



Rice Cooker

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10 No-Fail Recipes for Your Rice Cooker

A rice cooker is an ideal small kitchen appliance to cook rice. Whether you choose white rice, basmati rice, jasmine rice, or healthy brown rice, you'll never go back to the traditional stovetop method once you make rice in our rice cookers. The reason is simple - rice cookers cook rice perfectly well, keeping the grain separate, without under or over-cooking it.

Our easy-to-use, programmable setting allows you to cook different sorts of grains and even steam vegetables or fish.

Moreover, the keep-warm function will hold your perfectly cooked rice at the appropriate temperature until you are ready to serve it to your family or guests. This incredible tool works miracles because you no longer have to wait for the rice to boil and watch the saucepan now and then make sure it doesn't get overcooked or burned.

Besides, a rice cooker can be used not only for cooking rice! You can easily make oatmeal or other hot cereals for breakfast, steam vegetables, fish, shrimp, and chicken breasts, cook a perfect Italian risotto, and slow cook soups or stews.

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Mediterranean Rice

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Ingredients:

300 gr basmati rice
600 ml chicken broth
 $\frac{3}{4}$ tsp salt
 $\frac{1}{2}$ tsp cinnamon powder
 $\frac{1}{4}$ tsp clove powder
 $\frac{1}{4}$ tsp nutmeg powder
 $\frac{1}{2}$ tsp turmeric powder
Pepper powder
2 bay leaves
frozen mix vegetables

Directions:

1. Wash the rice if necessary. Place it into a rice cooker.
2. Add all the remaining ingredients except for the vegetables. Stir well.
3. When the rice is cooked, add frozen vegetables. Leave it in the "warm" button for 5-10 minutes.

Rice Cooker

recipe 1



Vegan Curry Rice

Ingredients:

2 cups white rice
2 cups water
3 tbsp curry powder
1 tbsp olive oil
3 tbsp lemongrass
5 dried bay leaf
1 cup veggie meat
1 cup diced potato
1 cup diced carrots

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Directions:

1. Wash rice if necessary. Place it in a rice cooker, add all ingredients, and stir thoroughly.
2. Cook the rice for 30 minutes.

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recipe 2



Yellow Rice

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Ingredients:

1 ½ cup basmati rice
4 tbsp butter
1 onion
2 cups chicken broth
1/2 tsp turmeric
salt & pepper

Directions:

1. Melt butter in a rice cooker. Add chopped onion. Stir-fry for 2 minutes.
2. Place the rice, add broth and turmeric. Stir well. Cook till done.
3. When the rice is ready, add two tbsp butter, salt & pepper to taste.

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recipe 3



Mexican Rice

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Ingredients:

1 cup white rice
2 cups water
½ tbsp chicken broth
½ cubes chicken bouillon
1 tomato
¼ yellow onion
2 tbsp oil

Directions:

1. Blend all the ingredients except for the rice. Pour the mixture into the rice cooker.
2. Stir-fry the rice in oil until it becomes golden.
3. Place the rice into the rice cooker. Stir well.

Rice Cooker
recipe 4



Jasmine Rice with Broccoli

Ingredients:

2 cups jasmine rice
Water
1 tsp salt
4 tbsp. soy sauce
2 tsp rice vinegar
1 package firm tofu
1 cup cooked broccoli florets
½ cup cooked edamame
1 cup cherry tomato

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Directions:

1. Place the rinsed rice in a rice cooker and set the program.
2. In a bowl, combine soy sauce, rice vinegar and cubed tofu.
3. Stir-fry broccoli and edamame.
4. When the rice is ready, place it in bowls, add tomatoes and cooked vegetables. Add tofu and the soy sauce mixture and gently toss to combine.

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recipe 5



Beef Curry

Ingredients:

2 cups white rice	
Water	2 tsp soy sauce
2 tbsp. vegetable oil	2 bay leaves
12 oz. stew beef	1 tsp honey
1 sliced onion	salt and pepper
3 cut carrots	1 cut potato
1 tsp grated garlic	3 tbsp butter
1/2 tsp ginger, grated	3 tbsp flour
2 tbsp tomato paste	3 tbsp curry powder
4 cups beef broth	1/2 tsp garam masala
2 tbsp Worcestershire sauce	

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Directions:

1. Place the rinsed rice in a rice cooker and set the program.
2. Cook the beef in a saucepan over medium heat and set aside.
3. Saute onion, carrots, garlic, and ginger over medium heat for 5 minutes.
4. Stir in tomato paste and beef broth.
5. Add cooked beef, Worcestershire sauce, soy sauce, bay leaves, honey, salt, pepper. Bring to boil, then simmer for 15 minutes under the lid.
6. Add potatoes and cook for 30 minutes.
7. In a frying pan, combine butter, flour, and curry powder. Cook for 3 minutes, stirring continually. Add to the beef broth mixture and cook for 10 minutes, stirring occasionally.
8. Add garam masala to the saucepan, add more salt and pepper (if necessary). Discard bay leaves from the sauce.
9. When the rice is ready, serve it on the plates with beef curry on top.



Chicken & Egg Bowl

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Ingredients:

0.3 lb. chicken thighs cut in pieces
¼ sliced onion
1 cup ichiban dashi + 1 cup water
1 tbsp rice wine
2 tbsp mirin
1 tsp sugar
2 tbsp soy sauce
4 eggs
2 brown rice
water

Directions:

1. Place the rinsed rice in a rice cooker and set the program.
2. In a skillet, add chicken, onion, dashi, sake, mirin, salt, soy sauce. Bring to a boil. Then simmer for 5 minutes over medium heat.
3. Add 1 of beaten egg over the chicken. Cook for 1 minute.
4. Add the remaining egg and cook for about 30 seconds.
5. Serve the rice with the chicken on top.

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recipe 7



Salmon Teriyaki with Rice

Ingredients:

3 cups brown rice
water

Sauce:

1 cup Japanese sweet rice wine
½ cup sake
½ cup soy sauce
¼ cup sugar
4 garlic cloves
1 tsp dried chile flakes
1 ¼ lbs. salmon
sea salt
1 tbsp. vegetable oil
2 cups frozen mixed vegetables
1 tbsp. sesame seeds

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Directions:

1. Place the rinsed rice in a rice cooker and set the program.
2. In a saucepan heat sake and wine, add sugar and soy sauce, minced garlic and simmer for 7 minutes. Add some chile flakes and set aside.
3. Salt the salmon pieces and set aside for 20 minutes.
4. Rinse the salmon under cold tap water and wipe dry with a paper towel.
5. In a skillet, heat some oil and place the salmon. Add a little bit of salt and cook the salmon for 7 minutes, flipping over halfway through. Add the prepared sauce (leave a few spoons for the later) evenly and simmer for a few minutes.
6. Serve the rice with 1 tbsp of the sauce over each portion. Place the salmon on top.
7. Stir-fry frozen vegetables over high heat for no more than 2 minutes. Pour in the rest of the sauce and stir well.
8. Add the cooked vegetables to the rice. Serve with sesame seeds.

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recipe 8



Mushroom Risotto

Ingredients:

2 tbsp olive oil
1/3 cup butter
1 chopped onion
1 minced garlic clove
2 cups Arborio rice
1 cup dry white wine
4 cups chicken broth
14 ounces sliced mushrooms
1/2 cup grated Parmesan cheese
1/4 cup chopped fresh parsley
black pepper & salt

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Directions:

1. In a frying pan, heat half the oil and butter and saute onion and garlic. Transfer the rice and stir thoroughly.
2. Pour in the wine and cook and stir well. Cook until the wine has been absorbed.
3. Place the mixture in the rice cooker. Add the hot broth and stir well. Set the cooking program.
4. When the rice is ready, leave the rice in the cooker at the keep-warm function for 10 minutes.
5. In a frying pan, cook the mushrooms in the remaining oil & butter.
6. Transfer the mushrooms, Parmesan, and parsley to the rice cooker. Add salt and pepper.



Red Beans with Rice

Ingredients:

1 cup white rice
½ pound ham
1 can rinsed red kidney beans
1¼ cups water
1½ tsp ground cumin
2 tsp kosher salt
3 tsp chili powder
1½ tsp garlic powder
¾ tsp smoked paprika
1 green bell pepper
1 yellow onion

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Directions:

1. Place rice, water, spices, diced bell pepper, and diced onion in a rice cooker. Set the cooker. Add ham 10 minutes later. Finish the cooking cycle.
2. Add kidney beans and stir well. Leave on warm for 10 minutes until beans are heated.

Rice Cooker

recipe 10



Cook a wide range of delicious meals in our Rice Cooker.

Easy-adaptable and convenient, this fantastic kitchen appliance doesn't take up much counter space, is simple to clean, and is a perfect option for those who like to save their time on cooking.

In this cookbook, we have collected the most delicious and easy-to-follow recipes that have gained love and popularity worldwide, starting from different types of rice to the all-time favorite mushroom risotto.