



Instant[®] *Recipes*



INTRODUCTION

Welcome to amazing! Inside this cookbook you'll find recipes we've tested in our kitchen, made specifically for your Precision Dutch Oven. Tasty dishes like homemade dinner rolls, tender carnitas, creamy fettuccine Bolognese, peach cobbler, and more!

The cooking pot's table-ready design is perfect for showcasing all the fantastic meals you'll prepare. Whether you're looking for a new dish to enjoy with the family, a show-stopping dessert, or a classic stew, we're sure you'll discover something amazing.



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CONTENTS

CARNITAS WITH PICKLED RED ONION GLUTEN FREE

DINNER ROLLS

SICILIAN FISH STEW GLUTEN FREE

ALMOST NO-KNEAD BREAD

FETTUCCINE BOLOGNESE

POT ROAST GLUTEN FREE

THAI GREEN CURRY SHRIMP GLUTEN FREE

BRAISED CHINESE-STYLE SPARERIBS

FAMILY CHICKEN DINNER

LASAGNA MARGHERITA VEGETARIAN

SLOW COOKED BEEF STEW

PEACH COBBLER

WARNING

The appliance's outer surfaces and contents may become hot during use. **DO NOT** touch hot surfaces. Wear proper hand protection when handling hot components. Touching hot surfaces may result in personal injury or damage to property. The cooking pot can be extremely heavy when full of ingredients, use caution when handling.

CARNITAS WITH PICKLED RED ONION GLUTEN FREE

Kick taco Tuesday up a couple of notches with this carnitas recipe. Tender, shredded pork with quick-pickled onions beats any taco bar. We suggest you serve your tacos with fresh cilantro, salsa, and a few lime wedges.

INGREDIENTS

1 cup red wine vinegar
1 tsp sugar
1 Tbsp salt
1 red onion, thinly sliced
3-4 lb. boneless pork shoulder
¼ cup canola oil
1 yellow onion, diced
5 garlic cloves, minced
1 bottle (12 oz) Mexican beer
2 cans (4 oz each) chopped green chiles
¼ tsp ground cinnamon
1 can (7 oz) chipotle chiles in adobo sauce
2 cups chicken broth
2 large oranges, cut in half
12 corn tortillas
5 limes, cut into wedges
1 cup cilantro, roughly chopped
salt and pepper

SERVES: 6-8

PREP TIME: 30 MINUTES

COOKING TIME: 4.5 HOURS

TOTAL TIME: 5 HOURS

PREPARATION

Add the vinegar, sugar and salt into the **cooking pot**.

Select **SEAR/SAUTÉ** and set the time to **30 minutes** (00:30). Press **START**. Stir the ingredients occasionally.

Once the sugar and salt have dissolved, press **CANCEL**. Place the red onion in a medium bowl. Pour the vinegar mixture over it and let cool to room temperature. Once the liquid is room temperature, place the pickled onions into the fridge.

With a paper towel, wipe down the cooking pot.

Season the pork roast with salt and pepper.

Select **SEAR/SAUTÉ** and set the time to **30 minutes** (00:30). Press **START**. Add the oil.

Once the oil starts to smoke, sear the pork until all the sides have browned. Transfer to a plate.

Remove most of the fat from the pot, leaving only a thin layer behind.

Add the yellow onion and garlic into the pot and sauté for 2 minutes.

Add the beer to the pot. Stir and scrape the browned bits off the bottom.

Add the chopped green chiles, cinnamon and chipotle chiles. Stir well to combine.

Return the pork into the pot. Add the broth and squeeze the juice of the oranges. Add the peels to the pot.

Place the **lid** on. Select **SLOW COOK** and set the time to **4 hours** (04:00). Press **START**.

Once the cooking program has finished, remove the lid and press **CANCEL**. Carefully transfer the pork roast to a cutting board and loosely cover with aluminum foil.

Skim off the excess fat from the cooking liquid. You'll be using the cooking liquid to top the shredded pork.

Using a sharp knife and fork, carefully cut and shred the pork into bite-sized pieces.

Arrange the meat on a platter. Dampen the shredded pork with the cooking liquid.

Serve right away with pickled red onion, tortilla, lime wedges and cilantro.



CARNITAS WITH PICKLED RED ONION

DINNER ROLLS

Ditch the frozen dinner rolls, because there's no baked good that better exemplifies the comfort and warmth of home like a dinner roll. Plus, homemade rolls just taste better than store-bought rolls.

INGREDIENTS

1 Tbsp water

1 large egg

Dry ingredients

5 cups all-purpose flour

2 tsp salt

2.5 tsp instant yeast

Wet ingredients

1½ whole milk, room temperature

½ cup honey

1 large egg

4 Tbsp vegetable shortening, melted

3 Tbsp unsalted butter, melted

SERVES: 3-5

PREP TIME: 30 MINUTES

COOKING TIME: 40 MINUTES

PROOFING TIME: 2 HOURS

TOTAL TIME: 3 HOURS

PREPARATION

In separate bowls, mix your **Dry** and **Wet** ingredients.

Slowly add **Wet** ingredients to the **Dry** ingredients. Mix until a shaggy dough forms and no dry flour remains.

With a stand mixer, knead the dough for 10 minutes or until the dough is smooth and elastic.

Transfer dough to a floured countertop. Knead by hand for another 30 seconds. Form into a smooth, round ball.

Place a 13-inch piece of parchment paper in the **cooking pot**. Lightly oil the parchment paper.

Place the dough balls on the parchment paper, with the smoothest side up. Cover with the lid.

Select **Manual Mode 1**. Set the temperature to **85°F** and the timer for **1 hour** (01:00). Press **START**.

Transfer dough to a clean countertop, punch it down. Cut into 15 equal pieces and cover with plastic wrap.

Working with 1 piece at a time, shape the dough into a ball by stretching the dough around your thumbs and pinching the edges together.

Place the dough ball seam side down, and using your cupped hand, roll the dough in small circles until the dough is smooth. Repeat with the remaining pieces of dough.

Place the parchment paper at the bottom of the pot. Evenly space 10 dough balls, seam side down, around the edge of the pot. Place the remaining dough balls in the center.

Select **Manual Mode 1**. Set the temperature to **85°F** and the timer for **1 hour** (01:00). Press **START**. When the program is almost finished, preheat your oven to **350°F**.

Whisk 1 egg with 1 tbsp of water. Gently brush the rolls with the egg wash before baking.

Place the cooking pot without the lid into the oven. Bake for 40 minutes or until the rolls are golden brown.

Remove the cooking pot. Place it on the silicone pad. Let the rolls cool for 15 minutes.

Use the parchment paper to lift the rolls out of the pot. Place them on a wire rack to cool.

Serve and enjoy!



DINNER ROLLS

SICILIAN FISH STEW GLUTEN FREE

Tender and sweet swordfish cooked in an aromatic tomato sauce, offers a light but deeply complex dinner for four. This dish is made to wow your dinner guests.

INGREDIENTS

¼ cup toasted pine nuts
 ¼ cup mint leaves, chopped
 4 garlic cloves, minced
 2 Tbsp olive oil
 1 tsp grated orange zest
 2 onions, thinly sliced
 1 celery rib, finely chopped
 salt and pepper to taste
 1 tsp fresh thyme, finely chopped
 ¼ tsp red pepper flakes
 ½ cup dry white wine
 1 can (28 oz) whole peeled tomatoes, roughly chopped — reserve tomato juice for cooking
 2 bottles (4 oz each) clam juice
 ¼ cup raisins
 2 Tbsp capers
 1.5 lbs. skinless swordfish steaks — cut into 1-inch pieces

SERVES: 4

PREP TIME: 20 MINUTES

COOKING TIME: 30 MINUTES

TOTAL TIME: 55 MINUTES
 (INCLUDES RESTING TIME)

PREPARATION

In a bowl, combine pine nuts, mint, ¼ of the minced garlic, and orange zest. Set aside for serving.

Select **Manual Mode 2**. Set the temperature to **350°F** and the time to **30 minutes** (00:30). Press **START**.

Once preheated, add oil to the **cooking pot**.

After the oil is heated, add onions, celery, salt and pepper. Sauté for 5 minutes or until vegetables soften.

Add thyme, red pepper flakes, and remaining garlic. Cook for 30 seconds.

Add wine and reserved tomato juice. Bring the sauce to a simmer.

Cook uncovered until reduced by half for 4 to 5 minutes.

Press the **TEMP** button and lower the temperature to **325°F**. Press **START**.

Stir in tomatoes, clam juice, raisins and capers.

Let the sauce come to a simmer, and then cook for 15 minutes.

Season the swordfish with salt and pepper.

Lay the sword fish over the sauce. Ladle some of the sauce over the fish.

Cook for 4 to 5 minutes.

Once the cooking program ends, place the lid on top and let rest for 5 minutes.

Season the stew with salt and pepper to taste.

Plate, sprinkle pine nut mixture over the stew, serve and enjoy!



SICILIAN FISH STEW

ALMOST NO-KNEAD BREAD

Making homemade bread doesn't have to be a complicated process or call for single-use appliances like a bread maker. This *almost* no-knead bread recipe uses simple ingredients and requires little effort. Bring a loaf of bread over to a dinner party or holiday gathering to impress your friends and family.

INGREDIENTS

3 cups all-purpose flour
1½ tsp salt
1 tsp active dry yeast
1¼ cup room temperature water
1 Tbsp distilled white vinegar
cooking oil spray

PREP TIME: 10 MINUTES

PROOF TIME: 2 HOURS

BAKING TIME: 55 MINUTES

TOTAL TIME: ~3 HOURS

PREPARATION

In a large bowl, add the yeast and water. Let sit for 1 minute. Add flour, salt and vinegar.

With a wooden spoon or spatula, thoroughly mix the ingredients until a shaggy dough forms, ensuring no dry flour remains.

Using your hands, press the dough together and form a ball.

Line the **cooking pot** with parchment paper and spray with cooking oil. Place the dough ball in the center of the cooking pot. Place the **lid** on.

Select **Manual Mode 1**. Set the temperature to **77°F**, for **1 hour** (01:00). Press **START**.

Once the cooking program has finished, use the excess parchment paper to carefully lift out the dough.

Transfer the dough to a lightly floured surface. Knead by hand for one minute. After kneading, shape the dough into a ball. To do this, tuck the edges of the dough down, under and towards the center, working it with your hands to form a ball. Place the seam side down in the center of the parchment paper.

Carefully lift parchment paper by the corners and gently lower the dough into the cooking pot. Place the lid on.

Select **Manual Mode 1**. Set the temperature to **77°F**, for **1 hour** (01:00). Press **START**. Once the cooking program ends, preheat your oven to **425°F**.

Once the cooking program has finished, remove the lid.

Using a sharp paring knife, score the dough by making an 'X' shape along the top of the dough. Make each cut in one swift motion.

Place the lid on the cooking pot.

Once the oven is preheated, use the **silicone handle covers** to carefully lift the cooking pot from the cooker base. Place the pot into the oven. Bake for **30 minutes**.

After 30 minutes, carefully remove the lid. Continue baking for an additional 25 minutes or until the loaf is golden brown.

Once the bread is golden brown, carefully remove the cooking pot from the oven. Lift the loaf out of the pot by grabbing the excess parchment paper.

Let the bread cool on a wire rack before serving.



FETTUCCHINE BOLOGNESE

Some Italian grandmas will tell you to never use jarred sauce when making pasta. They'd also tell you that it's called gravy, not pasta sauce. Thankfully, you can prepare a homemade pot of pasta without having to make a reservation or calling your (or anyone's) nonna.

INGREDIENTS

1 lb. lean ground beef
1 Tbsp olive oil
2 slices thick cut bacon, finely chopped
½ tsp pepper
1 lb. fettuccine pasta
1 onion, finely diced
1 carrot, finely diced
1 celery rib, finely diced
3 Tbsp tomato paste
1 cup dry red wine
1 cup water
1 cup crushed tomatoes
4 cups beef stock
½ cup parmesan cheese

SERVES: 6

PREP TIME: 15 MINUTES

COOKING TIME: 45 MINUTES

TOTAL TIME: 60 MINUTES

PREPARATION

Select **Manual Mode 2**. Set the temperature for **350°F** and set the timer for **45 minutes** (00:45). Press **START**.

Once preheated, add 1 Tbsp of olive oil to the **cooking pot**.

Add chopped bacon and ½ tsp pepper. Cook the bacon until browned, occasionally stirring.

Transfer the cooked bacon to a plate lined with paper towel, leaving behind the bacon fat in the cooking pot.

Add the ground beef to the cooking pot. Cook until the meat has browned.

Add onions, carrots, and celery to the pot. Sauté for 6 to 7 minutes, or until onions are transparent.

Add the garlic, tomato paste and crushed tomatoes. Cook for 2 minutes, stirring occasionally.

Add the bacon back to the pot. Then, add the red wine to deglaze the pot. Scrape up any browned bits from the bottom of the pot.

Cook until the wine has reduced.

Once the wine has reduced and the sauce has thickened, add the beef stock and 1 cup of water. Place the lid onto the pot.

Once the sauce begins to boil, remove the lid, and add your pasta.

Using tongs, stir the noodles and work them down into the sauce.

Once the noodles are incorporated into the sauce, cook the noodles for about 10–12 minutes, stirring occasionally, or until the pasta is al dente and the sauce has thickened.

Press **CANCEL** if there's time remaining.

Add parmesan cheese to the pot and stir.

Plate and serve with extra parmesan cheese.



POT ROAST GLUTEN FREE

Sweet and earthy root vegetables, savory boneless beef chuck-eye roast, combined with umami-heavy onions and garlic, and slow-cooked to perfection for 7 hours. Every minute well worth the wait for a tender beef roast.

INGREDIENTS

3 lbs. boneless beef chuck eye-roast
3 Tbsp vegetable oil
1 onion, chopped
2 celery ribs, chopped
5 garlic cloves, minced
2 tsp sugar
2 sprigs of fresh thyme
2 sprigs of fresh rosemary
2 bay leaves
1 cup chicken broth
1 cup beef broth
1 cup water
1 lb. carrots — peeled and cut into 3-inch pieces
1.5 lb. red potatoes — unpeeled and cut into 1.5-inch pieces
1 lb. parsnips — peeled and cut into 3-inch pieces
½ cup dry red wine
salt and pepper to taste

SERVES: 6-8

PREP TIME: 30 MINUTES

COOKING TIME: 7 HOURS

TOTAL TIME: 8 HOURS

(INCLUDES RESTING TIME)

PREPARATION

With a paper towel, pat dry the beef. Season with salt and pepper.

Select **SEAR/SAUTÉ** and set the timer for **30 minutes** (00:30). Press **START**.

Add 2 Tbsp of oil to the **cooking pot**.

Once the oils begins to smoke, sear all sides of the beef until browned.

Once browned, transfer to a plate.

Add remaining oil, onion and celery to the pot. Cook vegetables for 5 minutes, or until softened.

Add garlic, sugar, rosemary, bay leaves and thyme. Mix to combine.

Cook for 30 second or until fragrant.

Add chicken broth, beef broth, and water. Scrape up any brown bits at the bottom and bring to a simmer.

Add beef to the pot along with any juices rendered on the plate. Cover with lid.

Select **SLOW COOK** and set timer for **6 hours** (06:00). Press **START**. Flip roast halfway through cooking.

With 2 hours remaining, add carrots, potatoes, and parsnips around the roast. Cover with lid.

Cook until vegetables and beef are tender.

Once the cooking program ends, press **CANCEL**, remove the lid, and transfer the beef to a cutting board.

Tent the beef with aluminum foil, while preparing the sauce.

Transfer the vegetables to a large bowl. Season with salt and pepper to taste. Cover and keep warm.

Select **SEAR/SAUTÉ** and set timer for **30 minutes** (00:30). Press **START**.

Using a wide, shallow spoon, skim excess fat from the surface of braising liquid.

Add wine to braising liquid and bring to a simmer. Cook for 15 to 20 minutes, or until sauce has thickened. Press **CANCEL**. Season with salt and pepper to taste.

Slice roast against grain into half-inch-thick slices. Arrange on a serving platter. Spoon some of the sauce over the meat and vegetables. Serve and enjoy.



POT ROAST

THAI GREEN CURRY SHRIMP GLUTEN FREE

This Tom Yum-like recipe offers bold flavors and ingredients found in Thai cooking, a sweet and rich broth, and delightfully tender shrimp. If you like Thai cuisine and are looking to venture out beyond Pad Thai or Pad See Ew, we recommend you take a detour here.

INGREDIENTS

2 cans of coconut milk
 2 Tbsp Thai green curry paste
 2 Tbsp fish sauce
 2 Tbsp brown sugar
 1.5 lbs. extra-large shrimp
 5 oz Shitake mushrooms — cut in half, stems removed
 4 oz snow peas, strings removed
 1 red bell pepper — cut into thin strips
 1 lemongrass root, halved
 ½ cup fresh Thai basil
 1 Tbsp fresh lime juice
 salt and pepper to taste

Optional

1-2 Thai chiles — stems removed, seeded, and quartered lengthwise

SERVES: 4-6

PREP TIME: 15 MINUTES

COOKING TIME: 30 MINUTES

TOTAL TIME: 45 MINUTES

PREPARATION

Open the cans of coconut milk. Do not shake the cans.

Carefully scoop out 1 cup of the solidified coconut cream from the top layer of the coconut milk. Add it to **cooking pot**.

Add the curry paste and the lemon grass to the cooking pot.

Whisk the ingredients together using a little bit of the coconut milk.

Select **Manual Mode 2** and set the temperature to **375°F** and the timer for **30 minutes** (00:30). Press **START**.

Bring the coconut curry mixture to a simmer and let cook for 5 minutes.

Whisk in remaining coconut milk, fish sauce and sugar. Bring back up to a simmer and cook until slightly thickened, about 5 minutes.

Stir in mushroom and shrimp. Cook for another 7 minutes.

Stir in red bell pepper, snow peas and Thai chili (if you want).

Cook until shrimp is opaque, and vegetables are tender-crisp, about 10-12 minutes. Press **CANCEL**.

Remove the pot from the **cooker base** using the **silicone handle covers** and rest it on the **silicone pad**.

Stir in the basil and lime juice.

Season with salt and pepper to taste and serve.



THAI GREEN CURRY SHRIMP

BRAISED CHINESE-STYLE SPARERIBS

With the Precision Dutch Oven you can create more than just stews and pot roasts. These braised spareribs are sweet, delicious, and fun to eat. The best part is, you don't have to order out or drive to a restaurant to enjoy an authentic Chinese dish. And if you're looking for that iconic red glaze, we suggest you add a teaspoon of red food coloring to the braising sauce before cooking.

INGREDIENTS

1 6-inch ginger, peeled and thinly sliced
8 garlic cloves, peeled
2 racks spareribs — trimmed and cut into individual ribs
1 Tbsp pure sesame oil

Braising Sauce

1 cup honey
¾ hoisin sauce
¾ soy sauce
½ cup Chinese rice wine or dry sherry
2 tsp five-spice powder
1 tsp ground white pepper

Optional

1 tsp red food coloring

SERVES: 6-8

PREP TIME: 10 MINUTES

COOKING TIME: 2 HOURS

TOTAL TIME: ~2 HOURS

PREPARATION

In a food processor, pulse ginger and garlic into a rough paste.

Transfer garlic and ginger to the **cooking pot**.

Add **Braising Sauce** ingredients to pot and whisk together.

Add ribs to the sauce. Toss until ribs are fully coated. Cover with **lid**.

Select **BRAISE**. Set time to **1 hour and 30 minutes** (01:30). Press **START**. Stir occasionally.

Once cooking program finishes, remove the lid and press **CANCEL**. Use tongs to transfer ribs to a large bowl.

Using a fine-mesh strainer, strain the braising liquid. Let the sauce settle for 10 minutes.

Using a wide, shallow spoon, skim excess fat from the surface of the sauce.

Clean the cooking pot.

Place the pot back into the **cooker base**. Add the ribs, braising sauce and sesame oil to the pot.

Select **SEAR/SAUTÉ** and set time to **30 minutes** (00:30). Press **START**.

Cook the sauce until reduced to a syrup-like consistency for about 12 to 15 minutes. Make sure the ribs are thoroughly coated in the sauce. Press **CANCEL**.

Transfer ribs to a serving platter. Serve and enjoy!



FAMILY CHICKEN DINNER

Take out might be easier, but more often than not, home cooking beats any take out restaurant. This chicken dinner is always a crowd-pleaser and it's easy to make. The ingredients are simple, the spices are familiar, and the chicken is cooked to tender perfection. If you want crispy chicken skin, we suggest you place the cooking pot without the lid under your broiler for 5 minutes.

INGREDIENTS

3–4 lbs. whole chicken
1 Tbsp oil
½ tsp salt
½ tsp pepper
1½ lbs. small red potatoes, halved
1 lb. carrots — peeled and cut into 1-inch pieces
4 shallots — peeled and halved
3 garlic cloves, minced
3 springs of fresh thyme
1 cup chicken broth
1 bay leaf
2 Tbsp unsalted butter
half of a lemon — freshly squeezed
1 Tbsp fresh parsley, minced

SERVES: 5–6

PREP TIME: 30 MINUTES

COOKING TIME: 60 MINUTES

TOTAL TIME: 90 MINUTES

PREPARATION

With a paper towel, pat dry the chicken. Season with salt and pepper.

Select **SEAR/SAUTÉ** and set the timer for **30 minutes** (00:30). Press **START**.

Once preheated, add 1 Tbsp of oil into the **cooking pot**. Place the chicken, breast side down, into the pot. Sear for about 5 minutes or until browned. Flip the chicken, breast side up, and sear for an additional 5 minutes.

Carefully remove the chicken and transfer to a plate.

Add potatoes, carrots, shallots, salt and pepper to the cooking pot. Cook for 7 minutes, or until vegetables begin to brown and the onions have softened.

Add garlic and thyme sprigs. Cook for 30 seconds.

Add chicken broth and bay leaf to the pot. Stir well, scrapping any brown bits from the bottom. Press **CANCEL**. Place chicken, breast side up, on top of the vegetables. Add the juices from the plate the chicken was resting on.

Place the lid on. Select **Manual Mode 2**. Set the temperature to **350°F** and the timer for **1 hour** (01:00). Press **START**.

Once the cooking program ends, use a meat thermometer to check that the internal temperature of the chicken breast has reached 165°F.

Transfer the chicken to a cutting board and let it rest for 15 minutes.

Using a slotted spoon, transfer the vegetables to a serving platter. Cover with foil to keep warm.

Remove the bay leaf and thyme stems from the cooking pot. Skim fat from the surface of the cooking liquid.

Select **SEAR/SAUTÉ** and the timer for **20 minutes** (00:20). Press **START**.

Cook the liquid for 5 minutes or until it thickens. Press **CANCEL**.

Whisk in butter and freshly squeezed lemon juice. Season the gravy with salt and pepper to taste. Pour into a gravy boat or bowl for serving.

Sprinkle parsley over the vegetables. Carve the chicken and serve with lemon gravy.



LASAGNA MARGHERITA VEGETARIAN

Lasagna is the ideal comfort food. A rich sauce, tender noodles, and cheese cover the short list of all soul-sustaining foods. This vegetarian-friendly recipe calls for grated zucchini and creamy ricotta cheese. If you want a crispy, golden-brown crust on top of your lasagna, we suggest you preheat your oven's broiler to high and place the cooking pot under the broiler without the lid for 5–7 minutes, just before serving.

INGREDIENTS

11 oven-ready lasagna noodles, broken in half
 28 oz crushed tomatoes
 20 oz diced tomatoes
 1 cup onion, finely diced
 ¼ salt
 ⅞ tsp pepper
 2 Tbsp olive oil
 4 garlic cloves, minced
 ¼ tsp chili flakes
 2 cups ricotta cheese
 1 large egg
 1 cup grated zucchini
 3 tsp fresh oregano, minced
 3 cups mozzarella cheese, shredded
 ¼ cup parmesan cheese, grated
 ⅓ cup fresh basil, roughly chopped

SERVES: 4–6

PREP TIME: 20 MINUTES

COOKING TIME: 72 MINUTES

TOTAL TIME: ~90 MINUTES

PREPARATION

In a bowl, combine the egg, ricotta, grated zucchini, oregano, salt, and pepper. Cover and place in fridge.

In another bowl, mix parmesan and mozzarella. Cover and place in fridge.

Add olive oil to the **cooking pot**.

Select **SEAR/SAUTÉ**. Set the timer for **40 minutes**. Press **START**.

When the oil is hot, add the onions. Sauté until onions are soft and transparent.

Add garlic and chili flakes. Sauté for another 30 seconds.

Add crushed tomatoes, diced tomatoes, and chopped basil. Stir and cover with lid.

Cook for 15 minutes or until the sauce thickens. Press **CANCEL**.

Transfer ¾ of the sauce into a bowl, leaving behind ¼.

Take ricotta mixture and cheese mixture out of the refrigerator.

Place 7 noodle halves over the sauce in the cooking pot, toward the edge of the pot. Make sure to overlap the noodles. Place 1 lasagna half in the center of the pot.

Add ½ of the ricotta mixture on top of the noodles in the pot.

Add ¼ of the cheese mixture on top of the ricotta mixture.

Top with ½ of the remaining tomato sauce.

Over the tomato sauce, place another layer of noodles. Repeat the sequence one more time. Top with mozzarella cheese. Cover with lid.

Select **Manual Mode 2**. Set the temperature to **230°F** and set time to **45 minutes** (00:45). Press **START**.

When the cooking program ends, remove the pot from the **cooker base** using the **silicone handle covers**. Let the pot rest on the **silicone pad** for 5–10 minutes.

Serve and top with extra cheese, if desired.



LASAGNA MARGHERITA

SLOW COOKED BEEF STEW

While the Precision Dutch Oven offers multiple cooking functions like slow cooking and braising; there's one thing this cooker can do those other slow cookers can't: sear your ingredients. Searing your beef for a stew adds depth and richness to the dish. Our favorite detail of this stew are the peas, which add a bit of sweetness with each bite.

INGREDIENTS

3 lbs. boneless beef chuck eye roast — cut into 1 ½" pieces
 1 tsp salt
 ½ tsp pepper
 3 Tbsp vegetable oil
 2 Tbsp unsalted butter
 2 onions, chopped
 3 garlic cloves, minced
 2 springs fresh thyme
 ¼ cup all-purpose flour
 2 Tbsp tomato paste
 1 cup dry red wine
 2 ½ cups beef or chicken broth
 1 bay leaf
 1 lbs. carrots — peeled and cut into 1-inch-thick pieces
 1½ lbs potatoes — cut into 1-inch pieces
 1 cup frozen peas
 3 Tbsp fresh parsley, finely chopped

SERVES: 4–6

PREP TIME: 30

COOKING TIME: 6 HOURS

TOTAL TIME: 6.5 HOURS

PREPARATION

With a paper towel, pat-dry the beef. Season with salt and pepper.

Select **SEAR/SAUTÉ** and set the time for **30 minutes** (00:30). Press **START**.

Once the **Precision Dutch Oven** is preheated, add 3 Tbsp of oil into the **cooking pot**.

Once the oil begins to smoke, sear the meat by adding 1/3 of the beef at a time. Brown each side of the beef for 8–10 minutes. Transfer the beef to a large bowl. Repeat until each piece of beef has been seared.

Melt the butter in the cooking pot. Add onions salt and pepper. Sauté until onions have softened.

Next, add the garlic and thyme. Continue sautéing for another 30 seconds.

Add the flour and tomato paste. Cook for another minute.

Using a whisk, add red wine and whisk until smooth. Be sure to scrap up the brown bits from the bottom of the pot and smooth out any lumps.

Add in broth, carrots, bay leaf and beef, along with any juices still left on the plate. Mix the ingredients. Press **CANCEL** and cover with **lid**.

Select **SLOW COOK** and set the timer for **6 hours** (06:00). Press **START**.

Once the cooking program ends, remove the lid and press **CANCEL**. Discard the bay leaf and thyme stems.

Stir in peas and place the lid over the pot. Let it sit for 10 minutes.

Stir in the parsley. Season with salt and pepper to taste.



SLOW COOKED BEEF STEW

PEACH COBBLER

Whether it's height of peach season or you're looking to tuck into something sweet and comfy during the Fall or Winter, it's always a good time for peach cobbler. Sweet, tangy peaches and a scoop of ice vanilla ice cream — what's not to love?

INGREDIENTS

Peach Filling

5 lbs. peaches — peeled, halved, pitted and sliced into half-inch-thick slices

3 Tbsp unsalted butter

5 Tbsp sugar

pinch of salt

1 ½ tsp cornstarch

1 Tbsp lemon juice

Topping

1 ½ cups all-purpose flour

5 Tbsp sugar

1 ½ tsp baking powder

¼ tsp baking soda

¼ tsp salt

¾ cup buttermilk

4 Tbsp unsalted butter — melted

1 tsp ground cinnamon

½ Tbsp sugar

PREPARATION

The Peach Filling

Select **SEAR/SAUTÉ** and set the timer for **15 minutes** (00:15). Press **START**.

Add butter to the **cooking pot**. Once the butter has melted, add the peaches, sugar and salt. Cook with the **lid** on for about **10 minutes**, or until the peaches have released their juices.

Once the cooking program ends, press **CANCEL**.

Select **MANUAL MODE 2** and set the temperature to **375°F** and the timer for **20 minutes** (00:20). Press **START**. Cook without the lid, until peaches caramelize and develop a golden color. Stir occasionally.

In a small bowl or container, whisk together the lemon juice and cornstarch until combined.

Add the cornstarch slurry into the peaches. Press **CANCEL**.

Remove the pot from the **cooker base** and place it on the **silicone pad**. Cover with lid.

Place your oven rack into the middle of your oven. Preheat your oven to 425°F.

The Topping

In a mixing bowl, whisk flour, baking soda, baking powder, 5 Tbsp of sugar and salt.

Add buttermilk, melted butter, and form a rough dough. Do not overmix.

Pinch off about a 1-inch piece of dough and place it on top of hot peach mixture. Continue doing so until you've run out of dough. Make sure each piece is about a half-inch apart from each other.

Mix ½ Tbsp of sugar and cinnamon together. Sprinkle the mixture on top of the dough pieces.

Place the cooking pot into the oven and bake for 20 to 23 minutes, or until the topping is golden brown.

Remove the pot from the oven and place it on the **silicone pad**. Let it cool down for 15 minutes.

Serve with vanilla ice cream and enjoy.

SERVES: 4–6

PREP TIME: 30 MINUTES

COOKING TIME: 1 HOUR

TOTAL TIME: 90 MINUTES



PEACH COBBLER

Discover



Amazing

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