

# THE PAMPERED CHEF RICE COOKER PLUS RECIPES



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## CHOCOLATE VOLCANO CAKE

### Ingredients:

- 1 Box Chocolate Cake Mix, with pudding in the mix.
- 1 can of chocolate frosting
- Ingredients to make the cake (eggs, oil, water)
- Vanilla Ice Cream (optional)

### Directions:

Make cake as instructed on the back of the box.  
Mix all ingredients with the **Stainless/Silicone Sauce Whisk** in the **Rice Cooker Plus**.  
After completely mixed, use the **All Purpose Spreader** to take frosting out of can and put it in the center of the cake batter.  
Put the lid on (NOT THE WHITE LID).  
Microwave 9 – 11 minutes.  
When done, carefully remove the lid, lifting away from you.  
Put a large plate on top of the cooker and carefully flip it, so the cake is on the plate. The chocolate frosting will ooze all over the cake and down the sides.  
Slice & serve.  
For an added treat, use the **Ice Cream Dipper** and serve with vanilla ice cream!!!

**Prep Time:** 2 minutes

**Microwave Time:** 9-11 minutes

### COOKS TIPS:

- This cake should only be baked in a microwave with a built-in turntable.
- For low wattage microwaves (less than 800 watts), do not check cake for doneness before 10 minutes. The wattage information should be printed on the inside of the microwave door.
- This cake can also be microwaved in the **Stoneware Fluted Pan**. Microwave on HIGH 10-13 minutes or until wooden pick inserted in center comes out clean.

## SAVORY VEGETABLE RICE PILAF

### Ingredients:

1 package (8 ounces) mushrooms,  
sliced (about 2 cups)  
1 cup chopped onion  
1 TBSP. Butter or margarine  
2-1/4 cups chicken broth  
1 cup uncooked converted white rice  
1 cup frozen petite peas, thawed  
2 TBSP. Snipped fresh parsley  
Salt & coarsely ground black pepper to taste  
1/4 cup (1 ounce) grated fresh Parmesan cheese

### Directions:

1. Combine mushrooms, onion & butter in **Rice Cooker Plus**. Microwave, uncovered, on **HIGH** 4-5 minutes or until onions are translucent and mushrooms are tender.
2. Add chicken broth & rice to cooker. Cover and microwave according to package directions, carefully following recommended power levels & cooking times.
3. Remove cooker from microwave. Carefully remove lids, lifting away from you. Gently stir in peas & parsley; season to taste with salt & black pepper, if desired. Spoon rice into serving bowl; sprinkle with Parmesan cheese.

**Yield:** 6 Servings

Nutrients per serving: (1) cup: Calories 200, Total Fat 5 g, Saturated Fat 2.5 g, Cholesterol 10 mg, Carbohydrate 33 g, Protein 8 g, Sodium 540 mb, Fiber 2g

## BISTRO STEAK & POTATOES

### Ingredients:

2 TBSP. Crumbled blue cheese  
2 TBSP. Butter or margarine, softened  
1-2 tsp. Finely snipped fresh chives  
12 petite new potatoes (about 1-1/4 lbs)  
¼ cup water  
6 garlic cloves, pressed  
1 TBSP. Olive oil  
1tsp. Salt  
½ tsp. Coarsely ground black pepper  
4 beef tenderloin steaks, cut 1" thick (about 6 oz. Each)  
Additional snipped chives (optional)

### Directions:

1. Prepare grill for direct cooking over medium coals. Combine blue cheese, butter and chives in **Small Batter Bowl**; mix until well blended. Cover; refrigerate until ready to serve.
2. Using **Vegetable Peeler**, peel one strip of skin from around the middle of each potato. Place potatoes and water in **Rice Cooker Plus**; cover. Microwave on HIGH 5-6 minutes or until potatoes are tender when pierced with a fork; drain and cool slightly. Thread potatoes onto four **Barbecue Skewers**.
3. Combine garlic pressed with **Garlic Press**, oil, salt and black pepper. Brush half of the oil mixture over potatoes using **Barbecue Basting Bottle**. Rub remaining oil mixture over both sides of steaks. Place steaks on center of grid of grill & surround with potato kebabs. Grill, uncovered, 8-12 minutes for medium rare (145 degrees) to medium (160 degrees) doneness, turning occasionally using **Barbecue Tongs**. Be sure to check doneness with the **Pocket Thermometer**.
4. Remove steaks and potatoes from grill to serving platter. Top each steak with reserved blue cheese mixture; let stand 5 minutes. Remove potatoes from skewers & serve with steaks. Garnish with additional snipped chives, if desired.

**Prep time:** 20 minutes

**Microwave time:** 5-6 minutes

**Grill time:** 8-12 minutes

**HOMEMADE GNOCCHI** (Gnocchi are (pronounced NYOH-kee) miniature Italian potato dumplings that are served like pasta. The Pampered Chef makes them amazingly easy!!)

**INGREDIENTS:**

1-1/2 cups prepared instant mashed potatoes, cooled.  
1 egg  
¼ tsp. Salt  
1-1/2-2 cups all-purpose flour  
1 cup marinara pasta sauce, warmed

**DIRECTIONS:**

1. In (8 qt.) **Stockpot**, bring water to a boil. Combine mashed potatoes, egg and salt using **Small Mix 'N Scraper**; mix well. Add 1-1/2 cups of the flour and mix until dough begins to form into a ball. Turn dough out onto smooth side of lightly floured **Large Grooved Cutting Board**; knead lightly until smooth. Sprinkle additional flour over surface as needed to form a dough that is not sticky or dry.
2. Divide dough into six equal portions; roll each portion into a ½” thick log across full length of cutting board.
3. Using **Pizza Cutter**, cut each log into ¾” pieces, forming pillow-shaped gnocchi.
4. Carefully drop gnocchi into boiling water. Once gnocchi rise to the surface, cook 2 minutes (about 4 minutes total). Drain in large **Colander**. Serve with warm marinara sauce.

**YIELD:** 4 Servings.

*Light* – Nutrients per serving: Calories 370, Total Fat 9 g, Saturated Fat 4.5 g, Cholesterol 70 mg, Carbohydrate 60 g, Protein 11 g, Sodium 640 mg, Fiber 2 g.

**COOKS TIPS:**

- For a heartier main dish, add 2 cups diced cooked chicken or ½ pound cooked and crumbled Italian sausage to gnocchi, if desired.
- To make homemade mashed potatoes in Rice cooker Plus, combine 3 cups peeled and diced russet potatoes, ¼ cup water and ½ teaspoon salt in rice cooker. Microwave on HIGH 7-8 minutes or until tender. Mash until smooth using Mix 'N Masher.

## GNOCCHI WITH WALNUT PESTO

### INGREDIENTS:

1 recipe *Homemade Gnocchi*  
¼ cup walnuts  
½ cup lightly packed fresh basil leaves  
1 TBSP **Pantry Basil Oil** or Olive Oil  
1 garlic clove  
¼ tsp. Salt  
1/8 tsp. Coarsely ground black pepper  
¼ cup (1 ounce) grated fresh Parmesan cheese

### DIRECTIONS:

1. Prepare gnocchi as recipe directs, omitting marinara sauce. Drain and return to **Stockpot**; keep warm. Meanwhile, place walnuts in **Small Micro-Cooker**. Microwave, uncovered, on **HIGH** 1-2 minutes, stirring after each 30-second interval, until fragrant and lightly toasted; cool completely. Place walnuts and basil on **Cutting Baord**; finely chop together using **Food Chopper**. Combine basil mixture, oil, garlic pressed with **Garlic Press**, salt and black pepper in **Small Batter Bowl**.
2. Add pesto to cooked gnocchi in **Stockpot**; mix gently. Spoon onto serving plates. Grate Parmesan cheese over gnocchi using **Deluxe Cheese Grater**.

**YIELD:** 4 Servings

Nutrients per serving: Calories 430 , Total Fat 17 g, Saturated Fat 6 g, Cholesterol 75 mg, Carbohydrate 56 g, Protein 13 g, Sodium 680 mg, Fiber 3 g.

## GNOCCHI WITH SAGE BROWN BUTTER

### INGREDIENTS:

1 recipe *Homemade Gnocchi*  
1 TBSP **Pantry Basil Oil** or Olive Oil  
1 TBSP butter (do not substitute margarine)  
3 TBSP snipped fresh sage leaves  
¼ cup (1 ounce) grated fresh Romano Cheese  
Coarsely ground black pepper  
Additional sage leaves (optional)

### DIRECTIONS:

1. Prepare gnocchi as recipe directs, omitting marinara sauce. Heat oil & butter over medium heat in **(12-in) Skillet**. Add sage and cook 1 minute or until butter just begins to brown. Add cooked gnocchi. Cook without stirring 4-5 minutes or until gnocchi are golden brown on one side.
2. Remove from skillet; spoon onto serving plates. Grate cheese over gnocchi using Deluxe Cheese Grater. Top with coarsely ground black pepper; garnish with additional sage, if desired.

**YIELD:** 4 Servings

Nutrients per serving: Calories 410 , Total Fat 16 g, Saturated Fat 8 g, Cholesterol 80 mg, Carbohydrate 55 g, Protein 11 g, Sodium 540 mg, Fiber 2 g.

## THAI CHICKEN STIR-FRY SALAD

### INGREDIENTS:

#### DRESSING:

- 1 1" piece peeled fresh gingerroot, finely chopped.
- ¾ cup creamy poppy seed salad dressing
- 2 garlic cloves pressed

#### SALAD:

- 1 medium cucumber, scored, seeded and sliced
- 1 package (6 ounces) fresh baby spinach leaves
- 1 package (12) ounces broccoli slaw mix
- 1 small red bell pepper, sliced into thin strips

#### CHICKEN MIXTURE:

- 1 pound boneless, skinless, chicken breast, flattened and cut into ½" cubes
- ¼ cup snipped fresh basil leaves
- ¼ cup peanuts, chopped

#### DIRECTIONS:

1. For dressing, finely chop gingerroot using **Food Chopper**. In **Classic Batter Bowl**, combine gingerroot, salad dressing and garlic pressed with **Garlic Press**; whisk until well blended & set aside.
2. For salad, score cucumber lengthwise using **Lemon Zester/Scorer**; remove seeds using **The Corer**. Thinly slice cucumber; cut slices in half. Place spinach, slaw mix, cucumber and bell pepper in **Simple Additions Large Bowl**, refrigerate until ready to use.
3. For chicken mixture, flatten chicken to ½" thickness using flat side of **Meat Tenderizer**; cut into ½" cubes. Heat **Stir-Fry Skillet** over medium-heat. Lightly spray skillet with oil using **Kitchen Spritzer**. Add chicken to skillet in a single layer. Cook without stirring 2 minutes or until chicken begins to brown. Stir-fry 2-3 minutes or until chicken is no longer pink; remove from heat. Add basil, peanuts and ¼ cup of the dressing; toss to coat.
4. To serve, toss salad with remaining dressing; top with chicken mixture and serve immediately.

**YIELD:** 8 Servings

Nutrients per serving: Calories 210, Total Fat 10 g, Saturated Fat 1.5 g, Cholesterol 35 mg, Carbohydrate 12 g, Protein 16 g, Sodium 280 mg, Fiber 3 g.

**Variation: Thai Chicken Stir-Fry with Rice:** Omit Salad ingredients. Prepare dressing as directed in Step 1. Double the chicken mixture; prepare as directed in Step 3, stir-frying chicken in two

batches. Toss chicken with all of the dressing. Serve chicken mixture over hot cooked rice prepared with **Rice Cooker Plus**.

## CHICKEN CURRY STIR-FRY SALAD

### DRESSING:

- ½ lime
- ¾ cup ranch salad dressing
- 1 tsp. Curry powder
- 1 garlic clove, pressed

### SALAD:

- 1 large Granny Smith apple
- 1 medium carrot, peeled & cut into julienne strips
- 1 package (10 ounces) fresh baby spinach leaves
- 1 small red bell pepper diced
- ½ small red onion, sliced into thin wedges
- ½ cup sweetened dried cranberries

### CHICKEN MIXTURE:

- 1 pound boneless, skinless chicken breasts, flattened & cut into ½” cubes
- 2 TBSP snipped fresh cilantro
- ¼ cup toasted sliced almonds, coarsely chopped

### DIRECTIONS:

1. For dressing, juice lime half into **Classic Batter Bowl** using **Citrus Press**. Add salad dressing, curry powder and garlic pressed with **Garlic Press**; whisk until well blended & set aside.
2. For salad, using **Apple Peeler/Corer/Slicer**, core & slice apple, leaving peel on; cut into small pieces. Cut carrot into julienne strips using **Julienne Peeler**; cut strips into 2” pieces. Place spinach, apple, carrot, bell pepper, onion & cranberries in **Stainless (4-qt.) Mixing Bowl**; refrigerate until ready to serve.
3. For chicken mixture, flatten chicken to ½” thickness using flat side of **Meat Tenderizer**; cut into ½” cubes. Heat **Stir-Fry Skillet** over medium-high heat. Lightly spray skillet with **Kitchen Spritzer**. Add chicken to skillet in a single layer. Cook without stirring 2 minutes or until chicken begins to brown. Stir-fry 2-3 minutes or until chicken is no longer pink; remove from heat. Add cilantro and ¼ cup of the dressing; toss to coat.
4. To serve, toss salad with remaining dressing. Transfer salad to **Simple Additions Large Bowl**. Top with chicken mixture and almonds & serve immediately.

**YIELD:** 8 Servings

Nutrients per serving: Calories 210, Total Fat 10 g, Saturated Fat 1.5 g, Cholesterol 35 mg, Carbohydrate 12 g, Protein 16 g, Sodium 280 mg, Fiber 3 g.

**VARIATION:** *CHICKEN CURRY STIR-FRY WITH RICE:* Omit salad ingredients. Prepare dressing as directed in Step 1. Double the chicken mixture; prepare as directed in Step 3, stir-frying chicken in two batches. Toss chicken with all of the dressing. Serve chicken mixture over hot cooked rice prepared with Rice Cooker Plus.

## QUICK CHICKEN PREMAVERA RISOTTO

### INGREDIENTS:

- 3 boneless, skinless chicken breast halves (about 6 ounces each)
- Salt & ground black pepper
- Basil Oil** or Olive Oil
- 1 lemon, cut in half crosswise
- 1 medium onion, chopped
- 1 large garlic clove, pressed
- 2 packages (8.8 ounces each) buttery or roasted chicken flavor pre-cooked rice
- 1 medium carrot, peeled and cut into julienne strips
- 1 medium zucchini
- 2 plum tomatoes, seeded and diced
- 2-2-1/2 cups chicken broth
- ½ cup (2 ounces) grated Asiago cheese
- ¼ cup snipped fresh basil leaves
- 2 ounces mascarpone cheese or cream cheese (optional)
- Asiago Crisps (see recipe on next page)

### DIRECTIONS:

1. Flatten chicken to ½” thickness using flat side of **Meat Tenderizer**. Season both sides with salt and black pepper. Heat (**12”**) **Skillet** over medium-high heat 5 minutes; lightly spray with oil using **Kitchen Spritzer**. Arrange chicken and lemon halves, cut sides down, in **Skillet**; cook 6-8 minutes or until chicken is no longer pink, turning chicken once (do not turn lemon halves). Remove chicken & lemon from Skillet. Cool slightly; slice chicken into ½” pieces using **Forged Cutlery 8” Chef’s Knife** & set aside.
2. Chop onion using **Food Chopper**. Lightly spray same Skillet with oil. Cook onion & garlic pressed with **Garlic Press** over medium heat 4-6 minutes or until onion is tender.
3. Add rice and juice from caramelized lemon halves using **Citrus Press**. Cook & stir 3-4 minutes or until lemon juice is completely absorbed into rice. Cut carrot into julienne strips using **Julienne Peeler**. Slice zucchini using the **crinkle cutter attachment on the Ultimate Mandolin**. Seed tomatoes; dice using **Forged Cutlery 5” Utility Knife**. Add vegetables & 2 cups of the broth to Skillet; bring to a boil. Reduce heat to medium; simmer 4-5 minutes or until broth thickens slightly. Stir in chicken; cook until heated through.
4. Remove risotto from heat. Add Asiago cheese and basil; stir until cheese melts and sauce thickens (adjust sauce consistency with additional broth, if necessary). Stir in mascarpone cheese, if desired. Serve with Asiago Crisps, if desired.

**YIELD:** 6 Servings

### COOKS TIP:

- If desired, 3 cups hot cooked converted rice prepared in the Rice Cooker Plus can be substituted for the pre-cooked rice. For best flavor, prepare rice with chicken broth instead of water.

## ASIAGO CRISPS

### INGREDIENTS:

1-1/2 cups grated Asiago cheese  
½ tsp. Coarsely ground black pepper

### DIRECTIONS:

1. Preheat oven to 375 degrees. Coarsely grate cheese using **Deluxe Cheese Grater**. On **Rectangle Stone**, divide cheese into six small piles, spreading evenly to form 4” disks. Sprinkle evenly with black pepper. Bake 14-15 minutes or until golden brown. Immediately remove disks one at a time from baking stone and fold into a taco shape using **Large Spreader**. Carefully place crisps folded side up, onto **Stackable Cooling Rack**; cool completely.

**YIELD:** 6 Crisps

**VARIATION:** *Large Asiago Crisp:* Spread cheese onto **Large Round Stone**, forming a 12” circle. Bake 18-20 minutes or until golden brown. Cool completely and break into pieces. Serve with Quick Chicken Primavera Risotto, if desired.

## WARM CHOCOLATE HAZELNUT CAKE

### INGREDIENTS:

½ cup whole hazelnuts, toasted, divided  
1 container (13 ounces) chocolate hazelnut spread, divided  
1-1/3 cups water  
¼ cup vegetable oil  
3 eggs  
¼ tsp **Double Strength Vanilla**  
1 package (18.25 ounces) devil's food cake mix with pudding in the mix  
1/3 cup semi-sweet chocolate morsels, grated.  
Vanilla ice cream and fruit such as strawberries, blueberries, raspberries and red grapes (optional)

### DIRECTIONS:

Place hazelnuts in **Small Oval Baker**; microwave on HIGH 3-4 minutes or until lightly toasted, stirring after each 30-second interval. Cool completely. Rub hazelnuts between damp paper towels to remove any loosened skins; discard skins.

Lightly brush bottom and sides of **Rice Cooker Plus** with oil using **Chef's Silicone Basting Brush**. Coarsely grate ¼ cup of the hazelnuts into rice cooker using **Deluxe Cheese Grater**, turning rice cooker to coat completely. Allow excess grated nuts to evenly coat bottom; set aside.

Place ¾ cup of the hazelnut spread in **Classic Batter Bowl**. Microwave on HIGH 30-40 seconds or until slightly melted. Gradually add water, whisking using **Stainless Whisk**. Add oil, eggs & vanilla; whisk until smooth. Add cake mix and coarsely grated chocolate morsels; whisk until smooth.

Pour batter into prepared rice cooker. **DO NOT COVER WITH LID**. Microwave on HIGH 9-11 minutes or until wooden pick inserted in center comes out clean (cake may appear slightly wet on top). Remove cake from microwave; let stand 5 minutes. Invert cake onto **Simple Additions Medium Square**. Place remaining hazelnut spread in **Prep Bowl** & microwave on HIGH 10-15 seconds or until melted; drizzle over cake. Coarsely chop remaining hazelnuts using Food Chopper; sprinkle over cake. Serve immediately with ice cream and fruit, if desired.

**YIELD:** 16 Servings

### COOKS TIPS:

- This cake should only be baked in a microwave with a built-in turntable.
- For low wattage microwaves (less than 800 watts), do not check cake for doneness before 10 minutes. The wattage information should be printed on the inside of the microwave door.
- This cake can also be microwaved in the **Stoneware Fluted Pan**. Microwave on HIGH 10-13 minutes or until wooden pick inserted in center comes out clean.

## **Pudin de Arroz Cremosa (Spanish dish)**

### **INGREDIENTS:**

¾ cup uncooked long-grain white rice  
2-1/2 cups water  
¼ tsp. Salt  
1 cup milk  
1 cup half & half  
1 pkg (102 g) instant vanilla pudding and pie filling  
½ tsp **Pantry Korintje Cinnamon**  
½ cup raisins (optional)

### **DIRECTIONS:**

1. Combine rice, water and salt in **Rice Cooker Plus**. Cover and microwave according to package directions, carefully following recommended power levels & cooking times. Allow rice to stand for 5 minutes.
2. Meanwhile, in **Small Batter Bowl**, combine milk, half & half, pudding mix and cinnamon; whisk until smooth and beginning to thicken using **Stainless Whisk**.
3. Remove rice cooker from microwave. Carefully remove lids, lifting away from you. Add pudding mixture & raisins, if desire; mix well using **Classic Scraper**. Serve warm.

**YIELD:** 8 Servings

Nutrients per serving: Calories 160, Total Fat 4 g, Saturated Fat 2.5 g, Cholesterol 15 mg, Carbohydrate 28 g, Protein 3 g, Sodium 280 mg, Fiber 0 g.

### **COOKS TIP:**

- Rice puddings should have a creamy, milky texture which is accomplished by cooking the rice slowly. Cooking rice in our Rice Cooker Plus keeps the grains of rice separate and prevents overcooking. Rice should be cooked until “al dente” or until a little firm to the bite.

**Arroz Estilo Mexicano (Mexican Rice)**  
**(Spanish dish)**

**INGREDIENTS:**

1 cup chopped onion  
1 poblano pepper, roasted, seeded and finely chopped  
1 clove garlic, pressed  
1 TBSP butter or margarine  
1 can (14-1/2 ounces) chicken broth  
1 cup uncooked long grain white rice  
6 TBSP salsa casera (Picante)  
½ tsp salt  
1 cup frozen peas, thawed  
¼ cup chopped fresh cilantro

**DIRECTIONS:**

1. Chop onion and finely chop poblano pepper using **Food Chopper**. Combine onion, poblano pepper, garlic pressed with **Garlic Press** and butter in **Rice Cooker Plus**. Microwave, uncovered, on HIGH 4-5 minutes or until onions are translucent and tender.
2. Add chicken broth, rice, salsa and salt; mix well using **Classic Scraper**. Cover cooker; microwave on HIGH 8 minutes (do not remove from microwave). Then, microwave on medium (50% power) for additional 20 minutes. When completed cooking, rest 5 minutes.
3. Remove cooker from microwave. Carefully remove lids, lifting away from you. Gently stir in peas and chopped cilantro. Serve immediately.

**YIELD:** 6 Servings.

Nutrients per serving (1 cup): Calories 180, Total Fat 2.5 g, Saturated Fat 1.5 g, Cholesterol 5 mg, Carbohydrate 35 g, Protein 5 g, Sodium 650 mg, Fiber 3 g.

## **Creamy One Pot Mashed Potatoes**

**\*\*Uses the same amounts of potatoes, milk, and butter as your regular mashed potatoes!\*\***

Peel and slice/cube potatoes as usual. Place in Rice Cooker Plus.

Add butter. (Amount depends on your taste and the amount of spuds you use)

Add enough milk so that half of the potatoes are covered.

Microwave until potatoes are soft, about 10 minutes.

Mash with potato masher. Add more milk or butter if needed. Add salt/pepper/seasoning to taste.

Variations: Add 1-2 whole, peeled garlic cloves to peeled and cubed potatoes and cook as recipe directs. Add sour cream with seasonings. Or, add cream cheese and other cheese.

## TIPS AND MISCELLANEOUS INFORMATION

- 2 year Guarantee
- Dishwasher-safe
- 3-Quart/2.85 L capacity
- Features & Benefits: 12 cup cooker has unique double-lid design to prevent boil over in the microwave. Makes up to 9 cups of cooked rice.
- General guideline for directions: For 4 servings of white rice is 2 cups water to 2 cup rice. Cook on HIGH (100% power) 5 minutes; reduce to MEDIUM (50% power) 15 minutes or until water is absorbed.
- Microwave oven wattages vary; adjust times and power levels as needed, beginning with shorter cooking times.
- For enhanced flavor, replace water with chicken, beef or vegetable broth when preparing rice in the Rice Cooker Plus.
- May also be used to cook vegetables, soups, stews, pastas, mashed potatoes, macaroni and cheese or to re-heat leftovers.
- Do not fill liquid for rice over top fill line.
- Do not use to heat high sugar content foods, oils and fats such as butter or chocolate.
- Remove from microwave with heat-resistant oven mitt or pad. Release locks from tabs. Caution: Steam will build during cooking. Using a heat-resistant oven mitt or pad, lift lid toward you, allowing remaining steam to escape away from you. Insert a utensil in center hole, lift clear inner lid toward you.
- Cooker will remain hot after use; allow cooling before washing.
- Inner ring may come off during washing. To replace, align ring with outer groove on underside of lid. Gently press into groove.
- Cooker is microwave, dishwasher and freezer-safe.
- When rice cooker is first opened, clear inner lid may appear to be attached to the black lid. After using, it will likely not be attached; this is normal and will not affect results. Refer to use and care for more information.
- The color will not show stains from tomato-based foods and seasonings.
- Replacement parts are available for the Inner Ring and the Clear Inner Ring.
- The Rice Cooker Plus is a Pampered Chef exclusive.