

# Rice Robot



**60**  
RECIPES



**RECIPE BOOK**

# CONTENTS

Introduction .....	2
Vegetarian .....	3
Meat and Poultry .....	12
Seafood .....	21
More than rice .....	23

# INTRODUCTION

Rice is a fundamental part of every cuisine: from risottos in Italy to paellas in Spain, from India to China to Southeast Asia and Japan. We all love rice. Rice is also a very affordable ingredient in today's world.

Rice is the perfect staple for every meal, and now it's so easy to cook on its own while you work on your main course. That's the beauty of Rice Robot. It does it all the thinking and guesswork for you. The smart rice sensors and Automatic Keep Warm makes cooking as simple as 1,2,3. There are no worries or need to check on your rice.

I hope you enjoy and love all of my favorite rice dishes from my travels. The best part about this guide is that it's foolproof cooking with Rice Robot.

Bon Appetit,  
Chef Daniel Green

## Vegetarian



## Sushi Rice

Don't be intimidated about making sushi rice. This is incredibly easy. Buy some seaweed paper and give it a go. You can make your own sushi.

**3 Rice Robot Rice cups of sushi rice**  
**3 Rice Robot Water cups of water**  
**2 tablespoons rice vinegar**  
**1 teaspoon granulated sugar**  
**½ teaspoon kosher salt**

- 1** Rinse the sushi rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker. Add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Basic White Rice

This is a classic "go to" recipe for any household.

**3 Rice Robot Rice cups of white rice**  
**3 Rice Robot Water cups of water**  
**1 teaspoon kosher salt**  
**1 teaspoon olive oil**  
**1 bay leaf (optional)**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Basic Brown Rice

For those of you that want a classic brown rice, this is foolproof, and works every time. Just concentrate on your main course and leave the rice to Rice Robot. It will keep it nice and warm for whenever you need it.

**3 Rice Robot Rice cups of brown rice, short or long grain**  
**4 Rice Robot Water cups of water**  
**1 teaspoon kosher salt**  
**1 teaspoon olive oil**  
**¼ teaspoon freshly ground black pepper**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Jamaican Rice and Peas

This is a lovely dish that can be eaten on its own and doesn't need to be a side. The coconut milk is the key to make this fragrant and beautiful.

**3 Rice Robot Rice cups of long grain white rice**  
**1 Rice Robot Water cup of water**  
**½ cup red kidney beans, drained and rinsed**  
**½ cup frozen peas**  
**1 (15-ounce) can coconut milk, well-shaken**  
**1 teaspoon of dried thyme**  
**1 scotch bonnet pepper, slit**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.
- 4** Remove and discard the scotch bonnet pepper before eating.

## Mushroom Brown Rice

Risotto can be so time consuming to cook, and this is a fast track to the most amazing way to have a mushroom-style risotto anytime.

**2 Rice Robot Rice cups of short grain brown rice**  
**2 ½ Rice Robot Water cups of vegetable broth**  
**¾ cup sliced baby bella or white mushrooms**  
**1 teaspoon fresh or dried thyme**  
**1 teaspoon kosher salt**  
**¼ teaspoon freshly ground black pepper**  
**1 teaspoon olive oil**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Indian Biryani

I learned while growing up in England that Indian cuisine is a huge part of British food. It's where the chicken tikka, the most famous Indian dish in the world, evolved from. If you want to give Indian cuisine a try, give this recipe a go. It's very easy.

**2 Rice Robot Rice cups of Basmati rice**  
**2 Rice Robot Water cups of water**  
**⅔ cup mixed vegetables, such as peas, carrots, and peppers**  
**⅔ cup cooked chicken, cut into ½-inch pieces**  
**1 ½ tablespoons Biryani spice mix**  
**Kosher salt, to taste**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Hawaiian Pineapple Rice

If you love Hawaiian pizza, you're going to love this dish. It's sweet and sour with an Asian flair.

**2 Rice Robot Rice cups of Jasmine rice**  
**2 Rice Robot Water cups of water**  
**1 cup diced fresh pineapple**  
**½ cup diced ham**  
**¼ cup teriyaki sauce**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Thai Pineapple Fried Rice

Thailand is one of my favorite places that I've ever been to in my life. I think I've been over 60 times. It's so easy to recreate Thai food with this recipe - with a little kick.

**2 Rice Robot Rice cups of Jasmine rice**  
**2 Rice Robot Water cups of water**  
**1 ½ tablespoons Thai red curry paste**  
**1 cup fresh pineapple chunks**  
**½ cup raw cashews**  
**1 teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Mix the water and curry paste together, then place into the rice cooker with the rice and remaining ingredients.
- 3** Close the lid and press the cook button.

## Middle Eastern Rice with Lentils

I was lucky enough to travel to Dubai for the BBC and I love the spices they have that can change up a rice dish.

**2 Rice Robot Rice cups of Basmati rice**  
**1 Rice Robot Ric cup of brown lentils,**  
**picked through for stones**  
**3 Rice Robot Water cups of vegetable broth**  
**1 teaspoon ground cumin**  
**1 teaspoon ground turmeric**  
**1 teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place in the rice cooker with the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Garlic and Butter Rice

This is a real French classic. It's perfect as is, or alongside chicken, seafood, or beef.

**3 Rice Robot Rice cups of long grain white rice**  
**3 Rice Robot Water cups of water**  
**2 tablespoons unsalted butter**  
**1 teaspoon garlic powder**  
**1 teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Thai Coconut Rice

One of my first times I went to Thailand, I never realized that rice could be so fragrant. This is a dish that I have created that gives you exactly that irresistible aroma.

**3 Rice Robot Rice cups of Jasmine rice**  
**1 (15-ounce) can full-fat coconut milk,**  
**well-shaken**  
**1 Rice Robot Rice cup of water**  
**1 teaspoon granulated sugar**  
**½ teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Indian Coconut Rice

This dish is a very delicate way to enjoy Indian spices with the smoothness of coconut milk.

**3 Rice Robot Rice cups of Basmati rice**  
**1 Rice Robot Rice cup of water**  
**1 (15-ounce) can full-fat coconut milk,**  
**well-shaken**  
**1 teaspoon mustard seeds**  
**2 dried red chilies**  
**½ teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Cilantro Lime Rice

Don't you love the power of cilantro in rice. It's incredible. It penetrates all the way through. Give this a try. If you love cilantro, there is nothing better than this dish.

**3 Rice Robot Rice cups of long grain white rice**  
**3 Rice Robot Water cups of water**  
**½ cup chopped cilantro, divided**  
**¼ cup fresh lime juice**  
**1 teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker and add the remaining ingredients, with just half of the cilantro and stir.
- 3** Close the lid and press the cook button.
- 4** When cooked, fluff the rice then garnish with the remaining half of the cilantro to serve.

## Indian Lemon Rice

The lemon in this dish really balances out the Indian spices and creates a very subtle flavor.

**3 Rice Robot Rice cups of Basmati rice**  
**3 Rice Robot Water cups of water**  
**½ cup fresh lemon juice**  
**1 teaspoon ground turmeric**  
**1 teaspoon mustard seeds**  
**1 teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Indian Pulao

If you like spice, I would recommend that you add some dried chilies to this and really kick it up. Indian food is supposed to have a lot of spice and heat.

**3 Rice Robot Rice cups of Basmati rice**  
**3 Rice Robot Water cups of vegetable broth**  
**1 cup mixed vegetables, such as carrots, peas, green beans, cauliflower**  
**1 teaspoon garam masala**  
**1 teaspoon ground turmeric**  
**½ teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Jasmine Rice with Lemongrass and Ginger

You can't believe the power of lemongrass in this dish. It infuses the rice with the most incredible flavor. Ever since my first time in Thailand, back in 1991, I have learned this and I love it when I am cooking Thai food.

**3 Rice Robot Rice cups of Jasmine rice**  
**3 Rice Robot Water cups of water**  
**1 stalk lemongrass, smashed with side of knife**  
**1 tablespoon fresh ginger, peeled and grated**  
**1 teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Zucchini Rice

I love zucchini. It's one of my favorite vegetables. You could also try this with cauliflower rice.

**2 Rice Robot Rice cups of long grain white rice**  
**2 Rice Robot Water cups of vegetable broth**  
**1 cup of shredded zucchini**  
**1 cup of shredded cheddar cheese**  
**1 teaspoon garlic powder**  
**1 teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Thai Mango Sticky Rice

If you've got a sweet tooth, this is absolutely incredible. The Rice Robot makes this perfectly.

**2 Rice Robot Rice cups of sweet sticky rice**  
**1 Rice Robot Rice cup of water**  
**1 (15-ounce) can coconut milk, well-shaken**  
**½ cup granulated sugar**  
**¾ cup ripe mango, pitted and sliced**  
**A pinch kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Vegetarian Jambalaya

This is a great way to have a vegetarian quick easy meal.

**2 Rice Robot Rice cups of long grain white rice**  
**2 Rice Robot Water cups of vegetable broth**  
**1 cup diced bell pepper**  
**1 cup diced tomatoes**  
**1 tablespoon Cajun seasoning**  
**Kosher salt, to taste**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Indian Khichdi

This is a fantastic South Asian dish. I would recommend using a lot of chili if you wanna kick it up.

**2 Rice Robot Rice cups of Basmati rice**  
**2 Rice Robot Water cups of water**  
**1 cup cooked mung beans**  
**1 teaspoon ground turmeric**  
**1 teaspoon cumin seeds**  
**1 teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Coconut and Lime Rice

The reason Thai food is so important are all the delicious flavors of Thailand. This is a great balance of sweet and sour.

**3 Rice Robot Rice cups of Jasmine rice**  
**1 Rice Robot Rice cup of water**  
**1 (15-ounce) can full-fat coconut milk, well-shaken**  
**½ cup fresh lime juice**  
**1 teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Creamy Mushroom Rice

If you don't have anything in the refrigerator, this is a great "go to" meal. It's all pantry items and you can switch out the fresh mushrooms for canned mushrooms.

**2 Rice Robot Rice cups of long grain white rice**  
**2 Rice Robot Water cups of vegetable broth**  
**1 cup sliced mushrooms**  
**1 cup cream of mushroom soup**  
**½ cup grated Parmesan cheese**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients except for the Parmesan cheese and stir.
- 3** Close the lid and press the cook button.
- 4** Once fully cooked, sprinkle over the Parmesan cheese and stir to combine.

## Meat and Poultry



## Chicken Pilaf

This is a great way to use the leftover rotisserie chicken that you may have in the refrigerator.

**2 Rice Robot Rice cups of long grain white rice**  
**2 ½ Rice Robot Water cups of chicken broth**  
**¾ cup diced cooked chicken**  
**½ cup diced carrots**  
**1 teaspoon garlic powder**  
**½ teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Cajun Dirty Rice

I love this dish with a bottle of hot sauce on the side to really kick it up.

**2 Rice Robot Rice cups of long grain white rice**  
**2 ½ Rice Robot Water cups of beef broth**  
**½ cup cooked ground beef**  
**½ cup diced bell pepper**  
**1 tablespoon Cajun seasoning**  
**Kosher salt, to taste**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Fried Rice

Egg fried rice is one of my favorite dishes to make. I've cooked this dish on networks across the world from the Hallmark channel to the BBC.  
This is a fast track way to make it.

**2 Rice Robot Rice cups of Jasmine rice**  
**2 Rice Robot Water cups of water**  
**2 large eggs, beaten**  
**1 cup fresh or frozen mixed vegetables, such as peas, carrots, and corn**  
**½ cup diced ham**  
**½ teaspoon kosher salt**  
**2 tablespoons soy sauce**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button. Fluff and stir to combine once cooked.

## Jambalaya

Try this dish and add a little bit a seafood if you want. Add it in once it's cooked. You can make it a mouthwatering meal.

**2 Rice Robot Rice cups of long grain white rice**  
**2 ½ Rice Robot Water cups of chicken broth**  
**½ cup diced cooked chicken**  
**½ cup diced Andouille sausage**  
**½ cup diced bell pepper**  
**½ teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Chicken and Rice Casserole

This is the reason I love Rice Robot. Here's one dish all cooked for you.

**2 Rice Robot Rice cups of long grain white rice**  
**2 Rice Robot Water cups of chicken broth**  
**1 cup diced cooked chicken**  
**1 cup shredded cheddar cheese, divided**  
**1 cup canned cream of mushroom soup**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the chicken broth, cooked chicken, and just ½ cup of the cheese and stir.

- 3** Close the lid and press the cook button.
- 4** Once the rice has fully cooked, stir in the cream of mushroom soup and sprinkle the remaining ½ cup cheese on top.
- 5** Close the lid again on the keep warm setting and allow the cheese to melt for another 5 to 6 minutes or so. Serve.

## Teriyaki Chicken Rice

This is the perfect meal to make for your family if you want a Chinese dish that needs no effort whatsoever.

**2 Rice Robot Rice cups of Jasmine rice**  
**2 Rice Robot Water cups of water**  
**1 cup diced cooked chicken**  
**½ cup teriyaki sauce**  
**1 teaspoon sesame seeds**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients except for the sesame seeds and stir.
- 3** Close the lid and press the cook button.
- 4** Garnish the rice with sesame seeds.

## Chicken and Broccoli Rice

This dish works with any cheese. If you want to add some cream cheese, feta, or even goat cheese it's amazing.

**2 Rice Robot Rice cups of long grain white rice**  
**2 ½ Rice Robot Water cups of chicken broth**  
**1 cup diced cooked chicken**  
**1 cup small broccoli florets**  
**1 cup shredded cheddar cheese, divided**  
**Kosher salt, to taste**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients (but just adding half of the cheese) and stir.
- 3** Close the lid and press the cook button.
- 4** When the rice has finished cooking, sprinkle the remaining half of the cheese on top and close the lid on the keep warm setting for 5 minutes until the cheese has melted.

## Sausage and Bell Pepper Rice

The Italian seasoning and the flavor of the sausage really kick up the flavors in this dish and it couldn't be easier to make.

**2 Rice Robot Rice cups of long grain white rice**  
**2 Rice Robot Water cups of chicken broth**  
**1 cup sliced cooked sweet Italian sausage, sliced**  
**1 cup diced bell pepper**  
**1 teaspoon Italian seasoning**  
**½ teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Thai Basil Fried Rice

The key to this dish is the basil infused in the rice so beautifully. You really do need dried basil. Fresh doesn't give quite the strength you need.

**2 Rice Robot Rice cups of Jasmine rice**  
**2 Rice Robot Water cups of water**  
**1 cup diced cooked chicken**  
**1 tablespoon dried basil leaves**  
**2 tablespoons fish sauce**  
**1 teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Chicken and Rice Soup

This is great for leftover chicken and a few leftover vegetables. You can make a delicious meal that costs only pennies.

**1 Rice Robot Rice cup of long grain white rice**  
**4 Rice Robot Water cups of chicken broth, divided**  
**1 cup shredded cooked chicken**  
**1 cup mixed vegetables, like peas, carrots, and corn**  
**1 teaspoon dried thyme**  
**½ teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker with just 2 cups of stock, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.
- 4** When finished cooking, add the remaining 2 cups of stock plus additional stock as needed to make into a soup. Serve hot.

## Ginger and Scallion Rice

A classic Asian rice dish. The ginger in this dish brings the rice to life. It's fragrant and beautiful. It reminds me of all of my travels to the region in southeast Asia.

**3 Rice Robot Rice cups of Jasmine rice**  
**3 Rice Robot Water cups of chicken broth**  
**½ cup chopped scallions**  
**1 ½ tablespoons fresh ginger, peeled and grated**  
**1 teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Pesto Brown Rice

This is one of my all-time favorites dishes in the book. Pesto and rice is a marriage made in heaven. You have got to give this a try. You're gonna love it.

**2 Rice Robot Rice cups of brown rice, short grain or long grain**  
**3 Rice Robot Water cups of chicken broth**  
**2 tablespoons store-bought pesto**  
**1 cup cherry tomatoes, halved**  
**½ teaspoon kosher salt**  
**½ cup of grated Parmesan cheese, to garnish**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients except for the Parmesan cheese. Stir until well combined.
- 3** Close the lid and press the cook button.
- 4** When the rice is finished cooking, stir in the Parmesan cheese.

## Hoppin' John

The Black Eyed Peas make this dish fantastic. Serve it with fish and hot sauce on the side.

**2 Rice Robot Rice cups of long grain white rice**  
**2 Rice Robot Water cups of chicken broth**  
**½ (15-ounce) can black-eyed peas, drained and rinsed**  
**½ cup diced ham**  
**1 teaspoon of garlic powder**  
**½ teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Mexican Rice

This is a very easy recipe to get some spice and freshness with a Mexican flair.

**2 Rice Robot Rice cups white rice**  
**2 Rice Robot Water cups of chicken broth**  
**¾ cup canned tomatoes**  
**1 jalapeno, thinly sliced, seeded for mild**  
**1 teaspoon ground cumin**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Cuban Black Beans and Rice

This really is a meal on its own and not a side dish. You can also add some chicken on top.

**2 Rice Robot Rice cups of long grain white rice**  
**2 Rice Robot Water cups of chicken broth**  
**1 (15-ounce) can black beans, drained and rinsed**  
**1 teaspoon ground cumin**  
**1 teaspoon garlic powder**  
**½ teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Italian Pilaf

Here's the quickest way to jump to Italy. Add cheese and this is just beautiful. This one you have to try!

**2 Rice Robot Rice cups of long grain white rice**  
**2 Rice Robot Water cups of chicken broth**  
**1 cup diced tomatoes**  
**1 cup shredded mozzarella**  
**1 tablespoon Italian seasoning**  
**½ teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Greek Lemon Rice

This is another of my mum's favorites. This meal is amazing with chicken baked in the oven with garlic and lemon.

**3 Rice Robot Rice cups of long grain white rice**  
**3 Rice Robot Water cups of chicken broth**  
**½ cup fresh lemon juice**  
**1 teaspoon dried dill**  
**1 teaspoon olive oil**  
**1 teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Cajun Red Beans and Rice

Here's a lovely amount of spice with protein and a Creole flare.

**2 Rice Robot Rice cups of long-grain white rice**  
**2 Rice Robot Water cups of chicken broth**  
**½ cup canned red kidney beans, drained and rinsed**  
**½ cup Andouille sausage, sliced**  
**1 tablespoon Cajun seasoning**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Middle Eastern Rice Pilaf

I love this dish because the chickpeas really change the texture. When you cook your rice in the Rice Robot, it simply melts in your mouth.

**2 Rice Robot Rice cups of Basmati rice**  
**2 Rice Robot Water cups of chicken broth**  
**½ cup diced bell pepper**  
**½ cup canned chickpeas, drained and rinsed**  
**1 tablespoon curry powder**  
**½ teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Italian Risotto

I used to make risotto early on in my career, and it's very time consuming. You have to add a ladle of broth every few minutes for the rice and continually stir for 30 minutes. There could not be an easier way to make a foolproof risotto this outrageously delicious. Take me to Italy.

**3 Rice Robot Rice cups of Arborio rice**  
**2 Rice Robot Water cups of chicken broth, plus additional as needed**  
**1 Rice Robot Water cup of dry white wine**  
**½ teaspoon kosher salt**  
**1 teaspoon garlic powder**  
**1 cup grated Parmesan cheese**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place all of the ingredients except for the cheese in the rice cooker and stir well.
- 3** Close the lid and press the cook button.
- 4** When finished cooking, stir in the Parmesan cheese. Add additional broth as needed if the risotto is too thick.

## Seafood



### Spanish Paella

This is a recipe that is close to my heart. One of my first television shows was for the BBC in Spain. I love the cuisine, and how diverse it is. Paella is such an interesting concept. It takes a village to make it. You have the butcher bring the meat, the fishmonger bring the fish, and a community to come together and enjoy it. This is a simple, easy way to make it.

**2 Rice Robot Rice cups of Arborio white rice**  
**2 Rice Robot Water cups of chicken broth**  
**¾ cup frozen mixed seafood, such as shrimp, calamari, mussels and scallops**  
**1 teaspoon ground turmeric**  
**1 teaspoon sweet paprika**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Tuna Rice

This is the dish you make to take to work for your lunch the next day. You could even take it to work in the Rice Robot.

**2 Rice Robot Rice cups of long grain white rice**  
**2 Rice Robot Water cups of water**  
**1 (5-ounce) can of tuna, drained**  
**½ cup frozen peas**  
**1 teaspoon garlic powder**  
**1 teaspoon kosher salt**

- 1** Rinse the rice thoroughly in a fine mesh sieve until the water runs clear.
- 2** Place the rice into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Fish Stew

**1 cup white fish fillets (such as cod, haddock, or tilapia), cut into chunks**  
**½ small onion, finely chopped**  
**2 cloves garlic, minced**  
**½ cup bell pepper, chopped**  
**1 medium carrot, diced**  
**½ cup canned diced tomatoes**  
**3 Rice Robot Water cups of fish or vegetable broth**  
**1 teaspoon paprika**  
**½ teaspoon dried thyme**  
**Kosher salt and pepper, to taste**  
**2 tablespoons chopped fresh parsley (optional, for garnish)**

- 1** In the rice cooker pot, add the chopped onion, minced garlic, bell pepper, and carrot.
- 2** Layer the fish chunks on top of the vegetables.
- 3** Sprinkle the paprika, dried thyme, salt, and pepper over the fish.
- 4** Pour the diced tomatoes, including the liquid, over the fish and vegetables.
- 5** Gently pour in the fish or vegetable broth, ensuring that the ingredients are well submerged.
- 6** Close the lid and press the cook button.
- 7** Once the fish is cooked and the vegetables are tender, open the lid and give the stew a gentle stir.
- 8** Taste and adjust the seasoning if needed.
- 9** Ladle the fish stew into bowls, garnish with chopped fresh parsley if desired, and serve with crusty bread or rice.

## More than rice



### Moroccan Couscous

Couscous is used predominantly in Mediterranean, Middle Eastern, and African cuisine, and it's a great side dish. You can add protein after if you want to make it a full meal.

**3 Rice Robot Rice cups of couscous**  
**3 Rice Robot Water cups of chicken broth**  
**1 teaspoon ground cumin**  
**1 teaspoon ground coriander**  
**2 teaspoons olive oil**  
**½ cup of raisins**  
**Kosher salt, to taste**

- 1** Place all of the ingredients into the rice cooker and stir.
- 2** Close the lid and press the cook button.

## Barley

A great basic grain that is made perfectly in the rice cooker. I love to add mine to salads and soups. It's also the perfect base for a grain bowl with lots of delicious toppings.

**2 Rice Robot Rice cups of hulled barley**  
**2 Rice Robot Water cups of water or chicken stock**  
**1 teaspoon herbs de Provence (or ¼ teaspoon dried thyme, ¼ teaspoon dried rosemary, ¼ teaspoon dried marjoram, ¼ teaspoon dried crushed fennel seed)**  
**½ teaspoon kosher salt**

- 1** Rinse the barley in a fine mesh sieve.
- 2** Place the barley into the rice cooker, add the remaining ingredients and stir.
- 3** Close the lid and press the cook button.

## Mac and Cheese

The ultimate comfort food, mac and cheese, made easily in the rice cooker. Use your favorite type of shredded cheese here for something delicious.

**2 Rice Robot Rice cups of macaroni noodles**  
**2 Rice Robot Water cups of water**  
**½ teaspoon kosher salt**  
**1 cup shredded Cheddar cheese**  
**¼ cup sour cream**  
**2 tablespoons unsalted butter**

- 1** Place the macaroni, water, and salt into the rice cooker, stir.
- 2** Close the lid and press the cook button. Allow to cook until noodles are al dente.
- 3** Stir in the cheddar cheese, sour cream, and butter to the hot noodles. Close the lid on the keep warm setting for another 5 minutes until the cheese has melted.
- 4** Stir again to combine and serve.

## Couscous with Grilled Vegetables

This is a dish my mum used to make for us in the summer. It's perfect for when you want to grill outside and you need a side dish.

**2 Rice Robot Rice cups of couscous**  
**2 Rice Robot Water cups of vegetable broth**  
**½ teaspoon kosher salt**  
**1 cup mixed grilled vegetables, like zucchini, yellow squash, peppers, scallions**  
**½ cup feta cheese, crumbled**  
**1/4 cup olive oil**

- 1** Add the couscous, vegetable broth, and salt to the rice cooker. Stir all of the ingredients.
- 2** Close the lid and press the cook button.
- 3** When ready to serve, place the couscous in a serving platter, top with grilled vegetables, crumbled feta, and drizzle with olive oil.

## Cauliflower Rice

I'm all about the skinny because I love making dishes that are low in carbohydrates. This is a guilt free rice. If you're cutting the carbs this one's for you.

**6 Rice Robot Rice cups of cauliflower rice**  
**1 Rice Robot Water cup of water**  
**1 tablespoon olive oil**  
**1 teaspoon kosher salt**  
**½ teaspoon freshly ground black pepper**  
**½ teaspoon garlic powder**

- 1** Place all of the ingredients into the rice cooker and stir.
- 2** Close the lid and press the cook button.

## Cauliflower Fried Rice

Here's another way to really cut down on the carbohydrates. Try finding your own flavors to add to cauliflower rice.

**5 Rice Robot Rice cups of cauliflower rice**  
**1 Rice Robot Water cups of water**  
**2 large eggs, beaten**  
**½ cup fresh or frozen mixed vegetables, such as peas, carrots, and corn**  
**½ cup diced ham**  
**½ teaspoon kosher salt**  
**2 tablespoons soy sauce**

- 1** Place all of the ingredients into the rice cooker and stir.
- 2** Close the lid and press the cook button.
- 3** Stir everything when finished cooking.

## Cauliflower Rice with Lime and Cilantro

I love to serve this with a protein, like fish or chicken. Try it in a poke bowl and you'll never know it's not rice.

**6 Rice Robot Rice cups of cauliflower rice**  
**1 Rice Robot Water cup of water**  
**½ cup chopped cilantro**  
**¼ cup fresh lime juice**  
**1 teaspoon kosher salt**  
**1 tablespoon olive oil**

- 1** Place all of the ingredients into the rice cooker and stir.
- 2** Close the lid and press the cook button.
- 3** Stir to combine again once finished.

## Cauliflower Rice Stir-fry

This is a very low carbohydrate dish that's very filling. You can add any of your favorite proteins. It's delicious with seafood.

**6 Rice Robot Rice cups of cauliflower rice**  
**1 Rice Robot Water cups of water**  
**½ cup mixed vegetables, such as peas, carrots, corn, and peppers**  
**2 large eggs, beaten**  
**½ cup of diced ham**  
**2 tablespoons of soy sauce**

- 1** Place all of the ingredients into the rice cooker and stir.
- 2** Close the lid and press the cook button.

## Grits

Grits are a well-known staple of Southern Cuisine but they were actually introduced in the 16th century by Native Americans. They used to be a staple for breakfast but now populate menus for breakfast lunch and dinner. I love them, and I think you will too.

**2 Rice Robot Rice cups of grits (stone-ground or quick-cooking)**  
**2 Rice Robot Water cups of water or broth (chicken or vegetable)**  
**1 teaspoon kosher salt**  
**2 tablespoons butter or olive oil (optional)**  
**Optional toppings: shredded cheese, cooked bacon, sautéed vegetables, hot sauce, etc.**

- 1** Rinse the grits in a fine-mesh strainer under cold water to remove excess starch.
- 2** In the rice cooker pot, combine the rinsed grits, water or broth, and salt. If using butter or olive oil, add it to the pot as well.
- 3** Close the lid and press the cook button.

- 4 Once the grits are cooked, fluff them with a fork to ensure they're smooth and creamy.
- 5 Serve the grits in bowls and add your desired toppings, such as shredded cheese, cooked bacon, sautéed vegetables, or hot sauce.

## Spinach Artichoke Dip

8 ounces cream cheese, room temperature, cut in to small squares  
 4 ounces farmers cheese  
 ¾ cup mayonnaise  
 ¾ cup sour cream  
 1 14oz can artichoke hearts, drained and chopped  
 1 cup frozen spinach, thawed and liquid squeezed out  
 1 cup grated Parmesan cheese  
 1 garlic clove, minced

- 1 Add cream cheese, farmers cheese, mayonnaise and sour cream to a small mixing bowl and stir until combined well.
- 2 Add artichoke hearts, frozen spinach, grated Parmesan and garlic and stir until mixed well.
- 3 Place mixture into the rice cooker and press the cook button.
- 4 Let cook for 10 minutes, then put the button to keep warm. Serve with Tortilla chips.

## Easy 10 minute Queso Dip

1 12oz can evaporated milk  
 1 tablespoon corn starch  
 1 teaspoon garlic powder  
 ½ teaspoon onion powder  
 ½ teaspoon kosher salt  
 5 ounces Cheddar cheese, shredded  
 5 ounces Pepper Jack cheese, shredded  
 1 10 ounce can diced tomatoes, strained  
 1 4 ounce can green chiles, strained  
 tortilla chips for serving

- 1 Add evaporated milk into the rice cooker, close the lid and press the button to cook for 5 minutes.
- 2 In a small bowl whisk together the corn starch, garlic powder, onion powder, and kosher salt. Add to the rice cooker and stir well.
- 3 Add Cheddar and Pepper Jack and stir until both cheeses are completely melted.
- 4 Add diced tomatoes and green chiles and stir until combined.
- 5 Turn off the button to keep warm and serve with tortilla chips.

## Homemade Ramen

¼ teaspoon sesame oil  
 ¾ teaspoon grated ginger  
 1 small garlic clove, minced  
 1 ½ cups beef broth  
 1 cup water  
 2 shiitake mushroom, sliced thin  
 ½ cup kale, chopped  
 ¼ cup shredded carrot  
 1 package instant ramen (noodles only)  
 1 green onion, sliced  
 Siracha for serving

- 1 Add sesame oil, ginger, garlic, beef broth, water, shiitake mushroom, kale, and carrot to the rice cooker and press the cook button and let cook for 10 minutes.
- 2 Open the unit and add the ramen noodles to the rice cooker.
- 3 Let cook for another 5 minutes. The unit will automatically go to keep warm.
- 4 Add the green onion and siracha (to taste) for serving.

## Rice Pudding Recipe

The classic rice dessert that's just so delicious. Made with a touch of cinnamon for hint of warm and deliciousness in every bite.

2 Rice Robot Rice cups of medium grain white rice  
 3 Rice Robot Water cups of water  
 1 Rice Robot Water cup of reduced fat milk  
 ⅓ cup granulated sugar  
 1 teaspoon ground cinnamon  
 1 teaspoon vanilla extract  
 Pinch of kosher salt

- 1 Rinse the sushi rice thoroughly in a fine mesh sieve until the water runs clear.
- 2 Place the rice into the rice cooker. Add the remaining ingredients and stir.
- 3 Close the lid and press the cook button.

## S'mores in The Rice Robot

You don't need a campfire to make one of the most loved deserts on the planet. Follow these steps to make mouthwatering S'mores at-home in your Rice Robot.

**Graham crackers**  
**Marshmallows**  
**Chocolate bars**

- 1 Break the graham crackers into halves and place them at the bottom of the rice cooker, covering the surface.
- 2 Layer chocolate bars on top of the graham crackers.
- 3 Place marshmallows on top of the chocolate layer.

- 4 Close the rice cooker lid and set it to the "Warm" setting (Keep an eye on it to prevent burning).
- 5 Once the marshmallows are toasted and gooey, carefully remove the s'mores from the rice cooker using a spatula.
- 6 Top with another graham cracker half to complete the s'more sandwich.

## S'mores Fondue

**1 ½ cups heavy cream**  
**2 cups milk chocolate chips**  
**1 ½ cups mini marshmallow, divided**  
**graham crackers for serving**

- 1 Add cream, milk chocolate chips and 1 cup marshmallows to the rice cooker and press the cook button.
- 2 Let cook for 10 minutes, then open the lid and stir well.
- 3 Allow to cook until the unit goes to keep warm (about another 5 minutes).
- 4 Open the lid and stir until all of the chocolate and the marshmallows have melted.
- 5 Add remaining marshmallows to the top of the stirred chocolate and serve with graham crackers.

Tip: This also can be used to serve with strawberries, pound cake squares, and pretzel rods as other options.