

COSORI®

5.0-QUART RICE COOKER

Recipes





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CONTACT OUR CHEFS

Our helpful, in-house chefs are ready to assist you with any questions you might have!

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On behalf of all of us at COSORI,

Happy cooking!

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Cooking Guide

Food Group	Type	Main Preset	Secondary Step Following Main Preset	Quantity/ Weight	Ingredient to Water Ratio	Shape/Size/ Thickness	Cook Time (Minutes)
Rice and Grains	Brown Rice	Brown Rice	Med/Short	1 cup (6 ounces)	1 : 1¼	N/A	60–70
	Long Grain Brown Rice	Brown Rice	Long Grain	1 cup (6 ounces)	1 : 1⅜	N/A	69–79
	Brown Rice Porridge	Brown Rice	Porridge	1 cup (6 ounces)	1 : 3½	N/A	60–70
	Basmati White Rice	White Rice	Long Grain	1 cup (6 ounces)	1 : 1⅜ ₁₆	N/A	35–45
	Jasmine White Rice	White Rice	Long Grain	1 cup (6 ounces)	1 : 1⅜ ₁₆	N/A	35–45
	Long Grain White Rice	White Rice	Long Grain	1 cup (6 ounces)	1 : 1⅜ ₁₆	N/A	35–45
	White Rice	White rice	Med/Short	1 cup (6 ounces)	1 : 1½	N/A	32–42
	Glutinous Sticky Rice	White rice	Med/Short	1 cup (6 ounces)	1 : 1¼	N/A	35–45
	Wild Rice	Brown Rice	Long Grain	1 cup (6 ounces)	1 : 2	N/A	61–71
	Wild Rice Blend	Brown Rice	Long Grain	1 cup (6 ounces)	1 : 1¼	N/A	69–79
	White Rice Porridge	White Rice	Porridge	1 cup (6 ounces)	1 : 5	N/A	45–55
	White Rice (medium/ short)	Quick Rice	N/A	1 cup (6 ounces)	1 : 1⅜ ₁₆	N/A	27–37
	Quinoa	Grains	Quinoa	1 cup (6 ounces)	1 : 1¼	N/A	36–46
	Barley, Hulled	Grains	Barley	1 cup (6 ounces)	1 : 1¾	N/A	50–60
	Barley, Pearled	Grains	Barley	1 cup (6 ounces)	1 : 1¼	N/A	45–55
	Farro	Grains	Farro	1 cup (6 ounces)	1 : 1⅜ ₁₆	N/A	68–78
	Old Fashioned Oats	Oatmeal	Quick	1 cup (6 ounces)	1 : 2	N/A	14–24
	Quick Oats	Oatmeal	Quick	1 cup (6 ounces)	1 : 3	N/A	14–24
	Rolled Oats	Oatmeal	Rolled	1 cup (6 ounces)	1 : 3	N/A	21–31
	Steel Cut Oats	Oatmeal	Steel-Cut	1 cup (6 ounces)	1 : 3	N/A	35–45
Pasta	Long Pastas	Mode	Steam (keep lid open)	8 ounces	5 cups water	Spaghetti/ Linguini (break in half)	8–10
	Short Pastas	Mode	Steam (keep lid open)	8 ounces	5 cups water	Penne/Shells/ Macaroni	8–10

Food Group	Type	Main Preset	Secondary Step Following Main Preset	Quantity/ Weight	Ingredient to Water Ratio	Accessory	Cook Time (Minutes)
Legumes	Black Beans	Mode	Steam	1 cup (6 ounces)	N/A	N/A	45–55
	Pinto Beans	Mode	Steam	1 cup (6 ounces)	N/A	N/A	45–55
	Lentils	Mode	Steam	1 cup (6 ounces)	N/A	N/A	25–35

***Note:** Beans should be soaked overnight before cooking for best cooking results.

Food Group	Type	Main Preset	Secondary Step Following Main Preset	Quantity/ Weight	Shape/Size/ Thickness	Accessory	Cook Time (Minutes)
Seafood	Salmon Fillet	Mode	Sauté	5 ounces	½-inch thick	N/A	5–7
			Steam	5 ounces	½-inch thick	Steam Basket	5
	Tuna Steak	Mode	Sauté	5 ounces	½-inch thick	N/A	5–7
			Steam	5 ounces	½-inch thick	Steam Basket	5
	White Fish Fillet	Mode	Sauté	5 ounces	½-inch thick	N/A	5–7
			Steam	5 ounces	½-inch thick	Steam Basket	5
	Shrimp	Mode	Sauté	1 pound	36/40 Medium Large	N/A	5
			Steam	1 pound	36/40 Medium Large	Steam Basket	4–5

Food Group	Type	Main Preset	Secondary Step Following Main Preset	Quantity/ Weight	Shape/Size/ Thickness	Accessory	Cook Time (Minutes)
Protein	Chicken Breast	Mode	Sauté	1 pound	Whole, cubed, or strips	N/A	8–10
			Steam	1 pound	Whole	Steam Basket	5–8
	Chicken Thighs	Mode	Sauté	1 pound	Cubed or strips	N/A	8–10
			Steam	1 pound	Whole	Steam Basket	5–8
	Pork Loin Chops, Boneless	Mode	Sauté	5–6 ounces per chop	Cubed or whole	N/A	8–10
	Flank Steak	Mode	Sauté	½ pound	sliced ¼-inch thick	Steam Basket	5–7

Food Group	Type	Main Preset	Secondary Step Following Main Preset	Quantity/ Weight	Shape/Size/ Thickness	Accessory	Cook Time (Minutes)
Vegetables	Artichoke	Mode	Steam	1 pound 12 ounces	4 medium heads	Steam Basket	20–25
	Asparagus	Mode	Steam	1 bunch (1 pound)	Ends trimmed, halved or chopped	Steam Basket	5
	Bell Pepper	Mode	Steam	1 pound	4 small bell peppers, cut in any shape	Steam Basket	5
	Broccoli	Mode	Steam	1 pound	Florets	Steam Basket	8
	Brussels Sprouts	Mode	Steam	1 pound	Whole or halved	Steam Basket	18–20
	Carrots	Mode	Steam	1 pound	Cut in any shape	Steam Basket	20–25
	Cauliflower	Mode	Steam	1 pound	Florets	Steam Basket	5–8
	Corn on the Cob	Mode	Steam	2 ears	Cut in half	Steam Basket	8–10
	Eggplant	Mode	Steam	1 pound	Cut in any shape	Steam Basket	12–15
	Green Beans	Mode	Steam	1 pound	Ends trimmed	Steam Basket	12–15
	Mushrooms	Mode	Steam	1 pound	Cut in any shape	Steam Basket	12–15
	Parsnips	Mode	Steam	1 pound	Peeled and cubed	Steam Basket	20–30
	Russet Potato	Mode	Steam	1 pound	Peeled and cubed	Steam Basket	20–30
	Squash	Mode	Steam	1 pound	Cut in any shape	Steam Basket	20–30
	Sweet Potato	Mode	Steam	1 pound	Peeled and cubed	Steam Basket	20–30
	Zucchini	Mode	Steam	1 pound	Cut in any shape	Steam Basket	15–25

Food Group	Type	Main Preset	Secondary Step Following Main Preset	Quantity/ Weight	Shape/Size/ Thickness	Accessory	Cook Time (Minutes)
Desserts	Rice Pudding	White Rice	Med/Short	1 cup (6 ounces)	Thick	N/A	72–82
	Sweet Sticky Rice	White Rice	Med/Short	1 cup (6 ounces)	N/A	N/A	42–82



STEEL-CUT OATMEAL BREAKFAST BOWL

YIELD	2 servings
PREP TIME	5 minutes
COOK TIME	40 minutes

1 cup steel-cut oats
2 cups water
1 cup milk
2 tablespoons brown sugar
2 cups assorted berries, for topping
½ cup walnuts, toasted, for topping
Honey, for drizzling (optional)

1. **Combine** the oats, water, milk, and sugar in the inner pot of the COSORI Rice Cooker.
2. **Select** the Oatmeal function, set to Steel-Cut, then tap *Start*.
3. **Remove** the oatmeal when done and transfer to 2 separate bowls.
4. **Top** each bowl of oatmeal with 1 cup of assorted berries and half of the toasted walnuts. Drizzle with honey and serve.



BREAKFAST SCRAMBLE

YIELD	2 servings
PREP TIME	10 minutes
COOK TIME	10 minutes

2 teaspoons grapeseed oil or neutral vegetable oil

½ cup onion, diced

½ cup bell pepper, diced

½ cup ham, diced

2 teaspoons kosher salt

1 teaspoon ground black pepper

3 large eggs, whisked

½ cup cheddar cheese

Green onions, finely chopped, for garnish

1. **Set** Mode to Sauté on the COSORI Rice Cooker, adjust time to 10 minutes, then tap *Start*.
2. **Add** oil to the inner pot, then add the onions and sauté until translucent. Add the bell peppers and ham and sauté for another 5 minutes.
3. **Add** the salt, pepper, whisked eggs, and cheddar cheese to the pot and mix with a silicone spatula to scramble the eggs, about 5 minutes.
4. **Tap** *Cancel* when done and divide the eggs between 2 serving plates.
5. **Garnish** with green onions and serve.



BREAKFAST PARFAIT CUPS

YIELD

4 servings

PREP TIME

5 minutes

COOK TIME

40 minutes

1 cup steel-cut oats
3 cups water
1 large apple, cored and small diced
1 teaspoon ground cinnamon
1 teaspoon kosher salt

Toppings

1 cup plain yogurt
1 cup granola
2 bananas, sliced into coins
1 cup strawberries, sliced
Honey, for drizzling

Items Needed

4 parfait cups or 8-ounce glasses

1. **Combine** the oats, water, diced apple, cinnamon, and salt in the inner pot of the COSORI Rice Cooker.
2. **Select** the Oatmeal function, set to Steel-Cut, then tap *Start*.
3. **Remove** the oatmeal when done and divide between 4 parfait cups or glasses.
4. **Divide** the yogurt evenly between the 4 cups and repeat with the granola.
5. **Top** each cup with sliced bananas and strawberries, then drizzle with honey and serve.



WHITE RICE

YIELD	2–3 servings
PREP TIME	5 minutes
COOK TIME	40 minutes

1 cup white rice (short or medium grain)
1½ cups water

Items Needed
Fine mesh sieve

1. **Wash** and drain rice with a fine mesh sieve until the water runs clear, then place the rice into the inner pot of the COSORI Rice Cooker.
2. **Add** 1½ cups of water.
3. **Submerge** all rice grains by swirling the water to help capture any stuck rice.
4. **Select** the White Rice function, set to Med/Short, then tap *Start*.
5. **Allow** the rice to rest for 5 minutes when done before opening the lid.
6. **Fluff** the rice with the rice paddle and serve.



BROWN RICE

YIELD	2–3 servings
PREP TIME	5 minutes
COOK TIME	1 hour 10 minutes

1 cup brown rice
(short or medium grain)
1½ cups water

1. **Wash** and drain rice with a fine mesh sieve until the water runs clear, then place the rice into the inner pot of the COSORI Rice Cooker.
2. **Add** 1¼ cups of water.
3. **Submerge** all rice grains by swirling the water to help capture any stuck rice.
4. **Select** the Brown Rice function, set to Med/Short, then tap *Start*.
5. **Allow** the rice to rest for 5 minutes when done before opening the lid.
6. **Fluff** the rice with the rice paddle and serve.



SUSHI RICE

YIELD

4–6 servings
*(about 5 cups
cooked)*

PREP TIME

5 minutes

COOK TIME

40 minutes

3 cups white rice (short or medium grain)

3 cups plus 6 tablespoons water

4 tablespoons rice vinegar

3 tablespoons white sugar

1 teaspoon salt

Items Needed

Handheld or electric fan

1. **Wash** and drain rice with a fine mesh sieve until the water runs clear, then place the rice into the inner pot of the COSORI Rice Cooker.
2. **Add** 3 cups plus 6 tablespoons of water.
3. **Submerge** all rice grains by swirling the water to help capture any stuck rice.
4. **Select** the White Rice function, set to Med/Short, then tap *Start*.
5. **Allow** the rice to rest for 5 minutes when done before opening the lid.
6. **Fluff** the rice with the rice paddle, then transfer to a large mixing bowl.
7. **Combine** the rice vinegar, sugar, and salt in a small bowl.
8. **Pour** the vinegar mixture evenly over the rice and mix using the rice paddle.
9. **Mix** and fold the rice gently while fanning the rice using a handheld fan or electric fan. Continue to gently mix the rice until it appears glossy and has cooled to room temperature.
10. **Use** the rice immediately for sushi rolls, hand rolls, and poke bowls.



WILD RICE SALAD BOWL

YIELD

3–4 servings

PREP TIME

10 minutes

COOK TIME

1 hour 10 minutes

1 cup wild rice
2 teaspoons salt
2 cups water
16 ounces spring salad mix
1 green apple, cored and cut into bite-sized pieces
1 cup pomegranate seeds
1 cup dried cranberries
1 cup walnuts, toasted, for topping
½ cup pumpkin seeds, toasted, for topping

Vinaigrette

3 tablespoons lemon juice, plus more to taste and emulsify
½ teaspoon Dijon mustard (optional)
½ cup extra-virgin olive oil
Kosher salt, to taste
Ground black pepper, to taste

1. **Wash** and drain rice with a fine mesh sieve until the water runs clear, then place the rice into the inner pot of the COSORI Rice Cooker.
2. **Add** 2 cups of water.
3. **Submerge** all rice grains by swirling the water to help capture any stuck rice.
4. **Select** the Brown Rice function, set to Long Grain, then tap *Start*.
5. **Remove** the wild rice when done and transfer to a separate bowl, then cool to room temperature.
6. **Whisk** the lemon juice, mustard, olive oil, salt, and pepper together until fully emulsified. If you don't like mustard, add more lemon juice little by little to help emulsify the vinaigrette. Adjust seasonings to taste.
7. **Combine** the cooled wild rice, spring mix, apples, pomegranate seeds, and cranberries into a large bowl and toss with the lemon vinaigrette.
8. **Serve** the salad bowls topped with toasted walnuts and pumpkin seeds.



TUNA-MAYO ONIGIRI

YIELD	4 servings
PREP TIME	20 minutes
COOK TIME	0 minutes

3 ounces canned tuna
½ teaspoon kosher salt
3 tablespoons Japanese mayonnaise
(such as Kewpie), plus more to taste
2 cups cooked white rice, room
temperature
4 sheets nori, cut into rectangles
(4 x 2 inches)

Items Needed
Plastic wrap

1. **Combine** the tuna, salt, and mayo together and set aside.
2. **Wet** your hands with water, then take about ¾ cup rice in one hand and begin to press and form the rice into a loose ball.
3. **Place** the rice ball onto a sheet of plastic wrap.
4. **Create** a well in the center of the rice ball, then add a quarter of the tuna mixture into the well.
5. **Gather** the plastic wrap around the rice and begin to shape it into a triangle. The rice should be firm but not smashed.
6. **Wrap** a strip of nori around bottom of the rice triangle, creating a rectangular strip on either side of the onigiri. Repeat steps 3 to 6 with the remaining ingredients.
7. **Serve** the onigiri seasoned with furikake or sesame seeds, or wrap the onigiri in plastic and refrigerate for later.



CALIFORNIA ROLL

YIELD	4 rolls
PREP TIME	20 minutes
COOK TIME	0 minutes

4 full nori sheets, plus extra in case one rips
5 cups prepared sushi rice
8 sticks surimi (imitation crab)
1 Persian cucumber, sliced into batons
2 avocados, pitted and thinly sliced
Sesame seeds, for garnish

Items Needed

Bamboo mat (optional)
Plastic wrap

1. **Wrap** the bamboo mat entirely with plastic wrap and lay flat.
 2. **Place** 1 sheet of nori onto the bamboo mat, shiny-side down.
 3. **Spread** 1¼ cups of sushi rice evenly across the entire nori sheet.
 4. **Place** 2 surimi sticks, end to end, horizontally across the rice and about 1 inch from the edge of the nori sheet. Then place some cucumber batons and avocado slices onto the sheet.
 5. **Shape** the roll using the bamboo mat. To do this, pick up the edge of the bamboo mat to help fold the edge of the nori sheet over the filling. Firmly press down with the bamboo mat to keep everything intact. Continue rolling and pushing until the roll is a completed cylinder.
- Note:** If you don't have a bamboo mat, use plastic wrap as a makeshift mat to help shape your rolls.*
6. **Remove** the bamboo mat and transfer the rolls to a cutting board. Repeat steps 3 to 6 with the remaining ingredients.
 7. **Slice** each California roll into 8 to 10 pieces and garnish with sesame seeds. To slice the rolls easily and for best presentation, dip the knife in water before slicing.



CONGEE

YIELD

3–4 servings

PREP TIME

5 minutes

COOK TIME

50 minutes

1 cup white rice (short or medium grain)

5 cups water

Kosher salt, to taste

Ground white pepper, to taste

Toppings

Sesame oil, as needed

2 tablespoons fresh ginger, finely sliced

3 tablespoons green onions or chives, finely chopped

Pork floss (optional)

Pickled vegetables (optional)

Items Needed

Fine mesh sieve

1. **Wash** and drain rice with a fine mesh sieve until the water runs clear, then place the rice into the inner pot of the COSORI Rice Cooker.
2. **Add** 5 cups of water to the inner pot. If you prefer thinner congee, use 7 cups of water.
3. **Submerge** all rice grains by swirling the water to help capture any stuck rice.
4. **Select** the White Rice function, set to Porridge, then tap *Start*.
5. **Season** the congee to taste with salt and white pepper when the congee is done.
6. **Divide** the congee between 3 to 4 serving bowls.
7. **Serve** the congee drizzled with sesame oil and topped with sliced ginger, green onions or chives, pork floss, pickled vegetables, or any other favorite porridge topping you desire.



FRIED RICE

YIELD	3–4 servings
PREP TIME	5 minutes
COOK TIME	15 minutes

1 tablespoon grapeseed oil
4 links Chinese sausage, small diced
½ cup green onions, finely chopped
2 eggs, whisked
1 cup cooked white rice (refrigerated
overnight is best)
Kosher salt, to taste

1. **Set** Mode to Sauté on the COSORI Rice Cooker, adjust time to 15 minutes, then tap *Start*.
2. **Add** oil to the inner pot, then add the diced sausage and sauté for 5 minutes.
3. **Add** the green onions and cook until aromatic.
4. **Add** the whisked eggs and sauté until they turn into soft scrambled eggs.
5. **Add** the rice and combine thoroughly.
6. **Season** the rice to taste with salt, then tap *Cancel* or set to *Keep Warm*.
7. **Remove** the fried rice when done and serve.



POKE BOWL

YIELD

4 servings

PREP TIME

45 minutes

COOK TIME

0 minutes

8 ounces sushi grade tuna, cubed
8 ounces sushi grade salmon, cubed
3 cups prepared sushi rice

Marinade

½ cup light soy sauce
½ cup ponzu sauce
¼ cup rice vinegar
1 tablespoon grapeseed oil
2 tablespoons lime juice
2 tablespoons sesame oil

Toppings

8 ounces surimi (imitation crab),
shredded
1 Persian cucumber, sliced into half
moons
2 avocados, pitted and thinly sliced
Pickled ginger, as needed
Furikake, for garnish (optional)
¼ cup nori, thinly sliced, for garnish
Black sesame seeds, for garnish

1. **Combine** all the marinade ingredients in a small bowl, then divide the marinade between 2 separate resealable plastic bags.
2. **Add** the cubed tuna to one bag and the cubed salmon to the other. Marinate the fish in the refrigerator for 30 minutes.
3. **Remove** the fish from the marinade and set aside. Discard the remaining marinade.
4. **Build** the poke bowls by placing the warm sushi rice at the bottom of the bowl as the base, then add 4 ounces of fish to each bowl.
5. **Top** the poke bowls with 2 ounces shredded surimi, cucumber slices, avocado slices, and pickled ginger, and serve garnished with furikake, nori, and sesame seeds.



INDIAN-STYLE CHICKEN CURRY

YIELD

4–5 servings

PREP TIME

30 minutes

COOK TIME

2 hour 10 minutes

Chicken

- 1 tablespoon garam masala
- 2 teaspoons paprika
- $\frac{1}{4}$ teaspoon chili powder
- 3 tablespoons white wine vinegar
- 1 teaspoon brown sugar
- 2 garlic cloves, roughly chopped
- 1 knob fresh ginger (1-inch long), crushed
- $1\frac{1}{2}$ pounds boneless, skinless chicken thighs, cut into bite-sized pieces

Vindaloo

- 2 tablespoons ghee
- $\frac{1}{2}$ yellow onion, small diced
- 2 tablespoons garam masala
- 2 russet potatoes, peeled and cubed
- 3 Roma tomatoes, chopped
- $\frac{1}{2}$ cup water
- 1 teaspoon lime juice, plus more to taste
- Kosher salt, to taste
- Basmati rice, steamed, for serving
- Cilantro, chopped, for garnish

1. **Mix** the chicken marinade ingredients together then place into a resealable plastic bag.
2. **Marinate** the chicken for 15 minutes or overnight.
3. **Set** Mode to Sauté on the COSORI Rice Cooker, adjust time to 10 minutes, then tap *Start*.
4. **Add** ghee to the inner pot and let it completely dissolve, then add the onions and sauté for 5 minutes. Add the garam masala, potatoes, and chicken with marinade, then sauté for another 5 minutes.
5. **Add** tomatoes and hot water to the pot and mix to combine. Tap *Cancel* when done.
6. **Set** Mode to Slow Cook, adjust time to 2 hours, then tap *Start*.
7. **Open** the lid carefully and mix the curry when done. The curry should have thickened, and the potatoes and chicken should be thoroughly cooked.
8. **Season** the curry with lime juice and salt.
9. **Serve** the curry with basmati rice and garnished with chopped cilantro.



RICE COOKER JAMBALAYA

YIELD	3–4 servings
PREP TIME	10 minutes
COOK TIME	1 hour

2 teaspoons grapeseed oil
1 teaspoon garlic, minced
6 ounces Andouille sausage, sliced
¼-inch thick
8 ounces shrimp, peeled and deveined
1 small yellow onion, small diced
1 teaspoon kosher salt
1 teaspoon dried thyme
½ teaspoon red chili flakes
½ cup canned crushed tomatoes (no salt added)
2 cups long grain white rice
2 cups plus 6 tablespoons chicken broth
2 bay leaves
Parsley, chopped, for garnish

Items Needed
Aluminum foil

1. **Set** Mode to Sauté on the COSORI Rice Cooker, adjust time to 15 minutes, then tap *Start*.
2. **Add** oil and garlic to the inner pot, then sauté the garlic until aromatic.
3. **Add** sausage and brown on both sides, then add the shrimp. Transfer the cooked shrimp and sausage mixture into a bowl and cover with foil.
4. **Add** the onion into the inner pot and cook until aromatic, then add salt, thyme, red chili flakes, and tomatoes. Cook for another 5 minutes.
5. **Add** the rice, broth, and bay leaves into the inner pot with the onion mixture, then tap *Cancel*.
6. **Select** the White Rice function, set to Long Grain, then tap *Start*.
7. **Allow** the rice to rest for 5 minutes when done before opening the lid.
8. **Fluff** the rice and mix in the cooked shrimp and sausage.
9. **Serve** the jambalaya garnished with chopped parsley.



RICE COOKER PAELLA

YIELD

3–4 servings

PREP TIME

5 minutes

COOK TIME

1 hour

2 teaspoons extra-virgin olive oil
½ tablespoon garlic, minced
½ yellow onion, small diced
1 teaspoon kosher salt, plus more to taste
¼ teaspoon saffron or ½ teaspoon turmeric
1 teaspoon paprika
½ cup tomatoes, diced
1 cup plus 2 tablespoons cup chicken broth
2 bay leaves
1 cup medium grain white rice, rinsed and drained
7 large shrimps (31/35 size), peeled and deveined
7 mussels
8 clams
½ cup frozen green peas
Parsley, chopped, for garnish
1 lemon, sliced into wedges, for serving

Items Needed:

Small stock pot with lid

1. **Set** Mode to Sauté on the COSORI Rice Cooker, adjust time to 20 minutes, then tap *Start*.
2. **Add** oil to the pot, then add the garlic and onions and cook until aromatic.
3. **Add** salt, saffron or turmeric, paprika, tomatoes, and chicken broth into the pot and bring to a simmer.
4. **Add** in the bay leaves and rice then mix to combine. Tap *Cancel* when done.
5. **Select** the White Rice function, set to Med/Short, then tap *Start*.
6. **Open** the lid when 8 minutes remain on the timer and mix in the frozen peas, then add the shrimp on top and close the lid to continue cooking.
7. **Allow** the cooked paella to rest for 5 minutes when done before opening the lid.
8. **Place** the clams and mussels into a small stock pot and cover with a lid. Heat the pot over medium-high heat for 8 minutes, then remove the pot from heat.
9. **Fluff** the paella and transfer onto a large serving dish or paella platter.
10. **Add** the shellfish on top of the rice in concentric rings. Press the clams and mussels halfway into the rice.
11. **Garnish** with chopped parsley and serve with lemon wedges.



ZESTY AGLIO OLIO PASTA

YIELD

4–5 servings

PREP TIME

5 minutes

COOK TIME

16 minutes

5 cups water
1 teaspoon kosher salt, plus more as needed
8 ounces whole wheat spaghetti, broken in half
1½ tablespoons extra-virgin olive oil, divided, plus more as needed
2 teaspoons garlic powder
Ground black pepper, to taste
1 shallot, thinly sliced
½ cup cherry tomatoes, halved lengthwise
2 teaspoons crushed red pepper flakes
3 cups arugula, divided
2 tablespoons fresh basil, finely chopped
1 lemon, zested
1½ tablespoons lemon juice, plus more to taste

1. **Add** water and salt into the inner pot of the COSORI Rice Cooker.
2. **Set** Mode to Steam, adjust time to 8 minutes, then tap *Start* to preheat.
3. **Open** the lid after the rice cooker is done preheating and add the pasta. Keep the lid open and stir occasionally until the pasta is fully cooked, about 8 minutes. Tap *Cancel* when done.
4. **Drain** the cooked pasta and transfer to a separate bowl.
5. **Toss** the pasta with 1 tablespoon olive oil, garlic powder, and salt and pepper to taste.
6. **Set** Mode to Sauté, adjust time to 8 minutes, then tap *Start*.
7. **Add** 2 teaspoons of olive oil into the inner pot, then add the shallot, tomatoes, and red pepper flakes. Sauté for 5 minutes, then add 2 cups of arugula and season to taste with salt.
8. **Add** the pasta back into the inner pot and combine with the rest of the ingredients. Tap *Cancel* when done.
9. **Fold** in the remaining cup of arugula, fresh basil, lemon zest, and lemon juice. Adjust seasonings to taste and serve.



BUDDHA BOWL

YIELD

4 servings

PREP TIME

25 minutes

COOK TIME

40 minutes

Quinoa

3 cups quinoa

3¾ cups water

Tofu

1 tablespoon grapeseed or neutral vegetable oil

8 ounces extra firm tofu, cut into 1-inch cubes

3 tablespoons tamari

¼ tablespoon white granulated sugar

1 Thai bird chili, slit

2 garlic cloves, minced

Toppings

1 sweet potato, peeled, roasted, and cubed

6 ounces Brussels sprouts, halved and roasted

Spring salad mix

2 avocados, sliced, for garnish

Sprouts, for garnish

Sesame seeds (black or white), for garnish

Tahini salad dressing, as needed

Items Needed

Fine mesh sieve

Large sauté pan

1. **Wash** and drain the quinoa with a fine mesh sieve, then place the quinoa into the inner pot of the COSORI Rice Cooker.
2. **Add** 3¾ cups of water into the inner pot. Submerge all quinoa seeds by swirling the water to help capture any stuck quinoa.
3. **Select** the Grains function, set to Quinoa, then tap *Start*.
4. **Fluff** the cooked quinoa when done and set to Keep Warm.
5. **Heat** a large sauté pan over medium-high heat. Add oil to coat the pan, then add the tofu. Sear each side of the tofu and remove.
6. **Mix** the tamari, sugar, chili, and garlic in the pan. Once the sugar dissolves, add the tofu back into the pan and gently toss to coat. Remove from heat and set aside.
7. **Divide** the quinoa between 4 bowls and top each bowl with some tofu, sweet potato, Brussels sprouts, and salad mix.
8. **Serve** the bowls drizzled with tahini dressing and garnished with sliced avocado and fresh sprouts.



GREEN GODDESS GRAIN BOWL

YIELD	4 servings
PREP TIME	5 minutes
COOK TIME	1 hour 20 minutes

3 cups farro
3¾ cups water
1 bunch kale, chopped
8 ounces baby spinach, washed
1 cup cherry tomatoes, sliced
lengthwise
2 sweet potatoes, cubed and roasted
2 cups garbanzo beans
½ cup sunflower seeds
2 avocados, sliced

Green Goddess Dressing

1 tablespoon lemon juice
1 tablespoon lemon zest
2 tablespoons rice vinegar
2 tablespoons fresh parsley leaves
2 tablespoons fresh spinach, chopped
1 tablespoon fresh tarragon leaves
1 teaspoon Dijon mustard
1 garlic clove
1 shallot, peeled and roughly chopped
4 tablespoons extra-virgin olive oil
3 tablespoons tahini
Kosher salt, to taste
Ground black pepper, to taste

Items Needed

Fine mesh sieve
Blender or food processor

1. **Wash** and drain the farro with a fine mesh sieve, then place the farro into the inner pot of the COSORI Rice Cooker.
2. **Add** 3¾ cups of water into the inner pot. Submerge all grains of farro by swirling the water to help capture any stuck farro.
3. **Select** the Grains function, set to Farro, then tap *Start*.
4. **Transfer** the farro to a large bowl when done and allow to cool completely.
5. **Place** all the dressing ingredients into a blender or food processor and pulse until smooth. Adjust seasonings to taste with salt and pepper.
6. **Divide** the farro into 4 large bowls and top each bowl with kale, spinach, tomatoes, sweet potato, garbanzo beans, sunflower seeds, and avocado.
7. **Drizzle** each bowl with the green goddess dressing and serve.



VEGAN SCRAMBLED EGGS

YIELD	2 servings
PREP TIME	5 minutes
COOK TIME	5 minutes

1½ cups egg replacement
1 teaspoon kosher salt
½ teaspoon ground black pepper (optional)
2 teaspoons grapeseed oil
1 tablespoon parsley, finely chopped, for garnish

1. **Whisk** the egg replacement, salt, and pepper together.
2. **Set** Mode to Sauté on the COSORI Rice Cooker, adjust time to 5 minutes, then tap *Start*.
3. **Add** oil to the inner pot then add the egg mixture. Let the eggs cook for 3 minutes, then use a silicone spatula to gently swirl the eggs around, creating soft curdles. Cook the eggs for another minute, then swirl the eggs one more time before leaving them alone to finish cooking.
4. **Tap** *Cancel* when done, then divide the eggs between 2 serving plates.
5. **Garnish** with chopped parsley and serve.



VEGAN SLOPPY JOES

YIELD	3–4 servings
PREP TIME	5 minutes
COOK TIME	18 minutes

2 packages plant-based ground meat
(24 ounces each)
1 teaspoon kosher salt, plus more to
taste
2 teaspoons black pepper
1 teaspoon garlic powder
1 teaspoon onion powder
2 teaspoons grapeseed or neutral
vegetable oil
1 yellow onion, small diced
2 tablespoons tomato paste
2 teaspoons dark brown sugar
3 tablespoons ketchup
Hamburger buns, toasted, for serving

1. **Mix** the plant-based ground meat, salt, pepper, garlic powder, and onion powder until well combined.
2. **Set** Mode to Sauté on the COSORI Rice Cooker, then tap *Start*.
3. **Add** the oil to the inner pot, then add the onions and sauté until translucent, about 5 minutes.
4. **Add** the seasoned ground meat and sauté until fully cooked, about 5 to 8 minutes.
5. **Create** a well in the center of the meat and add the tomato paste. Brown the tomato paste, about 5 minutes, then add the dark brown sugar and ketchup and mix everything together until well combined. Adjust to taste with salt and tap *Cancel* when done, or set to Keep Warm.
6. **Serve** the sloppy joe meat inside toasted hamburger buns.



GINGER-SCALLION TILAPIA

YIELD	2–3 servings
PREP TIME	5 minutes
COOK TIME	5 minutes

2 tilapia fillets (5 to 6 ounces each),
skin off
2 teaspoons grapeseed oil or neutral
vegetable oil, divided
1 teaspoon salt
1 teaspoon ground white pepper
1-inch piece fresh ginger, finely sliced,
divided
½ cup scallions, finely chopped, divided
3 tablespoons fish soy sauce
White rice, steamed, for serving
(optional)

1. **Fill** the inner pot of the COSORI Rice Cooker with water until it reaches the steam line.
2. **Divide** the oil, salt, and white pepper between the fillets, then top each fillet with some sliced ginger and scallions.
3. **Place** the fish into the steam basket, then place the steam basket into the rice cooker.
4. **Set** Mode to Steam, adjust time to 5 minutes, then tap *Start*.
5. **Remove** the steam basket and transfer the fish to a serving platter.
6. **Microwave** the fish soy sauce for 30 seconds.
7. **Top** the fillets with the rest of the ginger and scallions and pour the hot fish soy sauce on top.
8. **Serve** the ginger-scallion tilapia immediately with steamed white rice on the side, if desired.



BROCCOLI BEEF

YIELD	2–3 servings
PREP TIME	5 minutes
COOK TIME	12 minutes

½ pound flank steak, thinly sliced
1 teaspoon kosher salt
3 tablespoons soy sauce
2 teaspoons grapeseed oil
2 heads broccoli, cut into florets
2 garlic cloves, crushed
Sesame seeds, for garnish (optional)
Crushed red pepper flakes, for garnish (optional)

1. **Combine** the steak with salt and soy sauce and set aside.
2. **Set** Mode to Sauté on the COSORI Rice Cooker, adjust time to 12 minutes, then tap *Start*.
3. **Add** oil to the inner pot, then add the broccoli.
4. **Sauté** the broccoli for 5 minutes, then add the garlic and cook until aromatic. Remove the broccoli and set aside.
5. **Sauté** the steak until cooked, then add the broccoli back into the inner pot. Cook for 2 minutes to reheat the broccoli, then tap *Cancel* when done or set to *Keep Warm*.
6. **Remove** the broccoli beef when done and serve garnished with sesame seeds and crushed red pepper flakes if desired.



CHICKEN PENNE PASTA

YIELD	2–3 servings
PREP TIME	5 minutes
COOK TIME	18 minutes

5 cups water
1 teaspoon kosher salt, plus more to taste
2 cups whole wheat penne pasta
5 teaspoons extra-virgin olive oil, divided
1 boneless, skinless chicken breast, sliced into ¼-inch to ½-inch-thick strips
3 garlic cloves, roughly chopped
½ cup cherry tomatoes, halved lengthwise
1 cup baby arugula
3 tablespoons fresh basil, finely chopped
1 teaspoon ground black pepper, plus more to taste

Items Needed

Aluminum foil

1. **Add** 5 cups of water and salt into the inner pot of the COSORI Rice Cooker.
2. **Set** Mode to Steam, adjust time to 8 minutes, then tap *Start* to begin preheating.
3. **Open** the lid after the machine is done preheating and add the pasta into the hot water. Keep the lid open and stir occasionally until the pasta is fully cooked, about 8 minutes. Tap *Cancel* when done.
4. **Drain** the pasta when done and transfer to a bowl.
5. **Toss** the pasta with 2 teaspoons olive oil and cover with foil.
6. **Set** Mode to Sauté, adjust time to 10 minutes, then tap *Start*. Add the remaining 3 teaspoons olive oil into the inner pot, then add the chicken and sauté until halfway cooked, about 5 minutes.
7. **Add** in the tomatoes and cook until the tomatoes soften, about 5 minutes, then add in the garlic and mix.
8. **Add** the pasta back into the pot and combine with the rest of the ingredients in the pot.
9. **Tap** *Cancel* and fold in the baby arugula, fresh basil, and black pepper. Adjust seasonings to taste.
10. **Remove** the pasta when done and serve.



BARLEY TABBOULEH

YIELD	3–4 servings
PREP TIME	30 minutes
COOK TIME	50 minutes

2 Persian or European cucumbers,
small diced
½ cup kosher salt, plus more to taste
2 cups barley, pearled
2½ cups water, plus more for rinsing
1 cup tomatoes, small diced
1½ cups parsley, finely chopped
3 tablespoons mint leaves, finely
chopped
3 tablespoons extra-virgin olive oil
1 tablespoon lemon juice
1 teaspoon paprika
Black pepper, to taste

Items Needed

Salad spinner (optional)
Fine mesh sieve

1. **Combine** the diced cucumber and kosher salt. Allow the salted cucumbers to sit for 20 minutes, then rinse the cucumbers under cold water.
2. **Dry** the cucumbers as thoroughly as possible by using a salad spinner, then set aside.
3. **Wash** and drain the barley with a fine mesh sieve, then place the barley into the inner pot of the COSORI Rice Cooker.
4. **Add** 2½ cups of water to the inner pot. Submerge all the barley by swirling the water to help capture any stuck barley.
5. **Select** the Grains function, set to Barley, then tap *Start*.
6. **Transfer** the cooked barley to a large bowl and allow the barley to cool completely.
7. **Mix** the cucumbers, tomatoes, parsley, mint, olive oil, lemon juice, paprika, and black pepper together in a large bowl.
8. **Fold** in the cooled barley and adjust seasonings with salt and pepper.
9. **Chill** in the fridge until serving.



TOFU SOFRITAS LETTUCE WRAPS

YIELD	2 servings
PREP TIME	50 minutes
COOK TIME	15 minutes

1 package pressed tofu (13 ounces)
1 tablespoon grapeseed oil, or neutral vegetable oil
1 head iceberg lettuce, or any lettuce of choice

Marinade

½ cup bell peppers, diced
½ yellow onion, diced
1 tomato, quartered
½ cup water, plus more as needed
3 canned chipotle chilies
4 tablespoons chipotle chiles sauce (from can)
3 garlic cloves
2 teaspoons red wine vinegar
½ tablespoon chili powder
½ tablespoon ground cumin
½ tablespoon dried oregano
Kosher salt, to taste

Items Needed

Food processor or blender

1. **Add** the marinade ingredients into a food processor or blender. Pulse until well combined but still chunky. If the mixture is too thick, add more water as needed. Pour the marinade out into a large mixing bowl.
2. **Place** the tofu into the food processor and pulse until tofu resembles coarse ground meat, about ¼-inch pieces.
3. **Add** the tofu into the marinade and mix well. Marinate the tofu, covered in plastic wrap, in the refrigerator for 30 minutes.
4. **Set** Mode to Sauté on the COSORI Rice Cooker, adjust time to 15 minutes, then tap *Start*.
5. **Add** oil to the inner pot followed by the marinated tofu and all the marinade.
6. **Stir** the tofu mixture occasionally until the excess liquid reduces by half, about 10 minutes. Tap *Cancel* when done or set to Keep Warm.
7. **Peel** the iceberg lettuce gently to keep the cup shape. Rinse the lettuce and pat dry with paper towels.
8. **Serve** the tofu sofritas with the lettuce cups.



STEAMED SALMON

YIELD	2 servings
PREP TIME	5 minutes
COOK TIME	5 minutes

2 salmon fillets (5 to 6 ounces), skin off
2 teaspoons grapeseed oil or neutral vegetable oil
1 teaspoon salt
1 teaspoon ground black or white pepper
White rice, steamed, for serving (optional)
Broccoli, sautéed, for serving (optional)

1. **Fill** the inner pot with water until it reaches the steam line.
2. **Season** the fish with oil, salt, and pepper.
3. **Place** the fish into the steam basket, then place the basket into the COSORI Rice Cooker.
4. **Set** Mode to Steam, adjust time to 5 minutes, then tap *Start*.
5. **Remove** the fish when done.
6. **Serve** with your choice of sides such as steamed white rice and sautéed broccoli.



SAUTÉED BOK CHOY

YIELD	2–3 servings
PREP TIME	5 minutes
COOK TIME	17 minutes

3 tablespoons vegan oyster sauce
4 tablespoons water
5 to 6 heads baby bok choy
1 teaspoon grapeseed oil or neutral vegetable oil
1 teaspoon kosher salt
2 garlic cloves, roughly chopped
7 dehydrated shiitake mushrooms, stems removed and rehydrated

1. **Mix** the vegan oyster sauce and water, then set aside.
2. **Cut** the dry ends off each head of bok choy, but make sure to keep the body intact.
3. **Set** Mode to Sauté on the COSORI Rice Cooker, adjust time to 12 minutes, then tap *Start*.
4. **Add** the oil to the inner pot, then add the bok choy and salt.
5. **Sauté** the bok choy until softened, about 5 minutes, then add the garlic and cook until aromatic. Remove the bok choy and set aside.
6. **Add** the mushrooms and oyster sauce mixture into the inner pot. Sauté until the mushrooms are cooked through, about 5 to 7 minutes. Tap *Cancel* when done.
7. **Arrange** the bok choy on a plate in concentric circles. Place the shiitake mushrooms in the center of the plate, on top of the bok choy. Pour the remaining sauce from the pot on top of the mushrooms and bok choy, then serve.



VEGAN BREAD PUDDING

YIELD	3–4 servings
PREP TIME	15 minutes
COOK TIME	35 minutes

4 ounces egg replacement
¾ cup dairy-free milk
1 teaspoon vanilla extract
2 tablespoons white granulated sugar
½ teaspoon ground cinnamon
6 ounces whole wheat bread (include 2 end pieces)
Oil spray
2 bananas, sliced into coins, for topping
1 cup walnut pieces, toasted, for topping
1 tablespoon powdered sugar, for dusting
Agave syrup, for drizzling (optional)

Items Needed

Mesh sieve, for dusting (optional)

1. **Whisk** the egg replacement, dairy-free milk, vanilla, sugar, and cinnamon in a large bowl until fully combined.
2. **Cut** the bread into cubes and soak in the egg-milk mixture for 5 minutes.
3. **Spray** the inner pot with oil spray and pour bread mixture into the pot.
4. **Set** Mode to Slow Cook, adjust time to 30 minutes, then tap *Start*.
5. **Tap** *Cancel* when Slow Cook is done. Remove the inner pot and invert the bread pudding onto a large plate or cutting board.
6. **Set** Mode to Sauté, adjust time to 5 minutes, and tap *Start*.
7. **Place** the bread pudding back into the preheated inner pot and leave alone for 5 minutes to help crisp up the bottom and edges of the bread pudding. Tap *Cancel* when done.
8. **Remove** the inner pot, place on a heat proof surface, and allow the pot to cool to the touch, about 5 minutes.
9. **Invert** the pot onto a clean cutting board to remove the bread pudding, and then flip the bread pudding over so the top is facing up.
10. **Serve** the bread pudding sliced and topped with banana slices and toasted walnut pieces, dusted with powdered sugar, and drizzled with agave syrup.



MANGO STICKY RICE

YIELD

2–3 servings

PREP TIME

5 minutes

COOK TIME

45 minutes

1 cup glutinous sticky rice (sweet rice)
1½ cups water
1 cup coconut milk
2 tablespoons white granulated sugar,
plus more to taste
½ teaspoon kosher salt
2 large ripe mangos, peeled and sliced,
for topping
1 cup sweetened coconut flakes,
toasted, for garnish

Items Needed

Fine mesh sieve

1. **Wash** and drain rice with a fine mesh sieve until the water runs clear, then place the rice into the inner pot of the COSORI Rice Cooker.
2. **Add** 1¼ cups of water into the inner pot. Submerge all rice grains by swirling the water to help capture any stuck rice.
3. **Select** the White Rice function, set to Med/Short, then tap *Start*.
4. **Allow** the rice to rest for 5 minutes when done before opening the lid.
5. **Fluff** the rice with the rice paddle.
6. **Combine** the coconut milk, sugar, and salt in a small sauce pot and bring to a boil. Lower to a simmer and cook until the sauce has thickened.
7. **Pour** the ¾ of the sauce into the cooked rice and combine well. Leave the rice in the rice cooker on Keep Warm for 10 minutes so the rice absorbs the sauce.
8. **Serve** the sticky rice topped with slices of mango, drizzled with extra sauce, and garnished with toasted coconut.



RICE PUDDING

YIELD	3–4 servings
PREP TIME	15 minutes
COOK TIME	40 minutes

1 cup short grain white rice
4½ cups coconut milk or dairy-free milk
⅓ cup granulated sugar
2 tablespoons agave nectar, plus more for drizzling
1 teaspoon vanilla extract
½ teaspoon ground cinnamon
1 cup raisins or golden raisins (optional)
2 bananas, sliced into coins, for garnish

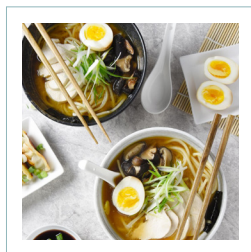
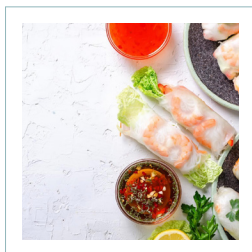
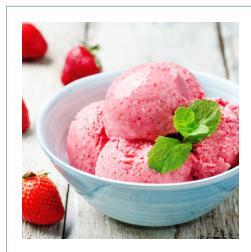
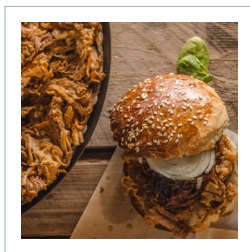
Items Needed

Fine mesh sieve

1. **Wash** and drain the rice with a fine mesh sieve until the water runs clear, then place the rice into the inner pot of the COSORI Rice Cooker.
2. **Add** the coconut milk, sugar, agave nectar, vanilla, and cinnamon to the inner pot.
3. **Submerge** all rice by swirling the milk to help capture stuck rice.
4. **Select** the White Rice function, set to Med/Short, then tap *Start*.
5. **Transfer** the rice pudding to a large bowl when done.
6. **Fold** in the raisins and allow to cool to room temperature. The rice pudding should thicken, but if it's too thick, add milk to loosen.
7. **Serve** warm or chilled, garnished with bananas and drizzled with agave syrup.

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