

AROMA®



instruction manual

ARC-150SB

Rice & Grain Multicooker

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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 the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electrical shock and injury to persons, do not immerse the power cord, plug or the appliance in water or any other liquid. See instructions for cleaning.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from the outlet when not in use and before cleaning. Allow unit to cool before putting on or removing parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged power 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 allow the power cord to touch hot surfaces or hang over the edge of a counter or table.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Do not use the appliance for anything other than its intended use.
13. Extreme caution must be used when moving the appliance containing hot food, oil, or other liquids.
14. Do not touch, cover or obstruct the steam vent on the top of the cooker as it is extremely hot and may cause scalding.
15. Use only with a 120V AC power outlet.
16. Always unplug from the plug gripping area. Never pull on the power cord.
17. The cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.
18. Always make sure the outside of the inner pot is dry prior to use. If the inner 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. Food should not be left in the inner pot with the **Keep Warm** function on for more than 12 hours.
21. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
22. To turn off the unit, press the (⏻) button twice then safely remove the plug from the wall outlet.
23. To reduce the risk of electrical shock, cook only in the removable inner pot provided.
24. Do not wrap or tie the power cord around the appliance.
25. Intended for countertop use only.
26. To avoid spills and burns, do not carry the cooker by the lid handle.

Published By:

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SAVE THESE INSTRUCTIONS



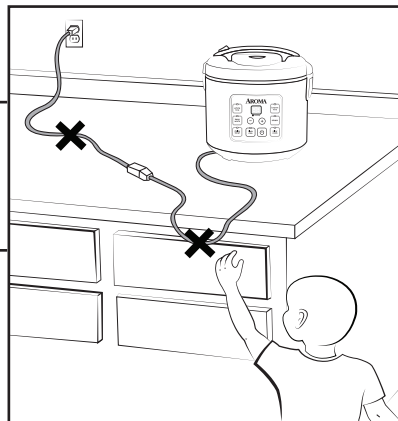
IMPORTANT SAFEGUARDS

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.

DO NOT DRAPE CORD!

KEEP AWAY FROM CHILDREN!



Polarized Plug

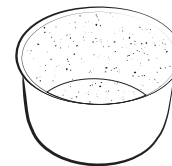
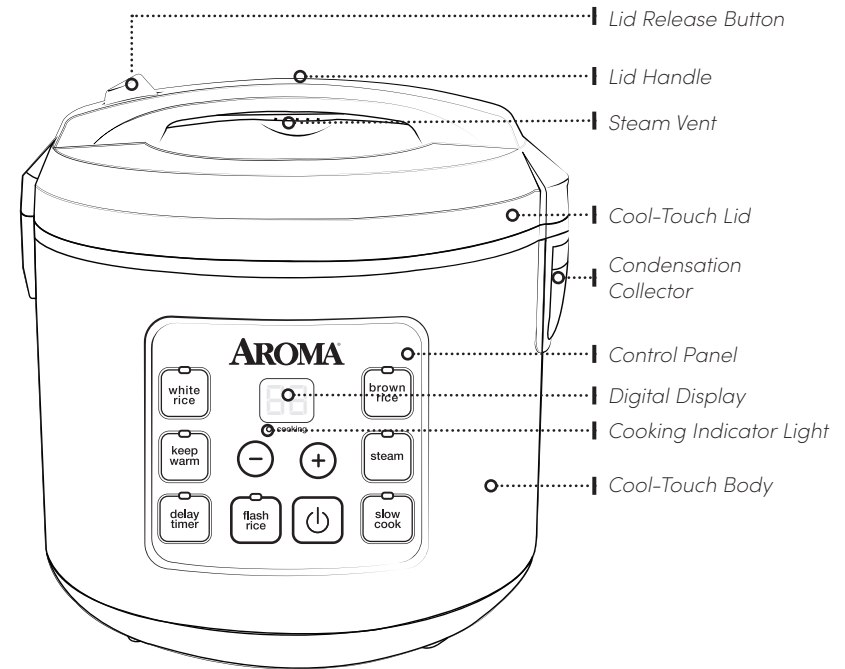
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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 fully 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.

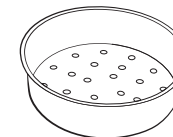
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification



Bonded Granite®
Nonstick Inner Pot



Steam Tray



Rice Measuring Cup



Serving Spatula

Controls/Functions



Powers the cooker on and off or cancels a current function.

Keep Warm

Manually sets the cooker to **Keep Warm** mode, perfect for keeping foods at ready-to-serve temperatures.

Steam

Using the included steam tray, steaming healthy sides and main courses has never been easier.

Delay Timer

Allows for food to be ready right when it's needed with preparation up to 15 hours in advance.

White Rice

Cooks fluffy, delicious white rice automatically.

Flash Rice

An efficient and time-saving option for rice in a pinch.



Adjusts the amount of steam time for **Steam**, the delay time for **Delay Timer**, or the cook time for **Slow Cook**.

Brown Rice

Ideal for cooking brown rice and other tough-to-cook whole grains to perfection.

Slow Cook

Prepare homemade roasts, stews and other slow cooked favorites with an adjustable cook time of 2 to 10 hours.

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 and dispose of them properly as they can pose a risk to children.
4. Remove the inner pot from the cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to the cooker.
5. Wash all accessories in warm, soapy water. Rinse and dry thoroughly.
6. Wipe the cooker's body clean with a damp cloth.
.....

TO CLEAN

1. Remove the inner pot when the cooker has completely cooled.
2. Hand wash the inner pot and all accessories using warm, soapy water or place on the top rack of the dishwasher.
3. Remove the condensation collector and hand wash using warm, soapy water.
4. Wipe the cooker's body clean with a damp cloth.
5. Thoroughly dry the cooker's body and all accessories. Reassemble for next use.
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Note:

- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- We recommend hand washing the inner pot with warm, soapy water to lengthen its lifespan and avoid damage over time. If washing in a dishwasher, a slight discoloration to the inner pot may occur. This is cosmetic and will not negatively affect performance.
- To remove the condensation collector, squeeze both sides and pull out towards you.
- Any other servicing should be performed by Aroma® Housewares.

TROUBLESHOOTING

Rice is too dry/hard after cooking.

- If your rice is dry or hard/chewy when the cooker switches to **Keep Warm**, additional water and cooking time will soften the rice. Depending on how dry your rice is, add ½ to 1 cup of water and stir thoroughly. Close the lid and select the **White Rice** function once more. When the 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 cooker switches to **Keep Warm**, use the serving spatula to stir the rice. This will redistribute the bottom (moist) part of the rice as well as release excess moisture. Close the lid and allow the cooker to remain on **Keep Warm** mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.



Caution:

Before placing the inner pot into the cooker, check that it is dry and free of debris. Adding the inner pot when wet may damage the cooker.

Note:

- Because rice varieties may vary in their make-up, results may differ.
- Food should not be left in the cooker on **Keep Warm** for more than 12 hours.

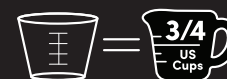
Error Code Chart

If an error shows on the digital display, the following chart will help explain the next course of action.

DISPLAY CODE	MEANING	ACTION
E1	Bottom sensor open circuit	Contact Customer Service at 1-800-276-6286.
E2	Bottom sensor short circuit/overheat	Turn off the cooker and allow it to cool for 2-5 minutes then restart. If the problem persists, contact Customer Service at 1-800-276-6286.

Helpful Hints:

The provided rice measuring cup is equivalent to a ¾ standard U.S. cup.



RICE & GRAIN

1. Using the provided rice measuring cup, add rice or grain to the inner pot.
2. Rinse to remove excess starch. Drain.
3. For white or brown rice, fill the inner pot with water to the line that matches the number of cups of uncooked rice added. For other grains, see the "Grain & Water Measurement Table" on page 11.
4. Place the inner pot into the cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press (⏻) to turn the cooker on.
7. Press **White Rice**, **Brown Rice**, or **Steam**, depending on the type of grain being cooked. The cooking indicator light will illuminate and the digital display will show a chasing pattern as the cooker begins heating.
8. The digital display will count down the final 10 minutes of cook time.
9. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
10. For best results, stir the grain with the serving spatula to distribute any remaining moisture.
11. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.
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DELAY TIMER

1. Using the provided rice measuring cup, add rice or grain to the inner pot.
2. Rinse to remove excess starch. Drain.
3. For white or brown rice, fill the inner pot with water to the line that matches the number of cups of uncooked rice added. For other grains, see the "Grain & Water Measurement Table" on page 11.
4. Place the inner pot into the cooker and close the lid securely.
5. Plug the power cord into an available 120V AC wall outlet.
6. Press (⏻) to turn the cooker on.
7. Press **Delay Timer**.

Note:

- Because rice varieties may vary in their make-up, results may differ.
- Food should not be left in the cooker on **Keep Warm** for more than 12 hours.

Helpful Hints:

If you misplace the rice measuring cup, a ¾ standard U.S. cup is an exact replacement.

To add more flavor to rice, try substituting water for a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.

For approximate grain cooking times and suggested grain/water ratios, see the "Rice/Grain & Water Measurement Tables" on pages 10-11.

DELAY TIMER (CONT.)

8. Use (+) or (-) to increase or decrease the delay time by one hour increments. It may be set to have grains ready in 1 to 15 hours for **White Rice** and 2 to 15 hours for **Brown Rice**.
9. Once the desired time is selected, press the **White Rice** or **Brown Rice** button, depending on the type of grain being cooked.
10. The digital display will count down from the input delay time.
11. Once the delay time has elapsed, a chasing pattern will appear in the digital display signifying that the cooking cycle has begun.
12. The digital display will count down the final 10 minutes of cook time.
13. Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm**.
14. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.
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SLOW COOK

1. Add desired ingredients to the inner pot.
2. Place the inner pot into the cooker and close the lid securely.
3. Plug the power cord into an available 120V AC wall outlet.
4. Press (⏻) to turn the cooker on.
5. Press **Slow Cook**. The digital display will show a flashing "2" to represent 2 hours of slow cook time.
6. Use (+) or (-) to increase or decrease slow cook time by one hour increments, up to 10 hours.
7. Once the time has been input, the cooker will beep and the digital display will stop flashing to indicate that the time has been successfully set.
8. The cooker will now begin heating. The digital display will count down in one hour increments from the input slow cook time.
9. Using caution, open the lid occasionally and stir the ingredients with a long-handled wooden or heat-safe spoon if desired.
10. Once the time has elapsed, the cooker will beep and automatically switch to **Keep Warm**.
11. When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.
.....



Caution:

The cooker will not switch to **Keep Warm** mode until all liquid has evaporated. Follow your recipe carefully and do not leave the rice cooker unattended.

Do not use the provided serving spatula to stir soup, chili or stew. It is not intended to be used in contact with high temperatures. Instead, use a long-handled wooden or heat-safe utensil to stir while cooking.

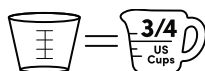
Note:

- Slow cooking requires a small amount of liquid. Without liquid, the cooker will automatically switch to **Keep Warm**.

Rice & Water Measurement Table

Uncooked Rice*	Water: Using the Water Line (inside pot)	Water: Using the Rice Measuring Cup*	Approx. Cooked Rice Yield*	Cooking Times
2 Cups	White Rice: Line 2 Brown Rice: Line 2	White Rice: 2½ Cups Brown Rice: 2½ Cups	4 Cups	White Rice: 27-32 Min. Brown Rice: 41-46 Min.
3 Cups	White Rice: Line 3 Brown Rice: Line 3	White Rice: 3½ Cups Brown Rice: 3½ Cups	6 Cups	White Rice: 32-37 Min. Brown Rice: 43-48 Min.
4 Cups	White Rice: Line 4 Brown Rice: Line 4	White Rice: 4½ Cups Brown Rice: 4½ Cups	8 Cups	White Rice: 35-40 Min. Brown Rice: 45-50 Min.
5 Cups	White Rice: Line 5 Brown Rice: Line 5	White Rice: 5½ Cups Brown Rice: 5½ Cups	10 Cups	White Rice: 36-41 Min. Brown Rice: 48-53 Min.
6 Cups	White Rice: Line 6 Brown Rice: Line 6	White Rice: 6½ Cups Brown Rice: 6½ Cups	12 Cups	White Rice: 37-42 Min. Brown Rice: 50-55 Min.
7 Cups	White Rice: Line 7 Brown Rice: Line 7	White Rice: 7½ Cups Brown Rice: 7½ Cups	14 Cups	White Rice: 38-44 Min. Brown Rice: 51-56 Min.
8 Cups	White Rice: Line 8 Brown Rice: Line 8	White Rice: 8½ Cups Brown Rice: 8½ Cups	16 Cups	White Rice: 40-45 Min. Brown Rice: 52-57 Min.
9 Cups	White Rice: Line 9 Brown Rice: Line 9	White Rice: 9½ Cups Brown Rice: 9½ Cups	18 Cups	White Rice: 41-46 Min. Brown Rice: 54-59 Min.
10 Cups	White Rice: Line 10 Brown Rice: Line 10	White Rice: 10½ Cups Brown Rice: 10½ Cups	20 Cups	White Rice: 42-47 Min. Brown Rice: 55-60 Min.

*Cups referenced are with the included rice measuring cup.
(1 Rice Measuring Cup = ¾ U.S. Cup)



Note:

- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking times.
- Do not place more than 10 cups of uncooked white or brown rice into this appliance at one time.** The maximum capacity of this unit is 10 cups of uncooked rice which yields 20 cups of cooked rice.
- Rinse grains before placing into the inner pot to remove excess bran and starch. This will reduce the chance of rice browning and sticking to the bottom of the inner pot.

Grain & Water Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*	Function	Cooking Times
Quinoa	1 Part	1½ Parts	2 Cups	10 Cups	White Rice	32-48 Min.
Arborio	1 Part	2 Parts	2 Cups	5 Cups	Steam	12-17 Min.
Barley	1 Part	2 Parts	1 Cup	2 Cups	Delay Timer & Brown Rice	5 Hours
Bulgur	1 Part	2 Parts	2 Cups	7 Cups	Brown Rice	35-50 Min.
Couscous	1 Part	1 Part	2 Cups	10 Cups	White Rice	29-60 Min.
Oatmeal	1 Part	2½ Parts	1 Cup	5 Cups	White Rice	35-42 Min.

Flash Rice Time Comparison Table

To use the **Flash Rice** function, begin by following steps 1 through 6 of "Rice & Grain" on page 8 then press **Flash Rice**. Refer to the "Rice & Water Measurement Table" for rice/water ratios and approximate cooked rice yields.

White Rice Uncooked Cups*	Cooking Time With Flash Rice Function	Approx. Time Savings Compared To White Rice Function
2 Cups	24-29 Minutes	3 Minutes
4 Cups	25-30 Minutes	10 Minutes
6 Cups	29-34 Minutes	8 Minutes
8 Cups	32-37 Minutes	8 Minutes
10 Cups	34-39 Minutes	8 Minutes

Note:

- When cooking barley, you must use the **Delay Timer** for 4 hours in combination with the **Brown Rice** function. The additional soaking time will ensure optimal flavor and texture.
- For best results when cooking barley or bulgur, let both grains sit on **Keep Warm** for 10 minutes before serving.
- If softer grains are desired, add an additional ½ cup of water or liquid.
- The **Flash Rice** function will only properly cook white rice. All other grains including brown rice should not be cooked using the **Flash Rice** function.

STEAM

- Using the provided rice measuring cup, add 3 cups of water to the inner pot.
- Place the inner pot into the cooker.
- Place desired food into the provided steam tray, lower the tray into the cooker then close the lid securely.
- Plug the power cord into an available 120V AC outlet.
- Press (⏻) to turn the cooker on.
- Press **Steam**. The digital display will show a flashing "5" to represent five minutes of steam time.
- Use (+) or (-) to increase or decrease steaming time by one minute increments, up to 30 minutes. For suggested steaming times for meat and vegetables, see "Meat & Vegetable Steaming Tables" on page 13.
- Once the water reaches a boil, the digital display will begin to count down from the input steam time.
- After the selected steam time has elapsed, the cooker will beep and automatically switch to **Keep Warm**.
- Using caution, check to see that the steamed food is cooked. If finished steaming, carefully remove the food to prevent overcooking. Wear a protective heat-resistant glove to prevent injury as the steam tray will be hot.
- When finished steaming, turn the cooker off by pressing (⏻) twice and unplug the power cord.

STEAM & COOK

- To steam foods while cooking grains, begin cooking grain by following steps 1 through 8 of "Rice & Grain" on page 8.
- Place the desired food into the provided steam tray. Open the lid using caution, lower the steam tray into the cooker then close the lid securely.
- Cook food according to the "Meat & Vegetable Steaming Tables" on page 13.
- After the suggested amount of time has elapsed, open the lid to check steamed food for doneness. Use caution when opening the lid as hot steam will escape.

Helpful Hints:

Parchment paper or aluminum foil may also be used while steaming. Place the paper/foil in the center of the steam tray and ensure it does not create a seal along the bottom of the tray.

We recommend beginning to steam your foods towards the end of the rice cooking cycle. This will allow steamed food and cooked grains to be ready around the same time. See the "Rice/Grain & Water Measurement Tables" on pages 10-11 for approximate cooking times.



Caution:

Do not attempt to cook more than 6 cups of uncooked rice when steaming and cooking simultaneously.

Before placing the inner pot into the cooker, check that it is dry and free of debris. Adding the inner pot when wet may damage the cooker.

STEAM & COOK (CONT.)

- If food is finished steaming, remove the steam tray. Wear a protective heat-resistant glove to prevent injury as the steam tray will be hot.
- Close the lid securely and allow the cooking cycle to continue.
- Once the cycle has completed, the cooker will beep and automatically switch to **Keep Warm** mode.
- When finished serving, turn the cooker off by pressing (⏻) twice and unplug the power cord.

Meat & Vegetable Steaming Tables

Meat	Steaming Time	Safe Internal Temperature
Fish	25 Min.	140°F
Chicken	30 Min.	165°F
Pork	30 Min.	160°F
Beef	Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.	160°F

Vegetable	Steaming Time
Asparagus	15-20 Minutes
Broccoli	10-15 Minutes
Cabbage	10-15 Minutes
Carrots	15-20 Minutes
Cauliflower	10-15 Minutes
Corn on the Cob	20-25 Minutes
Green Beans	15-20 Minutes
Peas	15-20 Minutes
Spinach	5-10 Minutes
Squash	15-20 Minutes
Zucchini	15-20 Minutes
Potatoes	25-30 Minutes

*When steaming, Aroma® recommends using 3 cups of water with the provided rice measuring cup.

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.

To ensure meat tastes its best and to prevent food-borne illness, check that the meat is completely cooked prior to serving. If the meat is still uncooked, simply add more water to the inner pot and repeat the steaming process until the meat is adequately cooked.

Note:

- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.
- Food should not be left in the rice cooker on **Keep Warm** for more than 12 hours.

RECIPES

Frittata

2 tbsp.	extra virgin olive oil
2	small bell peppers, diced
3 cups	potato, peeled and sliced
1 cup	baby spinach
1	zucchini, sliced into thin rounds
8	eggs
1 cup	half-and-half
4 tbsp.	cheddar cheese, grated
--	salt and pepper, to taste

Coat the bottom of the inner pot with olive oil then press **White Rice**. Once the oil has preheated, add the bell pepper, potato, spinach and zucchini to the inner pot. Close the lid and allow the veggies to cook, opening and stirring occasionally with a long-handled wooden spoon. In a separate bowl, whisk the eggs, cheese, salt, pepper, and half-and-half together. Once the vegetables are slightly softened, add the egg mixture to the inner pot and close the lid. Once the eggs are set, carefully flip the frittata onto a plate and serve.

SERVES 4-8.

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Apple Cinnamon Oatmeal

4 cups	apple juice
2 cups	water
2 cups	Irish steel-cut oats
1½ cups	dried mixed fruit (optional)
2 tbsp.	brown sugar
2 tbsp.	butter (optional)
½ tsp.	cinnamon
1 dash	nutmeg
½ tsp.	salt
2 tbsp.	lemon juice
--	milk, for serving

Pour juice and water into the inner pot. Press **White Rice**. Stir in the oats, fruit, brown sugar, butter (if using), cinnamon, nutmeg and salt. Allow the oats to cook for 25 to 30 minutes. Stir in lemon juice then ladle into cereal bowls with milk, dried mixed fruit, and more sugar if desired.

SERVES 4-6.

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RECIPES

French Toast Casserole

6-8	Hawaiian sweet rolls
1 tbsp.	butter, melted
3	eggs
⅓ cup	half-and-half
1 tsp.	cinnamon
1 tsp.	vanilla extract
1 tsp.	honey
½ tsp.	salt
¼ cup	pecans, crushed

Slice the Hawaiian rolls in half then spread them evenly inside the inner pot. In a separate bowl, whisk together butter, eggs, half-and-half, cinnamon, vanilla extract, honey and salt. Once thoroughly whisked, stir in the crushed pecans. Pour the mixture over top the Hawaiian rolls then select the **White Rice** function and cook until the eggs have completely set. If additional cooking time is needed, select the **White Rice** function once more. Serve with your favorite syrup or toppings if desired.

SERVES 3-4.

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Jambalaya

1 lb.	spicy smoked sausage
1 lb.	shrimp, peeled and deveined
2 cups	cooked chicken, shredded
3 cups	rice
8 oz.	chicken broth
4 tbsp.	diced green chilis
--	Creole seasoning

Cut the smoked sausage in half, lengthwise, then into ¼" half circles. Add all ingredients to the inner pot and mix well. Place the inner pot in the cooker and close the lid. Select the **White Rice** function. The cooker will automatically switch to **Keep Warm** once the meal is ready.

SERVES 8.

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RECIPES

Jalapeño Quinoa with Shallots

1 tbsp.	extra virgin olive oil
1	small shallot, minced
1	garlic clove, minced
2	jalapeño peppers, minced
2 cups	quinoa, thoroughly rinsed
2½ cups	chicken broth

Add olive oil to the inner pot and select the **White Rice** function. Once heated, add the shallot, garlic, and jalapeños. Close the lid and allow the ingredients to cook, stirring occasionally with a long-handled wooden spoon. Once the shallot has softened, stir in the quinoa and chicken broth. Close the lid and cook until the quinoa is done, about 25 to 30 minutes. Serve while warm.

SERVES 4.

One-Pot Pasta

2 cups	bow tie or penne pasta
2½ cups	chicken broth
1 cup	marinara sauce
1 cup	parmesan cheese
1 tsp.	olive oil
----	basil leaves, for garnish

Combine all ingredients except the cheese into the inner pot, ensuring they are evenly mixed. Close the lid and press **White Rice**. Allow to cook, opening the lid and stirring occasionally. When the cooker switches to **Keep Warm**, open the lid and stir in the cheese until melted. Serve hot and garnish with basil leaves.

SERVES 4.

RECIPES

Pulled Pork

2 lbs.	boneless pork loin
½	yellow onion, sliced
5 tbsp.	chili powder
8 oz.	BBQ sauce
½ cup	water

Place all ingredients into the inner pot and stir to combine. Place the inner pot into the rice cooker then close the lid securely. Set for 7 hours on **Slow Cook**. When 7 hours of cook time has elapsed, shred the cooked meat with a fork. Stir thoroughly to coat the pulled pork with sauce then serve on slider buns.

SERVES 8.

San Antonio Rice

2 cups	white rice
24 oz.	fresh salsa, mild or hot
2 tbsp.	vegetable oil
2 cup	corn kernels, fresh or canned
1 tsp.	ground cumin
1 tsp.	salt
2½ cups	water
----	fresh ground pepper, to taste
----	fresh minced cilantro, for garnish

Add all ingredients except the cilantro to the inner pot and stir. Close the lid and press **White Rice**. Once the rice cooker switches to **Keep Warm**, carefully open the lid and stir. Allow to stand for 8-10 minutes before serving. Garnish with fresh cilantro and serve alone, or paired with grilled chicken or fish.

SERVES 4.

18.

This image shows a full page of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. At the very bottom of the page, there is a dotted line indicating where the paper can be folded.

19.

This warranty gives you specific legal rights, which may vary from state to state, and does not cover areas outside of the United States.

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To Enhance and Enrich Lives.



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