

AROMA HOUSEWARES

HSN Multicooker

ARC-1230

Tex-Mex Breakfast Burritos

Prep time: 5 minutes

Cook time: 20-25 minutes

Servings: 6

Ingredients:

6 soft-taco size flour tortillas

8 eggs

Salt and pepper, to taste

½ lb. chorizo sausage, uncooked

1¼ cup shredded Mexican cheese

1¼ cup salsa of your choice



Directions:

1. Wrap the tortillas in aluminum foil; place them in the steam tray of the multicooker and set aside.
2. In a bowl, beat the eggs with a dash of salt and pepper; set aside
3. Plug in your cooker and press the START button to turn it on. Press the Sauté-then-Simmer STS® function of your multicooker, then press START, allowing the inner pot to heat up with the lid closed. The cooking indicator light will illuminate and a chasing pattern will display to show it is set.
4. After letting the multicooker heat for a few minutes, open the lid and add the chorizo. Stir to crumble with a long-handled wooden or heat safe spoon.
5. Close the lid and sauté for a few minutes, opening the lid occasionally and breaking up any large pieces until the chorizo is cooked most of the way through, about 5-7 minutes.
6. Open the lid and add in the eggs and cheese; give it a quick stir with the long-handled heat safe spoon then close the lid.
7. Cook for 6-8 minutes, opening the lid and occasionally scrambling the eggs and chorizo.
8. After 6-8 minutes of cooking the eggs, open the lid and place in the steam tray with the wrapped tortillas; close the lid.
9. Continue cooking an additional 6-8 minutes, or until the eggs are set.
10. Turn the cooker off and carefully remove the steam tray; unwrap the tortillas and place on plates.
11. Scoop the egg mixture into the heated tortillas, top with salsa.
12. Roll the tortillas by folding up the bottom, then in both of the sides, then roll towards the top so it is a burrito.

Italian Stuffed Artichokes

Prep time: 5 minutes

Cook time: 30 minutes

Servings: 2-4

Ingredients:

2 large artichokes, stems removed

1 cup Italian breadcrumbs

½ cup Parmesan cheese, grated

4 cloves garlic, minced

2 Tbsp. olive oil

Salt and pepper, to taste

1 cup dry white wine (like chardonnay)

2 cups water



Directions:

1. Begin by slicing 2 inches off the tops of the artichokes, then scoop out the fuzzy center of each with a spoon. Discard the center and set the artichokes aside.
2. In a separate bowl, mix together the bread crumbs, Parmesan, garlic, and olive oil; season with salt and pepper to taste.
3. Spoon the bread crumb mixture into the hollowed center of the artichokes; stuff the remaining crumbs in between the petals.
4. Set the artichokes inside the inner pot of the multicooker; add the water and wine directly to the inner pot so the artichokes are slightly submerged.
5. Close the lid. Plug in your cooker and press the **START** button to turn it on. Press the **STEAM** function of your multicooker, then adjust the time to 30 minutes. Press **START**; the cooking indicator light will illuminate and a chasing pattern will display to show it is set.
6. Let the artichokes steam until the full 30 minutes have passed. Open the lid and carefully check for doneness; the artichokes are done when the petals pull off easily. If they are not quite done, run your cooker through the **STEAM** function for another 10 minutes.
7. When done, turn the cooker off and carefully scoop out the artichokes with tongs; discard the broth.
8. To eat, pull off a petal (starting at the outside of the artichoke) and pull it through your front teeth to remove the soft, meaty portion at the bottom. Discard the rest.

English Caramel Mug Cake

Prep time: 5 minutes

Cook time: 30-40 minutes

Servings: 2

Ingredients:

1 Tbsp. butter, softened

3 cups water

¼ cup hot water

¼ cup light corn syrup

1 tsp. baking soda

½ tsp. ground allspice

¾ cup flour

½ cup golden raisins

¼ cup premade or store-bought caramel sauce



Directions:

1. Use the butter to generously grease the inside of 2 heatproof coffee mugs; make sure both mugs will fit inside the multicooker together. Set aside
2. Pour the water into the inner pot and close the lid.
3. Plug in your cooker and press the START button to turn it on. Press the STEAM function of your multicooker, then adjust the time to 5 minutes; press START. The cooking indicator light will illuminate and a chasing pattern will display to show it is set. You want to bring the water to a boil before placing the mug cakes inside.
4. In a bowl, mix together the hot water and corn syrup.
5. Add in the baking soda, allspice, flour, and raisins; mix well until combined.
6. Spoon the batter into the prepared coffee mugs; cover each tightly with foil.
7. Once the cooker has started counting down from 5, it means the water is boiling.
8. Open the lid, and use an oven mitt to carefully place the mugs into the boiling water; close the lid.
9. Press START again to reset the cooker. Press STEAM and set for 30 minutes, then press START.
10. Allow to cook until the cooker switches to KEEP WARM.
11. Once done, carefully remove the mugs with an oven mitt.
12. Let cool at least 5 minutes before serving directly in the mugs with a drizzle of the caramel sauce.

Enchilada Quinoa

Prep time: 10 minutes

Cook time: 6 hours

Servings: 6-8

Ingredients:

15 oz. can black beans, rinsed

2 cups frozen corn

30 oz. canned red enchilada sauce

15 oz. can diced fire roasted tomatoes

1 cup raw quinoa

½ cup water

4 ounces cream cheese, cut into small pieces

1 tsp. garlic powder

1 Tbsp. cumin

1 tsp. chili powder

2 Tbsp. diced chipotle peppers in adobo sauce

1½ cup shredded Mexican cheese



Directions:

1. Add the beans, corn, **half** of the enchilada sauce, tomatoes, quinoa, water, cream cheese, garlic powder, cumin, chili powder, and chipotles to the inner pot.
2. Stir to combine everything.
3. Pour the rest of the enchilada sauce on top, and then sprinkle with the shredded cheese.
4. Close the lid. Plug in your cooker and press the START button to turn it on. Press the SLOW COOK twice for Medium and set the time for 6 hours. Press START; the cooking indicator light will illuminate and a chasing pattern will display to show it is set.
5. When done, scoop into bowls or onto plate and top with avocado, sour cream, and cilantro.

Mushroom Risotto

Prep time: 10 minutes

Cook time: 40 minutes

Servings: 4-6

Ingredients:

2 tsp. olive oil

8 ounces white mushrooms, sliced

Salt and pepper, to taste

2 cloves garlic, minced

3½ cups vegetable broth

½ cup Arborio rice

2 Tbsp. dried basil

⅓ cup Parmesan cheese, grated

3 Tbsp. milk



Directions:

1. Add the oil to the inner pot of the multicooker.
2. Plug in your cooker and press the **START** button to turn it on. Press the Sauté-then-Simmer STS® function of your multicooker, then press **START**, allowing the inner pot to heat up with the lid closed. The cooking indicator light will illuminate and a chasing pattern will display to show it is set.
3. After letting the multicooker heat for a few minutes, open the lid and add the mushrooms, garlic, and salt and pepper to taste.
4. Sauté with the lid open, stirring frequently with a long-handled wooden or heat safe spoon to cook the mushrooms evenly.
5. After about 8 minutes when the mushrooms are mostly cooked, add **1 cup** of the vegetable broth, the rice, basil, and a bit of salt and pepper.
6. Keep cooking with the lid open and stirring frequently until almost all of the liquid has absorbed
7. Repeat adding **½ cup** of broth at a time until the liquid is absorbed and the rice is soft, about 30-40 minutes.
8. Turn the cooker off.
9. Add in the cheese and milk, stirring until fully melted and incorporated.
10. Serve in bowls with fresh cracked black pepper, extra Parmesan, fresh parsley, or crispy bacon bits.

Bacon & Cream Cheese Stuffed Mushrooms

Prep time: 5 minutes

Cook time: 15 minutes

Servings: 8-10

Ingredients:

2 cups water

16 ounces white mushrooms, de-stemmed

4 ounces cream cheese, softened

¼ cup Parmesan cheese, grated

1 green onion, thinly sliced

4 slices smoked bacon, cooked and crumbled

Salt and pepper, to taste



Directions:

1. Pour the water into the inner pot of the multicooker.
2. Place as many mushrooms as you can (while leaving about ½-inch between them) into the steam tray; place the steam tray into the cooker.
3. Close the lid. Plug in your cooker and press the START button to turn it on. Press the STEAM function of your multicooker, then adjust the time to 15 minutes; press START. The cooking indicator light will illuminate and a chasing pattern will display to show it is set.
4. While the mushrooms cook, in a small bowl mix the cream cheese, Parmesan cheese, bacon, and green onion. Add salt and pepper to taste.
5. After the mushrooms have cooked for 8 minutes, open the lid.
6. Mound the cream cheese mixture into each mushroom, smoothing the tops with the edge of a knife, putting the mushrooms back into the steam tray. Remember to be careful as the mushrooms will be hot.
7. Close the lid and continue cooking the remaining time until the cream cheese is hot.
8. When the cooker switches to KEEP WARM, open the lid. Let cool slightly then remove the mushrooms to a plate with tongs.
9. Repeat cooking process until all of the mushrooms and cream cheese is used.

One Pot Lasagna

Prep time: 5 minutes

Cook time: 40

Servings: 6-8

Ingredients:

1 Tbsp. olive oil
12 ounces white mushrooms, chopped small
OR ¾ lb. ground beef (instead of mushrooms)
3 cloves garlic, minced
14.5 oz. can diced tomatoes, with juice
8 oz. can tomato sauce
1 Tbsp. oregano
2 Tbsp. dried Italian seasoning
8 ounces bowtie pasta
2 cups vegetable broth
¾ cup mozzarella cheese, shredded
¼ cup Parmesan cheese, grated
1 cup ricotta cheese



Directions:

1. Plug in your cooker and press the START button to turn it on. Press the Sauté-then-Simmer STS® button, then press START. The cooking indicator light will illuminate and a chasing pattern will display to show it is set. Add the oil and close the lid, allowing it to heat up.
2. Once the oil has heated for a few minutes, open the lid and add the chopped mushrooms or ground beef.
3. Cook with the lid open while stirring with a long-handled wooden or silicone spoon until brown and cooked through, about 5 minutes for beef. If using mushrooms, cook about 10 minutes or until most of the liquid has evaporated.
4. Stir in the tomatoes, sauce, oregano, and Italian seasoning with your long-handled spoon.
5. Let it cook with the lid open until it reaches a simmer, about 5 minutes.
6. Once simmering, add in the pasta and broth, then stir again.
7. Allow to cook with the lid open for about 15 minutes until the pasta is cooked through, stirring every few minutes so the noodles do not stick together.
8. Once the pasta is done, turn the cooker off.
9. Stir in the mozzarella and Parmesan until well combined.
10. Use a small spoon to top the pasta with dollops of ricotta.
11. With the cooker still off, close the lid for 5 minutes to heat the ricotta through.
12. To serve, scoop into bowls and top with chopped fresh parsley.

Autumn Harvest Cake

Prep time: 15 minutes

Cook time: 1 hour 15 minutes

Servings: 8-12

Ingredients:

For the cake:

6 Tbsp. butter, room temperature

1 cup sugar

2 eggs

½ cup sour cream

1 tsp. vanilla extract

1 cup flour

Pinch of salt

½ tsp. baking soda

For the filling:

3 apples, peeled and sliced

2 pears, peeled and sliced

2 Tbsp. brown sugar

3 tsp. cinnamon

1 Tbsp. butter

For the topping:

1½ cups heavy cream

4½ Tbsp. sugar

1 tsp. vanilla extract

1 tsp. pumpkin pie spice



Directions:

1. In a large bowl, beat together the butter and sugar on high speed with a stand or electric mixer until light and fluffy.
2. Reduce the speed to medium and add the eggs, **one at a time**.
3. While still mixing on medium, add the sour cream and vanilla. Turn off the mixer to scrape the sides if needed.
4. Turn the mixer to low speed and add the baking soda, salt, and corn starch. Add in the flour **½ cup** at a time, stopping the mixer to scrape the sides as needed.
5. When fully incorporated, turn off the mixer.
6. Spray the inner pot of the multicooker with nonstick spray.
7. Pour the batter into the inner pot, then replace the inner pot to the cooker.
8. Plug in your cooker and press the **START** button to turn it on. Press the **CAKE** button, then **START**. The cooking indicator light will illuminate and a chasing pattern will display to show it is set.
9. While the cake is cooking, begin work on the topping.
10. In a medium bowl, whip the cream, sugar, pumpkin pie spice, and vanilla with a stand or hand mixer until it is firm, whipped cream. Cover and set aside in the fridge.

Autumn Harvest Cake (cont.)

11. When the cake is done and the cooker switches to **KEEP WARM**, carefully remove the inner pot with oven mitts to a heat safe surface and let it cool for a few minutes.
12. Put a plate upside down on top of the inner pot. Flip the pot and plate together to turn the cake out. Set aside to finish cooling.
13. Without rinsing, return the inner pot to the cooker.
14. Press the Sauté-then-Simmer **STS®** button, then press **START**. The cooking indicator light will illuminate and a chasing pattern will display to show it is set.
15. Add the butter and let it melt briefly.
16. Once melted, add the apples, pears, and cinnamon to the cooker. Cook with the lid open while stirring often with a long-handled wooden or heat safe spoon.
17. Continue cooking until the fruit is soft, about 10-15 minutes.
18. Once done, turn off the cooker, scoop out the fruit to a separate bowl and set in the fridge to cool completely. If the fruit is not completely cool, the whipped cream will melt.
19. Once the fruit is fully cooled, cut the cake in half with a serrated knife to create two layers.
20. On the bottom layer, spread half of the whipped cream and fruit. Put the other half of the cake on top and spread with the remaining cream and fruit.
21. If desired, sprinkle with extra cinnamon or powdered sugar.

Lemon Pepper Chicken with Orzo

Prep time: 5 minutes

Cook time: 45 minutes

Servings: 4

Ingredients:

4 boneless, skinless chicken thighs

5 tsp. lemon pepper salt

5 tsp. poultry seasoning (like Mrs. Dash)

1 Tbsp. olive oil

5 cloves garlic, minced

2½ cups vegetable stock

½ small bunch Italian parsley, roughly chopped

1½ cups orzo

4 Tbsp. feta cheese, crumbled



Directions:

1. Plug in your cooker and press the START button to turn it on. Press the Sauté-then-Simmer STS® button, the START. The cooking indicator light will illuminate and a chasing pattern will display to show it is set. Add the oil and close the lid, allowing it to heat up.
2. While the cooker is heating, season both sides of the chicken with 1 teaspoon per thigh of each the lemon pepper and the poultry seasoning.
3. Once the oil is heated, open the lid and carefully place the chicken in the inner pot with long-handled heat safe tongs.
4. Cook for about 10 minutes on one side with the lid open until brown, then flip. Cook the chicken an additional 10 minutes with the lid open until browned, then remove; set aside.
5. Keeping the cooker set for Sauté-then-Simmer STS®, add the garlic and sauté just until it becomes fragrant, about 1 minute.
6. Add the stock and stir with a long-handled wooden or heat safe spoon.
7. Add half of the chopped parsley, the remaining lemon pepper and poultry seasoning, and the orzo; stir to combine.
8. Return the chicken to the cooker.
9. Close the lid and allow the liquid to boil. Cook for roughly 20 minutes until the orzo is done and most of the liquid is absorbed. If you find that the cooker doesn't seem to be as hot as when you were first cooking the chicken, reset it for the Sauté-then-Simmer STS® function, as it might have switched to simmer and is not hot enough. NOTE: When done, use a meat thermometer to make sure the chicken is 165° Fahrenheit.
10. Turn off the cooker. Top the chicken and orzo with the remaining parsley and sprinkling of feta. Serve the chicken with a scoop of orzo.

Caramel Pear Parfait

Prep time: 10 minutes

Cook time: 9 hours

Servings: 4-6

Ingredients:

8 cups whole milk

4 Tbsp. plain yogurt

1 apple, peeled and sliced

2 pears, peeled and sliced

1½ Tbsp. brown sugar

2 tsp. cinnamon

1 Tbsp. butter

½ cup premade or store-bought caramel sauce

2 cups premade or store-bought vanilla granola



Directions:

1. Start by making the yogurt according to the instructions in the manual:
 - a) Add the milk to the inner pot and close the lid.
 - b) Plug in your cooker and press the START button to turn it on. Press the Sauté-then-Simmer STS® button, then press START. The cooking indicator light will illuminate and a chasing pattern will display to show it is set.
 - c) Cook, while opening the lid to stir every 5 minutes with a long-handled wooden or heat safe spoon until it reaches 180° Fahrenheit, about 20 minutes total.
 - d) Turn the cooker off. Use oven mitts to remove the inner pot and place on a heat safe surface; allow to cool 30 minutes.
 - e) Take ½ **cup** of the milk and mix it in a separate bowl with the yogurt.
 - f) Stir yogurt mixture back into the milk; return the inner pot to the cooker.
 - g) Press the START button to turn the cooker on. Press YOGURT and set for 8 hours, then press START. The cooking indicator light will illuminate and a chasing pattern will display to show it is set.
 - h) When done, stir thoroughly, scoop yogurt out of cooker and set aside in the fridge.
2. Wash out the inner pot, dry thoroughly, and return to the cooker.
3. Again, set the cooker for Sauté-then-Simmer STS®. Add the butter and let it melt briefly.
4. Once melted, add the apples, pears, and cinnamon to the cooker. Cook with the lid open while stirring often with a long-handled wooden or heat safe spoon.
5. Continue cooking until the fruit is soft, about 10-15 minutes.
6. Once done, turn off the cooker, scoop out the fruit to a separate bowl and let cool to room temperature for about 20 minutes.
7. Once cool, assemble the parfaits by layering (amounts to your liking): yogurt, caramel sauce, granola, pear filling, and a sprinkle of cinnamon. Repeat until the bowls, glasses, or jars are full.