



ROSEWILL PRESSURE COOKER
RECIPE BOOKLET SERIES

No.

3

ITALIAN TOMATO SOUP

In Collaboration with Dana Vento



RHPC-15001



YOU WILL NEED

- 1 Can of Petite Diced Tomatoes (14.5 oz.)
Pulse Blend to Smoother Texture (May Leave Chunks)
- 2 Cloves of Garlic, Peeled and Sliced
- 2 Tbsp. Olive Oil
- 3 Large Leaves of Fresh Basil
- 4 C Vegetable Broth
- 1 Can of Paste (Dilute With 3 Cans of Water, Mixed Well)
- 1 Tsp of Sugar

FEATURE PRODUCT

Rosewill RHPC-15001 Pressure Cooker

- 12 Preset Cooking Function: Rice, Soup, Porridge, Bean, etc.
- 7-in-1 Multi-Functional Cooker: Pressure Cooker, Slow Cooker, Rice Cooker, Saute/Browning, Yogurt Maker, Steamer & Warmer
- LED Display
- Multiple safety protect devices





PREP TIME

Prep Time: 5 minutes

Cook Time: Sauté 3 minutes, Pressure Build 5 Minutes,
Cook time 10 minutes

Total Time: 23 minutes

METHOD

- 1 In Rosewill Pressure Cooker, sauté garlic, then add in paste mixture
- 2 Stir to blend
- 3 Add in blended diced tomatoes, basil leaves, vegetable broth and cheese chunks.
- 4 Select "Soup" setting on Rosewill Pressure Cooker for 10 minutes
- 5 Natural Release Method



ROSEWILL
H O M E

Cook Smart, Eat Healthy

www.rosewill.com

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www.danavento.com

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