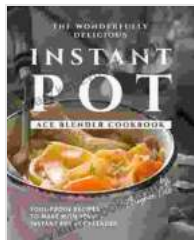


Foolproof Recipes To Make With Your Instant Pot Ace Blender



The Wonderfully Delicious Instant Pot Ace Blender Cookbook: Fool-Proof Recipes to Make with Your Instant Pot Ace Blender

★★★★☆ 4.3 out of 5

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The Instant Pot Ace Blender is a powerful kitchen appliance that can make cooking easier and more efficient. It's perfect for making soups, sauces, smoothies, and more. If you're new to using your Instant Pot Ace Blender, don't worry! This article provides foolproof recipes that will help you get started.

Smoothies

Smoothies are a great way to start your day or refuel after a workout. They're packed with nutrients and antioxidants, and they're easy to make with your Instant Pot Ace Blender.

Green Smoothie

- 1 cup spinach
- 1/2 cup kale
- 1/2 cup frozen banana
- 1/2 cup frozen mango
- 1/2 cup almond milk
- 1 tablespoon peanut butter
- 1 tablespoon honey

Instructions:

1. Add all ingredients to the Instant Pot Ace Blender.
2. Secure the lid and select the "Smoothie" setting.
3. Blend until smooth, about 30 seconds.

Tropical Smoothie

- 1 cup frozen pineapple
- 1/2 cup frozen mango
- 1/2 cup frozen banana
- 1/2 cup coconut milk
- 1 tablespoon honey

Instructions:

1. Add all ingredients to the Instant Pot Ace Blender.

2. Secure the lid and select the "Smoothie" setting.
3. Blend until smooth, about 30 seconds.

Soups

Soups are a great way to warm up on a cold day or to get your daily dose of vegetables. They're also easy to make in your Instant Pot Ace Blender.

Creamy Tomato Soup

- 1 can (28 ounces) diced tomatoes
- 1 cup chicken broth
- 1/2 cup heavy cream
- 1/4 cup grated Parmesan cheese
- 1 tablespoon olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Instructions:

1. Add all ingredients to the Instant Pot Ace Blender.
2. Secure the lid and select the "Soup" setting.
3. Cook for 15 minutes, or until the soup is heated through.

Roasted Butternut Squash Soup

- 1 butternut squash, peeled and cubed
- 1 tablespoon olive oil

- 1/2 cup chopped onion
- 2 cloves garlic, minced
- 4 cups chicken broth
- 1/2 cup heavy cream
- 1/4 cup chopped fresh parsley
- Salt and pepper to taste

Instructions:

1. Preheat oven to 400 degrees F (200 degrees C).
2. Toss butternut squash with olive oil and spread on a baking sheet.
3. Roast for 20-25 minutes, or until tender.
4. Add butternut squash, onion, garlic, and chicken broth to the Instant Pot Ace Blender.
5. Secure the lid and select the "Soup" setting.
6. Cook for 15 minutes, or until the soup is heated through.
7. Stir in heavy cream, parsley, salt, and pepper.

Sauces

Sauces are a great way to add flavor to your meals. They're also easy to make in your Instant Pot Ace Blender.

Marinara Sauce

- 1 (28-ounce) can of crushed tomatoes

- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 1/2 cup chopped red pepper
- 2 cloves garlic, minced
- 1 tablespoon dried oregano
- 1 tablespoon dried basil
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Instructions:

1. Add all ingredients to the Instant Pot Ace Blender.
2. Secure the lid and select the "Sauté" setting.
3. Cook for 10 minutes, or until the vegetables are softened.
4. Secure the lid and select the "Simmer" setting.
5. Cook for 30 minutes, or until the sauce has thickened.

Alfredo Sauce

- 1 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 1/4 cup butter
- 2 cloves garlic, minced
- 1/4 teaspoon salt

- 1/4 teaspoon black pepper

Instructions:

1. Add all ingredients to the Instant Pot Ace Blender.
2. Secure the lid and select the "Sauté" setting.
3. Cook for 5 minutes, or until the butter is melted and the garlic is fragrant.
4. Secure the lid and select the "Simmer" setting.
5. Cook for 10 minutes, or until the sauce has thickened.

Desserts

Desserts are a great way to end a meal or to satisfy your sweet tooth. They're also easy to make in your Instant Pot Ace Blender.

Chocolate Mousse

- 1 cup heavy cream
- 8 ounces semisweet chocolate, chopped
- 1/4 cup sugar
- 1 teaspoon vanilla extract

Instructions:

1. Add all ingredients to the Instant Pot Ace Blender.
2. Secure the lid and select the "Whip" setting.

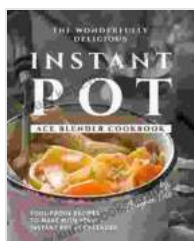
3. Whip until the mousse has thickened, about 2 minutes.

Cheesecake

- 1 cup graham cracker crumbs
- 1/4 cup melted butter
- 1 (8-ounce) package cream cheese, softened
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 1 egg

Instructions:

1. Add graham cracker crumbs and melted butter to the Instant Pot Ace Blender.
2. Secure the lid and select the "Pulse" setting.
3. Pulse until the crumbs are fine.
4. Press the crumbs into the bottom of a greased 6-inch springform pan.

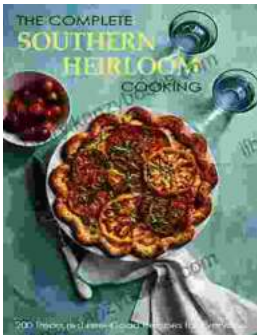


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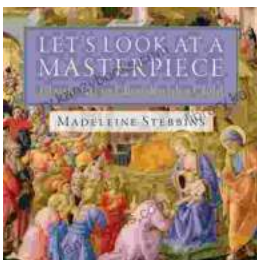
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