

AROMA®



DIGITAL RECIPE BOOKLET

ARC-302-1NG/1NGP/1NGBL

AROMA[®]

To Enhance and Enrich Lives.



Here at Aroma we strive to make a difference—to design and distribute products that enhance and enrich people's lives.

Aroma offers an array of exceptional products to make cooking simple and satisfying. Discover other countertop appliances and cookware from our current product lineup to complement your kitchen.



/AromaHousewares

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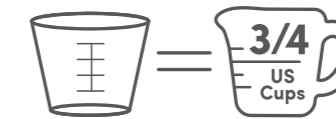
Your rice cooker is the key to preparing hundreds of simple, tasty meals that your entire family is sure to love—we've compiled just a handful of them for you to try!

These set-and-forget recipes leave you with less time manning a hot stove and more time for the precious things and people that matter.

So pick a recipe, set the cooker, and relax with your favorite movie or book, positively knowing something delicious is mere minutes away from being on your dining table.

Note:

All cups referenced use the industry standard rice measuring cup.
A rice measuring cup is equivalent to a $\frac{3}{4}$ standard U.S. cup.
(1 rice measuring cup = $\frac{3}{4}$ U.S. cup)



Food should not be left in the cooker on Warm for more than 12 hours.

3.

For additional recipes, visit us at
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01

PEANUT BUTTER OATMEAL

INGREDIENTS

2 cups water
1/8 tsp. salt
3/4 cup old-fashioned oats
1/2 banana, sliced
2 tbsp. creamy peanut butter
2 tbsp. honey
1/2 tsp. ground cinnamon

DIRECTIONS

1. Add the oats, water and salt to the inner pot.
2. Place the lid on top and press the cook switch down to begin heating.
3. After the cooker automatically switches to Warm, stir in the peanut butter, honey and cinnamon then top with the banana slices and serve.

4.

SERVES 1



02 STACKED ENCHILADAS

INGREDIENTS

- ½ cup cooked chicken, diced
- 2 tbsp. green chili peppers, diced
- ½ cup black beans, drained and rinsed
- ¾ cup salsa
- 1 cup cheddar cheese, shredded
- 4 mini corn tortillas
- black olives, chopped
- green onions, avocado slices and cilantro, for garnish

DIRECTIONS

1. In a small bowl, mix together the cooked chicken and green chili peppers.
2. Add 2-3 tablespoons of salsa to the inner pot. Top with a tortilla, a few more tablespoons of salsa, the cooked chicken mix, black beans, and shredded cheese. Repeat these layers until all ingredients are used.
3. Sprinkle additional cheese, chopped olives and green onions on the top layer.
4. Place the lid on top and press the cook switch down to begin heating.
5. When the cooker automatically switches to Warm, allow the enchiladas to rest for an additional 5 minutes then remove from heat.
6. Serve or garnish with more salsa, olives, green onions, avocado slices, and cilantro.

SERVES 2

03 ONE-POT PASTA

INGREDIENTS

- 1 cup pasta (elbow macaroni, bow tie or corkscrew pasta)
- 1 cup water or chicken broth
- ½ cup pasta sauce of your choice
- ½ cup shredded cheese of your choice
- ½ tsp. olive oil
- basil leaves, for garnish

DIRECTIONS

1. Combine all ingredients except the cheese in the inner pot.
2. Place the lid on top and press the cook switch down to begin heating.
3. Carefully open the lid to stir occasionally with a long-handled heat-safe spoon.
4. When the cooker automatically switches to Warm, open the lid and stir in the cheese. Allow the cheese to melt by replacing the lid and cooking for an additional 5 minutes. Serve with more cheese and basil leaves if desired.

7.

SERVES 2

6.

04 FRITTATA

INGREDIENTS

- 2 eggs
- 1 slice deli meat of your choice, chopped
- 1 small tomato, chopped
- ½ cup spinach
- ½ cup cheese, shredded
- 1 pinch salt and pepper

DIRECTIONS

1. Combine all ingredients in the inner pot and mix well.
2. Place the lid on top and press the cook switch down to begin heating.
3. When the cooker automatically switches to Warm, allow the frittata to rest for an additional 5 minutes or until the eggs are fully set then serve.



05

CREAMY CORN EGG DROP SOUP

INGREDIENTS

- 1 (7-oz.) can sweet cream-style corn
- 1 cup water
- 2 eggs
- 1 green onion, chopped (optional)
- 1 slice thick ham (optional)

DIRECTIONS

1. Pour the corn and water into the inner pot.
2. Place the lid on top and press the cook switch down to begin heating.
3. Allow the corn to cook for 15 minutes then remove the lid using caution.
4. Crack the eggs into a small bowl and beat. Slowly add the eggs to the inner pot while constantly stirring.
5. Serve and garnish with chopped green onions and sliced ham if desired.

10.

SERVES 2

06

CALIFORNIA-STYLE EGG MUFFINS

INGREDIENTS

- 1 tbsp. butter
- 1 whole wheat English muffin, halved
- 1 slice Canadian bacon
- 1 egg
- avocado slices, for garnish

DIRECTIONS

1. Press the cook switch down to begin preheating the inner pot. Add the butter and allow it to fully melt.
2. Cut a quarter-sized hole in the middle of the Canadian bacon and English muffin.
3. Once the butter has melted, first place the English muffin into the inner pot then top with the Canadian bacon slice. Crack the egg into the quarter-sized hole.
4. Place the lid on top and allow the cooker to heat until it automatically switches to Warm. If additional cooking is needed, let the sandwich sit in the inner pot on Warm for 5 minutes or until fully cooked.
5. Slide onto a plate and top with avocado slices, salt, pepper and paprika if desired.

11.

SERVES 1

07 CURRY COUSCOUS

INGREDIENTS

- ½ tsp. olive oil
- ¼ cup onion, chopped
- ¼ cup red bell pepper, diced
- 2 garlic cloves, minced
- ½ cup couscous
- 1 cup chicken broth
- ¼ tsp. curry powder
- ¼ tsp. cumin

DIRECTIONS

1. Press the cook switch down to begin preheating the inner pot. Add oil and allow it to heat for 3 minutes.
2. Add in garlic, red pepper and onions and cook for 5 minutes or until the onions are translucent.
3. Stir in the cumin, chicken broth, curry powder and couscous.
4. Place the lid on top and allow the couscous to cook until the cooker automatically switches to Warm then serve.



08

CREAMY CHEESECAKE

INGREDIENTS

8 oz. cream cheese, softened
1 cup sugar
1 egg
½ tsp. vanilla
-- cooking spray

DIRECTIONS

1. Beat the cream cheese, sugar, egg and vanilla with a mixer until the consistency is smooth.
2. Lightly coat the inner pot with cooking spray then pour the cheesecake mixture in.
3. Place the lid on top and press the cook switch down to begin heating.
4. When the cooker automatically switches to Warm, allow the cheesecake to rest for an additional 30 minutes.
5. Refrigerate for 2-3 hours then serve cold with mixed berries and whipped cream if desired.

14.

SERVES 1-2

09

STEAMED EGGS

INGREDIENTS

4 eggs
2 cups water
4 cups iced water

DIRECTIONS

1. Add 2 cups of water to the inner pot.
2. Place the eggs into the steam tray, set the steam tray on top of the inner pot, then cover with the lid.
3. Press the cook switch down and set a timer for: 8 minutes for soft boiled eggs, 11 minutes for medium boiled eggs, or 13 minutes for hard boiled.
4. Once the time has elapsed, transfer the eggs immediately to a bowl of iced water to keep the eggs from cooking further.
5. Allow the eggs to sit in the ice bath for 2-3 minutes then peel and serve.

15.

SERVES 2

10

TERIYAKI SHRIMP & RICE

INGREDIENTS

5	raw medium shrimp
¼ cup	sweet onion, chopped
¼ cup	frozen peas
½ cup	Jasmine rice
1	garlic clove, minced
½ tsp.	fresh ginger, grated
¾ cup	water
¼ cup	soy sauce
1 tbsp.	brown sugar

DIRECTIONS

1. Add the onion, peas, rice, garlic, ginger and water to the inner pot and mix thoroughly.
2. Once all ingredients have been combined, place the shrimp on top.
3. Place the lid on and press the cook switch down to begin heating.
4. After the cooker automatically switches to Warm, stir in the soy sauce and brown sugar then serve.



11

ONE-POT SPANISH QUINOA

INGREDIENTS

1	Italian sausage link, sliced	1 pinch	salt and pepper
1 tsp.	olive oil	½	avocado, diced
1	garlic clove, minced	1 tsp.	lemon juice
½ cup	quinoa	--	cilantro, for garnish
¾ cup	chicken broth		
¼ cup	corn kernels		
¼ cup	tomatoes, diced		
½ tsp.	chili powder		
1 pinch	cumin powder		

DIRECTIONS

1. Add the sausage, olive oil, garlic, quinoa, chicken broth, corn, diced tomatoes, chili powder, cumin, salt and pepper to the inner pot and mix thoroughly.
2. Place the lid on top and press the cook switch down to begin heating.
3. When the cooker automatically switches to Warm, fluff the quinoa slightly then serve with lemon juice, avocado and cilantro.

12

BBQ MEATBALLS

INGREDIENTS

1 tsp.	olive oil
6 oz.	frozen meatballs
¼ cup	yellow onion, chopped
½ cup	BBQ sauce
2 cups	cabbage, shredded
¼ cup	cheddar cheese, shredded

DIRECTIONS

1. Add the olive oil, meatballs, onion, and BBQ sauce to the inner pot and mix thoroughly.
2. Place the lid on top and press the cook switch down to begin heating.
3. Allow the meatballs to cook for 10 minutes then using caution, remove the lid and mix in the shredded cabbage.
4. After the cooker automatically switches to Warm, stir in the cheddar cheese and cook for an additional 2 minutes or until all the cheese has melted then serve.

13 GOULASH

INGREDIENTS

1 tsp.	olive oil	¼ cup	water
¼ cup	yellow onion, chopped	--	salt, to taste
1	garlic clove, minced		
½ cup	bell pepper, chopped		
¼ lb.	ground beef		
½ cup	tomatoes, diced		
2 tbsp.	tomato paste		
1 tsp.	Italian seasoning		
1 cup	elbow macaroni		

DIRECTIONS

1. Add all ingredients to the inner pot and mix thoroughly.
2. Place the lid on top and press the cook switch down to begin heating.
3. After the cooker automatically switches to Warm, add salt to taste then serve.



14

CHOCOLATE PUMPKIN CAKE

INGREDIENTS

½ cup pancake mix
½ cup water
¼ cup pumpkin purée
¼ cup chocolate chips
-- cooking spray

DIRECTIONS

1. In a large bowl, whisk together the pancake batter and water. Once incorporated, stir in the pumpkin purée and chocolate chips.
2. Lightly coat the inner pot with cooking spray then pour the batter in.
3. Place the lid on top and press the cook switch down to begin heating.
4. Allow the cake to cook for about 20 minutes or until you can insert a toothpick into the middle and remove it with no batter sticking to it.
5. Serve warm with a drizzling of melted chocolate, powdered sugar, maple syrup, berries, or whipped cream.

15

SAUSAGE & EGG CASSEROLE

INGREDIENTS

¼ lb. ground pork sausage
2 large eggs
½ cup milk
¼ tsp. salt
¼ tsp. ground mustard
1 slice white bread, cubed
¼ cup cheddar cheese, shredded

DIRECTIONS

1. In a large bowl, beat the eggs then mix in the milk, salt and mustard.
2. Once combined, stir in the bread cubes, cheese and ground sausage.
3. Pour the egg mixture into the inner pot.
4. Place the lid on top and press the cook switch down to begin heating.
5. After the cooker automatically switches to Warm, allow the casserole to rest for an additional 25 minutes or until the eggs have set then serve.

SAUSAGE & LENTIL STEW

INGREDIENTS

1	Italian sausage link, sliced	¼ tsp.	smoked paprika
¼ cup	yellow onion, chopped	¼ tsp.	ground cumin
¼ cup	zucchini	¼ tsp.	dried oregano
1 cup	carrots, cubed	2 oz.	frozen spinach
1	celery stalk, sliced		
1	garlic clove, minced		
½ cup	lentils		
2 cups	chicken broth		
¼ tsp.	cayenne		

DIRECTIONS

1. Add the sausage and vegetables to the inner pot and mix thoroughly.
2. Press the cook switch down to begin heating.
3. Sauté the sausage and vegetables until the sausage is no longer pink.
4. Add the lentils, cayenne, cumin, smoked paprika, oregano, and chicken broth then place the lid on top.
5. After the cooker automatically switches to Warm, stir in the frozen spinach then press the cook switch down once more.
6. Allow the stew to cook until the cooker automatically switches to Warm again, then serve.



17

STEAMED DUMPLINGS

INGREDIENTS

- 6 frozen dumplings or potstickers
- 1 napa cabbage leaf
- 1/3 cup water
- 1 tbsp. soy sauce
- 2 tbsp. rice vinegar
- 1/4 tsp. sesame oil

DIRECTIONS

1. Spread a leaf of napa cabbage into the steam tray then place the dumplings on top.
2. Add water to the inner pot, then place the steam tray on top and cover with the lid.
3. Press the cook switch down to begin heating.
4. For the dipping sauce, mix together soy sauce, rice vinegar and sesame oil in a small bowl.
5. Once the cooker switches to Warm, remove the dumplings and serve with the dipping sauce.

26.

SERVES 1

18

MEATLOAF

INGREDIENTS

- 1/4 cup sweet onion, finely chopped
- 1/4 cup carrot, finely chopped
- 1/4 cup breadcrumbs or panko
- 2 tbsp. cooking wine
- 1 egg
- 1 cup water
- 1/4 lb. ground beef
- salt and pepper, to taste

DIRECTIONS

1. Combine all the ingredients except water in a large bowl and mix well.
2. Place a piece of parchment paper in the steam tray. Add the beef mixture onto the parchment and shape into a small loaf.
3. Add water to the inner pot then place the steam tray on top and cover with the lid.
4. Press the cook switch down to begin heating.
5. Once the cooker switches to Warm, remove the meatloaf from the parchment and serve.

27.

SERVES 2

NAVY BEAN SOUP

INGREDIENTS

1	Italian sausage link, cubed	1/8 tsp.	dried rosemary
1/4 cup	yellow onion, chopped	3 cups	water
2	garlic cloves, minced	--	salt, to taste
1 cup	fresh baby spinach		
1 cup	carrots, cubed		
1	celery stalk, sliced		
1/2 cup	dry navy beans		
1	bay leaf		
1/4 tsp.	dried thyme		

DIRECTIONS

1. Soak the navy beans in water overnight in the refrigerator.
2. Add the sausage, onion, garlic, spinach, carrots and celery to the inner pot and mix thoroughly.
3. Press the cook switch down to begin heating.
4. Sauté the sausage and vegetables until the sausage is no longer pink.
5. Add the soaked navy beans, bay leaf, thyme, rosemary, and water then place the lid on top.
6. After the cooker automatically switches to Warm, press the cook switch down once more.
7. Allow the soup to cook until the cooker automatically switches to Warm again, then add salt to taste and serve.



20

STEAMED SHRIMP IN GARLIC SAUCE

INGREDIENTS

- 5 medium white shrimp
- 6 garlic cloves, minced
- green onions, chopped for garnish
- lemon slices, for garnish
- ¼ cup water

DIRECTIONS

1. Place a piece of parchment paper in the steam tray. Add the shrimp to the parchment then coat with minced garlic.
2. Add water to the inner pot, then place the steam tray on top and cover with the lid.
3. Press the cook switch down to begin heating.
4. Once the cooker switches to Warm, remove the shrimp then garnish with chopped green onions and lemon to serve.

21

STEAMED FISH ON RICE

INGREDIENTS

- 1 green onion, chopped
- 2 tbsp. olive oil
- 4 tbsp. soy sauce
- 1 tsp. brown sugar
- ½ tbsp. ground pepper
- ½ tbsp. cooking wine
- 1 cup white rice
- 2 cups water
- 1 white fish fillet (such as cod, tilapia, or pollock)

DIRECTIONS

1. Add the white rice and water to the inner pot then place the lid on top.
2. Press the cook switch down to begin heating.
3. Place a piece of parchment paper in the steam tray then add the fish fillet and a handful of green onions to the parchment.
4. Allow the rice to cook for about 10 minutes then carefully open the lid and place the steam tray on top.
5. Replace the lid and allow the cooker to complete its cooking cycle.
6. Combine olive oil, soy sauce, brown sugar, ground pepper and cooking wine in a small bowl then brush the mixture onto the fish and serve.



Let us do the cooking.



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