

# RICE COOKER FISH CHOWDER

## TATUNG RICE COOKER RECIPE



**PREP TIME**  
15 MINUTES

**COOK TIME**  
40 MINUTES

**TOTAL TIME**  
55 MINUTES

**SERVES**  
6

FOR MORE INFORMATION ABOUT  
TATUNG RICE COOKER, PLEASE  
VISIT: TATUNG USA.



## INGREDIENTS

- 1 POUND TILAPIA FILLETS
- OLIVE OIL
- SALT AND PEPPER TO TASTE
- 1 POUND YELLOW POTATOES, PEELED AND QUARTERED
- 12 OUNCES CARROTS, PEELED AND ROUGHLY CHOPPED
- 4 CUPS CHICKEN BROTH
- ½ CUP WHITE ONION, ROUGHLY CHOPPED
- 1 CUP FRESH CILANTRO LEAVES
- 2 TEASPOONS OLD BAY SEASONING
- LEMON WEDGES FOR SERVING

## INSTRUCTIONS

- Cut fish fillets into pieces and place in an oven-safe cookware that can fit in the Tatung Rice Cooker. Season fish with a little olive oil, salt and pepper, then rub the seasoning evenly onto the fish pieces with your hands.
- Set the steam tray at the bottom of the cooker and add ½ cup (Tatung measuring cup) water in the outer pot. Place the cookware that contains the prepared fish on top of the steam tray. Cover and switch on the cooker to steam the fish, about 10 minutes.
- While the fish is steaming, prepare potatoes and carrots. Put them in the inner pot and add chicken broth.
- Once the fish is done, use oven mitts to remove it out of the cooker and set aside. Use tongs to remove the steam tray. Set the inner pot into the cooker. Add 1 cup (Tatung measuring cup) water into the outer pot. Cover and switch on the cooker.
- Use a fork to smash the cooked fish into small pieces.
- Once the cooker is automatically switched off (about 30 minutes), transfer the potatoes and carrots in a blender, add onion and cilantro with 1 cup of broth from the inner pot. Blend on high speed for 5-6 seconds, or until the mixture reaches to your desired consistency.
- Pour the mixture back into the inner pot, add fish pieces including the fish juice, season the chowder with Old Bay seasoning. Stir well, dish and serve warm with lemon wedges and toasted bread.

## NOTES

- In addition to the standard American measuring cup, Tatung Rice Cooker measuring cup is also used in this recipe. If not noted, it refers to the standard American measuring cup.