy sauce
■ 1 tablespoon	oyster sauce (optional)

Salt and pepper to taste

OPTIONAL: CHOPPED GREEN ONIONS FOR GARNISH

INSTRUCTIONS

1. Heat the vegetable oil in a separate pan or skillet over medium heat.
2. Add the beaten eggs to the pan and scramble them until cooked. Remove from heat and set aside.
3. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the diced onion, diced carrot, frozen peas, and minced garlic.
4. Close the lid and press the cook button to sauté the vegetables. Allow them to cook for a few minutes until they start to soften.
5. Add the chilled cooked rice to the pot and stir it with the sautéed vegetables, breaking up any clumps of rice.
6. Pour the soy sauce and oyster sauce (if using) over the rice mixture. Stir well to evenly distribute the sauces.
7. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically heat the fried rice mixture.
8. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and give the fried rice a gentle stir.
9. Add the scrambled eggs to the pot and stir them into the rice mixture.
10. Close the lid again and let the fried rice sit in the KLEVA® One-Button Cooker on the "Keep Warm" setting for about 5 minutes. This allows the flavours to blend.
11. After the resting time, taste the fried rice and adjust the seasoning with salt and pepper as needed.
12. Serve the Chinese Fried Rice hot, garnished with chopped green onions if desired.
13. Enjoy the flavourful and satisfying Chinese Fried Rice as a delicious main course or as a side dish.



Note

The cooking time and temperature of a KLEVA® One-Button Cooker may vary. Adjust the sautéing time and seasoning according to your specific KLEVA® One-Button Cooker model and personal preferences. Feel free to customize the recipe by adding additional vegetables, cooked meat or shrimp, or other seasonings to suit your taste.





HAWAIIAN HULI HULI CHICKEN

Hawaiian Huli Huli Chicken is typically prepared on a grill, but you can adapt a simplified version for a KLEVA® One-Button Cooker. While the KLEVA® One-Button Cooker won't give you the traditional charred flavour, it can still cook the chicken and infuse it with the delicious Huli Huli sauce. Here's a recipe:

INGREDIENTS

■ 4	boneless, skinless chicken thighs
■ ¼	cup soy sauce
■ ¼	cup pineapple juice
■ 2 tablespoons	ketchup
■ 2 tablespoons	brown sugar
■ 1 tablespoon	Worcestershire sauce
■ 1 tablespoon	rice vinegar

1 teaspoon minced garlic

½ teaspoon grated ginger

OPTIONAL: PINEAPPLE SLICES AND GREEN ONIONS FOR GARNISH

INSTRUCTIONS

1. In a bowl, mix the soy sauce, pineapple juice, ketchup, brown sugar, Worcestershire sauce, rice vinegar, minced garlic, and grated ginger to create the Huli Huli sauce.
2. Place the chicken thighs in a shallow dish or Ziplock bag and pour half of the Huli Huli sauce over the chicken. Reserve the other half for basting later.
3. Marinate the chicken in the refrigerator for at least 1 hour, or ideally overnight for maximum flavour.
4. Remove the chicken from the marinade and place it in the KLEVA® One-Button Cooker pot. Discard the marinade used for marinating the chicken.
5. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the chicken.
6. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and baste the chicken with the reserved Huli Huli sauce.
7. Close the lid again and let the chicken sit in the KLEVA® One-Button Cooker on the "Keep Warm" setting for about 5 minutes, allowing the flavours to meld.
8. After the resting time, transfer the cooked Huli Huli chicken to a serving plate.
9. If desired, garnish with pineapple slices and green onions for added freshness and presentation.
10. Serve the Hawaiian Huli Huli Chicken hot as a delicious and tropical main course. It pairs well with steamed rice or a side of vegetables.



Note

The cooking time and temperature of a KLEVA® One-Button Cooker may vary. Adjust the cooking time and ensure the chicken is cooked through to an internal temperature of 165°F (74°C). If you prefer a charred exterior, you can quickly sear the chicken in a hot skillet or grill pan after cooking in the KLEVA® Cooker.





ITALIAN TOMATO AND RICE SOUP

Here's a simple and flavourful recipe for Italian Tomato and Rice Soup adapted for a KLEVA® One-Button Cooker:

INGREDIENTS

1 cup	Arborio rice or other short-grain rice
2 cups	vegetable broth or chicken broth
1 can (14 ounces/400g)	diced tomatoes.
1 small	onion, diced.
2 cloves	garlic, minced.
1	carrot, diced.
1	celery stalk, diced.
1 teaspoon	dried basil
½ teaspoon	dried oregano
Salt and pepper	to taste
Grated	Parmesan cheese, for serving (optional)
Fresh basil leaves	for garnish (optional)

INSTRUCTIONS

1. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the diced onion, minced garlic, diced carrot, and diced celery.
2. Close the lid and press the cook button to sauté the vegetables. Allow them to cook for a few minutes until they start to soften.
3. Add the Arborio rice to the pot and stir it with the sautéed vegetables.
4. Pour in the vegetable broth or chicken broth, following the recommended liquid-to-rice ratio provided in the instruction manual for your KLEVA® Cooker.
5. Add the diced tomatoes (with their juices) to the pot, along with the dried basil and dried oregano.
6. Stir well to combine all the ingredients and distribute the seasoning.
7. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the Italian tomato and rice soup.
8. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and give the soup a gentle stir.
9. Taste the soup and season with salt and pepper according to your preference.
10. Close the lid again and let the soup sit in the KLEVA® One-Button Cooker on the "Keep Warm" setting for about 5 minutes. This allows the flavours to meld together.
11. After the resting time, serve the Italian Tomato and Rice Soup hot, garnished with grated Parmesan cheese and fresh basil leaves, if desired.
12. Enjoy the comforting and delicious Italian Tomato and Rice Soup as a satisfying meal.



Note

The cooking time and liquid ratios may vary depending on your specific KLEVA® One-Button Cooker model. Adjust the cooking time and seasoning according to your taste preferences and the instructions provided with your KLEVA® Cooker. Feel free to add additional vegetables, such as diced zucchini or spinach, for added flavour and nutrition.





GREEK LEMON CHICKEN AND RICE

Here's a simple and flavourful recipe for Greek Lemon Chicken and Rice adapted for a KLEVA® One-Button Cooker:

INGREDIENTS

2	boneless, skinless chicken breasts, cut into bite-sized pieces.
1 cup	long-grain white rice.
1 ¼ cups	chicken broth
¼ cup	freshly squeezed lemon juice.
2 tablespoons	olive oil
2 cloves	garlic, minced.
1 teaspoon	dried oregano
½ teaspoon	dried thyme
½ teaspoon	salt
¼ teaspoon	black pepper

OPTIONAL: CHOPPED FRESH PARSLEY FOR GARNISH

INSTRUCTIONS

1. In a bowl, combine the minced garlic, dried oregano, dried thyme, salt, black pepper, and olive oil to create a marinade.
2. Place the chicken breast pieces in the marinade and toss to coat them well. Allow the chicken to marinate for at least 15 minutes, or up to overnight in the refrigerator for more flavour.
3. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the marinated chicken pieces.
4. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the chicken.
5. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and add the white rice, chicken broth, and freshly squeezed lemon juice to the pot with the cooked chicken.
6. Stir well to combine the ingredients.
7. Close the lid again and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the Greek lemon chicken and rice mixture.
8. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and give the mixture a gentle stir to fluff the rice and ensure the flavours are well combined.
9. Close the lid again and let it sit in the KLEVA® One-Button Cooker on the "Keep Warm" setting for about 5 minutes, allowing the flavours to meld together.
10. After the resting time, serve the Greek Lemon Chicken and Rice hot, garnished with chopped fresh parsley if desired.
11. Enjoy the delicious and tangy Greek-inspired meal.



Note

The cooking time and liquid ratios may vary depending on your specific KLEVA® One-Button Cooker model.

Adjust the cooking time and ensure the chicken is cooked through to an internal temperature of 165°F (74°C) and the rice is cooked to your desired texture.

Feel free to add additional ingredients such as diced bell peppers, cherry tomatoes, or olives for added flavour and texture.





MOROCCAN CHICKEN AND RICE

Here's a simple and flavourful recipe for Moroccan Chicken and Rice adapted for a KLEVA® One-Button Cooker:

INGREDIENTS

2 boneless,	skinless chicken thighs, cut into bite-sized pieces.
1 cup	long-grain white rice.
1 ¼ cups	chicken broth
1	small onion, diced.
2 cloves	garlic, minced.
1	carrot, diced.
½	red bell pepper, diced.
1 tablespoon	olive oil
1 teaspoon	ground cumin
½ teaspoon	ground cinnamon

½ teaspoon	ground ginger
¼ teaspoon	ground turmeric
Salt and pepper	to taste

OPTIONAL: CHOPPED FRESH CILANTRO OR PARSLEY FOR GARNISH

INSTRUCTIONS

1. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the diced onion, minced garlic, diced carrot, and diced red bell pepper.
2. Close the lid and press the cook button to sauté the vegetables. Allow them to cook for a few minutes until they start to soften.
3. Add the chicken thigh pieces to the pot and season them with ground cumin, ground cinnamon, ground ginger, ground turmeric, salt, and pepper. Stir well to coat the chicken and vegetables with the spices.
4. Drizzle the olive oil over the chicken and vegetables and stir again to evenly distribute the oil.
5. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the Moroccan chicken and vegetable mixture.
6. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and add the white rice and chicken broth to the pot with the cooked chicken and vegetables.
7. Stir well to combine all the ingredients.
8. Close the lid again and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the Moroccan chicken and rice mixture.
9. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and give the mixture a gentle stir to fluff the rice and ensure the flavours are well combined.

10. Close the lid again and let it sit in the KLEVA® One-Button Cooker on the "Keep Warm" setting for about 5 minutes, allowing the flavours to meld together.
11. After the resting time, serve the Moroccan Chicken and Rice hot, garnished with chopped fresh cilantro or parsley if desired.
12. Enjoy the aromatic and flavourful Moroccan-inspired meal.



Note

The cooking time and liquid ratios may vary depending on your specific KLEVA® One-Button Cooker model.

Adjust the cooking time and ensure the chicken is cooked through to an internal temperature of 165°F (74°C) and the rice is cooked to your desired texture. Feel free to add additional ingredients such as raisins, almonds, or chickpeas for added texture and flavour.





TEX-MEX RICE AND BEANS

Here's a simple and flavourful recipe for Tex-Mex Rice and Beans adapted for a KLEVA® One-Button Cooker:

INGREDIENTS

1 cup	long-grain white rice.
1 cup	canned black beans, rinsed and drained.
1 cup	vegetable broth or chicken broth
½ cup	diced tomatoes (canned or fresh)
½ cup	diced bell peppers (any colour)
¼ cup	diced onion.
1 clove	garlic, minced.
1 tablespoon	olive oil
1 teaspoon	chili powder
½ teaspoon	cumin
½ teaspoon	paprika

Salt and pepper to taste

OPTIONAL TOPPINGS: CHOPPED FRESH CILANTRO, SLICED AVOCADO, SHREDDED CHEESE, SOUR CREAM.

INSTRUCTIONS

1. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the diced onion, minced garlic, and diced bell peppers.
2. Close the lid and press the cook button to sauté the vegetables. Allow them to cook for a few minutes until they start to soften.
3. Add the rice to the pot and stir it with the sautéed vegetables.
4. Drizzle the olive oil over the rice and vegetables and stir to coat everything evenly.
5. Add the diced tomatoes, rinsed black beans, chili powder, cumin, paprika, salt, and pepper to the pot. Stir well to combine all the ingredients.
6. Pour in the vegetable broth or chicken broth, following the recommended liquid-to-rice ratio provided in the instruction manual for your KLEVA® Cooker.
7. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the Tex-Mex rice and beans mixture.
8. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and give the mixture a gentle stir to fluff the rice and ensure the flavours are well combined.
9. Close the lid again and let it sit in the KLEVA® One-Button Cooker on the "Keep Warm" setting for about 5 minutes, allowing the flavours to meld together.
10. After the resting time, serve the Tex-Mex Rice and Beans hot, and garnish with your favourite toppings such as chopped fresh cilantro, sliced avocado, shredded cheese, and sour cream if desired.
11. Enjoy the delicious and satisfying Tex-Mex-inspired meal.



Note

The cooking time and liquid ratios may vary depending on your specific KLEVA® One-Button Cooker model. Adjust the cooking time and ensure the rice is cooked to your desired texture. Feel free to add additional ingredients such as corn kernels or diced jalapenos for added flavour and heat.





MEXICAN QUINOA

Here's a simple and flavourful recipe for Mexican Quinoa adapted for a KLEVA® One-Button Cooker:

INGREDIENTS

1 cup	quinoa
1 ¼ cups	vegetable broth or chicken broth
1 can (14 ounces/400g)	diced tomatoes.
1	small onion, diced.
1	bell pepper, diced.
1	jalapeño pepper, seeded and finely chopped (optional)
2	cloves garlic, minced.
1 teaspoon	ground cumin
½ teaspoon	chili powder
½ teaspoon	paprika

Salt and pepper to taste

OPTIONAL TOPPINGS: CHOPPED FRESH CILANTRO, DICED AVOCADO, LIME WEDGES, SOUR CREAM.

INSTRUCTIONS

1. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the diced onion, minced garlic, diced bell pepper, and jalapeño pepper (if using).
2. Close the lid and press the cook button to sauté the vegetables. Allow them to cook for a few minutes until they start to soften.
3. Add the quinoa to the pot and stir it with the sautéed vegetables.
4. Add the diced tomatoes (with their juices) to the pot.
5. Sprinkle the ground cumin, chili powder, paprika, salt, and pepper over the quinoa and tomato mixture. Stir well to combine all the ingredients and distribute the seasoning.
6. Pour in the vegetable broth or chicken broth, following the recommended liquid-to-quinoa ratio provided in the instruction manual for your KLEVA® Cooker.
7. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the Mexican quinoa mixture.
8. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and give the mixture a gentle stir to fluff the quinoa and ensure the flavours are well combined.
9. Close the lid again and let it sit in the KLEVA® One-Button Cooker on the "Keep Warm" setting for about 5 minutes, allowing the flavours to meld together.
10. After the resting time, serve the Mexican Quinoa hot and garnish with your favorited toppings such as chopped fresh cilantro, diced avocado, lime wedges, and sour cream if desired.
11. Enjoy the delicious and nutritious Mexican-inspired meal.



Note

The cooking time and liquid ratios may vary depending on your specific KLEVA® One-Button Cooker model. Adjust the cooking time and ensure the quinoa is cooked to your desired texture. Feel free to add additional ingredients such as black beans, corn kernels, or diced tomatoes with green chilies for added flavour and texture.





CURRIED CAULIFLOWER RICE

Here's a simple and flavourful recipe for Curried Cauliflower Rice adapted for a KLEVA® One-Button Cooker:

INGREDIENTS

1	small head of cauliflower
1 tablespoon	oil (such as olive oil or coconut oil)
1	small onion finely chopped.
2 cloves	garlic, minced.
1 teaspoon	curry powder
½ teaspoon	ground cumin
¼ teaspoon	turmeric
Salt and pepper	to taste

OPTIONAL TOPPINGS: CHOPPED FRESH CILANTRO, SLICED ALMONDS, LIME WEDGES.

INSTRUCTIONS

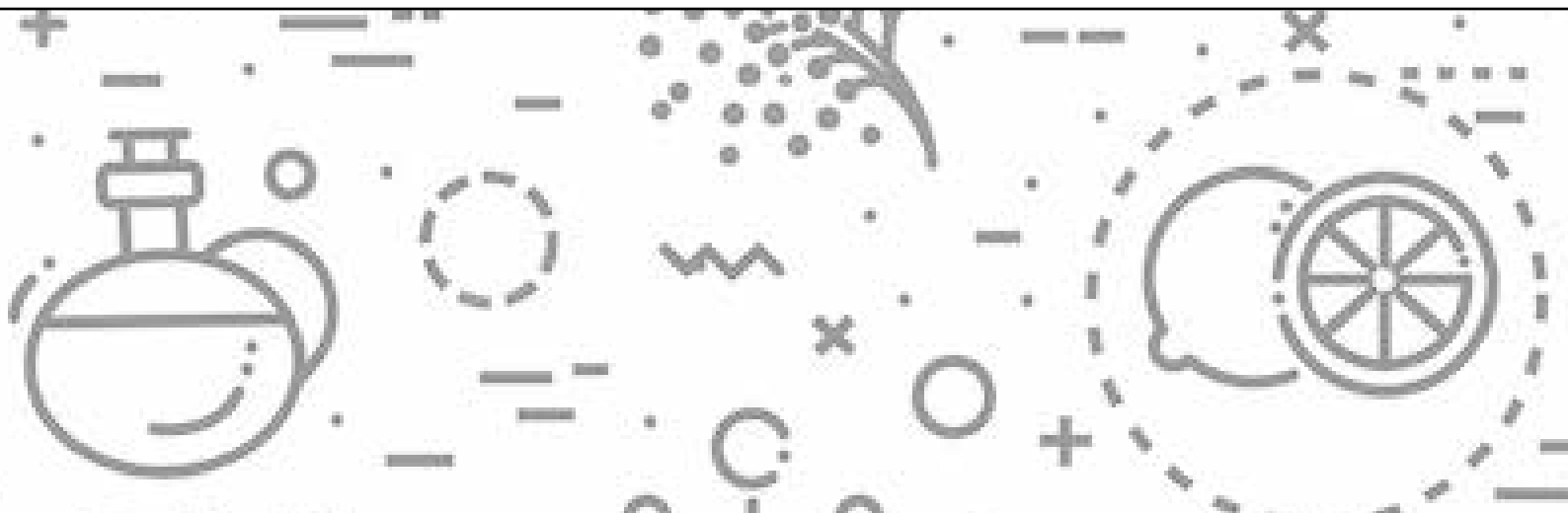
1. Cut the cauliflower into florets and remove any tough stems.
2. Place the cauliflower florets in a food processor or blender and pulse until they resemble rice grains.
3. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the oil, chopped onion, and minced garlic.
4. Close the lid and press the cook button to sauté the onion and garlic. Allow them to cook for a few minutes until they start to soften.
5. Add the cauliflower rice to the pot and stir it with the sautéed onion and garlic.
6. Sprinkle the curry powder, ground cumin, turmeric, salt, and pepper over the cauliflower rice. Stir well to combine all the ingredients and distribute the seasoning.
7. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the curried cauliflower rice.
8. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and give the cauliflower rice a gentle stir to ensure the flavours are well combined.
9. Close the lid again and let it sit in the KLEVA® One-Button Cooker on the "Keep Warm" setting for about 5 minutes, allowing the flavours to meld together.
10. After the resting time, serve the Curried Cauliflower Rice hot and garnish with your favourite toppings such as chopped fresh cilantro, sliced almonds, and lime wedges if desired.
11. Enjoy the delicious and healthy cauliflower rice dish with a hint of curry flavour.



Note

The cooking time may vary depending on your specific KLEVA® One-Button Cooker model. Adjust the cooking time and ensure the cauliflower rice is cooked to your desired texture. Feel free to add additional vegetables such as peas or bell peppers for added colour and flavour.

When cooking different types of rice in a KLEVA® One-Button Cooker, be sure to follow the recommended water-to-rice ratios and cooking times specific to each type of rice. These ratios and cooking times may vary slightly depending on the brand and model of your KLEVA® Cooker, so it's always a good idea to refer to the instruction manual that comes with your KLEVA® One-Button Cooker for accurate measurements and instructions.





DELICIOUS AND SIMPLE CURRY

Here's a recipe for a simple curry that you can make using a KLEVA® One-Button Cooker:

INGREDIENTS

1	onion finely chopped.
2	cloves of garlic, minced.
1 tablespoon	curry powder (adjust to taste)
1 can (400ml)	coconut milk
1 cup (200g)	vegetables (such as potatoes, carrots, peas, or bell peppers), diced.
1 cup (200g)	protein (such as chicken, beef, tofu, or chickpeas), diced or cubed.
1 tablespoon	cooking oil
Salt and pepper	to taste
<i>Fresh cilantro or</i>	<i>parsley, for garnish (optional)</i>
<i>Cooked rice</i>	<i>for serving.</i>

INSTRUCTIONS

1. Set your KLEVA® One-Button Cooker to its sauté or browning function. If your KLEVA® One-Button Cooker doesn't have this function, you can sauté the ingredients separately in a pan and then transfer them to the KLEVA® Cooker.
2. Add the cooking oil to the KLEVA® Cooker 's inner pot and heat it up. Once hot, add the chopped onion and minced garlic. Sauté until the onions become translucent and the garlic is fragrant.
3. Add the curry powder to the pot and stir it into the onions and garlic, allowing the spices to become fragrant.
4. Add the diced vegetables and protein of your choice (e.g., chicken, beef, tofu, or chickpeas) to the pot. Stir everything together to coat the ingredients with the curry mixture.
5. Pour in the coconut milk and season with salt and pepper to taste. Stir well to combine all the ingredients.
6. Close the KLEVA® Cooker 's lid and set it to the "Stew" or "Slow Cook" setting, if available. If your KLEVA® One-Button Cooker doesn't have these settings, simply set it to the regular cooking mode.
7. Allow the curry to cook for the recommended time according to your KLEVA® Cooker 's instructions. Typically, it may take around 30-40 minutes for the flavours to meld and the vegetables and protein to cook through.
8. Once the curry is cooked, give it a gentle stir and taste for seasoning. Adjust the salt, pepper, or curry powder if desired.
9. Serve the curry hot over cooked rice. Garnish with fresh cilantro or parsley, if desired.



Note

The cooking time and settings may vary depending on your specific KLEVA® One-Button Cooker model, so it's always recommended to consult the manufacturer's instructions for the best results. You can also customize the curry by adding additional spices, vegetables, or protein according to your preference.





QUICK AND TASTY RICE PUDDING

Here's a recipe for rice pudding using a KLEVA® One-Button Cooker:

INGREDIENTS

■ ½ cup (100g)	short-grain rice (such as Arborio or sushi rice)
■ 3 cups (720ml)	milk (dairy or plant-based)
■ ¼ cup (50g)	granulated sugar (adjust to taste)
■ 1 teaspoon	vanilla extract
■ ¼ teaspoon	ground cinnamon (optional)
■ Raisins	nuts, or dried fruits for garnish (optional)

INSTRUCTIONS

1. Rinse the rice under cold water to remove excess starch.
2. Place the rinsed rice, milk, sugar, vanilla extract, and ground cinnamon (if using) into the KLEVA® Cooker 's inner pot. Stir to combine the ingredients.
3. Close the KLEVA® Cooker 's lid and set it to the "Porridge" or "Rice Pudding" setting, if available. If your KLEVA® One-Button Cooker doesn't have these settings, set it to the regular cooking mode.
4. Allow the rice pudding to cook for the recommended time according to your KLEVA® Cooker 's instructions. It typically takes around 1 to 1.5 hours for the rice to become tender and the pudding to thicken.
5. Every 15-20 minutes, open the lid and give the rice pudding a gentle stir to ensure even cooking and to prevent sticking.
6. After the rice pudding has reached your desired consistency, give it a final stir and taste for sweetness. Adjust the sugar if needed.
7. Remove the KLEVA® Cooker 's inner pot from the heat and let the rice pudding cool for a few minutes.
8. Serve the rice pudding warm or chilled, garnished with raisins, nuts, or dried fruits if desired.



Note

The cooking time and settings may vary depending on your specific KLEVA® One-Button Cooker model, so it's always recommended to consult the manufacturer's instructions for the best results. You can also customize the rice pudding by adding flavours such as cardamom, nutmeg, or lemon zest according to your preference.





SUPER SIMPLE SOUP RECIPE

Here's a recipe for a simple soup using a KLEVA® One-Button Cooker:

INGREDIENTS

1	onion, diced.
2	cloves of garlic, minced.
1	carrot, diced.
1	celery stalk, diced.
1 cup (200g)	diced vegetables (such as bell peppers, zucchini, or broccoli)
4 cups (960ml)	vegetable or chicken broth
1 cup (200g)	cooked protein (such as diced chicken, tofu, or beans)
Salt and pepper	to taste
Fresh herbs	(such as parsley or cilantro), for garnish (optional)

INSTRUCTIONS

1. Set your KLEVA® One-Button Cooker to its sauté or browning function. If your KLEVA® One-Button Cooker doesn't have this function, you can sauté the ingredients separately in a pan and then transfer them to the KLEVA® Cooker.
2. Add a small amount of cooking oil to the KLEVA® Cooker 's inner pot and heat it up. Once hot, add the diced onion and minced garlic. Sauté until the onions become translucent and the garlic is fragrant.
3. Add the diced carrot, celery, and other vegetables of your choice to the pot. Sauté for a few minutes until the vegetables start to soften.
4. Pour in the vegetable or chicken broth and stir well to combine the ingredients.
5. Close the KLEVA® Cooker 's lid and set it to the "Soup" or "Slow Cook" setting, if available. If your KLEVA® One-Button Cooker doesn't have these settings, simply set it to the regular cooking mode.
6. Allow the soup to cook for the recommended time according to your KLEVA® Cooker 's instructions. Typically, it may take around 30-40 minutes for the flavours to meld and the vegetables to become tender.
7. Once the soup is cooked, taste for seasoning and add salt and pepper as desired.
8. If using cooked protein, such as diced chicken, tofu, or beans, add it to the soup during the last few minutes of cooking, just to heat it through.
9. Serve the simple soup hot. Garnish with fresh herbs, if desired.



Note

The cooking time and settings may vary depending on your specific KLEVA® One-Button Cooker model, so it's always recommended to consult the manufacturer's instructions for the best results. You can also add additional herbs, spices, or seasonings to customize the soup according to your taste.





A SATISFYING STEW IN MINUTES

Here's a recipe for a simple stew using a KLEVA® One-Button Cooker with a single button:

INGREDIENTS

1 pound (450g)	stewing meat (such as beef, lamb, or chicken), cut into chunks.
1	onion, diced.
2	cloves of garlic, minced.
2	carrots peeled and chopped.
2	potatoes peeled and diced.
2 cups (480ml)	beef or vegetable broth
1 cup (240ml)	diced tomatoes (canned or fresh)
1 tablespoon	tomato paste
Herbs and spices	(such as thyme, rosemary, bay leaves, salt, and pepper) to taste
Cooking oil	

OPTIONAL: ADDITIONAL VEGETABLES OF YOUR CHOICE (SUCH AS PEAS, BELL PEPPERS, OR MUSHROOMS)

INSTRUCTIONS

1. Plug in your KLEVA® One-Button Cooker and ensure it's clean and ready to use.
2. Set the KLEVA® One-Button Cooker to the regular "Cook" or "Rice" mode (or any similar default mode without specific settings).
3. Add a small amount of cooking oil to the KLEVA® Cooker 's inner pot and allow it to heat up.
4. Once the oil is hot, add the diced onions and minced garlic. Sauté until the onions become translucent and the garlic is fragrant.
5. Add the stewing meat to the pot and brown it on all sides. This step helps to seal in the flavours and add a nice texture to the stew.
6. Once the meat is browned, add the diced carrots, potatoes, and any additional vegetables of your choice to the pot. Stir everything together.
7. In a separate bowl, mix the beef or vegetable broth with the diced tomatoes and tomato paste until well combined. Pour this mixture into the KLEVA® Cooker.
8. Season the stew with your desired herbs and spices, such as thyme, rosemary, bay leaves, salt, and pepper. Stir to distribute the seasonings evenly.
9. Close the KLEVA® Cooker 's lid and allow the stew to cook for the default cooking time of the KLEVA® Cooker. This is typically around 30-40 minutes.
10. After the cooking time is complete, check the meat and vegetables for tenderness. If they are not fully cooked, you can continue cooking for a bit longer.

11. Once the stew reaches your desired consistency and the meat and vegetables are tender, give it a gentle stir and taste for seasoning. Adjust the salt and pepper if necessary.
12. Serve the simple stew hot and enjoy it as is or with a side of bread or rice.



Note

The cooking time and settings may vary depending on your specific KLEVA® One-Button Cooker model, so it's always recommended to consult the manufacturer's instructions for the best results. You can also customize the stew by adding additional vegetables or herbs according to your preference.





WAKE UP TO SOME YUMMY OATMEAL.

Here's a simple and delicious recipe for oatmeal cooked in a KLEVA® One-Button Cooker:

INGREDIENTS

1 cup rolled oats.

2 cups water

(you can also use milk or a combination of milk and water for a creamier oatmeal)

1 Pinch salt

OPTIONAL TOPPINGS: SLICED BANANAS, BERRIES, NUTS, HONEY, CINNAMON, OR ANY OTHER TOPPINGS OF YOUR CHOICE



INSTRUCTIONS

1. Rinse the rolled oats under cold water to remove any debris or dust.
2. Place the rinsed oats, water (or milk/water combination), and a pinch of salt into the KLEVA® One-Button Cooker pot. Stir gently to combine.
3. Close the KLEVA® One-Button Cooker lid and press the button to start cooking. The KLEVA® One-Button Cooker will automatically cook the oatmeal.
4. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and give the oatmeal a good stir. It should be creamy and thick.
5. Let the oatmeal sit in the KLEVA® One-Button Cooker for a few minutes with the lid closed to allow it to thicken further.
6. After a few minutes, scoop the oatmeal into bowls and add your desired toppings, such as sliced bananas, berries, nuts, honey, or cinnamon.
7. Stir the toppings into the oatmeal, and it's ready to be enjoyed!



Note

Cooking times may vary depending on your specific KLEVA® One-Button Cooker model. It's always a good idea to consult the instruction manual for cooking guidelines. Additionally, you can adjust the oatmeal-to-water ratio based on your preferred consistency. If you like thicker oatmeal, reduce the amount of water slightly, and if you prefer a thinner consistency, add a bit more water or milk.





FAST AND FRESH STEAMED VEGETABLES

Here's a simple recipe for steamed vegetables in a KLEVA® One-Button Cooker:

INGREDIENTS

- Assorted vegetables of your choice (e.g., broccoli, carrots, cauliflower, green beans)
- Water
- Salt and pepper (optional)
- Butter or olive oil (optional)

INSTRUCTIONS

1. Wash and prepare the vegetables by cutting them into bite-sized pieces or florets.
2. Add water to the KLEVA® One-Button Cooker pot, filling it to the recommended level indicated on the pot or according to the KLEVA® Cooker 's instructions.
3. Place the steaming basket or tray inside the KLEVA® Cooker.
4. Arrange the prepared vegetables in the steaming basket, making sure they are evenly spread out.
5. Close the KLEVA® One-Button Cooker lid and press the button to start cooking. The KLEVA® One-Button Cooker will automatically steam the vegetables.
6. Steam the vegetables for the recommended time. The duration will vary depending on the type and size of the vegetables. As a general guideline, most vegetables will be tender and cooked within 10-15 minutes. You can check for doneness by inserting a fork or toothpick into the vegetables. They should be easily pierced but still slightly crisp.
7. Once the vegetables are cooked to your desired level, carefully remove the steaming basket from the KLEVA® One-Button Cooker using oven mitts or tongs to protect your hands from the heat.
8. Season the steamed vegetables with salt, pepper, and a drizzle of melted butter or olive oil, if desired.
9. Serve the steamed vegetables immediately as a side dish or incorporate them into other recipes.



Remember to consult your specific KLEVA® Cooker's instruction manual for guidance on steaming vegetables and recommended cooking times, as they may vary.





THAI GREEN CURRY

Here's a simplified recipe for Thai Green Curry that you can prepare in a KLEVA® One-Button Cooker:

INGREDIENTS

500 grams	chicken breast or thigh, sliced.
1 can (400 ml)	coconut milk
2 tablespoons	Thai green curry paste
1	red bell pepper, sliced.
1	zucchini, sliced.
1 cup	green beans trimmed and halved.
1 tablespoon	fish sauce
1 tablespoon	brown sugar
Juice of 1 lime	
Fresh basil leaves	for garnish
Salt, to taste	
Cooking oil	

INSTRUCTIONS

1. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add a small amount of cooking oil. Press the cook button to heat the oil.
2. Add the Thai green curry pastes to the pot and sauté for a minute until fragrant.
3. Add the sliced chicken to the pot and cook until it's no longer pink.
4. Pour in the coconut milk, stirring well to combine it with the curry paste and chicken.
5. Close the lid and press the cook button to start cooking. Let the curry cook for about 10 minutes.
6. Open the lid and add the sliced red bell pepper, zucchini, and green beans to the pot. Stir to mix the vegetables with the curry.
7. Close the lid again and let the curry continue cooking until the vegetables are tender, which should take another 10-15 minutes.
8. Stir in the fish sauce, brown sugar, and lime juice. Taste and adjust the seasoning with salt if needed.
9. Allow the curry to sit on the "Keep Warm" setting for a few minutes to let the flavours meld together.
10. Serve the Thai Green Curry hot, garnished with fresh basil leaves.
11. You can enjoy the curry on its own or serve it over steamed rice.



Note

The cooking time may vary depending on your specific KLEVA® One-Button Cooker model. Adjust the cooking time as needed to ensure the chicken is cooked through and the vegetables are tender. You can also customize the curry by adding other vegetables like bamboo shoots, eggplant, or mushrooms, based on your preference. Enjoy the rich and aromatic flavours of Thai green curry prepared in your KLEVA® Cooker!





DELICIOUS LAMB RECIPES

*Here are five delicious lamb recipes that you can
prepare in a KLEVA® One-Button Cooker*






MOROCCAN LAMB

Here's a simple and delicious recipe for Moroccan Lamb in a KLEVA® One-Button Cooker:

INGREDIENTS

500 grams	lamb cubes
1	onion, chopped.
2 cloves	garlic, minced.
1 teaspoon	ground cumin
1 teaspoon	ground coriander
1 teaspoon	ground paprika
½ teaspoon	ground cinnamon
¼ teaspoon	ground ginger
¼ teaspoon	ground turmeric
¼ teaspoon	cayenne pepper (optional, for heat)

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1 cup	diced tomatoes (canned or fresh)
1 cup	vegetable or chicken broth
1 cup	diced carrots.
½ cup	pitted green olives.
Salt and pepper	to taste
Fresh cilantro	for garnish

INSTRUCTIONS

1. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the lamb cubes, chopped onion, and minced garlic.
2. Close the lid and press the cook button to sauté the lamb, onion, and garlic. Cook for a few minutes until the lamb starts to brown.
3. Add the ground cumin, coriander, paprika, cinnamon, ginger, turmeric, and cayenne pepper (if using) to the pot. Stir well to coat the lamb with the spices.
4. Pour in the diced tomatoes, vegetable or chicken broth, diced carrots, and green olives. Stir everything together.
5. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the Moroccan lamb mixture.
6. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and check the lamb for tenderness. If needed, cook for an additional cycle until the lamb is tender.
7. Taste the stew and adjust the seasoning with salt and pepper according to your preference.
8. Serve the Moroccan lamb hot, garnished with fresh cilantro.
9. You can pair the Moroccan lamb with couscous, rice, or bread for a complete meal.



Note

The cooking time may vary depending on your specific KLEVA® One-Button Cooker model and the size of the lamb cubes. Adjust the cooking time as needed to ensure the lamb is cooked to your desired tenderness. Enjoy the aromatic flavours of Moroccan cuisine in this easy-to-make lamb stew.





GREEK LAMB AND RICE

Here's a simplified recipe for Greek Lamb and Rice that you can prepare in a KLEVA® One-Button Cooker:

INGREDIENTS

500 grams	lamb shoulder, cubed.
1 cup	long-grain rice.
1	onion, chopped.
2 cloves	garlic, minced.
1 teaspoon	dried oregano
1 cup	diced tomatoes (canned or fresh)
1 cup	vegetable or chicken broth
¼ cup	chopped fresh parsley.
¼ cup	chopped fresh mint.
Juice of 1	lemon

■ Salt and pepper	to taste
■ Olive oil	for cooking

INSTRUCTIONS

1. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add a small amount of olive oil. Press the cook button to heat the oil.
2. Add the lamb cubes to the pot and sauté until they are browned on all sides.
3. Add the chopped onion and minced garlic to the pot and cook until they are softened.
4. Stir in the dried oregano and cook for another minute.
5. Add the diced tomatoes, rice, and vegetable or chicken broth to the pot, stirring to combine everything.
6. Close the lid and press the cook button to start cooking. Let the lamb and rice cook for the appropriate time according to your KLEVA® Cooker 's instructions.
7. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and fluff the rice with a fork.
8. Stir in the chopped parsley, mint, and lemon juice.
9. Taste the lamb and rice mixture and season with salt and pepper as desired.
10. Allow the dish to sit in the KLEVA® One-Button Cooker on the "Keep Warm" setting for a few minutes to let the flavours meld together.
11. Serve the Greek Lamb and Rice hot, garnished with additional fresh herbs if desired.
12. You can accompany the dish with a side salad or some Greek yogurt on the side.



Note

Adjust the cooking time and liquid ratios based on your specific KLEVA® One-Button Cooker model and the desired level of tenderness for the lamb. Make sure the lamb is cooked through and the rice is tender before serving. Enjoy this Greek-inspired lamb and rice dish prepared with ease in your KLEVA® Cooker!





INDIAN LAMB BIRYANI

Here's a simplified version of the Indian Lamb Biryani recipe that you can make in a KLEVA® One-Button Cooker:

INGREDIENTS

500 grams	lamb cubes
1 cup	basmati rice
1	onion thinly sliced.
2 cloves	garlic, minced.
1-inch piece	ginger, grated
2 tablespoons	biryani masala powder
½ cup	plain yogurt
1	tomato, diced.
1 cup	vegetable or chicken broth
¼ cup	chopped fresh cilantro.
¼ cup	chopped fresh mint.

■ Salt	to taste
■ Ghee or oil	for cooking

INSTRUCTIONS

1. Rinse the basmati rice under cold water until the water runs clear. Soak the rice in water for 30 minutes, then drain and set aside.
2. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add ghee or oil. Press the cook button to heat the ghee/oil.
3. Add the sliced onion to the pot and sauté until golden brown.
4. Add the minced garlic and grated ginger to the pot and sauté for another minute.
5. Add the lamb cubes to the pot and cook until they are browned on all sides.
6. In a small bowl, mix the biryani masala powder with the yogurt. Add this mixture to the pot and stir well to coat the lamb.
7. Add the diced tomato to the pot and cook for a few minutes until it softens.
8. Drain the soaked basmati rice and add it to the pot, stirring gently to combine it with the lamb and spices.
9. Pour the vegetable or chicken broth into the pot, ensuring that the liquid covers the rice and lamb.
10. Close the lid and press the cook button to start cooking. The KLEVA® One-Button Cooker will automatically cook the biryani.
11. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and fluff the biryani with a fork.
12. Garnish with chopped cilantro and mint. Let it sit in the KLEVA® One-Button Cooker on the "Keep Warm" setting for a few minutes to allow the flavours to meld.
13. Serve the Indian Lamb Biryani hot and enjoy!



Note

The cooking time may vary depending on your specific KLEVA® One-Button Cooker model. Adjust the cooking time and liquid ratios based on the instructions provided with your KLEVA® Cooker. Additionally, you can customize the biryani by adding vegetables like peas or carrots and garnishing with fried onions or roasted cashews for extra flavour and texture.





SIMPLE PASTA DISHES

Simple pasta dishes. Here's an easy recipe for one-pot pasta that you can make in a KLEVA® Cooker:

INGREDIENTS

250 grams	pasta (e.g., penne, fusilli, or spaghetti)
2 cups	water or vegetable/chicken broth
1 can (400 grams)	diced tomatoes.
1	onion finely chopped.
2 cloves	garlic, minced.
1 teaspoon	dried Italian herbs (such as oregano, basil, or thyme)
½ teaspoon	red pepper flakes (optional, for heat)
Salt and pepper	to taste
Grated	Parmesan cheese for serving.
Fresh basil leaves	for garnish

INSTRUCTIONS

1. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the pasta, water or broth, diced tomatoes (including the liquid), chopped onion, minced garlic, dried Italian herbs, and red pepper flakes (if using).
2. Close the lid and press the cook button to start cooking. Let the pasta cook according to the cooking time specified on the pasta package.
3. Once the KLEVA® One-Button Cooker completes its cooking cycle, open the lid and check the pasta for doneness. It should be al dente, with a slight bite to it.
4. Taste the pasta and season with salt and pepper as desired.
5. Serve the pasta hot, garnished with grated Parmesan cheese and fresh basil leaves.
6. You can customize the dish by adding cooked vegetables (such as sautéed mushrooms, bell peppers, or zucchini) or protein (such as cooked chicken or shrimp) to make it heartier.



Note

The cooking time may vary depending on the specific KLEVA® One-Button Cooker model and the type of pasta used. Adjust the cooking time as needed to achieve the desired level of tenderness for the pasta. Keep in mind that the texture of the pasta cooked in a KLEVA® One-Button Cooker may be slightly different from traditional stovetop cooking. Enjoy this quick and convenient one-pot pasta recipe using your KLEVA® Cooker!





SIMPLY DELICIOUS FISH DISH

Here's a simple recipe for cooking fish using KLEVA® One-Button Cooker with a single button:

INGREDIENTS

2	fish fillets (such as salmon, cod, or tilapia)
1	lemon, sliced.
2	cloves of garlic, minced.
Salt and pepper	to taste
Fresh herbs	(such as dill, parsley, or thyme), chopped.
Cooking oil	or butter for greasing

INSTRUCTIONS

1. Plug in your KLEVA® One-Button Cooker and ensure it's clean and ready to use.
2. Set the KLEVA® One-Button Cooker to the regular "Cook" or "Rice" mode (or any similar default mode without specific settings).
3. Lightly grease the inner pot of the KLEVA® One-Button Cooker with cooking oil or butter to prevent sticking.
4. Place the fish fillets in a single layer in the greased inner pot.
5. Squeeze some lemon juice over the fish fillets and sprinkle them with minced garlic, salt, and pepper. Add some fresh herbs on top for added flavour.
6. Place a few slices of lemon on top of the fish fillets for extra citrus flavour.
7. Close the KLEVA® Cooker 's lid and allow the fish to cook for the default cooking time of the KLEVA® Cooker. This will typically be around 15-20 minutes but can vary depending on the specific model.
8. After the cooking time is complete, carefully open the lid of the KLEVA® One-Button Cooker and check the fish for doneness. The fish should be opaque and flake easily with a fork.
9. If the fish needs additional cooking, you can close the lid and continue cooking for a few more minutes until it reaches the desired doneness.
10. Once the fish is cooked to your liking, carefully remove the fillets from the KLEVA® One-Button Cooker and transfer them to serving plates.
11. Serve the fish hot with a side of steamed vegetables, rice, or salad. You can also squeeze some fresh lemon juice over the fish before serving for added zest.



Note

The cooking time and settings may vary depending on your specific KLEVA® One-Button Cooker model, so it's always recommended to consult the manufacturer's instructions for the best results. The recipe can be easily adjusted to accommodate different types and sizes of fish fillets.





KLEVA® One-Button Cooker may not be ideal for cooking large pasta dishes, you can still prepare smaller pasta recipes or adapt traditional pasta dishes to fit the capacity.

Here are five popular pasta dishes that can be made using a KLEVA® Cooker:





AGLIO E OLIO

1. Cook spaghetti or linguine in a separate pot according to the package instructions.
2. In the KLEVA® Cooker's inner pot, sauté minced garlic and red pepper flakes in olive oil until fragrant.
3. Add the cooked pasta to the KLEVA® One-Button Cooker along with some pasta cooking water.
4. Toss everything together until the pasta is well coated with the garlic-infused oil.
5. Serve with grated Parmesan cheese and chopped parsley.



TOMATO BASIL PASTA

1. Cook your desired pasta in a separate pot according to the package instructions.
2. In the KLEVA® Cooker 's inner pot, heat olive oil and sauté diced onions until softened.
3. Add minced garlic and cook for another minute.
4. Pour in a can of diced tomatoes, tomato sauce, or marinara sauce and season with salt, pepper, and dried basil.
5. Let the sauce simmer for a few minutes.
6. Add the cooked pasta to the KLEVA® One-Button Cooker and stir well to combine.
7. Serve with fresh basil leaves and grated Parmesan cheese.



CREAMY MUSHROOM PASTA

1. Cook your preferred pasta in a separate pot according to the package instructions.
2. In the KLEVA® Cooker 's inner pot, melt butter and sauté sliced mushrooms until browned and tender.
3. Add minced garlic and cook for another minute.
4. Pour in heavy cream or a mixture of milk and cream cheese, stirring until well combined.
5. Season with salt, pepper, and dried thyme or parsley.
6. Add the cooked pasta to the KLEVA® One-Button Cooker and mix gently to coat the pasta with the creamy mushroom sauce.
7. Garnish with fresh herbs and grated Parmesan cheese.



PESTO PASTA

1. Cook your desired pasta in a separate pot according to the package instructions.
2. In the KLEVA® Cooker 's inner pot, mix prepared pesto sauce with a small amount of olive oil.
3. Add the cooked pasta to the KLEVA® One-Button Cooker and toss until the pasta is well coated with the pesto sauce.
4. If desired, add some cooked chicken or shrimp to the mixture for added protein.
5. Serve with a sprinkle of grated Parmesan cheese and toasted pine nuts.



LEMON GARLIC SHRIMP PASTA

1. Cook your preferred pasta in a separate pot according to the package instructions.
2. In the KLEVA® Cooker 's inner pot, sauté peeled and deveined shrimp in olive oil until pink and cooked through.
3. Add minced garlic and cook for another minute.
4. Squeeze fresh lemon juice over the shrimp and season with salt, pepper, and red pepper flakes for a kick of heat.
5. Add the cooked pasta to the KLEVA® One-Button Cooker and toss everything together until well combined.
6. Serve with a sprinkle of chopped parsley and grated Parmesan cheese.



Note

The KLEVA® One-Button Cooker may not be large enough to cook the pasta directly, but it can be used to mix the cooked pasta with the sauces and ingredients, allowing for easy preparation and clean-up.





PREPARING AVGOLEMONO (GREEK LEMON CHICKEN SOUP)

KLEVA® One-Button Cooker can be a bit challenging since the traditional method involves adding the lemon-egg mixture at the end. However, here's a simplified version of the recipe that you can try in your 1.2-liter one-button KLEVA® Cooker:

INGREDIENTS

500 grams	chicken breast or thighs cooked and shredded.
½ cup	rice
4 cups	chicken broth
2	eggs
Juice of 2	lemons
Salt and pepper	to taste
Fresh dill	or parsley, chopped (for garnish)

INSTRUCTIONS

1. Place the KLEVA® One-Button Cooker pot in the KLEVA® One-Button Cooker and add the chicken broth and rice. Press the cook button to start cooking. Let the KLEVA® One-Button Cooker cook the rice according to its instructions until the rice is tender.
2. Once the rice is cooked, add the shredded chicken to the pot and stir to combine. Close the lid and let it sit on the "Keep Warm" setting.
3. In a separate bowl, whisk together the eggs and lemon juice until well combined. Season with salt and pepper.
4. Open the KLEVA® One-Button Cooker lid and gradually pour the egg-lemon mixture into the pot, stirring continuously. Make sure to pour it slowly and stir vigorously to prevent the eggs from curdling.
5. Close the lid again and let the soup sit on the "Keep Warm" setting for a few more minutes to allow the flavours to meld together.
6. Taste the soup and adjust the seasoning with salt and pepper if needed.
7. Serve the Avgolemono soup hot, garnished with freshly chopped dill or parsley.
8. Enjoy the comforting and tangy flavours of this Greek Lemon Chicken Soup!



Note

This simplified version of Avgolemono skips the traditional step of making a roux and tempering the eggs separately. While the texture may be slightly different from the traditional method, it still provides a flavourful and satisfying soup. Adjust the cooking time and liquid ratios based on your specific KLEVA® One-Button Cooker model.

