

YouTube Blurbage

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Omni Posts

Omni How to Bake

Learn how to use the Instant™ Omni™ toaster oven to enjoy all the delicious goodness of fresh baking. Plus it's quick, easy, uses far less electricity than a conventional oven, and won't heat up your house. Talk about win-win.

Omni How to Rotisserie

There are good reasons why everyone loves juicy rotisserie-cooked meals. Discover how to do it – quick, clean, and easy – in the Instant™ Omni™ toaster oven.

Omni How to Toast

With all the things the Instant™ Omni™ toaster oven can do, it's easy to forget just how great it is for toasting things! Learn all the tricks to making quick and easy golden crisp toast, up to 6 slices at a time.

Ace Nova

Introducing Ace Nova

Get to know your next best friend in the kitchen, the Instant™ Ace™ Nova cooking blender. The Ace Nova adds more cooking power and more blending power to the Ace line. You'll wonder how you ever got along without it.

Vortex Recipes

Pistachio Crusted Rack of Lamb

Highlight the delicate flavor of lamb with a delicious pistachio crust that has been crisped to heathy perfection with the Instant™ Vortex™ Plus air fryer oven.

Coconut Shrimp –

<https://recipes.instantpot.com/recipe/vortex-plus-coconut-shrimp/>

If there's one thing better than coconut shrimp, it's air fried coconut shrimp! Make sure you stock up on sweet chili sauce before you put your Instant™ Vortex™ Plus air fryer oven to work on this one, because you'll end up making it again and again and again.

Crispy Honey BBQ Wings –

<https://recipes.instantpot.com/recipe/vortex-plus-crispy-honey-bbq-wings/>

Put your appliance minions to work as you multi-task the preparation of these delicious chicken wings. Cook up the honey BBQ sauce in your Instant™ Ace blender (or use the stovetop version) while your Vortex™ Plus air fryer oven puts just the right amount of crisp on the wings...with no added oil.

Perfect Kale Chips –

<https://recipes.instantpot.com/recipe/vortex-plus-perfect-kale-chips/>

Kale is one of those superfoods that's just so versatile. Use the Instant™ Vortex™ Plus air fryer oven to quickly and easily transform them into crispy, healthy chips.

Crispy Boneless Buffalo Wings –

<https://recipes.instantpot.com/recipe/vortex-plus-crispy-boneless-buffalo-wings/>

Boneless chicken wings are one of the best things to happen to fried food, next to air frying. Combine them with this Instant™ Vortex™ Plus Crispy Boneless Buffalo Wings recipe that uses gluten-free crushed rice cereal and the air frying technique to give them an extra healthy, extra tasty crunch.

Crispy Chickpeas with Ranch Seasoning –

<https://recipes.instantpot.com/recipe/vortex-plus-crispy-chickpeas-with-ranch-seasoning/>

If you're searching for a new healthy snack, you've come to the right place. These Crispy Chickpeas with Ranch Seasoning use the healthy air frying capability of the Instant™ Vortex™ air fryer oven to create a crispy crunchy treat you can enjoy with a clear conscience.

Parmesan Zucchini Chips –

<https://recipes.instantpot.com/recipe/vortex-plus-parmesan-zucchini-chips/>

Air frying breathes new life into lots of ingredients, and in this recipe it pairs parmesan and zucchini to make a delicious, healthy, kid-friendly way to introduce more vegetables to your snacks.

Ultimate Beef Jerky –

<https://recipes.instantpot.com/recipe/vortex-plus-ultimate-beef-jerky/>

If you thought making your own beef jerky was too hard or took too long, prepare to have your mind blown by the power of the Instant™ Vortex™ Plus air fryer oven's Dehydrate program. Just three hours in the Vortex Plus turns marinated beef strips into amazing homemade jerky. So simple, so good.

Miracle Mom Simple Bagels –

<https://recipes.instantpot.com/recipe/vortex-plus-miracle-mom-simple-bagels/>

You don't need a professional bakery oven to make amazing bagels, you can do it yourself – quickly and easily – in the Instant™ Vortex™ Plus air fryer oven.

Simple Spiced Chicken Legs –

<https://recipes.instantpot.com/recipe/vortex-plus-simple-spiced-chicken-legs/>

These chicken drumsticks practically make themselves in under half an hour with the help of the Instant™ Vortex™ air fryer oven. Simple spices add just the right subtle flavor to make this healthy air fried dish a go-to recipe for your busy family.

Bacon and Egg Breakfast Pastries –

<https://recipes.instantpot.com/recipe/vortex-plus-bacon-and-egg-breakfast-pastries/>

Put some punch into your morning with these quick and easy Bacon and Egg Breakfast Pastries. The Instant™ Vortex™ air fryer oven does all the hard work, making you look like a hero to your kids.

Balsamic Pancetta Brussels Sprouts –

<https://recipes.instantpot.com/recipe/vortex-plus-balsamic-pancetta-brussels-sprouts/>

Fall in love with brussels sprouts as you use your Instant™ Vortex™ air fryer oven to create an easy, healthy flavor sensation in under half an hour.

Honey Sriracha Pork Tenderloin –

Sweet and spicy never went as well together as they do in this Honey Sriracha Pork Tenderloin recipe for the Instant™ Vortex™ Plus air fryer oven.

Herb Roasted Turkey Breast –

The Instant™ Vortex™ air fryer oven does more than just air fry, it's perfect for roasting! This Herb Roasted Turkey Breast can put a delicious meal on the table in no time, using less electricity than a regular oven and without heating up the whole house.

Mini Popovers –

There's no excuse for not making Yorkshire pudding anymore, now that you can whip off a delicious batch of Mini Popovers in the Instant™ Vortex™ air fryer oven in record time, with minimal effort, and without turning the whole house into an oven.

Ace Plus Recipes

Cashew – Cauliflower Soup Recipe –

<https://recipes.instantpot.com/recipe/ace-plus-blender-cashew-cauliflower-soup/>

Enhance the naturally nutty flavor of cauliflower with delicious cashews in this wonderful soup, made fast and easy in the Instant™ Ace™ Plus cooking blender.

Almond Milk Hot Chocolate –

<https://recipes.instantpot.com/recipe/ace-plus-blender-almond-milk-hot-chocolate/>

Take hot chocolate to the next level of flavor and health by using the Instant™ Ace™ cooking blender to make fresh almond milk, then transform it into a delicious, chocolatey hot drink.

Pineapple Amaretto Sorbet –

<https://recipes.instantpot.com/recipe/ace-plus-blender-pineapple-amaretto-sorbet/>

With just a few ingredients you can make amazing homemade sorbet in the Instant™ Ace™ blender. Pineapple juice, amaretto liqueur, and sugar are all you need for this fast, easy, and oh so good Pineapple Amaretto Sorbet.

Italian Spinach Pasta Soup –

<https://recipes.instantpot.com/recipe/ace-plus-blender-italian-spinach-pasta-soup/>

The chunky soup setting on the Instant™ Ace™ cooking blender sets the stage for this colorful Italian Spinach Pasta Soup. A few simple, healthy ingredients combine to make a fast, easy dish that's sure to please.

Thai Butternut Squash Soup –

Enjoy smooth, creamy butternut squash soup with a Thai flair. It's all whipped up with little effort or cleanup in the Instant™ Ace™ Plus cooking blender.

Peach Cobbler Smoothie –

Who says cobbler is strictly a dessert thing? Now you can drink all the delicious down-home goodness of a fresh peach cobbler in this quick and easy Instant™ Ace™ blender smoothie recipe.

Creamy Garden Greens Soup –

When is a salad not just a salad? When you take the ingredients and transform them into a creamy smooth soup in the Instant™ Ace™ Plus cooking blender.

Moroccan Sweet Potato Soup –

Sweet potatoes are one of the healthiest vegetables you can eat, and make a great soup. Put a rich Moroccan twist on sweet potato soup with this recipe for the Instant™ Ace™ cooking blender.

Summer Squash Soup –

Brighten up any day with this delicious Summer Squash Soup, made quick and easy in the Instant™ Ace™ cooking blender.

Manhattan Clam Chowder –

You don't have to be in NYC to get a taste of scrumptious Manhattan Clam Chowder. You can have it anywhere, anytime with this noteworthy recipe for the Instant™ Ace™ cooking blender.

Warm Black Bean Dip –

Crank up the flavor at your next gathering with this creamy black bean dip, served warm fresh out of the Instant™ Ace™ cooking blender.

Instant Pot Recipes

Caprese Garlic Butter Portobellos –

<https://recipes.instantpot.com/recipe/caprese-garlic-butter-portobellos/>

Enjoy the fresh flavors of a caprese salad in a whole new way as tomatoes, mozzarella, basil, and balsamic are combined with mellow garlic butter and the rich umami taste of a meaty portobello mushroom. You'll find yourself thanking your Instant Pot® for making it all happen, fast and easy.

Perfect Pumpkin Pie –

<https://recipes.instantpot.com/recipe/perfect-pumpkin-pie/>

Give thanks for this inspired Instant Pot® Perfect Pumpkin Pie recipe. It truly is the perfect thing to round out a Thanksgiving feast.

Pumpkin Spice Pudding Cake –

<https://recipes.instantpot.com/recipe/pumpkin-spice-pudding-cake/>

There can never be enough pumpkin spice dishes on the table, and this Pumpkin Spice Pudding Cake is the perfect way to round out any meal. Although it's so good, we wouldn't blame you for making it your main course.