



The Original
GREEN PAN™



WELCOME TO SLOW COOKED FLAVOR

Helpful recipes to make the most out of
your Greenpan Slow Cooker







HEALTHY COOKING STARTS WITH GREENPAN

**This cutting-edge coating brings healthy
ceramic nonstick to the countertop.**

Our Thermolon™ Volt coating is free of PFAS, PFOA, lead, and cadmium to bring healthy, toxin-free cooking anywhere with an outlet. Specially designed to withstand the strain of modern appliances, this diamond-infused ceramic nonstick doesn't break down the way traditional coatings do. It's extra tough, cleans easily, and makes any meal healthier.

We are proud of the things we don't put in
our kitchen appliances.



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APPLE BREAD PUDDING

Fall in love with bread pudding all over again—we swap classic bread for buttery croissants, add in plenty of apples and golden raisins, and slow cook it to creamy perfection. Top with vanilla ice cream and a sprinkle of toasted nuts and discover dessert Nirvana.

SERVINGS: 8

PREP TIME: 20 MINS

COOK TIME: 3.5 HRS

INGREDIENTS

- 10 cups 1 inch cubes of day old croissants (from 6 to 8 croissants)
- 3 large firm apples, (such as honeycrisp, fuji or granny smith), cored and cut in ½ inch dice
- ½ cup golden raisins
- 2 cups whole milk
- 1 cup heavy cream
- 6 eggs
- 1 cup turbinado sugar
- 2 tbsp. unsalted butter, melted
- 1 tsp. ground cinnamon
- 1 tsp. vanilla extract
- ½ tsp. ground cardamom
- ½ tsp. kosher salt
- vanilla ice cream, to serve
- chopped pecans or walnuts, toasted, to serve

RECIPE

1. Place the cubed croissants, apples and golden raisins in the Premiere Slow Cooker.
2. In a medium mixing bowl, whisk together the milk, heavy cream, eggs, sugar, melted butter, cinnamon, vanilla and cardamom until evenly combined into very smooth custard.
3. Pour the wet ingredients over the croissants, apples and raisins and stir to evenly combine. Allow the mixture to sit for 15 to 20 minutes to give the custard a chance to soak into the croissants. If any areas seem dry after 20 minutes, stir one more time.
4. Level the entire mixture, cover, and select the Low Heat Slow Cook Mode on the Premiere Slow Cooker. Cook for 3 to 3.5 hours until the custard has fully set. To test, insert the blade of a paring knife into the very center of the bread pudding and see if it comes out clean when removed. If there is a lot of liquid, cover and cook another 30 minutes.
5. Serve warm, topped with a scoop of ice cream and small sprinkling of chopped nuts if desired.

QUICK TIPS

Pick Your Favorite Apples —our recipe works great with everything from Gala to Granny Smith, Braeburn to Pink Lady.

No Turbinado Sugar? No problem! Just sub in light brown sugar or a blend of equal parts granulated and dark brown sugar.

BEEF STEW

A little prep in the morning and an all-day simmer in your Premiere Slow Cooker delivers steaming bowls of hearty beef stew by dinnertime. Our recipe is sure to be a go-to favorite for soul-satisfying family meals all year round.

SERVINGS: 8 TO 10
PREP TIME: 30 MINS
COOK TIME: 7 TO 8 HRS

INGREDIENTS

- 2 pounds beef chuck, cut into 1 ½-inch pieces
- 1 ½ tbsp. kosher salt
- 1 ½ tsp. fresh ground black pepper
- ¾ cup all-purpose flour, divided
- 3 tbsp. vegetable or canola oil
- 1 pound fingerling potatoes, halved lengthwise
- 8 ounces cremini mushrooms, halved
- 3 medium carrots, peeled, cut into 1-inch pieces
- 1 medium onion, medium dice
- ¼ cup tomato paste
- 1 cup red wine
- 2 cups low-sodium beef stock
- 3 sprigs fresh thyme
- 2 bay leaves
- ½ cup roughly chopped fresh parsley leaves, for garnish

RECIPE

1. Remove the beef from the refrigerator and place in a large mixing bowl. Pat the beef dry with paper towels, then season with the salt and pepper. Add half of the flour into the bowl and stir with a wooden spoon to evenly coat all the beef with the flour.
2. Select the Brown/Saute mode on the Premiere Slow Cooker, set the temperature to 400°F and the timer to 20 minutes. Pour in 2 tbsp. of the oil and allow it to come to temperature, until lightly shimmering.
3. Once the oil is hot, start placing the beef into the pan one piece at a time using kitchen tongs, taking care to shake off any excess flour from each piece before setting it in the pan. Take care not to overcrowd the pan as this will keep the beef from getting a proper sear. Cook the beef for about 3 minutes, or until deeply browned. Flip and cook another 3 minutes or so on the side. As each piece browns, remove it to a large mixing bowl, and keep adding new pieces until all the beef is seared and transferred to the bowl.
4. Select the Low Heat Slow Cook mode and set the timer for 8 hours. Add the potatoes, mushrooms, carrots, onion, tomato paste and a pinch of salt and pepper, stirring to combine. Cook the tomato paste for 3 to 4 minutes or until very aromatic and it becomes a deeper red color.
5. Sprinkle the remaining half of the flour across the vegetables and tomato paste, stirring until fully incorporated. Pour in the wine and beef stock, again stirring until everything is evenly combined. Add the thyme, bay leaves, seared beef and any juices collected in the bottom of the bowl. Allow the stew to come to temperature and begin simmering, then cover and cook until the vegetables and beef are very tender, about 7 to 8 hours.
6. If you prefer a thicker gravy, remove the beef and vegetables from the pan with a slotted spoon or strainer. Select the Brown/Saute mode on the Premiere Slow Cooker, set the temperature to 300°F and the timer to 15 minutes. Allow the gravy to come to a light boil, then cook for 5 to 10 minutes, stirring occasionally, until reduced and thickened. Then return the vegetables and beef to the Premiere Slow Cooker.
7. Taste and season one final time with salt, black pepper and red wine vinegar as desired. Stir in the chopped parsley, discard the thyme stems and bay leaves, and serve the beef stew warm in large bowls.

QUICK TIPS

Pick Your Favorite Veggies—Trade fingerling potatoes for Yukon Golds, swap carrots for parsnips, or use button mushrooms in place of cremini. It's all good!

Don't Skip the Sear—Browning beef before adding in the liquids adds incredible depth of flavor to our comforting stew.





CASSOULET

Our take on the quintessential French comfort dish features a trio of meats and navy beans slow simmered into a rich, velvety stew. Serve with crusty bread to soak up every last delectable drop

SERVINGS: 4 TO 6
PREP TIME: 30 MINS
COOK TIME: 6 HRS

INGREDIENTS

- 2 tbsp. olive oil
- 2 tbsp. kosher salt
- 1 tbsp. freshly ground black pepper
- 3 chicken legs, cut into thighs and drums
- 3 sweet Italian sausages
- ½ pound dried navy beans
- 4 cloves garlic, peeled and crushed
- 1 yellow onion, small dice
- 2 carrots, peeled, quartered lengthwise and cut into ½ inch pieces
- 1 can (13.5 ounce) chopped tomatoes, with the juice
- 4 sprigs fresh thyme
- 2 bay leaves
- 4 cups low sodium chicken stock
- 2 tbsp. red wine vinegar
- 1 piece salt pork, about 6 ounces, left whole
- 1 pound boneless pork shoulder, skin and excess fat removed, cut into 2 inch pieces
- ½ cup fresh parsley, roughly chopped

RECIPE

1. Select the Brown/Saute mode on the Premiere Slow Cooker, set the temperature to 400°F and the time to 20 minutes. Pour in the oil and allow it to come to temperature, until it's lightly shimmering. Pat the chicken thighs and drums with a paper towel to dry them, then season them with salt and pepper and sear until golden brown on all sides. Remove the chicken to a large plate and set aside. Sear the Italian sausages on all sides and transfer them to the plate with the chicken.
2. Select the High Temperature Slow Cook Mode on the Premiere Slow Cooker and set the timer to 6 hours.
3. Combine the beans, garlic, onion, carrots, tomatoes, thyme, bay leaves, chicken stock and red wine vinegar in the Premiere Slow Cooker, stirring with a wooden spoon until evenly combined. Return the seared chicken and sausages to the pan, along with the salt pork and pork shoulder, evenly distributing the ingredients and ensuring everything is fully submerged. If necessary, add enough water to make sure everything is covered by at least 1 inch.
4. Cover and cook for 6 hours or until the beans are fully cooked as well as the chicken and pork being very tender. Once done, remove the cover and taste the cooking liquid, adjusting with salt and pepper as necessary. Garnish with the freshly chopped parsley just before serving.

QUICK TIPS

Make it Ahead—like fine wine, cassoulet gets better with age. After a day (or two!) in the fridge, beans and meat meld into a dish of incredibly rich, complex flavor.

Skip the Soak—many recipes call for soaking beans overnight, but our slow-cooked cassoulet delivers tender beans without the extra prep.

CHICKEN AND DUMPLINGS

Chase away the autumn chill with a steaming bowl of chicken soup and fluffy dumplings. We've simplified the prep by using boneless thighs in place of whole chicken and making scrumptious drop dumplings—no rolling pin required.

SERVINGS: 8

PREP TIME: 30 MINS

COOK TIME: 5 HRS

INGREDIENTS

- 8 boneless skinless chicken thighs
- 1 tbsp. kosher salt
- 2 tsp. fresh ground black pepper
- 1 tbsp. canola oil
- 2 celery ribs, small diced
- 2 carrots, peeled and small diced
- 1 large onion, small diced
- 3 garlic cloves, minced
- 1 tbsp. tomato paste
- 1 tbsp. white wine vinegar
- ¼ cup all-purpose flour
- 4 cups low sodium chicken stock
- 2 bay leaves
- 2 sprigs fresh thyme, destemmed and leaves roughly chopped

For the Dumplings:

- 2 cups all-purpose flour
- 1 tbsp. baking powder
- 1 tsp. kosher salt
- ½ tsp. fresh ground black pepper
- 1 cup whole milk
- 4 tbsp. unsalted butter, melted

RECIPE

1. Pat the chicken thighs with paper towels to dry. Season the top sides of the chicken thighs with the salt and pepper.
2. Select the Brown/Saute mode on the Premiere Slow Cooker, set the temperature to 350°F and the timer to 20 minutes. Pour in the oil and allow it to come to temperature. Once the oil has started shimmering slightly, working in batches, add the chicken thighs seasoned side down and cook 4 to 5 minutes or until golden brown. Flip and cook another 1 to 2 minutes on the opposite side, then remove them to a plate while cooking the vegetables.
3. Add the celery, carrots and onions to the Premiere Slow Cooker and cook, stirring regularly for 3 minutes until they are lightly browned. Add in the garlic and tomato paste, cooking for another 2 minutes until very aromatic. Stir in the vinegar and flour, cooking 1 minute more to cook the raw flavor out of the flour.
4. Whisking constantly, slowly pour in half the chicken stock, until evenly combined and a smooth consistency. Continue cooking until the mixture has thickened, then whisk in the remaining chicken stock.
5. Select the Low Temperature Slow Cook Mode on the Premiere Slow Cooker and set the timer for 5 hours. Stir in the bay leaves and thyme and cover.
6. To make the dumplings, whisk the flour, baking powder, salt and pepper in a large mixing bowl. Using a wooden spoon, stir in the milk and the butter, being careful to not over mix and create tough dumplings, until a batter forms. Using a spoon, place heaping tbsp. of the batter into the Premiere Slow Cooker with 2 hours left on the timer. Cover and cook until the chicken thighs can be pulled apart with a fork and the dumplings are cooked through. Discard the bay leaves before serving.

QUICK TIPS

Don't Skip the Sear—Browning chicken thighs before slow cooking adds incredible depth of flavor to this comforting dish.

Noodling Around—Transform our recipe into classic chicken soup by trading dumplings for egg noodles. Add them during the last 30 minutes of cook time and cook to al dente.





CHICKEN TAGINE

Our irresistible take on an Indian restaurant favorite features chicken thighs, butternut squash, and apricots slow cooked with a rich blend of aromatic spices. Serve with couscous to soak up all the incredible sauce.

SERVINGS: 8

PREP TIME: 25 MINS

COOK TIME: 4 HRS

INGREDIENTS

- 2 tbsp. canola or vegetable oil
- 8 small chicken thighs, bone-in and skin-on
- 2 tbsp. kosher salt
- 1 tbsp. freshly ground black pepper
- 1 small butternut squash, quartered lengthwise, seeded, cut in 1-inch wedges
- 1 cup dried apricots, cut in half lengthwise
- 1 large red onion, small dice
- 2 tbsp. ginger, peeled and minced
- 6 large garlic cloves, peeled and minced
- 1 cinnamon stick
- 2 tsp. smoked paprika
- 1½ tsp. turmeric
- 1 tsp. ground cumin
- ¼ tsp. ground cloves
- ¼ tsp. cayenne pepper
- 2 cups low sodium chicken stock
- 1 lemon, juiced
- ½ cup fresh parsley, roughly chopped
- 2 tbsp. fresh mint, roughly chopped
- cooked couscous for serving
- toasted sliced almonds for serving

RECIPE

1. Select the Brown/Saute mode on the Premiere Slow Cooker, set the temperature to 400°F and the timer to 20 minutes.
2. Pat the chicken thighs dry with paper towel, then season them on the skin side with salt and black pepper. Working in batches, sear the chicken skin side down, 5 to 6 minutes or until golden brown. Transfer the chicken to a large plate and set aside.
3. Place the squash, apricots, onion, ginger and garlic in the Premiere Slow Cooker, and saute for 4 to 5 minutes, stirring occasionally, until the squash gets slightly browned and the ginger and garlic are aromatic. Take care to scrape up the browned bits from searing the chicken off the bottom of the pan. Add the cinnamon, paprika, turmeric, cumin, cloves and cayenne, stirring to combine and allowing the aromas of the spices to intensify and the color to deepen.
4. Select the Low Temperature Slow Cook Mode on the Premiere Slow Cooker and set the timer for 4 hours.
5. Pour in the chicken stock and half of the lemon juice, stirring lightly to combine. Equally distribute the squash mixture in one layer across the bottom of the Premiere Slow Cooker. Place the chicken, skin side up, in an even layer over the top of the squash, making sure to pour in any juices accumulated on the plate the chicken was resting on.
6. Cover and cook for the 4 hours, or until the squash is tender and the chicken easily pulls off the bone. Taste and adjust as desired with salt, pepper and lemon juice. Stir in the chopped parsley and mint. Serve the tagine alongside or on top of the cooked couscous. Top with the toasted almonds just before serving.

QUICK TIPS

Get Toasty—add amazing depth of flavor by toasting spices in a dry skillet over medium-low heat. Stir frequently for a few minutes, until your kitchen smells amazing.

Cold Storage—Extend the shelf life of ginger by storing it in an airtight container in the freezer. Bonus: frozen ginger is easier to peel and grate than fresh.

CHINESE BBQ PORK

In a few hours, your Premiere Slow Cooker transforms a tough cut of meat into the most tender and flavorful pork you’ve ever tasted. Shredded and served in a Chinese-inspired BBQ sauce, it makes an irresistible filling for our Steamed Buns.

SERVINGS: 10
PREP TIME: 30 MINS
COOK TIME: 4.25 HRS

INGREDIENTS

- 2 tbsp. canola or vegetable oil
- 4-5 pounds boneless pork shoulder, trimmed of excess fat
- 6 scallions, white parts cut into 1-inch pieces, greens thinly sliced and reserved
- 1 tbsp. grated fresh ginger
- 5 cloves garlic, peeled and minced
- ½ cup water
- 2 tbsp. honey
- 2 tbsp. hoisin sauce
- 2 tbsp. Shaoxing rice wine or dry sherry
- 4 tbsp. low sodium soy sauce or tamari
- 2 tbsp. unseasoned rice wine vinegar
- 1 tbsp. toasted sesame oil
- 1 tsp. five-spice powder

RECIPE

1. Select the Brown/Saute mode on the Premiere Slow Cooker, set the temperature to 350°F and the timer to 20 minutes. Pour in the oil and allow to come to temperature, until it lightly shimmers. Sear the pork on all sides until lightly golden brown. Remove the pork and transfer it to a large plate or platter.
2. Add the white parts of the scallions, ginger and garlic to the pan and cook, stirring frequently, until very aromatic.
3. Select the High Heat Slow Cook Mode on the Premiere Slow Cooker and set the timer for 5 hours. Pour in the water, honey, hoisin, shaoxing wine, soy sauce, rice wine vinegar, sesame oil, and five spice powder, stirring until evenly combine. Return the pork to the Premiere Slow Cooker and turn the pork over multiple times to coat with the sauce. Cover and cook for 4 to 5 hours, until the pork is tender enough to be shredded.
4. Remove the pork from the pan and place it on a cutting board. Skim any extra fat from the top of the remaining sauce and select the Brown/Sear Mode, setting the temperature at 400°F and the timer for 20 minutes. Allow the sauce to simmer for 10-15 minutes, or until it has reduced and thickened to the point it will coat the back of a spoon. Turn off the heat and stir in the reserved green parts of the scallions. Taste, and adjust the sauce with soy sauce and rice wine vinegar as desired.
5. Shred the pork into large pieces and add back to the pan, stirring to combine with the sauce. Serve as is, or use as desired in other recipes, like the Bao Bun recipe on page 28.

QUICK TIPS

Love Me Tender—A low and slow braise breaks down connective tissue making tough cuts of meat as tender and delicious as their more expensive cousins.

Easy Garlic Peeling—Place cloves in a jar with lid and shake vigorously to quickly remove the papery peels.



CINNAMON ORANGE ROLLS

Free up your oven for other brunch favorites and create amazing cinnamon rolls in your Premiere Slow Cooker. A blend of spices in the filling and a zesty orange glaze take this classic a.m. treat over the top. Yum!

SERVINGS: 10 Rolls

PREP TIME: 30 MINS

COOK TIME: 1.75 HRS

INGREDIENTS

For the Rolls

- 8 tbsp. unsalted butter, room temperature
- 1 1/3 cups warm water
(just above body temperature)
- 1 tbsp. active dry yeast
- 1/4 cup honey
- 3 1/2 cups unbleached all-purpose flour
- 1 tsp. kosher salt
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar
- 1 tbsp. ground cinnamon
- 1/2 tsp. freshly grated nutmeg
- 1/2 tsp. ground cardamom

For the Glaze

- 3 cups confectioners sugar
- 2 tbsp. orange juice, freshly squeezed
- 1 tbsp. orange zest
- 1 tsp. pure vanilla bean paste
- 3 to 4 tbsp. whole milk

RECIPE

1. Lightly brush the bottom and sides of the Premiere Slow Cooker insert with 1 tbsp. of the butter. Brush one side of a sheet of parchment paper with 1 more tbsp. of butter, then press the sheet into the insert (butter side up) so that the unbrushed side sticks to the butter in the pan.
2. In the bowl of a stand mixer fitted with a dough hook, gently whisk together the water, yeast and honey. Let it sit for about 5 minutes until the yeast has had a chance to fully activate, creating small bubbles on the surface of the water.
3. Add the flour and salt, mixing on low speed until a shaggy dough forms. If the dough isn't coming together, add another tbsp. or two of water until it does. Turn the mixer up to a medium high speed and knead the dough for another 5 minutes until smooth and slightly elastic. Shut off the mixer and allow the dough to rest while preparing the filling.
4. In a large mixing bowl, stir together the remaining butter, sugar, brown sugar, cinnamon, nutmeg and cardamom with a wooden spoon until evenly combined.
5. Select the High Temperature Slow Cook Mode on the Premiere Slow Cooker and set the timer to 2 hours, allowing it to come to temperature while forming the rolls.
6. Turn the rested dough out onto a lightly floured work surface. Shape the dough into a rough rectangle with your hands and dust the top with a bit more flour. Using a rolling pin, roll the dough out into a uniform rectangle, roughly 10 inches by 14 inches, with one of the longer sides parallel to you. Cover the entire surface of the rectangle with the butter and sugar mixture, leaving a 1/2 inch line at the edge of the dough furthest from you uncovered (this will allow you to seal the roll shut more easily).

7. Starting with the long edge of the rectangle nearest you, begin rolling the dough up towards the long edge furthest away from you. Do your best to keep a tight spiral so the rolls will bake evenly. Once the roll is fully formed, use the dough that was left uncovered by the butter and sugar mixture to pinch the roll together at the seam, so that it be easier to cut.
8. Using a serrated knife, divide the roll into two equal parts by making a cut in the middle. Then cut each of those sections into 5 equal rolls, about 1 ½ inches wide.
9. Place the rolls into the Premiere Slow Cooker, cut side up so you can see the spiral. Cover, and cook until the rolls are fully cooked through. This could take between 1 hour 45 minutes and 2 hours depending on how thick you cut your rolls and the temperature of the dough when they went into the pan. Once cooked, remove them from the Premiere Slow Cooker by lifting the corners of the parchment paper, placing them on a wire rack to cool to room temperature.
10. While the rolls are cooling, make the glaze by whisking together the confectioners sugar, orange juice, zest, vanilla and milk. Start with the lower quantity of milk, adding more if the glaze is too thick. It should be just thin enough to spread easily over the top of the cooled rolls, but without running off the sides.



QUICK TIPS

Pumpkin Spice—if you don't keep a lot of baking spices on hand, feel free to swap the cinnamon, nutmeg, and cardamom for a pumpkin pie spice blend.

Not a Citrus Fan? Skip the zest and trade orange juice for equal parts milk to create a tasty, traditional glaze.

COQ AU VIN

Ready to master the art of French cooking? Our coq au vin is a great place to start. Your Premiere Slow Cooker makes it easy to transform chicken, mushrooms, and red wine into a succulent dish worthy of being served in any Parisian bistro.

SERVINGS: 4 TO 6
PREP TIME: 230 MINS
COOK TIME: 5 HRS

INGREDIENTS

- 1 large chicken, broken down into 10 pieces (the butcher counter would be happy to do this)
- 2 tbsp. kosher salt
- 1 tbsp. fresh ground black pepper
- 1 tbsp. olive oil
- 4 slices thick-cut bacon, cut into ¼ inch lardons
- 5 sprigs fresh thyme
- 1 cup pearl onions, blanched and peeled (frozen is fine too)
- 4 cloves garlic, minced
- 2 tbsp. tomato paste
- 4 carrots, peeled, medium dice
- 2 cups cremini mushrooms, halved
- 1½ cups dry red wine, (one you'd be happy to drink)
- 1 cup low sodium chicken broth
- 2 bay leaves
- ½ cup fresh parsley, roughly chopped

RECIPE

1. Remove the chicken from the refrigerator and lay the pieces out on a large baking sheet. Pat the skin dry with paper towels and season with the kosher salt and black pepper.
2. Select the Brown/Saute mode on the Premiere Slow Cooker, set the temperature to 350°F and the timer to 20 minutes.
3. Pour the olive oil into the Premiere Slow Cooker and add in the bacon while the oil is still cold. Cook, stirring regularly with a wooden spoon for 4 to 5 minutes, until the fat has rendered out of the bacon and it becomes golden brown and crisp. Remove the bacon from the pan and transfer to a small plate in the refrigerator to reserve for later.
4. Working in batches, add the chicken skin side down and sear until golden brown, about 3 to 4 minutes. Flip the chicken and cook another 3 to 4 minutes on the other. Once evenly golden brown on both sides, transfer the chicken back to the large backing sheet and repeat with the rest of the chicken until all of it has been seared.
5. Select the Low Heat Slow Cook mode and set the timer for 5 hours.
6. Add the thyme, onions, garlic, tomato paste, carrots, mushrooms, red wine and chicken broth to the Premiere Slow Cooker, stirring until everything is fully combined and seasoning with another pinch of salt and pepper. Place the seared chicken and any accumulated liquids back into the pan, along with the bay leaves.
7. Cook, covered, for at least 5 hours or until the chicken is very tender. If needed, cook an additional 30 minutes with the lid off to allow the sauce to reduce and thicken.
8. Remove the thyme sprigs and bay leaves. Taste the sauce and adjust as needed with more salt and pepper. Garnish with the reserved bacon and chopped parsley. If desired, serve alongside buttery mashed or nicely roasted potatoes.

QUICK TIPS

Pamper Your Poultry—Drying chicken before cooking ensures the best possible flavor. Any moisture on the surface can inhibit the caramelization process.

Come to the Dark Side— feel free to skip the butcher's counter and sub in 6 to 8 bone-in, skin-on chicken thighs in place of a whole chicken.



GREENPAN

CHICKEN & MUSHROOMS

00:15



GREENPAN



MOROCCAN CHICKEN WITH OLIVES AND LEMON

It’s easy to bring the Moroccan restaurant experience home thanks to your Premiere Slow Cooker. A rich blend of spices, accented with olives, lemons, and golden raisins elevates everyday chicken thighs into a truly extraordinary dish.

SERVINGS: 4 TO 6
PREP TIME: 25 MINS
COOK TIME: 2.5 HRS

INGREDIENTS

- 2 pounds boneless, skinless chicken thighs
- 2 tsp. kosher salt
- 1 tsp. freshly ground black pepper
- 2 tbsp. olive oil
- 1 red onion, small dice
- 3 cloves garlic, minced
- 1 tsp. smoked pimenton
- 1 tsp. ground cumin
- 1 tsp. ground coriander
- 1 tsp. ground ginger
- 1 tsp. turmeric
- ½ tsp. cayenne pepper
- 2 cinnamon sticks
- 1 cup pitted green and black olives, split lengthwise
- ½ cup golden raisins
- ½ fresh lemon, thinly sliced, seeds removed
- 1 cup low sodium chicken stock
- ¼ cup fresh cilantro, leaves and stems, roughly chopped
- ¼ cup fresh mint, roughly chopped

RECIPE

1. Remove the chicken thighs from the refrigerator and place on a large plate or baking tray, patting them dry with paper towels. Season the smooth top sides of the chicken with salt and pepper.
2. Select the Brown/Saute mode on the Premiere Slow Cooker, set the temperature to 400°F and the timer to 20 minutes.
3. Pour the olive oil into the pan and allow it to come to temperature. Once the oil is shimmering, place the chicken thighs in the pan, seasoned side down. Working in batches, sear the chicken on the seasoned side for 4 to 5 minutes until lightly golden brown. Flip them and cook for 1 to 2 minutes more on the opposite side, then transfer to back to the large plate or baking tray.
4. Add the onions to the Premiere Slow Cooker and cook for 2 to 3 minutes, stirring occasionally with a wooden spoon, or until slightly softened. Add the garlic and all the spices, cooking for 1 to 2 minutes more, until the spices have darkened in color and are very aromatic.
5. Select the High Heat Slow Cook mode and set the timer for 2 hours and 30 minutes.
6. Return the seared chicken along with any accumulated liquid, back into the Premiere Slow Cooker, stirring carefully just to coat the chicken with the spices. Layer the olives, raisins and lemon slices on top of the chicken and pour in the chicken stock.
7. Cook, covered, for at least 2 hours or until the chicken easily falls apart.
8. To serve, remove the chicken to a large platter. Taste the sauce and adjust with salt and pepper as needed. Spoon the olives, raisins, lemons and sauce over the top of the chicken. Garnish with the chopped cilantro and mint. If desired, serve alongside cooked couscous or rice.

QUICK TIPS

Get Toasty—add amazing depth of flavor by toasting spices in a dry skillet over medium-low heat. Stir frequently for a few minutes, until your kitchen smells amazing.

No cinnamon sticks? No problem! Sub in 1 tsp. ground cinnamon in place of the 2 sticks. Taste and add more cinnamon, if desired.

POT ROAST

Weekends were made for this comforting classic—tender beef seasoned with fresh herbs and roasted with carrots, parsnips, and baby red potatoes.

SERVINGS: 6
PREP TIME: 30 MINS
COOK TIME: 7 TO 8 HRS

INGREDIENTS

- 4 pounds beef chuck roast, cut into two even pieces
- 2 tbsp. kosher salt
- 1 tbsp. freshly ground black pepper
- 2 tbsp. vegetable oil
- 1 yellow onion, peeled and cut into large dice
- 6 garlic cloves, peeled and lightly crushed
- 1 tbsp. tomato paste
- 1½ cups red wine
- 1 tbsp. red wine vinegar
- 1 cup low sodium chicken stock
- 3 sprigs fresh thyme
- 2 sprigs fresh rosemary
- 2 bay leaves
- 1½ pounds mixed carrots and parsnips, peeled and cut into 2-inch chunks
- 1 pound baby red potatoes, halved
- 2 tbsp. unsalted butter, at room temperature
- 2 tbsp. flour

RECIPE

1. Pat the beef dry with paper towels and season on all sides with the salt and pepper. Select the Brown/Saute mode on the Premiere Slow Cooker, set the temperature to 400°F and the timer to 15 minutes. Pour in the oil and allow it to come to temperature. Once the oil has started to shimmer, brown one piece of the beef on all sides using kitchen tongs. Transfer the beef to a plate and repeat with the second piece.
2. Select the Low Mode, and set the timer for 8 hours. Add the onions and garlic to the Premiere Slow Cooker and cook until very aromatic, stirring occasionally with a wooden spoon, about 3 minutes. Stir in the tomato paste and cook another 2 to 3 minutes more, until it has darkened in color slightly.
3. Pour in the red wine, vinegar and chicken stock. Using the wooden spoon to scrape, ensure any browned bits release from the bottom of the pan.
4. Return both pieces of the browned beef to the Premiere Slow Cooker, along with the thyme sprigs, rosemary sprigs and bay leaves. Cover and cook for 4 hours.
5. Remove the cover and turn the pieces of beef over if the tops are looking dry. Add in the carrots, parsnips, and potatoes, making sure they are as submerged as possible so they will cook properly and evenly. Cover again, and cook until the beef is fork tender (it should be just on the verge of being able to be shredded with a fork) and the vegetables are cooked through, about 3 to 4 more hours.
6. Once the beef is cooked, very carefully remove it from the Premiere Slow Cooker and transfer to a serving platter. Tongs and a fish spatula work great for this. Break it into smaller serving pieces, and then spoon the vegetables all around the outside of the platter.
7. To thicken the cooking liquid into a gravy, select the Select Brown/Saute Mode on the Premiere Slow Cooker, set the temperature to 400°F and the timer to 20 minutes. Allow the liquid to come to a light boil. In a small bowl, rub the butter and flour together into a paste. Drop pea sized pieces of the paste into the boiling liquid, whisking constantly, until it's all fully incorporated. Allow the liquid to cook until it thickens slightly, 4 to 5 minutes. Taste the gravy and adjust with salt, pepper and vinegar as desired. Spoon some of the gravy over the beef and vegetables on the serving platter, with the extra in a bowl on the side.

QUICK TIPS

Secret to Better Browning—Drying meat before cooking ensures the best possible flavor. Any moisture on the surface can inhibit the caramelization process.

Pick Your Favorite Veggies— Trade parsnips for turnips or red potatoes for Yukon Golds. Our pot roast tastes great with any combo of root vegetables.





RED WINE BRAISED SHORT RIBS

Ideal for lazy Sunday suppers, our short ribs are slowly braised to tender perfection in a flavorful red wine and beef stock broth.

SERVINGS: 6
PREP TIME: 30 MINS
COOK TIME: 6 TO 7 HRS

INGREDIENTS

- 2 tbsp. vegetable oil
- 4 to 5 pounds bone-in short ribs, at least 1½ inches thick
- 2 tbsp. kosher salt
- 1 tbsp. freshly ground black pepper
- 6 cloves garlic, smashed and peeled
- 1 medium onion, medium dice
- 3 ribs celery, medium dice
- 2 carrots, peeled and medium diced
- 3 tbsp. tomato paste
- 2 cups dry red wine
- 2 tbsp. red wine vinegar
- 3 cups low sodium beef stock
- 4 sprigs fresh thyme
- 2 bay leaves
- 1 cup parsley, coarsely chopped

RECIPE

1. Select the Brown/Saute mode on the Premiere Slow Cooker, set the temperature to 400°F and the timer to 20 minutes. Pour in the oil and allow it to come to temperature. Season the short ribs with the salt and pepper. Once the oil has started shimmering, sear the short ribs in batches until well browned on all sides. Transfer all of the seared short ribs to a large plate or baking sheet while you saute the vegetables.
2. Place the garlic, onion, celery, carrots and tomato paste in the Premiere Slow Cooker and cook, stirring occasionally with a wooden spoon, until the garlic is aromatic and the tomato paste has turned a darker shade of red. Pour in the red wine, red wine vinegar and beef stock, stirring until everything is evenly combined and releasing any browned bits from the bottom of the pan with the wooden spoon.
3. Return the seared short ribs to the Premiere Slow Cooker, along with the thyme and bay leaves.
4. Select the Low Heat Slow Cook mode and set the timer for 7 hours. Cook, covered, for 6 to 7 hours or until the short ribs are tender and easily pull away from the bone.
5. Transfer the ribs and vegetables to a large serving platter, discarding the thyme and bay leaves, and tent with aluminum foil to keep warm.
6. Using a ladle, skim as much fat as possible from the top of the cooking liquid. Season the liquid with salt and pepper, to taste. Uncover the short ribs and vegetables and spoon a generous amount of the cooking liquid over the top. Top the platter with freshly chopped parsley just before serving.

QUICK TIPS

Wine Selection—Merlot to Pinot Noir, Cabernet Sauvignon to Shiraz, you can’t go wrong by cooking with a dry red wine you’d enjoy drinking.

Patience Pays Off—Slow cooking with low heat is key to delivering melt-in-your-mouth short ribs. Avoid the temptation to rush the process.

STEAMED CHINESE BUNS

Fill these soft, fluffy buns with pickled vegetables and our Chinese BBQ pork and elevate your expectations for what a sandwich can be. Our steamed buns require a little extra time and effort, but they make a fun (and delicious!) family cooking project.

SERVINGS: 18

PREP TIME: 2.5 HRS

COOK TIME: 30 MINS

INGREDIENTS

For the buns

- 4½ cups all purpose flour, plus extra for dusting the work surface
- 1½ tbsp. granulated sugar
- ½ tsp. kosher salt
- 1 tsp. instant yeast
- ¼ cup whole milk
- ¾ cup water, room temperature
- 1 tbsp. vegetable oil
- 1 tbsp. unseasoned rice vinegar
- 1 tsp. baking powder

For the pickled vegetables

- ½ daikon radish, peeled and cut into ½ inch matchsticks
- 1 carrot, cut into ½ inch matchsticks
- 1 cup water
- 3 tbsp. unseasoned rice vinegar
- 2 tbsp. granulated sugar
- 2 tbsp. kosher salt

RECIPE

1. In a large mixing bowl, whisk together the flour, sugar and salt until evenly combined.
2. In a small bowl, gently heat 1 tbsp. of the milk until it is just warm to the touch. Stir in the yeast, along with a pinch of sugar, to dissolve. Allow the yeast mixture to sit for a few minutes until you start seeing a few small bubbles on the surface.
3. Once the yeast is producing bubbles, add it to the dry mixture along with the rest of the milk, the water, oil and vinegar. Stir the ingredients with a wooden spoon to combine, until a shaggy dough forms. If it seems very dry, add a bit more water, a few tbsp. at a time, until the dough comes together.
4. Dust a clean work surface with a little bit of flour, and turn the dough out of the bowl. Knead by hand for about 10 minutes, or until the dough is very smooth. Shape the dough into a uniform ball, and place it in a new mixing bowl coated lightly with oil. Turn the dough in the oil until evenly coated, then cover the bowl with a cloth or plastic wrap. Place the bowl in a warm area of your kitchen and allow the dough to double in size, about 1 hour and 30 minutes.
5. While the dough is rising, prepare the pickled vegetables by placing water, rice vinegar, sugar and salt in a small saucepan on the stove, over medium high heat. Bring to a heavy simmer and stir until the sugar and salt have dissolved. Pack the daikon and carrots into a heatproof glass jar and pour the pickling liquid over the top. If the vegetables aren't completely submerged, add enough water so they are. Allow the pickles to cool, and then store, covered, in the refrigerator until ready to use or for up to a week.
6. Once the dough has doubled in size, uncover it and turn it out onto your work surface that once again has been lightly dusted with flour. Using your palms, punch the dough down into a rough square shape and sprinkle the baking powder evenly over the top. Gather the dough into a rough ball and again knead the dough for another 4 to 5 minutes, just to ensure the baking powder has been evenly distributed throughout.

7. Using your hands, roll the dough out into a long cylinder about 1 inch thick. Use a knife or bench scraper to cut the cylinder into 18 pieces that are about 1 inch wide - to get uniform pieces it's easier to cut the cylinder in half and line both pieces up next to each other, then cut 9 pieces from each at the same time, yielding the 18 total pieces. Form each piece of dough into a ball by rolling it between the palms of your hands, then set aside and let them rest about 5 minutes.
8. If needed, lightly dust your work surface again with flour. Roll each ball of dough out into a circle about $\frac{3}{8}$ inch using a rolling pin. Using your hands, very lightly stretch the circle into more of an oval shape. Using your fingers, very lightly coat the surface of one oval with oil. Place one finger across the middle of the oval (the shorter distance) and fold the dough over itself, then remove your finger, leaving a D-shaped bun. Repeat with the remaining buns.
9. Place each bun on a small square of cut parchment paper and place them on a baking tray. Cover them with a towel or loosely with plastic wrap and again set aside to double in size, about 1 hour.
10. Pour enough water into the Premiere Slow Cooker so that it comes one inch up the side of the insert, and place in the steaming tray. Select the steam mode and set the timer for 30 minutes. Once the water is steaming, place six buns onto the insert, handling them by the parchment paper. Cover and steam for about 8 minutes, until they've puffed up nicely. Repeat with the remaining buns, in two more sets of six, adding more water to create steam if needed.
11. Gently peel open each bun and fill with the Chinese BBQ pork (from page 16) and a bit of the pickled vegetables, making sure to serve them while the pork and buns are still warm.



QUICK TIPS

Mix it Up! Our pickling recipe works great with a variety of veggies—from cucumbers and summer squash to ginger and red onion.

Some Don't Like it Hot—If yeast mixture doesn't produce bubbles, you may have overheated the milk. Err on the cooler side when you try again.

TUNA NIÇOISE SALAD

Our take on the classic French composed salad comes together easily thanks to your Premiere Slow Cooker, which steams all the ingredients to perfection. Whisk together a garlic Dijon vinaigrette and lunch or dinner is done!

SERVINGS: 6

PREP TIME: 20 MINS

COOK TIME: 45 MINS

INGREDIENTS

- 1 pound baby red potatoes, larger ones cut in half
- 6 large eggs, refrigerator temperature
- ¾ pound string beans, strings and ends removed
- 1½ pounds fresh tuna steaks
- 1 pint cherry tomatoes, halved or quartered depending on size
- 1 small red onion, thinly sliced
- 1 cup niçoise or black oil-cured olives, pitted and halved lengthwise
- 1 head red leaf lettuce
- ½ cup basil leaves, shredded into large pieces

For the vinaigrette

- 1½ tbsp. Dijon mustard
- 3 garlic cloves, minced
- 1½ tbsp. red-wine vinegar
- 7 tbsp. extra-virgin olive oil
- 2 tsp. kosher salt
- 3 tsp. freshly ground black pepper
- 1 tbsp. fresh tarragon, roughly chopped

RECIPE

1. Pour enough water into the Premiere Slow Cooker so that it comes one inch up the side of the insert, and place in the steaming tray. Select the Steam Mode and set the timer for 1 hour.
2. Once the water has begun to steam place the potatoes on the steaming tray, cover, and cook until they can be easily pierced with a fork or tip of a paring knife, about 25 minutes. (If the potatoes are too small and fall through the tray, place a layer of aluminum foil underneath the potatoes on the tray and poke just enough holes in the foil to allow steam to come through.)
3. Once cooked, remove the potatoes from the Premiere Slow Cooker and place in a large bowl. Cover the bowl with aluminum foil to keep the potatoes warm.
4. Add more water to the pan if needed, then place the eggs on the steamer tray. Cover and steam for 11 minutes, then remove the eggs to a bowl of ice water to stop the cooking. After cooling, lightly tap each egg multiple times on the counter to crack the shells, then peel. Rinse the peeled eggs in water to remove any remaining shell, then set aside.
5. Finally, place the green beans onto the steamer tray (repeating the aluminum foil trick if needed). Season the tuna with salt and pepper and place directly on top of the green beans. Cover and steam until the green beans are just tender and the tuna begins to lightly flake apart, about 6 to 8 minutes. Remove the green beans and tuna from the pan and place in the bowl with the cooked potatoes. (If desired, place the green beans in a bowl of ice water for 2 to 3 minutes after cooking to preserve their bright green color, then transfer to the bowl with the warm potatoes and tuna). Cover the bowl again with aluminum foil to keep everything warm.
6. Prepare the vinaigrette by whisking together the Dijon mustard, garlic and red wine vinegar in a medium bowl. While whisking quickly and constantly, slowly drizzle in the olive oil until the vinaigrette begins to thicken and emulsify. Once it begins to thicken, the olive oil can be poured in faster, but continue whisking very quickly the entire time. Whisk in the salt, pepper and tarragon, taste, and adjust seasoning to taste.

7. Uncover the bowl with all the warm ingredients. Very gently flake the tuna into large pieces. Add the cherry tomatoes, red onion and olives to the bowl. Pour in the vinaigrette and season the entire bowl with a few pinches of salt and pepper. Using a wooden spoon, gently fold the ingredients in the bowl to lightly coat everything with the vinaigrette.
8. On one large serving plate, or individual salad plates, arrange the lettuce in an even layer. (Each serving should get at least 2 leaves of lettuce). Spoon the salad mixture over the top of the greens, arranging neatly to ensure everyone gets an even amount of each ingredient. Gently hand tear the basil on top of the salad in small, bite sized pieces.



QUICK TIPS

Appealing Idea—Leaving the skin on red potatoes cuts down on prep, while boosting nutrition. Win-win!

Fresh Catch—Tuna should smell like the ocean, not overly “fishy.” Flesh should be moist and firm, never dry or slimy.



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