



# DINNER PARTY

*Recipes*

**Discover the magic of Instant Pot when hosting your next dinner party - and serve up one of these delicious recipes.**

Recipes include a selection of starters and main courses.

Please note: Cooking time = Time in cooker/fryer from start to finish including set pressure release time. Does not include any preparation time or Instant Pot preheating time, or untimed natural pressure release.

If your cooker doesn't have a start button, your selected cooking program will begin automatically after 10 seconds.

*Recipes that serve 6 portions - perfect for the 'rule of 6!'*



## *Discover Amazing*

**MUSSELS WITH TOMATOES AND WHITE WINE**

**INDIVIDUAL ASPARAGUS AND GOAT CHEESE FRITTATAS**

**FRENCH ONION SOUP**

**PIZZA STYLE MUSHROOMS**

**RISOTTO WITH PANCETTA, PEAS & MUSHROOMS**

**APRICOT CHICKEN THIGHS**

**EASY OSSO BUCCO**

**SLOW COOK MARINATED FLANK STEAK WITH CRANBERRY-RASPBERRY SALSA**

**BRAISED PORK RIBS WITH GARLIC AND BAMBOO SHOOTS**

**SALMON WITH RED POTATOES AND SPINACH**

**CROWD PLEASER SPAG BOL**

**LAMB AND RICE CASSEROLE**

## MUSSELS WITH TOMATOES AND WHITE WINE

*Time: 14 minutes Servings: 6*

### INGREDIENTS

3 tbsp olive oil  
3 tbsp butter  
3 shallots, minced  
6 garlic cloves, minced  
300g cherry tomatoes, quartered  
1 tsp dried thyme  
1 tsp salt  
375ml dry white wine  
750ml fish or vegetable stock  
2.5kg mussels in the shell, scrubbed clean  
3 tbsp chopped fresh parsley  
Whole-wheat sourdough bread, toasted for serving

### INSTRUCTIONS

1. Select Sauté and set the time for 12 minutes and press start.
2. Once to temperature, heat the oil, butter, shallots, and garlic for about 4 minutes, until the butter is melted, the shallots are softened, and the garlic is bubbling but not browned.
3. Add the cherry tomatoes, thyme, and salt and sauté for another 2 minutes, until the tomatoes are slightly softened.
4. Add the wine, bring to a simmer, and cook until most of the wine has evaporated.
5. Pour in the stock, then add the mussels, discarding any that do not close to the touch.
6. Press cancel and use a wooden spoon to stir and coat the mussels in the cooking liquid and deglaze the base of the inner pot.
7. Secure the lid and select Pressure Cook on low and set the time for 2 minutes. Press Start.
8. When the pot has finished cooking, perform a quick pressure release, then remove the lid and press cancel.
9. Spoon the mussels into a large, shallow serving bowl, discarding any that failed to open and pour the cooking liquid over the top.
10. Sprinkle with the parsley and serve right away, with the toasted bread on the side for soaking up the cooking liquid.



*Use the Pot-in-Pot (PIP) cooking method with "oven-safe" ramekins to make these tasty individual frittatas.*



## INDIVIDUAL ASPARAGUS AND GOAT CHEESE FRITTATAS

*Time: 15 minutes Servings: 6*

### INGREDIENTS

- 2 tbsp extra-virgin olive oil
- 300g asparagus, trimmed and sliced 1/4 inch thick
- 2 red pepper, chopped
- 3 shallots, minced
- 100g goat cheese crumbled
- 2 tbsp minced fresh tarragon
- 2 tsp grated lemon zest
- Spray oil
- 12 large eggs
- 250ml + 60ml water
- 1 tsp table salt

### INSTRUCTIONS

1. Select Sauté and set the time for 5 minutes and press Start.
2. Once to temperature, add the oil to the inner pot until shimmering. Add the asparagus, pepper, and shallots; cook until softened. Press cancel and transfer the vegetables to bowl, then stir in goat cheese, tarragon, and lemon zest.
3. Place the metal trivet into a now-empty inner pot and add 250ml water.
4. Spray 6 x 3.5" ramekins with oil spray. Beat the eggs, 60ml water and salt in large bowl until thoroughly combined.
5. Divide vegetable mixture between prepared ramekins, then pour egg mixture over top (you may have some left over).
6. Place the ramekins on a trivet, and arrange in a pyramid formation, or alternatively cook 3 at a time.
7. Secure the lid and select Pressure Cook on high and set the time for 10 minutes. Press Start.
8. When the pot has finished cooking, perform a quick pressure release, then remove the lid and press cancel.
9. Carefully transfer the ramekins to a wire rack and let them cool slightly before running a knife around the inside edge of the ramekins to loosen frittatas, then invert onto individual serving plates.

## FRENCH ONION SOUP

*Time: 27 minutes Servings: 6*

### INGREDIENTS

- 60g butter
- 4 medium yellow onions, sliced
- 1 tsp sugar
- 1 tsp salt
- 1 tsp black pepper
- 60ml dry white wine or sherry
- 1.4L beef stock
- 12 slices French bread
- 80g shredded Gruyere or Swiss cheese

### INSTRUCTIONS

1. Select Sauté and set the time for 20 minutes and press Start.
2. Once to temperature, add the butter to the inner pot, and once melted add the onions and cook for 15 minutes, stirring occasionally.
3. Add the sugar, salt, and pepper; cook for another 5 minutes, until onions are golden brown.
4. Add the wine and cook for about a minute until evaporated. Stir in the stock and mix well, then use a wooden spoon to deglaze the base of the inner pot, then press cancel.
5. Secure the lid and select Pressure Cook on high and set the time for 5 minutes. Press Start.
6. When the pot has finished cooking, perform a quick pressure release, then remove the lid and press cancel.
7. Ladle soup into individual bowls; top with 1 or 2 slices bread and a few tbsp of cheese.
8. Place bowls on large baking sheet, and either place in your Vortex Air Fryer, Duo Crisp with Air Fryer Lid, or alternatively a heated grill for 1 to 2 minutes or until bread is toasted and cheese is melted and browned.



Photo by Dana DeVolk on Unsplash

## PIZZA STYLE MUSHROOMS

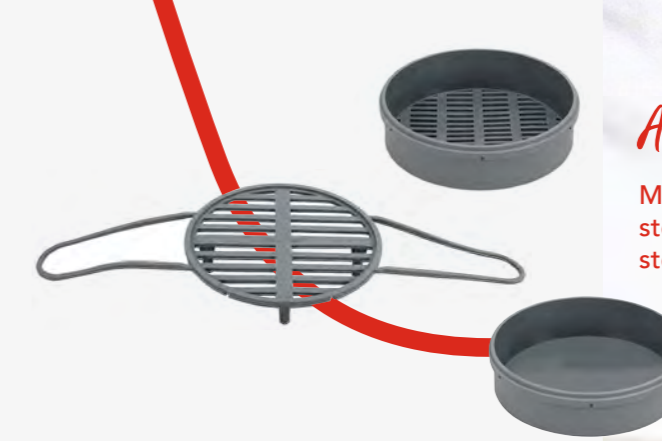
*Time: 2 minutes Servings: 6*

### INGREDIENTS

- 120g tomato & basil pizza sauce
- 12 large portobello mushrooms, stalks removed
- 60g shredded mozzarella
- 120g pepperoni, diced
- 360ml Water
- 6 fresh basil leaves, torn

### INSTRUCTIONS

1. Spoon pizza sauce evenly into each mushroom cap to cover bottoms. Top with mozzarella cheese and then pepperoni.
2. Pour water into the inner pot and add the metal trivet.
3. Place stuffed mushrooms in a steamer basket, then place on top of the trivet.
4. Select Pressure Cook on low and set the time to 2 minutes.
5. When the pot has finished cooking, perform a quick pressure release, then remove the lid and press cancel.
6. Transfer mushrooms to a serving dish. Garnish with basil. Serve warm.



### Accessory tips

Maximise your space in your Instant Pot with our silicone steam rack with long legs to keep it out of the water when steaming, and handles for safe and easy removal.



**Instant**  
Discover Amazing™

## RISOTTO WITH PANCETTA, PEAS & MUSHROOMS

*Time: 25 minutes Servings: 6*

### INGREDIENTS

110g unsalted butter

2 shallots, minced

130g pancetta

3 cloves garlic, minced

2 tbsp fresh thyme leaves

900g fresh shiitake mushrooms

660g Arborio rice

250ml dry white wine

1.4L chicken stock

200g peas

Salt & Pepper

80g shaved Parmesan cheese, plus more for garnish

Pea shoots or rocket for garnish

### INSTRUCTIONS

1. Select Sauté and set the time for 15 minutes and press Start.

2. Once to temperature, add the butter and once melted, add the shallots, and cook, stirring occasionally, until translucent.

3. Add the pancetta, stirring often, until the fat starts to render, then add the garlic, thyme and mushrooms and continue to cook, stirring occasionally, for about 5 minutes

4. Add the rice to the inner pot and use a wooden spoon to give everything a stir until the rice starts to look slightly translucent.

5. Pour in the wine and stir until the wine is reduced by half, then add the stock and deglaze the base of the inner pot with the spoon.

6. Secure the lid and select Pressure Cook on high and set the time for 10 minutes. Press Start.

7. When the pot has finished cooking, perform a quick pressure release, then remove the lid.

8. Stir in the peas and cook until heated through then season with salt and pepper and add the parmesan.

9. Spoon onto individual plates or shallow bowls, garnish with pea shoots or rocket and extra Parmesan, and serve.



## APRICOT CHICKEN THIGHS

*Time: 47 minutes Servings: 6*

### INGREDIENTS

2 tbsp vegetable oil  
6 chicken thighs  
110g apricot jam  
2 tbsp soy sauce  
250ml water

### INSTRUCTIONS

1. Select Sauté and set the time for 12 minutes and press Start.
2. Once to temperature, add the oil to the inner pot and 3 of the chicken thighs and cook until golden brown, about 3 minutes on each side. Repeat with remaining thighs. Press Cancel.
3. In a medium bowl, whisk together the jam and soy sauce and toss in the thighs until well coated, then leave to marinate for half an hour.
4. Add the water to the inner pot, then place the metal trivet inside and arrange thighs on top of the trivet.
5. Secure the lid and select Pressure Cook on high and set the time for 20 minutes. Press Start.
6. When the pot has finished cooking, allow the pressure to release naturally for 10 minutes, then quick release the remaining pressure, and remove the lid and press Cancel.
7. Transfer the thighs to a serving plate, then select Sauté again and let the liquid simmer and thicken for about 5 minutes, whisking frequently.
8. Drizzle thickened sauce over chicken, to serve.



## EASY OSSO BUCCO

*Time: 4 hours 25 minutes Servings: 6*

### INGREDIENTS

4 tsp olive oil  
6 veal shanks, about 280g each  
2 onions, finely chopped  
3 carrots, finely chopped  
1 stick of celery, finely chopped  
250ml chicken stock  
1 tbsp rosemary  
2 tsp thyme  
400g can of whole plum tomatoes, diced  
4 garlic cloves, minced  
1 tsp salt  
1 tsp black pepper freshly ground  
175ml dry white wine  
Handful of fresh parsley, finely chopped  
1 tsp orange rind, grated

### INSTRUCTIONS

1. Select Sauté and set the time for 15 minutes and press Start.
2. Once to temperature, add the oil to the inner pot and brown the shanks on all sides (you may want to work in batches) then set the shanks to one side.
3. Press cancel, add all the remaining ingredients into the inner pot, and use a wooden spoon to stir, deglazing the base of the inner pot to loosen browned bits.
4. Secure the lid and turn the steam release handle to the "Venting" position and select Slow Cook. Adjust the time to 4 hours, and press Start.
5. Once the program has finished, remove the veal from the inner pot and set to one side to keep warm. Press cancel and skim any fat from surface of cooking liquid.
6. Select Sauté again, and bring to a gentle boil for about 10 minutes, until the liquid has reduced by about half.
7. Divide veal among 6 shallow bowls; top evenly with cooking liquid and Enjoy!





### Accessory tips

Use an Instant Pot Glass Lid when Slow Cooking to allow moisture and steam to release and prevent overcooking.

## SLOW COOK MARINATED FLANK STEAK WITH CRANBERRY-RASPBERRY SALSA

*Time: 9 hours Servings: 6*

### INGREDIENTS

- 6 tbsp fresh lime juice
- 60ml chilli sauce
- 3 drops Tabasco
- 35g taco seasoning (1 pack)
- 900g flank steak, trimmed
- 5 spring onions, sliced in 2-inch pieces
- Handful of coriander, finely diced
- 1 Jalapeno pepper, chopped and seeded
- 1 tsp ground cumin
- 340ml cranberry-raspberry juice
- 16 tortillas

### INSTRUCTIONS

1. Combine 5 tbsp lime juice, chilli sauce, Tabasco, and taco seasoning in the inner pot.
2. Add the steak to the pot, turning to coat.
3. Secure the lid and turn the steam release handle to the "Venting" position and select Slow Cook. Adjust the time to 9 hours, and press Start.
4. Place the spring onions, coriander and jalapeño pepper in a food processor and pulse until finely chopped. Add the remaining 1 tbsp lime juice, cumin, and cranberry-raspberry juice and process until smooth.
5. Spoon mixture into a bowl; cover and chill in the fridge until needed.
6. When the slow cook time is up, remove the steak from the cooker and discard any cooking liquid.
7. Shred the steak into bite-sized pieces and serve in warmed tortillas with the cranberry sauce.





## BRAISED PORK RIBS WITH GARLIC AND BAMBOO SHOOTS

*Time: 51 minutes Servings: 6*

### INGREDIENTS

1kg pork spareribs  
1 tbsp olive oil  
2-3 slices fresh ginger  
2 spring onions, rinsed and cut into 2-inch length  
5-6 cloves garlic  
1 star anise  
225g tin of bamboo shoots  
20ml cooking wine  
80ml soy sauce  
1 tsp salt  
2 tsp sugar  
100ml water  
20ml sesame oil

### INSTRUCTIONS

1. Remove membrane from the back of the ribs then wash and cut between bones into small pieces. Rinse and drain.
2. Select Sauté and set the time for 10 minutes and press Start.
3. Once to temperature, add the oil to the inner pot, and then the ginger, spring onions, garlic, and star anise for about 1 minute. Toss in pork ribs, and cook for 3-4 minutes until the ribs start to turn brown.
4. Add bamboo shoots and sauté for another 1-2 minutes, then add all the remaining ingredients and bring to a boil.
5. Secure the lid and select Pressure Cook on high and set the time for 36 minutes. Press Start.
6. When the pot has finished cooking, allow the pressure to release naturally for 5 minutes, then quick release any remaining pressure and remove the lid and press cancel.
7. Select Sauté again and stir occasionally until the sauce is reduced to 1/4 of its original volume.
8. Transfer to a serving bowl and serve over rice.



## SALMON WITH RED POTATOES AND SPINACH

*Time: 10 minutes Servings: 6*

### INGREDIENTS

700g small red potatoes quartered  
375ml water  
3 tsp salt divided  
3 tsp black pepper divided  
6 salmon filets  
1 tsp paprika  
1 tsp lemon zest  
6 garlic cloves, minced  
3 tbsp olive oil  
800g baby spinach  
6 lemon wedges

### INSTRUCTIONS

1. Place the potatoes in the inner pot and add the water, 1 tsp salt and 1 tsp pepper. Then place a steam rack on top of the potatoes.
2. Top the salmon with the paprika, lemon zest and another 1 tsp salt and 1 tsp pepper, then place the salmon on top of the steam rack.
3. Secure the lid and select Pressure Cook on high and set the time for 3 minutes. Press Start.
4. When the pot has finished cooking, allow for a natural pressure release and when the float valve drops, remove the lid and press cancel.
5. Take the salmon and steam rack out of the inner pot and set aside.
6. Select Sauté and set the time for 5 minutes. Cook the potatoes for 1 minute, then add the garlic and cook for another 2 minutes, stirring frequently.
7. Stir in the oil and the remaining salt and pepper, then use a fork to gently mash the potatoes to achieve a chunky texture.
8. Press the Cancel button, then add the spinach and stir until wilted, about 1-2 minutes.
9. Serve the salmon on top of the potato and spinach mixture with the lemon wedges.



*Sauté then  
Pressure Cook  
all in your  
Instant Pot for  
ultimate one  
pot cooking!*



## CROWD PLEASER SPAG BOL

*Time: 26 minutes Servings: 6*

### INGREDIENTS

1 tbsp olive oil  
2 red onions, diced  
4 garlic cloves, finely chopped  
225g Italian sausage meat  
350g beef mince  
700ml chicken stock  
125ml red wine  
600g passata  
2 tsp salt  
2 tsp ground pepper  
4 tsp Italian seasoning /  
mixed herbs  
450g spaghetti  
85g tomato paste  
For serving grated Parmigiano  
Reggiano

### INSTRUCTIONS

1. Select Sauté and set the time for 15 minutes and press Start.
2. Once to temperature, add the oil to the inner pot, and then the red onion and garlic.
3. Sauté for about 2-3 minutes, then crumble in the sausage meat followed by the beef mince.
4. Continue to cook for another 5-6 minutes, stirring often, until the meat is lightly browned, breaking up any clumps.
5. Add the stock and red wine, then use a wooden spoon to deglaze the base of the pot.
6. Stir in the passata, salt & pepper, and Italian seasoning/mixed herbs. Continue heating for about 5 minutes until wisps of steam rise from the liquids, then press cancel to turn off the heat.
7. Break the spaghetti in half and lay in a crosshatch pattern on top of the sauce.
8. Secure the lid and select Pressure Cook on high and set the time for 5 minutes. Press Start.
9. When the pot has finished cooking, perform a quick pressure release, then remove the lid and press cancel.
10. Select Sauté again and as the sauce comes to a simmer, stir in the tomato paste. Simmer for 1 minute, stirring constantly; then turn off the heat.
11. Leave for 5 minutes so the pasta can continue to absorb more sauce, stirring once or twice to prevent sticking.
12. Serve with finely grated Parmigiano Reggiano.

### Accessory tips

Clean up after cooking rice is even easier with an Instant Pot non-stick ceramic inner pot.



## LAMB AND RICE CASSEROLE

*Time: 21 minutes Servings: 6*

### INGREDIENTS

210g Basmati rice	For the Garnish:
120g plain Greek yogurt	1 onion, thinly sliced
1 onion, finely diced	1 tsp vegetable oil
60g chopped fresh coriander	1 tsp salt
40g chopped fresh mint	1/2 cup fresh coriander
1 chilli seeded, if desired, and minced	
1 tbsp minced fresh ginger	
1 tbsp minced garlic	
2 tsp garam masala	
1 tsp salt	
1 tsp ground turmeric	
1 tsp cayenne pepper	
1 tsp ground cardamom	
1 tsp ground cinnamon	
1 tsp ground cloves	
450g lamb shoulder, trimmed and cut into bite-size cubes	
250ml water	

### INSTRUCTIONS

1. Place the rice in a colander and rinse under cool running water; set aside to soften and absorb some of the water.
2. In a large bowl, combine the yogurt, diced onion, coriander, mint, chilli, ginger, garlic, garam masala, salt, turmeric, cayenne, cardamom, cinnamon, and cloves. Whisk to combine. Add the lamb and toss to coat. Allow the mixture to stand at room temperature for 30 minutes while the rice rests.
3. Meanwhile, to prepare the garnish, preheat a grill and line a rimmed baking sheet with foil.
4. Break the onion slices apart with your fingers and arrange them on the prepared baking sheet. Drizzle with the oil and season with the salt. Toss to combine. Grill the onions for about 15 minutes, stirring only once or twice.
5. In the Instant Pot, arrange the lamb mixture so it covers the bottom of the inner pot, then carefully spread the rice all over the meat in a uniform layer.
6. Pour the water over the rice, gently pushing down on the rice until it is submerged in the water. (Do not mix the lamb and rice together.)
7. Secure the lid and select Pressure Cook on high and set the time for 6 minutes. Press Start.
8. When the pot has finished cooking, allow for a natural pressure release, then remove the lid and press cancel.
9. Serve topped with the browned onion garnish and fresh coriander.



Make mealtimes  
amazing