AROMA®

“America’s Favorite Rice Cooker”™

Instruction Manual

Rice Cooker & Food Steamer

Questions or concerns about your rice cooker?
Before returning to the store...

Aroma’s customer service experts are happy to help. Call us toll free at 1-800-276-6286.

Answers to many common questions and even replacement parts can be found online. Visit www.AromaCo.com/Support.

www.AromaCo.com/Support

If you have any questions, please visit our website or call our customer service specialists at 1-800-276-6286.

Alimentos con un aroma especializado.

¿Tiene alguna consulta sobre el cocinero de arroz?
Antes de devolverlo...

Los expertos en servicio al cliente de Aroma están encantados de ayudarlo. Llámenos sin costo en 1-800-276-6286.


Atronera Y Vaporera

Manual de instrucciones

AROMA®-219-N2EP
Congratulations on your purchase of the Aroma® 6-Cup Rice Cooker and Food Steamer. In no time at all, you’ll be making fantastic, restaurant-quality rice with a push of the switch. Whether long, medium or short grain, this cooker is specially calibrated to prepare all varieties of rice, including tough-to-cook whole grain brown rice, to fluffy perfection.

In addition to rice, your new Aroma® rice cooker is ideal for healthy, one-pot meals for the whole family. The convenient steam tray inserts directly over the rice, allowing you to cook meat, fresh meals and delicious vegetables at the same time in the same pot. Steaming foods looks in their natural flavor and nutrients without added oil or fat, for meals that are as nutritious and low-calorie as they are easy.

But it doesn’t end there. Your new rice cooker is also great for soups, stews, stocks, gumbos, jambalayas, breakfast triffles, dips and even desserts!

Several delicious recipes are included at the back of this manual, and even more are available online at www.AromaCo.com.

This manual contains instructions for using your rice cooker as well as all of the accessories included. There are also helpful measurement charts for cooking rice and steaming.

For more information on your Aroma® rice cooker, or for product service, recipes and other home appliance solutions, please visit us online at www.AromaCo.com.

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IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. Important: Read all instructions carefully before first use.
2. Do not touch hot surfaces. Use handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against electrical shock, do not immerse cord, plug or the appliance in water or any other liquid.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Aroma® customer service for examination, repair or adjustment.
8. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place on or near a hot burner or in a heated oven.
12. Do not use the appliance for other than its intended use.
IMPORTANT SAFEGUARDS (CONT.)

13. Extreme caution must be used when moving the appliance containing rice, hot oil or other liquids.

14. Do not touch, cover or obstruct the steam vent on the top of the rice cooker as it is extremely hot and may cause scalding.

15. Use only with a 120V AC power outlet.


17. The rice cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the rice cooker may not operate properly.

18. Always make sure the outside of the inner cooking pot is dry prior to use. If the inner cooking pot is returned to the cooker when wet, it may damage or cause the product to malfunction.

19. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.

20. Rice should not be left in the inner cooking pot with the “Keep-Warm” function on for more than 12 hours.

21. To prevent damage or deformation, do not use the inner cooking pot on a stovetop or burner.

22. To disconnect, turn any control to “OFF,” then remove the plug from the wall outlet.

23. To reduce the risk of electrical shock, cook only in the removable inner cooking pot provided.

SAVE THESE INSTRUCTIONS

GUARDED INSTRUCTIONS (CONT.)
IMPORTANT SAFEGUARDS (CONT.)

Short Cord Instructions
1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
   a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
   b. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.

Polarized Plug
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:
To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
PARTS IDENTIFICATION

- Handle
- Tempered Glass Lid
- Steam Vent
- Inner Pot
- Warm Indicator Light
- Cook Switch
- Cook Indicator Light
- Measuring Cup
- Serving Spatula
- Steam Tray

- Panel de drenaje
- Panel de control
- Carcasa de cacerola
- Carcasa de vapor
- Tomar de cacerola
- Base de vapor

IDENTIFICACION DE LAS PARTES
BEFORE FIRST USE

1. Read all instructions and important safeguards.
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags as they can pose a risk to children.
4. Wash lid and accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove the inner cooking pot from rice cooker and clean with warm, soapy water. Rinse and dry thoroughly.
6. Wipe body clean with a damp cloth.

• Do not use abrasive cleaners or scouring pads.
• Do not immerse the rice cooker base, cord or plug in water at any time.
TO COOK RICE

1. Using the provided measuring cup, add rice to the inner cooking pot.

2. Rinse rice to remove excess starch. Drain.

3. Fill with water to the line which matches the number of cups of rice being cooked.*

4. Place the inner cooking pot into the rice cooker.

* Due to the extra layers of bran, brown rice will require more water. See the "Rice/Water Measurement Tables" on page 8 for water amounts.

Note: If you displace the measuring cup, a 1/4 standard US cup is an exact replacement.

HELPFUL HINTS

Para Cocer Arroz

1. Antes de colocar el recipiente de cocina en el cocinero de arroz, asegúrese de que el recipiente de cocina está seco. Se recomienda que todo el recipiente de cocina esté seco.

2. Si se ha removido el recipiente de cocina, se recomienda que cada recipiente de cocina se vaya a reemplazar con el mismo recipiente de cocina.

3. Para el cocinado apropiado de arroz, se recomienda la tasa de arroz al recipiente de cocina se debe seguir la tasa de arroz al recipiente de cocina en la página 8.

4. La tasa de arroz al recipiente de cocina se debe seguir la tasa de arroz al recipiente de cocina en la página 8.
TO COOK RICE (CONT.)

5. Place the tempered glass lid securely onto the rice cooker.

6. Plug the cord into an available outlet.

7. Press the COOK SWITCH to begin cooking.

8. The COOK indicator light will illuminate as the rice cooker begins cooking the rice.

9. When rice is ready, the COOK SWITCH will flip up and switch into "Keep-Warm" mode.

10. For best results, stir the rice with the serving spatula to distribute any remaining moisture.

11. When finished serving rice, unplug the power cord to turn the rice cooker off.

NOTES:
- Rice should not be left on "Keep-Warm" for more than 12 hours.
# RICE/WATER MEASUREMENT TABLES

## White Rice

<table>
<thead>
<tr>
<th>UNCOOKED RICE</th>
<th>RICE WATER LINE INSIDE POT</th>
<th>APPROX. COOKED RICE YIELD</th>
<th>COOKING TIMES</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Cup</td>
<td>Line 1</td>
<td>2 Cups</td>
<td>19-24 Min.</td>
</tr>
<tr>
<td>2 Cups</td>
<td>Line 2</td>
<td>4 Cups</td>
<td>23-28 Min.</td>
</tr>
<tr>
<td>3 Cups</td>
<td>Line 3</td>
<td>6 Cups</td>
<td>27-32 Min.</td>
</tr>
</tbody>
</table>

- Brown rice takes longer to cook and requires more water than white rice due to the extra bran layers on the grains. The water lines in the inner pot are meant for white rice only. Please see the chart above for brown rice/water ratios.
- Brown rice, wild rice and rice mixes vary in their make-up. Some variations may require longer cooking times and additional water in order to achieve ideal results. Refer to the individual package instructions for cooking suggestions.
- The measuring cup included adheres to rice industry standards (180mL) and is not equal to one U.S. cup. The chart above refers to cups of raw ricewater according to the measuring cup provided.
- Do not place more than 3 cups of uncooked rice (2 cups if brown rice) into this appliance at one time. The maximum capacity of this unit is 3 cups raw rice (2 cups if brown rice) which yields 6 cups of cooked rice (4 cups brown rice).

## Brown Rice

<table>
<thead>
<tr>
<th>UNCOOKED RICE</th>
<th>WATER WITH MEASURING CUP</th>
<th>APPROX. COOKED RICE YIELD</th>
<th>COOKING TIMES</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Cup</td>
<td>1¼ Cups</td>
<td>2 Cups</td>
<td>28-33 Min.</td>
</tr>
<tr>
<td>2 Cups</td>
<td>3 Cups</td>
<td>4 Cups</td>
<td>32-37 Min.</td>
</tr>
</tbody>
</table>

### TALEAS DE MEDIDAS AROZ/AgüA

**Arroz blanco**

- 6 tazas de aroz blanco (2 tazas de arroz blanco)
- 3 tazas de aroz blanco (1 taza de arroz blanco)
- 1 taza de aroz blanco (½ taza de arroz blanco)

**Arroz molido**

- 6 tazas de aroz molido (2 tazas de arroz molido)
- 3 tazas de aroz molido (1 taza de arroz molido)
- 1 taza de aroz molido (½ taza de arroz molido)

**Arroz integral**

- 6 tazas de aroz integral (2 tazas de arroz integral)
- 3 tazas de aroz integral (1 taza de arroz integral)
- 1 taza de aroz integral (½ taza de arroz integral)
TO STEAM

1. Using the provided measuring cup, add 2 cups water to the inner cooking pot.
2. Place the inner cooking pot into the rice cooker.
3. Place food to be steamed onto the steam tray.
4. Place the steam tray into the rice cooker.

HELPFUL TIPS:
- Smaller foods may be placed on a heat-proof dish and then placed onto the steam tray. Parchment paper or aluminum foil may be used as well. Place the paper foil in the center of the steam tray and ensure it does not create a seal along the bottom of the steam tray. For best results, it is recommended to puncture small holes in the paper foil.
- For suggested steaming times and water amounts, see the meat and vegetable steaming tables on page 13.
TO STEAM FOOD & SIMULTANEOUSLY COOK RICE

To steam while cooking rice, begin cooking rice by following steps 1 to 8 of "To Cook Rice" on page 6.

1. Place food to be steamed onto the steam tray.

2. Using caution to avoid escaping steam, remove the lid.

3. Place steam tray onto the rice cooker.

4. Replace the lid securely on top of the rice cooker.

- Do not attempt to cook more than 2 cups (uncooked) of rice if steaming and cooking rice simultaneously.
- Food can be steamed at any time while rice cooks, however for best results food should be steamed toward the end of the rice cooking cycle. This will allow for rice and steamed food to be ready at the same time. See the "Rice/Steamer Measurement Table" on page 7 for approximate rice cooking times.

HELPFUL TIPS

- Refer to the steaming tables for meats and vegetables on page 13 for hints and approximate steaming times. See the "Rice/Steamer Measurement Table" included on page 8 for approximate rice cooking times.
TO STEAM FOOD & SIMULTANEOUSLY COOK RICE (CONT.)

Using caution, remove the lid to check food for doneness.

If food is finished steaming, carefully remove steam tray. It will be hot.

Allow rice cooker to continue cooking rice.

When rice is ready, the COOK SWITCH will flip up and switch into “Keep-Warm” mode.

Rice should not be left on “Keep-Warm” for more than 12 hours.

For best results, stir the rice with the serving spatula to distribute any remaining moisture.

When finished serving rice, turn the rice cooker off by unplugging the power cord.

Para cocer al vapor la comida y cocer arroz simultáneamente (cont.)
When steaming, Aroma® recommends using 2 cups of water with the provided measuring cup.

<table>
<thead>
<tr>
<th>VEGETABLE</th>
<th>STEAMING TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus</td>
<td>20 Minutes</td>
</tr>
<tr>
<td>Broccoli</td>
<td>15 Minutes</td>
</tr>
<tr>
<td>Cabbage</td>
<td>25 Minutes</td>
</tr>
<tr>
<td>Carrots</td>
<td>25 Minutes</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>25 Minutes</td>
</tr>
<tr>
<td>Corn</td>
<td>25 Minutes</td>
</tr>
<tr>
<td>Eggplant</td>
<td>30 Minutes</td>
</tr>
<tr>
<td>Green Beans</td>
<td>15 Minutes</td>
</tr>
<tr>
<td>Peas</td>
<td>20 Minutes</td>
</tr>
<tr>
<td>Spinach</td>
<td>20 Minutes</td>
</tr>
<tr>
<td>Squash</td>
<td>20 Minutes</td>
</tr>
<tr>
<td>Zucchini</td>
<td>20 Minutes</td>
</tr>
</tbody>
</table>

### Meat Steaming Table

<table>
<thead>
<tr>
<th>MEAT</th>
<th>STEAMING TIME</th>
<th>SAFE INTERNAL TEMPERATURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fish</td>
<td>25 Min</td>
<td>140°F</td>
</tr>
<tr>
<td>Chicken</td>
<td>30 Min</td>
<td>165°F</td>
</tr>
<tr>
<td>Pork</td>
<td>30 Min</td>
<td>160°F</td>
</tr>
<tr>
<td>Beef</td>
<td>Medium = 25 Min; Medium-Well = 30 Min; Well = 33 Min.</td>
<td>160°F</td>
</tr>
</tbody>
</table>

- **HELPFUL HINTS**
  - Since most vegetables only absorb a small amount of water, there is no need to increase the amount of water with a larger serving of vegetables.
  - Steaming times may vary depending upon the cut of meat being used. Always taste meat to be sure it is cooked to your liking. To prevent possibledevice damage, check that meat is completely cooked prior to serving. If it is not, simply place more water in the inner cooking pot and repeat the cooking process until the meat is adequately cooked.
  - Altitude, humidity and outside temperature will affect cooking times.
  - These steaming charts are for reference only. Actual cooking times may vary.

- **NOTE**
  - When steam is turned on, 1-2 cups of water may be added. If steam is turned on before adding water, food may stick to the bottom of the steaming pot.
TO COOK SOUP, CHILI OR STEW

1. Add ingredients to the inner cooking pot.
2. Place the inner cooking pot into the rice cooker.
3. Place the tempered glass lid securely onto the rice cooker.
4. Plug the cord into an available outlet.

**NOTE**
- Before placing the inner cooking pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner cooking pot when wet may damage the rice cooker.

**CAUTION**
- The rice cooker will not switch to “Keep-Warm” mode until all liquid is boiled away. Follow the recipe carefully and do not leave the rice cooker unattended.

![Diagram of rice cooker usage steps]

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**Para Cocer Sopa, Chili o Estofado**

1. Agregue los ingredientes en el recipiente de cocción.
2. Coloque el recipiente de cocción en el cocinero de arroz.
3. Coloque la tapa de vidrio templado firmemente en el cocinero de arroz.
4. Enchufe el cable en un tomacorriente disponible.

**NOTA**
- Antes de colocar el recipiente de cocción en el cocinero de arroz, asegúrese de que el recipiente esté seco y libre de residuos. La colocación del recipiente de cocción cuando está húmedo puede dañar el cocinero de arroz.

**ATENCIÓN**
- El cocinero de arroz no se encenderá en el modo “Ajuste de Temperatura” hasta que todo el líquido se evapore. Siga cuidadosamente la receta y no deje el cocinero de arroz sin supervisión.
TO COOK SOUP, CHILI OR STEW (CONT.)

5. Press the COOK SWITCH to begin cooking.

6. The COOK indicator light will illuminate as the rice cooker begins cooking.

7. Using caution to avoid escaping steam, remove the lid and stir occasionally with a long-handed wooden spatula.

8. Once food is fully cooked, push the COOK SWITCH up to switch the rice cooker to "Keep-Warm."

9. When finished serving, turn the rice cooker off by unplugging the power cord.

CONNECT WORKTOP FIXINGS TO COOKER BASE TO AVOID SLIPPING

NOTE

• Food should not be left on "Keep-Warm" for more than 12 hours.
1. Hand wash inner cooking pot and all accessories or wash them in the dishwasher.

2. Wipe rice cooker body clean with a damp cloth.

3. Thoroughly dry rice cooker body and all accessories.

4. Reassemble for next use.

**NOTE**
- Do not use harsh abrasive cleaners, scoring pads or products that are not considered safe to use on non-stick coatings.
- If washing in the dishwasher, a slight discoloration to the inner pot and accessories may occur. This is cosmetic only and will not affect performance.
- Any other servicing should be performed by Aroma® Housewares. Contact Aroma® customer service at 1-800-276-6298, Monday to Friday 8:30AM-4:30PM PST.
## Troubleshooting

Because rice varieties may vary in their make-up, results may differ. Below are some troubleshooting tips to help you achieve the desired consistency.

### Rice is too dry/hard after cooking.

- If your rice is dry or hard/dry when the rice cooker switches to “Keep-Warm” mode, additional water and cooking time will soften the rice. Depending on how dry your rice is, add 1 to 1.5 cup of water and stir through. Close the lid and press the COOK SWITCH button. When rice cooker switches to “Keep-Warm” mode, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.

### Rice is too moist/soggy after cooking.

- If your rice is still too moist or soggy when the rice cooker switches to “Keep-Warm” mode, use the serving spatula to stir the rice. This will redistribute the bottom (moistest) part of the rice as well as release excess moisture. Close the lid and allow to remain on “Keep-Warm” mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.

### The bottom layer of rice is browned/caramelized.

- The bottom layer of cooked rice may become slightly browned and/or caramelized during cooking. To reduce browning, rice should be rinsed before cooking to remove any excess starch. Stirring rice once it switches to “Keep-Warm” will also help to reduce browning/caramelizing.

### SOLUÇÕES PROBLEMAS

- Problemas encontrados durante a preparação e durante o armazenamento? Assegure-se de lavar e detergente dos utensílios antes de usar.

<table>
<thead>
<tr>
<th>Solução</th>
<th>Descrição</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Rice is too dry/hard after cooking.</strong></td>
<td>If your rice is dry or hard/dry when the rice cooker switches to “Keep-Warm” mode, additional water and cooking time will soften the rice. Depending on how dry your rice is, add 1 to 1.5 cup of water and stir through. Close the lid and press the COOK SWITCH button. When rice cooker switches to “Keep-Warm” mode, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.</td>
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<td>If your rice is still too moist or soggy when the rice cooker switches to “Keep-Warm” mode, use the serving spatula to stir the rice. This will redistribute the bottom (moistest) part of the rice as well as release excess moisture. Close the lid and allow to remain on “Keep-Warm” mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.</td>
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</tr>
</tbody>
</table>

- Correções básicas, como ajustes de fritadeira ou refrigeração, podem ajudar a corrigir.

- **Preparação e conservação:**

  - Lavar e detergente os utensílios antes de usar.
  - Verificar o nível de água e a temperatura adequada.
  - Manter o armazenamento adequado para evitar o crescimento de bactérias.

- **Conservação:**

  - Armazenar no armário, longe de fontes de calor ou umidade.
  - Segurar para evitar contaminação por outros alimentos.

- **Diários de saúde e nutrição:**

  - Monitorar o consumo diário para garantir a ingestão adequada de nutrientes.
  - Regular monitoramento para acompanhar o progresso.

- **Informações nutricionais:**

  - Segurar para manter a variedade de alimentos.
  - Evitar excesso de sal e açúcar.

- **Conclusões:**

  - Isso ajuda a manter uma dieta saudável e balanceada.
  - Aprender com os erros e repetir o processo.

- **Aconselhamento:**

  - Consultar um profissional de saúde ou nutricionista.
  - Revisar regularmente os objetivos de saúde.
ABOUT RICE

Courtey of the USA Rice Federation

Rice is the perfect food for today’s healthier eating. It is a nutrient-dense complex carbohydrate that supplies energy, fiber, essential vitamins and minerals and beneficial antioxidants. Rice combines well with other healthy foods such as vegetables, fruits, meat, seafood, poultry, beans and soy foods. Nearly 98% of rice consumed in the U.S. is grown in the U.S. Arkansas, California, Louisiana, Texas, Mississippi and Missouri produce high-quality varieties of short, medium and long grain rice as well as specialty rice including jasmine, baseline, Arborio, red aromatic and black japonica, among others.

There are many different varieties of rice available in the market. Your America’s Rice Cooker can cook any type perfectly every time. The following are the commonly available varieties of rice and their characteristics:

Long Grain Rice
This rice has a long, slender kernel that can take several times longer to cook than Brown Rice. Great for side dishes, or to be mixed into a salad. It absorbs rice cooker cooking times while cooking in the rice cooker.

Medium Grain Rice
This rice is a little shorter than long grain rice, with a shorter, wider kernel that is two to three times longer than its width. Cooked rice is more meaty and tender than long grain rice and is often used as a substitute for rice in cooking.

Short Grain Rice
This rice is a short, plump, almost round kernel. Cooked grains are soft and cling together, yet remain separate and are somewhat chewy, with a slight springiness to the bite. Great for sushi, Asian dishes and desserts.

For recipes and rice information visit the USA Rice Federation online at www.usarice.com/consumer.
ABOUT RICE

Did You Know?

- Rice is the primary dietary staple for more than half of the world’s population.
- U.S. grown rice is the standard for excellence and accounts for nearly 88% of the rice consumed in America. It is grown and harvested by local farmers in five south-central states and California.
- Rice contains no sodium, cholesterol, trans fats or gluten, and has only a trace of fat. One half-cup of rice contains about 100 calories.
- Research shows that people who eat rice have healthier diets than non-rice eaters and eat more like the U.S. Dietary Guidelines for Americans recommendations.
- Whole grains like brown rice help reduce the risk of chronic diseases such as heart disease, diabetes and certain cancers, and aid in weight management.
- Brown rice is a 100% whole grain. One cup of whole grain brown rice provides two of the three recommended daily servings of whole grains.
- Eating rice triggers the production of serotonin in the brain, a chemical that helps regulate and improve mood.
- September is National Rice Month - promoting awareness of the versatility and the value of U.S. grown rice.

For recipes and rice information visit the USA Rice Federation online at www.usarice.com/consumer.
Aroma’s Favorite Green Chili Chicken & Rice

**Ingredients**
- 1½ cups rice
- 3 cups low-sodium chicken broth
- 2 tablespoons dried minced onion
- 1 teaspoon salt
- 10-ounce can chicken breast
- 1 can of sliced green chilies with liquid

Place all ingredients into the inner cooking pot and stir until evenly distributed. Place the inner cooking pot into the rice cooker, place the lid securely onto the rice cooker and press the COOK SWITCH. Allow rice to cook until the rice cooker switches to “Keep-Warm.” Stir and serve immediately. Serves 4.

Game Day Chili Cheese Dip

**Ingredients**
- 1/4 small onion, chopped
- 1 teaspoon vegetable oil
- 1 clove garlic, minced
- 1 10-ounce can of red kidney beans
- 1/4 cup black olives, sliced
- 1/2 cup low-fat cream cheese, cubed
- 1/2 cup cheddar cheese, grated
- Tortilla chips, for dipping

Place the onion, oil and garlic in the inner cooking pot. Press the COOK SWITCH and cook for 3 minutes. Add the beans, olives, cream cheese and cheddar cheese. Stir to combine and cook until the cheese is melted. Serve with tortilla chips. Serves 4.

For additional rice cooker recipes, or even to submit your own, visit our website at www.AromaCo.com.
**Jambalaya**

**Ingredients**
- 1/2 pound spicy smoked sausage
- 1 pound shrimp, peeled and deveined
- 1 10-ounce can chicken breast
- 11/4 cups long-grain rice
- 3 cups chicken broth
- 1 4-ounce can diced green chilies
- 2 tablespoons Cilantro

Cut the smoked sausage in half, lengthwise, then into 1/2" half circles. Add all ingredients to the inner cooking pot and mix well. Place inner cooking pot in the rice cooker and place the lid securely on top of the rice cooker. Press the COOK SWITCH. The rice cooker will automatically switch to "Keep-Warm" mode once the meal is ready. Refer 4.

**Breakfast Oatmeal**

**Ingredients**
- 1/4 cup rolled oats (not quick cooking)
- 2 cups apple juice
- 1/4 cup water
- 1/4 cup raisins
- 1 dash salt

Add ingredients to the inner cooking pot and stir. Place inner cooking pot into the rice cooker and place the lid securely over the rice cooker. Press the COOK SWITCH. After roughly 10 minutes, carefully open lid, keeping hands and face away from smoke, and stir. Cover and continue cooking until the rice cooker switches to "Keep-Warm" mode. Allow to stand for 10 minutes before serving. Refer 4.