MAGIC CHEF®

Recipes

for Multicooker + Sous Vide

So Right at Home®

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Part # MCSMC6BRB

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Pork Tenderloin with Chimichurri

INGREDIENTS: ***SERVES 4***

1 (1-pound) pork tenderloin
1 ½ teaspoons salt
1 teaspoon sugar
¼ teaspoon freshly ground black pepper
1 head parsley leaves (about 1 ½ cups), finely chopped
1 jalapeño, finely minced
2 garlic cloves, finely minced
½ cup extra-virgin olive oil
⅓ cup red wine vinegar
1 tablespoon olive oil

INSTRUCTIONS:

Fill steel pot with about 5 inches of water (exact amount is not important, you just need to be able to fully submerge the pork tenderloin).

Press "Sous Vide" button once and use Up and Down arrow buttons to adjust temperature to 138°F. Press "Sous Vide" again and use Up and Down arrow buttons to adjust time to 90 minutes.

Season pork with 1 teaspoon salt, sugar, and black pepper. Place in a gallon-sized resealable freezer bag. Remove as much air as possible from bag and seal.

When water reaches correct temperature, lower bag into pot.

While tenderloin is cooking, make chimichurri by stirring together parsley, jalapeño, garlic, extra-virgin olive oil, red wine vinegar, and remaining ½ teaspoon salt.

When time elapses, use tongs to carefully remove bag from water. Pat tenderloin dry with clean paper towels.

Heat a large skillet or grill pan (preferably cast iron) over medium-high heat. Add oil to skillet, then add tenderloin. Sear for 30 seconds per side, until a golden-brown crust forms.

Allow tenderloin to rest for several minutes, then cut into 1-inch slices and serve with chimichurri.

Cinnamon Apple Steel Cut Oats

INGREDIENTS: *SERVES 3 TO 4*

1 tablespoon unsalted butter
1 cup steel cut oats
1 teaspoon cinnamon
1 large apple, ½-inch cubed
1 ¼ cups water
1 cup whole milk
Pinch kosher salt
1 to 2 tablespoons brown sugar

Optional: additional cinnamon, chopped nuts, additional butter

INSTRUCTIONS:

Press "Sauté" button repeatedly until it reaches "Normal" setting. Melt butter, then add oats and cinnamon and stir for about 30 seconds, until oats absorb all butter.

Press "Cancel" button to turn sauté mode off.

Stir in apples, water, milk, and salt. Close pot lid. Turn steam valve to "Sealing". Press "Oatmeal" button repeatedly until the time reads 12 minutes.

Cover the steam valve with a towel (oats can sometimes spew) and turn to "Venting" to quick release the pressure. Remove lid. Stir in desired amount of brown sugar and serve.

SLOW COOKER INSTRUCTIONS:

Stir butter, oats, cinnamon, apple, water, 3 cups milk, and salt together in steel pot.

Cover pot with glass lid.

Press "Slow Cook" repeatedly until the time reads 8 hours.

Remove lid. Stir in desired amount of brown sugar and serve.

Filet Mignon with Herb Butter

INGREDIENTS: ***SERVES 2***

2 filet mignon, 1-inch thick
Salt and pepper
3 tablespoons unsalted butter, divided
1 4-inch thyme sprig
2 garlic cloves, smashed with the side of a knife
1 tablespoon olive oil

INSTRUCTIONS:

Fill steel pot with about 5 inches of water (exact amount is not important, you just need to be able to fully submerge the steaks).

Press "Sous Vide" button once and use Up and Down arrow buttons to adjust temperature to 129°F for rare steak, 132°F for medium-rare steak, 135°F for medium steak, or 145°F for medium-well steak. Press "Sous Vide" button again and use Up or Down arrow buttons to adjust time to 45 minutes.

While water heats to correct temperature, season steaks generously with salt and pepper. Add to a quart-sized resealable freezer bag along with 2 tablespoons butter, rosemary sprigs, and garlic. Remove as much air as possible from bag and seal.

When water reaches correct temperature, lower bag into pot.

When time elapses, use tongs to carefully remove bag from water. Pat steaks dry with clean paper towels.

Heat a large skillet (preferably cast iron) over medium-high heat. Add oil to pan, then add steaks. Sear until a dark crust forms, about 1 minute. Flip steaks and add remaining 1 tablespoon butter. Baste steaks with melted butter until crust forms on second side, about 1 more minute.

Transfer steak to a serving plate and allow to rest for several minutes before cutting.

Mushroom Risotto

INGREDIENTS: ***SERVES 4***

4 tablespoons unsalted butter, divided
1 large shallot, finely diced
8 ounces mixed mushrooms, chopped
2 garlic cloves, minced
1 cup arborio rice
Salt and pepper
2 ½ cups chicken or vegetable broth
1 tablespoon fresh thyme leaves, finely chopped
½ cup freshly grated Parmesan cheese
Juice of 1 lemon
2 tablespoons minced parsley, plus more for garnish

INSTRUCTIONS:

Press "Sauté" button repeatedly until it reaches "Normal" setting. Melt 2 tablespoons butter. Add shallot and stir until softened, 2 to 3 minutes. Add mushrooms and garlic and stir occasionally until mushrooms are tender and browned, 4 to 5 minutes. Stir in rice. Season with salt and pepper.

Press "Cancel" button to turn sauté mode off.

Stir in broth and thyme.

Close pot lid. Turn steam valve to "Sealing", press "Pressure Cook" button and use Up and Down arrows to adjust the cook time to 6 minutes.

Turn steam valve to "Venting" to quick release the pressure.

Remove lid. Stir in remaining 2 tablespoons butter, Parmesan cheese, lemon juice, and parsley. Garnish with parsley and Parmesan and serve immediately.

Soy-Ginger Salmon

INGREDIENTS: ***SERVES 2***

¼ cup soy sauce
1 tablespoon toasted sesame oil
1 tablespoon honey
1 tablespoon sriracha
1-inch piece fresh ginger, peeled and grated
2 garlic cloves, grated
2 (4-ounce) skin-on, boneless salmon fillets
1 tablespoon toasted sesame seeds
1 tablespoon sliced green onions

INSTRUCTIONS:

Fill steel pot with about 5 inches of water (exact amount is not important, you just need to be able to fully submerge the salmon).

Press "Sous Vide" button once and use Up and Down arrow buttons to adjust temperature to 125°F. Press "Sous Vide" button again and use Up or Down arrow buttons to adjust time to 30 minutes if salmon is 1-inch thick, or 45 minutes if salmon is closer to 1 1/2 inches thick.

Add soy sauce, toasted sesame oil, honey, sriracha, ginger, and garlic to a gallon-sized resealable freezer bag. Seal bag and shake to combine. Add salmon to bag. Remove as much air as possible from bag and seal.

When water reaches correct temperature, lower bag into pot.

When time elapses, use tongs to carefully remove bag from water. Carefully remove salmon from bag, and serve with sesame seeds and green onions.

Beef Chili

INGREDIENTS: *SERVES 6 TO 8*

1 tablespoon olive oil
1 large yellow onion, finely diced
4 garlic cloves, minced
2 pounds ground beef (90/10%)
1 (6-ounce) can tomato paste
3 tablespoons chili powder
1 tablespoon ground cumin
1 ½ teaspoons kosher salt
1 teaspoon paprika
1 teaspoon garlic powder
1 teaspoon dried oregano
1 (28-ounce) can whole tomatoes
1 (15-ounce) can kidney beans
1 (15-ounce) can black beans

Optional: grated cheddar cheese, sour cream, chopped onions, chopped cilantro, hot sauce, tortilla chips

INSTRUCTIONS:

Press "Sauté" button repeatedly until it reaches "Normal" setting. Warm oil and cook onion until soft, 2 to 3 minutes. Add garlic and cook for an additional 30 seconds. Add beef, tomato paste, chili powder, cumin, salt, paprika, garlic powder, and oregano and cook, stirring frequently, until beef is browned and cooked through.

Stir in tomatoes, kidney beans, and black beans.

Close pot lid. Turn steam valve to "Sealing" and press "Bean/Chili" button repeatedly until the time reads 40 minutes.

Allow pressure to release naturally. Remove lid. If chili is too liquidy, press "Sauté" button and cook until desired consistency is reached. Garnish as desired.

SLOW COOKER INSTRUCTIONS:

Combine all ingredients, plus 1 cup beef stock, in steel pot.

Cover pot with glass lid. Press "Slow Cook" repeatedly until the time reads 8 hours.

Remove lid. If chili is too liquidy, press "Sauté" button and cook until desired consistency is reached.

Herb-Lemon Spatchcocked Chicken

INGREDIENTS: ***SERVES 4***

1 (4 to 5 pound) whole chicken, spatchcocked (backbone removed)
1 teaspoon kosher salt
1 teaspoon freshly ground black pepper
1 lemon, cut into wheels
4 rosemary sprigs
100% oil cooking spray

INSTRUCTIONS:

Fill steel pot with about 8 inches of water (exact amount is not important, you just need to be able to fully submerge the chicken).

Press "Sous Vide" button once and use Up and Down arrow buttons to adjust temperature to 155°F. Press "Sous Vide" button again and use Up or Down arrow buttons to adjust time to 5 hours.

Season chicken with salt and pepper. Add to a gallon-sized resealable freezer bag along with lemon wheels and rosemary sprigs. Remove as much air as possible from bag and seal.

When water reaches correct temperature, lower bag into pot.

When time elapses, use tongs to carefully remove bag from water. Transfer chicken to a sheet pan and pat dry with clean paper towels.

Preheat oven to broil. Spray chicken with cooking spray.

Broil chicken for 4 to 5 minutes, until skin is golden brown and crispy, keeping a very close eye on it to ensure it does not burn.

Allow chicken to rest for several minutes before carving.

Honey Mustard Glazed Pork Roast

INGREDIENTS: ***SERVES 6 TO 8***

3 to 4 pound bone-in pork butt
1 tablespoon kosher salt
1/4 cup Dijon mustard
1/4 cup honey
1/4 teaspoon garlic powder
1/4 teaspoon red pepper flakes
1 cup apple cider vinegar

INSTRUCTIONS:

Season pork all over with salt.

Press "Sauté" button repeatedly until it reaches "Normal" setting. Sear the pork fat-side down first, until golden brown, then sear remaining sides. End with the fat-side up. Press "Cancel" button to turn sauté mode off.

In a small bowl, whisk mustard, honey, garlic powder, and red pepper flakes together. Spread honey mustard mixture over the fat-side of the pork.

Pour vinegar around pork.

Close pot lid. Turn steam valve to "Sealing", press "Pressure Cook" button and use Up arrow button to adjust time to 1 ½ hours.

Allow pressure to release naturally. Open lid. Transfer pork to a sheet pan and transfer to oven. Broil on high until pork is golden brown and lightly charred.

Pull pork into big chunks and serve.

Ham & Cheese Egg Bites

INGREDIENTS: ***MAKES 7 EGG BITES***

6 large eggs
½ cup cottage cheese
4 ounces Cheddar, Gruyere, or Swiss cheese, grated
¼ teaspoon kosher salt
¼ teaspoon ground black pepper
½ cup minced ham or cooked bacon
3 tablespoons minced chives

INSTRUCTIONS:

Fill steel pot with about 4 inches of water (exact amount is not important, you just need to be able to fully submerge the jars).

Press "Sous Vide" button once and use Up and Down arrow buttons to adjust temperature to 185°F. Press "Sous Vide" button again and use Up or Down arrow buttons to adjust time to 25 minutes.

While water heats to correct temperature, blend eggs, cottage cheese, Cheddar cheese, salt, and pepper until just smooth. Do not overblend or eggs will not cook correctly.

Divide ham and chives between seven 4-ounce glass jars with lids. Pour egg mixture over top. Screw lid on tightly, then loosen a tiny bit.

When water reaches correct temperature, lower jars into pot. Jars will bubble a bit when they are submerged.

When time elapses, use tongs to carefully remove jars from water.

Enjoy immediately, or refrigerate for up to 1 week. Reheat in the oven, lid off, at 350°F for 5 minutes.

NOTE: If you cook these for 20 minutes, you'll get a custardy scrambled egg consistency. Also delicious!

One-Pot Sesame Chicken and Rice

INGREDIENTS: ***SERVES 4 TO 6***

½ cup soy sauce
½ cup honey
¼ cup ketchup
1 tablespoon sriracha
1-inch piece fresh ginger, grated
3 cloves garlic, grated
2 pounds boneless skinless chicken thighs, cut into 1-inch pieces
1 cup white rice, rinsed
1 cup plus 1 tablespoon water
1 tablespoon cornstarch
1 tablespoon toasted sesame seeds, plus more for garnish
1 tablespoon sesame oil
¼ cup minced cilantro

INSTRUCTIONS:

Stir soy sauce, honey, ketchup, sriracha, ginger, and garlic together in steel pot. Add chicken and stir to combine.

Place trivet on top of chicken, ensuring that the trivet legs are not directly on top of any pieces of chicken. In a small heatproof bowl, combine rice and 1 cup water. Place bowl on top of trivet.

Close pot lid. Turn steam vent to "Sealing", press "Pressure Cook" button and use Up and Down arrow buttons to adjust cook time to 3 minutes.

Allow pressure to release naturally for 10 minutes before turning steam valve to "Venting" to release any remaining pressure.

Open lid and press "Sauté" button.

Whisk cornstarch and 1 tablespoon water together in a small bowl until no lumps remain. Stir cornstarch mixture, sesame seeds, and sesame oil into the pot and cook, stirring frequently, until thickened, 3 to 5 minutes.

Garnish with cilantro and serve.

New York Cheesecake

INGREDIENTS: ***SERVES 6 TO 8***

10 graham crackers
4 tablespoons unsalted butter, melted
1 tablespoon dark brown sugar
Pinch of salt
16 ounces cream cheese, room temperature
½ cup sugar
⅓ cup sour cream or plain whole milk yogurt
2 teaspoons vanilla extract
2 large eggs, room temperature

INSTRUCTIONS:

Preheat oven to 350°F. Place graham crackers in a food processor and process until crackers are sandy crumbs. Drizzle in butter, dark brown sugar, and salt and pulse to combine.

Pat crumbs into the bottom of a 7-inch push pan or springform pan, starting by patting the crumbs down in the center first and then pressing them 1 inch up the sides. Bake until golden brown, about 12 minutes. Transfer to a wire rack to cool.

Wipe crumbs out of the food processor. Add cream cheese and sugar to food processor and process until mixture is very smooth, 2 to 3 minutes. Add sour cream, vanilla, and a pinch of salt and process again until smooth. Process in the eggs, one at a time, adding the second as soon as the first is incorporated.

Pour filling into the crust. Cover the pan tightly with aluminum foil.

Fill pressure cooker with ½ inch of water. Place trivet in the pot with the arms folded down. Lower cheesecake onto trivet using a homemade sling.

Close pot lid. Turn steam valve to "Sealing" and press "Cake" button repeatedly until the time reads 40 minutes.

Turn steam valve to "Venting" to quick release the pressure.

Lift the pan out of the pot and transfer to a wire rack. Remove the foil. The center of the cheesecake will still be wobbly, it will set as it cools. Allow cheesecake to cool to room temperature, about 1 hour.

Chill cheesecake in refrigerator for at least 4 hours but preferably 12. Use a paring knife to cut along the sides of the cheesecake to release the cheesecake from the pan. Cut into 6 to 8 slices and serve.

Chicken Tikka Masala

INGREDIENTS: *SERVES 4*

½ cup plain whole milk yogurt
1 tablespoon garam masala
2 teaspoons kosher salt, divided
¼ teaspoon freshly ground black pepper
2 pounds boneless skinless chicken thighs, cut into 1-inch pieces
2 tablespoons ghee or unsalted butter
1 large yellow onion, diced
2 tablespoons tomato paste
2-inch piece ginger, peeled and grated
4 garlic cloves, grated
2 teaspoons cumin
1 teaspoon chili powder
¾ teaspoon smoked paprika
½ teaspoon turmeric
Pinch cayenne pepper
1 (28-ounce) can tomato puree
¼ cup heavy cream
Optional: fresh cilantro, rice, naan

INSTRUCTIONS:

Stir yogurt, garam masala, 1 teaspoon salt, and pepper together in a large bowl. Add chicken and stir to coat. Allow to marinate at room temperature for at least 30 minutes but up to 1 hour.

Press "Sauté" button repeatedly until it reaches "Normal" setting. Melt ghee. Add onion and stir until softened, 2 to 3 minutes. Stir in tomato paste, ginger, garlic, cumin, 1 teaspoon salt, chili powder, smoked paprika, turmeric, and cayenne and continue cooking for 30 seconds. Stir in tomato puree and press "Cancel" button to turn sauté mode off.

Stir chicken (and all of the yogurt marinade) into the tomato mixture.

Close pot lid. Turn steam valve to "Sealing", press "Pressure Cook" button and use the up and down buttons to adjust the time to 6 minutes.

Allow pressure to release naturally for 5 minutes, then turn steam valve to "Venting" to release remaining pressure. Stir in heavy cream.

Serve with fresh cilantro over rice or with naan.

Broccoli Cheddar Soup

INGREDIENTS: ***SERVES 4***

1 tablespoon olive oil
1 small yellow onion, chopped
2 celery stalks, chopped
2 garlic cloves, chopped
1 tablespoon fresh thyme leaves, finely chopped
3 cups vegetable broth
2 large carrots, peeled and chopped
1 pound broccoli florets (4 to 5 cups)
1 teaspoon salt
¼ teaspoon pepper
¼ teaspoon garlic powder
Pinch red pepper flakes
½ cup heavy cream
8 ounces sharp cheddar cheese, grated

INSTRUCTIONS:

Press "Sauté" button repeatedly until it reaches "Normal" setting. Warm oil and cook onion, celery, garlic, and thyme leaves until softened, 2 to 3 minutes.

Press "Cancel" to turn sauté mode off.

Stir in broth, carrots, broccoli, salt, pepper, garlic powder, and red pepper flakes.

Close pot lid. Turn steam valve to "Sealing" and press "Pressure Cook" button and use the Up and Down buttons to adjust the time to 5 minutes.

Turn steam valve to "Venting" to quick release the pressure.

Blend soup until partially smooth but not completely pureed.

Stir in heavy cream and cheese until melted.

One-Pot Pasta

INGREDIENTS: ***SERVES 4 TO 6***

1 (24 oz) jar pasta sauce
1 pound uncooked spaghetti
½ teaspoon kosher salt

Optional: grated Parmesan cheese, chopped parsley

INSTRUCTIONS:

Pour pasta sauce into steel pot. Break spaghetti in half and place on top of pasta sauce in an even layer. Fill empty pasta sauce jar with water and pour over spaghetti. Season with salt. Do not stir together.

Close pot lid. Turn steam valve to "Sealing" and press "Pressure Cook" button and use the up and down buttons to adjust the time to 5 minutes.

Allow pressure to release naturally for 5 minutes, then cover steam valve with a towel (pasta can sometimes spew) and turn to "Venting" to release remaining pressure.

Remove lid. Stir to break up any clumps of pasta.

Divide pasta between bowls and serve with Parmesan and parsley.

Four-Cheese Mac and Cheese

INGREDIENTS: ***SERVES 4***

1 pound dried medium shells pasta
4 cups water
1 teaspoon kosher salt
½ cup whole milk
4 ounces white Cheddar cheese, grated
4 ounces Monterey Jack cheese, grated
2 ounces Parmesan cheese, grated
2 ounces cream cheese, cut into small pieces

Optional: cubed raw chicken breast, 1-inch pieces of tender vegetables such as bell peppers, broccoli, cauliflower, zucchini, summer squash, cooked shrimp, cooked lobster

INSTRUCTIONS:

Stir pasta, water, and salt together in steel pot.

Close pot lid. Turn steam valve to "Sealing" and press "Pressure Cook" button and use the Up and Down buttons to adjust the time to 5 minutes.

Cover steam valve with a towel (pasta can sometimes spew) and turn to "Venting" to quick release pressure.

Stir milk, Cheddar cheese, Monterey Jack cheese, Parmesan cheese, and cream cheese into pasta until cheese is completely melted. Ladle into bowls and serve immediately.

Optional: If you want to add chicken or vegetables to your mac and cheese, add them in to cook with the dried pasta. To add shrimp or lobster, cook separately and stir in at the very end to avoid overcooking.