

# COSORI

The Cosori Original 6Qt  
Model No. C2126-PC

## Recipe Book







## Thank You for Purchasing the Cosori Pressure Cooker C2126-PC!

Thank you for purchasing the Electric Pressure Cooker by Cosori. This cutting-edge culinary appliance is designed to help you prepare delicious and nutritious meals with greater convenience, safety, and efficiency than traditional cooking methods. Now, you can cut down on meal preparation and clean-up time while still enjoying delectable dishes in your own kitchen.

We hope you'll enjoy preparing and sharing these meals with your friends and family for years to come. And remember, these recipes serve as merely a starting point to get you familiarized with pressure cooking. You'll be inspired to create culinary masterpieces of your own in no time!

## Share Your Recipes with Us!

We're committed to providing you with a community to bring out the best inner home cooking chef in you. Share your recipes and join the conversation!

# #iCookCosori

### Need Help?

(888) 402-1684 | [support@cosori.com](mailto:support@cosori.com) | [www.cosori.com](http://www.cosori.com)

# Table of Contents



## Tips & Tricks

- Why Use a Pressure Cooker? **6**
- Cheat Sheet **7**



## Breakfast

- Pressure Cooked Eggs **9**
- Cinnamon Raisin Oats **10**
- Monkey Bread **11**



## Appetizers

- Quick Deviled Eggs **13**
- Artichoke Appetizer **14**



## Sides

- Rice **16**
- Brown Rice Pilaf **17**
- Vegetable Egg Fried Rice **18**
- Corn on the Cob **19**
- Mixed Veggies **20**
- Black Beans **21**
- Corn and Coconut Soup with Corn Salsa **22**



## Main Dishes

- Chicken Tacos **24**
- Spring Vegetable Risotto **25**
- Lemon Garlic Chicken **26**
- Baby Back Ribs **27**
- Tilapia with Lemon and Cherry Tomatoes **28**



## Dessert

- White Chocolate Fudge **30**
- New York Style Cheesecake **31**



Tips & Tricks

# Why Use a Pressure Cooker?

This handy cookbook will illustrate how to get the most out of your Electric Pressure Cooker.

Pressure cooking has many advantages over other cooking methods:

## **Quick Prep Time**

Pressure cookers use pressure to cook food at a higher temperature than what can be achieved with conventional stovetop boiling, allowing food to be cooked very quickly. In fact, pressure cooking is about twice as fast (sometimes even faster!) as conventional cooking.

## **More Nutritious Food**

The problem with cooking food using conventional methods like frying or boiling is that vital nutrients tend to be lost during preparation. Pressure cooking, however, is one of the healthiest cooking methods because it preserves 90-95% of vitamins contained in food, according to a study published in the *Journal of Food Science*. The increased speed and heat produced by pressure cooking essentially flash-cooks vegetables, retaining more vitamins than boiling (40-75% vitamin retention rate) or even steaming (75-90% retention rate).

## **Eco-friendly Efficiency**

Pressure cookers require less energy to operate during the cooking process than other cooking methods. Because pressure cookers need less heat and time than cooking methods like stovetop boiling, you can enjoy a whopping 70% energy savings!

## **Effortless Cooking**

Using a pressure cooker couldn't be easier—add your ingredients and liquid, select a cooking program, and release the pressure once it's done cooking. Best of all, you don't have to hover over it while your gourmet food is being prepared, so you'll have more free time to relax after long, stressful days.

## **Less Mess, Less Stress**

Sully your pristine countertops with messy oil droplets no more—pressure cookers contain all of the splatters that you'd normally accrue from conventionally boiling or frying food.

## **Safe Operation**

Pressure cookers employ a comprehensive network of safety systems designed to prevent user injuries or product damage. One such safeguard that the Cosori Electric Pressure Cooker uses is that it shuts off if it begins to overheat in order to protect the unit from a circuit overload or a potential fire.

## **Give it Time to Build up Pressure**

Recipe cooking times for pressure cookers do tend to be conveniently short. But before you shut the lid and immediately start counting down the minutes that the recipe dictates, please first let the pressure cooker build up the right pressure and give out a beep (approximately 7-10 minutes). Thus, for your planning, include enough time for not only the prep and the cooking time listed in the recipe, but an additional 7-10 minutes for the cooker to get its momentum going.

# Cheat Sheet

## Rice / Grains

	SETTING	TIME	QUANTITY OF INGREDIENT	QUANTITY OF LIQUID
Brown Rice	Rice	12-15m	2 c brown rice	3 c water
Jasmine Rice	Rice	3m	4 c basmati or jasmine rice	4 c water
White Rice	Rice	5m	2 c white rice	4 c water
Steel Cut Oats	Multigrain	10m (10m rest time after quick release)	1 c steel cut oats	3 ½ c water
Quinoa	Multigrain	6m	2 c quinoa	4 c water

## Vegetables / Produce

	SETTING	TIME	QUANTITY OF INGREDIENT	QUANTITY OF LIQUID
Artichoke	Steam	33-38m	4 whole artichokes	6 c water
Potato	Steam	25-30m	32 oz (about 4 potatoes)	4 c water

## Meat / Proteins

	SETTING	TIME	QUANTITY OF INGREDIENT	QUANTITY OF LIQUID
Hard Boiled Eggs	Steam	7m (5m rest time after quick release)	6 eggs	4 c water
Chicken (bone-in thigh and drumstick)	Poultry	12-15m	3 lbs chicken (about 9 pieces)	4 c water
Chicken Breast	Poultry	10-13m	1 lb 14 oz chicken (about 4 chicken breasts)	4 c water
Chickpeas	Beans	11-13m	1.5 c chickpeas (pre-soaked for 8 hours)	4 c water
Black Beans	Beans	6-7m	1.5 c black beans (pre-soaked for 6 hours)	4 ½ c water
Pinto Beans	Beans	5-7m	1.5 c pinto beans (pre-soaked for 8 hours)	4 ½ c water



Breakfast



## Pressure Cooked Eggs

**Yield:** 2-4 servings

**Prep Time:** 5m

**Cook Time:** 5-10m

**Total Time:** 10-15m

BOILING TIME (MIN)	EGG CONSISTENCY
5m	Egg white is just set; yolk is thick and runny
6m	Egg white is fully set; yolk is 80% set, still a little wet in the middle
7m	Egg white is fully set; yolk is set but tender, no more runny yolk
8m	Egg white is fully set; yolk is almost fully set
9m	Egg white and yolk are fully set
10m	Egg white and yolk are fully set

### INGREDIENTS

- 6 medium-large eggs
- 1 c water
- 2 pinch salt
- 2 c ice cubes (optional)
- 2 ½ c cold water

### DIRECTIONS

1. Place steamer rack inside pressure cooker.
2. Add 1 cup of water into the pot.
3. Add 2 pinch of salt, and place six medium-large eggs on top of the steamer rack.
4. Secure and close lid. Select Steam and adjust time based on your egg consistency preference.
5. It will take 5-10 minutes to begin pressurizing. After desired time, immediately quick release by pressing the pressure release button.
6. Open lid. Place eggs in a bowl of cold water and add ice cubes. Leave for 1-2 minutes.
7. Peel eggs in running cold water.



## Cinnamon Raisin Oats

**Yield:** 2 servings

**Prep Time:** 5m

**Cook Time:** 20m

**Total Time:** 25m

### INGREDIENTS

- ½ c steel cut oats
- 3 c water
- 2 c oats
- 1 tsp cinnamon
- 2 tbs raisins, chopped
- ½ tsp vanilla
- dash of brown sugar
- optional: yogurt

### DIRECTIONS

1. Add all ingredients to pressure cooker and seal lid. Select Multigrain by pressing the Menu button, and cook for 10 minutes.
2. Release the pressure and allow oats to cool briefly.
3. Serve in a bowl, with brown sugar sprinkled on top. Add yogurt if desired.



## Monkey Bread

**Yield:** 8-10 servings

**Prep Time:** 20m

**Cook Time:** 2h

**Total Time:** 2h 20m

### INGREDIENTS

- 2 cans "Grands! Cinnamon Rolls" (5 per can)
- ¼ c granulated sugar
- 1 tsp cinnamon
- ½ c brown sugar
- ½ c unsalted butter, melted

### DIRECTIONS

1. Open each can of cinnamon rolls. Reserve the icing. Cut each roll into 6 pieces.
2. Place the granulated sugar and cinnamon in a gallon size ziploc bag. Add the cut up cinnamon rolls (the pieces will fall apart a little) to the bag. Seal and shake to coat the pieces with cinnamon sugar.
3. Stir together the brown sugar and melted butter.
4. Spray inner pot with nonstick cooking spray. Place half the dough pieces at the bottom of the pot. Pour half the melted butter mixture over the top, then add the rest of the cinnamon roll pieces and the rest of the melted butter.
5. Secure lid and close. Press Slow Cook and set time for 2 hours.
6. It may take 5-10 minutes to begin pressurizing. After desired time, quick release pressure.
7. Let sit for 5 minutes before serving.
8. Optional: Drizzle the icing that came with the rolls over the top of the monkey bread in the pressure cooker, or pour it over like syrup after serving.



Appetizers



## Quick Deviled Eggs

**Yield:** 4 servings

**Prep Time:** 5m

**Cook Time:** 6m

**Total Time:** 11m

### INGREDIENTS

- 6 eggs
- 4 c of water
- $\frac{3}{4}$  c of hummus
- salt & pepper
- dash of paprika
- chopped chives

### DIRECTIONS

1. Place eggs in the pressure cooker with the water, and close. Steam for 6 minutes.
2. Once cooking is done, release steam, and remove eggs.
3. Cut eggs in half and remove yolk.
4. Mix hummus with salt and pepper, and scoop into center of egg.
5. Garnish with paprika and chives.



## Artichoke Appetizer

**Yield:** 2 servings

**Prep Time:** 3m

**Cook Time:** 33-38m

**Total Time:** 36-41m

### INGREDIENTS

- 4 artichoke
- 6 c water
- 1 c extra virgin olive oil
- 1 garlic clove, minced
- sprinkle of sea salt & cracked pepper

### DIRECTIONS

1. Place artichoke in pressure cooker with one cup of water, close lid, and make sure the steam valve is closed. Cook using the Steam function for 33-38 minutes.
2. While the artichokes are cooking, in a small bowl or dip bowl, combine olive oil, garlic, salt, and pepper. Stir together.
3. Once artichoke is cooked and all steam is released, serve with the dipping oil on the side.



Sides



## Rice

<b>Yield:</b> 2-4 servings	<b>Prep Time:</b> 5m	<b>Cook Time:</b> 10-17m	<b>Total Time:</b> 15-17m
----------------------------	----------------------	--------------------------	---------------------------

GRAIN	WATER	COOK TIME
White Rice (2 c)	4 c	4-6m
Jasmine Rice (4 c)	4 c	3m
Brown Rice (2 c)	3 c	14m (Rice Setting + 7m)

### INGREDIENTS

- ½ tsp salt
  - ½ tsp virgin olive oil (optional)
  - nonstick cooking spray
- \*See chart for correct water & rice measurement

### DIRECTIONS

1. Rinse rice in strainer until the water runs clear.
2. Line inner pot with nonstick cooking spray.
3. Place rice, water, olive oil, and salt into the inner pot.
4. Secure and close lid. Select Rice from the Menu function and set the time based on your grain type.
5. Press Start. It will take 5-10 minutes before pressurizing.
6. Quick release pressure and fluff rice with fork before serving.



## Brown Rice Pilaf

**Yield:** 4 servings

**Prep Time:** 5m

**Cook Time:** 18m

**Total Time:** 23m

### INGREDIENTS

- 1 tbs olive oil
- 1 small onion, finely chopped
- 2 c brown rice
- 4 c chicken broth
- chopped parsley

### DIRECTIONS

1. Set the Sauté function to 5 minutes and add oil to pot. Allow to heat up for 1 minute then add onions. Stir occasionally.
2. Once sauté function is complete, add brown rice, stirring until well-coated in oil, then add chicken broth.
3. Select Rice from the Menu function and set to 13 minutes. Place lid on and press Start. Once done, release steam.
4. Fluff rice and top with parsley.



## Vegetable Egg Fried Rice

**Yield:** 2 servings

**Prep Time:** 15m

**Cook Time:** 20m

**Total Time:** 35m

### INGREDIENTS

- 2 c of rice
- 4 c of water
- 2 tsp sesame oil
- 3 eggs
- salt & pepper
- 1 cup mixed vegetables, defrosted
- 1 garlic clove, minced
- soy sauce to taste

### DIRECTIONS

1. Add rice and water to pressure cooker, close and seal lid. Select Rice using the Menu button and set for 4-6 minutes.
2. While rice is cooking, heat a pan over medium heat. Whisk eggs together with salt and pepper. Pour oil in pan, then add eggs, stirring until eggs scramble.
3. Once rice is done cooking, stir in rice, mixed vegetables, and garlic.
4. Lastly, add soy sauce one tablespoon at a time, stir, and then taste. Repeat until desired taste is reached.



## Corn on the Cob

**Yield:** 2-3 servings

**Prep Time:** 2m

**Cook Time:** 3m

**Total Time:** 10m

### INGREDIENTS

- 4 ears of corn
- 2 c water
- ¼ c oil
- 1 scallion, chopped
- 1 garlic clove, minced
- dash of salt & parsley

### DIRECTIONS

1. Place steamer rack into the inner pot.
2. Pour water and place ears of corn on top of the steamer rack.
3. Secure and close lid.
4. Select Steam using the Menu button and subtract 2 minutes for desired texture.
5. Press Start to begin cooking.
6. It will take 5-10 minutes to begin pressurizing. After desired time, immediately quick release pressure.
7. In a pan, sauté oil, garlic, and scallion on medium heat for 5 minutes.
8. Open lid and serve corn with the oil and garnish with parsley, salt & pepper.



## Mixed Veggies

**Yield:** 2-3 servings

**Prep Time:** 2m

**Cook Time:** 3m

**Total Time:** 10m

### INGREDIENTS

- 2 c carrots, chopped
- 2 c broccoli, chopped
- 1 c water
- 2 tsp coconut butter

### DIRECTIONS

1. Place steamer rack into the inner pot.
2. Pour water, and place carrots and broccoli on top of steamer rack.
3. Secure and close lid of pressure cooker.
4. Select Steam using the Menu button and press Start.
5. It will take 5-10 minutes to begin pressurizing. After desired time, immediately quick release pressure.
6. Open lid and serve mixed veggies with coconut butter.



## Black Beans

**Yield:** 3-5 servings

**Prep Time:** 5m

**Cook Time:** 6m

**Total Time:** 11m

### INGREDIENTS

- 1 (16 oz) bag of dry organic black beans, rinsed
- 2 c water
- 3 c organic vegetable broth
- 2 cloves garlic, minced
- 2 bay leaves
- salt & pepper to taste

### DIRECTIONS

1. Rinse black beans until the water runs clear.
2. Add beans, water, vegetable broth, minced garlic into the inner pot.
3. Stir in salt & pepper and place two bay leaves on top of beans.
4. Secure lid and close. Select Beans using the Menu button on pressure cooker, and set time to 6 minutes.
5. Press Start. It may take 5-10 minutes to begin pressurizing.
6. After desired time, immediately quick release pressure.
7. Remove bay leaves, and serve beans with serving ladle.
8. Garnish with cilantro or parsley if desired.



## Corn and Coconut Soup with Corn Salsa

**Yield:** 2 servings

**Prep Time:** 15m

**Cook Time:** 32m

**Total Time:** 47m

### INGREDIENTS

#### Corn and Coconut Soup

- 1 tbs coconut oil
- ½ sweet onion, diced
- 1 jalapeño, seeded and chopped
- ½ c chopped cilantro stems
- 1 tsp paprika
- 1 lime, zested and juice reserved for relish
- 1 can coconut milk
- 3 ears of corn, cob cut in half crosswise, kernels cut off, reserve kernels of one corn for salsa

#### Corn Salsa

- kernels from 1 ear of corn (see above)
- 1 tbs lime juice
- 1 tbs cilantro, chopped
- 1 jalapeño, seeded and finely chopped
- 1 tsp shallot, finely chopped
- 1 tsp olive oil
- salt

### DIRECTIONS

1. Set Sauté function to 15 minutes and add coconut oil. Once melted, add onions and stir to coat them in the oil.
2. In the last two minutes, add jalapeño, cilantro, paprika, and lime zest, stirring occasionally until the time is done.
3. Add corn cobs, kernels from two ears of corn, chicken broth, coconut milk, salt and pepper; stir until combined.
4. Select Soup from the Menu button, and set time to 15 minutes, and securely close the lid.
5. Quick release the pressure when done.
6. Throw away corn cobs and blend soup until smooth.
7. Taste the soup and add more salt or pepper if desired.
8. Top with corn salsa to serve.
9. For salsa, combine all ingredients in a bowl. Add salt to taste.



Main Dishes



## Chicken Tacos

**Yield:** 3-5 servings

**Prep Time:** 5m

**Cook Time:** 19m

**Total Time:** 24m

### INGREDIENTS

#### Chicken Taco Filling

- 14-16 oz chicken breast cutlets, frozen
- 1 yellow onion, chopped
- 1 garlic clove, minced
- 1 tbs olive oil
- 1 can (10 oz) diced tomatoes
- 1 tbs chili powder
- 1 tsp season salt
- ½ tsp pepper
- dash of cumin

#### Taco

- tortilla
- pico de gallo (optional)
- guacamole (optional)

### DIRECTIONS

1. Chop onion and garlic and place in pressure cooker with olive oil. Sauté for 4 minutes until onions are translucent.
2. Place the remaining ingredients in pressure cooker and seal the lid. Make sure the release valve is fully closed. Select Poultry from the Menu button and set the cook time for 13-15 minutes.
3. Once cooking is done, release the pressure immediately and let it release before opening the container.
4. Shred chicken with a fork.
5. Prep your tortilla and toppings and serve.



## Spring Vegetable Risotto

**Yield:** 2 servings

**Prep Time:** 10m

**Cook Time:** 12m

**Total Time:** 22m

### INGREDIENTS

- 2 tbs butter
- ½ shallot, finely diced (about ¼ c)
- 2 c mushrooms, sliced
- 1 c arborio rice
- 3 c chicken broth
- 1 c pecorino romano
- 1 c asparagus, cut into 1" pieces
- ¼ c prosciutto, cut into thin ribbons
- salt & pepper

### DIRECTIONS

1. Set the Sauté function to 6 minutes. Add butter and allow it to melt, then add shallots. Stir for about 2 minutes. Add in rice and stir until well-coated in butter. Then add in mushrooms and stir.
2. Once time is up, add in 3 cups of chicken broth. Select Rice from the Menu setting and set time for 5 minutes. Secure lid onto pot.
3. Set your oven to broil, and toss asparagus and prosciutto in salt and pepper on a sheet pan. Cook until asparagus is just softened and prosciutto begins to crisp, about 5 minutes.
4. Once rice is done, immediately quick release the pressure. Add cheese, stirring vigorously. Taste risotto and add salt and pepper.
5. Top the risotto with asparagus and prosciutto.



## Lemon Garlic Chicken

**Yield:** 2 servings

**Prep Time:** 5m

**Cook Time:** 5m

**Total Time:** 15m

### INGREDIENTS

- 1 tbs virgin olive oil
- 2 boneless, skinless chicken breast halves
- 2 tbs garlic powder
- 1 tsp salt
- 1 ½ tsp ground black pepper
- 1 lemon, juiced

### DIRECTIONS

1. Turn on pressure cooker, and select Sauté. Press Start.
2. Add olive oil inside the inner pot once heated.
3. Season chicken with salt and pepper.
4. Place chicken in pot with olive oil. Cook chicken, adding garlic powder on both sides.
5. Turn chicken frequently until browned for 3-5 minutes.
6. Pour lemon juice on each side.
7. Serve using tongs.



## Baby Back Ribs

**Yield:** 3-5 servings

**Prep Time:** 5m

**Cook Time:** 40m

**Total Time:** 50m

### INGREDIENTS

- 1-1 lb rack baby back ribs (dry & pre-seasoned) cut into quarters
- 1 c water

### DIRECTIONS

1. Thaw baby back ribs.
2. Add 1 cup water.
3. Cut baby back ribs into four parts with meat scissors and evenly place inside inner pot.
4. Secure and close the lid. Select Meat/Stew using the Menu button on the pressure cooker, then press Start.
5. It may take 5-10 minutes to begin pressurizing. After desired time, immediately quick release pressure.
6. Serve baby back ribs using tongs.



## Tilapia with Lemon and Cherry Tomatoes

**Yield:** 1 serving

**Prep Time:** 15m

**Cook Time:** 5-7m

**Total Time:** 20-22m

### INGREDIENTS

- 1 tbs extra-virgin olive oil
- 1 tilapia filet, ½-¾ inch thick
- 2 thin lemon slices, no seeds
- 2 sprigs of fresh thyme
- 1 garlic clove, thinly sliced
- 8 cherry tomatoes, halved
- 1 tsp drained bottled capers
- salt & pepper

### DIRECTIONS

1. Create a foil square that is slightly larger than the inner pot, then fold up the edges to create a lip, similar to a small pan.
2. Season fish with salt and pepper on both sides and set on the foil. Top with sprigs of thyme and two slices of lemon. Set aside.
3. Set Sauté function to 3 minutes. Add oil and garlic and stir for 2 minutes. Add tomatoes and capers and sauté until time turns off.
4. Pour tomato mixture on top of fish. Fill pot with 1 cup of water, top with wire rack and foil pan with fish. Press the Steam button, adjust time to 3-5 minutes, and securely close the lid (time varies by thickness of fish).
5. Quick release the pressure when done.
6. Transfer fish to plate and top with tomatoes and juices.



Dessert



## White Chocolate Fudge

**Yield:** 8 servings

**Prep Time:** 5m

**Cook Time:** 1h

**Total Time:** 7h 10m

### INGREDIENTS

- 9 oz of caramel condensed milk
- ½ tbs vanilla extract
- ¾ tbs butter
- 300 g white chocolate chips

### DIRECTIONS

1. Pour condensed milk, vanilla extract, butter, and white chocolate chips into the pressure cooker.
2. Set pressure cooker on Slow Cook. Close lid, and set time for 1 hour. Stir every 15 minutes.
3. Once the cooking is complete, pour fudge in a tray and place in fridge for 5-6 hours.
4. Once solid and cold, remove from fridge, and cut into pieces.



## New York Style Cheesecake

**Yield:** 2-4 servings

**Prep Time:** 10m

**Cook Time:** 40m

**Total Time:** 55m

### INGREDIENTS

#### Crust

- 1 c graham cracker crumbs (4 whole graham crackers, crushed)
- 2 tbs melted butter

#### Cheesecake

- 2 (8 oz) regular cream cheese, softened (best at room temperature)
- 2 large eggs
- 1 tsp vanilla extract
- $\frac{2}{3}$  c sugar
- $\frac{1}{4}$  c sour cream

#### Toppings

- cherry pie filling
- fresh cut strawberries

### DIRECTIONS

1. Mix graham cracker crumbs with melted butter. Tip: If you're using whole graham crackers, use a plastic storage bag and a spoon to mash into crumbs before mixing in with butter.
2. Beat cream cheese, vanilla extract, and eggs into a medium sized bowl until smooth. Stir in sugar and sour cream.
3. Optional: Line the inner pot with aluminum foil, non-stick cooking spray, or utilize miniature baking pans (all not included).
4. Line pressure cooker with graham cracker and butter mix.
5. Pour batter on top of graham crust.
6. Secure lid and close. Select Bake using the Menu button and press Start.
7. It may take 5-10 minutes to begin pressurizing. After desired time, immediately quick release pressure.
8. Open lid and wait for inner pot to cool before refrigerating cheesecake for 5-6 hours.









# #iCookCosori

We'd love to see what you create. Join in the growing community of passionate home cooks for recipe ideas and healthy inspiration on the daily.



[www.cosori.com](http://www.cosori.com)

# COSORI

Live Life Tastefully

**COSORI SUPPORT:**

Mon - Fri 9:00 AM - 5:00 PM PST  
(888) 402-1684 | [support@cosori.com](mailto:support@cosori.com)