Artichokes With Creamy Lemon Herb Sauce

Directions

Working with 1 artichoke at a time, place on its side and cut off the stem level to the bottom of the artichoke. Cut 1 inch off the top of the artichoke. Insert the turbo steam ring into base of steamer. Pour enough water into water tank to reach the MAX level and insert the drip tray. Divide the artichokes, stemmed ends down, between basket 1 and basket 2. Insert the baskets on top of the drip tray and cover with the lid. Press the POWER button ON. Press the DOWN (–) button to 35 minutes and cook until a small knife inserts easily into the base of each artichoke, adjusting the time up to 5 minutes longer if necessary. Press the POWER button OFF.

Creamy Lemon-Herb Sauce: Meanwhile, in a medium bowl, stir together the mayonnaise, yogurt, chives, lemon zest and juice, tarragon and salt. Serve the sauce with the artichokes.
YIELD 4 SERVINGS
PREP TIME 10 MINUTES + COOLING
COOKING TIME 8-12 MINUTES
TOTAL TIME 22 MINUTES + COOLING

INGREDIENTS

- 4 TEASPOONS EXTRA-VIRGIN OLIVE OIL
- 2 CLOVES GARLIC, CRUSHED WITH GARLIC PRESS
- 1/4 CUP PANKO BREAD CRUMBS
- 2 TABLESPOONS CHOPPED FLAT-LEAF PARSLEY
- 1 TEASPOON GRATED LEMON ZEST
- 1/2 TEASPOON KOSHER SALT
- 1 POUND ASPARAGUS, TRIMMED
- 1/4 TEASPOON FRESHLY GROUND PEPPER

Asparagus Gremolata

Directions

In a medium skillet combine 3 teaspoons oil and garlic. Set the pan over medium heat and cook until the garlic sizzles, 1 to 2 minutes. Add the panko and cook, stirring occasionally, until golden, about 4 minutes. Cool completely. Stir in the parsley, lemon zest and 1/4 teaspoon salt. Insert the turbo steam ring into the base of the steamer. Pour enough water into the water tank to reach the MAX level and insert the drip tray. Divide the asparagus between basket 1 and basket 2. Insert the baskets on top of the drip tray and cover with the lid. Press the POWER button ON. Press the DOWN (−) button to 8 minutes and cook until the asparagus are bright green and a knife pierces easily through the stalks, adjusting the time up to 4 minutes longer if necessary. Press the POWER button OFF.

Drain the asparagus on paper towels and transfer to a platter. Drizzle the asparagus with the remaining 1 teaspoon oil, sprinkle with the remaining 1/4 teaspoon salt and pepper, and toss to coat. Sprinkle the gremolata over the asparagus.
Broccolini With Almonds

Directions
Preheat the oven to 350°F. Spread the almonds on a rimmed baking sheet and bake until lightly toasted, 8 to 10 minutes. Insert the turbo steam ring into the base of the steamer. Pour enough water into the water tank to reach the MAX level and insert the drip tray. Divide the broccolini between basket 1 and basket 2. Insert the baskets on top of the drip tray and cover with the lid. Press the POWER button ON. Press the DOWN (–) button to 15 minutes and cook until the broccoli are bright green and a knife pierces easily through the stalks, adjusting the time up to 3 minutes longer if necessary. Press the POWER button OFF.

Meanwhile, in a large skillet melt the butter over medium heat. Cook, swirling the pan occasionally, until the butter is golden brown, about 5 minutes. Drain the broccoli on paper towels and transfer to the skillet. Sprinkle with the almonds, salt and ground red pepper and toss to coat.

INGREDIENTS

1/2 CUP SLICED ALMONDS
3 BUNCHES BROCCOLINI
3 TABLESPOONS UNSALTED BUTTER
3/4 TEASPOON KOSHER SALT
1/8 TEASPOON GROUND RED PEPPER (CAYENNE)
YIELD 2 SERVINGS  
PREP TIME 10 MINUTES  
COOKING TIME 10 MINUTES  
TOTAL TIME 20 MINUTES

INGREDIENTS

2 GREEN ONIONS  
1/2 TEASPOON ASIAN SESAME OIL  
1 SMALL CLOVE GARLIC, FINELY CHOPPED  
PINCH CRUSHED RED PEPPER FLAKES  
1 TABLESPOON SOY SAUCE  
1 1/2 TEASPOONS SEASONED RICE VINEGAR  
1 TEASPOON GRATED PEELED FRESH GINGER  
1/2 POUND BOK CHOY, CUT INTO 1 INCH PIECES  
2 (6-OUNCE) BONELESS SKINLESS COD FILLETS

Ginger-Soy Cod With Bok Choy

Directions

Thinly slice the green tops of the green onions and set aside. Cut the remaining green onions into 1-inch pieces. In microwavable cup, toss the green onion pieces with the sesame oil, garlic and crushed red pepper flakes. Cover with vented plastic wrap and microwave on High until green onions are tender, 30 seconds. Stir in the soy sauce, vinegar and ginger. Insert the turbo steam ring into the base of the steamer. Pour enough water into the water tank to reach the MAX level and insert the drip tray. Place the bok choy in basket 1. Place the cod in the rice bowl, folding the thin ends of each fillet under to create an even thickness. Pour soy mixture over cod. Place the rice bowl in basket 2. Insert the baskets on top of the drip tray and cover with the lid. Press the POWER button ON. Press the DOWN (–) button to 5 minutes and cook until the bok choy is crisp-tender.

Transfer the bok choy to a bowl and keep warm. Transfer rice bowl to basket 1, place on top of the drip tray and cover with the lid. Press the DOWN (–) button to 5 minutes and cook until the cod is just opaque in center. Press the POWER button OFF. Sprinkle the cod with the green onion tops and serve with the bok choy.
Cauliflower With Chimichurri

YIELD 4 SERVINGS
PREP TIME 15 MINUTES
COOKING TIME 10-12 MINUTES
TOTAL TIME 25 MINUTES

INGREDIENTS

- 1 MEDIUM HEAD CAULIFLOWER, CUT INTO FLORETS
- 1/4 CUP CHOPPED FRESH FLAT-LEAF PARSLEY
- 2 PEPPARDEW OR SWEET CHERRY PEPPERS, DRAINED AND FINELY CHOPPED
- 3 TABLESPOONS EXTRA-VIRGIN OLIVE OIL
- 2 TABLESPOONS CAPERS, DRAINED
- 1 TABLESPOON RED WINE VINEGAR
- 1 CLOVE GARLIC, FINELY CHOPPED
- 1/2 TEASPOON KOSHER SALT

Directions

Insert the turbo steam ring into the base of the steamer. Pour enough water into the water tank to reach the MAX level and insert the drip tray. Divide the cauliflower between basket 1 and basket 2. Insert the baskets on top of the drip tray and cover with the lid. Press the POWER button ON. Press the DOWN (–) button to 10 minutes and cook until a knife pierces easily through a floret, adjusting the time up to 2 minutes longer if necessary. Press the POWER button OFF.

Chimichurri: Meanwhile, in a small bowl, stir together the parsley, peppardew peppers, oil, capers, vinegar, parsley, garlic and salt. Gently shake the excess liquid from cauliflower and transfer to a large bowl. Add the chimichurri and toss to coat. Serve hot or at room temperature.
### Sweet Potato and Cauliflower Purée with Sage

#### YIELD 4 SERVINGS
PREP TIME 15 MINUTES
COOKING TIME 30 MINUTES
TOTAL TIME 45 MINUTES

#### INGREDIENTS

- 1 3/4 POUNDS SWEET POTATOES, PEELED AND CUT INTO 1-INCH CHUNKS
- 2 CUPS CAULIFLOWER FLORETS
- 1 1/2 TABLESPOONS EXTRA-VIRGIN OLIVE OIL
- 4 FRESH SAGE LEAVES
- 1 CLOVE GARLIC, CRUSHED WITH GARLIC PRESS
- 1/4 CUP MILK, HEATED UNTIL HOT
- 1 TABLESPOON UNSALTED BUTTER
- 1 TEASPOON KOSHER SALT
- 1/8 TEASPOON FRESHLY GROUND PEPPER

#### Directions

Insert the turbo steam ring into the base of the steamer. Pour enough water into the water tank to reach the MAX level and insert the drip tray. Place the potatoes in steamer basket 1 and the cauliflower in basket 2. Insert the baskets on top of the drip tray and cover with the lid. Press the POWER button ON. Press the DOWN (–) button to 30 minutes and cook until the vegetables are very tender but not falling apart. Press the POWER button OFF.

Meanwhile, in a small saucepan over medium-low heat drizzle the oil and cook the sage and garlic, stirring occasionally, 3 to 4 minutes or until the garlic is golden. Remove the pan from the heat and discard the sage leaves. Gently shake the excess liquid from the vegetables and transfer to a blender or food processor. Add the hot milk, butter, salt and pepper and purée.
**Steamed Halibut With Tomatoes, Corn and Spinach**

**Directions**
In a cup, combine 1/2 teaspoon salt, paprika and pepper. Rub the spices onto all sides of the halibut and divide the fillets between basket 1 and basket 2. Insert the turbo steam ring into the base of the steamer. Pour enough water into the water tank to reach the MAX level and insert the drip tray. Insert the baskets on top of the drip tray and cover with the lid. Press the POWER button ON. Press the DOWN (–) button to 15 minutes and cook the halibut until just opaque throughout.

Meanwhile, in a large bowl, whisk together the oil, vinegar and remaining 1/4 teaspoon salt. Stir in the tomatoes, corn, olives, chives and mint. Transfer the halibut to 4 serving plates. Place the spinach in basket 1, place on top of the drip tray and cover with the lid. Press the POWER button OFF. Serve the fish with the tomato mixture and spinach.
Chicken With Spicy Brown Rice Salad

YIELD 4 SERVINGS
PREP TIME 15 MINUTES + COOLING
COOKING TIME 45 MINUTES
TOTAL TIME 1 HOUR

INGREDIENTS

1 CUP LONG GRAIN BROWN RICE
1 POUND BONELESS SKINLESS CHICKEN BREASTS
1/2 TEASPOON KOSHER SALT
1/4 TEASPOON FRESHLY GROUND PEPPER
1/4 CUP MAYONNAISE
1 TEASPOON GRATED LIME PEEL
2 TABLESPOONS FRESH LIME JUICE
1 TABLESPOON SOY SAUCE
1 1/2 TEASPOONS ASIAN HOT CHILE SAUCE (SRIRACHA)
1/4 TEASPOON ASIAN SESAME OIL
3 CUPS BABY ARUGULA
1 SMALL ENGLISH (SEEDLESS) CUCUMBER, HALVED AND THINLY SLICED
4 LARGE RADISHES, THINLY SLICED

Directions

Insert the turbo steam ring into the base of the steamer. Pour enough water into the water tank to reach the MAX level and insert the drip tray. In the rice bowl, combine the rice and the amount of water that the label directs. Place the rice bowl in steamer basket 1. Insert the basket on top of the drip tray and cover with the lid. Press the POWER button ON. Press the DOWN (–) button to 25 minutes. When timer beeps, sprinkle chicken with 1/4 teaspoon salt and the pepper and place in basket 2. Uncover basket 1, top with basket 2 and cover with the lid. Press the DOWN (–) button to 20 minutes and cook until the chicken is cooked through and the rice is tender. Press the POWER button OFF. Cool the chicken. Drain the rice in a colander and cool, stirring occasionally.

Meanwhile, in a large bowl, whisk together the mayonnaise, lime peel and juice, soy sauce, hot chile sauce, sesame oil and remaining 1/4 teaspoon salt. Add the rice, arugula, cucumber and radishes; toss to coat. Thinly slice the chicken and serve with the salad.
YIELD 8 SERVINGS  
PREP TIME 30 MINUTES  
COOKING TIME 15 MINUTES  
TOTAL TIME 45 MINUTES  

INGREDIENTS  

1/2 POUND GROUND CHICKEN  
1/2 CUP CHOPPED NAPA (CHINESE) CABBAGE  
PLUS 12 WHOLE CABBAGE LEAVES  
1/4 CUP CHOPPED FRESH CILANTRO  
2 TABLESPOONS SNIPPED FRESH CHIVES  
1 1/2 TEASPOONS FINELY GRATED LEMONGRASS  
1 TEASPOON GRATED PEELED FRESH GINGER  
1 GARLIC CLOVE, CRUSHED THROUGH GARLIC PRESS  
1/4 TEASPOON FINE SEA SALT  
1/4 TEASPOON FRESHLY GROUND PEPPER  
24 (3-INCH) WONTON WRAPPERS  
SOY SAUCE, FOR DIPPING  

Asian Chicken and Chive Dumplings  

Directions  

Filling: In a medium bowl, combine the chicken, chopped cabbage, cilantro, chives, lemongrass, ginger, garlic, salt and pepper and mix well. Working with 8 wrappers at a time, with pointed ends facing you, spoon 1 tablespoon of the filling in the centers. With a moistened finger, moisten 2 sides of each wrapper, fold the moistened sides over the filling and press to seal angle. Repeat with remaining wrappers and filling to make 24 dumplings.  

Insert the turbo steam ring into the base of the steamer. Pour enough water into the water tank to reach the MAX level and insert the drip tray. Line the bottoms of basket 1, 2 and 3 with the cabbage leaves. Divide the dumplings among the baskets. Insert the baskets on top of the drip tray and cover with the lid. Press the POWER button ON. Press the DOWN (−) button to 15 minutes and cook until the wrappers are tender and the filling is firm. Press the POWER button OFF. Serve the dumplings with soy sauce.
Bacon and Egg Potato Salad

Directions

Insert the turbo steam ring into the base of the steamer. Pour enough water into the water tank to reach the MAX level and insert the drip tray. Place the potatoes in steamer basket 1. Insert the basket on top of the drip tray and cover with the lid. Press the POWER button ON. Press the DOWN (-) button to 18 minutes. When timer beeps, uncover basket 1, top with basket 2 and place the eggs, smaller ends down, into 3 egg holders. Cover with the lid and press the DOWN (-) button to 14 minutes. Cook until the potatoes are fork tender. Press the POWER button OFF. Cool the potatoes 10 minutes. Transfer the eggs to a bowl of ice water and let stand 1 minute. Peel the eggs. Meanwhile, in a large bowl, whisk together the oil, vinegar, mustard, salt and pepper. Stir in the shallot.

Cut each piece of potato in half, add to the dressing and toss to coat. Cool the potatoes to room temperature. Coarsely chop the eggs. Add the eggs, bacon and parsley to the potatoes; toss to coat.