

Indian Instant Pot® Cookbook: Traditional Indian Dishes Made Easy And Fast

Discover how simple and delicious traditional Indian cuisine can be. The New Indian Instant Pot Cookbook offers fast and easy takes on classic Indian dishes, The Instant Pot is a game-changer for Indian cooking because it replaces a pressure cooker, slow cooker, yogurt maker, rice cooker, bread proofer and steamer all in one. Gone are the days when preparing Indian food just seemed too intimidating or for weekends only. Dried lentils and chickpeas cook in a flash, even when they haven't been soaked overnight. Rice is perfectly done in ten minutes and homemade yogurt can be made to a particular tanginess and texture. Even braised meats that usually take a full day can be ready in less than an hour. This book contains lots of famous Indian recipes as well as other traditional Indian dishes that are healthy and delicious. With detailed instructions on how to easily make them using the instant pot electric pressure cooker. Instant pots cut down on cooking time without sacrificing taste, so you can spend more time at the dinner table with your family, enjoying these delicious and easy meals. Most of the recipes in this book are probably quicker than picking up the phone and ordering in! This authorized collection of 75 simplified Indian classics for the immensely popular electric pressure cooker, the Instant Pot, is a beautifully photographed, easy-to-follow source for flavorful weekday meals. The Essential Indian Instant Pot Cookbook is your source for quick, flavorful Indian favorites and contemporary weekday meals. With 75 well-tested recipes authorized by Instant Pot covering every meal of the day, this is a go-to resource for classic chicken, lamb, and vegetarian curries; daals, soups, and seafood like fennel and saffron spiced mussels; breakfast delights like spicy frittata and ginger almond oatmeal; and sweet treats like rose milk cake and fig and walnut halwa.

Traditional and modern Indian recipes for the home cook -- officially authorized by Instant Pot(R)! The Instant Pot(R) is a game-changer for Indian cooking because it replaces a pressure cooker, slow cooker, yogurt maker, bread proofer and steamer. Gone are the days when preparing Indian food just seemed too intimidating or for weekends only. In The Complete Indian Instant Pot(R) Cookbook, award-winning editor and author Chandra Ram shares 125 recipes from all over India, specifically designed for the Instant Pot(R), that meld Indian ingredients with North American sensibilities. Recipes range from traditional to modern and go beyond the greatest hits that you see in Indian restaurants. You'll find tons of familiar favorites, including Butter Chicken and Chana Masala, less well-known regional dishes like dosas, biryani and dal stews, and contemporary twists on Indian flavors, such as Orange Cumin Salmon and Chocolate Chai Pudding. Chandra takes you through cooking all the parts of an Indian meal, ranging from yogurt and cheese to desserts and everything in between. She also offers suggested meal plans, easy substitutions and tips for building an Indian pantry. Cooking Indian food has never been as approachable, fast or easy!

"Ashley Singh Thomas, founder of the food blog, My Heart Beets, shares 60 mouthwatering North and South Indian recipes in this cookbook. These tried and true recipes will have you spending less time in the kitchen and more time enjoying tasty, aromatic and flavorful food with loved ones. Ashley got her first electric pressure cooker, an Instant Pot, several years ago and it was love at first sight. She found it much easier to use than her slow cooker, her stove top pressure cooker or any other kitchen appliance. Ashley began adapting nearly all of her favorite Indian recipes so that they could be made in an electric pressure cooker and the results of her efforts are in this cookbook. Indian Food Under Pressure includes recipes for many different lentil and rice dishes, vegetables, chicken curries, and meat based stews."--provided by Amazon.com.

Traditional Indian Recipes Quick and Easy!

Delicious Traditional and Modern Recipes for Indian Dishes that are Easy to Make and Healthy for the Body.

Easy Healthy Traditional Indian Recipes Anyone Can Cook At Home

75 Traditional Recipes That Are Easier, Quicker and Healthier

Vegetarian Indian Instant Pot Cookbook

Classic and Modern Indian Recipes for Your Electric Pressure Cooker. Try Healthy and Easy Asian Meals for Everyday

Authentic Indian Recipes for Your Instant Pot

Clean the dust from your Electric Pressure Cooker and let's start cooking mouth-watering meals! Get invaluable experience of cooking delicious Indian meals in your Instant Pot and start to cook tasty homemade stews and braises. This cookbook is dedicated to the delicious traditions of Indian cuisine. Many people are too afraid to try Indian recipes as they feel that it will be too complicated for them, but fear not! Anybody can make an Indian dish with the right ingredients. I have created these recipes with beginners in mind so anyone can learn and enjoy the delicious Indian food. Instant pot made Indian dishes quick and easy. Indian cuisine is one of the most flavored and loved cuisine across the world. The Indian Pressure Cooker Cookbook is an exclusive cookbook you ever seen. We used the most optimal recipes, the preparation of which will take you a little time. In addition, products that are used in our recipes can be easily found at the nearest store. While reading this book you will be able to: -Learn Indian everyday recipes -Learn how to cook quick and easy delicious meals -Get a full cooking guidance -Receive complete list of necessary ingredients Surprise your family! It doesn't matter you are looking for a beginner's guide, look for new ideas for your family dinner or just in search of simple and healthy recipes, you will be inspired by Indian Instant Pot Cookbook! Here's only couple recipes from Instant Pot Cookbook you need to try: -YUMMY KHEEMA -CHICKEN KORMA -DELICIOUS SPINACH DAL -EASY LENTIL RICE PORRIDGE -EASY INDIAN DAL -EASY INDIAN CHICKEN CURRY -VEGETABLE MASALA RICE -And More, More, More... Choose your favorite recipe and start cooking in your Electric Pressure Cooker today! Surprise your family and friends with easy and amazing recipes. Just scroll of the top of the page and GET OPPORTUNITY to try these fabulous recipes!

NATIONAL BESTSELLERThe easiest-to-follow Instant Pot cookbook ever: 100 delicious recipes with more than 750 photographs guiding you every step of the way Jeffrey Eisner's popular Pressure Luck Cooking website and YouTube channel have shown millions of home cooks how to make magic in their Instant Pots. Now Eisner takes the patient, fun, step-by-step approach that made him an online phenomenon and delivers a cookbook of 100 essential dishes that will demystify pressure cooking for Instant Pot users of all abilities--and put an astounding dinner on the table in a flash. Every flavor-filled recipe in this book is illustrated with clear photographs showing exactly what to do in each step. There are no surprises: no hard-to-find ingredients, no fussy extra techniques, and nothing even the most reluctant cooks can't master in moments. What you see is truly what you get, in delicious and simple dishes such as: Mac & Cheese Quick Quinoa Salad French Onion Chicken Eisner's popular Best-Ever Pot Roast Ratatouille Stew And even desserts such as Bananas Foster and Crème Brûlée.

Discover favorite foods from all over India with the Instant Pot! By now, nearly everyone has heard of the Instant Pot, the multi-use programmable pressure cooker that has taken the home cooking world by storm and brought together a community of millions of online followers. With over 5 million Instant Pots sold--and numerous similar programmable cooking devices now joining the market--this time-saving cooking phenomenon is certainly here to stay. The Instant Pot lends itself perfectly to Indian recipes, making flavorful, nutritious Indian fare like dals, legumes and all manner of curries--that typically take a long time to simmer--up to 70% faster than on the stove top. Cookbook author, blogger and cooking teacher Rinku Bhattacharya has put together a collection of 100 authentic recipes that showcase the diversity and range of the foods of India, where every state and region boasts its own unique dishes. Nine chapters cover everything from essentials like key ingredients, spice blends, curry sauces, and yogurt-making, to recipes for breakfasts, rice & grain dishes, lentils, vegetables, seafood, chicken and meat curries, as well as drinks, chutneys and desserts. Nearly all of the recipes are gluten free, and there are plenty of vegetarian and vegan options as well. With step-by-step instructions and color photos throughout, Instant Indian makes Indian cooking easy and fool-proof using all the functions of this popular appliance. Whether you crave idli and sambhar from South India, Khaman Dhokla from Gujarat, Punjabi Butter Chicken, Goan Fish Curry or Bengali Red Lentils, or simply want to discover a new favorite, this cookbook brings the best of India to your table in an instant!

Quick Flavorful Plant-Based Dishes Made Easy Manali Singh, founder of the popular blog Cook with Manali, shares her secrets to making your favorite traditional Indian dishes faster and healthier in your Instant Pot® or other multifunction cooker. And the majority of her wonderfully spiced recipes are also vegan— or can be easily made vegan—so it's perfect for specific diets or anyone who wants to include more plant-based meals in the weekly rotation. Enjoy classics like Matar Paneer and Chana Masala, as well as traditional street foods like Pav Bhaji, a medley of spicy mashed veggies eaten with dinner rolls, and Vegetarian Momos—healthy dumplings steamed to perfection. And don't forget dessert! Indulge in Chai Crème Brûlée or Kalakand, spiced Indian milk fudge. Whether you're new to the Instant Pot® or it's a staple in your kitchen, Manali's 75 recipes will show you how to easily prepare and enjoy authentic favors of Indian cuisine in your own kitchen.

80 Quick and Easy Plant-Based Favorites

150 Plant-based Recipes from Indian Cuisine and Beyond

Classic and Modern Filipino Recipes for Your Electric Pressure Cooker

Classic and Modern Indian Recipes for Your Electric Pressure Cooker. Try Healthy and Easy Asian Meals for Everyday (Asian Instant Pot Cookbook)

Indian Instant Pot Cookbook - Traditional 500 Indian Recipes for Beginners with Vegan and Meat Meals

The Essential Indian Instant Pot Cookbook

Instant Indian

****GET THE KINDLE VERSION FREE WHEN YOU PURCHASE THE PAPERBACK!**** There's nothing quite like the tantalizing flavor of authentic Indian cuisine. The vindaloos, the curries, the xacuti, they all offer a taste as rich as the country's 5,000-year history. Indian spice trade was the motivation behind Christopher Columbus' voyage that led him to discover the American continent. Today, foodies and culinary adventurers go to similar lengths to seek out the real thing. The good news is that you don't have to. With your Instant Pot at hand, you can make real Indian food right in your kitchen with minimal effort. In fact, to produce an authentic Indian dish, you need an arsenal of tools—a rice cooker, a crock pot, perhaps even a stovetop pressure cooker. But the Instant Pot can be the only tool you need, and produces better tasting food. The Indian Instant Pot Cookbook offers: Over 300 delicious Authentic Indian Recipes Common Indian Spice tables and descriptions Brief History of the Diverse flavors Intuitive Categorization for easy browsing Practical tools and guidelines to make using your Instant Pot cooking a breeze Sneak Preview of the Recipes: Chicken Palak Paneer Biryani Basmati Pilau Tandoori Chicken Marathi Spiced Rice Patra ni Maachi Tomato Prawn Masala ***Indian Food has never been this simple!****

The Indian Instant Pot Cookbook: Simple Recipes for Authentic Indian Flavor how simple and delicious traditional Indian cuisine can be. This Indian Instant Pot Cookbook offers fast and easy takes on classic Indian dishes. All designed to be cooked in your electric pressure cooker.

Make Indian meals at home with vegetarian recipes for your Instant Pot The Instant Pot makes it quicker and easier than ever before to cook up hearty dal, fluffy rice dishes, savory curries, and other meatless meals that capture the unique flavors of India. From restaurant favorites to regional home-cooking classics, this Instant Pot vegetarian cookbook is filled with recipes for a wide variety of meat-free Indian dishes that can be made entirely in your Instant Pot. Every recipe includes realistic time estimates that account for every step of the cooking process, including pressure-build and pressure-release time. Inside this Indian Instant Pot vegetarian cookbook, you'll find: An Indian cooking primer--Learn how to stock your kitchen with common Indian ingredients and adapt traditional cooking techniques, like tadka (tempering) and bhunao (sautéing), to the Instant Pot. Quick dishes--Many of the meals in this Instant Pot vegetarian cookbook come together in less than 45 minutes, and you'll find convenient labels for super-fast recipes that take 30 minutes or less from prep to table. Sample menus--Find menu suggestions for everyday lunches and dinners, dinner parties, holiday celebrations, vegan meals, and more in this Instant Pot vegetarian cookbook. Staple recipes--Make your own Indian essentials from scratch, including ghee, paneer, peanut chutney, and garam masala. Unlock the flavors of Indian cooking with help from this easy Instant Pot vegetarian cookbook. This Indian Instant Pot is a game-changer to Indian cooking. Indian ingredients and Instant Pot sensibilities are blended on these pages creating the ultimate mix of simplicity and authenticity for any home cook. Designed to work well for any experience level this cookbook is a smart and creative choice for Indian cooking novices and experts alike.

The Filipino Instant Pot Cookbook

200 Recipes Indian Instant Pot Cookbook

Modern and Classic Recipes for the Instant Pot®

Instant Pot Asian Pressure Cooker Meals

200 Traditional Indian Recipes Made Easy

Authentic Indian Cooking with Your Instant Pot

Classic and Innovative Recipes for the Home Cook

Join Vegan Richa's Instant Pot revolution with brand new techniques to level up your favorite plant-based meals Welcome to Vegan Richa's kitchen, where hearty flavors and easy recipes are your passport to delicious, satisfying meals every day of the week. Whether you are an Instant Pot™ pro or newbie, you'll learn how to save time and maximize the potential of your Instant Pot™ with Richa's inventive new techniques for layered pot-in-pot cooking (Crunchwraps!) one-pot meals (Spicy Peanut Noodles in minutes) dump-and-done meals (comforting Wild Rice Soup and Chana Masala—no sautéing) roasting and caramelizing (Mushroom Gyros) and much more! With 150 recipes from a range of global cuisines highlighting an abundance of whole foods, vegetables, and legumes, minimal oil, and no processed ingredients, you'll use your Instant Pot for everything from breakfasts (Egg Sandwiches) to desserts (yes, cake!) to Richa's fan favorite regional Indian specialties. Complete with myriad adaptations, swaps for allergies and special diets, and full nutritional information, Vegan Richa's Instant Pot™ Cookbook is your go-to guide for healthful, flavor-forward meals that are a breeze to get to the table.

Traditional Indian cuisine: Indian food is loved and known for centuries because of its unique taste and use of amazing ingredients and spices. The beauty of Indian cuisine lies in the fact that it has so much variety that you will be astonished and delighted at the same time. The touch of different ethnicities, places and cultures reflects in every single dish. Name any vegetarian dish and you'll get to know about so many different varieties from North to South. Ask for meat dishes and you will be blown away by different curries, rice dishes, kebabs and so much more. Street food, snacks and desserts have their own place. It's like a whole new world! As you have heard, "food has no boundaries", Indian cuisine has made its mark everywhere and you can taste authentic Indian dishes right at home. However, preparing good food at home is time consuming. It even gets intimidating at times when you want to try new recipes, let alone trying recipes with complicated steps and a lot of ingredients. This book aims at presenting recipes in a simple way to save time and enjoy authentic flavors of Indian cuisine. Whether you are new to Indian cooking techniques and recipes or a seasoned cook, you will learn how to use Instant Pot to make delicious Indian food following simple steps. Instant Pot has become a savior in terms of saving kitchen space, your time and extra efforts in cooking. You can cook tons of dishes in just one pot and save yourself the trouble of using different utensils. It offers different functions and works as an electric pressure cooker, rice cooker, slow cooker, warmer, steamer, sauté pan and yoghurt maker. Even if you are a beginner, start by trying very simple dishes that you like. Practice, practice and practice! That is how you will be able to make good use of your Instant Pot to surprise your friends and family with delectable Indian food. There is one more aspect of using Instant Pot. If you are living away from home and miss the love and food you enjoyed at home, prepare food in your Instant Pot. It will help you in recreating that flavor and aroma you miss so much! Indian food is all about creating and recreating beautiful memories, putting all the love and flavor in the dishes you make. It will bring you closer to home. Be cheerful because this book will guide you with easy recipes for mealtimes, snacks and desserts. Cooking Indian food with Instant Pot is something you will enjoy, once you get the hang of it. It is not simply another tool or gadget you buy enthusiastically but can't make proper use of it. Rather, it makes cooking easy. Learn to use this convenient tool to make a variety of dishes. Then you won't have to eat at restaurants to enjoy that authentic flavor. Homemakers can save time to focus on other pending tasks. If you are a student or you can't make time for cooking because of your job, using Instant Pot is an easy solution. Whatever you do, read this book to try easy recipes so that you don't have to spend too much time in the kitchen. This book is all about loving food and passing on that love to others without making things complicated. Keep it simple and enjoy amazing Indian dishes!

Discover Instant Pot cookbook filled with 500 best Indian Instant Pot recipes Cooking in an Instant Pot is such a fun activity. You can cook all your favorite meals with minimum effort and time consumption. The meals you make using the Instant Pot taste so delicious and they are all so rich and flavored. In this Indian Instant Pot cookbook you'll discover classic and modern Indian recipes India is all about cultures, occupations, soils, religions, flavors and textures. Indian cuisine is a diverse and such an exotic one. It's a cuisine, full of intense tastes and colors. The ingredients you get to use in Indian cuisine combine perfectly, and the dishes are all spiced and flavored. The recipes in this Instant Pot cookbook are simple to prepare and average about 30 minutes prep time. Who doesn't love saving time in the kitchen If you choose to cook Indian meals, you'll need this Indian Instant Pot cookbook! The Instant Pot is a game-changer for Indian cooking - it replaces a slow cooker, yogurt maker, pressure cooker, bread proofer and steamer. With this Instant Pot cookbook preparing Indian food is easier and healthier. These Indian Instant Pot recipes will help you expand your love of Indian cooking! Inside this Instant Pot cookbook, you'll find recipes for breakfast, lunch, dinner and desserts. Check out some of the recipes: Carrot Rasam and Moong Dal Turmeric Salmon and Lime Sauce Cucumber and Mango Salad Chicken, Zucchini and Mushrooms Curry Cranberries with Pistachios Cream Get your copy of Indian Instant Pot cookbook right now and start cooking!

Discover how simple and delicious traditional Indian cuisine can be. The Indian Instant Pot Cookbook offers fast and easy takes on classic Indian dishes—all designed to be cooked in your electric pressure cooker. Whether you're new to Indian food or looking to experiment at home, The Indian Instant Pot Cookbook keeps things simple with limited-ingredient, quick-fix recipes for everything from Basmati Pulao to Chicken Tikka Masala. Learn how to properly use your Instant Pot, stock up essential spices, substitute ingredients, and more. Indian cuisine made easy—This Instant Pot cookbook shows you how to speed up your cooking with simple recipes that don't sacrifice flavor, plus lists of must-have ingredients and equipment. Who needs restaurants? Let the Indian Instant Pot Cookbook show you how to start making delicious curries and more at home.

50 Traditional Indian Dishes Made Quick and Easy

500 Modern and Traditional Recipes. Ultimate Pressure Cooker Indian Cookbook for Beginners and Pros

Instant Pot Miracle Vegetarian Cookbook

100 Simple and Delicious Recipes for Your Instant Pot

Indian Instant Pot Cookbook

Indian Food Under Pressure

Best Instant Pot Cookbook

Indian Instant Pot Recipes Do you want to try cooking traditional Indian recipes? Are you looking for a way to make cooking an Indian meal easier? Have you been dying to put your Instant Pot to use for traditional, tasty recipes? Then this book is for you! This book can help you to cook traditional, tasty Indian recipes with easy ingredients without sacrificing flavor! Indian cooking often takes hours to prepare and cook, but with your instant pot, there's no reason to slave in the kitchen. In this book, you won't be cutting corners to shave off the time. Instead, you'll learn traditional recipes that will delight your taste buds and your guests! From vegetarian recipes to drinks and dessert, you'll find there's a recipe for everyone.

Do you like Indian food but think it is too complicated to cook? Do you like experimenting with different cuisines and feed your loved ones? Are you looking for a good alternative as opposed to spending a whole lot of money at your neighborhood Indian restaurant? If your answer to any or all of these questions is yes then you have come to the right place. This book is a culinary delight for anyone who wants to try their hand at mastering Indian dishes. Often considered the most complicated yet delicious cuisine across the world, Indian food is all about the perfect balance of the spices and traditional ingredients, which mostly stay away from preserved meats or artificial flavors. Indian cooking is all about using wholesome and fresh ingredients, making it one of the most nutritious meals. This book is perfect for everyone who is trying to learn the basics of Indian cooking using an Instant pot. In the course of this book, you will learn: Traditional Indian Breakfast recipes Traditional Indian Soup recipes Traditional Indian street food recipes Traditional Indian vegetarian recipes Traditional Indian dinner and lunch recipes Traditional Indian Rice and lentil recipes Traditional Indian Dessert recipes You get the best of Indian cooking in one book, and that too in a simplified manner that can be cooked in an Instant pot, so you don't spend hours cooking an elaborate meal. So what are you waiting for? Click on the buy now button and get whipping some delicious spicy and aromatic meals that will add some feathers to your culinary hat.

Fully authorized by Instant Pot—brand new recipes from the best-selling author of Indian Instant Pot Cookbook and The Keto Instant Pot Cookbook Indian Instant Pot Cookbook by Urvashi Pitre is already one of the top-selling cookbooks in its category. Now Pitre turns her sights to all kinds of boldly flavored and internationally-themed recipes—Mexican, Thai, Moroccan, and more—with Instant Pot Fast & Easy, fully authorized by Instant Pot. Just like fans have come to expect, Pitre's incredibly well-tested recipes will work perfectly every time, and of course taste great too. And because these are Instant Pot recipes, dishes like Japanese Chicken Curry, Chinese Steamed Ribs, and Mexican Pulled Pork are ready in a fraction of the time they would take using traditional cooking methods. As with all of Pitre's recipes, the focus is on whole foods instead of artificial convenience ingredients, so the recipes are delicious, easy, and healthful too.

Modern Techniques for Timeless Indian Flavor Bring the complex flavors and alluring aromas that are the benchmarks of Indian cooking into your kitchen with this diverse collection of mouthwatering recipes. Vasanti leverages the benefits of the Instant Pot® to elevate your favorite dishes, imparting layers of flavor to beloved masalas and curries in less time than the traditional preparation. These recipes save you hours of marinating meats and simmering stews, making elaborate Indian dishes accessible for everyone—even on a weeknight. Vasanti’s Indian heritage and smart techniques are reflected in every recipe, whether you’re after an authentic dal or a fresh spin on popular street foods. And the wide array of flavors is as varied as the country itself, encompassing the rich traditions of different regions. Best of all, many of the dishes include variations that let you tailor them to your diet or preferences, stretching the number of recipes to way beyond what’s in the table of contents. With chapters on warming soups and stews, hearty rice and grain dishes, decadent desserts and essential spice blends, this indispensable guide to Indian cooking is packed with options for every appetite and occasion. And once you experience how flavorful it is to cook with the Instant Pot®, you’ll wonder how you ever lived without it!

Madhur Jaffrey’s Instantly Indian Cookbook

The Indian Instant Pot Recipes Cookbook

75 Modern Recipes for Your Pressure Cooker, Slow Cooker, and Instant Pot

130 Traditional and Modern Recipes

Classic Foods from Every Region of India Made Easy in the Instant Pot

Indian Instant-Pot Cookbook

Simple Recipes for Authentic Indian Flavor

The Indian Instant Pot Cookbook is your essential source for quick, flavorful, and healthy everyday recipes. Covering every meal of the day these timeless staple recipes will give you the ease you have been always striving for in your cooking! Discover favorite-ever Indian cuisine classics with this cookbook that has 500 recipes to cook through. Pick something new every day and follow step by step directions to use all the available functions of Instant Pot cooker. Written for families and busy individuals this Instant Pot cookbook combines the simplicity of home cooking and restaurant-quality taste. The reasons for the vitality of Indian food in your well-being are the following: assists with digestive functions; provides essential vitamins and minerals; improves your metabolism; betters cardiovascular health when properly prepared; contributes to the serotonin release into the bloodstream; offers the highest nutritional content due to the use of fresh ingredients. The Indian Instant Pot cookbook makes home cooking simple, tasty, and healthy. It brings much-needed convenience to everyday food preparations and becomes the manual you can rely upon. Whether you plan to try new Indian recipes, learn how to cook at home, or simply add more vegetables to your daily ration this cookbook has got you covered. The moment you taste these hearty main dishes, indulging desserts, nutritive meat recipes, they will become your new favorites. If you are on the fence about trying Indian cuisine, get the book now!

The Best Indian Instant Pot Cookbook for Quick and Easy Cooking That We Can’t Live Without! Have no time to make slow-cooking but totally delicious Indian meals? Is your trashcan overflown with delivery boxes? Don’t want to overpay at expensive restaurants? Forget about it with Instant Pot. The electric pressure cooker breaks all the rules of traditional Indian cooking making it a way easier, faster, and healthier. Cook with our book, which offers you 105 authentic recipes of Indian cuisine for Instant Pot: from Rava Dhokla to Chicken Biryani Rice. From this cookbook you will get: Fast-cooking - no more long-cooking process. You will need only an hour and a half to cook the most time-consuming dish Harmony of spices - the main secret of Indian dishes. Instant Pot allows spices to give all of their taste and fragrance to the meal Vegetarian recipes - The Indian kitchen is perfect for all types of vegetarians Tips for beginners - you don’t need to be a pro to cook amazing Indian food The phone number of food delivery will be the last in your call history from the moment you start to cook with this book. Use these healthy and easy recipes and start cooking today

The Best Indian Instant Pot Cookbook for Quick and Easy Cooking That We Can’t Live Without! Have no time to make slow-cooking but totally delicious Indian meals? Is your trashcan overflown with delivery boxes? Don’t want to overpay at expensive restaurants? Forget about it with Instant Pot. The electric pressure cooker breaks all the rules of traditional Indian cooking making it a way easier, faster, and healthier. Cook with our book, which offers you 105 authentic recipes of Indian cuisine for Instant Pot: from Rava Dhokla to Chicken Biryani Rice. From this cookbook you will get: Fast-cooking - no more long-cooking process. You will need only an hour and a half to cook the most time-consuming dish Harmony of spices - the main secret of Indian dishes. Instant Pot allows spices to give all of their taste and fragrance to the meal Vegetarian recipes - The Indian kitchen is perfect for all types of vegetarians Tips for beginners - you don’t need to be a pro to cook amazing Indian food The phone number of food delivery will be the last in your call history from the moment you start to cook with this book. ***Please note: Book is available in 2 Paperback formats - Black and White and Full color. Choose the best for you *** full-color edition - Simply press "See all formats and versions" above the price. Press left from the "paperback" button black and white version - is the default first Click "Buy Now" and start cooking today!

"To truly appreciate and understand Filipino dishes, you have to understand the evolution of the spices, the nuances of the flavor profiles, the land from which these dishes were birthed. That’s what this book provides. This is not just a book of recipes: this is a book about our story." --Pati Navalta Poblete, Editor-in-Chief, San Francisco Magazine No cuisine and appliance are better suited for one another than Filipino food and the Instant Pot. From classic dinner staples like the traditionally sour Sinigang na Baboy (pork tamarind soup) to sweet treats like Putong Puti (steamed rice cake), the rich flavors of Filipino food are typically unlocked through a long braise or boil, a delicate steam, or some other treatment by moist heat. Fortunately, this is exactly what the Instant Pot does best. The Filipino Instant Pot Cookbook is written by six home cooks who set out to explore their Filipino heritage and intimate family histories, one dish at a time. The result is a collection of over 75 heartfelt Filipino recipes, all carefully translated for preparation in today’s most essential piece of kitchenware, the Instant Pot. Just as Filipino food is now a mainstay in the consciousness of foodies from around the world, The Filipino Instant Pot Cookbook is an absolute must-have for every modern home cook. It is written with humor and heart, and lined with beautifully styled photography that will trigger a warm sense of nostalgia. Praised by the Culinary Director of the Filipino Food Movement, the President Emeritus of the Filipino American National Historical Society, and chefs from around the world, The Filipino Instant Pot Cookbook will help any home cook step into a kitchen and create great Filipino food for any setting, without breaking the bank... or the clock. Whether you’re cooking for a raucous affair featuring the tableside chatter of an entire extended family or a simple, quiet comfort-meal under your favorite blanket on the couch, The Filipino Instant Pot Cookbook will have you covered.

Traditional 500 Indian Recipes for Beginners with Vegan and Meat Meals

The Complete Indian Instant Pot Cookbook

Vegan Richa’s Instant PotTM Cookbook

Instant Pot Vegan Indian Cookbook

Authentic Recipes Made Quick and Easy

More than 100 Easy Meatless Meals for Your Favorite Kitchen Device

Over 150 Traditional and Modern Recipes

Instant Pot Asian Pressure Cooker Meals shows you how to cook more than 60 Asian dishes at home using healthy, inexpensive ingredients and your Instant Pot! In this cookbook, Asian-American food expert Patricia Tanumihardja shows you how to buy fresh ingredients, condiments and spices from your local supermarket, farmers market or health food store on a budget, then how to use them to prepare delicious and flavorful Asian dishes using an Instant Pot. The author takes you through all the basics—including making rice and soup stocks—then shows you how to prepare all the popular dishes you love, including: Sweet and Sour Pork (Chinese) Lemon Teriyaki Chicken (Japanese) Kalbijjim Braised Beef Short Ribs (Korean) Chicken Adobo (Filipino) Pho Chicken Noodle Soup (Vietnamese) Pad Thai Rice Noodles (Thai) Red Lentil Dal with Dates and Caramelized Onions (Indian) To round off the menu, Tanumihardja even presents a handful of popular Asian desserts and snacks. Sticky rice with mango or Filipino caramel flan? As the author reveals, everything is possible in your Instant Pot, and this cookbook shows you how to do it!

The temptation to dine out when the cravings for ethnic and exotic cuisines strike is no longer necessary. The Indian Instant Pot Cookbook combines the pressure cooker with the classic and favorite Indian foods to give readers a healthier and easier way of preparing authentic South Asian meals. Come Join Savour Press and our contributing author Amit Singh as we share the secrets of creating tantalizing Indian dishes of a wide variety.

Clean the dust from your Electric Pressure Cooker and let’s start cooking mouth-watering meals!Get invaluable experience of cooking delicious Indian meals in your Instant Pot and start to cook tasty homemade stews and braises.This cookbook is dedicated to the delicious traditions of Indian cuisine. Many people are too afraid to try Indian recipes as they feel that it will be too complicated for them, but fear not! Nobody can make an Indian dish with the right ingredients. I have created these recipes with beginners in mind so anyone can learn and enjoy the delicious Indian food. Instant pot made Indian dishes quick and easy. Indian cuisine is one of the most flavored and loved cuisine across the world.The Indian Pressure Cooker Cookbook is an exclusive cookbook you ever seen. We used the most optimal recipes, the preparation of which will take you a little time. In addition, products that are used in our recipes can be easily found at the nearest store.While reading this book you will be able to: Learn Indian everyday recipes Learn how to cook quick and easy delicious meals Get a full cooking guidance Receive complete list of necessary ingredients Surprise your family!It doesn't matter you are looking for a beginner's guide, look for new ideas for your family dinner or just in search of simple and healthy recipes, you will be inspired by Indian Instant Pot Cookbook!Here's only couple recipes from Instant Pot Cookbook you need to try: YUMMY KHEEMA CHICKEN KORMA DELICIOUS SPINACH DAL EASY LENTIL RICE PORRIDGE EASY INDIAN DAL EASY INDIAN CHICKEN CURRY VEGETABLE MASALA RICE And More, More, More... Choose your favorite recipe and start cooking in your Electric Pressure Cooker today!Surprise your family and friends with easy and amazing recipes.Just scroll of the top of the page and GET OPPORTUNITY to try these fabulous recipes!

Instant Pot is an essential kitchen appliance for those seeking a way to prepare their meals quickly and healthy. Indian cuisine is believed to be one of the most popular of a kind. To get these two together means make it simple and make it tasty with your everyday cooking. The flavorful diversity of Indian cuisine made right is that this cookbook offers to its readers. Best way to cook rice? Simplest Indian dessert? Both of them in here!

Instant Pot Fast & Easy

Dinner in an Instant

The Step-by-Step Instant Pot Cookbook

Traditional and Gourmet Indian Recipes Made Simple and Easy

The Ultimate Indian Instant Pot Cookbook

Indian Instant Pot

Fast, Fresh & Affordable

Traditional Indian cuisine comes to your very modern Instant Pot.Discover how simple and delicious traditional Indian cuisine can be. The Indian Instant Pot Cookbook offers fast and easy takes on classic Indian dishes?all designed to be cooked in your electric pressure cooker.Whether you re new to Indian food or looking to experiment at home, The Indian Instant Pot Cookbook keeps things simple with limited-ingredient, quick-fix recipes for everything from Basmati Pulao to Chicken Tikka Masala. Learn how to properly use your Instant Pot, stock up essential spices, substitute ingredients, and more.

Inspired by her viral New York Times article "Why Do Cooks Love the Instant Pot(R)? I Bought One to Find Out," Melissa Clark's Dinner in an Instant has all new recipes that bring her signature flavor-forward dishes to everyone's favorite countertop appliance. Dinner in an Instant gives home cooks recipes for elevated dinners that never sacrifice convenience. Beloved for her flawless recipes, Melissa Clark turns her imagination to the countertop appliances that have won American hearts from coast to coast. Recipes include Fresh Coconut Yogurt, Japanese Beef Curry, Osso Buco, Smoky Lentils, Green Persian Rice with Tahdig, and Lemon Verbena Cr me Brulee. Dinner in an Instant provides instructions when possible for making the same dish on both the pressure cooker and slow cooker settings, allowing home cooks flexibility. Symbols guide the reader toward Paleo, Vegan, Vegetarian, and Gluten Free dinners. Fresh, approachable, and classic, Dinner in an Instant is Melissa Clark's most practical book yet.

You're About To Discover The #1 Secret To Indian Instant Pot Recipes With This Simple and Healthy Traditional Indian Dishes Made with Instant Pot and Other Electric Pressure Cookers If you love spicy food, you would definitely love Indian food; Indian food not only looks great but also tastes amazing. While most of us would love to whip up some tasty food, and even try out Indian recipes, the downside is that we may not have too much time on our hands. So, what do you do in such an instance. Not to worry because thanks to an instant pot or any electric pressure cooker, you can get your hands on, you can prepare whatever meals you love in the shortest time possible. With an instant pot, you can try out all those meals you have loved to try but you did not just have enough time to do that. If you are feeling experimental, you can also try out Indian food. This book will focus on tasty Indian recipes that you can prepare in your instant pot or any other electric pressure cooker. When you purchase the "Indian Instant Pot Cookbook" today, you'll save \$3 off the regular price and get it for a limited time discount of only \$9.99! This discount is only available for a limited time! That's not all... we're also throwing in a Free Cooking e-book guide that will help you to acquire the knowledge needed to prepare daily meals that will contain the proper sustenance for each member of your family, teach you how to buy your food judiciously and prepare and serve it economically and appetizingly, and also instill in you such a love for COOKING that you will become enthusiastic about mastering and dignifying this art! This bonus is only available for a limited time! No questions asked, money back guarantee! Go to the top of the page and click the orange "Add to Cart" button on the right to order now! Tags: indian instant pot cookbook, indian instant pot cookbook by urvashi pitre, indian instant pot cookbook adam cook, indian instant pot cookbook becci, indian instant pot cookbook becci bobson, indian instant pot cookbook by lalita gupta, indian instant pot, indian instant pot cookbook, indian instant pot cooking, indian instant pot cookbook by urvashi pitre, indian instant pot cook book, indian instant pot 101 traditional indian recipes made easy and fast, indian instant pot alex hansh, indian instant pot cookbook adam cook, indian instant pot cookbook becci, indian instant pot cookbook becci bobson, indian instant pot cookbook by lalita gupta, indian, indian cookbook, indian cookbook free, indian cookbook book for american, indian cooking, indian cooking unfolded, indian vegetarian cooking from an american kitchen, indian cookbook instant pot, indian instant pot cookbooks, instant pot cookbook indian, instant pot cookbooks indian, indian vegetarian instant pot cookbook, indian vegetarian cookbook instant pot, the indian instant pot cookbook, south indian instant pot cookbook, instant pot indian cookbooks, indian instant pot cookbook by urvashi pitre, instant pot indian vegetarian cookbook, instant pot cookbook vegetarian indian, indian instant pot cookbook vegetarian, vegan indian instant pot cookbook, vegetarian indian instant pot cookbook, instant pot cookbook indian food, indian cookbook for instant pot, instant pot indian food cookbook, indian food instant pot cookbook, instant pot indian recipe cookbook, instant pot cookbook indian vegetarian, instant pot cookbook indian recipes, instant indian pot cookbook, instant pot vegetarian cookbooks indian, instant pot vegetarian indian cookbooks, indian instant pot cookbook lalita gupta, cookbooks for instant pot indian, cookbook instant pot indian food, instant pot vegan indian cookbooks, instant pot south indian cookbook, indian instant pot cookbook traditional indian dishes, instant pot indian vegetarian food cookbook, instant pot indian food cookbook vegetarian, instant pot cookbook

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The Indian Instant Pot Cookbook

Vegetarian Indian Cooking with Your Instant Pot

Authentic Flavors and Modern Recipes for Your Electric Pressure Cooker

Traditional Indian Recipes for Beginners with Vegan and Meat Meals

Traditional Indian Dishes Made Easy and Fast-Recipes That Anyone Can Follow

The Vegan Instant Pot Cookbook

The New Indian Instant Pot Cookbook

A new and vibrant vegan cookbook authorized by Instant Pot, from the creator of the Rainbow Plant Life blog. With food and photos as vivid, joyous, and wholesome as the title of her popular cooking blog--Rainbow Plant Life--suggests, Nisha Vora shares nourishing recipes with her loyal followers daily. Now, in her debut cookbook, she makes healthy, delicious everyday cooking a snap with more than 90 nutritious (and colorful!) recipes you can make easily with the magic of an Instant Pot pressure cooker. With a comprehensive primer to the machine and all its functions, you, too, can taste the rainbow with a full repertoire of vegan dishes. Start the day with Nisha's Homemade Coconut Yogurt or Breakfast Enchilada Casserole, then move on to hearty mains like Miso Mushroom Risotto, and even decadent desserts including Double Fudge Chocolate Cake and Red Wine-Poached Pears. The Vegan Instant Pot Cookbook will quickly become a go-to source of inspiration in your kitchen.

Traditional Indian cuisine comes to your very modern Instant Pot.Discover how simple and delicious traditional Indian cuisine can be. Indian Instant Pot Cookbook offers fast and easy takes on classic Indian dishes—all designed to be cooked in your electric pressure cooker. Whether you're new to Indian food or looking to experiment at home, Indian Instant Pot Cookbook keeps things simple with limited-ingredient, quick-fix recipes for everything from Basmati Pulao to Chicken Tikka Masala. Learn how to properly use your Instant Pot, stock up essential spices, substitute ingredients, and more.

100+ all-new meatless recipes for the Instant Pot by the best-selling author of Indian Instant Pot and Instant Pot Fast & Easy Urvashi Pitre, author of best-selling cookbooks such as Indian Instant Pot Cookbook, The Keto Instant Pot Cookbook, and Instant Pot Fast & Easy, is back with her latest Instant Pot collection featuring 100 boldly flavored vegetarian and vegan recipes. Unlike with many other vegetarian cookbooks, you won't find esoteric ingredients like seitan, tempeh, and fake meats. Instead, the emphasis is on fresh, whole foods that everyone in the family will enjoy, even meat eaters, from Mexican, French, Greek, Thai, and Indian cuisines, to name just a few. The recipes have been impeccably tested, as are all of Pitre's recipes, so they will work right every time with a minimum amount of fuss. Dishes like Eggplant Parmigiana Pasta, Harissa Bean Stew, Butternut-Ginger Soup, and Hot Fudge Pudding Cake use whole, plant-based ingredients and come together for an indulgent and satisfying meal, making this an essential purchase for Instant Pot fans--vegetarian or not.

Instant Pot, one of the most revolutionary and innovative cookers which has redefined the way Indian food has always been cooked. It is the new craze and a style statement in most of the modern Indian homes today. From chefs to housewives, from large hotels and resorts to small kitchens, Instant Pot has made its place everywhere. It has not only made cooking convenient and quick, but it has also kept the nutritive value of the dish prepared in it, intact. Instant Pot is a single kitchen appliance that does the work of many appliances together, it has a steamer, a yogurt maker, a pressure cooker and a rice cooker, all blended in one appliance. It takes lesser time to cook and prepares every dish exceptionally well. It has overcome many of the flaws of the traditional pressure cooker and has empowered Indian cooking, making it more convenient yet simple. Instant pot has functions which suit every lifestyle, be it a small house, a resort or even a large multi-cuisine hotel. It prepares all Indian Veg, Non-Veg, Rice, Dals, vegetable and desserts with ease, so you do not have to change appliances while making a single dish. Instant Pot speeds up cooking by 2-6 times and saves up to 70% energy that otherwise goes into cooking various dishes. These are smart, multi-use, programmable pots designed to save the time of home-makers and chefs, they are safe and a dependable kitchen appliance and an affordable one too. When you browse through the book, you will get to know some of the most delectable yet easy to make Indian Veg and Non-veg recipes using the Instant Pot. Along with these, you will also learn how to prepare few exotic Dals and curries along with a chance to prepare palatable desserts. Try Instant Pot recipes today and amaze your guests with your culinary skills!

100 Simple Recipes for Spectacular Results -- with Photographs of Every Step

Healthy and Delicious Traditional Indian Dishes Made Easy and Quick with Instant Pot Electric Pressure Cooker

Simple and Healthy Traditional Indian Dishes Made with Instant Pot and Other Electric Pressure Cookers

Traditional 160 Indian Recipes For Breakfast, Lunch, Side Dish for Beginners with Vegan and Meat Meals

Wholesome, Indulgent Plant-Based Recipes

Traditional Indian Dishes Made Easy and Fast

With an electric pressure cooker, you can cook up all your family's favorite dishes in a fraction of the time...chicken & dumplings, barbecue pulled pork, even down-home green beans that taste like they cooked all day.

"This is a Borzoi Book published by Alfred A. Knopf."

"The only Instant Pot cookbook the world still needs ... Full of those timeless Indian recipes Jaffrey is known for ... The flavor to ease factor ratio in these recipes is undoubtedly high, and, as always, Jaffrey's calm, nurturing voice guides you through each step." —Priya Krishna, Bon Appetit Master Indian cooking at home with more than seventy recipes from the multi-James Beard Award-winning author who is revered as the "queen of Indian cooking" (Saveur). Here she shares inviting, easy-to-follow recipes—some entirely new, others reworked classics—for preparing fantastic Indian food at home. While these dishes are quick and easy to prepare, they retain all the rich complexity for which Jaffrey's food has always been known, making this the only Indian cookbook with recipes designed for the Instant Pot you'll ever need. RECIPES: From classics like butter chicken and buttery dal to new sure-to-be-favorites like kale cooked in a Kashmiri style and Goan-style clams, these recipes capture the flavorful diversity of Indian cuisine. EASY-TO-FOLLOW: Written with the clarity and precision for which Jaffrey has always been known, these are flavor-forward recipes that make the most of the Instant Pot's unique functionality. A DIFFERENT KIND OF COOKBOOK: Rather than simply adapting recipes for one-pot cooking, Jaffrey has selected the essential dishes best suited for preparing using the Instant Pot, and created some all-new delectable dishes that make the most of its strengths. BEYOND THE INSTANT POT: Also included are thirteen bonus, no-special-pot needed recipes for the chutneys, salads, and relishes you need to complete any Indian meal. Think avocado-radish salad, fresh tomato chutney, and yogurt and apple raita. SPICES AND SPECIAL INGREDIENTS: Jaffrey provides a list of pantry essentials, from asafoetida to whole spices, as well as recipes for her own garam masala blend and more. TIPS: Here too is Jaffrey's advice on the best way to make rice, cook meat and fish in your Instant Pot, and more, based on her own extensive testing.