

900611 Kitchen HQ 3-Cup Multi-Cooker Recipes



Perfect White Rice

1 ½ cup white rice, rinsed

1 ½ cup water

1 tbsp butter

1 tsp salt

Add the rice, water, butter, and salt to your Kitchen HQ Multi-Cooker. Turn on to 'Cook'. Let the rice cook for 20-24 minutes, or until the setting automatically changes to 'Warm'. Let sit for 5 minutes, then open and fluff with a fork. Enjoy!



Easy Spiced Rice

- 1 ½ cup white rice, rinsed
- 1 ½ cup chicken stock
- 1 tbsp butter
- 1 tsp salt
- 1 tsp turmeric
- 1 tsp paprika
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp oregano

Add the rice, stock, butter, salt, turmeric, paprika, garlic powder, onion powder, and oregano to your Kitchen HQ Multi-Cooker. Turn on to 'Cook'. Let the rice cook for 20-24 minutes, or until the setting automatically changes to 'Warm'. Let sit for 5 minutes, then open and fluff with a fork. Enjoy!

Lime and Cilantro Rice

- 1 ½ cup white rice, rinsed
- 1 ½ cup water
- 1 tbsp butter
- 1 tsp salt
- 1 lime, zested
- ¼ bunch of cilantro, finely chopped

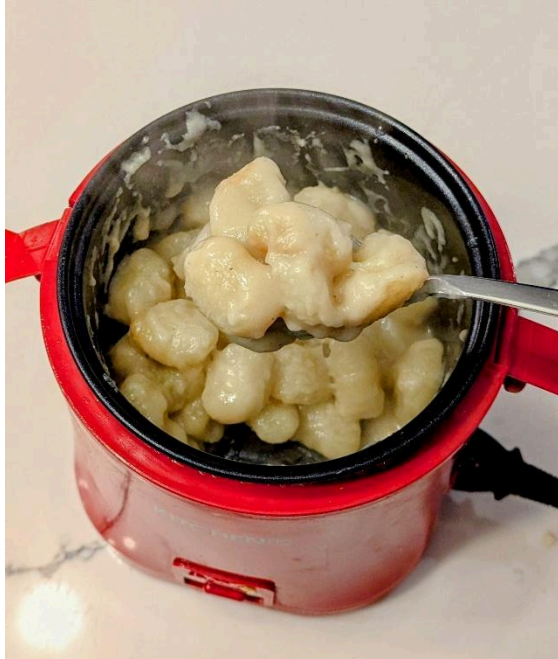
Add the rice, water, butter, salt, lime zest, and cilantro to your Kitchen HQ Multi-Cooker. Turn on to 'Cook'. Let the rice cook for 20-24 minutes, or until the setting automatically changes to 'Warm'. Let sit for 5 minutes, then open and fluff with a fork. Enjoy!



Basic Wild Rice

$\frac{3}{4}$ cup wild rice, rinsed
1 $\frac{1}{2}$ cup water
1 tbsp butter
1 tsp salt

Add the wild rice, water, butter, and salt to your Kitchen HQ Multi-Cooker. Turn on to 'Cook'. Let the rice cook for 37-40 minutes, or until the setting automatically changes to 'Warm'. Let sit for 5 minutes, then open and fluff with a fork. Enjoy!



Gnocchi Alfredo

1 ½ cups gnocchi

½ cup chicken stock

¼ cup Alfredo sauce

½ tsp salt

2 tbsp Parmesan cheese, freshly grated

Add the gnocchi, stock, sauce, salt, and cheese to your Kitchen HQ Multi-Cooker. Turn on to 'Cook'. Let the gnocchi cook for 28-30 minutes, or until the setting automatically changes to 'Warm'. Open and enjoy!



Maple Cinnamon Oatmeal

$\frac{3}{4}$ cup rolled oats
1 $\frac{1}{2}$ cups water
 $\frac{1}{2}$ tsp cinnamon
1 tsp brown sugar
1 tbsp maple syrup
 $\frac{1}{2}$ tsp salt

Add the rolled oats, water, cinnamon, brown sugar, maple syrup, and salt to your Kitchen HQ Multi-Cooker. Turn on to 'Cook'. Let the oatmeal cook for 19-20 minutes, or until the setting automatically changes to 'Warm'. Open and enjoy!



Simple Quinoa

1 ½ cup quinoa

1 ½ cup water

1 tsp salt

Add the quinoa, water, and salt to your Kitchen HQ Multi-Cooker. Turn on to 'Cook'. Let the quinoa cook for 18-19 minutes, or until the setting automatically changes to 'Warm'. Let sit for 5 minutes, then open and fluff with a fork. Enjoy!



Easy Mac 'n' Cheese

$\frac{3}{4}$ cup elbow macaroni

$\frac{3}{4}$ cup chicken stock

$\frac{1}{4}$ cup cheese spread

1 tbsp butter

$\frac{1}{2}$ tsp salt

Add the macaroni, stock, cheese spread, butter, and salt to your Kitchen HQ Multi-Cooker. Turn on to 'Cook'. Let the pasta cook for 20-21 minutes, or until the setting automatically changes to 'Warm'. Open and enjoy!



Pomodoro Pasta

$\frac{3}{4}$ cup penne pasta

$\frac{3}{4}$ cup passata

$\frac{3}{4}$ cup water

1 tbsp butter

3 tbsp Parmesan cheese, freshly grated

$\frac{1}{2}$ tsp salt

Add the penne, passata, water, butter, cheese, and salt to your Kitchen HQ Multi-Cooker. Turn on to 'Cook'. Let the pasta cook for 28-30 minutes, or until the setting automatically changes to 'Warm'. Open and enjoy!

Easy Pesto Pasta

$\frac{3}{4}$ cup penne pasta

$\frac{1}{4}$ cup pesto

1 cup water

1 tbsp butter

3 tbsp Parmesan cheese, freshly grated

$\frac{1}{2}$ tsp salt

Add the penne, pesto, water, butter, cheese, and salt to your Kitchen HQ Multi-Cooker. Turn on to 'Cook'. Let the pasta cook for 28-30 minutes, or until the setting automatically changes to 'Warm'. Open and enjoy!



Herb and Garlic Baby Potatoes

1 ½ cups baby potatoes
¾ cup water
1 tbsp butter
¼ tsp garlic powder
¼ tsp dried parsley
¼ tsp dried thyme
½ tsp salt

Add the potatoes, water, butter, garlic powder, parsley, thyme, and salt to your Kitchen HQ Multi-Cooker. Turn on to 'Cook'. Let the potatoes cook for 55-60 minutes, or until the setting automatically changes to 'Warm'. Open and enjoy!

Easy Broccoli

1 ½ cups broccoli, cut into 2" pieces
2 tbsp chicken stock
½ tsp Italian seasoning

Add the broccoli, stock, and seasoning to your Kitchen HQ Multi-Cooker. Turn on to 'Cook'. Let the broccoli cook for 18-19 minutes, or until the setting automatically changes to 'Warm'. Open and enjoy!