

Galanz

Multifunctional Air Fryer & Grill

Recipe Book

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Slow-Cooker Osso Buco with Horseradish Gremolata



- **Slow-Cooker Osso Buco with Horseradish Gremolata**



Glass Lid



Prep time:

20 minutes



Cook time:

4 hours



Ready in:

4 hours 20 minutes

Slow-Cooker Osso Buco with Horseradish Gremolata

INGREDIENTS:

- 4 (2-inch-thick) veal shanks
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- 1/2 cup all-purpose flour
- 3 tablespoons unsalted butter
- 1 (14.5-ounce) can diced tomatoes
- 1 cup dry white wine
- 3/4 cup low-sodium chicken broth
- 1 small yellow onion, chopped
- 1 medium carrot, cut into 1/4-inch thick rounds
- 1 stalk celery, chopped
- 5 sprigs fresh thyme
- 1 small bunch parsley, minced
- 1/2 cup olive oil
- 1 tablespoon prepared horseradish
- 2 cloves garlic, finely grated
- 1/2 lemon, zested and juiced
- 1/8 teaspoon crushed red pepper flakes

PREPARATION:

1. Place glass lid on multi-cooker. Press “Sauté” button then press “Time/Temp” button and rotate “Time/Temperature” knob to 410°F. Press “Time/Temp” button and rotate “Time/Temperature” knob again to 8 minutes. Select “Start/Stop” to preheat.
2. Meanwhile, place flour in a shallow bowl. Season veal shank with salt and pepper. Dip veal into flour, shaking off any excess.
3. When preheating is done, melt butter in cooking pot. Add veal shank and cook until light-golden brown, about 4 minutes per side.
4. Add tomatoes, wine, broth, onion, carrot, celery and thyme springs. Cover cooking pot with glass lid. Press “Slow Cooker” button then press “Time/Temp” button and rotate “Time/Temperature” to 4 hours then rotate “Time/Temperature” knob again to the “High” cooking setting. Press “Start/Stop” to cook until pull-apart tender.
5. Meanwhile, whisk parsley, olive oil, horseradish, garlic, lemon zest, lemon juice and crushed red pepper together in small bowl.
6. Remove thyme springs from osso buco and serve with horseradish gremolata.

Chicken Chili Verde



• Chicken Chili Verde



Glass Lid



Prep time:

10 minutes



Cook time:

4 hours



Ready in:

4 hours 10 minutes

Chicken Chili Verde

INGREDIENTS:

- 2 pounds chicken breast, boneless, skinless
- 4 cups low-sodium chicken broth
- 2 (15-ounce) cans cannellini beans, drained and rinsed
- 2 (4.5-ounce) cans green chilies
- 1 cup jarred salsa verde
- 1 small yellow onion, chopped fine
- 2 medium jalapeños, seeded, chopped fine, plus 1 jalapeño seeded and sliced into rounds, divided
- 2 cloves garlic, minced
- 1 teaspoon dried oregano
- 1/2 cup crumbled queso fresco
- 1 avocado, halved, pitted and diced
- 1/4 cup chopped fresh cilantro
- Lime wedges, for serving

PREPARATION:

1. Place chicken, broth, beans, green chilies, salsa verde, onion, chopped jalapeño, garlic and oregano in multi-cooker cooking pot and cover with the glass lid. Press “Slow Cooker” button then press “Time/Temp” button and rotate “Time/Temperature” to 4 hours then rotate “Time/Temperature” knob again to the “High” cooking setting. Press “Start/Stop” to cook until fully cooked and tender.
2. Shred chicken using two forks into bite-size pieces. Top with queso fresco, avocado, sliced jalapeño and cilantro. Serve with lime wedges.

Grilled Chicken Shawarma Kebabs



● Grilled Chicken Shawarma Kebabs

Air Fry / Grill Lid



Grill Grate



Prep time:

1 hour and 40 minutes



Cook time:

15 minutes



Ready in:

1 hours 55 minutes

Grilled Chicken Shawarma Kebabs

INGREDIENTS:

- 2 pounds chicken breasts, boneless, skinless, cut into 1-inch pieces
- 1/3 cup Greek yogurt
- 1 tablespoon olive oil, plus more for brushing grill grate
- 1/2 lemon, juiced, plus lemon wedges for serving
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 1 tablespoon garlic powder
- 1 teaspoon paprika
- 1 teaspoon kosher salt, plus more, to taste
- 1/4 teaspoon ground clove
- 1/2 teaspoon ground turmeric powder
- 1/4 teaspoon ground cinnamon
- 1/2 cup tahini • 2 tablespoons water
- 3 cloves garlic, finely grated
- 1/4 cup chopped fresh cilantro
- 2 loaves pita, for serving

PREPARATION:

1. Soak 8 to 10 wooden skewers in water for at least 30 minutes.
2. Meanwhile, place chicken in a large resealable bag. Add yogurt, oil, lemon juice, cumin, coriander, garlic powder, paprika, salt, clove, turmeric powder and cinnamon. Massage mixture into chicken to cover completely. Marinate at room temperature for at least 1 hour, or refrigerate overnight.
3. Remove chicken from marinade and thread skewers with chicken.
4. Insert Grill Grate into multi-cooker, then brush grates with oil and cover with Air Fry/Grill lid. Press “Grill” button then press “Time/Temp” button and rotate “Time/Temperature” knob to 410°F. Press “Time/Temp” button and rotate “Time/Temperature” knob again to 15 minutes. Select “Start/Stop” to preheat.
5. When preheating is done, place skewers on Grill Grate and cover with lid. Select “Start/Stop” to start and cook, flipping halfway through until golden-brown and fully cooked.
6. Meanwhile, combine tahini, water and garlic in a small bowl. Season with salt, to taste. Top kebabs with cilantro. Serve with tahini sauce, lemon wedges and pita.

Grilled Elote Ribs



• Grilled Elote Ribs

Air Fry / Grill Lid



Grill Grate



Prep time:

10 minutes



Cook time:

40 minutes



Ready in:

50 minutes

Grilled Elote Ribs

INGREDIENTS:

- 1/4 cup unsalted butter, room temperature
- 2 tablespoons chili powder, divided
- 3 ears yellow corn, shucked
- Canola oil, for brushing grates
- 1/4 cup mayonnaise
- 1/2 cup crumbled queso fresco
- 1/4 cup chopped fresh cilantro leaves
- 2 limes, quartered

PREPARATION:

1. Stir butter and 1 tablespoon chili powder together in small bowl. Slice ears of corn in half lengthwise. Cut halves in half lengthwise to create four ribs. Brush ribs with butter mixture.
2. Insert Grill Grate into multi-cooker, then brush grates with oil and cover with Air Fry/Grill lid. Press “Grill” button then press “Time/Temp” button and rotate “Time/Temperature” knob to 410°F. Press “Time/Temp” button and rotate “Time/Temperature” knob again to 20 minutes. Select “Start/Stop” to preheat.
3. When preheating is done, working in batches, place corn ribs on Grill Grate and cover with lid. Select “Start/Stop” to start and cook until corn is golden-brown and tender.
4. Brush ribs with mayo and dip into queso fresco. Sprinkle with remaining chili powder. Top with cilantro and serve with lime wedges.



• Cumin-Spiced Burger with Harissa

Air Fry / Grill Lid



Grill Grate



Prep time:

15 minutes



Cook time:

10 minutes



Ready in:

25 minutes

Cumin-Spiced Burger with Harissa

INGREDIENTS:

- Canola oil, for brushing grates
- 1 teaspoon kosher salt
- 1 teaspoon paprika
- 1 1/4 teaspoons ground cumin
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 pounds ground beef
- 1/4 cup mayonnaise
- 2 tablespoons harissa
- 4 sesame seed buns, lightly toasted
- 1/2 head bibb lettuce, leaves removed
- 1 medium red onion, sliced thin
- 1/4 English cucumber, sliced thin
- 1 large tomato, sliced thin

PREPARATION:

1. Insert Grill Grate into multi-cooker, then brush grates with oil and cover with Air Fry/Grill lid. Press “Grill” button then press “Time/Temp” button and rotate “Time/Temperature” knob to 410°F. Press “Time/Temp” button and rotate “Time/Temperature” dial again to 20 minutes. Select “Start/Stop” to preheat.
2. Combine salt, paprika, cumin, garlic powder and onion powder in a small bowl. Portion ground beef into 4 equal 1/2-inch patties. Season both sides of each patty with spice mixture.
3. When preheating is done, working in batches, place patties on Grill Grates and cover with Air Fry/Grill lid. Select “Start/Stop” to start and cook, about 5 minutes per side, until temperature reaches 150°F for medium-well.
4. Meanwhile, combine mayonnaise and harissa in a small bowl.
5. Serve patties on toasted sesame seed buns with mayonnaise mixture, lettuce, red onion, cucumber and sliced tomato.

Gorgonzola and Prosciutto Jalapeño Poppers

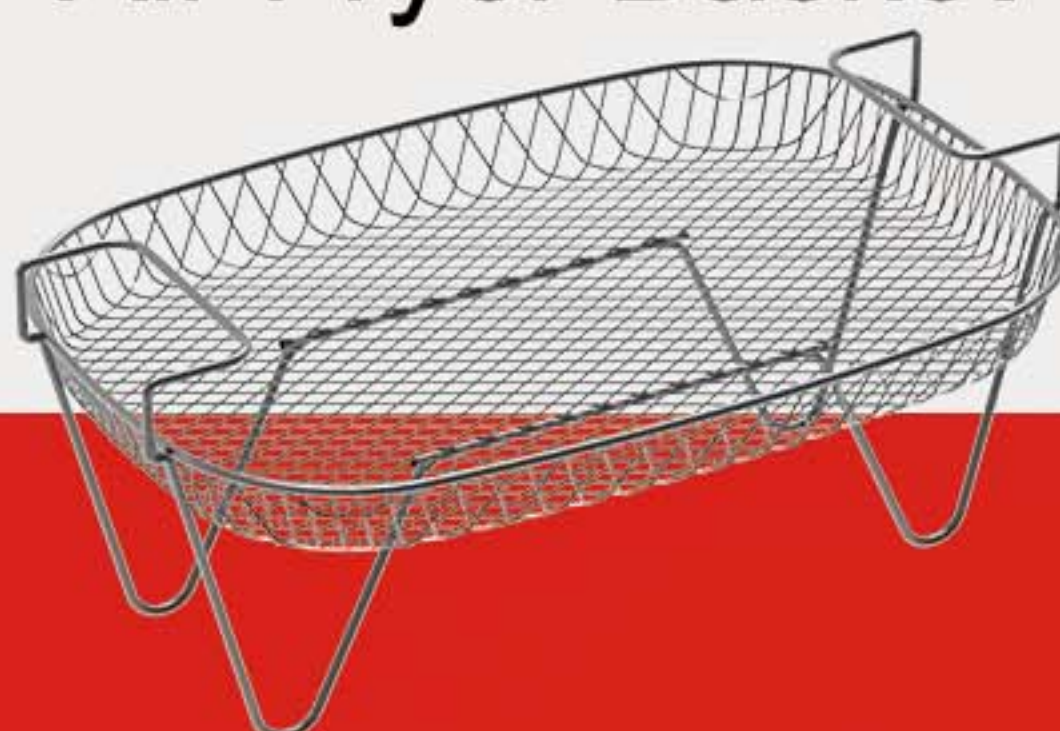


• Gorgonzola and Prosciutto Jalapeño Poppers

Air Fry / Grill Lid



Air Fryer Basket



Prep time:

15 minutes



Cook time:

8 minutes



Ready in:

23 minutes

Gorgonzola and Prosciutto Jalapeño Poppers

INGREDIENTS:

- 1/2 cup cream cheese
- 1/2 cup crumbled gorgonzola
- 1 tablespoon chopped fresh chives
- 6 medium jalapeño peppers, halved lengthwise and seeded
- 12 slices prosciutto

PREPARATION:

1. Mix cream cheese, gorgonzola and chives together in a medium bowl until smooth. Fill each jalapeño half with cream cheese mixture. Wrap each jalapeno half with 1 slice of prosciutto.
2. Place jalapeños, cut-side-up, on top of Air Fryer Basket in Cooking Pot and cover with Air Fry/Grill lid. Select “Air Fry” button then press “Time/Temp” button and rotate “Time/Temperature” knob to 400°F. Press “Time/Temp” button and rotate “Time/Temperature” knob again to 8 minutes. Select “Start/Stop” to start, and cook until prosciutto is crisp and jalapeños are tender.



• Air Fryer Pork Katsu



Air Fry / Grill Lid



Air Fryer Basket



Prep time:

20 minutes



Cook time:

25 minutes



Ready in:

45 minutes

Air Fryer Pork Katsu

INGREDIENTS:

For sauce:

- 1/4 cup ketchup
- 1/4 cup Worcestershire sauce
- 3 teaspoons molasses
- 1 1/2 teaspoons soy sauce
- 1 1/2 teaspoons sugar
- 1 clove garlic, minced

For pork:

- 1 cup panko bread crumbs
- 1 cup all-purpose flour
- 4 large egg, beaten
- 4 (4- to 6-ounce) boneless pork chops, pounded to 1/4-inch-thick

For slaw:

- 2 tablespoons rice wine vinegar
- 1 tablespoon sesame oil
- 1 tablespoon soy sauce
- 1 tablespoon honey
- 1 knob (1 1/2-inch) ginger, finely grated
- 3 cups shredded red cabbage
- 2 green onions, sliced thin
- Kosher salt and freshly ground black pepper, to taste

PREPARATION:

1. For sauce: Combine all ingredients in a small bowl. Set aside for serving.
2. For pork: Place bread crumbs, flour and eggs in 3 separate medium bowls. Dip pork chops into flour, then into egg, and then bread crumbs, evenly coating each pork chop. Coat each pork chop with olive oil cooking spray.
3. Place pork chops on top of Air Fryer Basket in Cooking Pot and cover with Air Fry/Grill lid. Select “Air Fry” button then press “Time/Temp” button and rotate “Time/Temperature” knob to 400°F. Press “Time/Temp” button and rotate “Time/Temperature” knob again to 25 minutes. Select “Start/Stop” to start and cook, flipping halfway through, until pork chops are golden-brown and fully cooked.
4. For slaw: Meanwhile, whisk vinegar, sesame oil, soy sauce, honey and ginger together in a large bowl until combined. Toss in cabbage and green onion until coated. Season with salt and pepper. Serve sliced pork chops with slaw and sauce.

Shishito Peppers with Avocado Crema

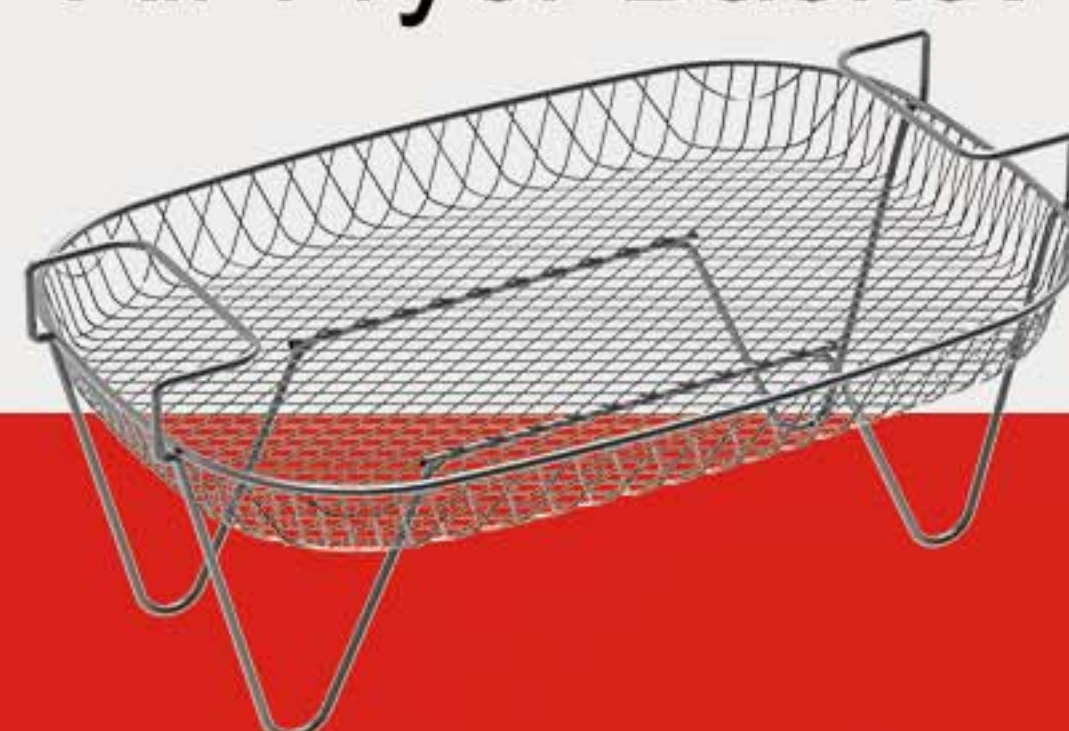


● Shishito Peppers with Avocado Crema

Air Fry / Grill Lid



Air Fryer Basket



Prep time:

10 minutes



Cook time:

10 minutes



Ready in:

20 minutes

Shishito Peppers with Avocado Crema

INGREDIENTS:

- 8 ounces shishito peppers
- 1 teaspoon olive oil
- 1 teaspoon kosher salt, plus more, to taste
- 1 avocado, halved, pitted and mashed
- 1/2 cup sour cream
- 3 tablespoons minced fresh cilantro, divided
- 1/2 lemon, juiced, plus lemon wedges for serving
- 1 teaspoon Aleppo pepper or paprika, optional

PREPARATION:

1. Toss shishito peppers, oil and salt together until coated. Place peppers on top of Air Fryer Basket in Cooking Pot and cover Air Fry/Grill. Select “Air Fry” button then press “Time/Temp” button and rotate “Time/Temperature” knob to 400°F. Press “Time/Temp” button and rotate “Time/Temperature” knob again to 10 minutes. Select “Start/Stop” to start, and cook until deep golden-brown and tender.
2. Meanwhile combine mashed avocado, sour cream, 2 tablespoons cilantro and lemon juice in a small bowl. Season with salt, to taste. Top shishito peppers with remaining cilantro and Aleppo pepper. Serve with avocado sauce and lemon wedges.

Chorizo and Poblano Stuffed Chicken Breast



• Chorizo and Poblano Stuffed Chicken Breast



Air Fry / Grill Lid



Prep time:

20 minutes



Cook time:

15 minutes



Ready in:

35 minutes

Chorizo and Poblano Stuffed Chicken Breast

INGREDIENTS:

- 4 large chicken breasts, boneless, skinless
- 1/2 cup canned sliced Poblano peppers
- 1/4 cup shredded Fontina cheese
- 4 ounces Spanish chorizo, chopped fine
- 1 tablespoon olive oil
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- 5 large plum tomatoes, seeded and chopped fine
- 1/4 small red onion, chopped fine
- 1/4 cup chopped fresh cilantro
- 1/2 lemon, juiced
- 1 clove garlic, finely grated
- 1/4 teaspoon cumin

PREPARATION:

1. Place the Air Fry/Grill lid on the multi-cooker. Press “Roast” button, then press “Time/Temp” button and rotate “Time/Temperature” knob to 380°F. Press “Time/Temp” button and rotate “Time/Temperature” knob again to 15 minutes. Select “Start/Stop” to preheat.
2. Halve chicken breasts horizontally, keeping one long side attached; open halves like a book. Stuff chicken breast, cut side up, with Poblano peppers, Fontina cheese and chorizo, leaving a 1/2-inch border. Roll up chicken lengthwise and tie with kitchen twine. Brush each breast with olive oil, and season with salt and pepper, to taste. Repeat with remaining chicken breasts.
3. When preheating is done, place chicken breast in cooking pot and cover with the Air Fry/Grill lid. Select “Start/Stop” to start, and cook until skin is golden-brown and fully cooked.
4. Meanwhile toss tomatoes, onion, cilantro, lemon juice, garlic and cumin together in a medium bowl. Season with salt and pepper, to taste.
5. Slice chicken and serve with tomato salsa.

Honey-and-Lavender Glazed Duck Breast



• Honey-and-Lavender Glazed Duck Breast



Air Fry / Grill Lid



Prep time:

15 minutes



Cook time:

15 minutes



Ready in:

30 minutes

Honey-and-Lavender Glazed Duck Breast

INGREDIENTS:

- 4 duck breast
- 2 teaspoons finely minced fresh thyme
- 2 teaspoons kosher salt, plus more, to taste
- 1 teaspoon dried lavender blossoms, finely ground
- 1/2 teaspoon freshly ground black pepper, plus more, to taste
- 2 tablespoons honey
- 3 tablespoons olive oil
- 1/2 lemon, juiced
- 1/2 teaspoon Dijon mustard
- 2 head frisee, leaves separated
- 1 small navel orange, supremed
- 3 tablespoons pomegranate seeds

PREPARATION:

1. Place the Air Fry/Grill lid on multi-cooker. Press “Roast” button then press “Time/Temp” button and rotate “Time/Temperature” knob to 375°F. Press “Time/Temp” button and rotate “Time/Temperature” knob again to 15 minutes. Select “Start/Stop” to preheat.
2. Pat duck dry and trim off any fat from sides. Score duck skin in a crosshatch pattern at 1/2-inch intervals with sharp knife. Rub each duck breast with thyme, salt, lavender and pepper until coated.
3. When preheating is done place duck fat-side-down in cooking pot and cover with Air Fry/Grill lid. Select “Start/Stop” to start and cook, flipping halfway through, until skin is golden-brown and desired doneness is reached. Brush each duck breast with honey, and let rest for 5 minutes before slicing.
4. Meanwhile, whisk oil, lemon juice and mustard together in a large bowl. Toss in frisee, oranges and pomegranate seeds until coated. Slice duck breast and serve with salad.



• Sous Vide Orange Blossom Crème Brûlée



Glass Lid



Prep time:

15 minutes



Cook time:

1 hour



Ready in:

5 hours 15 minutes
(including chilling time)

Sous Vide Orange Blossom Crème Brûlée

INGREDIENTS:

- 5 large egg yolks
- 3/4 cup sugar, divided
- 1 teaspoon vanilla bean paste
- 1/4 teaspoon kosher salt
- 1/4 teaspoon orange blossom water
- 2 cups heavy cream, heated and kept hot
- 1/4 cup candied orange peel slices, chopped
- 6 fresh mint leaves

PREPARATION:

1. Fill multi-cooker cooking pot three-quarters full with water and cover with glass lid. Select “Sous Vide” setting. Press “Time/Temp” button and rotate “Time/Temperature” to 175°F. Press “Time/Temp” button and rotate “Time/Temperature” knob again to 1 hour, then select “Start/Stop” to preheat sous vide.
2. Whisk egg yolks, 1/2 cup sugar, vanilla bean paste, salt and orange blossom water together in a large bowl until combined. Slowly pour in heavy cream while whisking vigorously, until combined. Strain egg mixture into a large measuring cup. Divided egg mixture between 6 (4-ounce) canning jars. Screw lids loosely, but securely onto canning jars to prevent pressure build-up while cooking.
3. Place sealed canning jars into preheated multi-cooker and cover with glass lid. Select “Start/Stop” to start and cook until fully set. Refrigerate for at least 4 hours, until fully chilled.
4. Remove lids and top each crème brûlée with a thin layer of sugar. Melt sugar using a kitchen torch until golden-brown and caramelized. Top with orange peel and mint leaves. Serve and enjoy.

Sous Vide Maple Dijon Salmon



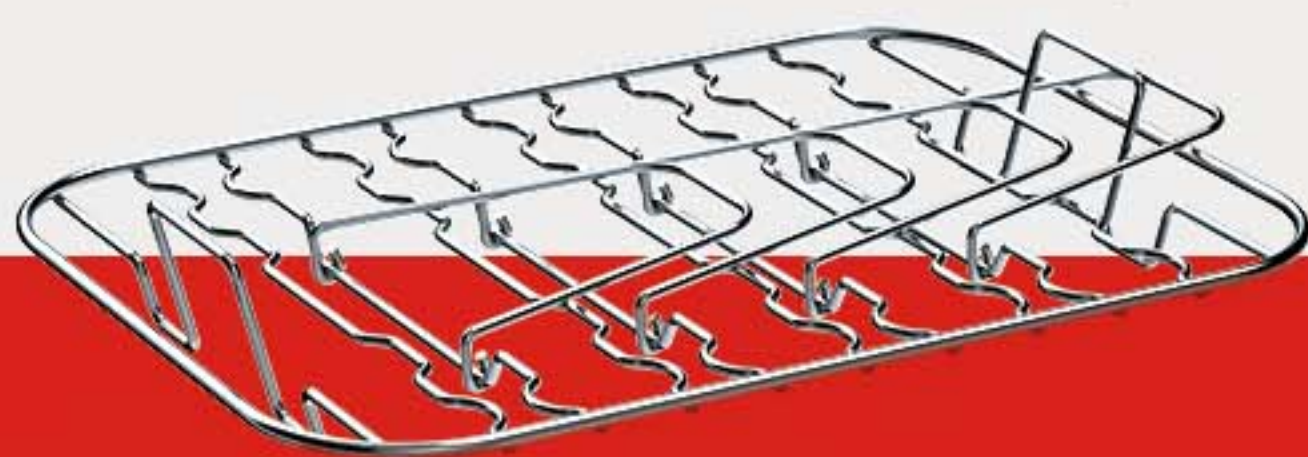
• Sous Vide Maple Dijon Salmon



Glass Lid



Sous Vide Tray



Prep time:

5 minutes



Cook time:

45 minutes



Ready in:

50 minutes

Sous Vide Maple Dijon Salmon

INGREDIENTS:

- 4 (6-ounce) salmon fillets, skin removed
- 1/3 cup maple syrup
- 1/3 cup Dijon mustard
- 1/3 cup olive oil
- 12 fresh sage leaves
- 1/4 cup finely chopped walnuts, toasted
- 1 tablespoon chopped fresh parsley
- Lemon wedges, for serving

PREPARATION:

1. Insert Sous Vide Rack into cooking pot. Fill cooking pot three-quarters full with water and cover with glass lid. Select the “Sous Vide” setting. Press “Time/Temp” button and rotate “Time/Temperature” to 130°F. Press “Time/Temp” button and rotate “Time/Temperature” knob again to 45 minutes, then select “Start/Stop” to preheat sous vide.
2. Meanwhile, whisk maple syrup, mustard and oil together in a small bowl, until combined. Place each salmon fillet in a resealable bag or vacuum-seal bag. Divided syrup mixture and sage leaves between each bag. Massage syrup mixture into each salmon fillet to cover completely. Remove air from bags and place into the sous vide tray in the preheated multi-cooker. Select “Start/Stop” to start and cook until desired doneness is reached.
3. Remove salmon fillets from bag and sprinkle with walnuts and parsley. Serve with lemon wedges, and enjoy.

Spicy Mussels in Tomato Chorizo Broth



• Spicy Mussels in Tomato Chorizo Broth

① Glass Lid

② Air Fryer / Grill Lid
and Grill Grate



Prep time:

10 minutes



Cook time:

20 minutes



Ready in:

30 minutes

Spicy Mussels in Tomato Chorizo Broth

INGREDIENTS:

- 1 (14.5-ounce) can stewed tomatoes
- 1 (8-ounce) bottle clam juice
- 1/2 cup dry white wine
- 3 ounces Spanish chorizo, finely diced
- 2 cloves garlic, minced
- 1 teaspoon fennel seeds, smashed
- 1/8 teaspoon crushed red pepper flakes
- 2 pounds mussels, cleaned and debearded
- Canola oil, for brushing grill grates
- 1 tablespoon chopped fresh tarragon
- 1/2 baguette, cut into 1/2-inch slices

PREPARATION:

1. Fill multi-cooker cooking pot with stewed tomatoes, clam juice, wine, chorizo, garlic, fennel seed and crushed red pepper. Cover with glass lid and select “Steam” setting. Press “Time/Temp” button and rotate “Time/Temperature” to 15 minutes then rotate “Time/Temperature” knob again to the “High” cooking setting. Select “Start/Stop” to preheat.
2. When preheating is done, place mussels into cooking pot and stir to coat. Cover with glass lid. Select “Start/Stop” to start and cook until mussels open.
3. Transfer mussels and broth to large serving bowl and cover with foil to keep hot. Clean cooking pot and insert Grill Grate. Brush grates with oil and cover with lid. Press “Grill” button then press “Time/Temp” button and rotate “Time/Temperature” knob to 410°F. Press “Time/Temp” button and rotate “Time/Temperature” dial again to 5 minutes. Select “Start/Stop” to preheat.
4. When preheating is done, place bread slices on Grill Grates and cover with Air Fry/Grill lid. Select “Start/Stop” to start and cook, turning halfway through, until grill marks appear, about 5 minutes.
5. Top with mussels with tarragon and serve with grilled bread.

Steamed Cajun Shrimp Dinner



• Steamed Cajun Shrimp Dinner



Prep time:

15 minutes



Cook time:

20 minutes



Ready in:

35 minutes



Glass Lid



Steamed Cajun Shrimp Dinner

INGREDIENTS:

- 2 1/2 cups low-sodium vegetable broth
- 1/2 pound baby red potatoes, quartered
- 2 small red bell peppers, cut into 1-inch pieces
- 1 medium red onion, quartered
- 3 tablespoons Cajun seasoning
- 1 tablespoon olive oil
- 1 pound medium shrimp, peeled and deveined
- 12 ounces andouille sausage, cut into 1/2-inch rounds
- 1 small zucchini, cut into 1/4-inch half moons
- 1 tablespoon chopped fresh parsley
- Lemon wedges, for serving

PREPARATION:

1. Fill multi-cooker cooking pot with broth, potatoes, bell peppers, onions, cajun seasoning and oil, and cover with glass lid. Select “Steam” setting. Press “Time/Temp” button and rotate “Time/Temperature” knob to 20 minutes. Select “Start/Stop” to cook for 10 to 13 minutes until potatoes are tender.
2. Add shrimp, sausage and zucchini to cooking pot and cover with glass lid. Continue to cook, until fully cooked, about 5 to 7 minutes.
3. Top with parsley and serve with lemon wedges.

Coconut and Lemongrass Rice



• Coconut and Lemongrass Rice



Glass Lid



Prep time:

10 minutes



Cook time:

35 minutes



Ready in:

45 minutes

Coconut and Lemongrass Rice

INGREDIENTS:

- 2 cups Jasmine rice
- 3 stalks lemongrass, halved
- 1 1/2 cups water
- 1/2 cup unsweetened coconut milk
- 1 teaspoon kosher salt
- 1/4 cup shredded coconut, toasted
- 3 green onions, sliced thin
- 2 Thai peppers, seeded and sliced thin

PREPARATION:

1. Rinse rice in a fine mesh strainer under cold water until water runs clear. Smash lemongrass with the back of a knife to help release flavor.
2. Combine rice, water, coconut milk, lemongrass and salt in multi-cooker cooking pot and cover with glass lid. Select “Rice” setting. Press “Time/Temp” button and rotate “Time/Temperature” knob and when the temperature flashes on LED display, rotate “Time/Temperature” knob to “High” cooking setting. Select “Start/Stop” to start and cook until tender.
3. Discard lemongrass and let rice set, covered, for 10 minutes.
4. Fluff rice with fork and transfer to serving bowl. Top with coconut, green onion and Thai peppers. Serve and enjoy.



Galanz

Thoughtful Engineering

Multifunctional Air Fryer & Grill

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