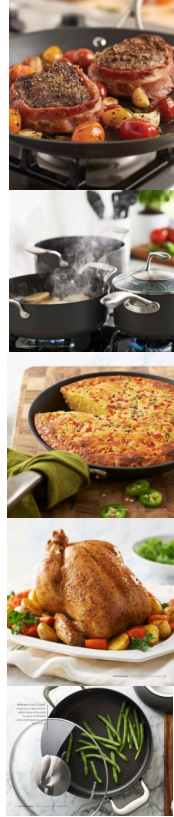


CHEF SERIES II

RECIPES & COOKING GUIDE



Harder than steel and resistant to wear, hard anodized aluminum cookware heats quickly and evenly. Coated with PFOA-free, state-of-the-art nonstick coating, our cookware cleans in a cinch and easily releases food from its surface. Perfect to braise, sauté, simmer, bake, marinate, or slow cook.

- Easy to clean and lightweight, Cast-hollow handle stays cool to the touch
- Riveted handle construction stays sturdy after years of use
- Compatible on all cooking surfaces (gas, electric, ceramic and induction)
- Heats and cools 3-4 times faster
- Superior heat conductivity so less energy is required to achieve the desired cooking temperature
- All bases are safe for use in conventional ovens up to 450°F/232°C
- Hand washing recommended
- Chef Series II Warranty



Compatible with all cooktops



Features state-of-the-art nonstick coating



Cast-hollow, stay-cool handles



Tempered glass covers

USE & CARE TIPS

- It's best to cook over low and medium heat with nonstick cookware. Over time, exposure to high heat will deteriorate the nonstick coating.
- While cooking, avoid sharp or metal utensils. Over time, metal will scratch your nonstick coating. Instead, use our Kitchen Tools or Silicone Spatulas.
- When it comes time to clean, use a Tupperware Microfiber Kitchen Towel or non-metallic sponge or brush. For tough stains, create a paste of equal parts baking soda and water to gently scrub the pan.
- Always hand-wash to preserve the life of the cookware. The hot water and harsh detergents used in a dishwasher can deteriorate the nonstick coating.
- For best results, the diameter of the base of the cookware should correspond with the diameter of the stovetop burner being used.

THE FOLLOWING ACTIONS WILL INVALIDATE THE CHEF SERIES II WARRANTY:

- Using nonstick cookware on high heat for an extended period of time.
 - Using aerosol cooking spray.
 - Washing nonstick cookware in the dishwasher.
 - Using metal utensils on any nonstick surface.
- Using scouring pads, steel wool, abrasive cleaners or bleach.

DETAILS

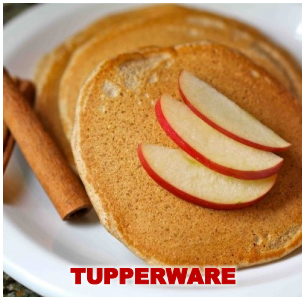
- Nonstick coating is PFOA-free and allows for little to no use of butter or oils while still providing a seared finish.
- BASES are safe for use in conventional ovens up to 450° F/232° C.
- Anodized aluminum that is three to four times thicker than tri-ply (aluminum layered between stainless steel) and makes heating up and cooling down three to four times faster.
- CAST-HOLLOW HANDLES stay cool to the touch when cooking on the stovetop; thumb stop indicates where it is cool to hold.
- TEMPERED GLASS COVERS enable you to view contents while cooking and are safe for use in conventional ovens at temperatures up to 350° F/177° C.
- Compatible with all cooktop surfaces (gas, electric, ceramic and induction).

CHEF SERIES II RECIPES

- | | | |
|---|---|--------------------------------------|
| 5. Apple Cinnamon Pancakes | 28. General Tso's Chicken | 50. Stovetop Pizza |
| 6. Au Gratin Potatoes | 29. Griddle Cornbread | 51. Sundried Tomato & Broccoli Pasta |
| 7. Autumn Ravioli | 30. Ham & Cheese Stuffed Chicken Breast | 52. Sweet Potato Latkes |
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| 19. Chocolate Caramel PizCookie | 42. Pan Seared Steak | |
| 20. Cilantro Lime Chicken | 43. Pasta Fagioli | |
| 21. Citrus Chicken | 44. Pineapple Upside Down Skillet Cake | |
| 22. Classic Paella | 45. Potatoes Anna | |
| 23. Creamy Garlic Mushroom Spaghetti | 46. Rice Noodle Bowl | |
| 24. Dutch Baby | 47. Skillet Cookie | |
| 25. Farro Salad | 48. Slow Roasted Pork | |
| 26. Fusilli with Broccoli Pesto | 49. Spinach and Mushroom Omelet | |
| 27. Garlic Lemon Mahi Mahi | | |

APPLE CINNAMON PANCAKES

- ½ medium apple, cored and seeded
- 1 cup 1% milk
- ¼ cup egg substitute
- 1 tbsp. prepared applesauce
- 1 cup mix whole wheat blend pancake/waffle mix
- ¼ tsp. ground cinnamon



1. Place apple in the Power Chef fitted with the blade attachment cover and pull the cord until apple is finely chopped. Switch to the paddle attachment and add wet ingredients, mix well and add dry ingredients.
2. Heat 1 tbsp. olive oil in Chef Series II 9" Griddle over medium low heat.
3. Scoop batter into pan and cook pancakes to golden.
4. Flip the pancake, then cook until golden on second side.

AU GRATIN POTATOES

- 1 cup reduced-fat (2%) milk
- 2 cups heavy cream
- 2 tbsp. all-purpose flour
- 2 tsp. coarse kosher salt
- ½ tsp. black pepper
- 2–3 cloves garlic, crushed
- 3 lbs. potatoes, peeled
- 2 cups grated cheese; cheddar, parmesan, or gruyere



1. Preheat oven to 350° F/175° C.
2. In base of Mix-N-Stor Pitcher, whisk together milk, heavy cream, flour, salt, black pepper, and crushed garlic.
3. Assemble Mandoline with straight blade and set circular knob to #2. Attach a peeled potato to food guard and slide down Mandoline to slice.
4. In base of Chef Series II 4.3-Qt. Sauteuse, spread an even layer of sliced potatoes.
5. Pour approximately 1 cup of milk mixture over potatoes. Repeating layers.
6. Place cover on pan and put on stove over medium–high heat. Bring milk mixture to a boil, about 8–10 minutes. Transfer pan with cover to the oven and bake for 20 minutes.
7. Remove cover and add cheese, bake uncovered for an additional 20 minutes or until potatoes are fork-tender and cheese has browned.
8. Let rest for 10 minutes before serving.

AUTUMN RAVIOLI

- 8-oz. package refrigerated butternut squash ravioli
- 1 tbsp. honey
- 1 tbsp. balsamic vinegar
- 2 tbsp. butter
- ¼ cup fresh sage leaves
- ⅓ cup chopped walnuts
- 2 tbsp. Parmesan cheese, grated



1. Cook pasta in Microwave Pasta Maker 8 minutes, or until al dente. Drain and set aside, reserving ½ cup pasta water.
2. Combine honey and balsamic vinegar in a small bowl. Set aside.
3. In base of Chef Series II 8" fry pan, melt butter over medium heat.
4. Add sage and walnuts to melted butter and cook 3 minutes.
5. Add the reserved pasta water and boil until reduced by half.
6. Add ravioli to the pan, toss to coat and sprinkle with Parmesan cheese.
7. Before serving, drizzle with balsamic and honey mixture.

Notes Note: If butternut squash ravioli are not available, substitute ravioli filled with cheese or wild mushrooms.

BALSAMIC GLAZED CHICKEN

- ½ cup balsamic vinegar
- 2 Tbsp. honey
- 1½ Tbsp. whole-grain mustard
- 3 cloves garlic, minced
- Kosher salt
- Freshly ground black pepper
- 4 bone-in, skin-on chicken thighs
- 2 cups baby red potatoes, halved (quartered if large)
- 2 Tbsp. sprigs fresh rosemary, plus 1 tbsp. chopped
- 2 Tbsp. extra-virgin olive oil, divided



1. Preheat oven to 425°. In a large bowl, combine balsamic vinegar, honey, mustard, and garlic and season with salt and pepper. Whisk until combined. Add chicken thighs and toss until fully coated. Transfer to the fridge to marinate, at least 20 minutes and up to 1 hour.
2. Meanwhile, prep potatoes: In a medium bowl, add potatoes and chopped rosemary and season with salt and pepper. Add 1 tablespoon oil and toss until combined. Set aside.
3. In the Chef Series II 4.3-Qt. Sauteuse over medium-high heat, heat remaining tablespoon oil. Add chicken and marinade and sear, skin side down, 2 minutes, then flip and sear 2 minutes more. Add potatoes, nestling them between chicken, and top with rosemary sprigs.
4. Transfer to the oven and bake until potatoes are tender and chicken is cooked through, 20 minutes. (If potatoes need longer to cook, transfer chicken to a cutting board to rest and continue cooking potatoes until tender.)
5. Serve chicken and potatoes with pan drippings.



BANANA SPLIT PANCAKES WITH CHOCOLATE SYRUP

2 eggs
2 cups reduced-fat (2%) milk
2½ cups all-purpose flour
2 tbs. baking powder
1 tsp. coarse kosher salt
¼ cup granulated sugar
2 bananas, sliced
5–6 strawberries, cut into wedges

Chocolate Syrup
¼ cup unsweetened cocoa
½ cup heavy cream
¼ tsp. cinnamon
3 tbs. light brown sugar
1 tbs. light corn syrup



1. In base of Power Chef System fitted with paddle whisk attachment, combine eggs and milk. Cover and pull cord until well combined. Add flour, baking powder, salt and sugar to Power Chef System. Replace cover and pull cord until ingredients are fully combined.
2. Use batter immediately or store up to 2 days in the refrigerator.
3. Heat Chef Series 12" Nonstick Griddle over medium heat.
4. Cook pancakes about 2 minutes per side until browned and cooked through.
5. Serve topped with fresh fruit and Homemade Chocolate Syrup.

Chocolate Syrup

1. Combine all ingredients into 1-Qt. Micro Pitcher, whisk together until combined.
2. Microwave on high power 1 minute. Stir well and serve over pancakes.
3. Store in refrigerator up to 4 weeks.



BEAN & BASIL SOUP

4 oz. elbow macaroni
½ Tbsp. extra virgin olive oil
5 garlic cloves, peeled and minced
1 cup chopped celery
¼ tsp. red pepper flakes
2 (15 oz.) cans cannellini beans, drained and rinsed
4 cups chicken broth
¼ tsp. coarse kosher salt
2 Tbsp. grated Parmesan cheese

Pesto Sauce
¼ cup basil leaves, packed
¼ cup Parmesan cheese, grated
3 tbs. pine nuts, toasted
½ cup extra virgin olive oil
1 garlic clove
Salt and pepper



1. Place basil, pine nuts, garlic, Parmesan cheese and oil in base of Chop 'N Prep Chef. Replace cover, twist to seal and pull cord 4-5 times until finely chopped. Season with salt and pepper
2. Cook pasta in Microwave Pasta Maker for 8 minutes or until al dente.
3. Heat olive oil in Chef Series 6-Qt. Dutch Oven over medium heat. Sauté garlic, celery and red pepper flakes until fragrant. Add beans, pesto, chicken broth, salt and simmer 15 minutes.
4. Ladle into bowls and sprinkle with grated Parmesan cheese.



BEEF & BROCCOLI NOODLES

12 oz. wide rice noodles or udon noodles
¼ cup low-sodium soy sauce
3 cloves garlic, minced
Juice of 2 limes, plus wedges for serving
1 Tbsp. Sriracha
1 tsp. honey
3 Tbsp. toasted sesame oil, divided
1 Tbsp. cornstarch
¾ lb. flank steak, thinly sliced against the grain

1 large head broccoli, cut into florets
8 oz. baby bella mushrooms, sliced



1. In a large pot of salted boiling water, cook noodles according to package directions until al dente. Drain, then rinse with cold water.
2. In a small bowl, whisk together soy sauce, garlic, lime juice, Sriracha, honey, and 2 tablespoons of sesame oil, then whisk in cornstarch until smooth.
3. In a Chef Series II Fry Pan over medium-high heat, heat remaining 1 tablespoon sesame oil. Add steak and sear 3 to 5 minutes per side.
4. Stir in broccoli, mushrooms, and 2 tablespoons water and cook until tender, about 6 minutes more. Add sauce, simmer 3 minutes, then reduce heat to low and add cooked noodles. Toss until fully coated and warmed through.



BEEF BURGUNDY

1 tbs. Steak & Chop Seasoning
2 lbs. lean bottom round or sirloin, cubed
2 tbs. extra virgin olive oil
2 tbs. unsalted butter
2 cups pearl onions
8-oz. package mushrooms, quartered
2 carrots, peeled and sliced
1 cup beef broth
1½ cups burgundy wine
2 tbs. Italian parsley, chopped
1 bay leaf



1. Preheat oven to 350° F/175° C.
2. In medium bowl, combine flour and seasoning. Add beef cubes, seal and shake vigorously to coat.
3. Place Chef Series II 6-Qt. Sauté Pan over medium-high heat. Add olive oil and butter.
4. When butter has melted and foam has subsided, add beef to pan in a single layer. Brown beef well, stirring occasionally.
5. Add onions, mushrooms and carrots to pan, and cook 3–5 minutes. Add broth, wine, parsley and bay leaf. Bring to a boil, cover and transfer to oven for 1½ hours.



BEEF STROGANOFF

- 1 lb. sirloin beef
- 2 tbsp vegetable oil , divided
- 1 large onion, sliced
- 10 oz. mushrooms , sliced
- 3 Tbsp. butter
- 2 Tbsp. flour
- 2 cups beef broth, reduced salt
- 1 Tbsp. Dijon mustard
- 2/3 cup sour cream
- Salt and pepper
- 8 - 10 oz. pasta or egg noodles of choice cooked
- Chopped chives , for garnish



1. Use a rolling pin or mallet to flatten the steaks to about 1/4" thick. Slice into 1/4" strips , discarding excess fat. Sprinkle with a pinch of salt and pepper.
2. Heat 1 tbsp oil in a Chef Series II skillet over medium high heat. Scatter half the beef in the skillet, QUICKLY spread it with tongs. Leave untouched for 30 seconds until browned. Turn beef quickly. Leave untouched for 30 seconds to brown. Immediately remove onto a plate. Add remaining 1 tbsp oil and repeat with remaining beef.
3. Turn heat down to medium high. Add butter, melt. Then add onions, cook for 1 minute, then add mushrooms. Cook mushrooms until golden. Scrape bottom of fry pan to get all the golden bits off (this is flavor). Add flour, cook, stirring, for 1 minute.
4. Add half the broth while stirring. Once incorporated, add remaining broth. Stir, then add sour cream and mustard. Stir until incorporated (don't worry if it looks split, sour cream will "melt" as it heats).
5. Bring to simmer, then reduce heat to medium low. Once it thickens to the consistency of pouring cream (3 - 5 minutes), adjust salt and pepper to taste.
6. Add beef back in (including plate juices). Simmer for 1 minute, then remove from stove immediately.
7. Serve over pasta or egg noodles, sprinkled with chives if desired.



BERRY COBLER

- 1 1/2 cups all-purpose flour
- 2 tsp. baking powder
- 1 tsp. salt
- 3 Tbsp. sugar
- 3 Tbsp. unsalted butter
- 1/2 cups whole milk
- 4 cups mixed berries
- 1/2 cups granulated sugar
- 1/3 cup water
- 1 tsp. lemon juice



1. In base of Power Chef System fitted with blade attachment place flour, baking powder, salt, sugar and butter. Cover and pull cord until mixture is crumbly. Remove blade, add milk and, using spatula, mix just until combined. Set aside.
2. Place berries, sugar, water and lemon juice in Chef Series II 3.2-Qt. Sauteuse over medium heat. Stir well to combine.
3. Top berries with dough and cover. Turn to medium low heat and let cook 20 minutes or until cobbler mixture is set and berry mixture is thick. Let cool slightly and serve.



BREAKFAST SKILLET

- 2-3 russet potatoes, peeled & quartered
- 1/2 stick unsalted butter
- 1/2 lb. fresh chorizo, removed from casing
- 1 green bell pepper, cored & chopped
- 1 onion, peeled & chopped
- 4 eggs
- Salt and pepper to taste

Suggested serving: 1 ripe avocado, sliced



1. Assemble Grate Master Shredder with coarse cone. Place medium bowl underneath and a potato into the hopper. Turn handle to grate potato, pressing down as necessary to help grate potato.
2. Using microfiber towel, squeeze moisture from potatoes to dry as much as possible.
3. Over medium heat melt butter in Chef Series II 4.3-Qt. Sauteuse. Add grated potatoes in a thin, even layer into bottom of pan. Allow to cook until potatoes have begun to brown. Flip potatoes gently push to the edges of the pan in order to create a well in the center of the potatoes.
4. Add the fresh chorizo, onions peppers to center of pan to sauté. Cook until chorizo has cooked through and onions have softened. Spread chorizo mixture over the top of the now completely browned potatoes.
5. Using spatula, create 4 small holes in the mixture, crack an egg into each hole. Allow egg to cook through to desired doneness. Cover pan with cover as necessary to help yolk cook through. If you want scrambled eggs instead, make one large hole in the center of the mixture and pour in slightly beaten eggs and cook through.
6. Season with salt and pepper to taste and serve topped with avocado slices.



BROWN BUTTER PASTA WITH WALNUTS & PEARS

- 16-oz. box angel hair pasta
- 6 cups water
- 1 tbsp. coarse kosher salt
- 1 1/2 stick butter
- 1 lemon, zested and juiced
- 1 cup walnuts, chopped
- 8-10 fresh basil leaves
- 2 ripe pears, peeled and sliced thin



1. Place pasta, water and salt in base of Microwave Pasta Maker. Microwave on high, uncovered, for 10-12 minutes or until al dente.
2. Place Chef Series II 11" Fry Pan over medium high heat and add butter. Melt butter and then wait for it to start to brown. Once it begins to take on a brown color and smells nutty, about 2 minutes after melting, remove from heat.
3. Whisk lemon zest and juice into warm butter.
4. Strain cooked pasta and place in large bowl. Toss with browned butter sauce and chopped walnuts. Adjust seasoning to taste and serve topped with fresh basil and sliced pears, if desired.

CHICKEN FAJITAS

Marinade

- 2 garlic cloves, peeled
- 1 chipotle in adobo
- ¼ cup orange juice
- 1 lime, juiced
- 1 tbsp. extra virgin olive oil
- ½ tsp. cumin
- ½ tsp. coarse kosher salt
- 2 bell peppers, desired colors
- 1 small onion
- 2 tbsp. extra virgin olive oil

- 1-lb. chicken breast
- Tortillas and avocado for serving



1. Slice chicken into thin ¼" strips.
2. Place garlic and chipotles in Chop 'N Prep Chef, cover and pull cord until finely chopped. Add to Quick Shake Container.
3. Add orange juice, lime juice, olive oil, cumin and salt in Quick Shake. Seal and shake until combined.
4. Pour marinade over thinly sliced chicken and marinate in the refrigerator 4 hours or overnight.
5. Thinly slice peppers and onions into long strips.
6. Heat 1 tbsp. olive oil in Chef Series II 9" Griddle over medium high heat. Add peppers until just slightly soft and beginning to brown. Remove from pan and set aside for serving.
7. Add remaining olive oil to pan and add onions, cook until brown and softened. Remove from pan and set aside for serving.
8. Add ¼ of the chicken strips to hot griddle and sauté until opaque all the way through, about 5–6 minutes. Repeat with remaining chicken.
9. Serve with tortillas and desired toppings.

CHICKEN PICCATA

- 1 Tbsp. extra-virgin olive oil
- 4 bone in, skin on chicken thighs
- Kosher salt
- Freshly ground black pepper
- 2 Tbsp. butter
- 3 cloves garlic, minced
- ¼ cup dry white wine
- Juice of 1 lemon
- 2 Tbsp. capers
- 1 lemon, sliced
- Freshly chopped parsley, for garnish



1. In the Chef Series II 4.3-Qt. Sauteuse over medium-high heat, heat oil. Season chicken with salt and pepper and cook until golden and no longer pink, 8 minutes per side. Transfer to a plate.
2. Discard half the chicken juice from skillet and reduce heat to low.
3. To skillet, add butter, garlic, white wine, lemon juice, and capers and bring to a simmer.
4. Add lemon slices and return chicken thighs to skillet. Let chicken simmer in sauce 5 minutes, then garnish with parsley before serving.

CHOCOLATE CARAMEL PIZCOOKIE

- 1 cup unsalted butter, softened
- 1 cup sugar
- ½ cup brown sugar, packed
- 1 Tbsp. vanilla extract
- 2 large eggs
- 2¾ cup flour
- 1 tsp. baking soda
- ½ tsp. salt
- 1 cup semi-sweet chocolate chips
- ½ cup milk chocolate chips
- ½ cup chocolate covered caramel candies
- Ice Cream and chocolate syrup for toppings, if desired*



1. Preheat the oven to 350°F.
2. Cream the butter, sugar and brown sugar pale and fluffy (2-3 minutes).
3. Add in the vanilla and eggs and combine until fully incorporated.
4. Add in the flour, baking soda, salt until just combined then fold in the chocolates.
5. Put half the cookie dough into your Chef Series II 4.3-Qt. Sauteuse, sprinkle in the chocolate covered caramels then cover with the rest of the cookie dough.
6. Bake for 20 minutes, covered with foil, then uncover and bake for an additional 10 minutes.

CILANTRO LIME CHICKEN

- 4 Tbsp. extra-virgin olive oil, divided
- Juice of 2 limes
- ¼ cup freshly chopped cilantro
- 2 cloves garlic, minced
- ½ tsp. cumin
- Pinch crushed red pepper flakes
- 4 bone-in, skin-on chicken thighs
- Kosher salt
- Freshly ground black pepper
- Cooked white rice, for serving



1. Whisk together 2 tablespoons oil, lime juice, cilantro, garlic, cumin, and red pepper flakes. Add chicken and toss to coat. Let marinate in fridge 30 minutes and up to 2 hours.
2. When ready to cook, preheat oven to 425°.
3. In the Chef Series II 4.3-Qt. Sauteuse over medium-high heat, heat remaining 2 tablespoons oil. Season chicken with salt and pepper, then add to skillet skin-side down and pour in remaining marinade. Sear until skin is golden and crispy, about 6 minutes. Flip and cook 2 minutes more.
4. Transfer skillet to oven and bake until chicken is cooked through, 10 to 12 minutes.
5. Serve over rice drizzled with pan drippings.

CITRUS CHICKEN

- 2 limes, zested and juiced
- 2 lemons, juiced
- 4 boneless, skinless chicken breasts
- 1 tsp. salt
- ½ tsp. pepper
- 2 Tbsp. extra virgin olive oil
- ⅓ cup packed brown sugar
- ¼ cup fat-free chicken broth
- 1 orange, thinly sliced
- ¼ cup black olives, for garnish
- ¼ cup Italian parsley, chopped, for garnish



1. Preheat oven to 350° F/180° C. Place chicken breast halves in Season-Serve Container. Pour lemon and lime juices over chicken breasts and season with salt and pepper. Seal and marinate in refrigerator 1-2 hours, turning occasionally.
2. Remove chicken from marinade and reserve 2 tablespoons marinade in a small bowl.
3. Heat olive oil in Chef Series 6-Qt. Sauté Pan over medium-high heat. Add chicken breasts and cook 4 minutes on each side, or until lightly browned. Remove pan from heat.
4. Combine lime zest and brown sugar; sprinkle over chicken. Combine reserved marinade and broth; pour around chicken. Top each chicken breast with two orange slices.
5. Insert pan into oven and bake 15 minutes or until chicken registers 180° F/85° C on an instant-read thermometer and juices run clear. Place chicken on a serving platter and spoon sauce over chicken.
6. Garnish with black olives and parsley.

CREAMY GARLIC MUSHROOM SPAGHETTI

- 8 oz. Regular or whole wheat pasta (spaghetti, linguine, etc.)
- 4 Tbsp. butter, divided
- 3 cloves garlic, minced, divided
- 16 ounces fresh mushrooms, sliced
- 2 Tbsp. flour (or whole wheat flour)
- 1 tsp. herbes de provence
- 1½ cups milk
- salt and pepper to taste
- 3 Tbsp. olive oil
- additional ¼ cup water, broth, milk or cream (optional)
- ¼ cup fresh parsley



1. Cook the pasta according to package directions. Set aside and toss with a little oil to prevent sticking.
2. In a Chef Series II Fry Pan melt 2 tablespoons of butter over medium high heat. Add one clove of the garlic and sauté for a minute until fragrant. Add the mushrooms and sauté for 5-10 minutes, until golden brown and softened. Set aside.
3. Add the remaining 2 tablespoons of butter to the Chef Series II Fry Pan and melt again over medium high heat. Add the garlic and sauté for a minute until fragrant. Add the flour and herbes de provence. Stir fry for a minute to cook out the flour taste. Add the milk slowly, whisking to incorporate. Let the mixture simmer until thickened. Season with salt and pepper.
4. Toss the sauce, pasta, and mushrooms together. Add the olive oil and water as needed to keep the sauce from getting too thick. Stir in the parsley just before serving.

CLASSIC PAELLA

- 1 tsp. saffron
- ¼ cup extra virgin olive oil
- 8 garlic cloves, peeled
- 1 small green bell pepper, seeded and cut into 2" pieces
- small yellow onion, peeled and quartered
- 4 boneless, skinless chicken thighs, cut into 2" pieces
- 2 cups long grain rice
- 1 tbsp. dried oregano
- 2 tbsp. paprika
- ⅓ tsp. cayenne pepper
- 2 tsp. kosher salt
- 4 cups chicken stock
- 12 fresh shrimp, peeled and deveined
- 12 fresh mussels (optional)
- fresh parsley, chopped



1. In the 1-cup Micro Pitcher, stir together saffron and 2 tbsp. of warm water; set aside to bloom.
2. In the Chef Series II 5-Qt. Sauté Pan, heat olive oil over medium-high heat until shimmering.
3. Meanwhile, in the base of the Power Chef System, fitted with the blade attachment, combine garlic, bell pepper and onion. Cover and pull cord until finely chopped. Transfer to pan, stir to mix into hot oil. Cook, stirring occasionally until soft, about 3-5 minutes.
4. Stir in chicken and cook until lightly browned on one side, about 2 minutes. Add rice to pan, stir to incorporate. Cook until lightly toasted, about 1 minute. Stir in oregano, paprika and cayenne, salt, stock and saffron mixture.
5. Bring to boiling. Reduce heat to medium-low and cover. Cook 15 minutes. Stir, nestle mussels into rice. Cover and cook an additional 5 minutes or until rice is cooked to desired doneness.
6. Nestle shrimp into rice and turn off heat. Leave pan on burner, cover and let stand 6-7 minutes or until mussels open and shrimp is cooked through. Garnish with chopped fresh parsley. Serve warm.

DUTCH BABY

- 1 cup all-purpose flour
- ¼ cup cornstarch
- 1 tsp. table salt
- 1 lemon, zested
- 3 eggs, lightly beaten
- 1½ cups skim milk
- 1 tsp. vanilla extract
- 2 tbsp. unsalted butter



Suggested serving: Powdered sugar, berries, lemon wedges or whipped cream

1. Preheat oven to 450° F/232° C.
2. Whisk together flour, cornstarch, salt and lemon zest in a medium bowl.
3. Make a well in the center of the dry ingredients and add eggs, milk and vanilla. Whisk until smooth.
4. Place Chef Series II 11" Fry Pan over medium heat and melt butter. Wait until butter begins to brown, about 1-2 minutes. Pour in batter and transfer pan to middle rack in preheated oven.
5. Bake 15-18 minutes or until center is cooked and edges have browned.
6. Slide from pan onto cutting surface. Dust with powdered sugar for serving and serve with desired berries and whipped cream.

FARRO SALAD

4 cups water
1 bay leaf
½ tsp. coarse kosher salt
2 tbsp. apple cider vinegar
2 cups farro
1 tbsp. extra virgin olive oil
½ cup slivered almonds
½ cup dry cranberries
1 cup packed arugula
3 tbsp. goat cheese
1 lime, zested
1 green onion, chopped



TUPPERWARE



1. Place water, bay leaf, salt and apple cider vinegar in Chef Series II 2.6-Qt. Saucepan.
2. Bring to a boil and add farro. Cook 15–20 minutes or until farro is *al dente*. Drain remaining water and remove bay leaf. Place farro in medium bowl.
3. Let farro cool slightly. Fluff with fork.
4. Top with remaining ingredients.

FUSILLI WITH BROCCOLI PESTO

12 oz. fusilli pasta
12 oz. frozen broccoli florets
2 clove garlic
½ cup fresh basil leaves
3 Tbsp. olive oil
1 Tbsp. grated lemon zest
kosher salt
toasted sliced almonds
Grated Parmesan cheese



TUPPERWARE



1. In the Chef Series II 6.2-Qt. Casserole cook the pasta according to package directions. Reserve ½ cup of the cooking liquid, drain the pasta, and return it to the pot.
2. Meanwhile, in a Vent N Serve Container, combine the broccoli, garlic, and ½ cup water. Cover and cook on high, stirring once halfway through, until the broccoli is tender, 5 to 6 minutes. Transfer the mixture (liquid included) to a the Power Chef System with blade attachment. Add the basil, oil, zest, and ¼ teaspoon salt, and purée until smooth.
3. Toss the pasta with the pesto and ¼ cup of the reserved liquid (adding more liquid if the pasta seems dry). Sprinkle with almonds and Parmesan, if desired.

GARLIC LEMON MAHI MAHI

3 Tbsp. butter, divided
1 Tbsp. extra-virgin olive oil
4 4-oz. mahi mahi fillets
kosher salt
Freshly ground black pepper
3 cloves garlic, minced
Zest and juice of 1 lemon
1 Tbsp. freshly chopped parsley, plus more for garnish



TUPPERWARE



1. In a Chef Series II skillet over medium heat, melt 1 tablespoon butter and olive oil.
2. Add mahi mahi and season with salt and pepper.
3. Cook until golden, 3 minutes per side. Transfer to a plate.
4. To skillet, add remaining 2 tablespoons butter. Once melted, add garlic and cook until fragrant, 1 minute, then stir in lemon zest and juice and parsley.
5. Return mahi mahi fillets to skillet and spoon over sauce.
6. Garnish with more parsley and serve.

GENERAL TSO'S CHICKEN

1 pound chicken thighs cut into 1 inch chunks
¼ cup cornstarch
oil for frying
1 Tbsp. minced ginger
½ tsp. red chili flakes
2 cloves garlic minced
For the Sauce:
3 Tbsp. rice vinegar
3 Tbsp. soy sauce
2 tsp. hoisin sauce
¼ cup water
3 Tbsp. sugar
1 Tbsp. cornstarch



TUPPERWARE



1. Toss the chicken thighs with the quarter cup of cornstarch and let sit while you mix the sauce ingredients.
2. Add the rice vinegar, soy sauce, hoisin sauce, water, sugar and tablespoon of cornstarch in a small bowl and whisk together.
3. Add the chicken to a Chef Series II Fry Pan with the oil and fry until crispy.
4. Remove chicken from the pan and drain all but a tablespoon of the oil and add the chili flakes, ginger and garlic.
5. Cook until you smell the garlic (about 30 seconds).
6. Add in the chicken and toss, then add in the sauce.
7. Stir for about 30 seconds until thickened.
8. Serve immediately.

GRIDDLE CORNBREAD

- 1 cup cornmeal
- 1 cup all-purpose flour
- ½ cup granulated sugar
- ½ tsp. table salt
- ½ tsp. baking powder
- 1 cup reduced-fat (2%) milk
- 2 eggs
- 4 tbsp. unsalted butter, melted
- 8 oz. shredded cheese
- 2 jalapenos, chopped



1. Preheat oven to 400° F/205° C.
2. In a medium bowl whisk together cornmeal, flour, sugar, salt, baking powder.
3. Make a well in center of dry ingredients and whisk in milk, eggs and butter until combined. Stir in shredded cheese.
4. Pour into Chef Series II 9" Griddle and spread to even out. Top with chopped jalapenos, if desired.
5. Bake 15–20 minutes or until knife inserted into center comes out clean.

HAM & CHEESE STUFFED CHICKEN BREAST

- 5 boneless chicken breasts, butterflied*
- 1 tsp. kosher salt
- ¼ tsp. pepper
- 5 slices of provolone cheese, halved
- 5 slices of ham, folded in half
- 1 tbsp. butter



1. Preheat oven to 350° F/175° C.
2. Season chicken breasts outside and inside with salt and pepper.
3. Stuff each chicken breast by placing 1 slice of ham and 1 slice of cheese inside each.
4. Heat up Chef Series II 5-Qt. Sauteuse over medium heat and add butter.
5. Once butter melts, arrange chicken inside Sauteuse and brown on each side, flipping once, approximately 10 minutes.
6. After browning chicken, cover Sauteuse with glass lid and cook in oven an additional 10 minutes. At the end of cooking time, carefully remove from oven and leave covered 5 minutes. Serve warm.

HEARTY CHILI WITH CORNBREAD TOPPING

- 1 tbsp. extra virgin olive oil
- 1 onion
- 1 carrot, peeled
- 1 bell pepper
- 2 Tbsp. southwest chipotle seasoning*
- ½ tsp. kosher salt
- ¼ tsp. pepper
- 1 (28-oz.) can fire roasted crushed tomatoes
- 1 (15-oz.) can black beans with liquid
- 1 (15-oz.) can white beans with liquid
- 1 (15.25-oz.) can whole kernel corn, drained
- Juice of one lime
- 2 (8.5-oz.) boxes of corn muffin mix (and ingredients for each according to box)



1. Preheat oven to 350° F/175° C.
2. Heat olive oil in the Chef Series II 5-Qt. Sauteuse over medium heat.
3. Place onion, carrot and bell pepper in base of Power Chef® System, cover and pull cord until chopped. Add veggies to Sauteuse and cook until soft and translucent.
4. Add seasonings, tomatoes, beans, corn and mix well. Cook on medium low heat 15 minutes. Add juice of 1 lime, stir well and remove from heat.
5. In medium sized Thatsa bowl, prepare corn muffin mixes according to box and pour batter over chili covering the entire surface.
6. Place in oven and bake for 20–25 minutes or until toothpick inserted in center comes out clean. Carefully remove from oven and serve.

HOMEMADE PUDDING

- 2 cups reduced-fat (2%) milk
- ¾ cup granulated sugar, divided
- 3 tbsp. cornstarch
- 2 egg yolks
- 1 whole egg
- ½ tsp. vanilla
- 2 tbsp. butter



1. Place milk and ¼ cup sugar in Chef Series II 2.6-Qt. Saucepan over medium heat until milk is simmering.
2. In Thatsa Medium Bowl, place remaining sugar, cornstarch, egg yolks and whole egg and whisk until smooth.
3. Once milk is simmering, remove from heat and slowly add milk into cornstarch mixture* while whisking.
4. Pour mixture back into sauce pan over low-medium heat and cook, whisking constantly, for an additional 2–3 minutes or until pudding is thick and smooth.
5. Remove from heat, whisk in vanilla and butter. Let cool completely before pouring in storage container.
6. Keeps in refrigerator for 3–5 days.

Add 4 tbsp. cocoa powder along with cornstarch mixture to give the pudding a chocolate flavor.

*Ask your consultant for this recipe or use Taco seasoning.



Honey SOUTHWEST ROASTED PORK

- 1 ½ lb. pork tenderloin, trimmed
- 1 tbsp. extra virgin olive oil
- 1 tbsp. southwest chipotle seasoning blend*
- 3 tbsp. butter
- 2 tbsp. honey
- ½ cup chicken broth
- ½ cup dried cranberries
- 2 tbsp. pecans, chopped and toasted



1. Rub pork with olive oil and coat with Southwest Chipotle seasoning. Place in Season Serve Container and marinate in refrigerator at least one hour and up to 8 hours.
2. Preheat oven to 350°F/176° C.
3. In a Chef Series 6-Qt. Dutch Oven, heat butter and honey over medium heat, stirring to melt butter. Cook meat until well browned, about 5 minutes. Turn pork and cook until other side is browned about 5 minutes more.
4. Put pan in oven and roast until pork is cooked to a temperature of 155°F/68° C, about 10–15 minutes. Transfer pork to platter and keep warm.
5. Add chicken broth to Dutch Oven. Stir over medium heat and scrape up any browned bits from pan. Add cranberries and any pork juices from platter. Simmer until sauce is reduced to about ½ cup.
6. Slice pork on the diagonal, serve with sauce and top with chopped pecans.

Note: Pecans may be toasted in the oven while pork is roasting. Place pecans on a baking sheet and toast 5-7 minutes.
*Get this recipe from your consultant or use Taco seasoning.



HOT WATER CORNBREAD

- 1½ cup yellow cornmeal
- ¼ cup self rising flour
- 2 tbsp. granulated sugar
- 1½ cup boiling hot water
- ¾ cup vegetable oil



1. Pour the vegetable oil into the Chef Series II fry pan, heat olive oil over medium-high heat until shimmering.
2. In a Thatsa Bowl combine the cornmeal, self rising flour, and sugar in a medium sized bowl. Sift or whisk until everything is well combined.
3. Next, pour in the hot water, and mix. Form the mixture into patties.
4. Fry the patties for about 1 to 2 minutes on each side.
5. Remove from the oil, and place on paper towel lined plate.



Lemon ASPARAGUS & CHICKEN PASTA

- | | |
|---|--|
| kosher salt | ¾ cup heavy cream |
| 1 lb. linguine or spaghetti | ½ cup low-sodium chicken broth |
| 1 tbsp. extra-virgin olive oil | Juice of 1 lemon |
| 1 lb. boneless skinless chicken breasts | 3 cloves garlic, minced |
| Freshly ground black pepper | ¾ cup shredded mozzarella |
| 2 tsp. Italian seasoning | ½ cup freshly grated Parmesan, plus more for garnish |
| 2 tbsp. butter | 1 lemon, sliced into half moons |
| 1 small red onion, chopped | Freshly chopped parsley, for garnish |
| 1 lb. asparagus, stalks trimmed and cut into thirds or quartered if large | |



1. In a large pot of salted boiling water, cook pasta according to package directions until al dente. Drain and return to pot.
2. In the Chef Series II skillet over medium heat, heat olive oil. Add chicken and season with salt, pepper, and Italian seasoning. Cook until golden and no longer pink, 8 minutes per side. Transfer to a plate to let rest, then thinly slice.
3. To the Chef Series II skillet, melt butter over medium heat. Add red onion and asparagus and season with salt and pepper. Cook until tender, 5 minutes, then add heavy cream, chicken broth, lemon juice, and garlic and simmer 5 minutes.
4. Stir in cheeses and let cook until melty, then add lemon slices and cooked linguine. Top with sliced chicken and garnish with more Parmesan and parsley.



MAHI MAHI

- 4 Mahi filets
- 1½ tsp. salt, divided
- ¼ tsp. fresh black pepper
- ½ cup slivered almonds
- 4 tbsp. unsalted butter
- ½ lemon, juiced



1. Season fish with salt and pepper, reserving ½ tsp. for sauce.
2. Place Chef Series II 11" Fry Pan over medium heat. Once pan is hot, place fish filets into pan and sear until browned, about two minutes. Flip with Spatula to sear other side and cook through, 2–3 minutes longer.
3. Meanwhile, place Chef Series II 8" Fry Pan over medium heat. Add almonds to pan and toast, about 2–3 minutes or until you can smell them. Stir occasionally to keep from burning.
4. Once toasted, remove almonds from pan and set aside. Add butter to pan and heat until it begins to brown and smell nutty. Swirl pan while cooking to keep from burning.
5. Once browned, return almonds to pan and add lemon juice and salt to season. Stir to combine and serve over seared fish.

MINESTRONE SOUP

3 tbsp. olive oil
1 small white onion, minced
½ cup chopped zucchini
½ cup frozen cut Italian cut green beans
¼ cup minced celery
4 cloves minced garlic, minced
4 cups vegetable broth
2 (15 oz.) cans red kidney beans, drained
2 (15 oz.) cans small white beans or great northern beans, drained
1 (14 oz.) can diced tomatoes
½ cup carrot (juliened or shredded)

2 tbsp. minced fresh parsley
1½ tsp. dried oregano
1½ tsp. salt
½ tsp. ground black pepper
½ tsp. dried basil
¼ tsp. dried thyme
3 cups hot water
4 cups fresh Baby Spinach
½ cup small shell pasta



1. Place Chef Series II 6.2 qt. Casserole pan over medium heat. Once pan is hot, Heat three tablespoons of olive oil over medium heat .
2. Sauté onion, celery, garlic, green beans, and zucchini in the oil for 5 minutes or until onions begin to turn translucent.
3. Add vegetable broth to pot, plus drained tomatoes, beans, carrot, hot water, and spices.
4. Bring soup to a boil, then reduce heat and allow to simmer for 20 minutes.
5. Add spinach leaves and pasta and cook for an additional 20 minutes or until desired consistency.

MONGOLIAN BEEF RAMEN

3 pkg. instant ramen, flavor pack discarded
2 tbsp. vegetable oil
1 lb. sirloin steak, sliced against the grain
2 Tbsp. cornstarch
1 Tbsp. sesame oil
3 garlic cloves, minced
1 tsp. minced ginger
¼ cup soy sauce
¼ cup lightly packed brown sugar
1 cup chicken or beef broth
pinch red pepper flakes

1 large head broccoli, cut into florets
1 carrot, peeled, cut into matchsticks
3 green onions, thinly sliced
Toasted sesame seeds, for garnish



1. Cook ramen noodles according to package instructions. Drain and set aside.
2. In a Chef Series II skillet over medium-high heat, heat oil. Toss beef with cornstarch. Add to skillet and cook until seared about 2 minutes per side. Transfer to a plate.
3. Reduce heat to medium-low. Add sesame oil to skillet and stir in garlic and ginger. Cook until fragrant, 1 minute then add soy sauce, brown sugar, and broth. Bring mixture to a boil, reduce heat and simmer until the sauce is thickened, 3 to 5 minutes.
4. Add broccoli and carrots then cover the skillet with a tight-fitting lid and cook until the vegetables are tender, about 5 minutes.
5. Return beef to Chef Series II skillet and stir until completely coated in sauce. Stir in cooked ramen noodles and green onions. Garnish with toasted sesame seeds.

one CRUST APPLE PIE

3 tbsp. unsalted butter
2 lbs. granny smith apples, peeled & cut into chunks
½ cup granulated sugar
½ cup brown sugar
¼ tsp. cinnamon
3 Tbsp. all-purpose flour
1 (9") pie rolled piecrust
Caramel sauce, optional



1. Preheat oven to 400° F/200° C
2. Melt butter in Chef Series II 3.2-Qt. Sauteuse.
3. Add apples, both sugars, cinnamon and mix well to combine. Cook for 5 minutes to soften apples.
4. Remove from heat and stir in flour. Unroll piecrust and drape over apples, tucking the sides in the Sauteuse. Gently make four cuts in the center of dough in the shape of a T.
5. Transfer Sauteuse to preheated oven and bake uncovered 20 minutes or until piecrust is golden brown in color. Let cool slightly and serve.

one POT ROASTED CHICKEN

4½-lb. whole chicken
2 tbsp. softened butter
2 lemons, zested
½ tsp. coarse kosher salt
¼ tsp. black pepper
3 large carrots, peeled and cut into 3" chunks
8 baby potatoes, halved



1. Preheat oven to 425° F/218° C.
2. Spread softened butter between skin of chicken and the breasts and legs. Spread any remaining on top of the skin.
3. Stir together lemon zest, salt and pepper. Season chicken liberally with the salt mixture spreading beneath the skin as well.
4. Cut a lemon in half and place in cavity of chicken. To tie legs together for baking, cut a slit at the base of the chicken leg through its skin and slide other leg through the slit.
5. Place chicken in base of Chef Series II 5.2-Qt. Dutch Oven and add potatoes and carrots around the base of the chicken.
6. Place chicken, covered with stainless steel cover, in oven for 30 minutes. Then remove cover and continue to bake for another 45–60 minutes or until internal temperature near the bone in the thigh and breast reaches 165° F/74° C.

ONE POT VEGETABLE ENCHILADAS

- 1 tbsp. vegetable oil
- 3 bell peppers (tricolor), sliced
- 1 red onion, sliced
- 1 tsp. coarse kosher salt, divided
- 5 oz. spinach
- ½ cup vegetable stock
- 2 cups red pepper soup
- 1 tsp. garlic powder
- 1 tsp. chili powder
- 1 tsp. cumin
- 10 (8") tortillas
- 1 cup shredded cheese



1. Preheat oven to 400° F/205° C.
2. In Chef Series II 4.3-Qt. Sauteuse, heat oil over medium high heat.
3. Add bell peppers, onion, ½ tsp. salt and cook until soft, about 10 minutes.
4. Add spinach and cook for an additional 2 minutes. Once spinach has wilted, remove veggies from pot and place in medium bowl to cool.
5. Add vegetable stock and red pepper soup to pan and bring to a boil.
6. Cook for 3 minutes, add garlic powder, chili powder, cumin and remaining salt. Remove from heat and cool slightly.
7. Place ⅓ cup of veggies into center of tortilla, roll and place, seam side down, into sauce. Repeat process with remaining tortillas, arrange them into pan.
8. Sprinkle cheese over top and bake, uncovered, 15–20 minutes or until cheese is melted.

PASTA FAGIOLI

- 5 garlic cloves, peeled
- 1 small onion, quartered
- 1 tbsp. extra virgin olive oil
- 1 (28 oz.) can whole tomatoes
- 3½ cups fat-free low-sodium chicken stock
- 2 (15 oz.) cans cannellini beans, drained and rinsed
- 1 tsp. Italian herb seasoning
- 4 oz. ditalini or other small pasta
- 4 cups kale or Swiss chard, roughly chopped
- ¼ cup Parmesan cheese, grated
- ¼ cup chopped parsley



1. In base of Quick Chef Pro System, process onion and garlic until finely chopped. Transfer to a small bowl and set aside.
2. Preheat a Chef Series II 6-Qt. pot over medium-high heat.
3. Add olive oil and sauté onion and garlic until translucent and fragrant.
4. Chop tomatoes in base of Quick Chef® Pro System.
5. Add tomatoes, chicken stock, beans and seasoning blend to onions and garlic.
6. Bring to a boil, reduce heat and simmer 20-30 minutes.
7. Cook ditalini in Microwave Pasta Maker 8 minutes. Drain.
8. Add kale and cooked pasta to pot.
9. Reduce heat and simmer 5-10 minutes until kale is wilted.
10. Sprinkle with grated Parmesan cheese and parsley before serving.



PAN SEARED STEAK

- 1 (12 oz.) strip steak
- ½ tsp. coarse kosher salt
- ¼ tsp. black pepper
- 1 tbsp. extra virgin olive oil
- 1 garlic clove, crushed
- 1 tbsp. salted butter

Suggested serving: Roasted potatoes

1. Let steak stand at room temperature, about 30 minutes.
2. Season steak with salt and pepper.
3. Heat Chef Series II 11" Fry Pan over medium high heat. Pan is hot enough when water sprinkled in the pan sizzles. Add olive oil.
4. Add steak to hot pan and sear 4–5 minutes until golden brown. Flip and sear remaining side 3–4 minutes or until golden brown and desired temperature is reached.
5. Remove steak from pan and let rest 8–10 minutes before slicing.
6. Meanwhile, add crushed garlic to still warm pan to sauté briefly. Top steak with sautéed garlic and butter while resting. Serve immediately after resting.

**If you've reached the desired coloring on outside of steak but want it cooked more in the center (especially for a particularly thick cut), place entire pan in a 350° F/232° C oven for 5–8 minutes. Watch closely as this will quickly cook through your meat.*

PINEAPPLE UPSIDE DOWN SKILLET CAKE

- ¼ cup butter
- ¾ cup packed brown sugar
- 1 (20 oz.) can sliced pineapple, drained
- 1½ cups flour
- 1 cup sugar
- ½ cup shortening
- ¾ cup milk
- 1½ tsp. baking powder
- ½ tsp. salt
- 1 large egg
- maraschino cherry, if desired



1. Preheat oven to 350° F/175° C.
2. Place butter in Chef Series II 8" Fry Pan over medium heat until it begins to brown and smell nutty, 2–3 minutes. Sprinkle brown sugar over butter.
3. Arrange pineapple slices on top brown sugar/butter.
4. Place cherries in center of slices.
5. Beat remaining ingredients till well blended. Pour over pineapple in skillet and bake for 35 to 45 minutes or until tooth pick inserted comes out clean.
6. Remove from oven and turn onto heat-proof plate.

POTATOES ANNA

1½ lbs. russet potatoes, 3–4 large potatoes, peeled and cut in half
¼ tsp. coarse kosher salt
3 tbsp. unsalted butter



1. Preheat oven to 450° F/232° C.
2. Assemble Mandoline with circular knob set to #2. Attach potato halves one at a time to food guard and slide down the Mandoline to slice into discs. Continue until all potatoes are sliced.
3. In Thatsa® Medium Bowl, toss sliced potatoes with salt.
4. Place butter in Chef Series II 8" Fry Pan over medium heat and cook until melted. Remove from heat.
5. Lay sliced potatoes into even layers in pan until pan is full of potatoes.
6. Place in oven and bake uncovered for 25–30 minutes or until potatoes are fork tender.
7. Allow to rest for 10 minutes and then carefully invert pan onto serving dish to unmold the potatoes.

RICE NOODLE BOWL

3 garlic cloves, peeled
2" fresh ginger, peeled
2 tbsp. extra virgin olive oil
2 tbsp. red curry paste
4 cups veggie stock
13-oz. can coconut milk
8 oz. rice noodles



1. Place garlic and ginger in base of Chop 'N Prep Chef and pull cord until finely chopped.
2. Place olive oil in Chef Series II 2.6-Qt. Saucepan over medium heat.
3. Sauté garlic, curry paste and ginger in olive oil until it begins to brown, 4–5 minutes.
4. Add veggie stock and coconut milk to sauce pan. Bring to a boil.
5. Add rice noodles and cook 4–5 minutes or according to package directions. Serve warm topped with cilantro and green onions.

Suggested serving: Fresh cilantro, crushed red pepper flakes & green onions to garnish

SKILLET COOKIE

4 tbsp. unsalted butter
¼ cup granulated sugar
¼ cup brown sugar
½ tsp. vanilla extract
1 egg
¾ cup all-purpose flour
¼ tsp. baking soda
¼ tsp. table salt
½ cup chocolate chips



1. Preheat oven to 350° F/175° C.
2. Place butter in Chef Series II 8" Fry Pan over medium heat until it begins to brown and smell nutty, 2–3 minutes. Remove from heat to cool slightly.
3. Add sugars and vanilla extract to melted butter, stirring with a silicone spatula. Then add egg and use spatula to thoroughly combine.
4. Stir in flour, baking soda, and salt to pan until combined. Gently stir in chocolate chips. Even out batter and bake 20–25 minutes or until center is thoroughly cooked.

SLOW ROASTED PORK

3½–4 lbs. pork butt
2 cups water
3–4 dry guajillo chilis, seeds removed
5 garlic cloves, peeled
¼ tsp. coarse kosher salt
½ tsp. black pepper
12 oz. beer
1 cup orange juice



1. Preheat oven to 400° F/205° C
2. Trim pork butt of excess fat and place in Chef Series II 5.2-Qt. Dutch Oven.
3. Microwave water on high power 2 minutes or until boiling. Submerge chiles in hot water and let sit for 10 minutes.
4. Meanwhile, chop garlic in Chop 'N Prep Chef and set aside.
5. Remove flesh from softened chilis and mix with garlic, salt and pepper. Rub mixture onto pork butt until coated.
6. Pour beer and orange juice into Dutch oven around the pork. Cover with stainless steel cover and place in oven.
7. Cook for 3–3½ hours or until pork is fork tender and has reached an internal temperature of at least 145° F/63° C.

Suggested serving: Sandwich with purple cabbage and lettuce or pair with lime wedges and white rice.



SPINACH & MUSHROOM omeLET

- 2 tsp. extra virgin olive oil
- 2 mushrooms, sliced
- ¼ cup spinach leaves
- 3 eggs
- ¼ cup reduced-fat (2%) milk
- ⅛ tsp. coarse kosher salt
- ⅛ tsp. black pepper
- ⅓ cup Parmesan cheese

TUPPERWARE



1. Heat olive oil in Chef Series II 8" Fry Pan over medium heat. Once hot, add mushrooms and cook 2–3 minutes or until brown, stirring as necessary. Add spinach leaves and sauté briefly until just beginning to wilt. Remove from pan and set aside.
2. In base of Quick Shake container, add eggs, milk, salt and pepper. Seal and shake until combined.
3. Pour egg mixture into fry pan over medium heat. Once egg begins to set on the bottom, use a silicone spatula to gently pull egg away from the sides of the pan to allow the raw egg on top to move to the bottom of the pan.
4. Once most of the raw egg on top has been cooked and only a little moisture is left on top, flip to cook on other side.
5. Cook until lightly browned on other side, add Parmesan and cooked spinach and mushrooms to the center, fold in half using spatula and serve warm.



STOVETOP PIZZA

- Crust*
- ⅓ cup self-rising flour
 - ⅓ cup all-purpose flour
 - 1 tsp. Italian Herb Seasoning
 - ¼-oz. package active dry yeast (2¼ tsp.)
 - 1 tsp. granulated sugar or honey
 - ⅔ cup lukewarm water
- Toppings*
- ½ cup pizza sauce
 - 1½ cups shredded mozzarella
 - Any other desired toppings

TUPPERWARE



1. In Chef Series II 4.3-Qt. Sauteuse, combine dry ingredients and mix well. Turn stove on to low to slowly start heating pan. Add water and mix well until soft dough forms. Use spatula to spread dough evenly.
2. Turn stove up to medium-high heat, cover and let cook until top of dough is set and no wet spots of dough remain, about 5–8 minutes.
3. Uncover, add sauce and cheese, and any additional toppings. Cook uncovered 10 minutes.
4. If necessary, cover for an additional 2 minutes to further melt cheese.
5. Using spatula, move pizza to cutting board to cut and serve.



SUNDRIED TOMATO & BROCCOLI PASTA

- 2 tbsp. salted butter
- 4 boneless, skinless chicken breasts, cut into 1" pieces
- 1 cup sundried tomatoes
- 1 small yellow onion, peeled and quartered
- 8 garlic cloves, peeled
- 1½ cups chicken stock
- 1¼ cup heavy cream, divided
- 1 tsp. kosher salt
- 5 cups wide or curly egg noodles
- 12-oz. bag frozen broccoli florets
- ½ cup chopped fresh parsley

TUPPERWARE



1. In the Chef Series II 5-Qt. Sauteuse, melt butter over medium-high heat. Add chicken, cook until browned on one side, about 2–3 minutes.
2. Meanwhile, in the base of the Power Chef System, fitted with the blade attachment, combine sundried tomatoes, onion and garlic. Cover and pull chord until well minced. Add mixture to pan with chicken and stir to combine. Cook, stirring occasionally, 1 minute.
3. Stir in chicken stock, 1 cup of the heavy cream, salt and egg noodles. Cover and bring to a boil. Reduce to a simmer, cook 6 minutes.
4. Stir in broccoli, cover and cook an additional 7–10 minutes or until noodles are desired doneness. Remove from heat, stir in remaining cream, and top with parsley. Serve warm.



SWEET POTATO LATKES

- 1 large sweet potato, peeled and cut into 3" chunks
- 1 yellow onion, cut into 3" chunks
- ¼ cup all-purpose flour
- 1 tsp. baking powder
- ½ tsp. black pepper
- 1 tsp. salt
- 2 tbsp. oil

TUPPERWARE



1. Assemble Grate Master Shredder with large cone attachment and place bowl underneath.
2. Place sweet potatoes in hopper two at a time and turn handle to grate the potatoes. Press down using plunger as necessary. Repeat this process until the remaining sweet potato is grated.
3. Repeat process with onion until it is completely grated.
4. Add remaining ingredients to the bowl of grated sweet potato and onion and mix until combined.
5. In the Chef Series II 8" Fry Pan, melt oil over medium heat.
6. Spoon 1 tbsp. of mixture at a time into hot skillet, making sure they do not touch.
7. Flatten with a spatula and cook until golden brown on each side, about 5 minutes.

TOMATO MACARONI & CHEESE



- 4 Tbsp. unsalted butter
- 3 Tbsp. all-purpose flour
- 2 cups whole milk
- 2¼ cups water
- 1 lb. elbow macaroni, uncooked
- 1 (28-oz.) can crushed tomatoes
- 2 tsp. yellow mustard
- 1½ tsp. garlic powder
- 3 cups cheddar cheese, shredded
- 1 cup ricotta cheese
- 1 tsp. kosher salt
- ¼ tsp. pepper



1. Melt butter in Chef Series II 5-Qt. Sauteuse over medium heat.
2. Stir in flour and cook 2 minutes. Slowly add milk, continually whisking to thicken.
3. Add water, elbow macaroni, crushed tomatoes, mustard and garlic powder. Mix well to combine.
4. Cook, uncovered, 13–15 minutes or until pasta is fully cooked.
5. Add remaining ingredients, mix well and serve.