

20 YUMMY RICE COOKER RECIPES

that deliver uncompromising flavor



Rice Cooker Recipes You'll Make Forever

Transform your rice cooker game! From perfect quinoa to crowd-pleasers like banana bread, pudding, and carrot cake—these 20 easy, healthy recipes do everything but the dishes.

Let's eat!



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Kitchen Keepers

Welcome to my 20 Rice Cooker Recipes cookbook, your go-to guide for making life easier, healthier, and tastier! Designed for the West Bend rice cooker, but adaptable to any model, these recipes take full advantage of your rice cooker's features—or work just as well with basic settings.

After years of connecting with you on television, I'm thrilled to share my true passion: helping you crush your New Year's health goals with simple, foolproof meals. From hearty dinners to wholesome sides, there's no kitchen tool better than a rice cooker for effortless, healthy eating.

Let's make mealtime a breeze—one recipe at a time!

Kitchen Keepers

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Banana Bread Pudding

The Dish That Steals The Show

INGREDIENTS

4 cups day-old bread, torn into small pieces

2 ripe bananas, mashed

2 large eggs

1 ½ cups milk

½ cup heavy cream

½ cup brown sugar

1 tsp vanilla extract

1 tsp ground cinnamon

Pinch of salt

Serving Suggestions:

Top your warm Banana Bread Pudding with caramel syrup, sliced bananas, whipped cream, and a sprinkle of pecans for an extra indulgent touch.

DIRECTIONS

1. Lightly grease the rice cooker pot and add the torn bread pieces evenly inside.
2. In a bowl, whisk together mashed bananas, eggs, milk, heavy cream, brown sugar, vanilla extract, cinnamon, and salt until well combined.
3. Pour the custard mixture over the bread in the rice cooker. Gently press the bread down with a spoon to ensure it absorbs the custard. Let it sit for 5-10 minutes.
4. Close the lid, select the **Multigrain setting**, and press Start.
 - The rice cooker will begin heating with “chasing lights” and automatically calculate the cooking time.
5. The cooker will count down when nearing completion and automatically switch to the Keep Warm function when done. No need to monitor—it takes about 45-50 minutes for the pudding to set.
6. Once done, allow the bread pudding to cool slightly before serving.

Tips: If you prefer a firmer texture, let the bread pudding rest on the Keep Warm function for an additional 10-15 minutes. This recipe is perfect for using up day-old bread and ripe bananas!

Enjoy a comforting dessert made effortlessly in your West Bend Rice Cooker!



Quinoa with Broccoli and Tomatoes

Nourish Body & Soul - It's a Bowl of Love

INGREDIENTS

2 cups quinoa

4 cups water or vegetable broth

1 cup frozen broccoli

1 cup diced tomatoes (canned or fresh)

1 teaspoon garlic powder (adjust to taste)

Juice of 1 lemon

1 tbsp olive oil

Salt and pepper to taste

DIRECTIONS

1. Add the quinoa and water or broth to the West Bend 12-cup rice cooker pot.
2. Sprinkle the garlic powder evenly over the quinoa, then layer the frozen broccoli and diced tomatoes on top.
3. Cycle through the menu on the rice cooker until the "Quinoa" function is selected. Press "Start."
4. The unit will begin with flashing lights as it brings the liquid to a boil. Once boiling, it will automatically start a countdown timer to cook the quinoa perfectly.
5. When the cooking cycle is complete, fluff the quinoa with a fork, then stir in the olive oil and lemon juice.
6. Season with salt and pepper to taste and serve warm.

Optional Tip: If you prefer using fresh garlic, you can lightly sauté it in olive oil on the stovetop before adding it to the finished dish. This adds depth of flavor without the risk of overpowering the dish.



Rice Cooker

Steel-Cut Oats

A Delicious Way to Start Your Day

INGREDIENTS

1 cup steel-cut oats

3 cups water

1 cup unsweetened almond milk

2 tablespoons brown sugar (adjust to taste)

1 teaspoon vanilla extract

1 teaspoon cinnamon (optional, for warming flavor)

1/4 teaspoon salt (omit for low-sodium needs)

Optional Add-ins:

- 1/4 cup dried cranberries (or raisins for a mild sweetness, kidney-safe portion)
- 1/2 cup fresh berries (blueberries, strawberries, or raspberries—low in potassium)
- 1 tablespoon chia seeds (for added kidney-friendly fiber)

DIRECTIONS

1. **Rinse the oats:** Rinse the steel-cut oats under cool water using a fine mesh strainer to remove excess starch for better texture.
2. **Combine ingredients:** Add the steel-cut oats, water, almond milk, brown sugar, vanilla extract, cinnamon, and salt (if using) directly into the West Bend rice cooker pot. Stir gently to combine.
3. **Select the “Oatmeal” setting:** Close the lid and choose the “Oatmeal” function. This setting defaults to a 1 hour and 40-minute timer, which is ideal for perfectly creamy steel-cut oats. Adjust the time as needed based on personal preference.
4. **Stir midway through cooking:** At the halfway point (approximately 50 minutes in), carefully open the lid, stir the oats to prevent sticking, and ensure even cooking.
5. **Adjust liquid if needed:** If the oats appear too thick during cooking, stir in an additional 1/4 cup of almond milk or water.
6. **Keep warm:** Once the cooking cycle is complete, the West Bend rice cooker will automatically switch to the “Keep Warm” function. This prevents scorching and keeps the oatmeal warm and ready to serve.
7. **Finish and serve:** Before serving, stir in optional toppings like dried cranberries, fresh berries, or chia seeds for added flavor and texture.

Serving Suggestions: **Sprinkle** extra brown sugar or cinnamon on top for added sweetness. **Top** with fresh kidney-friendly berries for a natural flavor boost. **Drizzle** with pure maple syrup for a touch of richness.



Creamy Macaroni and Cheese

Classic, Easy & Yummy

INGREDIENTS

2 cups elbow macaroni

1 ¾ cups chicken stock

¼ cup heavy cream (adjust to make 2 cups total liquid)

1 ½ cups shredded cheddar cheese

½ cup grated Parmesan cheese

2 tablespoons butter

½ teaspoon garlic powder (optional)

½ teaspoon paprika (optional)

Fresh parsley, chopped (for garnish)

DIRECTIONS

1. Add the elbow macaroni, chicken stock, and heavy cream to the rice cooker. Close the lid and select the **White Rice** setting.
2. Once the cooker automatically switches to the **Keep Warm** function, check the macaroni for doneness.
3. Add shredded cheddar cheese and butter, stirring until the cheese melts and the sauce is creamy.
4. Stir in garlic powder and paprika, if using, and mix well.
5. Sprinkle Parmesan cheese on top.
6. Garnish with parsley and serve.

Serving Suggestions: Pair with a simple green salad for a balanced meal. This recipe uses the **White Rice setting**, which ensures the pasta cooks evenly. The flashing lights indicate the unit is heating, and the countdown starts automatically once the water is boiling.



This recipe balances savory and sweet flavors with the crunch of cashews and tender broccoli. It's an easy, one-pot meal that makes cleanup a breeze while delivering bold flavor. Perfect for busy weeknights!

Cashew Chicken,

Broccoli & Rice

An Irresistible Balance of Hearty & Wholesome

INGREDIENTS

1 cup uncooked long-grain white rice (or jasmine rice), rinsed

1 pound boneless, skinless chicken breast, cut into bite-sized pieces

2 cups broccoli florets (fresh or frozen)

½ cup unsalted cashews

2 cups low-sodium chicken broth

3 tablespoons low-sodium soy sauce

2 tablespoons hoisin sauce

1 tablespoon honey or brown sugar

1 teaspoon sesame oil

2 teaspoons cornstarch (optional, for thickening)

½ teaspoon garlic powder

¼ teaspoon black pepper

2 green onions, sliced (for garnish)

1 teaspoon sesame seeds (optional for garnish)

DIRECTIONS

1. Add the rinsed rice and chicken broth to the rice cooker.

2. In a medium bowl, toss the chicken with garlic powder and black pepper. Place the chicken pieces evenly on top of the rice.

3. In a small bowl, combine soy sauce, hoisin sauce, honey, and sesame oil. Pour the sauce over the chicken.

4. Add the broccoli florets and cashews on top of the chicken and rice (do not mix).

5. Close the rice cooker lid and select the **White Rice** setting. The unit will automatically bring the mixture to the correct temperature and go into the keep warm cycle when finished cooking.

6. If desired, mix cornstarch with 2 tablespoons water to form a slurry and stir it into the cooked dish to thicken the sauce. Let sit for 2–3 minutes.

7. Gently stir to combine, then garnish with sliced green onions and sesame seeds. I also made extra sauce to pour over the top when finished (along with additional cashews once cooked).



Spaghetti and Meatballs

A Kid-Pleasing Classic Meal

INGREDIENTS

8 ounces dry spaghetti (break in half to fit into the rice cooker)

3 cups marinara sauce (store-bought or homemade)

2 cups water

12 frozen meatballs

1 tablespoon olive oil (optional, for added flavor)

½ teaspoon garlic powder

½ teaspoon Italian seasoning

Salt and pepper, to taste

Optional Garnish:

- Grated Parmesan cheese
- Chopped parsley or basil

DIRECTIONS

1. Add the marinara sauce, water, garlic powder, Italian seasoning, salt, and pepper to the West Bend Rice Cooker. Stir to combine.
2. Layer the broken spaghetti evenly in the cooker. Place the frozen meatballs on top of the spaghetti, making sure they're spread out to cook evenly. Drizzle olive oil over the top if desired.
3. Close the lid and select the White Rice function. You'll see the unit's lights flash as it begins to heat and bring the liquid to a boil. Once it reaches the boiling point, the lights will stop flashing, and the unit will automatically start the countdown.
4. When the cycle completes, open the lid and stir gently to ensure the pasta is evenly coated in the sauce and cooked to your liking. If the spaghetti needs additional cooking, add ¼ cup of water, close the lid, and run the White Rice function for a few additional minutes.
5. Switch to the Keep Warm setting for 5–10 minutes to let the flavors meld together.
6. Serve immediately, topped with grated Parmesan cheese and fresh parsley or basil, if desired.

Serving Suggestions: **Pair** with a simple green salad and garlic bread for a complete meal. **Serve** alongside steamed vegetables for added nutrition.

This recipe utilizes the **White Rice function**, which ensures the liquid reaches a boil before counting down. The flashing lights indicate the heating phase, making it easy to monitor progress for perfect spaghetti and meatballs.



Rice Cooker

Easy “Fried” Rice

Fluffy, Savory & Bursting with Goodness

INGREDIENTS

1 cup jasmine rice, rinsed

1 cup water

1 tablespoon onion or shallots, minced

1 teaspoon garlic, minced

2 tablespoons broccoli, chopped

**2 tablespoons cherry tomatoes, halved
or quartered**

2 tablespoons carrots, chopped

2 tablespoons cauliflower, chopped

**2 tablespoons protein of choice (e.g.,
boneless chicken breast, shrimp, or
tofu)**

1–2 eggs (optional)

**2 stalks spring onions, chopped (for
garnish)**

DIRECTIONS

1. Add jasmine rice and water to the rice cooker. Stir in onion and garlic.
2. Top rice with broccoli, cherry tomatoes, carrots, cauliflower, and protein. Crack egg(s) on top if using.
3. Cook on the **White Rice** setting.
4. While rice cooks, mix all seasoning sauce ingredients.
5. When done, pour sauce over the rice and mix everything well.
6. Garnish with spring onions and serve warm.

Seasoning Sauce:

1 tablespoon light soy sauce

1/2 teaspoon dark soy sauce

1/2 tablespoon oyster sauce

1/2 teaspoon sesame oil

Optional: Pinch of white pepper or chili oil



One-Pot Rainbow Fried Rice with Ham and Eggs

An Easy One-Pot Wonder

INGREDIENTS

- 2 cups uncooked white rice
(rinsed and drained)
- 2 ½ cups water
- 2 large eggs (lightly beaten)
- 1 cup shredded carrots
- ½ cup diced celery
- ½ cup diced onion
- 1 cup cooked ham (cut into small
cubes)
- 2 tablespoons soy sauce
- 1 tablespoon sesame oil
- 1 teaspoon garlic powder
- ½ teaspoon black pepper
- 2 green onions (sliced, for garnish)

DIRECTIONS

1. Add the rinsed white rice, water, soy sauce, and sesame oil to the rice cooker pot. Stir gently to combine.
2. Layer the shredded carrots, diced celery, diced onion, and cubed ham evenly on top of the rice.
3. Pour the lightly beaten eggs over the top of the ingredients. Sprinkle with garlic powder and black pepper.
4. Close the lid and **select the Multigrain setting**. Press Start.
 - When the chasing lights appear, the cooker is warming up and automatically calculating the cooking time.
5. Allow the cycle to complete. The cooker will count down when near the end of the cooking time and automatically switch to the Keep Warm setting when finished.
6. Open the lid, fluff the mixture gently with a rice paddle, and mix all the ingredients evenly.
7. Garnish with sliced green onions before serving.

Tips: For best results, do not stir during the cooking process to allow the eggs to set properly. The **Multigrain setting** ensures even cooking for this hearty one-pot dish. Feel free to add extra vegetables like peas, corn, or bell peppers for more color and flavor.

Enjoy your perfectly cooked Rainbow Fried Rice—easy, colorful, and made entirely in your West Bend Rice Cooker!



Rice Cooker

Veggie “Fried” Rice

Easy to Make, Easier to Enjoy

INGREDIENTS

2 cups brown basmati rice, rinsed

4 cups vegetable stock

2 tsp soy sauce

1 tsp miso paste (optional)

2 tsp sesame oil (optional)

2 cloves garlic, minced

1 tsp ginger, grated

1 (8 oz) can bean sprouts, drained

2 cups frozen Asian vegetables

½ cup egg substitute

2 green onions, sliced

Optional Spices:

½ tsp garlic powder, ½ tsp onion powder, or ¼ tsp chili flakes

DIRECTIONS

1. Add the rinsed rice, vegetable stock, soy sauce, and miso paste to the rice cooker. Select the Brown Rice setting and press Start.
2. When the rice is finished cooking, stir in sesame oil (if using), garlic, and ginger. Close the lid, **select the Multigrain setting**, and press Start to cook for 3 minutes.
3. Add the bean sprouts and frozen Asian vegetables. Close the lid and continue cooking on the Multigrain setting for 5 minutes.
4. Stir in the egg substitute and **press the Multigrain setting again**, allowing it to cook for another 5 minutes.
5. Garnish with sliced green onions and optional spices. Serve warm.

This one-pot recipe delivers flavorful veggie fried rice with minimal effort, thanks to the versatility of your West Bend 10-Cup Rice Cooker!



Rice Cooker

BBQ Ribs

The Ultimate Comfort Food

INGREDIENTS

1 ½ lbs pork baby back ribs
(cut into 3-4 rib sections)

1 cup BBQ sauce (your favorite brand
or homemade)

1 cup water

1 tbsp soy sauce

1 tbsp honey

1 tsp smoked paprika

1 tsp garlic powder

½ tsp black pepper

½ tsp chili flakes (optional, for heat)

DIRECTIONS

1. Add the ribs to the rice cooker pot, arranging them in layers if necessary to fit.

2. In a bowl, mix the BBQ sauce, water, soy sauce, and honey. Pour the mixture over the ribs, ensuring they are evenly coated.

3. Sprinkle smoked paprika, garlic powder, black pepper, and chili flakes (if using) over the ribs.

4. Close the lid, **select the Multigrain setting**, and press Start.
• The chasing lights indicate the cooker is warming up.

5. Let the ribs cook until the cycle is complete. The **Multigrain setting** provides the higher heat necessary for tenderizing the ribs, typically 45-60 minutes.

6. When the cooker switches to the Keep Warm setting, open the lid and check the ribs for tenderness. The meat should easily pull away from the bones.

• **If needed**, close the lid and run another Multigrain cycle for 15-20 minutes.

7. Once done, carefully remove the ribs with tongs and drizzle with extra sauce from the pot.

Tips: Use the **Keep Warm** function to hold the ribs until ready to serve. **Pair** these flavorful ribs with rice, mashed potatoes, or steamed vegetables for a complete meal.

Enjoy perfectly tender BBQ ribs, effortlessly cooked in your West Bend Rice Cooker!



Pumpkin Spice Rice Pudding

The Flavors of Fall in Every Bite

INGREDIENTS

1 cup uncooked rice
(jasmine or arborio recommended)

2 cups water

**2 cups milk (whole, almond, or oat
milk)**

1 cup flavored coffee creamer
(pumpkin spice, hazelnut, or vanilla)

½ cup sweetened condensed milk

1 tsp vanilla extract

**1 tsp pumpkin pie spice (or substitute
with cinnamon and nutmeg)**

Pinch of salt

DIRECTIONS

1. Add 1 cup of rice and 2 cups of water to the rice cooker. Select the **White Rice** setting and press Start. The rice cooker will automatically calculate cooking time and switch to the Keep Warm setting when done.
2. Pour in 2 cups of milk and 1 cup of flavored coffee creamer. Stir gently to combine. Select the Multigrain setting and press Start. Let the mixture simmer for 15-20 minutes, stirring occasionally, until it thickens.
3. Add ½ cup sweetened condensed milk, 1 tsp vanilla extract, 1 tsp pumpkin pie spice, and a pinch of salt. Stir well until smooth and creamy.
4. Let the pudding rest on the Keep Warm function for 5-10 minutes to thicken further. Serve warm or chilled.

Serving Suggestions: Top with whipped cream, sliced bananas, pecans, or a drizzle of caramel sauce for an extra indulgent treat.

Alternate Ingredient Note

If pumpkin spice milk isn't available, flavored coffee creamers offer a versatile substitute. Try hazelnut, vanilla, or caramel for fun variations.

This comforting rice pudding is perfect for seasonal flavors or everyday indulgence—straight from your rice cooker!



Rice Cooker

Steamed Carrot Cake

A Sweet Little Treasure Made Simple

INGREDIENTS

1 box carrot cake mix

Ingredients as listed on the cake mix box (e.g., eggs, oil, water; follow box measurements)

2/3 cup shredded carrots

2/3 cup crushed pineapple, drained

DIRECTIONS

1. Lightly grease the rice cooker pot with butter or non-stick spray.
2. Prepare the cake mix batter according to the package directions. Stir in shredded carrots and drained pineapple until evenly combined.
3. Pour the batter into the greased rice cooker pot, filling no more than halfway.
4. Close the lid and select the **White Rice** function. Cook for approximately 60 minutes or until the rice cooker switches to Keep Warm.
5. Check doneness by inserting an instant-read thermometer into the center of the cake. It should read 205–210°F. Alternatively, the cake should appear set, spring back when pressed lightly, and may have slight cracks in the surface.
6. If additional cooking time is needed, restart the **White Rice** cycle and recheck periodically.
7. Once done, let the cake cool for 10 minutes in the pot before carefully removing it and transferring it to a cooling rack.
8. Frost as desired (e.g., with cream cheese frosting) and serve.



Easy Steamed Chicken & Rice

The Perfect Companions - Simplified

INGREDIENTS

**4 bone-in, skinless chicken breasts,
cut into 3 pieces each (or use chicken
tenderloins)**

**1 cup store-bought sauce (e.g.,
teriyaki, hoisin, or barbecue sauce)**

2 cups basmati rice, rinsed

2 cups chicken stock

Optional garnishes: chopped green
onions, sesame seeds, or extra sauce

DIRECTIONS

1. Coat chicken pieces with 1 cup of store-bought sauce and set aside.
2. Place 2 cups of rinsed basmati rice and 2 cups of chicken stock into the rice cooker pot.
3. Arrange the marinated chicken in the steamer basket and place it over the rice cooker.
4. Close the lid and **select the White Rice setting**. Cook for about 25 minutes, or until the rice cooker automatically switches to the **Keep Warm** function.
5. Check that the chicken is cooked through (internal temperature of 165°F).
6. Serve the chicken over the rice and garnish with chopped green onions, sesame seeds, or an extra drizzle of sauce.



Rice Cooker

Beef Stew

Home-Cooked Goodness In One Pot

INGREDIENTS

1.5 to 2 pounds of beef stew meat

2 cups of beef broth

2 cloves minced garlic

1 teaspoon black pepper

1 teaspoon salt

2 bay leaves

1 medium onion (quartered)

4 medium carrots (cut into chunks)

4 medium potatoes (cut into chunks)

1 cup of diced celery

1 tablespoon of tomato paste

1 teaspoon of dried thyme or Italian seasoning.

Optional: Include 1 teaspoon Worcestershire sauce or soy sauce

DIRECTIONS

1. Place 1.5 to 2 pounds of beef stew meat into the rice cooker pot. Add 2 cups of beef broth, 2 cloves minced garlic, 1 teaspoon black pepper, 1 teaspoon salt, and 2 bay leaves.

2. Add 1 medium onion (quartered), 4 medium carrots (cut into chunks), 4 medium potatoes (cut into chunks), and 1 cup of diced celery. Optionally, include 1 teaspoon Worcestershire sauce or soy sauce for added flavor.

3. Stir in 1 tablespoon of tomato paste and 1 teaspoon of dried thyme or Italian seasoning.

4. Close the lid and select the **White Rice** setting. Cook for about 25-30 minutes. Check for tenderness; if needed, restart the **White Rice cycle** and cook until the beef and vegetables are soft.

5. For a thicker stew, mix 1 tablespoon of cornstarch with 2 tablespoons of water and stir it into the pot. Restart the **White Rice cycle** briefly to thicken.

6. Once the beef and vegetables are tender and the stew is thickened, serve hot with bread or over rice.

Serving Suggestions: Adjust the quantity of vegetables and broth to fit within the rice cooker's capacity. For a richer flavor, substitute 1/2 cup of the broth with red wine.



Rice Cooker

Corned Beef & Cabbage

A Seasonal Favorite, Savory & Delicious

INGREDIENTS

**1.5 to 2 pounds of corned beef brisket
(cut into pieces) or beef stew meat**

2 cloves minced garlic

1 teaspoon black peppercorns

2 bay leaves, and 2 cups of beef broth.

1 medium onion (quartered)

4 medium carrots (cut into chunks)

4 medium potatoes (cut into chunks)

**1 small head of cabbage (cut into
wedges)**

Optional: Include 1 teaspoon mustard seeds and 1 teaspoon coriander seeds

DIRECTIONS

1. Place 1.5 to 2 pounds of corned beef brisket (cut into pieces) or beef stew meat into the rice cooker pot. Add 2 cloves minced garlic, 1 teaspoon black peppercorns, 2 bay leaves, and 2 cups of beef broth. Optionally, include 1 teaspoon mustard seeds and 1 teaspoon coriander seeds.
2. Layer 1 medium onion (quartered), 4 medium carrots (cut into chunks), 4 medium potatoes (cut into chunks), and 1 small head of cabbage (cut into wedges) over the beef. Do not exceed the rice cooker's capacity.
3. Close the lid and select the **White Rice setting**. Cook for about 25-30 minutes. If necessary, run the cycle again to ensure the meat and vegetables are tender.
4. Check that the beef reaches an internal temperature of at least 160°F and that the vegetables are easily pierced with a fork.
5. Remove the meat and vegetables, slice the corned beef against the grain, and serve with the cabbage, carrots, and potatoes.



Red Bean, Rice and Hot Dog Delight

Designed for Kids of All Ages

INGREDIENTS

1 (15-ounce) can red kidney beans, drained and rinsed

2 cups long-grain white rice

3 cups water or low-sodium chicken/vegetable broth

1 small onion, finely diced

2 garlic cloves, minced

1 small green bell pepper, diced

1 tsp smoked paprika

1 tsp ground cumin

1/2 tsp cayenne pepper (optional)

1/2 tsp salt (adjust to taste)

1/4 tsp black pepper

1/2 cup tomato sauce or ketchup (or a combination of both)

1 cup hot dogs, sliced into bite-sized pieces

Fresh parsley or green onions for garnish (optional)

DIRECTIONS

1. Add the white rice, water or broth, onion, garlic, bell pepper, smoked paprika, cumin, cayenne (if using), salt, and black pepper to the rice cooker pot. Gently stir to combine.
2. Stir in the drained kidney beans, sliced hot dogs, and tomato sauce or ketchup, ensuring everything is evenly distributed.
3. Close the lid and select the **White Rice** function. Allow the cycle to complete, cooking until the rice is tender and the liquid is absorbed into a savory tomato-based sauce.
4. Once the cooking cycle finishes, fluff the mixture gently with a fork. Let rest for 5 minutes with the lid open before serving.
5. Garnish with fresh parsley or green onions if desired.

Enjoy this quick, flavorful one-pot meal!



Rice Cooker

Frittata

The Ultimate Edible Canvas – A Masterpiece

INGREDIENTS

6 large eggs

1/4 cup milk or unsweetened almond milk

1/2 teaspoon salt

1/4 teaspoon black pepper

1 cup fresh spinach, roughly chopped

1/2 cup Roma tomatoes, diced

1/2 cup mushrooms (shiitake or regular),
sliced

1/4 cup green bell pepper, diced

1/4 cup red bell pepper, diced (optional)

1/4 cup zucchini, diced (optional)

1/4 cup onion, finely diced (optional)

1/2 cup shredded cheese (optional,
cheddar or mozzarella)

1 tablespoon olive oil or butter

DIRECTIONS

1. Set the West Bend Multi-Function Rice Cooker to the **Multigrain function** and grease the inner pot with olive oil or butter.
2. In a mixing bowl, whisk together the eggs, milk, salt, and black pepper until smooth.
3. Place the spinach, tomatoes, mushrooms, green bell pepper, and any optional vegetables (red bell pepper, zucchini, onion) in the rice cooker pot.
4. Pour the egg mixture evenly over the vegetables and sprinkle the shredded cheese on top if desired.
5. Close the lid and cook on the **Multigrain cycle** for 20–25 minutes, or until the eggs are set and slightly golden on the edges.



Rice Cooker

Broccoli & Cheese Soup

Smooth, Savory & Velvety - A Hug in A Bowl

INGREDIENTS

1 ½ cups frozen broccoli, chopped

1 small onion, diced

2 cloves garlic, minced

3 cups chicken or vegetable broth

1 ½ cups shredded cheddar cheese (or a cheese blend)

¾ cup milk or cream

1 tbsp olive oil or butter

¼ tsp smoked paprika (optional)

Optional: 1 ½ oz Velveeta for richer flavor and color

½ tsp salt (adjust to taste)

¼ tsp black pepper

DIRECTIONS

1. Set the rice cooker to the **White Rice** function. Add olive oil or butter, diced onion, and minced garlic. Sauté until the onion is soft and fragrant.
2. Add the chicken or vegetable broth and frozen broccoli. Close the lid and let cook until the broccoli is tender, checking occasionally to avoid overflow.
3. Transfer the cooked broccoli mixture to a blender (or use an immersion blender) and purée until smooth. Return the puréed mixture to the rice cooker.
4. Stir in the milk or cream, shredded cheddar cheese, and Velveeta (if using). Mix gently until smooth and creamy. Use the “Keep Warm” setting to prevent overheating and curdling.
5. Season with salt, pepper, and smoked paprika. Stir occasionally and serve warm.

Chef's Tip: Blending the soup ensures a creamy texture and prevents curdling. Avoid overfilling the rice cooker to ensure smooth cooking.



Rice Cooker

Black Beans & Rice

A Traditional Classic You'll Love

INGREDIENTS

1 cup long-grain white rice

1 ½ cups chicken or vegetable broth

1 can (15 oz) black beans, rinsed and drained

1 cup canned diced tomatoes with juice

½ cup diced onion

1 clove garlic, minced

1 tbsp olive oil

½ tsp ground cumin

½ tsp smoked paprika

½ tsp salt (adjust to taste)

¼ tsp black pepper

½ cup shredded cheddar cheese (optional, for topping)

2 tbsp chopped fresh cilantro (optional, for garnish)

DIRECTIONS

1. Set the rice cooker to the **White Rice** function. Add olive oil, onion, and garlic, and sauté for 2-3 minutes until fragrant.
2. Add the rice, broth, black beans, diced tomatoes (with juice), cumin, smoked paprika, salt, and black pepper. Stir well to combine.
3. Close the lid and let the rice cooker cook automatically on the **White Rice** setting.
4. Once the rice cooker switches to “Keep Warm,” stir the mixture to evenly distribute the beans and tomatoes. Let sit for 5-10 minutes with the lid closed to allow flavors to meld.
5. Serve warm, topped with shredded cheese and fresh cilantro if desired.

Chef's Tip: For extra flavor, substitute ½ cup of the broth with salsa. This recipe is perfect for an easy, no-fail side dish or as a base for burrito bowls!



Restaurant Style Beef with Broccoli

A Delicious, Easy Asian-Inspired Favorite

INGREDIENTS

1 cup long-grain white rice

1 ½ cups beef broth or water

1 ½ cups frozen broccoli florets

8 oz beef, thinly sliced (e.g., sirloin or flank
steak)

½ cup hoisin sauce, Japanese steak sauce,
or teriyaki sauce

1 tbsp sesame oil or olive oil

2 tbsp soy sauce (optional)

1 tsp cornstarch mixed with 1 tbsp water
(optional)

1 tsp minced garlic (optional)

1 tsp grated ginger (optional)

1 tbsp sesame seeds (for garnish)

DIRECTIONS

1. Set the rice cooker to the **White Rice** function. Add sesame oil and beef, and cook until browned. Remove beef and set aside.
2. Add the rice and beef broth to the rice cooker. Place frozen broccoli on top. Close the lid and cook on the “White Rice” setting.
3. Once the rice cooker switches to **Keep Warm**, return the beef to the cooker. Add hoisin, steak sauce, or teriyaki sauce, and stir to combine.
4. Mix in soy sauce, garlic, and ginger if desired. For a thicker sauce, stir in the cornstarch slurry.
5. Keep the rice cooker on “Keep Warm” for 10 minutes to meld flavors.
6. Serve warm, topped with sesame seeds.

Added Bonus: For an effortless meal, place your favorite store-bought frozen beef with broccoli, lo mein, or chow mein directly into the rice cooker. Set it to “Keep Warm” and let it heat through. That’s as easy as it gets!

Meet Shannon Smith

Your Best Friend In The Kitchen



Shannon Smith has been a household name in American television shopping for over 35 years. Now a successful lifestyle blogger and author of three cookbooks on Amazon, she's known for her quick, entertaining recipes that bring out the lazy cook in all of us. With homespun humor and a knack for creating easy, delicious meals, Shannon's mission is to inspire busy households to have fun in the kitchen.

Let's cook, laugh, and make life a little tastier together! Follow me at www.shannonsinthekitchen.com and on social media.

Your grateful friend ,

Shannon Smith