The Ace Multi-Use Cooking and Beverage Blender is designed with 8 Smart One-Touch programs. With the Ace, preparing your favorite Smoothie, Purée, Frozen Dessert, Soy, Rice, Nut/Oat Milks, and Soups are as easy as pressing a button!

Now, you can create homemade, Almond, Nut, Oat, Rice and Soy Beverages along with butters. Not only can you create unique beverages, you can prepare hot soups, purée vegetables and baby food all in one-pitcher.

The Ace features 3 manual blending speeds, 4 cold blending programs, and 4 hot blending programs. Cold blending programs are ideal for Smoothies and Frozen Desserts. Whereas, hot blending programs provides you the ability to cook fresh ingredients combining boiling and blending for one-pitcher meals.

We hope you enjoy these recipes with your Ace Cooking and Beverage Blender. For more Ace recipes download our Instant Pot Recipe App.
Nut Milk

Active Prep Time: 5 minutes
Serves: 4

Ingredients
Warm water, for soaking
1 cup (150g) nuts or seeds of choice
47 ounces (1400ml) water

1. For best results, soak nuts or seeds in warm water for at least 1 hour, and up to 24 hours, before preparing. Drain and rinse nuts or seeds, removing any husks or skins, if desired.
2. Transfer nuts or seeds to the pitcher of the Instant Pot® Ace. Fill pitcher with water to the Soup fill line (the 48 ounce / 1400ml line) and secure lid.
3. Choose the Nut / Oat Milk program.
4. When the program has completed, filter the finished milk through the included mesh strainer bag to ensure the milk and smooth and creamy. Store refrigerated for up to 4 days.

Helpful Tip:
Almonds and cashews are the most popular choice for making milk, however, hazelnuts, sunflower seeds, and shelled pumpkin seeds will also give you great results.
Orange Strawberry Banana Smoothies

Active Prep Time: 5 minutes  
Serves: 4

Ingredients
1¾ cups (425ml) orange juice  
1 tablespoon (15ml) honey or other sweetener  
2 ripe bananas  
2½ cups (625ml) frozen strawberries  
1½ cups (375ml) ice

2. Add all ingredients in the order they are listed, starting with the orange juice and topping with the ice.
3. Secure and lock lid.
4. Choose the Smoothie program (1:38 minutes).
5. Serve immediately.

Helpful Tip:
For an even creamier smoothie, substitute half and half or vanilla yogurt in place of ¼ cup (50ml) of the orange juice. Or make it dairy-free by using nut or soy milk.
Lighter Spinach and Artichoke Dip

**Active Prep Time:** 10 minutes  
**Serves:** 6-8

**Ingredients**  
2 cups (500ml) plain Greek yogurt  
4 ounces (113g) reduced-fat cream cheese  
⅓ cup (75ml) grated Parmesan cheese  
1 tablespoon (15ml) agave nectar or honey  
½ teaspoon (3ml) Worcestershire sauce  
½ teaspoon (3ml) salt  
½ teaspoon (3ml) pepper  
½ teaspoon (3ml) onion powder  
¼ teaspoon (1ml) garlic powder  
1½ cups (375ml) fresh spinach  
1 (14-ounce / 396g) can quartered artichoke hearts, drained

1. Seat glass pitcher on the base of the Instant Pot® Ace and add all ingredients, except spinach and artichokes.
2. Secure and lock lid.
3. Choose the Pulse setting and pulse just until dip is smooth and combined. Pause program.
4. Add spinach and artichokes and re-secure lid.
5. Pulse in very short bursts using the Pause button, just until spinach and artichokes are roughly chopped and dispersed throughout the dip. Serve chilled.

**Helpful Tip:**  
This style of Spinach and Artichoke dip is best served cold, like a French onion dip. It’s particularly good for dipping vegetables or even baked chips, as it is not too thick to scoop.
Chicken Noodle Soup

Active Prep Time: 20 minutes  
Serves: 4

Ingredients
3½ cups (875ml) chicken stock  
¾ cup (200ml) chopped celery  
¾ cup (200ml) chopped carrot  
½ cup (125ml) diced yellow onion  
1 tablespoon (15ml) olive oil  
¾ teaspoon (4ml) dried thyme  
½ teaspoon (3ml) salt  
½ teaspoon (3ml) pepper  
¼ teaspoon (1ml) dried rosemary  
1 cup (250ml) shredded rotisserie chicken  
1 (8.5-ounce / 241g) pouch fully-cooked rotini pasta (such as Ready Pasta)  
Chopped fresh parsley, for garnish

1. Seat glass pitcher on the base of the Instant Pot® Ace and add all ingredients, except chicken, pasta, and parsley.
2. Secure and lock lid.
3. Choose the Soup • program for chunky soup (20:00 minutes). Pause when 2 minutes are remaining.
4. Stir in chicken and pasta, re-secure lid, and continue cooking for the remaining 2 minutes.
5. Serve garnished with chopped fresh parsley.

Chicken and Wild Rice Soup Variation:

This can also be made with a pouch of fully-cooked wild rice (such as Ready Rice) in place of the pasta. This version is especially good when garnished with fresh diced tomato.
Classic Tomato Soup

Active Prep Time: 10 minutes
Serves: 4

Ingredients
1 (28-ounce / 794g) can whole peeled tomatoes, with liquid
1¾ cups (425ml) vegetable stock
½ small yellow onion
3 cloves garlic
3 tablespoons (45ml) tomato paste
1½ tablespoons (23ml) sugar or other sweetener
1 teaspoon (5ml) Italian seasoning
½ teaspoon (3ml) salt
½ teaspoon (3ml) pepper
3 tablespoons (45ml) butter or butter substitute
Fresh chopped basil, for garnish

1. Seat glass pitcher on the base of the Instant Pot® Ace and add all ingredients, except butter and basil.
2. Secure and lock lid.
3. Choose the Soup •• program for creamy soup (22:44 minutes).
4. Once program has completed, carefully remove lid and stir in butter.
5. Serve topped with fresh chopped basil, if desired.

Helpful Tip:

For the smoothest flavor, try stirring in ½ teaspoon (3ml) of baking soda after cooking. It neutralizes some of the natural acidity of the tomatoes, leaving behind all the flavor, but with less bite. It will foam up as you stir it in (which shows it is working) but the foam will dissipate in about 1 minute. People often forget that baking soda was originally meant for cooking and is a great ingredient when the time calls!
Homemade Marinara Sauce

Active Prep Time: 15 minutes
Serves: 4

Ingredients
1 (28-ounce / 794g) can whole peeled tomatoes, with liquid
3 tablespoons (45ml) tomato paste
½ small yellow onion, chopped
1 carrot, chopped
4 cloves garlic, chopped
3 tablespoons (45ml) chopped fresh basil
2 tablespoons (30ml) extra-virgin olive oil
1 tablespoon (15ml) sugar
1 teaspoon (5ml) dried oregano
½ teaspoon (3ml) salt
½ teaspoon (3ml) pepper
½ teaspoon (3ml) crushed red pepper flakes, optional, for spice

1. Seat glass pitcher on the base of the Instant Pot® Ace and add all ingredients.
2. Secure and lock lid.
3. Choose the Soup • program for chunky soup (20:00 minutes).
4. Once program has completed, choose Pulse to pulse the sauce for just 2-3 seconds, further blending the tomatoes into the sauce without fully pureeing.
5. Serve over pasta or as a dipping sauce for bread.

Helpful Tip:
The crushed red pepper flakes in this recipe are entirely optional, but add a nice heat, much like a traditional “Arribbiata” Sauce.
Blueberry Cheesecake Ice Cream

Active Prep Time: 5 minutes
Serves: 6-8

Ingredients
2 cups (500ml) whole milk
8 ounces (226g) reduced-fat cream cheese
1 (3.4-ounce / 96g) box instant vanilla or cheesecake flavored pudding mix
3 tablespoons (45ml) sugar
1½ cup (250ml) frozen blueberries
Crumbled graham crackers, for garnish

1. Seat glass pitcher on the base of the Instant Pot® Ace and add milk, cream cheese, pudding mix, sugar, and frozen blueberries, in that order.
2. Secure and lock lid.
3. Choose the Ice Cream program (00:49 seconds).
4. Once program has completed, transfer ice cream to a freezer-safe container.
5. Cover and freeze until your desired consistency, about 2 hours for soft-serve consistency. If fully frozen, transfer to the fridge for 30 minutes to soften before scooping.
6. Serve topped with crumbled graham crackers to mimic a cheesecake’s crust.

Helpful Tip:
This type of instant ice cream will get creamier as it softens, so do not be afraid to let it thaw before serving.