



DELICIOUS RECIPES USING YOUR NEW RICE COOKER

Velvet lemon chicken rice soup

- Ingredients –

4 cans roasted garlic broth 14-1 / 2 -ounce chicken, divided
2 large lemons
3 cups cooked rice, divided
1 cup heavy cream
2 6-ounce packages of pre-cooked, strips of grilled chicken , cut into pieces 1/2 - inch
1/3 cup chopped chives
Salt and black pepper to taste
chives, for garnish
lemon zest , for garnish

- Preparation -

Heat the broth, reserving ¼ cup in a 3 -4 liter pot over medium heat until it reaches a simmer.

Meanwhile, peel the lemon zest and set aside.

Juice lemon and set aside.

In a food processor or blender, combine 1 ½ cups cooked rice , cream and remaining ¼ cup broth until smooth. Add the rice mixture, remaining cooked rice, lemon juice and strips of chicken broth. Simmer for 5-8 minutes, or until hot. Add the chopped chives and cook 1 minute. Season to taste with salt and pepper. Garnish with lemon zest and chives, if desired.

Alaska salmon sauce

- Ingredients –

1, 7 ½ -ounce can salmon, drained
4 green, clean and cut into diagonal onions
2 tablespoons reduced-calorie soy sauce
1 red pepper, sliced
1 cup peas
1 cup sliced mushrooms
2 cups cooked rice

- Preparation -

Flake salmon on one side.

Spray nonstick spray or oil in a wok and heat over medium heat. Add onion, soy sauce and pepper and stir. Cover and cook 2 minutes. Add the salmon, peas and mushrooms, stir. Cover and cook 1 minute. Serve over rice. Enjoy!

Grilled shrimp with spicy rice

- Ingredients –

1 pound large shrimp, peeled and deveined
* 4 wooden skewers or metal
Vegetable cooking spray
1/3 cup prepared barbecue sauce

Rice

Spicy Rice:

1/2 cup green onion
1/2 cup chopped carrots
1/2 cup chopped red bell pepper
1 jalapeno or serrano, chopped
1 tablespoon vegetable oil
2 cups cooked rice (cooked in chicken broth)
2 tablespoons fresh cilantro
1 tablespoon fresh lime juice
1 teaspoon soy sauce
Hot pepper sauce to taste

- Preparation -

Thread shrimp on skewers. To roast in the oven, place on grill cover grill with cooking spray. Brush with barbecue sauce. Broil 4 to 5 inches from heat, 4 minutes. Turn and brush with remaining barbecue sauce. Broil for 2-4 minutes or until shrimp are done. To cook on the outdoor grill, brush with barbecue sauce, cook the shrimp skewers over hot coals for 4 minutes. Enjoy!

Rice balls with cheese

- Ingredients -

2 cups cooked rice
3/4 cup shredded Cheddar cheese
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 egg, lightly beaten
1 teaspoon Worcestershire sauce
1/2 teaspoon Dijon -style mustard
1/3 cup crispy rice cereal finely crushed
Oil for frying

- Preparation -

Combine rice, cheddar cheese, salt , pepper , egg , Worcestershire sauce and Mustard in a large mixing bowl. Shape the mixture into balls 1 inch in diameter. Roll in crushed cereal rice.
Fry in hot oil (350 degrees F) until golden, about 1 Minute. Drain on paper towels.
Serve warm. Enjoy!