



RICE COOKER RECIPES

Thanks for choosing this rice cooker from Tasty. Get started with these recipes to make your own freshly cooked meals!



CHICKEN & VEGETABLE RICE

Ingredients

3 cups uncooked long-grain rice (rinsed)
3 $\frac{3}{4}$ cups chicken broth (or water + bouillon)
1 lb boneless chicken breast or thighs, diced
1 cup carrots, diced
1 cup peas (fresh or frozen)
1 small onion, finely chopped
2 garlic cloves, minced
2 tbsp olive oil or butter
1 tsp paprika
 $\frac{1}{2}$ tsp cumin
Salt & pepper, to taste
Fresh parsley for garnish

Preparation

1. Rinse rice until water runs clear.
2. In the rice cooker pot, add rice, broth, chicken, carrots, peas, onion, garlic, oil, and spices. Stir well.
3. Start the cooking cycle and cook until done.
4. Fluff with a fork, taste for seasoning, and garnish with parsley before serving.



RICE COOKER GREEN TEA CAKE

Ingredients

1.7 oz white chocolate
¼ cup sugar
¾ cup milk
2 eggs
2 cups flour
3 ½ tablespoons
matcha green tea
powder
1 tablespoon baking
powder

Garnish

1.7 oz white chocolate
strawberry
blueberry

Preparation

1. Warm up milk until almost boiling.
2. In a bowl, put in the white chocolate and sugar, then pour over warm milk and mix until chocolate is melted.
3. Add 2 eggs and mix.
4. Add flour, green tea powder, and baking powder into the mixture. Pour into the rice cooker pan and cook for 1 hour.
5. Take the cake out from the pan and let it cool.
6. Glaze with melted white chocolate, then add the strawberries and blueberries.
7. Enjoy!