

# kogan

## Kogan Easy Chef KARPIDCOOKA Recipe Book



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## Eggs

- 2 Medium Eggs
- Salt and pepper
- ½ tsp butter, if desired

Preheat the Kogan Easy Chef and place in butter to melt.

Crack in 2 medium eggs and close the lid. Ensure not to lock the latch.

Cook for 2-3 minutes or until desired level of yolk firmness.

For sunny side up, add 1 tablespoon water after 1 minute.

Season with salt and pepper to taste and serve.

## Lava Cake

- 1 Cup any flavor box cake mix (most regular boxes have 3 cups of mix)
- ½ Chocolate bar, such as Mars or Milky Way
- ½ Cup any flavor soft drink, diet or regular

**Makes 2**

Mix the cake mix with the soft drink.

Preheat the Kogan Easy Chef.

Pour in pre-prepared cake mix, just covering the bottom of the dish.

Place the chocolate bar on top of the mix in the center and cover with remaining mix ensuring the dish is not overfilled.

Close the lid, do not lock the latch and cook for 5 minutes.

Repeat process for second cake.

## Fruit Pie

- 2 Sheets refrigerator pie crust
- 1 Can prepared fruit pie filling (apple, cherry, peach, etc.)
- Icing sugar

### Makes 2

Cut the pie crust into 4 equal sheets.

With one sheet at a time, roll out the crust to an oval shape slightly larger than the well of the Kogan Easy Chef.

Preheat the unit and lay the pie crust sheet into the well, extending up the sides and out over the edges if needed.

Do not trim excess crust.

Fill well and crust with  $\frac{1}{2}$  of the can of pie filling and top with a second sheet of crust.

Close the lid, do not lock the latch, and cook for approx. 15 minutes until the crust is golden brown.

Carefully remove the pie and break off the now cooked excess crust.

Sprinkle with powdered sugar to taste and serve.

## Sausage and Cheese Omelet

- 2 Brown and serve sausage links, cut into coins
- 1 or 2 medium eggs, beaten
- Thinly sliced or diced capsicum or onion if desired
- $\frac{1}{2}$  Cup shredded cheese
- $\frac{1}{2}$  tsp butter, if desired

Melt butter in the preheated Kogan Easy Chef.

Throw in the sausage, capsicum and onion.

Cook for a few minutes, until browned, stirring with a wooden spoon when needed.

Add eggs and cheese, do not overfill.

Close the lid, do not lock the latch and cook for 2 minutes until omelet is puffed away from the edges.

## Hash Browns

- 1 Cup shredded potato
- 1 tsp cooking oil
- Salt and pepper

Stir oil and seasoning into the shredded potato.

Place mix into the preheated Kogan Easy Chef, pressing the mixture down with the lid so it is firm.

Cook for 4-5 minutes until the hash brown is golden brown.

## Asparagus and Steak Roll Ups

- 100-110 grams thinly sliced round steak, pounded
- 4-7 thin asparagus spears, trimmed
- Salt, pepper and garlic to season as desired

Season both sides of the steak, place asparagus at one end and roll up tightly.

Place in preheated Kogan Easy Chef seam side down.

Cook for 7 minutes or until steak is well browned.

## Stuffed Crumbed Chicken

- 1 Skinless Chicken Breast (about 110g)
- ½ Cup stovetop stuffing mix, divided
- 1 tbsp soft butter
- 1 tsp cooking oil or non-stick spray
- 2 tbsp hot water

Mix half of the stuffing mix with water and butter and set aside.

Spread the remainder of the stuffing on a plate or chopping board.

Butterfly the chicken breast by cutting almost all the way through the center width ways and spreading in half.

Cover the surface of the skin breast lightly with oil and place it on the dry bread crumbs. Fill the center of the chicken with prepared stuffing.

Holding chicken closed, turn over and roll in crumbs to coat.

Please in preheated Kogan Easy Chef, close lid, do not lock latch and cook for 15 minutes until the chicken is cooked through (82°C in the center).

## Bacon Pancake

- ½ Cup Bacon bits
- ½ Cup pancake mix, pre-prepared
- 1 medium egg and milk per package directions
- 1 tsp butter

Makes 2

Melt some of the butter in the preheated Kogan Easy Chef.

Mix together half of the pancake mix and half of the bacon bits and pour into the well of the Easy Chef.

Close the lid, do not lock the latch, and cook for 2 minutes until the pancake is golden brown.

Use a skewer to poke the center of the pancake to make sure it is cooked through.

If not, cook for another minute.

Repeat the process for the second pancake.

## Corn Dog

- 1 Box cornbread mix
- 1 medium egg and milk per package instructions
- Hotdogs, but into bite size sections

Preheat Kogan Easy Chef and place 1 - 1½ cut up hot dogs in bottom well.

Pour prepared cornbread mix over hot dogs being careful not to overfill.

Close the lid, do not lock the latch, and cook for ~5 minutes until golden brown.

Use a skewer to poke the center of the pancake to make sure it is cooked through.

If not, cook for another minute until done.

## Express Pizza

- 1 Package pizza crust mix, prepared as instructed, or 1 roll refrigerated pizza dough
- Pizza or marinara sauce
- Assorted pizza toppings like pepperoni, cooked sausage, mushrooms, sautéed onions or peppers.
- Cooking oil or non-stick spray
- Mozzarella cheese

Place small ball of dough on oiled surface and press or roll into oval shape slightly larger than well of Kogan Easy Chef.

If using refrigerated dough, cut to fit.

Place carefully in the preheated Kogan Easy Chef, extending up the sides a little.

Spread 1 spoonful of sauce with back of spoon to cover the top of the dough.

Add thin layer of cheese, then toppings of choice, then additional cheese.

Close the lid, do not lock the latch and cook for about 4 minutes until the cheese has melted and dough is cooked through.

Cook for longer as desired for more browning.

Repeat with remaining dough and toppings.