

COSORI®

**6.0-QUART
PRESSURE COOKER**

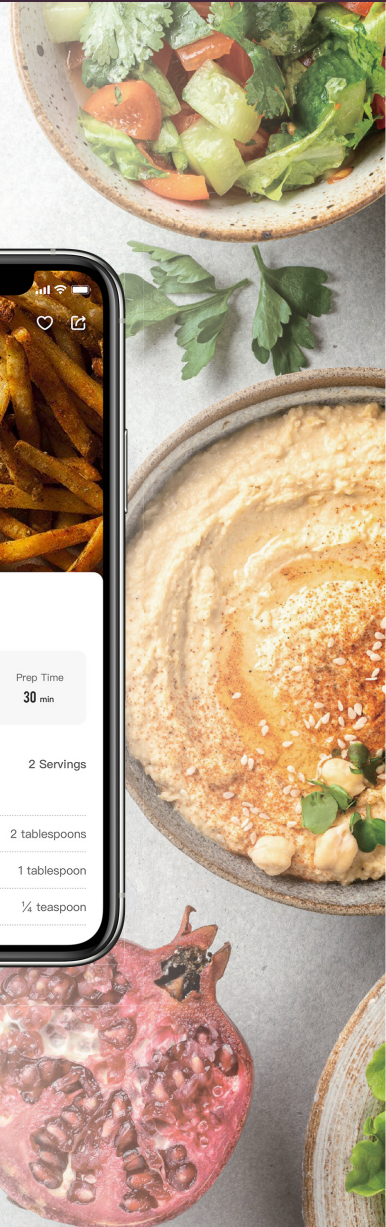
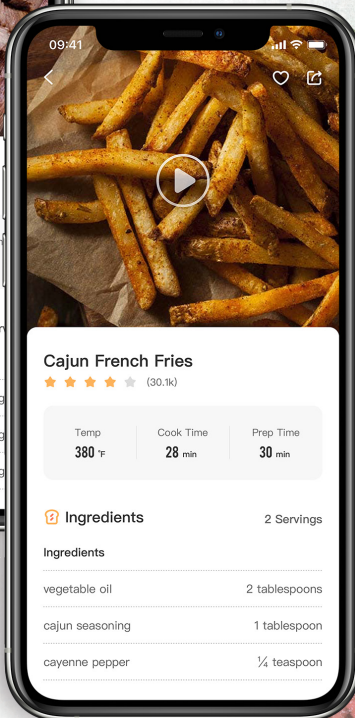
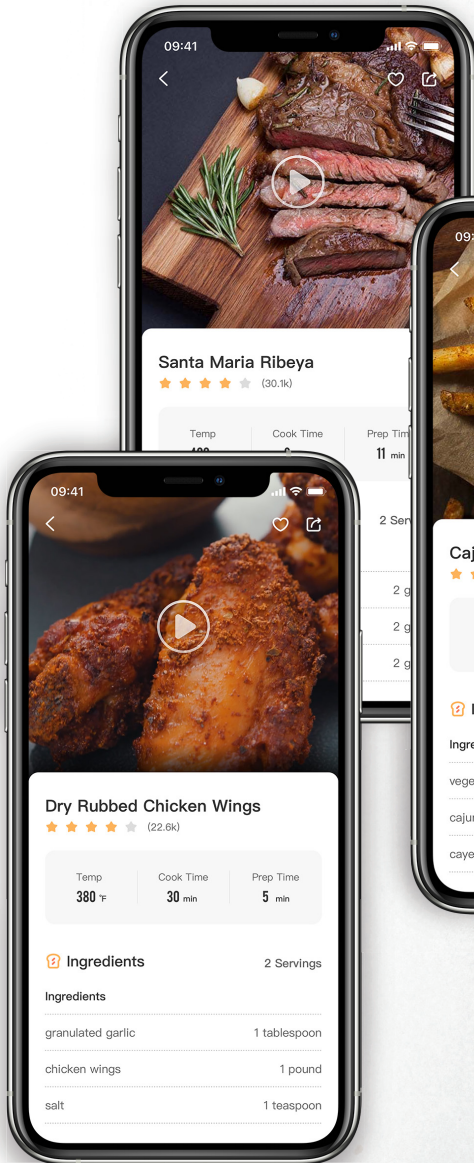
Recipes



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Our helpful, in-house chefs are ready to assist you with any questions you might have!

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Mon–Fri, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at COSORI,

Happy cooking!

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HOMEMADE CHICKEN BROTH

YIELD | 6 cups
PREP TIME | 10 minutes
COOK TIME | 25 minutes

2 bay leaves
2 sprigs thyme
6 parsley stems
3 garlic cloves
1 teaspoon black peppercorns, crushed
3 pounds meaty chicken bones
(legs, wings, necks, back bones)
2 celery ribs, roughly chopped
2 medium carrots, roughly chopped
2 medium yellow onions, roughly
chopped
6 cups cold water

Items Needed

Cheesecloth (4-inch square)
Twine
Mesh sieve

1. **Place** the bay leaves, thyme, parsley stems, garlic, and peppercorns into the center of the cheesecloth. Bundle up the herbs, twist the top, and tie off with twine.
2. **Place** all the ingredients, including the sachet of herbs, into the inner pot of the COSORI Pressure Cooker.
3. **Place** the lid onto the pressure cooker.
4. **Select** the Pressure Cook function, disable Keep Warm, adjust pressure to high and time to 25 minutes, then press *Start*.
5. **Release** pressure naturally by leaving the pressure cooker alone until the float valve is flush with the lid. Slide the steam release switch to Vent to release any remaining pressure.
6. **Open** the lid carefully and remove the chicken. Set aside until it's cool to the touch, then remove the meat from the bones to use for another recipe, if desired, and discard the bones.
7. **Strain** the broth through a mesh sieve, discarding all vegetables and the sachet of herbs.
8. **Skim** the fat from the surface and serve, or store in the refrigerator for up to 8 days or in the freezer for up to 2 months.



HERBAL CHICKEN SOUP

YIELD | 6–8 servings
PREP TIME | 10 minutes
COOK TIME | 25 minutes

8 dried shiitake mushrooms, washed and rehydrated
1 tablespoon goji berries
½ cup dried jujubes
1 whole young, brown chicken (about 2½ pounds)
6 cups cold water, or enough to submerge all the chicken except the breast

1. **Place** all the ingredients into the inner pot of the COSORI Pressure Cooker.
2. **Place** the lid onto the pressure cooker.
3. **Select** the Pressure Cook function, disable Keep Warm, adjust pressure to high and time to 25 minutes, then press *Start*.
4. **Release** pressure naturally by leaving the pressure cooker alone until the float valve is flush with the lid. Slide the steam release switch to Vent to release any remaining pressure.
5. **Open** the lid carefully and ladle out the soup and its components into bowls, then serve.



CHICKEN NOODLE SOUP

YIELD | 6–8 servings
PREP TIME | 10 minutes
COOK TIME | 15 minutes

2 teaspoons extra-virgin olive oil
2 bone-in chicken thighs
2 chicken breasts
2 medium carrots, peeled and small diced
2 celery ribs, peeled and small diced
6 cups chicken broth
½ teaspoon kosher salt, plus more to taste
½ teaspoon ground black pepper
8 ounces medium egg noodles, cooked
Parsley, chopped, for garnish

1. **Select** the Saute function on the COSORI Pressure Cooker, adjust the temperature setting to high and time to 5 minutes, then press *Start*.
2. **Place** the oil into the inner pot, then sear the chicken thighs and breasts. Press *Cancel* when done.
3. **Place** the carrots, celery, and broth into the inner pot. Stir and gently scrape the bottom of the pot to ensure nothing is sticking.
4. **Place** the lid onto the pressure cooker.
5. **Select** the Pressure Cook function, disable Keep Warm, adjust pressure to high and time to 10 minutes, then press *Start*.
6. **Release** pressure naturally by leaving the pressure cooker alone until the float valve is flush with the lid. Slide the steam release switch to Vent to release any remaining pressure.
7. **Open** the lid carefully and season the soup with salt and pepper.
8. **Divide** the egg noodles between 4 servings and top each bowl with chicken and broth. Garnish with parsley and serve.



OXTAIL MINISTRONE

YIELD	4–6 servings
PREP TIME	10 minutes
COOK TIME	40 minutes

2 teaspoons grapeseed oil
8 medium pieces oxtails
(about 3 to 4 pounds)
2 tablespoons tomato paste
1 yellow onion, peeled and chopped
2 medium carrots, peeled and chopped
3 celery ribs, peeled and chopped
½ medium green cabbage, roughly
chopped
2 small russet potatoes, peeled and
chopped
5 Roma tomatoes, chopped
3 cups chicken broth or water
Kosher salt, to taste

1. **Select** the Saute function on the COSORI Pressure Cooker, adjust the temperature setting to high, then adjust time to 10 minutes and press *Start*.
2. **Place** the oil into the inner pot.
3. **Add** the oxtail pieces and sear on both sides, then add in the tomato paste and brown, about 5 minutes. Press *Cancel* when done.
4. **Place** the onion, carrots, celery, cabbage, potatoes, tomatoes, and broth into the inner pot. Stir and gently scrape the bottom of the pot to ensure nothing is sticking.
5. **Place** the lid onto the pressure cooker.
6. **Select** the Pressure Cook function, disable Keep Warm, adjust pressure to high and time to 30 minutes, then press *Start*.
7. **Release** pressure naturally by leaving the pressure cooker alone until the float valve is flush with the lid. Slide the steam release switch to Vent to release any remaining pressure.
8. **Open** the lid carefully and season the soup with salt to taste.
9. **Divide** the oxtails between 4 bowls and top with veggies and broth, then serve.



TURKEY WHITE BEAN CHILI

YIELD | 4–6 servings
PREP TIME | 10 minutes
COOK TIME | 30 minutes

1 pound ground turkey
1 teaspoon kosher salt, plus more to taste
½ teaspoon ground black pepper
2 teaspoons grapeseed oil
1 medium yellow onion, small diced
4 Roma tomatoes, chopped
1 jalapeno, deseeded and minced
2 teaspoons garlic, minced
2 teaspoons dried oregano
3 tablespoons chili powder
2 cans cannellini beans (15 ounces each)
3 cups chicken broth
1 cup water
2 sprigs fresh thyme
2 bay leaves
1 cup shredded cheddar cheese (optional)

1. **Season** the turkey with salt and pepper.
2. **Select** the Saute function on the COSORI Pressure Cooker, adjust the temperature setting to high, then adjust time to 10 minutes and press *Start*.
3. **Add** oil to the inner pot followed by the onions. Sauté the onions until translucent then add the turkey and brown on all sides.
4. **Add** the rest of the ingredients, except for the cheese, then press *Cancel*.
5. **Place** the lid onto the pressure cooker.
6. **Select** the Pressure Cook function, disable Keep Warm, adjust pressure to high and time to 20 minutes, then press *Start*.
7. **Release** pressure naturally by leaving the pressure cooker alone until the float valve is flush with the lid. Slide the steam release switch to Vent to release any remaining pressure.
8. **Open** the lid carefully and season the soup to taste with salt.
9. **Garnish** with shredded cheddar cheese and serve.



WILD RICE & MUSHROOM PILAF

YIELD	4 servings
PREP TIME	10 minutes
COOK TIME	35 minutes

1½ tablespoons grapeseed oil
½ yellow onion, small diced
8 ounces mushrooms, sliced
2 teaspoons garlic, minced
1 cup wild rice*
2 cups vegetable stock
2 teaspoons kosher salt
½ teaspoon ground black pepper
2 sprigs thyme
2 bay leaves
Parsley, chopped, for garnish

* If using Wild Rice Blend, for every 1 cup of Wild Rice Blend use 1½ cups of water or stock

1. **Select** the Saute function on the COSORI Pressure Cooker, adjust the temperature setting to high, then adjust the time to 15 minutes and press *Start*.
2. **Add** oil to the inner pot followed by the onions. Sauté the onions until translucent, about 5 minutes.
3. **Add** the mushrooms and cook until their natural water is released, about 5 minutes.
4. **Add** the garlic and rice and mix well. Once the pot is dry and void of any excess liquid, add in the vegetable stock, salt, pepper, thyme, and bay leaves. Press *Cancel* when done and stir gently across the bottom of the pot to ensure nothing is sticking.
5. **Place** the lid onto the pressure cooker.
6. **Select** the Rice function, disable Keep Warm, adjust pressure to low and time to 20 minutes, then press *Start*.
7. **Release** pressure naturally by leaving the pressure cooker alone until the float valve is flush with the lid. Slide the steam release switch to Vent to release any remaining pressure.
8. **Open** the lid carefully and fluff the rice with a fork or rice paddle.
9. **Serve** garnished with parsley.



APPLE CRANBERRY OATMEAL

YIELD	2 servings
PREP TIME	5 minutes
COOK TIME	3 minutes

- 1 cup water
- 2 cups sweetened vanilla almond milk
- 1 cup rolled oats
- 1 cinnamon stick
- ½ teaspoon kosher salt
- ¼ cup dried cranberries
- 1 large green apple, cored and roughly chopped
- Honey, for drizzling

1. **Place** all ingredients into the inner pot of the COSORI Pressure Cooker.
2. **Place** the lid onto the pressure cooker.
3. **Select** the Oatmeal/Porridge function, disable Keep Warm, adjust pressure to high and time to 3 minutes, then press *Start*.
4. **Release** pressure naturally by leaving the pressure cooker alone until the float valve is flush with the lid. Slide the steam release switch to Vent to release any remaining pressure.
5. **Open** the lid carefully and stir the oatmeal.
6. **Serve** garnished with a drizzle of honey.



YOGURT BERRY PARFAITS

YIELD	4 servings
PREP TIME	8 hours
	30 minutes
COOK TIME	10 hours
	35 minutes

4 cups whole milk
½ cup plain yogurt (plus 1 to 3
tablespoons for thicker yogurt)
2 cups fresh berries, plus more as
needed
2 cups granola, plus more as needed
Mint leaves (optional)

Items Needed

Food thermometer
Plastic wrap
Glass jars with airtight lids,
for storage
8-ounce glasses

- 1. Add** milk to the inner pot of the COSORI Pressure Cooker.
- 2. Place** the lid onto the pressure cooker and slide the steam release switch to Vent.
- 3. Select** the Ferment function, adjust time to 35 minutes and the temperature setting to 161°F, then press *Start*.
- 4. Open** the lid and check the temperature of the milk after 15 minutes, if the milk has reached 161°F, press *Cancel*. If not, let the milk continue to ferment until it reaches 161°F.
- 5. Remove** the inner pot and allow the milk to cool to 110°F, then place the pot back into the pressure cooker. **Note:** *To cool down the milk faster, place the inner pot in an ice bath.*
- 6. Reserve** 1 cup of the 110°F milk and place into a large bowl, then add 4 tablespoons of plain yogurt and stir to combine.
- 7. Add** the yogurt milk mixture back into the inner pot with the rest of the milk.
- 8. Place** the lid onto the pressure cooker and slide the steam release switch to Vent.
- 9. Select** the Ferment function, adjust time to 10 hours, then press Ferment again to adjust the temperature to 110°F and press *Start*.
- 10. Open** the lid carefully when done and check if the yogurt has set. To do this, gently nudge the inner pot to see if the yogurt jiggles all together with no separation. If the yogurt is loose, continue to ferment for another 1 to 2 hours.
- 11. Remove** the inner pot and cool to room temperature without stirring, about 2 hours. After the yogurt has cooled, cover the pot with plastic wrap and let it chill for 6 hours in the refrigerator.
- 12. Stir** the chilled yogurt until completely smooth.
- 13. Store** the yogurt in airtight containers of your choice—glass jars are recommended—for up to 2 weeks if unopened. Once a container is opened, use within 7 days.
- 14. Assemble** the parfaits by layering yogurt, fresh berries, and granola inside 8-ounce glass jars, followed by another layer of yogurt on top.
- 15. Garnish** with extra berries, granola, and a sprig of mint, then serve.



SOUS VIDE OMELET

YIELD | 1 omelet
PREP TIME | 5 minutes
COOK TIME | 18 minutes

3 eggs
1 teaspoon kosher salt
½ cup shredded cheddar cheese
1 tablespoon parsley, chopped, plus
more for garnish

Items Needed

Resealable, freezer-safe plastic bag
or sous vide bags

1. **Whisk** the eggs and salt until smooth in a large bowl, then fold in the cheese and parsley.
2. **Pour** the egg mixture into a resealable, freezer-safe plastic bag. Remove as much excess air as possible before sealing completely, keeping the eggs at the bottom of the bag.
3. **Fold** the bag into thirds, while keeping the eggs at the bottom of the bag, creating a rectangular shape. Place the folded bag flat into the inner pot, keeping the eggs in a rectangle shape, then place the steam rack on top to weigh down the eggs.
Note: You can cook multiple omelets at once by stacking up to 4 bags on top of each other.
4. **Fill** the inner pot with water until the bag is completely submerged, then remove the bag and set aside.
5. **Place** the lid onto the pressure cooker and slide the steam release switch to Vent.
6. **Select** the Sous Vide function and adjust the time to 18 minutes, then press Sous Vide again to adjust the temperature to 165°F and press Start to preheat. When preheating is done, open the lid carefully and place the bag back into the inner pot, laying it flat and weighing it down again with the steam rack.
7. **Place** the lid onto the pressure cooker and slide the steam release switch to Vent.
8. **Open** the lid and carefully remove the plastic bag.
9. **Nudge** the eggs together into an omelet shape while still in the plastic bag, then transfer to a serving plate.
10. **Garnish** with extra parsley and serve.



CHICKEN FAJITAS

YIELD | 4 servings
PREP TIME | 10 minutes
COOK TIME | 18 minutes

1 tablespoon grapeseed oil
½ red onion, cut into ¼-inch-thick strips
½ yellow onion, cut into ¼-inch-thick strips
3 bell peppers, cut into ¼-inch-thick strips
2½ teaspoons kosher salt
1½ teaspoons ground black pepper
¼ teaspoon ground cumin
¼ teaspoon paprika
¼ teaspoon ground coriander
1 pound boneless, skinless chicken breast, cut into ½-inch-thick strips
2 garlic cloves, crushed
8 tortillas of your choice

1. **Select** the Saute function on the COSORI Pressure Cooker, adjust the temperature setting to high, then adjust the time to 18 minutes and press *Start*.
2. **Add** oil to the inner pot, then add the onions and sauté until soft, about 5 minutes. Add the bell peppers and sauté for another 5 minutes, then remove the bell pepper and onion mixture.
3. **Combine** the salt, pepper, and spices in a small bowl.
4. **Place** the chicken into the inner pot and sear on both sides, then add garlic and sauté until aromatic.
5. **Add** the bell peppers and onions back into the inner pot, then add the seasonings and combine.
6. **Saute** until the chicken is fully cooked, about 8 to 10 minutes. Press *Cancel* when done.
7. **Remove** the fajitas to a large serving dish and serve family style with warmed tortillas.



BEEF STEW

YIELD

6 cups

PREP TIME

15 minutes

COOK TIME

2 hours

48 minutes

½ teaspoon grapeseed oil
6 ounces thick center-cut bacon or pork belly, sliced into lardons
2 pounds boneless chuck roast, cut into 2-inch cubes
1 large carrot, peeled and roughly chopped
1 yellow onion, sliced
8 ounces button mushrooms, quartered
1 teaspoon kosher salt, plus more to taste
½ teaspoon ground black pepper, plus more to taste
4 tablespoons all-purpose flour
1 cup full-bodied red wine (Chianti)
2 cups beef stock
1 tablespoon tomato paste
2 garlic cloves, smashed
½ teaspoon thyme
1 bay leaf
1 can unseasoned pearl onions or 15 fresh pearl onions, ends removed and peeled
Parsley, chopped, for garnish

Items Needed

Slotted spoon

1. **Select** the Saute function on the COSORI Pressure Cooker, adjust the temperature setting to high, then adjust the time to 18 minutes and press *Start*.
2. **Add** oil to the inner pot, then add the bacon. Render out the fat from the bacon, about 5 minutes. Remove the bacon with a slotted spoon and set aside on a paper towel-lined plate.
3. **Dry** the chuck roast with paper towels then add to the inner pot in batches. Sear the beef on all sides using tongs. Remove from the pot and set aside with the bacon.
4. **Add** the carrot, onion, and mushrooms into the inner pot and sauté until the onion slices are translucent.
5. **Return** the beef and bacon to the pot, then add salt, pepper, and flour. Mix well to combine, then cook for about 3 minutes.
6. **Add** in the remaining ingredients except for the parsley, then press *Cancel*.
7. **Place** the lid onto the pressure cooker and slide the steam release switch to Vent.
8. **Select** the Slow Cook function and adjust the temperature setting to high, then adjust the time to 2½ hours and press *Start*.
Note: If serving immediately after cooking, disable the Keep Warm prior to cooking.
9. **Open** the lid carefully when done and adjust seasonings to taste with kosher salt.
10. **Serve** garnished with parsley. Best served over mashed potatoes, white rice pilaf, or pasta.



ROSEMARY GARLIC CHICKEN THIGHS WITH CREAMY LEMON ORZO

YIELD | 5 servings
PREP TIME | 15 minutes
COOK TIME | 11 minutes

1½ pounds boneless, skinless chicken thighs, cut into 1-inch pieces
2 teaspoons kosher salt
1 teaspoon ground black pepper
3 garlic cloves, smashed
2 sprigs rosemary
2 cups chicken broth
1 tablespoon lemon zest
3 tablespoons lemon juice
2 tablespoons unsalted butter
1 tablespoon herbs de Provence
1 cup uncooked orzo

1. **Combine** all ingredients, except for the orzo, in the inner pot of the COSORI Pressure Cooker.
2. **Place** the lid onto the pressure cooker.
3. **Select** the Meat/Poultry function, disable Keep Warm, adjust pressure to high and time to 8 minutes, then press *Start*.
4. **Release** pressure quickly by sliding the vent switch to Vent.
5. **Add** the orzo into the chicken mixture and stir to combine.
6. **Place** the lid back onto the pressure cooker.
7. **Select** the Pressure Cook function, disable Keep Warm, adjust pressure to low and time to 3 minutes, then press *Start*.
8. **Release** pressure naturally for 4 minutes by leaving the pressure cooker alone, then slide the steam release switch to Vent to quickly release the remaining pressure.
9. **Open** the lid carefully and allow the chicken and orzo to rest for 8 minutes.
10. **Taste** and adjust seasonings if desired, then serve.



PORK CHOPS

YIELD	4 servings
PREP TIME	20 minutes
COOK TIME	14 minutes

2 teaspoons kosher salt
2 teaspoons Italian seasoning
1 teaspoon ground black pepper
4 boneless pork loin chops (5 ounces each), about ½-inch to 1-inch thick
1 tablespoon grapeseed oil
1½ cups water

Items Needed
Aluminum foil

1. **Combine** the salt, Italian seasoning, and black pepper together in a small bowl.
2. **Season** both sides of the pork chops with the seasoning mixture.
3. **Select** the Saute function on the COSORI Pressure Cooker, adjust the temperature setting to high, then adjust time to 6 minutes and press *Start*.
4. **Place** the oil into the inner pot, then add 2 pork chops at a time and sear each side for 3 minutes. Press *Cancel* when done and remove the pork chops.
5. **Place** the water into the inner pot and gently use a silicone whisk or spatula to deglaze the pot. Keep the water in the inner pot.
6. **Place** the pork chops onto a sheet of foil, then crumple the foil to form walls around the pork chops, leave the top uncovered. (You can stack the pork chops on top of each other if there are too many to fit in one layer).
7. **Place** the steam rack into the inner pot, then place the pork chops on the rack.
8. **Place** the lid onto the pressure cooker.
9. **Select** the Meat/Poultry function, disable Keep Warm, adjust pressure to high and time to 8 minutes, then press *Start*.
10. **Release** pressure naturally for 5 minutes by leaving the pressure cooker alone, then slide the steam release switch to Vent to quickly release the remaining pressure.
11. **Open** the lid carefully and transfer the pork chops onto a plate. Allow the pork chops to rest for 5 minutes.
12. **Serve** alongside your favorite sides.



LEMON DILL SALMON

YIELD	2 servings
PREP TIME	10 minutes
COOK TIME	3 minutes

8 lemon slices
2 skinless salmon fillets (5 ounces each)
2 teaspoons extra-virgin olive oil
2 teaspoons kosher salt
2 teaspoons dried dill
1½ cups water
Cooked rice, for serving (optional)
Cooked vegetables, for serving (optional)

Items Needed

Aluminum foil

1. **Place** 2 slices of lemon under each salmon fillet on a sheet of aluminum foil.
2. **Season** the salmon fillets with olive oil, salt, and dill, then place 2 slices of lemon on top each fillet.
3. **Crumple** the foil so walls form around the salmon, leaving the top uncovered.
4. **Pour** the water into the inner pot of the COSORI Pressure Cooker.
5. **Place** the steam rack into the inner pot, then place the salmon on the rack.
6. **Place** the lid onto the pressure cooker.
7. **Select** the Steam function, disable Keep Warm, adjust pressure to low and time to 3 minutes, then press *Start*.
8. **Release** pressure quickly by sliding the steam release switch to Vent.
9. **Open** the lid carefully and transfer the salmon to a serving plate.
10. **Serve** the salmon with rice or vegetables if desired.



BROCCOLI SALAD

YIELD	4 servings
PREP TIME	10 minutes
COOK TIME	1 minute

2 heads broccoli, cut into florets
2 teaspoons extra-virgin olive oil
2 teaspoons kosher salt, plus more for seasoning
1½ cups water
½ cup mayonnaise
¼ cup white granulated sugar
2 tablespoons apple cider vinegar
2 teaspoons ground black pepper
½ cup bacon, cooked and crumbled (optional)
½ cup cashews, toasted
½ cup red or golden raisins
¼ red onion, sliced ¼-inch thick

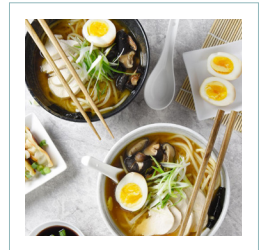
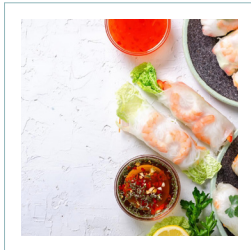
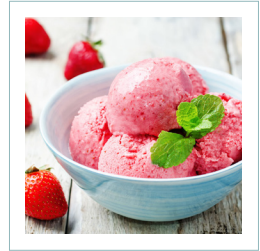
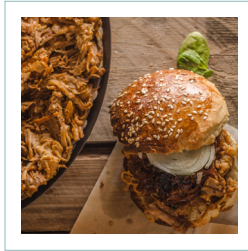
Items Needed

Aluminum Foil

1. **Combine** the broccoli, oil, and salt together in a small bowl.
2. **Place** the broccoli florets onto a sheet of aluminum foil.
3. **Crumple** the foil so walls form around the broccoli, leaving the top uncovered.
4. **Pour** the water into the inner pot of the COSORI Pressure Cooker.
5. **Place** the steam rack into the inner pot, then place the broccoli on the rack.
6. **Place** the lid onto the pressure cooker.
7. **Select** the Steam function, disable Keep Warm, adjust pressure to low and time to 1 minute, then press Start.
8. **Release** pressure quickly by sliding the steam release switch to Vent.
9. **Open** the lid carefully and transfer the broccoli to a large stainless steel bowl. Allow the broccoli to cool to room temperature.
10. **Combine** the mayo, sugar, apple cider vinegar, and black pepper together in a small bowl.
11. **Add** the bacon, cashews, raisins, red onion, and mayo dressing to the large bowl with the cooled broccoli. Combine thoroughly, then taste and adjust seasonings with salt if needed.
12. **Refrigerate** until cold, about 3 hours, before serving.

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