

Quick Easy Rice Cooker Meals Over 60 Recipes For Breakfast Main Dishes Soups And Desserts

The rice cooker is an amazingly versatile appliance.

Discover your rice cooker's full potential with an incredible range of delicious one-pot meals, side dishes, appetizers, and even breakfasts and desserts. Russell Hobbs Rice Cooker is perfect for how we cook today: Versatile and convenient, they have one-button technology, don't take up too much counter space, and are a breeze to clean. And they can do so much more than produce foolproof rice, beans, and grains. The UK Russell Hobbs Rice Cooker Cookbook For Beginners will ensure you: GET THE MOST FROM YOUR RUSSELL HOBBS With clear instructions so you spend time eating surprisingly deliciously prepared foods, deserts and gourmet meals instead of reading and researching how! QUICKLY LEARN PRO TIPS like seasoning Yellow or Mexican rice to perfection. -how to add healthy crispness to your meats, and much, more! Provides you with easy to follow instructions and a wide range of recipes that will practically guarantee you amaze your guests with delicious rice, meat, desert and side-dishes cooked to flavorful perfection! LEARN CORRECT TEMPERATURES to avoid under/overcooked food, getting sick from bacteria and other cooking hazards! LEARN HOW TO COOK MEALS WHILE AT WORK so your family can enjoy delicious home-cooked gourmet-quality meals without spending hours in the kitchen. The UK Russell Hobbs Rice Cooker Cookbook For Beginners will provide 1000-Day Foolproof, Quick & Easy Recipes for Your Russell Hobbs 19750 Rice Cooker and Steamer. So, come on getting it and starting to cook the Foolproof, Quick & Easy food with your family.

This book unlocks the rice cooker's true potential. It thoroughly explains how this appliance works and how to prepare every kind of rice, grain, and dried bean.

Introducing the lifesaving cookbook for every mother with kids at home!the book that solves the 20 most common cooking dilemmas. What's your predicament: breakfast on a harried school morning? The Mom 100fs got it!Personalized Pizzas are not only fast but are nutritious, and hey, it doesn't get any better than pizza for breakfast. Kids making noise about the same old lunch? The Mom 100fs got it!three different Turkey Wraps, plus a Wrap Blueprint delivers enough variety to last for years. Katie Workman, founding editor in chief of Cookstr.com and mother of two school-age kids, offers recipes, tips, techniques, attitude, and wisdom for staying happy in the kitchen while proudly keeping it homemade!because homemade not only tastes best, but is also better (and most economical) for you. The Mom 100 is 20 dilemmas every mom faces, with 5 solutions for each: including terrific recipes for the vegetable-averse, the salad-rejector, for the fish-o-phobe, or the overnight vegetarian convert. !Fork-in-the-Road! variations make it easy to adjust a recipe to appeal to different eaters (i.e., the kids who want bland and the adults who don't). !What the Kids Can Do! sidebars suggest ways for kids to help make each dish.

Simple Dinners for Every Day (A Cookbook)

Easy and Delicious Rice Cooker Recipes for the Whole Family

140 Fast, Fresh, and Easy Recipes

Quick & Easy Food

Aroma Rice Cooker Cookbook 999

Ottolenghi Simple

Hawaii's Rice Cooker Cookbook

Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes

to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes.

While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a

Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table.

The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

Having trouble figuring out what recipes to use or how to impress your friends and family? The rice cooker is an excellent tool that handles your cooking needs. All you need is your rice cooker, this cookbook, and an electrical socket. Unwrap a completely new way of thinking in creating meals. With over 60 quick and easy recipes for breakfast, main dishes, soups, and desserts, you are sure to find some great meals to satisfy your taste buds.

Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, Skinnytaste. Gina Homolka is America's most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, Skinnytaste is the number one go-to site for slimmed down recipes that you'd swear are anything but. It only takes one look to see why people go crazy for Gina's food: cheesy, creamy Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead Western Omelet "Muffins" that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent. The Skinnytaste Cookbook features 150 amazing recipes: 125 all-new dishes and 25 must-have favorites.

As a busy mother of two, Gina started Skinnytaste when she wanted to lose a few pounds herself. She turned to Weight Watchers for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started "skinny-fying" her favorite meals so that she could eat happily while losing weight. With 100 stunning photographs and detailed nutritional information for every recipe, The Skinnytaste Cookbook is an incredible resource of fulfilling, joy-inducing meals that every home cook will love.

Jamie Oliver--one of the bestselling cookbook authors of all time--is back with a bang. Focusing on incredible combinations of just five ingredients, he's created 130 brand-new recipes that you can cook up at home, any day of the week. From salads, pasta, chicken, and fish to exciting ways with vegetables, rice and noodles, beef, pork, and lamb, plus a bonus chapter of sweet treats, Jamie's got all the bases covered. This is about maximum flavor with minimum fuss, lots of nutritious options, and loads of epic inspiration. This edition has been adapted for US market.

100 Recipes Every Mom Needs in Her Back Pocket, Regular Version

Budget Bytes

The Ultimate Rice Cooker Cookbook

The Skinnytaste Cookbook

Vegetable Kingdom

Fast, Healthy Recipes You'll Want to Eat

Also Including Legumes and Whole Grains

NAACP IMAGE AWARD WINNER •“Phenomenal . . . transforms the kitchen into a site for creating global culinary encounters, this time inviting us to savor Afro-Asian vegan creations.”—Angela Y. Davis, distinguished professor emerita at the University of California Santa Cruz IACP AWARD FINALIST •NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New Yorker •The Washington Post •Vogue •San Francisco Chronicle •Forbes •Food & Wine •Salon •Garden & Gun •Delish •Epicurious More than 100 beautifully simple recipes that teach you the basics of a great vegan meal centered on real food, not powders or meat substitutes—from the James Beard Award-winning chef and author of Afro-Vegan Food justice activist and author Bryant Terry breaks down the fundamentals of plant-based cooking in Vegetable Kingdom, showing you how to make delicious meals from popular vegetables, grains, and legumes. Recipes like Dirty Cauliflower, Barbecued Carrots with Slow-Cooked White Beans, Millet Roux Mushroom Gumbo, and Citrus & Garlic-Herb-Braised Fennel are enticing enough without meat substitutes, instead relying on fresh ingredients, vibrant spices, and clever techniques to build flavor and texture. The book is organized by ingredient, making it easy to create simple dishes or showstopping meals based on what's fresh at the market. Bryant also covers the basics of vegan cooking, explaining the fundamentals of assembling flavorful salads, cooking filling soups and stews, and making tasty grains and legumes. With beautiful imagery and classic design, Vegetable Kingdom is an invaluable tool for plant-based cooking today. Praise for Vegetable Kingdom “In the great Black American tradition of the remix and doing what you can with what you got, my friend Bryant Terry goes hard at vegetables with a hip-hop eye and a Southern grandma’s nature. To paraphrase Maya Angelou, Bryant wants us to know that once we know vegetables better, we will cook vegetables better. He ain’t lyin’.”—W. Kamau Bell, comedian, author, and host of the Emmy Award–winning series United Shades of America “[Terry’s] perspective is casual and family-oriented, and the book feels personal and speaks to a wide swath of cooks . . . each dish comes with a recommended soundtrack, completing his mission to provide an immersive, joyful experience.”—Publishers Weekly (starred review)

The Instant Pot is one of a kind, with several cooking advantages. The Instant pot has the rare ability as a single kitchen machine to do the work of several other household cooking appliances: the electric pressure cooker, rice cooker, slow cooker, steamer, yogurt maker, saute pan and a warmer in one pot. The instant pot comes with a stainless steel internal design that makes it an awesome cooking appliance. It is designed in such a way that only the stainless steel houses the food; this makes the risk of hazards from plastic and Teflon non-existent. The Instant pot is clean, super fast and a reliable machine. In this book you will have access to 1. Quick and easy to make instant pot recipes. 2. A step by step approach to making exotic meals and international dishes in your instant pot. 3. A Gourmet’s chef approach to cooking, yet easy to make as a rookie chef. 4. 130 simple, sumptuous, and exciting instant pot dinner meals. 5. Poultry dinner recipes, beef and lamb dinner recipes, one pot dinners, bean, soups & chili dinner recipes, pork dinner recipes, rice and pasta dinner recipes, side dishes and many more. Get your instant pot ready, and a copy of “Instant Pot Cookbook: 130 Best Instant Pot Dinner Recipes (Electric Pressure Cooker Recipes, Instant Pot Recipes, Instant Pot Obsession Cookbook)” for an exciting cooking journey.

Enjoy Simple Easy Rice Cooker Recipes! This Aroma Rice Cooker Recipes Cookbook includes simple and delicious meals for unforgettable experience and yummy meals! Save time with this Rice Cooker Recipes Cookbook and get the dinner ready just in time for your family and friends. This book is suitable for both beginner and experienced cooks and has a wide variety of recipes for any taste. Using the rice cooker, you not only cook healthy, but you will also enjoy juicy meals that are perfectly cooked. There are a lot of rice cooker recipes inside this aroma rice cooker cookbook, including: Rice and Grains Poultry, Beef, Seafood and Pork Vegetables and Side Dishes Soups, Stews and Chillies Desserts Get a copy of this Complete Aroma Rice Cooker Recipes Cookbook and Enjoy Easy and Healthy meals!

Every parent knows how difficult it is to get to get kids eating happily and healthily. Catherine McCord has the answer: Weelicious! Creator of the wildly popular blog Weelicious.com, Catherine, who honed her cooking skills at Manhattan’s Institute of Culinary Education, strongly believes in the “one family/one meal” idea—preparing a single, scrumptious meal the entire family can sit down and enjoy together rather than having to act as “short order cook” for kids who each want something different. In Weelicious, she offers dozens of recipes and tips for creating quick, easy, healthy, and fun food that moms, dads, and young children of any age will absolutely adore—from the most persnickety infants to the pickiest grade-schoolers.

100 No-Fail Recipes for All Kinds of Things That Can Be Made from Start to Finish in Your Rice Cooker

999 Days Mouth-Watering ,Quick-Start Recipes from Healthy Happy Foodie

Minimalist Baker’s Everyday Cooking

Really Quick & Easy Brown Rice Recipes

The Abundant World of Vegan Recipes

Slow Cooker Meals

Instant Pot Cookbook

Hawaii’s Rice Cooker Cookbook shares a mother and daughter’s perspective of an island family table through the lens of an everyday household appliance“€”the automatic rice cooker. Introduced in the 1950s, the electric rice cooker has become the workhorse of Island kitchens. Surprisingly multi-purpose, you will be as amazed with the versatility of this seemingly one-note cooker. Over 120 recipes showcase family favorites with some surprise dishes drawn from different places and times in our lives. Here are fast and simple recipes for time-constrained weekday meal preparation as well as for times when culinary experimenting is possible. Recipes include favorites such as Chicken Hekka, Vegetable Curry, homemade Mochi (Japanese rice cakes), Chili Pepper Water (the ultimate l’au table condiment), and even a Calamansi Cake. Just for fun, there are tips on regrowing green onion and lemongrass leftovers, cultivating your own supply of sweet potato leaves, and concocting homemade vanilla extract. Hawaii’s Rice Cooker Cookbook will make us see the automatic rice cooker with new eyes and expand our range of cooking options.

Rice Cooker Meals: Fast Home Cooking for Busy People contains 60 quick, easy meals made in a rice cooker, most in 30 minutes or less. Enjoy delicious, multicultural recipes that are less expensive and healthier than fast food. Includes Mexican, Italian, Tex-Mex and Cajun recipes! And one-pot cooking means less mess to clean up! You’ll see how easy it is to cook jambalayas, seafood dishes, pastas, çasseroles¿, soups, rice side dishes, and various vegetable recipes including potatoes, cabbage, and sweet potatoes ¿ all cooked in a rice cooker!Has two indexes: by chapter and in alphabetical order. It has numerous testimonials from good cooks affiliated with the LSU AgCenter Homemaker Clubs. They tested the recipes and gave their honest opinions.It includes short articles about time-saving tips on food preparation, how a rice cooker knows when the food is cooked, how to teach children to safely cook with a rice cooker, how to brown meat in a rice cooker, plus many more.This cookbook is ideal for:Busy people on the go; Off campus or college dorm rooms; Tailgating parties before the big game; Empty-nesters ¿ makes it easy to cook for two; Campers and RVers ¿ good food while on the road; Parties, church socials and get-togethers of all kinds; Small apartments ¿ don’t have to heat up the whole placeA time-saving alternative to conventional cooking. Prepare traditional home-cooked meals ¿ all in one rice cooker. Cook worry-free, quick, flavorful meals that don’t heat up your whole kitchen or use all your pots.

Get the most out of your time in the kitchen with these 100 fast, instant-classic dinners that everyone will love. For pretty much everyone, life gets busy—but you still want to cook up a good meal, ideally one that’s accessible, efficient, and doesn’t sacrifice any of the delicious flavors you love. The creators of the popular website The Modern Proper are all about that weeknight dinner, and now, they’re showing you how to reinvent what proper means and be smarter with your time in the kitchen to create meals which will bring friends and family together at the table. The Modern Proper will expand your “go-to” list and help you become a more intuitive, creative cook. Whether you’re a novice or a pro, a busy parent or a workaholic, this book will arm you with tools, tricks, and shortcuts to get dinner on the table. Every ingredient is easy to find, plus you’ll find plenty of swaps and options throughout. Each of the 100 recipes (some all-time fan favorites and many brand-new) includes prep time, cook time, and quick-reference tags. These include: -Stuffed Chicken Breast with Mozzarella and Creamy Kale -Stir-Fried Pork Cutlets with Buttermilk Ranch -Sweet Cider Scallops with Wilted Spinach -Tofu Enchiladas with Red Sauce -And more! With recipes to feed a crowd, an entrée for every palate, a whole chapter of meatballs, and plenty of pantry essentials, The Modern Proper is the new essential cookbook for any and all food lovers.

The debut cookbook by the creator of the wildly popular blog Damn Delicious proves that quick and easy doesn't have to mean boring.Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable 'keepers'-each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In Damn Delicious, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table.Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly 'damn delicious!'

From Chicken and Wild Rice Soup to Sweet Potato Casserole with Brown Sugar Pecan Crust, 175 Easy and Delicious Single-Serving Recipes

Simple Chinese Home Cooking

Aroma Rice Cooker Cookbook

Learn How to Cook Delicious Rice Meals with This Complete Cookbook for Beginners! Discover How to Lose Weight Without Starving with a Multitude of Recipes That Will Improve Your Health and Make You Feel Better!

The Big Beautiful Brown Rice Cookbook

A Couple Cooks - Pretty Simple Cooking

The "I Love My Rice Cooker" Recipe Book

Officially authorized by Instant Pot!¿ Never waste extra food again with these perfect-portioned recipes for solo cooks all while using your favorite kitchen appliance—the Instant Pot. We all know and love the Instant Pot! With its quick cooking times and multiple functions, it is a fast and easy way to get a delicious meal on the table. And now you can enjoy all the benefits of using the Instant Pot without dealing with leftovers! Whether you live alone or need a quick meal just for yourself, this cookbook teaches you how to create perfectly portioned recipes right in your Instant Pot. With 175 recipes, photographs, and an easy-to-understand overview of how the Instant Pot works, this cookbook is a must-have for beginner and experienced Instant Pot users alike. With satisfying, single-serving dishes for every meal from breakfast to dinner and snacks in between, The “I Love My Instant Pot” Cooking for One Recipe Book is the perfect way to eliminate wasting food while keeping yourself full and satisfied all day long.

JAMES BEARD AWARD FINALIST • The New York Times bestselling collection of 130 easy, flavor-forward recipes from beloved chef Yotam Ottolenghi. In Ottolenghi Simple, powerhouse author and chef Yotam Ottolenghi presents 130 streamlined recipes packed with his signature Middle Eastern-inspired flavors, all simple in at least (and often more than) one way: made in 30 minutes or less, with 10 or fewer ingredients, in a single pot, using pantry staples, or prepared ahead of time for brilliantly, deliciously simple meals. Brunch gets a make-over with Braised Eggs with Leeks and Za’atar; Cauliflower, Pomegranate, and Pistachio Salad refreshes the side-dish rotation; Lamb and Feta Meatballs bring ease to the weeknight table; and every sweet tooth is sure to be satisfied by the spectacular Fig and Thyme Clafoutis. With more than 130 photographs, this is elemental Ottolenghi for everyone.

HURRY UP! NOW THIS BOOK IS AT 55% OF ITS ORIGINAL PRICE! AND YOUR CUSTOMERS WILL LOVE IT PAPERBACK COLOR EDITION WOULD YOU LIKE TO LEARN HOW TO USE RICE COOKER AND CREATE SOME NEW DISHES WITH NEW INGREDIENTS? This Quick And Easy Rice Cooker Recipes cookbook is a great chance for you as it offers many fantastic and healthy recipes! It is a good opportunity to lean new dishes to surprise your family and friends. Changing diet helps also your body to regenerate and feel better!! In this book, you will find amazing rice cooker recipes for: - Breakfast - Lunch - Dinner - And much more! Do you think it will be difficult to learn new recipes and you don't have muche time? Well, this book gives you a step-by-step guide to the preparation of the recipes, and you have the big help of the rice cooker! You can find easy recipes, if you don't have much time or you're not in the mood for cooking too much; but also some more elaborate for new challenges in the kitchen!! With this book, you will learn: - New ingredients to mix in your meal plan - New dishes - To feel better by having a healthy meal plan - To improve your cooking skills Click on the "BUY" button and get a copy today! It's time to enjoy delicious food and feel better with new healthy recipes made by YOU!!!

The debut cookbook from the Saveru blog award-winning Internet expert on making eating cheap dependably delicious As a college grad during the recent great recession, Beth Moncel found herself, like so many others, broke. Unwilling to sacrifice eating healthy and well—and armed with a degree in nutritional science—Beth began tracking her costs with obsessive precision, and soon cut her grocery bill in half. Eager to share her tips and recipes, she launched her blog, Budget Bytes. Soon the blog received millions of readers clamoring for more. Beth's eagerly awaited cookbook proves cutting back on cost does not mean cutting back on taste. Budget Bytes has more than 100 simple, healthy, and delicious recipes, including Greek Steak Tacos, Coconut Chicken Curry, Chorizo Sweet Potato Enchilada, and Teriyaki Salmon with Sriracha Mayonnaise, to name a few. It also contains expert principles for saving in the kitchen—including how to combine inexpensive ingredients with expensive to ensure that you can still have that steak you're craving, and information to help anyone get acquainted with his or her kitchen and get maximum use out of the freezer. Whether you're urban or rural, vegan or paleo, Budget Bytes is guaranteed to delight both the palate and the pocketbook.

The Best of the Best Rice Cooker Cookbook

100 Super Easy, Super Fast Recipes

Rice Cooker Meals

The Pot and How to Use It

Rice Cooker Creations

40 Simple Recipes by Zojirushi

Celebrating and Honoring SalviMex Culture and Matriarchs Through Food

Learn how to get the most out of using a rice cooker in this go-to guide—with 175 recipes for cooking nearly everything from soups and appetizers to meats, veggies, pasta, and even dessert. Rice cookers are a great way to perfectly cook rice, but they're also great for cooking just about everything else! These popular kitchen appliances can steam, stew, stir-fry, braise, and sauté, almost like a portable stovetop. In The "I Love My Rice Cooker" Recipe Book, you'll learn how to use your rice cooker to create 175 delicious, one-pot meals that are healthy and easy to make using fresh ingredients and basic pantry items. With detailed explanations of the techniques and processes you can use, this cookbook will empower you to use your rice cooker in news ways to create your favorite dishes.

Delicious, fresh Vietnamese food is achievable any night of the week with this cookbook's 80 accessible, easy recipes. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR • The Washington Post • Eater • Food52 • Epicurious • Christian Science Monitor • Library Journal Drawing on decades of experience, as well as the cooking hacks her mom adopted after fleeing from Vietnam to America, award-winning author Andrea Nguyen shows you how to use easy-to-find ingredients to create true Vietnamese flavors at home—fast. With Nguyen as your guide, there's no need to take a trip to a specialty grocer for favorites such as banh mi, rice paper rolls, and pho, as well as recipes for Honey-Glazed Pork Riblets, Chile Garlic Chicken Wings, Vibrant Turmeric Coconut Rice, and

No-Churn Vietnamese Coffee Ice Cream. Nguyen's tips and tricks for creating Viet food from ingredients at national supermarkets are indispensable, liberating home cooks and making everyday cooking easier.

Contains recipes for breakfast, lunch and dinner, from porridges and waffles topaella and vegetable sushi, more than one hundred kitchen-tested recipes .

You love rice and need some inspiration to get cooking? This cook book covers the most popular rice dishes using a variety of grains and techniques along with some extra treats. When cooked correctly, rice on it's own can be delicious. Add good rice to your favourite main meal and it instantly becomes more interesting. This book is about making great, simple and tasty food with the help from a rice cooker but the recipes can be made using normal everyday tools in a kitchen such as pots and pans. We would, however, advise that to get the best from your rice and the recipes in this book, having a good rice cooker would be helpful. We take you on a journey through a world of flavours from Indian dals to spicy, sweet and savoury Thai dishes to Chinese favourites and the sushi shores of Japan. We explore Mexican and Brazilian dishes, some European favourites, Middle Eastern delights and everything in between. Along the way we give guidance, tips, tricks and information on how to pair dishes with rice, how to elevate rice to a higher level and explain how rice should be eaten! We include recipes for interesting desserts you can make in a rice cooker, yes desserts! Whilst rice cookers are very good at cooking rice (surprise!)the way that they operate means that they are also good at cooking specific key dishes that are more than just rice. We show how these can give variety to your cookery skills. Finally, we give interesting facts about rice, rice cookers, grain guides and other useful information to help you on your journey to a healthier way to eat! Are you ready to be part of our rice cooker revolution?

130 Best Instant Pot Dinner Recipes (Electric Pressure Cooker Recipes, Instant Pot Recipes, Instant Pot Obsession Cookbook)

The Greedy Panda Cookbook

Easy Home Cooking for Busy People

5 Ingredients

My Aroma Rice Cooker Cookbook

300 Best Rice Cooker Recipes

A Cookbook

Think a rice cooker is just for rice? Think again! While it's true that a rice cooker can save time when cooking rice, you can also cook hundreds of dishes in a rice cooker--and author and food blogger Hui Leng Tay can show you how. Inside you'll discover how to cook 300 delicious and versatile meals in your rice cooker, including: Mini Indonesian Potato Cakes Coconut Chicken Soup Seafood Congee Spicy Italian Sausage Pasta Garlic-Infused Glass Noodles with Tiger Shrimp Sweet Corn Pancakes Toasted Pita Pizza From breakfast porridges to noodle entrées, this cookbook has it all. Whether you're looking for new ways to utilize your trusty ol' rice cooker or experiencing this resourceful appliance for the first time, you will delight in these recipes for Asian favorites, American comfort food, and more!

Comfort classics with a lighter spin, from the creator of the healthy-eating blog Well Plated by Erin. Known for her incredibly approachable, slimmed-down, and outrageously delicious recipes, Erin Clarke is the creator of the smash-hit food blog in the healthy-eating blogosphere, Well Plated by Erin. Clarke's site welcomes millions of readers, and with good reason: Her recipes are fast, budget-friendly, and clever; she never includes an ingredient you can't find in a regular supermarket or that isn't essential to a dish's success, and she hacks her recipes for maximum nutrition by using the "stealthy healthy" ingredient swaps she's mastered so that you don't lose an ounce of flavor. In this essential cookbook for everyday cooking, Clarke shares more than 130 brand-new rapid-fire recipes, along with secrets to lightening up classic comfort favorites inspired by her midwestern roots, and clever recipe hacks that will enable you to put a healthy meal on the table any night of the week. Many of the recipes feature a single ingredient used in multiple, ingenious ways, such as Sweet Potato Boats 5 Ways. The recipes are affordable and keep practicality top-of-mind. She's eliminated odd leftover "orphan" ingredients and included Market Swaps so you can adjust the ingredients based on the season or what you have on hand. To help you make the most of your cooking, she's even included tips to store and reheat leftovers, as well as clever ideas to turn them into an entirely new dish. From One-Pot Creamy Sundried Tomato Orzo to Sheet Pan Tandoori Chicken, all of the recipes are accessible to cooks of every level, and so indulgent you won't detect the healthy ingredients. As Clarke always hears from her readers, "My family doesn't like healthy food, but they LOVED this!" This is your homey guide to a healthier kitchen.

No other book contains specific instructions including such a wide variety of delicious recipes for your Aroma cooker. Quickly learn how to use your Aroma and all its versatile features and functions. Easily make the best rice you've ever tasted and be surprised at how many more meals and treats this versatile device can make. Using the rice cooker, you not only cook healthy, but you will also enjoy juicy meals that are perfectly cooked. There are a lot of recipes inside the Aroma Rice Cooker Cookbook 999, including: Rice and Grains Poultry, Beef, Seafood and Pork Vegetables and Side Dishes Soups, Stews and Chillies Desserts Get a copy of this Aroma Rice Cooker Cookbook 999 and Enjoy Easy and Healthy meals, NOW!

Fuchsia Dunlop trained as a chef at China's leading cooking school and is internationally renowned for her delicious recipes and brilliant writing about Chinese food. Every Grain of Rice is inspired by the healthy and vibrant home cooking of southern China, in which meat and fish are enjoyed in moderation, but vegetables play the starring role. Try your hand at blanched choy sum with sizzling oil, Hangzhou broad beans with ham, pock-marked old woman's beancurd or steamed chicken with shiitake mushrooms, or, if you've ever in need of a quick fix, Fuchsia's emergency late-night noodles. Many of the recipes require few ingredients and are startlingly easy to make. The book includes a comprehensive introduction to the key seasonings and techniques of the Chinese kitchen, as well as the 'magic ingredients' that can transform modest vegetarian ingredients into wonderful delicacies. With stunning photography and clear instructions, this is an essential volume for beginners and connoisseurs alike.

250 No-Fail Recipes for Pilafs, Risottos, Polenta, Chilis, Soups, Porridges, Puddings, and More, from Start to Finish in Your Rice Cooker

The UK Russell Hobbs Rice CookerCookbook For Beginners: 1000-Day Foolproof, Quick & Easy Recipes for Your Russell Hobbs 19750 Rice Cooker and Steamer

The Mom 100 Cookbook

Quick & Easy Rice Cooker Meals

Weelicious

The "I Love My Instant Pot®" Cooking for One Recipe Book

Vietnamese Food Any Day

This beautiful book will have you falling in love with your rice cooker as you use it every day for perfect-every-time rice and an incredibly surprising range of other foods. Rice cookers are ideal for the way we cook today. They are versatile and convenient, with one-button operation and a conveniently small footprint on your kitchen counter—plus, they can be cleaned in a flash when you are done cooking. Rice cookers make foolproof rice and beans, of course; but, as Beth Hensperger shows in this collection of the 100 best recipes from her earlier Ultimate Rice Cooker Cookbook, they cook a whole lot more than you might have thought. Here are all sorts of grains beyond rice, including quinoa, millet, and couscous, as well as all the popular pulses and legumes. In these pages, you will also find custards, hot cereals, and puddings, which, it turns out, cook up like a dream in the rice cooker. For substantial meals, there are a host of tasty and easy-to-make risottos, pilafs, chilis, stews, and soups, some with meats and some vegetarian. Unlike the earlier book, this new book has beautiful color photos to inspire you, as you make a heartwarming Sweet Brown Rice with Curry, Carrots, and Raisins; a zippy Fiery Pineapple Rice with Cashews and Cilantro; or a comforting Millet, Squash, and Sweet Pea Pilaf. Never has such a humble and simple-to-use kitchen appliance seemed so powerful and full of promise.

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entr é es, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential plant-based pantry and equipment tips
- Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements

Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

In The Pot and How to Use It, Roger Ebert--Pulitzer Prize-winning film critic, admitted "competent cook," and long-time electric rice cooker enthusiast--gives readers a charming, practical guide to this handy and often-overlooked kitchen appliance. While The Pot and How to Use It contains numerous and surprisingly varied recipes for electric rice cookers, it is much more than a cookbook. Originating from a blog entry on Roger's popular Web site, the book also includes readers' comments and recipes alongside Roger's own discerning insights and observations on why and how we cook. With an introduction by vegetarian cookbook author Anna Thomas and expert assistance from recipe consultant and nutritionist Yvonne Nienstadt, The Pot and How to Use It is perfect for fans of Roger's superb writing, as well as anyone looking to incorporate the convenience and versatility of electric rice cookers into his or her kitchen repertoire.

Rice cookers can also cook hot cereals, desrts, soups, stews, poached fruit, steamed vegetables, and meat. Here are 40 recipes to help you get the most out of your rice cooker and put healthy meals on the table.

Essential Rice Cooker Recipes For Rice Cooker Enthusiasts

Herencia Cookbook

Quick and Easy Rice Cooker Recipes 2

The Mystery and Romance of the Rice Cooker

The Everything Rice Cooker Cookbook

The Modern Proper

Fast Home Cooking for Busy People

Bertrand explains how easy it is to cook jambalayas, seafood dishes, pastas, casseroles, soups, rice side dishes, and vegetables in a rice cooker--60 quick and easy meals that can be made in 30 minutes or less.

Discover how to cook breakfast, soups & stews, salads & bowls, entrées, and desserts with this collection of recipes for your mini rice cooker. Looking for a fast dinner, dessert, or a tasty snack, the Mini Rice Cooker Cookbook has something for you. Forget your Crock-Pot, the bright-colored mini rice cooker is your new easy-to-use, easy-to-cook solution for everything from eggs to pad thai to chocolate cake. The perfect complement to your new appliance, the Mini Rice Cooker Cookbook has fresh ideas for every occasion, from breakfast to dessert. A mini rice cooker is perfect for cramped college dorms, small apartments, even RVs. You don't need extra kitchen tools like pots and pans for these recipes. Offering vegetarian, vegan, or gluten-free variations, the recipes in this cookbook are sure to stretch your imagination for what a rice cooker can do. Recipes include pasta, soup, stew, beans, grains, cakes, breads, and more.

100 Delicious Vegetarian Recipes to Make You Fall in Love with Real Food

Damn Delicious

Simple Recipes for True, Fresh Flavors [A Cookbook]

Just One Cookbook

Mini Rice Cooker Cookbook

From Mashed Sweet Potatoes to Spicy Ground Beef, 175 Easy--and Unexpected--Recipes

Light on Calories, Big on Flavor