



ROSEWILL PRESSURE COOKER
RECIPE BOOKLET SERIES

No.

5

GARDEN VEGETABLE SOUP

In Collaboration with Dana Vento



RHPC-15001



YOU WILL NEED

- 1 16 oz. Frozen or Fresh Veggies Bag
- 2 Potatoes, Peeled, and Diced to Cubes
- 2 Tbsp. Minced Garlic
- 1 C Tomato Sauce
- 1 Medium Chunk Cheese Rind (Pecorino Romano)
- 2 ½ C Water

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 5 minutes, pressure build 5 minutes & cook time 10 minutes

Total Time: 25 minutes



METHOD

- 1 Set Rosewill Pressure Cooker to “Sauté”, and quickly (5 minutes or less) sauté veggies, and garlic
- 2 Add in water, and cheese rind
- 3 Set Rosewill Pressure Cooker to “Soup” setting and decrease time to 10 minutes
- 4 Natural Release Pressure Method

ROSEWILL
H O M E

Cook Smart, Eat Healthy

www.rosewill.com

In Collaboration with Dana Vento

www.danavento.com

Find us on 
facebook.com/rosewillhome