

TUPPERWARE MICROWAVE STACK COOKER SINGLE RECIPES



Everyone deserves hot, fresh and delicious meals, even on nights when it seems impossible. In the Stack Cooker, meat stays moist, cakes bake up fluffy and dips and sauces come out creamier than ever. You won't believe this microwave magic.



Liquid-tight seals for storing meals before or after cooking. ALWAYS remove seals before cooking or reheating in the



Colander for cooking veggies or meats. During cooking, fat drains from meats into Casserole below, making your meal that much



Cone for baking cakes or preparing molded dishes such as meatloaf. Fits inside 3-Qt. Casserole.

TUPPERWARE MICROWAVE STACK COOKER



3/4-Qt. Casserole/ Cover

3/4-Qt. Casserole/ Cover can be placed on top as cover or **flipped over** and used as a shallow Casserole.



1 3/4-Qt. Casserole

1 3/4-Qt. Casserole is designed to allow air to circulate underneath for even cooking, even when stacked.



3-Qt. Casserole

3-Qt. Casserole for cooking larger quantities of food and baking cakes. Bake a three-layer cake by stacking both Casseroles plus the Casserole/Cover inverted on top.

CONVERTING RECIPES

You can cook in the microwave in about one quarter of the conventional oven time. For example, 1 hour at 350° F/175° C equals 15 minutes at 70% power. Always use a food thermometer to ensure a safe internal temperature.

AVERAGE COOK TIMES:

Red meat and vegetables
6 minutes per pound on 100% power

Poultry
6 minutes per pound on 100% power

Seafood
3 minutes per pound on 100% power

APPROXIMATE MICROWAVE POWER TO OVEN DEGREES

You don't want to cook your food twice, right?

When reheating food, set the microwave to 50–70% power (depending upon your microwave wattage).

MICROWAVE POWER	OVEN DEGREES
100–90% power	425–500° F/ 218–260° C
80% power	375–425° F/ 175–190° C
70% power	350–375° F/ 175–190° C
50–60% power	300–350° F/ 148–175° C
30–40% power	225–300° F/ 107–148° C
20% power	200–225° F/ 93–107° C
10% power	150–200° F/ 66–93° C

BENEFITS OF MICROWAVE COOKING

- Save Energy Cooking times are short—nearly half the time compared to cooking on stove/in oven
- Reduce or eliminate fat Requires no oil or added fats
- Save Money Less waste, everything can be reheated
- Enjoy the flavor of food Keep the nutrients and vitamins
- Keep your kitchen clean Most foods cook covered, no splash, no oven to clean

DEMYSTIFYING THE MICROWAVE

Microwave ovens are powered by a magnetron, which creates electromagnetic waves called microwaves.

- Microwaves vibrate the sugar, fat and water molecules in food, creating friction that raises their temperature (like when you rub your hands together to warm them). As a consequence, the more fat and sugar in your recipe and less food or moisture in your container, the greater your risk of burning your food and damaging your container.
- The heat is produced inside the food, and the microwave itself remains cool, making it one of the safest kitchen appliances.
- Microwave ovens vary in power and location of the magnetron, which alters cooking times.
- Every microwave oven has its own cooking pattern and some may have hot spots, meaning that some areas heat faster than others.

STACK COOKER SINGLE RECIPES BY CATEGORY

BEEF

7 Layer Tex Mex Dip
Baked Lasagna
Beef Queso Dip
Beefy Zucchini Boats
Chili Olé
Chipotle Chili Cornbread Bake
Chipotle Ranch Chili
Chipped Beef Dip
Easy Enchiladas
Ground Beef
Hamburger Vegetable Soup
Home Style Meatloaf
Spaghetti Pie
Spaghetti Sauce
Spanish Rice,
Stuffed Meatloaf
Taco Casserole
Taco Soup
Upside Down Lasagna
Walking Tacos

CHICKEN

Black Bean & Chicken Chilaquiles
Buffalo Chicken Dip
Buffalo Wing Dip
Cajun Roast Chicken
Chicken Burrito Bowl
Chicken Fajitas
Chicken Manicotti
Chicken Parmesan
Chicken Reuben Bake
Chicken Tamale Bake
Chicken Tetrazzini

Classic Roast Chicken
Cozy Chicken Chili & Cornbread
Easy Enchiladas
Family Style Chicken
Ginger Sesame Chicken with Rice Noodles
Herbed Chicken & Vegetables
Indian Style Chicken Curry
Lemon Curry Roast Chicken
Lemon & Dill Chicken Noodle Soup
Malaysian Curry Roast Chicken
Mexican Mole Roast Chicken
Mexican Tortilla Soup
Moroccan Roast Chicken
Peachy Keen Chicken
Peanutty Chicken Wings
Poblano Chicken Corn Chowder
Salsa Chicken
Southwest Chicken & Black Bean Chili
Southwest Chicken Chili
Stacked Chicken Enchilada
Super Stack Wings
Tortellini Chicken Soup
White Chicken Chili

PORK

Crustless Sausage & Cheese Quiche
Meat Lovers Crustless Quiche
Parmesan Crusted Quiche
Pork Chops & Pigeon Pea Rice
Smothered Pork Chops
Spicy Cocktail Smoked Sausages
Split Pea Soup with Ham
Tacos al Pastor

SEAFOOD

Cajun Shrimp and Grits
Hot Crab Dip
Manhattan Shrimp Chowder
Peel & Eat Shrimp
Poached Salmon
Shrimp Creole
Shrimp, Grits & Green Beans with Cajun Butter
Shrimp Scampi
Tilapia Coconut Rice & Cayenne Sauce
Tuna Casserole

TURKEY

Honey Glazed Turkey Breast
Moroccan White Bean Turkey Chili
Turkey Meatloaf

DIPS, SPREADS & APPETIZERS

7 Layer Tex Mex Dip
Artichoke Spread
Bacon & Blue Cheese Spinach Artichoke Dip
Beef Queso Dip
Best Hot Dip Ever
Buffalo Chicken Dip
Buffalo Wing Dip
Cheese Whiz Spread
Chipped Beef Dip
Creamy Vegetable Dip
Hot Crab Dip
Layered Fiesta Spread
Pepperoni Pizza Dip
Spinach Artichoke Dip

STACK COOKER SINGLE RECIPES BY CATEGORY

DESSERTS

Angel Food Cake
Apple Cinnamon Monkey Bread
Apple Crumble
Apple Upside Down Cake
Arroz Con Coco
Baked Caramel Apples
Banana Bread
Banana Pecan Cake
Banana Tres Leche Cake
Black Forest Cake,
Blueberry Crumble
Blueberry French Toast Casserole
Blueberry Lemon Glazed Cake
Bread Pudding
Butterfinger Caramel Chocolate Cake
Candy Corn Rice Krispy Treats
Caramel Nut Monkey Bread
Carrot Cake with Cream Cheese Frosting
Cherry Crumble
Chocolate Cinnamon Pretzels
Chocolate Coke Cola Cake
Chocolate Covered Strawberries
Chocolate Peanut Butter Cake
Chocolate Root Beer Float Cake
Christmas Tree Rice Krispy Treats
Christmas Wreath Rice Krispy Treats
Cinnamon Roll Pancake
Cinnamon Vanilla Monkey Bread
Classic Caramel Corn
Cranberry Orange Spice Cake
Creamsicle Cake
Cream Soda Cake
Crispy Mexican Chocolate Truffles

Death by Chocolate Cake
Death by Oreo Cake
Decadent Chocolate Cherry Cake
Easter Marshmallow Bark
Flan
German Chocolate Cake
Giant Chocolate Heart
Giant Tupperware Kiss
Ginger Spice Cake
Heavenly Hummingbird Cake
Hot Fudge Oreo Cake
Hot Fudge Pudding Cake
Kentucky Jam Cake with Brown Sugar Glaze
Lava Cake
Mandarin Orange Cake
Mermaid Ombré Cake
Mixed Berry Cobbler
Molten Lava Cake
Ombré Cake
Ooey Gooney Sticky Buns
Oreo Crunch Cake
Peach Cake
Peach Crumble
Peach Mango White Cake
Pineapple Angel Food Cake
Pineapple Orange Coconut Cake
Pineapple Upside Down Cake
Pineapple Upside Down Cake, scratch
Pistachio Cake
Pumpkin Spice Cake
Puppy Chow Deluxe
Purple Cow Cake
Raspberry Tea Cake

Rice Pudding with Raisins
Red Velvet Cake
Sinless Devil Food Cake
Southern Praline Pecan Cake
Spiced Apple Turnovers
Strawberry Chantilly Cake
Strawberry Crumble
Strawberry Shortcake
Strawberry Shortcake Delight
Streusel Coffee Cake
Surprise Piñata Cake
Turtle Cake
Very Cherry Chip Cake
Wreath Cake Green
Wreath Cake Spice
Zesty Lemon Cake
Zucchini Bread

MISC.

Cranberry Sauce
Easy Party Mix
Marinara Sauce
Pumpkin Latte
Refrigerator Bread & Butter Pickles
Refrigerator Dill Pickles
Strawberry Freezer Jam

STACK COOKER SINGLE RECIPES BY CATEGORY

POTATOES

Autumn Sweet Potatoes
Hash Brown Casserole
Potato & Onion Gratin
Potato Corn Chowder

VEGETABLES

Artichoke Spread
Broccoli & Cheese Rice
Candied Carrots
Candied Root Vegetables
Corn on the Cob
Frosted Cauliflower
Refrigerator Bread & Butter Pickles
Refrigerator Dill Pickles
Root Vegetable White Chili
Southern Succotash
Steamed Green Beans
Summer Vegetable Stack
Vegetarian Crustless Quiche

SOUPS, CHILI AND CHOWDERS

Chili Olé
Chipotle Ranch Chili
Easy Potato Soup
Hamburger Vegetable Soup
Lemon & Dill Chicken Noodle Soup
Loaded Baked Potato Soup
Manhattan Shrimp Chowder
Mexican Tortilla Soup
Moroccan White Bean Turkey Chili
Poblano Chicken Corn Chowder
Potato Corn Chowder
Root Vegetable White Chili

Southwest Chicken & Black Bean Chili
Southwest Chicken Chili
Spicy Vegetable Soup
Split Pea Soup with Ham
Taco Soup
Tortellini Chicken Soup
White Chicken Chili

BREAD

5 Minute Cornbread
Apple Cinnamon Monkey Bread
Banana Bread
Blueberry French Toast Casserole
Bread Pudding
Caramel Nut Monkey Bread
Cheesy Bacon Garlic Monkey Bread
Cinnamon Roll Pancake
Cinnamon Vanilla Monkey Bread
Honey Cornbread
Irish Soda Bread with Stout Butter
Pizza Monkey Bread
Zucchini Bread

BREAKFAST/BRUNCH

Apple Cinnamon Monkey Bread
Blueberry French Toast Casserole
Bread Pudding
Caramel Nut Monkey Bread
Crustless Sausage & Cheese Quiche
Meat Lovers Crustless Quiche
Mexican Egg Bake
Parmesan Crusted Quiche
Vegetarian Crustless Quiche

STACK COOKER SINGLE RECIPES ALPHABETICAL

12. 5 Minute Cornbread
13. 7 Layer Tex Mex Dip
14. Angel Food Cake
15. Apple Cinnamon Monkey Bread
16. Apple Crumble
17. Apple Upside Down Cake
18. Arroz Con Coco
19. Artichoke Spread
20. Autumn Sweet Potatoes
21. Bacon & Blue Cheese Spinach Artichoke Dip
22. Baked Beans
23. Baked Caramel Apples
24. Baked Lasagna
25. Banana Bread
26. Banana Pecan Cake
27. Banana Tres Leche Cake
28. Beef Queso Dip
29. Beefy Zucchini Boats
30. Best Hot Dip Ever
31. Black Bean & Chicken Chilaquiles
32. Black Forest Cake
33. Blueberry Crumble
34. Blueberry French Toast Casserole
35. Blueberry Lemon Glazed Cake
36. Bread Pudding

37. Broccoli & Cheese Rice
38. Buffalo Chicken Dip
39. Buffalo Wing Dip
40. Butterfinger Caramel Chocolate Cake
41. Cajun Roast Chicken
42. Cajun Shrimp and Grits
43. Candied Carrots
44. Candied Root Vegetables
45. Candy Corn Rice Krispy Treats
46. Caramel Nut Monkey Bread
47. Cheese Whiz Spread
48. Carrot Cake with Cream Cheese Frosting
49. Cheesy Bacon Garlic Monkey Bread
50. Cherry Crumble
51. Chicken Burrito Bowl
52. Chicken Fajitas
53. Chicken Manicotti
54. Chicken Parmesan
55. Chicken Reuben Bake
56. Chicken Tamale Bake
57. Chicken Tetrazzini
58. Chili Olé
59. Chipotle Chili Cornbread Bake
60. Chipotle Ranch Chili
61. Chipped Beef Dip
62. Chocolate Cinnamon Pretzels

63. Chocolate Coke Cola Cake
64. Chocolate Covered Strawberries
65. Chocolate Peanut Butter Cake
66. Chocolate Root Beer Float Cake
67. Christmas Tree Rice Krispy Treats
68. Christmas Wreath Rice Krispy Treats
69. Cinnamon Roll Pancake
70. Cinnamon Vanilla Monkey Bread
71. Classic Caramel Corn
72. Classic Roast Chicken
73. Corn on the Cob
74. Cranberry Sauce
75. Cranberry Orange Spice Cake
76. Creamsicle Cake
77. Cream Soda Cake
78. Creamy Vegetable Dip
79. Crispy Mexican Chocolate Truffles
80. Cozy Chicken Chili & Cornbread
81. Crustless Sausage & Cheese Quiche
82. Death by Chocolate Cake
83. Death by Oreo Cake

STACK COOKER SINGLE RECIPES ALPHABETICAL

- | | | |
|---|---|--|
| 84. Decadent Chocolate Cherry Cake | 111. Kentucky Jam Cake with Brown Sugar Glaze | 137. Peach Mango White Cake |
| 85. Easter Marshmallow Bark | 112. Lava Cake | 138. Peachy Keen Chicken |
| 86. Easy Enchiladas | 113. Layered Fiesta Spread | 139. Peanuty Chicken Wings |
| 87. Easy Party Mix | 114. Lemon Curry Roast Chicken | 140. Peel & Eat Shrimp |
| 88. Easy Potato Soup | 115. Lemon & Dill Chicken Noodle Soup | 141. Pepperoni Pizza Dip |
| 89. Easy Tiramisu Cake | 116. Loaded Baked Potato Soup | 142. Pineapple Angel Food Cake |
| 90. Family Style Chicken | 117. Macaroni & Cheese | 143. Pineapple Orange Coconut Cake |
| 91. Flan | 118. Malaysian Curry Roast Chicken | 144. Pineapple Upside Down Cake |
| 92. Frosted Cauliflower | 119. Mandarin Orange Cake | 145. Pineapple Upside Down Cake, scratch |
| 93. German Chocolate Cake | 120. Manhattan Shrimp Chowder | 146. Pistachio Cake |
| 94. Giant Chocolate Heart | 121. Marinara Sauce | 147. Pizza Monkey Bread |
| 95. Giant Tupperware Kiss | 122. Meat Lovers Crustless Quiche | 148. Poached Salmon |
| 96. Ginger Sesame Chicken with Rice Noodles | 123. Mermaid Ombre Cake | 149. Poblano Chicken Corn Chowder |
| 97. Ginger Spice Cake | 124. Mexican Egg Bake | 150. Pork Chops & Pigeon Pea Rice |
| 98. Ground Beef | 125. Mexican Mole Roast Chicken | 151. Potato & Onion Gratin |
| 99. Hamburger Vegetable Soup | 126. Mexican Tortilla Soup | 152. Potato Corn Chowder |
| 100. Hash Brown Casserole | 127. Mixed Berry Cobbler | 153. Pumpkin Latte |
| 101. Heavenly Hummingbird Cake | 128. Molten Lava Cake | 154. Pumpkin Spice Cake |
| 102. Herbed Chicken & Vegetables | 129. Moroccan Roast Chicken | 155. Puppy Chow Deluxe |
| 103. Home Style Meatloaf | 130. Moroccan White Bean Turkey Chili | 156. Purple Cow Cake |
| 104. Honey Cornbread | 131. Ombre Cake | 157. Quinoa & Black Bean Zucchini Boats |
| 105. Honey Glazed Turkey Breast | 132. Ooey Gooney Sticky Buns | 158. Raspberry Tea Cake |
| 106. Hot Crab Dip | 133. Oreo Crunch Cake | 159. Rice Pudding with Raisins |
| 107. Hot Fudge Oreo Cake | 134. Parmesan Crusted Quiche | 160. Red Velvet Cake |
| 108. Hot Fudge Pudding Cake | 135. Peach Cake | 161. Refrigerator Bread & Butter Pickles |
| 109. Indian Style Chicken Curry | 136. Peach Crumble | |
| 110. Irish Soda Bread with Stout Butter | | |

STACK COOKER SINGLE RECIPES ALPHABETICAL

- | | |
|--|---|
| 162. Refrigerator Dill Pickles | 187. Strawberry Freezer Jam |
| 163. Root Vegetable White Chili | 188. Strawberry Shortcake |
| 164. Salsa Chicken | 189. Strawberry Shortcake Delight |
| 165. Sinless Devil Food Cake | 190. Streusel Coffee Cake |
| 166. Shrimp Creole | 191. Stuffed Meatloaf |
| 167. Shrimp, Grits & Green Beans with Cajun Butter | 192. Summer Vegetable Stack |
| 168. Shrimp Scampi | 193. Super Stack Wings |
| 169. Smothered Pork Chops | 194. Surprise Piñata Cake |
| 170. Southern Praline Pecan Cake | 195. Taco Casserole |
| 171. Southern Succotash | 196. Taco Soup |
| 172. Southwest Chicken & Black Bean Chili | 197. Tacos al Pastor |
| 173. Southwest Chicken Chili | 198. Three Cheese Manicotti |
| 174. Spaghetti Pie | 199. Tilapia Coconut Rice & Cayenne Sauce |
| 175. Spaghetti Sauce | 200. Tortellini Chicken Soup |
| 176. Spanish Rice | 201. Tuna Casserole |
| 177. Spiced Apple Turnovers | 202. Turkey Meatloaf |
| 178. Spicy Cocktail Smoked Sausages | 203. Turtle Cake |
| 179. Spicy Vegetable Soup | 204. Upside Down Lasagna |
| 180. Spinach Artichoke Dip | 205. Vegetarian Crustless Quiche |
| 181. Spinach Lasagna | 206. Very Cherry Chip Cake |
| 182. Split Pea Soup with Ham | 207. Walking Tacos |
| 183. Stacked Chicken Enchilada | 208. White Chicken Chili |
| 184. Steamed Green Beans | 209. Wreath Cake Green |
| 185. Strawberry Chantilly Cake | 210. Wreath Cake Spice |
| 186. Strawberry Crumble | 211. Zesty Lemon Cake |
| | 212. Zucchini Bread |
| | 213. |

TUPPERWARE MICROWAVE STACK COOKER

Features and Benefits

Page 1-4

Recipes by Categories

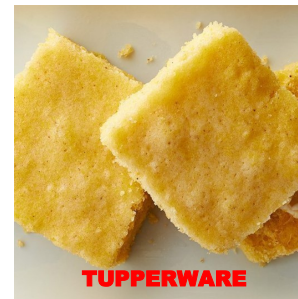
Pages 5-7

Recipes alphabetically

Pages 8-11

Single Recipe Cards

Pages 12-212



5 MINUTE CORNBREAD

- ½ cup all purpose flour
- ½ cup cornmeal
- 2 Tbsp. white sugar
- 2 tsp. baking powder
- ¼ tsp. salt
- 1 egg
- ½ cup milk
- 2 Tbsp. vegetable oil



1. Whisk together the flour, cornmeal, sugar, baking powder, salt, egg, milk, and vegetable oil in a medium That'sa bowl.
2. Pour batter into greased, inverted Stack Cooker ¾ Qt. Casserole Cover.
3. Microwave at 70% power 5 minutes or until a toothpick inserted into the center comes out clean . (This can also be cooked on high for 3 minutes)

7 LAYER TEX MEX DIP

1 lb. ground chicken or turkey
2 Tbsp. southwest chipotle seasoning blend*
1 cup yellow corn kernels
1 cup diced tomato
¼ cup minced red onion
3 Tbsp. extra virgin olive oil
1½ Tbsp. red wine vinegar
¼ tsp. coarse kosher salt

1 cup black beans, rinsed, drained
1 (4 oz.) can green chilies, drained
1 cup crumbled queso fresco
¼ cup loosely packed fresh cilantro, chopped
¼ cup toasted pumpkin seeds, chopped (optional)
Tortilla chips



TUPPERWARE



1. In the Stack Cooker 1¾ Qt. Casserole, mix together meat and seasoning blend until well combined. Cover and microwave on high power 3 minutes or until browned. Remove from microwave. Drain any liquid or fat. Using a spoon, break meat into bite sized pieces then set aside.
2. In medium bowl, stir together corn, tomato, onion, olive oil, red wine vinegar, and salt. Set aside.
3. In a baking dish or decorative bowl, layer ingredients in the following order: ground chicken, green chilies, black beans, corn mixture, queso fresco, cilantro, pumpkin seeds.
4. Serve at room temperature with tortilla chips.

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

ANGEL FOOD CAKE

½ (18.25 oz.) box Betty Crocker 1-step angel food cake mix
¾ cup water



TUPPERWARE



1. In a medium Thatsa bowl mix together ingredients.
2. Pour in the Stack Cooker 3 Qt. Casserole with Cone.
3. Cover and microwave on high power 5-6 minutes.
4. Allow to cool for 15-20 minutes, invert onto a serving plate.

APPLE CINNAMON MONKEY BREAD

2 (12 oz.) pkg. refrigerated biscuit dough
1 cup sugar
½ cup butter
1½ tsp. ground cinnamon
1 tart apple, peeled, finely chopped



TUPPERWARE



1. Place butter, sugar, cinnamon and apple in the Stack Cooker 1¾ Qt. Casserole, cook for 1-2 minutes, to soften apples.
2. Cut biscuits into quarters add to cinnamon sugar mixture and mix to coat.
3. Place Cone in 3 Qt. Casserole and add biscuits around it.
4. Pour cinnamon sugar mixture over the biscuits.
5. Cover and microwave on high (about) 12 minutes. Let stand at least five minutes before inverting onto cover and serving.

APPLE CRUMBLE

1 (21 oz.) can apple pie filling
1 (9 oz.) pkg. yellow cake mix
¼ cup butter, melted
¾ tsp. ground cinnamon



TUPPERWARE



1. Spread pie filling in the inverted Stack Cooker ¾ Qt. Casserole.
2. Sprinkle cake mix over top of pie filling.
3. Drizzle butter over cake mix.
4. Sprinkle cinnamon over cake mix.
5. Microwave on high for 8-10 minutes.

APPLE UPSIDE DOWN CAKE

4 granny smith apples, peeled and cored
1½ tsp. ground cinnamon
¼ cup packed light brown sugar
3 Tbsp. unsalted butter
1 (18.25 oz) pkg. yellow cake mix, with eggs, water and oil according to package directions

TUPPERWARE



1. Place cinnamon, brown sugar and butter in 2 cup Micro Pitcher. Microwave on high power 1 minute; stir to melt and set aside.
2. Cut apples into ¼ inch thick slices and in Stack Cooker 1¾ Qt. Casserole, cover and microwave on high for 4-6 minutes or until apples are tender.
3. Remove apples and place in Thatsa Bowl Jr. and toss with cinnamon sugar mixture to coat.
4. Place cake mix in Thatsa Bowl. Add remaining ¼ tsp. of cinnamon along with eggs, water and oil and mix with a wire whisk until smooth.
5. Apply cooking spray to Stack Cooker 3 Qt. Casserole with Cone. Spread apple mixture on bottom and pour cake batter over top. Microwave on high power 10 minutes or until toothpick comes out clean when inserted near cake center.
6. Cool 5 minutes, invert cake onto platter of Round Cake Taker. If desired, drizzle with caramel sundae syrup. Serve warm or at room temperature.

ARROZ CON COCO

1 cup long grain parboiled rice
1 tsp. ground cinnamon
2 cups water
1 (15 oz.) can light coconut milk
2 cups 2% milk
2 egg yolks, beaten
¼ cup granulated sugar
¼ cup raisins

TUPPERWARE



1. Place rice, seasoning blend and water in into Stack Cooker 3 Qt. Casserole.
2. Cover and microwave on high 5 minutes. Reduce power to 50% and continue to microwave 15-20 minutes until rice is tender and water is absorbed.
3. Remove rice from microwave and add coconut milk, 2% milk and sugar.
4. Cover and microwave at 50% for 10 minutes.
5. Remove and stir, replace cover and continue to microwave 10 additional minutes, or until mixture comes to a boil and liquid begins to thicken.
6. Remove from microwave. In a small bowl, temper eggs into milk by stirring 1 Tbsp. of hot milk into egg yolks. Stir egg mixture into remaining rice.
7. Stir in raisins, top with toasted coconut and almonds, and garnish with whipped cream.
8. Serve warm or cold.

ARTICHOKE SPREAD

1 (14 oz.) can artichoke hearts, drained
1 (6 oz.) jar marinated artichoke hearts, drained
1 cup shredded cheddar cheese
1 (4 oz.) can green chili peppers, diced
Cocktail rye bread

TUPPERWARE



1. In the Power Chef System with the blade attachment, add artichokes, cover and pull cord until finely chopped stir in cheese and chili peppers.
2. Pour into the Stack Cooker 1¾ Qt. Casserole and microwave on high for 3-5 minutes.
3. Serve with rye bread.

AUTUMN SWEET POTATOES

2½ lbs. sweet potatoes, peeled, cut into 1" cubes
1 cup water
1 tsp. salt
½ tsp. ground black pepper
1 Tbsp. fresh thyme leaves, coarsely chopped
2 Tbsp. brown sugar
2 Tbsp. butter, melted
¼ cup dried cranberries
¼ cup pecans, toasted and chopped

TUPPERWARE



1. Place potatoes and water in the Stack Cooker 3 Qt. Casserole for 7-9 minutes or until the potatoes are tender but still firm, stirring once. Drain the potatoes, return to Stack Cooker 3 Qt. Casserole.
2. Add pepper, salt, thyme, brown sugar, butter and cranberries, stir. Microwave on high for 3-4 minutes.
3. Sprinkle with pecans.



BACON & BLUE CHEESE SPINACH ARTICHOKE DIP

- 1 cup sweet onion, coarsely chopped
- 2 (14 oz.) cans artichoke hearts, drained and coarsely chopped
- 1 (10 oz.) box frozen chopped spinach, thawed and well drained
- 1 cup chopped red sweet pepper
- 4 slices bacon, cooked and crumbled
- 1 cup light mayonnaise dressing (do not use regular mayonnaise)
- 8 oz. cream cheese, cut up
- 4 oz. blue cheese, crumbled
- 3 cloves garlic, minced
- ½ tsp. dry mustard

Assorted crackers and vegetables for dipping



1. Place onion, spinach, red bell peppers and artichoke hearts in base of Power Chef System, fitted with blade attachment. Cover and pull cord several times to process until finely chopped.
2. Remove the blade and stir in remaining ingredients with a spatula.
3. Pour mixture into inverted Stack Cooker ¾ Qt. Casserole Cover.
4. Microwave on high power 2-3 minutes.
5. Stir and serve warm with crackers and vegetables.



BAKED BEANS

- ½ lb. bacon, diced
- 1 medium onion, chopped
- 1 garlic clove, minced
- 2 (1 lb. 4 oz.) cans pork & beans
- ½ cup brown sugar
- ¾ cup ketchup
- ⅙ cup honey
- 1 Tbsp. Worcestershire sauce
- ½ tsp. salt
- ¼ tsp. ground black pepper
- 1 Tbsp. yellow mustard



1. Add bacon, onion and garlic in the Stack Cooker 3 Qt. Casserole, microwave on high for 3-5 minutes.
2. Add remaining ingredients, stir.
3. Cover and microwave on high for 15 minutes, stirring every 5 minutes.



BAKED CARAMEL APPLES

- 5-6 granny smith apples
- 2 Tbsp. lemon juice
- 1 tsp. butter
- ½ cup brown sugar
- ½ cup white sugar
- ¼ tsp. nutmeg
- 1 tsp. cinnamon
- ½ cup peanuts
- 1 cup caramel sauce



1. Core apples, coat inside of apple with lemon juice to stop from browning, place in the Stack Cooker 3 Qt. Casserole, dot with butter.
2. In a small bowl mix together brown sugar, white sugar, nutmeg, cinnamon, and peanuts. Pour over apples and microwave on high for 7-10 minutes Check apples for tenderness.
3. Pour caramel sauce over apples.



BAKED LASAGNA

- 1 lb. ground beef
- ½ lb. Italian sausage
- 1 small onion, diced
- 1 glove garlic, minced
- 1 (26 oz.) jar spaghetti sauce
- 1 tsp. Italian seasoning
- 2 cups cottage cheese
- 1 Tbsp. minced fresh parsley or 1 tsp. dried
- 1 large egg, beaten
- ¼ tsp. pepper
- 6 uncooked lasagna noodles, broke in half (12 pieces)
- 2 cups shredded mozzarella cheese, divided
- ½ cup water



1. Place Colander in the Stack Cooker 3 Qt. Casserole, crumble ground beef, Italian sausage, onion and garlic. Microwave on high for 5-6 minutes until no longer pink; drain well.
2. Add meat mixture to 1¾ Qt. Casserole, stir in the spaghetti sauce, Italian seasoning; cover and microwave for 2 minutes or until heated through. Set aside.
3. In a small bowl, combine the cottage cheese, parsley, egg and pepper. Set aside.
4. Spread ½ cup meat sauce in a greased Stack Cooker 3 Qt. Casserole. Layer with three noodles (6 pieces), half the cottage cheese mixture, half the remaining meat sauce and 1 cup mozzarella cheese. Layer remaining noodles, cottage cheese mixture and meat sauce.
5. Cover; microwave on high for 18-20 minutes or until noodles are tender. Sprinkle with remaining cheese. Cover and heat for 2 minutes or until cheese is melted. Let stand for 10 minutes before cutting.



BANANA BREAD

- | | |
|------------------------|--------------------|
| 1½ cup mashed banana | 1½ cups flour |
| ¼ cup yogurt | ¾ tsp. baking soda |
| 5 Tbsp. butter, melted | ¼ tsp. salt |
| 2 eggs | ½ tsp. cinnamon |
| ½ cup white sugar | |
| ½ cup brown sugar | |
| 1 tsp. vanilla extract | |



1. In a medium bowl, mix together bananas, yogurt, butter, eggs, sugars and vanilla extract.
2. In separate bowl mix together flour, baking soda, salt, add cinnamon add to wet mixture and blend.
3. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray. Pour in batter.
4. Microwave at 70% for 15 minutes. Remove from microwave.
5. Allow bread to cool completely.



BANANA PECAN CAKE

- | |
|---|
| 1½ cups pecans |
| 3 ripe bananas |
| ¼ cup heavy cream |
| ¼ tsp. ground cinnamon |
| 1 cup unsalted butter, room temperature |
| 1½ cup granulated sugar |
| 2 eggs |
| 1 tsp. vanilla extract |
| ¼ cup reduced fat (2%) milk |
| ¼ tsp. kosher salt |
| ½ tsp. baking soda |
| 1 cup all purpose flour |



1. Grease and flour the Stack Cooker 3 Qt. Casserole with Cone insert.
2. In the base of the Power Chef System fitted with blade attachment, add pecans. Cover and pull cord until roughly chopped. Transfer pecans to medium bowl, set aside.
3. Add bananas, heavy cream, and cinnamon to Power Chef System. Cover and pull cord until bananas are minced and mixture is well blended. Transfer bananas to bowl with pecans; set aside.
4. Replace Power Chef blade attachment with paddle attachment. Add butter and sugar, cover and pull cord until well blended. Add eggs, vanilla, milk, salt, and baking soda. Cover and pull cord until well blended. Transfer to bowl with bananas; fold in flour.
5. Transfer mixture to Stack Cooker 3 Qt. Casserole with Cone insert. Microwave on high power 7 minutes 30 seconds. Remove from microwave. Let stand 2 minutes before slicing.



BANANA TRES LECHE CAKE

- | |
|--------------------------------|
| 4 tbsp. salted butter, melted |
| ½ cup granulated sugar |
| 1 small egg |
| ½ cup heavy cream |
| 2 Tbsp. plain yogurt |
| 2 tsp. vanilla extract |
| ¼ tsp. baking soda |
| ¼ tsp. corn starch |
| ½ cup all-purpose flour |
| 2 ripe bananas, peeled |
| ¼ cup sweetened condensed milk |



1. Grease and flour the Stack Cooker ¾ Qt. Casserole Cover, set aside.
2. In the base of the Power Chef System fitted with paddle attachment, add butter and sugar; cover and pull cord until well blended. Add egg, cream, yogurt, vanilla, baking soda, baking powder and flour. Cover and pull cord until well blended and thick.
3. Using a spatula, transfer batter to prepared ¾ Qt. Casserole Cover. Microwave at 70% power for 12 minutes or until cake produces a moist crumb when a knife or toothpick is inserted into the center.
4. Rinse Power Chef System and make the banana tres leches cream. In the base of the Power Chef System fitted with blade attachment, combine banana, condensed milk and cream. Cover and pull cord until banana is smooth; set aside.
5. Let cake stand 10 minutes; pour banana tres leches cream over cake and let stand an additional 10 minutes before serving.



BEEF QUESO DIP

- | |
|--|
| 1 lb. ground beef |
| 2 Tbsp. taco seasoning mix |
| 1 (14 oz.) can diced tomatoes, drained |
| 1 lb. block Velveeta cheese |



1. Place Stack Cooker Colander inside Stack Cooker 3 Qt. Casserole. Add the ground beef with taco seasoning, stir to mix. Microwave for 5 minutes. Drain and wipe clean.
2. Add all ingredients to the 3 Qt. Casserole, stir to combine, microwave on high for 4 minutes, stir and pour into serving dish.

BEEFY ZUCCHINI BOATS

- 1 lb. ground beef
- 1 small onion, chopped
- 1 Tbsp. southwest chipotle seasoning*
- 1 (14.5 oz.) can diced tomatoes
- 2 large zucchinis
- ¼ tsp. coarse kosher salt
- 1 cup shredded mozzarella



1. Place Colander in Stack Cooker 1¾ Qt. Casserole. Place beef, onion and seasoning in Colander. Cover and microwave on high power 5–6 minutes, or until cooked, stirring halfway through.
2. Add tomatoes to ground beef and stir.
3. Half zucchinis lengthwise and remove seeds with a spoon. Sprinkle each half with salt.
4. Place zucchinis in Stack Cooker 3 Qt. Casserole and in the inverted ¾ Qt. Casserole Cover. Spoon beef mixture over each zucchini boat and top with cheese.
5. Stack inverted Stack Cooker ¾ Qt. Casserole Cover above Stack Cooker 3 Qt. Casserole and microwave on high power 5–8 minutes or until cheese is melted and zucchinis have softened slightly. Serve warm.

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

BEST HOT DIP EVER

- 2 (8 oz.) pkgs. cream cheese, softened
- 1 (8 oz.) container sour cream
- ½ green pepper, chopped
- 2 Tbsp. onion, grated
- ¼ tsp. garlic salt & pepper
- Toasted almonds, slivered



Corn chips such as Fritos, for serving

1. Mix cream cheese, sour cream, green pepper, onion, garlic salt and pepper in the Stack Cooker 1¾ Qt. Casserole. Sprinkle with toasted almonds.
2. Cover and microwave on high power 3–5 minutes, or until hot and bubbly.

BLACK BEAN & CHICKEN CHILAQUILES

- 2 cups chicken breast, cooked, shredded
- 1 (15 oz.) can black beans, drained and rinsed
- 1 cup low sodium chicken broth
- 2 cups prepared salsa
- 2 Tbsp. southwest chipotle seasoning blend*
- 10 (6 ") corn tortillas cut into eighths
- 2 cups queso blanco, shredded or Mexican blend shredded cheese



1. Place salsa, broth, beans, chicken and seasoning blend in medium bowl. Stir and combine ingredients.
2. Place a layer of 16 tortillas pieces at the bottom of the Stack Cooker 3 Qt. Casserole then cover. Layer ¼ of the chicken mixture and top with a handful of cheese. Continue layering tortillas, chicken mixture and cheese. Use remaining tortillas and top with chicken mixture. Sprinkle with remaining cheese.
3. Cover and place Stack Cooker 3 Qt. Casserole in the microwave on high power for 10–12 minutes or until cheese is melted and Casserole is heated.

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

BLACK FOREST CAKE

- 1 (18.25 oz.) pkg. dark chocolate cake mix
- 1 can cherry pie filling
- 3 eggs

Whipped cream, optional
1 pint heavy cream
½ cup powdered sugar



1. In a medium bowl, combine ingredients together until blended and moist. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray. Pour in batter. Microwave at 70% for 10 minutes. Remove from microwave and let sit for 3–5 minutes. Invert on serving plate.
2. Using the Quick Chef Pro System with blender attachment, mix cream and sugar together until peaks form.
3. Frost cake with whipped cream topping, if desired.

BLUEBERRY CRUMBLE

- 1 (21 oz.) can blueberry pie filling
- 1 (9 oz.) pkg. yellow cake mix
- ¼ cup butter, melted
- ¼ tsp. ground cinnamon



1. Spread pie filling in the inverted Stack Cooker ¾ Qt. Casserole Cover.
2. Sprinkle cake mix over top of pie filling.
3. Drizzle butter over cake mix.
4. Sprinkle cinnamon over cake mix.
5. Microwave on high for 8-10 minutes.

BLUEBERRY FRENCH TOAST CASSEROLE

- 8 slices white bread
- 3 large eggs
- 1½ cups whole milk
- ¼ cup maple syrup
- 1 Tbsp. ground cinnamon
- ½ cup fresh blueberries
- pinch of salt



1. Slice the bread into large triangles. Set aside.
2. Crack eggs into Stack Cooker 3 Qt. Casserole. Add milk, syrup, seasoning blend and salt. Whisk until combined.
3. Sprinkle blueberries on top. Add bread slices and press bread down into the custard to submerge.
4. Cover and microwave at 50 percent power for 12 minutes, or until the casserole has puffed and risen, and a toothpick inserted in the middle comes out clean. Let rest, covered, five minutes.
5. Serve with additional maple syrup.

BLUEBERRY LEMON GLAZED CAKE

- 1 (18.25 oz.) pkg yellow cake mix
 - 2 eggs
 - ½ cup milk
 - 1 stick unsalted butter
 - 2 cup blueberries
 - 1 Tbsp. all purpose flour
 - 2 tsp. grated lemon zest
- Lemon Glaze**
- 1½ cup powdered sugar
 - 2 Tbsp. lemon juice



1. In a medium Thatsa bowl mix together yellow cake mix, eggs, milk and butter.
2. Toss blueberries in flour; put half in the 3 Qt. Casserole with Cone that has been sprayed with cooking spray.
3. Pour cake batter over the blueberries; add remaining blueberries; lightly stir in.
4. Microwave cake on high for 8-10 minutes.
5. Allow cake to cool completely, invert onto a serving plate.
6. To make glaze stir together powdered sugar and lemon juice; drizzle over cooled cake.
7. Sprinkle lemon zest over cake.

BREAD PUDDING

- 8-10 slices cinnamon raisin bread
 - 3 eggs
 - 1½ cup milk
 - ½ tsp. vanilla extract
 - ½ cup sugar
 - ½ tsp. nutmeg
- Syrup**



1. Tear up bread in put in the 3 Qt. Casserole.
2. Whisk together remaining ingredients and pour over bread.
3. Microwave on 70% power for 12-15 minutes.
4. Rest for 5 minutes.

BROCCOLI & CHEESE RICE

- 1 (10 oz.) frozen box chopped broccoli
- $\frac{3}{4}$ cup water
- 1 $\frac{1}{2}$ cup minute rice
- 1 small jar Velveeta cheese



1. Add broccoli and water in the Stack Cooker 3 Qt. Casserole, microwave on high for 2 minutes.
2. Add rice, stir and cover.
3. Microwave on 80% power for 4 minutes.
4. Add cheese, stir and let sit for 5 minutes covered.

BUFFALO CHICKEN DIP

- 2 boneless, skinless chicken breasts
- 2 cups chicken stock or water
- 3 cups cream cheese or farmer's cheese, softened
- 3 cups shredded cheddar cheese
- 9 garlic cloves, peeled and minced
- 3 tsp. white vinegar
- 3 Tbsp. hot sauce
- 1 $\frac{1}{2}$ tsp. kosher salt



1. In the Stack Cooker 1 $\frac{1}{4}$ Qt. Casserole, add chicken and stock. Cover and microwave on high power 8 minutes or until chicken registers 165 F°/ 74° C on an instant read thermometer inserted into center of chicken.
2. Transfer chicken to cutting board, shred and set aside. Save and freeze chicken stock for another use.
3. In the Stack Cooker 1 $\frac{1}{4}$ Qt. Casserole, stir together cream cheese, cheddar, garlic, vinegar, hot sauce, salt and shredded chicken until well combined. Cover and microwave 4 minutes, or until center is warm.
4. Remove from microwave; serve warm with a variety of crackers, French bread slices, or raw vegetables.

BUFFALO WING DIP

- 1 stalk celery ($\frac{1}{2}$ cup)
- 1 fresh jalapeño chili pepper, seeded
- 8 oz. cream cheese, softened (Neufchatel), cut up
- $\frac{1}{4}$ - $\frac{1}{2}$ cup buffalo wing sauce
- 1 $\frac{1}{2}$ Tbsp. blue cheese salad dressing
- 1 cup chopped cooked chicken breast

For dipping: 20 stalks celery, halved crosswise



1. Place celery and jalapeño in base of Power Chef System, fitted with blade attachment. Cover and pull cord several times to process until finely chopped.
2. Remove the blade and stir in remaining ingredients with a spatula.
3. Pour mixture into inverted Stack Cooker $\frac{3}{4}$ Qt. Casserole Cover.
4. Microwave on high power 2 minutes.
5. Stir and serve warm with celery sticks.

BUTTERFINGER CARAMEL CHOCOLATE CAKE

- 1 (16.5 oz.) box of Devil's Food Cake Mix
- 1 (15 oz.) jar caramel ice cream topping
- 1 (14 oz.) can sweetened condensed milk
- 1 (8 oz.) tub of Cool Whip
- 8 fun size Butterfingers (or 2 king sized bars) crushed up



1. Prepare the cake mix according to the package directions in a medium Thatsa bowl.
2. Pour batter into Stack Cooker 3 Qt. Casserole.
3. Microwave at high for 8 minutes or until a toothpick inserted into the center comes out clean .
4. While still warm poke holes in cake with a fork.
5. Combine sweetened condensed milk and caramel ice cream topping. Pour over cake.
6. Chill for 2 hours in refrigerator.
7. When chilled, spread Cool Whip over the cake.
8. Sprinkle candy bar pieces over top.

CAJUN ROAST CHICKEN

- 3–5 lb. whole chicken
- 1 Tbsp. paprika
- 2 tsp. cayenne pepper
- 1 tsp. black pepper
- 1 tsp. coarse kosher salt
- 1 tsp. dried oregano
- 1 tsp. dried thyme
- 1 tsp. garlic powder
- 1 tsp. onion powder



1. Mix seasonings and coat chicken by sprinkling with seasoning rub.
2. Place in Stack Cooker 3 Qt. Casserole breast up and cover.
3. Microwave on 70% power for 20–30 minutes.
4. Let chicken rest 5–10 minutes before carving

- 3 lb. chicken 20–25 minutes
- 5 lb. chicken 25–30 minutes

Until internal temperature near the breast bone reaches 165° F/75° C.

CAJUN SHRIMP & GRITS

- ¼ cups quick cook grits
- 2 cups chicken stock
- 1 cup white cheddar cheese, shredded
- ¼ tsp. coarse kosher salt
- 16 large fresh shrimp, peeled and deveined
- Salt and pepper, to taste
- 3 cups tightly packed spinach or Swiss chard leaves
- 1 cup frozen lima or butter beans
- 3 Tbsp. unsalted butter, softened
- ½ tsp. Cajun seasoning
- 1 tsp. fresh thyme leaves



1. In the Stack Cooker 3 Qt. Casserole, stir together grits, chicken stock, cheddar and salt. Microwave on high power 5 minutes. Remove from microwave.
2. Season shrimp with salt and pepper and arrange on half of the Stack Cooker Colander.
3. Arrange greens and beans on other half, sprinkle with salt. Place Stack Cooker Colander over grits.
4. Microwave on high power 5 minutes. Remove from microwave; let stand 3 minutes.
5. Meanwhile, make the Cajun butter. In the base of the Power Chef System, fitted with the paddle attachment, combine butter, Cajun seasoning and thyme until well combined.
6. Remove shrimp from Stack Cooker, toss in butter. Stir grits; add additional stock, thinning to desired consistency. Serve shrimp over grits with greens and beans.

CANDIED CARROTS

- 1 lb. carrots, cut into 2" pieces or baby carrots
- 3 Tbsp. brown sugar
- ¼ tsp. kosher salt
- 3 Tbsp. salted butter



1. In the Stack Cooker 1 ¼ Qt. Casserole, stir together carrots, sugar and salt. Top with butter.
2. Cover and microwave on high power 4 minutes.
3. Remove cover; stir carrots to coat evenly with butter and sugar.
4. Microwave, uncovered, 3 additional minutes.
5. Let stand 2 minutes before serving. Serve warm.

CANDIED ROOT VEGETABLES

- 4 large carrots, cut into 1" pieces
- 4 large parsnips, cut into 1" pieces
- 4 medium turnips, cut into 1" pieces
- 3 Tbsp. brown sugar
- 1½ Tbsp. salted butter
- ½ tsp. coarse kosher salt, divided
- 1 tsp. fresh thyme leaves for garnish



1. In Stack Cooker 3 Qt. Casserole, stir together carrots, parsnips, turnips, sugar, butter, and salt.
2. Place cover on Stack Cooker. Microwave on high power 2 minutes. Remove cover; microwave on high power 10 minutes more.
3. Remove from microwave, let stand 5 minutes. Stir to distribute sauce, garnish with fresh thyme leaves. Serve warm.

CANDY CORN RICE KRISPY TREAT

- 1 cup marshmallow fluff
- 3 Tbsp. unsalted butter
- 1 tsp. vanilla extract
- 6 cups crispy rice cereal
- 4 drops yellow food coloring, divided
- 3 drops red food coloring



1. Add marshmallow and butter in the Stack Cooker 3 Qt. Casserole, microwave for one minute, stir, if more time is needed to melt to in 15 second increments; add vanilla and stir.
2. Add all the rice cereal to the marshmallow mixture and stir to combine.
3. Divide cereal mixture (2 Cups) into each the ¼ Qt., 1¼ Qt. and the 3 Qt. Stack Cooker Casserole.
4. Wearing food safe gloves, mix 2 drops of yellow food coloring by hand into 1 batch of the cereal; set aside. Mix 2 drops of yellow and the red food coloring together with another batch of rice cereal; set aside, leaving the third batch as is.
4. Using the Medium Shallow Rectangular Freeze It PLUS container as a mold add the yellow rice mixture to the bottom ⅓ of container lengthwise. Add orange rice mixture in the middle ⅓ of container length wise, and finally the regular rice mixture in the last ⅓ of container lengthwise, pressing firmly into place, (creating a white strip, orange strip and yellow strip). See picture.
5. Refrigerate until firm. Unmold onto a cutting board and cut diagonally into triangles. Place in festive cellophane bags for the holidays.

CARAMEL NUT MONKEY BREAD

- ½ stick butter
- 4 Tbsp. Karo syrup
- 1 cup brown sugar
- ¼ cup pecan pieces
- 1 (10 oz.) can of biscuits (Texas biscuits work the best)



1. Place butter in 1 Qt. Micro Pitcher and microwave on high power 45-60 seconds or until melted. Pour into Stack Cooker 3 Qt. Casserole fitted with Cone.
2. Pour Karo syrup, pecans and ½ cup brown sugar over butter.
3. Cut each individual section of biscuit dough into quarters.
4. Combine ½ cup brown sugar and biscuit dough in medium bowl and toss to coat, ensuring all biscuits are thoroughly coated. Pour biscuits into Stack Cooker.
5. Microwave on high power 6 minutes or until cooked through. Allow to cool slightly before turning out onto serving dish.

CHEESE WHIZ SPREAD

- 1 lb. Velveeta cheese, cubed
- 2 sticks margarine
- 1 can evaporated milk



1. Place Velveeta cheese, butter, evaporated milk in the Stack Cooker 3 Qt. Casserole.
2. Microwave on 70% power for 2-3 minute or until melted and smooth.

CARROT CAKE WITH CREAM CHEESE FROSTING

- 1½ cups flour
 - 2½ tsp. ground cinnamon
 - 1½ tsp. baking soda
 - 1 tsp. ground nutmeg
 - ½ tsp. salt
 - 1½ cups sugar
 - 1 cup vegetable oil
 - 3 eggs
 - 3 cups fresh grated carrots
 - 1 cup walnuts, chopped
- Cream Cheese Frosting**
- 1 (3 oz.) pkg. cream cheese
 - ¼ cup butter, softened
 - 1 tsp. vanilla extract
 - 3 Tbsp. milk



1. In a medium Thatsa bowl stir together, flour, cinnamon, baking soda and salt.
2. In a separate bowl beat sugar, oil and eggs; stir in carrots and walnuts. Fold in flour mixture.
3. Spray Stack Cooker 3 Qt. Casserole with Cone insert with cooking spray and pour in cake mixture.
4. Microwave at 50% power for 18-22 minutes.
5. Allow to cool for 10 minutes, then invert onto plate or cake taker base.
6. In a small bowl whisk together the frosting ingredients; frost cake.

CHEESY BACON GARLIC MONKEY BREAD

- 1 (8 oz.) pkg. shredded sharp cheddar cheese
- 3 Tbsp. butter, melted
- 2 cloves garlic, minced
- 1 Tbsp. chopped fresh parsley
- 4 slices cooked bacon, crumbled
- 1 can (16.3 oz.) refrigerated big buttermilk biscuits, quartered

TUPPERWARE



1. Place garlic and butter in 2 cup Micro Pitcher. Microwave on high power 1 minute; stir to melt and set aside.
2. Cut each individual section of biscuit dough into quarters.
3. Combine butter mixture, parsley, bacon and biscuit dough in medium bowl, seal bowl and toss to combine. Mix, ensuring all biscuits are thoroughly coated.
4. Pour biscuits into Stack Cooker 3 Qt. Casserole fitted with Cone. Microwave on high power 6 minutes or until cooked through. Allow to cool slightly before turning out onto serving dish.

CHERRY CRUMBLE

- 1 (21 oz.) can cherry pie filling
- 1 (9 oz.) pkg. yellow cake mix
- ¼ cup butter, melted
- ¼ tsp. ground cinnamon



1. Spread pie filling in the inverted Stack Cooker ¾ Qt. Casserole.
2. Sprinkle cake mix over top of pie filling.
3. Drizzle butter over cake mix.
4. Sprinkle cinnamon over cake mix.
5. Microwave on high for 8-10 minutes.

CHICKEN BURRITO BOWL

- 1 lb. boneless skinless chicken breasts
- 1 tsp. southwest chipotle seasoning blend*
- 2 cups instant white rice
- 2 cups water
- 1 (15 oz.) can black beans, drained and rinsed



1. Slice chicken breasts into long strips and sprinkle with seasoning blend.
2. Place rice and water in Stack Cooker 3 Qt. Casserole.
3. Stack 1¾ Qt. Casserole on top of 3 Qt. Casserole. Place black beans in center of 1¾ Qt. Casserole. Surround black beans with chicken strips.
4. Invert ¾ Qt. Casserole Cover to create a third layer and add remaining chicken strips.
5. Microwave all three stacked layers of the Stack Cooker on high power 8–10 minutes, until chicken is cooked through (internal temperature reaches 165° F/75° C or meat is white and juices run clear). Allow to rest 2 minutes.
6. Serve with desired toppings and condiments.

CHICKEN FAJITAS

- 2 large chicken breasts, cut into thin strips
- 1 green bell pepper, cut into strips
- 2 small onions, cut into thin strips
- 1 pkg. Fajita Seasoning
- 4 (7") flour tortillas
- ½ cup cheddar cheese
- 1 cup shredded lettuce



Optional Toppings: Sour cream, salsa and avocado.

1. Slice chicken, bell pepper and onion into strips.
2. Place chicken, bell peppers and onions in Stack Cooker 3 Qt. Casserole and sprinkle with ½ pkg. of Fajita seasoning.
3. Cover and microwave for 10 minutes at 50% power.
4. Add rest of the Fajita seasoning, mix and cook for another 3-5 minutes.
5. Serve with warm flour tortillas, grated cheddar cheese.

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



CHICKEN MANICOTTI

- 1 lb. chicken breast, skinless, boneless, cut into chunks or strips
- 6 manicotti
- 1½ cups ricotta cheese
- ½ cup mozzarella cheese, shredded
- ½ cup Parmesan cheese, shredded
- 1 egg, beaten
- ½ tsp. coarse kosher salt
- ¼ tsp. black pepper
- ¼ tsp. ground nutmeg
- 1½ cups marinara



1. Place chicken in the Stack Cooker 3 Qt. Casserole and microwave on high for 4-6 minutes or until no longer pink. Dice chicken.
2. Cook manicotti in Microwave Pasta Maker on high power 10 minutes or until al dente.
2. After draining manicotti, rinse with cold water to cool.
3. In medium bowl combine cheeses, egg, salt, pepper and nutmeg. Add chicken, stir.
4. Assemble Fusion Master with coarse mincer disc and sausage insert and place bowl beneath hopper.
5. Fill hopper with chicken and cheese mixture and turn handle until it reaches the sausage insert.
6. Hold manicotti over the insert and continue to turn handle until the manicotti is filled with cheese and chicken. Repeat with remaining manicotti.
7. Place filled manicotti in bottom of Stack Cooker 3 Qt. Casserole.
8. Cover with marinara sauce and microwave on high power for 5 minutes. Serve warm. Sprinkle with additional cheese, if desired.



CHICKEN PARMESAN

- 1 lb. chicken breast, skinless, boneless
- 2 cups bread crumbs
- ¾ cup parmesan cheese
- 1 egg, beaten with 2 Tbsp water
- 1 Tbsp. vegetable oil
- ½ cup pasta sauce
- ¼ cup chopped fresh basil
- ¼ cup fresh mozzarella, cut into small cubes
- ½ cup grated provolone cheese
- ¼ cup grated Parmesan cheese



1. Drizzle oil in the Stack Cooker 3 Qt. Casserole.
2. Mix together bread crumbs and parmesan cheese. Dip chicken in egg mixture then bread crumb mixture.
3. Place in the Stack Cooker 3 Qt. Casserole and microwave on high for 3 minutes, flip over chicken and microwave for an additional 3 minutes or until no longer pink.
4. Pour sauce over chicken and sprinkle basil and all cheeses over sauce, microwave on high for 4-6 minutes.



CHICKEN RUEBEN BAKE

- 1 (16 oz.) jar sauerkraut, rinsed and drained
- 1 cup thousand island dressing
- 5 slices swiss cheese
- 4 chicken breasts, boneless, skinless, split
- Salt & pepper, to taste



1. Place sauerkraut and thousand island dressing in Stack Cooker 1¾ Qt. Casserole, stir to combine.
2. Layer swiss cheese over sauerkraut, then top with chicken seasoned with salt and pepper.
3. Cover and microwave on high for 12-14 minutes.
4. Allow to rest for 5 minutes.



CHICKEN TAMALE BAKE

- 1 (14½ oz.) can creamed corn
- 1 (8.5 oz.) box corn muffin mix
- 1 (4.5 oz.) can chopped green chilis
- ¼ cup sour cream
- 1 egg
- 1 teaspoon ground cumin
- 1½ cups shredded Mexican blend cheese, divided
- 2 cups shredded cooked chicken
- 1 (10 oz.) can red enchilada sauce



Optional toppings: sour cream , diced avocado, diced tomatoes, cilantro

1. In a large bowl, combine the creamed corn, muffin mix, chilis, sour cream, egg, cumin, and ½ cup of the shredded cheese. Pour into the Stack Cooker 3 Qt. Casserole.
2. Microwave on high for 3-5 minutes.
3. Poke holes all over cornbread with handle of wooden spoon.
4. In a medium bowl, combine the chicken and the enchilada sauce and pour over the top of the baked corn mixture. Sprinkle with remaining 1½ cups of the shredded cheese.
5. Allow to set 5 minutes.
6. Top with choice of toppings.



CHICKEN TETRAZZINI

- ¼ cup butter, softened
- 2 chicken breasts, cooked, diced
- 1 can cream of chicken soup
- 1 cup sour cream
- ½ tsp. kosher salt
- ¼ tsp. ground pepper
- ¼ cup chicken broth
- 8 oz linguini or spaghetti, cooked
- 1 Tbsp. parmesan cheese
- 1 cup shredded mozzarella



1. In a medium Thatsa bowl, combine butter, cooked chicken, soup, sour cream, salt, pepper and chicken broth. Mix well and then add in cooked linguini noodles.
2. Pour into the Stack Cooker 3 Qt. Casserole. Sprinkle cheeses on top.
3. Cover and microwave on high for 5-7 minutes,



CHILI OLÉ

- 1 large onion, chopped
- 1 large green pepper, seeded and chopped
- 2 garlic cloves, minced
- 1½ lbs. lean ground beef
- 1 can (28 oz.) crushed tomatoes
- 2 Tbs. chili powder
- 2 tsp. ground cumin
- 1½ tsp. salt, divided
- ½ tsp. black pepper, divided
- 1 tsp. ground cinnamon
- 1 tsp. dried oregano
- ½ tsp. cayenne pepper
- 1 (16 oz.) chickpeas, drained and rinsed
- 1 can (16 oz.) black beans, drained and rinsed.



1. Place Colander in Stack Cooker 3 Qt. Casserole, place onion, green pepper and garlic; crumble beef on top, cover. Cook on high for 5-7 minutes until beef is no longer pink.
2. Discard fat. Place beef mixture in Stack Cooker 3 Qt. Casserole. Add 1 tsp. salt and ¼ tsp. pepper; stir in remaining ingredients, except beans.
3. Cook, uncovered on high for 20-25 minutes until flavors are well blended.
4. Stir in beans, microwave on high for 3 minutes.



CHIPOTLE CHILI CORNBREAD BAKE

- 1 lb. ground beef
- 1 small onion, chopped
- ½ green or red bell pepper, chopped
- 1 can (16 oz.) chili beans in sauce, undrained
- 1 cup chunky salsa
- 2 Tbsp. southwest chipotle seasoning blend*
- 1 (8.5 oz.) pkg. corn muffin mix
- 1 (8 oz.) container sour cream
- 1 egg
- ½ cup shredded cheddar cheese



1. Place Colander in Stack Cooker 3 Qt. Casserole, place ground beef, onion, bell pepper; cover. Cook on high for 5-7 minutes until beef is no longer pink.
2. Discard fat. Place beef mixture in 3 Qt. Casserole; Add beans, salsa and southwest chipotle seasoning to beef mixture; mix well. Cover; microwave on high for 5 minutes or until hot.
3. Meanwhile, combine muffin mix, sour cream and egg in batter bowl; mix well. Scoop muffin mixture evenly over chili; spread to edges. Cover and microwave on high for 6-8 minutes or until center of cornbread springs back when lightly pressed.
4. Sprinkle cheese over cornbread, if desired; cover and let stand 5 minutes.



CHIPOTLE RANCH CHILI

- 1 lb. 85% lean ground beef
- 1 medium yellow onion, peeled and quartered
- 3 garlic cloves, peeled
- ½ green pepper, seeded and quartered
- ½ red pepper, seeded and quartered
- 1 (16 oz.) can pinto beans, undrained
- 1 (16 oz.) can seasoned chili beans, undrained
- 1 (16 oz.) can yellow corn, undrained
- 2 Tbsp. southwest chipotle seasoning blend*
- 1 oz. envelope Ranch dressing mix



1. Place Colander into Stack Cooker 3 Qt. Casserole and crumble ground beef into it.
2. Place onion, garlic and peppers in base of Quick Chef Pro System. Cover and turn handle to finely chop.
3. Add chopped onions, garlic and peppers to ground beef. Cover and microwave on high 5-7 minutes, or until beef is browned.
4. Drain excess fat and transfer beef mixture into Stack Cooker 3 Qt. Casserole.
5. Add beans, corn, seasoning and ranch dressing mix to mixture and stir to blend.
6. Cover and microwave at 80% for 10 minutes.
7. Stir and microwave at 80% an additional 8 minutes.

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

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

CHIPPED BEEF DIP

- 2 (8 oz.) cream cheese, softened
- 1 (8 oz.) container sour cream
- 1 Tbsp. Worcestershire sauce
- 1 tsp. garlic powder
- 1 (4 oz.) Buddig beef, diced
- 4 green onions, sliced

Serve with corn chips



1. Place cream cheese and sour cream in a medium bowl and mix until smooth. Add garlic powder and Worcestershire sauce and mix well. Add beef and onions and mix until combined.
2. Pour into the Stack Cooker 3 Qt. Casserole and microwave on high for 3-5 minutes.

CHOCOLATE CINNAMON PRETZELS

- 12 oz. small pretzels
- ¼ cup oil
- 3 Tbsp. granulated sugar
- 1 tsp. ground cinnamon
- 1½ cups chocolate chips



1. Place pretzels into Stack Cooker 3 Qt. Casserole.
2. In small bowl, whisk together oil, sugar and cinnamon. Pour over pretzels. Stir until pretzels are thoroughly coated.
3. Microwave, uncovered, on high power 1 minute. Remove and stir. Microwave on high power 1 minute more. Remove and stir.
4. Pour chocolate chips over hot pretzels and stir. Heat from pretzels will melt chocolate. Stir until chocolate is melted and pretzels are well coated.
5. Pour pretzels onto Silicone Wonder Mat. To set the chocolate quickly, place in freezer 15–20 minutes. For individual covered pretzels, lay pretzels out in a single layer. If allowed to set in a mound or multiple layers, you will need to break apart in chunks.

CHOCOLATE COCA COLA CAKE

- 1 (18.25 ounce) package chocolate cake mix
- 1 (12 oz.) Coca Cola



1. In the Mix N Stor Plus Pitcher, mix the soda and cake mix together.
2. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20 30 min.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.

CHOCOLATE COVERED STRAWBERRIES

- 4 oz. semisweet chocolate, coarsely chopped
- 1 Pound strawberries (about 20), washed and patted dry

Additional optional toppings to add:

- Kraft Caramel Bits
- Crushed Oreos
- Crushed Candy canes
- Chopped toasted pecans
- Chopped toasted almonds
- Course sugar mixed with cinnamon
- Coarse colored sugar
- Candy sprinkles
- Mini chocolate chips



1. Place chocolate into the inverted Stack Cooker ¾ Qt. Casserole Cover, microwave for 1 minute, stir, and do additional 20 second increments, if needed
2. Line a baking sheet with Silicone Wonder Mat.
3. Holding a strawberry by the stem end, dip it in the melted chocolate, letting the excess drip off, then transfer to the prepared baking sheet. As you set the strawberry down, slide it ½ inch to the side to prevent the formation of a chocolate "foot." Repeat with the remaining berries.
4. Refrigerate the strawberries on the baking sheet until the chocolate is firm, at least 30 minutes.

CHOCOLATE PEANUT BUTTER CAKE

1 cup creamy peanut butter
 1½ cups water
 ¼ cup vegetable oil
 ½ tsp. vanilla extract
 3 eggs
 1 (15 oz.) package devil's food cake mix
 ¾ cup English toffee bits

Ganache
 ½ cup heavy cream
 ¾ cup semi sweet chocolate chips
 ½ tsp. vanilla extract
 1 Tbsp. unsalted butter

 6 mini peanut butter cups, roughly chopped **or** chocolate and peanut butter chips



1. Place peanut butter in 2 cup Micro Pitcher and microwave on high power 30 seconds.
2. Place water, vegetable oil, vanilla and eggs in base of the Power Chef, with the whip attachment, blend until smooth.
3. Pour cake mix in the medium Thatsa Bowl, add liquid mixture, peanut butter and mix until well combined; fold in English toffee bits.
4. Spray the Stack Cooker 3 Qt. Casserole with cooking spray. Place a square of waxed paper (12 x 12") on the bottom of the Casserole. Place the Cone in the center and spray lightly with cooking spray. Pour in cake batter. Microwave on high power for 11 minutes or until a wooden toothpick inserted into center comes out clean. Allow to rest 5 minutes, then invert onto a serving platter, remove waxed paper and Cone, and cool completely.
5. Place the heavy cream in Stack Cooker 1½ Qt. Casserole and microwave on high for 1 minute or until it starts to bubble. Add chocolate chips, vanilla and butter and mix until melted and smooth. Allow to cool. Pour over the cake.
6. Top with the chopped peanut butter cups. Or chips.

CHOCOLATE ROOT BEER FLOAT CAKE

1 (12 oz.) can root beer soda
 1 (15.25 oz.) box dark chocolate cake mix



+



1. In the Mix N Stor Plus Pitcher, mix the soda and cake mix together.
2. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 min.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.

CHRISTMAS TREE RICE KRISPY TREATS

1 cup marshmallow fluff
 3 Tbsp. unsalted butter
 1 tsp. vanilla extract
 6 cups crispy rice cereal
 6-8 drops green food coloring
 Candy sprinkles
 Pretzel sticks



1. Add marshmallow and butter in the 3 Qt. Stack Cooker Casserole, microwave for one minute, stir, if more time is needed to melt to in 15 second increments; add vanilla and stir.
2. Add all the rice cereal to the marshmallow mixture and stir to combine.
3. Add food coloring to marshmallow mixture, stir to combine.
4. Using the Medium Shallow Rectangular Freeze It PLUS container as a mold add rice mixture, pressing firmly into place. Immediately sprinkle with sprinkles. Let cool for at least 30 minutes.
5. Refrigerate until firm. Unmold onto a cutting board and cut diagonally into triangles. Using a wooden kabob stick, makes hole in bottom of the tree to insert pretzel stick.

CHRISTMAS WREATH RICE KRISPY TREATS

1 package of marshmallows
 ½ stick butter or margarine
 6 cups Rice Krispy cereal
 3-4 drops of green food coloring
 Cinnamon red hots



TUPPERWARE



1. Add marshmallow and butter in the 3 Qt. Stack Cooker Casserole, microwave for one minute, stir, if more time is needed to melt to in 15-30 second increments; add food coloring, stir to combine.
2. Add all the rice cereal to the marshmallow mixture and stir to combine.
3. Sprinkle a few cinnamon red hot candies in its bottom of the Jel-Ring Mold.
4. Pour rice krispy mixture into the Jel-Ring mold and press down lightly and let cool for 30 minutes.
5. Place large Christmas plate on top of Jel-Ring and holding on the plate, flip so that the Rice Krispy wreath will stay intact as it releases onto the holiday plate. Can add more red hot candies if desired.

CINNAMON ROLL PANCAKE

1½ cups all purpose flour
½ cup granulated sugar
2 tsp. baking powder
½ tsp. table salt
1 cup reduced fat (2%) milk
1 egg, lightly beaten
¼ cup vegetable oil

Cinnamon swirl
½ Tbsp. ground cinnamon
¾ cup powdered sugar
2 Tbsp. reduced fat (2%) milk



1. Whisk together flour, sugar, baking powder and salt in a medium bowl.
2. Make a well in the center of the dry ingredients and add the milk, egg and vegetable oil, and whisk until well combined.
3. Pour batter into greased, inverted Stack Cooker ¾ Qt. Casserole Cover.
4. In a small bowl, mix together ingredients for cinnamon swirl. Pour mixture into Squeeze It Bottle.
5. Slowly squeeze the cinnamon swirl in a swirl pattern over the pancake batter. To make a thicker swirl, retrace pattern a second time.
6. Microwave at 70% power 5–8 minutes or until batter has cooked through.
7. Drizzle top of pancake with remaining cinnamon swirl mixture and serve warm. If desired, garnish with additional powdered sugar.

CINNAMON VANILLA MONKEY BREAD

1 stick unsalted butter
1 tsp. vanilla
2 (12 oz.) packages refrigerated biscuit dough
1 cup granulated sugar
2 Tbsp. ground cinnamon



1. Place butter and vanilla in 1 Qt. Micro Pitcher and microwave on high power 45-60 seconds or until melted.
2. Cut each individual section of biscuit dough into quarters.
3. Combine butter and biscuit dough in medium bowl and toss to coat. Combine sugar and seasoning blend in Quick Shake Container and pour over biscuits and butter. Seal bowl and toss to combine. Use Saucy SiliCone Spatula to mix, ensuring all biscuits are thoroughly coated.
4. Pour biscuits into Stack Cooker 3 Qt. Casserole fitted with Cone. Microwave on high power for 6 minutes or until cooked through. Allow to cool slightly before turning out onto serving dish.

CLASSIC CARAMEL CORN

2 bags microwave popcorn (*Do NOT pop corn in the Stack Cooker*)
1 stick unsalted butter
1 cup light brown sugar
¼ cup light corn syrup
1 tsp. baking soda
1 large brown paper bag



1. Pop popcorn according to package directions, and pour both bags into the large brown paper bag.
2. In Stack Cooker 1½ Qt. Casserole, microwave butter, brown sugar and corn syrup on high power 3–5 minutes until melted, stirring halfway through to combine.
3. Stir baking soda into caramel mixture. Foaming is normal.
4. Pour caramel mixture over popcorn and shake to coat popcorn.
5. Place bag in microwave and heat on high power 1 minute, shake.
6. If popcorn still isn't evenly coated, return to microwave and heat 1 more minute on high power and shake again.
7. Allow to cool before enjoying.

CLASSIC ROAST CHICKEN

3–5 lb. whole chicken
1 Tbsp. paprika
1 tsp. coarse kosher salt
1 tsp. black pepper
1 tsp. onion powder



1. Mix seasonings and coat chicken by sprinkling with seasoning rub.
 2. Place in the Stack Cooker 3 Qt. Casserole breast up and cover.
 3. Microwave on 70% power 20–30 minutes.
 4. Let chicken rest 5–10 minutes before carving
- 3 lb. chicken 20–25 minutes
5 lb. chicken 25–30 minutes
Until internal temperature near the breast bone reaches 165° F/75° C.

CORN ON THE COB

3-4 ear of Corn on the cob
¼ cup water



1. Place water and corn in the Stack Cooker 3 Qt. Casserole, cover.
2. Microwave for 8 minutes. Drain.

* 2 minutes per corn cob.

CRANBERRY SAUCE

12 oz. fresh cranberries
¾ cup sugar
¼ cup orange juice
1 tsp. grated orange rind



1. Place cranberries, sugar, orange juice and orange rind into Stack Cooker 3 Qt. Casserole.
2. Cover and microwave on high for 7-11 minutes, until cranberries pop and sauce has thickened.
3. Let stand, covered until cool.
4. Transfer to serving bowl and chill for 3-4 hours.

CRANBERRY ORANGE SPICE CAKE

1 cup pecans, chopped
2 Tbsp. light brown sugar
2 Tbsp. honey
2 Tbsp. unsalted butter, room temperature
1½ cup orange juice, fresh squeezed
1½ tsp. orange zest
3 eggs
½ cup canola oil
1 (16 oz.) package spice cake mix (*do NOT follow directions on the box*)
1 cup dried cranberries



1. In 1 quart Micro Pitcher combine pecans, brown sugar and honey, microwave on high for 45-60 seconds. Use butter to coat 3 Qt. Stack cooker Casserole with Cone, and add pecan mixture.
2. Combine orange juice, orange zest, eggs and oil, in base of Power Chef, fitted with the paddle whisk attachment. Add cake mix and cranberries to liquids, cover and pull cord to process until combined.
3. Pour cake batter over pecan mixture, in Stack Cooker. Microwave on 70% power for 10 minutes, or until inserted knife comes out clean. Invert onto desired serving dish and serve warm.

CREAMSICLE CAKE

1 (12 oz.) can Sunkist orange soda
1 (15.25 oz.) box French vanilla cake mix

Glaze
1½ cups powdered sugar, sifted to remove any lumps
3-4 Tbsp. milk
2 tsp. vanilla extract



1. In the Mix N Stor Plus Pitcher, mix the soda and cake mix together.
2. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 min.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.
8. Mix together glaze ingredients and pour over cake, if desired.



+



CREAM SODA CAKE

- 1 (12 oz.) can Cream soda
- 1 (15.25 oz.) box Yellow cake mix

- Glaze*
- 1½ cups powdered sugar, sifted to remove any lumps
 - 3-4 Tbsp. milk
 - 2 tsp. vanilla extract



CREAMY VEGETABLE DIP

- 1 (9 oz.) pkg. frozen chopped vegetables, your choice broccoli, artichokes or spinach
- ⅓ cup water
- 1 (8 oz.) container sour cream
- ⅓ cup milk
- ¼ cup salad dressing, your choice, garlic, blue cheese or cucumber
- 2 Tbsp. all purpose flour
- ¼ tsp. dried thyme
- ⅓ tsp. celery salt



TUPPERWARE



1. In the Mix N Stor Plus Pitcher, mix the soda and cake mix together.
2. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 min.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.
8. Mix together glaze ingredients and pour over cake, if desired.

1. In the 1¾ Qt. Casserole combine vegetable and water. Microwave, covered, on high for 6 to 8 minutes or until tender, stirring once to break up vegetables. Do not drain.
2. Meanwhile, in the Power Chef System with paddle attachment combine sour cream, milk, salad dressing, flour, thyme, and celery salt. Cover and blend until smooth. Add undrained vegetables. Cover and blend until smooth.
3. Return mixture to 1¾ Qt. Casserole. Cook, uncovered, on high for 5 to 7 minutes or until thickened and bubbly, stirring every minute until slightly thickened, then every 30 seconds.

CRISPY MEXICAN CHOCOLATE TRUFFLES

- 2 cups dark chocolate chips
- 1¼ cup heavy cream
- 4 Tbsp. salted butter
- 2 tsp. vanilla extract
- 3 cups crushed cornflakes, divided
- 1 cup shredded coconut
- 1 Tbsp. ground cinnamon
- ⅓ tsp. cayenne pepper



TUPPERWARE



1. In the Stack Cooker 1¾ Qt. Casserole, stir together chocolate, cream, butter, vanilla, 1 cup of the cornflakes and coconut. Microwave on high power 1 minute. Remove from microwave and cover; let stand 1 minute. Stir until melted.
2. Cover and refrigerate 30–45 minutes, or until truffle filling is firm and easy to scoop.
3. Meanwhile, in a medium bowl, stir together remaining cornflakes, cinnamon and cayenne. Invert Stack Cooker cover and add cornflake mixture.
4. Scoop about 1 Tbsp. of the chocolate mixture and form into a ball. Roll in cornflake mixture, gently pressing, until coated in cornflakes. Repeat with remaining chocolate mixture.
5. Place finished truffles on a plate or in an air tight container and refrigerate 10–15 minutes, or until firm.
6. Serve chilled or at room temperature.



TUPPERWARE



COZY CHICKEN CHILI & CORNBREAD

- 1 small onion, peeled, cut into quarters
- 1 poblano pepper, seeded, cut into quarters
- ½ jalapeño pepper, seeded
- 2 cups (leftover) Chicken Cacciatore (see Pressure Cooker recipe)
- 1 cup crushed tomatoes
- 1 Tbsp. ground cumin
- 1 Tbsp. chili powder
- 1 Tbsp. smoked paprika
- ⅓ tsp. kosher salt

- For the Cornbread*
- 3 Tbsp. salted butter, divided
 - ¼ cup granulated sugar
 - 1 egg
 - ¼ cup buttermilk
 - ⅓ tsp. baking soda
 - ¼ cup cornmeal
 - ¼ cup all purpose flour
 - ⅓ tsp. kosher salt
 - 1 Tbsp. pickled jalapeño, chopped (optional)

1. In the base of the Power Chef System fitted with the blade attachment combine onion, poblano and jalapeño. Cover and pull cord until roughly chopped.
2. Add leftover Chicken Cacciatore, cover and pull cord until minced and well combined. Transfer mixture to the Stack Cooker 1¾ Qt. Casserole. Stir in tomatoes, cumin, chili powder, smoked paprika and salt. Clean Power Chef System to prepare for the next step.
3. To make the cornbread, grease the Stack Cooker ¾ Qt. Casserole with 1 Tbsp. of the butter, stack on top of Casserole with chili. In the base of the Power Chef System fitted with the paddle whisk attachment, combine butter and sugar. Cover and pull cord until well combined. Add egg, buttermilk and baking soda; cover pull cord until well combined. Add cornmeal, flour, and salt; Add jalapeño if using, cover and pull cord until well combined. Transfer mixture to buttered Casserole.
4. Microwave on high power 4 minutes, or until cornbread is cooked through. Serve warm with cornbread and a variety of toppings.



CRUSTLESS SAUSAGE & CHEESE QUICHE

- 12 sausage links, chopped
- ½ cup onion, finely chopped
- 1 cup shredded cheese, your choice
- 2 cups whole milk
- ½ cup dry pancake mix
- 6 eggs
- ½ tsp. salt
- ¼ tsp. pepper



1. Place Colander in the Stack Cooker 3 Qt. Casserole, add sausages and microwave for 4-5 minutes; drain.
2. Clean Stack Cooker 3 Qt. Casserole and lightly coat with cooking spray.
3. Add sausage, onions and cheese.
4. Whisk remaining ingredients together and pour over sausage mixture.
5. Cover and cook for 8-10 minutes on high. Add additional time if needed.
6. Let stand for 5 minutes covered



DEATH BY CHOCOLATE CAKE

- 1 (15.25 oz.) chocolate cake mix
- 1 pkg. (4 serving size) chocolate instant pudding mix
- 1 cup chopped pecans, optional
- 1 cup milk
- 2 eggs
- 1 bag chocolate chips

Optional: powdered sugar



1. Sprinkle chocolate chips in the Stack Cooker 3 Qt. Casserole. With cone.
2. In a medium Thatsa bowl, combine the cake mix, pudding mix, nuts, milk, and eggs until well combined. Gently pour over the chocolate chips in the Stack Cooker.
3. Microwave on high for 13 minutes or until a wooden toothpick inserted into center comes out clean. Allow to rest 5 minutes, then invert onto a cake plate. Sprinkle powdered sugar if desired.



DEATH BY OREO CAKE

Recipe by Amber Nicole

- 1 (15.25 oz.) vanilla cake mix
- 1 cup vanilla pudding, prepared
- 12 Oreo cookies
- 1 (16 oz.) tub vanilla frosting

TUPPERWARE



1. In the base of the Power Chef System add Oreo cookies, cover and pull cord until roughly chopped.
2. In a medium Thatsa bowl combine cake mix using the instruction on the box, add pudding to prepared cake mix and ¾ of the Oreo cookies, stir to mix.
3. Pour cake mix in the Stack Cooker 3 Qt. Casserole with Cone attachment.
4. Microwave on high for 13 minutes or until a wooden toothpick inserted into center comes out clean. Allow to rest 5 minutes, then invert onto a cake plate.
5. After cake has cooled, frost and sprinkle remaining Oreo cookies over cake.



DECADENT CHOCOLATE CHERRY CAKE

- 1 (15.25 oz.) devil's food cake mix
- 2 eggs
- 1 (1 lb. 5 oz.) can cherry pie filling
- 1 tsp. almond extract

Glaze

- ½ cup heavy cream
- ½ Tbsp. cocoa powder
- 1½ Tbsp. granulated sugar
- ¼ cup semi sweet chocolate chips



1. In a medium bowl, combine cake mix, eggs, cherry pie filling, and almond extract.
2. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray. Pour in batter.
3. Microwave at 70% for 15 minutes. Remove from microwave.
4. Place all ingredients for glaze in Micro Pitcher and microwave 1 minute. Stir and set aside.
5. Allow cake to cool completely. Remove cake to a platter before pouring glaze over cake.

EASTER MARSHMALLOW BARK

Recipe by Katie Lynn Davis

- 1 (12 oz.) bag white chocolate chips
- 1 Tbsp. shortening
- 3 cups mini rainbow marshmallows
- Easter sprinkles or other fun sprinkles *for decor*



1. Place chocolate and shortening in the 1½ Qt. microwave Casserole, on high for one minute, stir, if more time is needed, do it in 15 second increments, stirring each time.
2. Remove from microwave, quickly stir in marshmallows, pour on the Tupperware Flexible cutting board.
3. Shake sprinkles over marshmallow bark. Allow to cool for 20 minutes.
4. Use a cookie cutter to cut out festive shapes.

EASY ENCHILADAS



- 1 lb. ground beef or chicken
- ½ Tbsp. southwest chipotle seasoning blend*
- 1 small onion, chopped
- 1 (10 oz.) can enchilada sauce
- 1½ cups shredded cheese, Mexican blend
- 10 tortillas

1. Combine ground meat, southwest chipotle seasoning and chopped onion in Stack Cooker Colander. Place Colander in the 1½ Qt. Casserole, cover and microwave on high power 6 minutes or until fully cooked. Clean 1½ Qt. Casserole.
2. Place cooked meat mixture, ½ cup enchilada sauce, 1 cup cheese in base of Quick Chef Pro System, fitted with blade attachment. Turn handle until ingredients are well combined.
3. Place ¼ cup meat mixture into one tortilla. Place enchilada, seam side down, in the Stack cooker 1½ Qt. Casserole.
4. Top enchiladas with ¼ cup of enchilada sauce and sprinkle with ½ cup cheese.
5. Cover and microwave on high power 2 minutes or until cheese is melted.
6. Use remaining meat mixture to make 4 more enchiladas. Top with remaining sauce and cheese. Cover and microwave on high power 2 minutes more.

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

EASY PARTY MIX

- ½ cup unsalted butter
- 2 Tbsp. Worcestershire sauce
- ½ tsp. seasoned salt
- 2 tsp. onion powder
- 2 tsp. garlic powder
- 4 cups corn cereal
- 4 cups rice cereal
- 2 cups pretzels
- 2 cups mixed nuts



1. Place butter in the Stack Cooker 3 Qt. Casserole. Microwave on high for 45–60 seconds or until melted.
2. Whisk Worcestershire sauce, seasoned salt, onion powder and garlic powder into melted butter.
3. Pour remaining ingredients into melted butter mixture. Place Stack Cooker Casserole seal over mixture and shake to coat cereal with butter mixture.
4. Microwave uncovered for 4–6 minutes, stirring every 2 minutes or until mixture has begun to dry.
5. Spread out onto Silicone Wonder Mat to cool.

EASY POTATO SOUP

- ½ cup frozen chopped onions
- ½ (22oz.)pkg. frozen mashed potatoes
- 1 (14 ½ oz.) can reduced sodium chicken broth
- 1 pint half and half or milk
- Salt and pepper, to taste
- Dried parsley flakes, to taste



1. In the 3 Qt. Casserole, place butter and onions. Microwave on high 4-5 minutes, until onion is softened, but not browned.
2. Add frozen mashed potatoes to Casserole, then stir in broth. Microwave on high 4-6 minutes, until mixture is bubbling at edges.
3. Stir briskly with wire whisk, then stir in half and half. Microwave on medium high (70% power) 5-7 minutes until bubbling, but do not allow mixture to boil.
4. Season to taste with salt, pepper and parsley.
5. To serve, ladle into soup bowls and top, if desired, with cheese, bacon bits and/or chives.

EASY TIRAMISU CAKE

Recipe by ChefMike McCurdy

Cake

1 box yellow cake mix (use package directions)
1 cup water
½ cup oil
3 eggs

Espresso Syrup

¾ cup water
¼ cup sugar
2 Tbsp instant espresso powder
1 Tbsp rum extract (or ¼ cup light rum)

Topping

1-2 squares/blocks Bakers Semisweet Chocolate (garnish)

Mascarpone Filling

1 8-oz package mascarpone cheese (or whipped cream cheese), softened
¾ cup ricotta cheese
¼ cup heavy cream
½ cup confectioners' sugar
½ Tbsp vanilla extract



1. Spray Stack Cooker 3-Qt. Casserole and cone with cooking spray.
2. In a medium Thatsa bowl add eggs, water and oil, cake mix, Mic well to combine. Pour cake batter into Stack Cooker 3 Qt. Casserole with cone. Microwave on high power for 9 minutes. Remove and allow to cool completely.
3. In the base of Quick Chef Pro fitted with paddle attachment add mascarpone, ricotta and heavy cream, turn handle until well combined, add confectioners' sugar and vanilla, cover and turn handle to blend thoroughly. Refrigerate until needed.
4. In the 2-cup Micro Pitcher combine water and sugar, stir to combine. Microwave for 2 minutes. Remove from microwave and whisk in espresso powder and rum or rum extract. Set aside to cool.
5. Place base of Cake Taker on top of Stack Cooker and invert. Unmold cake and twist cone to remove. Using bread knife, gently slice cake in half, horizontally. Carefully remove top half to a plate or cutting board. Using a Citrus Peeler, poke holes in bottom half of cake. Using Silicone Basting Brush, gently pour and generously brush half of the espresso syrup over bottom half of cake.
6. Transfer mascarpone filling to Decorator Pastry Bag fitted with star tip, pipe ¾ of the filling onto bottom half of cake, using back-and-forth motion, (like spokes on a wheel). Place top half of cake on filling. Use Citrus Peeler to poke holes in top of cake. Baste with remaining syrup. Pipe remaining mascarpone filling decoratively on top of cake.
7. Place square of semisweet chocolate in hopper of Speedy Mando, grate chocolate shavings slowly onto a plate or cutting board.
8. Sprinkle shavings evenly over top of cake.



FAMILY STYLE CHICKEN

3-4 lbs. whole chicken
2 tsp. paprika
1 tsp. dried oregano
2 Tbsp. dried cilantro leaves
1 tsp. ground thyme
1 tsp. ground cumin
½ tsp. cayenne pepper
½ tsp. ground black pepper
1 tsp. garlic powder
1 tsp. onion powder
Zest of 1 lemon

1. Mix together all seasonings, and rub on chicken, season chicken on all sides.
2. Place chicken in Stack Cooker 3 Qt. Casserole, Cover and microwave on high for 18 minutes, or until juices run clear.
3. Allow to rest 5 minutes.

FLAN

1 (14 oz.) can sweetened condensed milk
1 (12 oz.) evaporated milk
4 eggs
8 oz. softened cream cheese
1 Tbsp. vanilla extract
½ cup caramel sauce



1. Pour caramel sauce in the Stack Cooker 1¾ Qt. Casserole.
2. Combine sweetened condensed milk, evaporated milk, eggs, cream cheese and vanilla extract in base of Power Chef System.
3. Cover with Whip Accessory and turn handle until mixture is combined. Pour over caramel.
4. Microwave on high power 10 minutes.
5. Let sit for 5 minutes and then place in refrigerator until set and cooled.

FROSTED CAULIFLOWER

1 head of cauliflower, leaves and hard part of core removed
½ cup mayonnaise
1 tsp. mustard
1 cup grated cheddar cheese
Paprika, optional



1. Remove woody base of cauliflower, leaving cauliflower in whole head. Aerate (pierce with knife) the core to make porous.
2. Place cauliflower in the Stack Cooker 3 Qt. Casserole, cover and microwave on high for 6 minutes per pound.
3. Mix mayonnaise and mustard, spread over cauliflower, sprinkle with cheese, microwave on high for 1 minute to melt cheese.
4. Sprinkle with paprika.

GERMAN CHOCOLATE CAKE

- 1 (15.25 oz.) box German Chocolate Cake Mix
- 3 eggs
- ½ cup mayonnaise
- 1 cup water
- 1 container coconut pecan frosting



1. Mix cake mix, eggs, mayonnaise and water in a medium bowl.
2. Pour into in the Stack Cooker 3 Qt. Casserole with Cone.
3. Microwave on high for 8-10 minutes, until cake pulls from sides and a toothpick in center comes out clean. Invert onto a cake plate.
4. Spread frosting over cake or Microwave frosting for 15 seconds, stir and pour over cake.

GIANT CHOCOLATE HEART

- 1-2 Cups Milk Chocolate Chips (depending on how thick you desire)

Additional optional items to add:

- Mini Marshmallows or Marshmallow cream
- Toasted Sliced Almonds, Macadamia, Walnut or Hazelnut
- Rice Krispies Cereal
- Toffee Chips
- Mint Chocolate Chips
- Peppermint Chips
- M&M Candies
- Peanut Butter
- Caramel
- Coconut



1. Place milk chocolate in the Stack Cooker 1¾ Qt. Casserole, microwave for 1 minute, stir, and do additional 20 second increments, if needed
2. Pour the chocolate slowly into the Heart Keeper until it almost reaches the top of one side. Allow the chocolate to cool to room temperature, then refrigerate it until it is completely set (at least 5 hours, or overnight). Flex Heart Keeper slightly to loosen the chocolate, then unmold it by rapping the bottom on the counter top. The chocolate should pop right out.
3. Wrap in aluminum foil.
4. Carve or decorate.

GIANT TUPPERWARE KISS

- 1-2 Cups Milk Chocolate Chips (depending on how thick you desire)

Additional optional items to add:

- Mini Marshmallows or Marshmallow cream
- Toasted Sliced Almonds, Macadamia, Walnut or Hazelnut
- Rice Krispies Cereal
- Toffee Chips
- Mint Chocolate Chips
- Peppermint Chips
- M&M Candies
- Peanut Butter
- Caramel
- Coconut



1. Place milk chocolate in the Stack Cooker 1¾ Qt. Casserole, microwave for 1 minute, stir, and do additional 20 second increments, if needed
2. Plug the hole of the Tupperware funnel with a mini marshmallow or cover with foil, then place the funnel in a coffee mug to keep it stable
3. Pour the chocolate slowly into the funnel until it almost reaches the top. Allow the chocolate to cool to room temperature, then refrigerate it until it is completely set (at least 5 hours, or overnight).
4. To remove: Flex the funnel slightly to loosen the chocolate, then unmold it by rapping the bottom of the funnel on the counter top. The chocolate should pop right out.
5. Wrap in aluminum foil.

GINGER SESAME CHICKEN WITH RICE NOODLES

- 2 cups chicken stock
- 2 Tbsp. corn starch
- 1 tsp. five spice powder
- 4 slices fresh gingerroot
- ¼ tsp. coarse kosher salt + additional, to taste
- 4 (4 oz.) boneless, skinless chicken breasts, cut into ½" pieces
- 4 cups frozen Asian style vegetable blend
- ½ lb. dried rice noodles
- 2 green onions, thinly sliced
- 1 cup loosely packed cilantro, chopped
- 2 Tbsp. sesame seeds



1. In the base of the Quick Shake Container, combine chicken stock, corn starch, five spice powder, gingerroot and salt; shake until well combined.
2. Place chicken in the Stack Cooker 3 Qt. Casserole and place noodles on top of chicken. Pour sauce from Quick Shake over noodles and chicken.
3. In the Stack Cooker Colander, add vegetables and sprinkle with salt to taste.
4. Place cover on Stack Cooker and microwave on high power 8 minutes, or until chicken reaches an internal temperature of 160° F/70° C.
5. Remove from microwave and let stand 5 minutes.
6. Remove cover. Transfer chicken, noodles and vegetables to large bowl and toss to coat, serve warm.
7. Garnish with green onion, cilantro and sesame seeds.

GINGER SPICE CAKE

- 1 (12 oz.) can Ginger Ale soda
- 1 (15.25 oz.) box Spice Cake Mix



1. In the Mix N Stor Plus Pitcher, mix the soda and cake mix together.
2. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 min.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.

GROUND BEEF

- 1 lb. ground beef
- Salt and pepper, to taste



1. Place the Colander on the Stack Cooker 1 1/4 Qt. Casserole.
2. Crumble ground beef in the Colander, and season with salt and pepper.
3. Cover and microwave on high power for 2-3 minutes, stir, re-cover and microwave for 2-3 minutes.

HAMBURGER VEGETABLE SOUP

- 1 lb. ground beef
- 1 small onion, diced
- Salt and pepper, to taste
- 2 cloves garlic, minced
- 2-3 cups beef broth
- 1 can (28 oz) diced tomatoes, do not drain
- 1 can tomato paste
- 2 tsp. Worcestershire sauce
- 1 tsp. Italian seasoning
- 1 bay leaf
- salt and pepper to taste
- 3 cups frozen mixed vegetables



1. Place the Colander on the Stack Cooker 3 Qt. Casserole.
2. Crumble ground beef, onion and garlic in the Colander, and season with salt and pepper.
3. Cover and microwave on high power for 2-3 minutes, stir, re-cover and microwave for 2-3 minutes.
4. Add all ingredients, stir well to combine and microwave on high for 10-12 minutes.

HASH BROWN CASSEROLE

- 1 cup milk
- 4 Tbsp. butter, melted
- 1 tsp. paprika
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 (24 oz.) bag frozen hash brown potatoes, thawed
- 1/2 small onion, diced
- 1 cup shredded cheddar cheese



1. In the Stack Cooker 3 Qt. Casserole add milk, butter, paprika, salt and pepper, stir.
2. Add hash browns, onions and cheddar cheese, stir to mix.
3. Microwave on high 12-15 minutes.

HEAVENLY HUMMINGBIRD CAKE

Butter spray
1½ cups pecans, divided
2 ripe bananas, mashed
1 (8 oz.) can crushed pineapple, with liquid
1 tsp. cinnamon
3 eggs
½ cup canola oil
1 (16.5 oz.) package yellow cake mix

Cream Cheese Frosting
16 oz. cream cheese, softened
2 sticks unsalted butter, softened
2 cups confectioners' sugar
1 tsp. vanilla extract



1. Place pecans, in the Power Chef System and finely chop.
2. In 12 cup mixing bowl, whisk together 1 cup chopped pecans with bananas, pineapple, ground cinnamon, eggs and oil.
3. Add yellow cake mix, stir until fully combined.
4. Coat inverted Stack Cooker ¾ Qt. Casserole Cover, 1¾ Qt. Casserole and 3 Qt. Casserole with butter spray and divide batter evenly among three layers.
5. Stack Casseroles in ascending order and microwave at 70% power for 14 minutes, or until knife inserted in cake comes out clean. Allow to settle 2 minutes before flipping onto serving dish.
6. Place cream cheese, butter, confectioners sugar and vanilla in a Thatsa bowl, whisk all ingredients until fluffy and combined.
7. Ice cooled layers with cream cheese frosting and stack. Top with remaining chopped pecans.

HERBED CHICKEN & VEGETABLES

Seasoning
1 Tbsp. Italian seasoning
½ tsp. garlic powder
½ tsp. black pepper
1 tsp. paprika
½ tsp. dried minced onion

4 medium Yukon gold potatoes, cut into ½" chunks
½ med onion, chopped
1 Tbsp. vegetable oil
2 lbs. chicken pieces, legs, thighs, breast
1 bag frozen California mix vegetables (broccoli/carrots/cauliflower mix)*



1. Mix together, Italian seasoning, garlic powder, black pepper, paprika and minced onion, set aside.
2. Cut potatoes and onions in chunks, put in the Stack Cooker Colander, add frozen vegetable mixture & sprinkle ¼ of the seasoning mixture. Mix well.
3. Drizzle oil over chicken pieces, then coat with remaining seasoning mix, place on top of vegetables.
4. Place Colander onto the 3 Qt. Stack Cooker Casserole. Cover.
5. Microwave on high, 8 minutes per pound, approximately 15-18 minutes. Check to make chicken is no longer pink.

* You can use any frozen vegetables

HOME STYLE MEATLOAF

2 lb. ground beef
1 medium onion chopped
2 cloves garlic, minced
2 eggs, beaten
¼ cup tomato catsup
5 saltine crackers, crushed
½ tsp. black pepper
½ tsp. salt
1½ tsp. Worcestershire sauce
¼ cup tomato catsup (spread over meatloaf)
¼ tsp. chili powder



1. In a medium Thatsa bowl, mix together all ingredients, except ¼ cup tomato catsup and chili powder.
2. In the Stack Cooker 3 Qt. Casserole with Cone inserted add meatloaf mixture cover and microwave on full power for 12-14 minutes.
3. Top Meatloaf with remaining catsup and sprinkle chili powder, cover and return to the microwave for an additional 2-3 minutes.

HONEY CORNBREAD

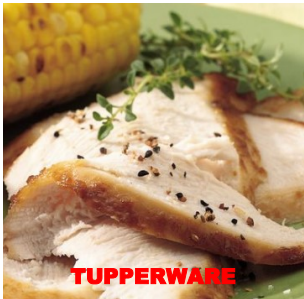
1 cup flour
1 cup cornmeal
¾ cup milk
¼ cup honey
¼ cup vegetable oil
2 large eggs
2 tsp. baking powder



1. In a medium Thatsa bowl, mix together all ingredients, just until blended.
2. Lightly grease Stack Cooker 3 Qt. Casserole with Cone inserted pour in cornbread mixture.
3. Microwave on full power for 6-8 minutes.
4. Allow to cool for 5 minutes before serving.

HONEY GLAZED TURKEY BREAST

- 1 (5-6 lb.) thawed bone in turkey breast
- ¼ cup butter, melted
- ¼ cup honey
- 1 orange, juiced and zested



TUPPERWARE



1. Place turkey breast in the Stack Cooker 1¾ Qt. Casserole.
2. Mix together butter, honey, orange juice and zest; pour over turkey.
3. Cover and microwave on high for 10 minutes; un-cover and baste with juices.
4. Re-cover microwave at 50% for 30 minutes; un-cover and baste with juices.
5. Re-cover microwave at 50% for 20-25 minutes or until thermometer insert in the thickest part reaches 170° F.
6. Tent turkey with foil allow to rest for 20 minutes.

HOT CRAB DIP

- 1 (8 oz.) pkg. cream cheese
- ½ cup mayonnaise
- 2 green onions chopped
- 1 Tbsp. dried parsley flakes
- 1 (6 oz.) can crab meat, drained and flaked
- 2 Tbsp. dry white wine
- 1 Tbsp. horseradish
- ¼ tsp. Worcestershire sauce



TUPPERWARE



1. Place cream cheese in the Stack Cooker ¾ Qt. Casserole. Microwave for 1 min. until softened.
2. Add remaining ingredients and mix well.
3. Microwave on high for 2-3 or until warmed through.

HOT FUDGE OREO CAKE

- 1 (15.25 oz.) box Devils Food Cake Mix
- 3 eggs
- ½ cup mayonnaise
- 1 cup water
- 1 (11.75 oz.) jar hot fudge topping
- 5 Oreo cookies
- 1 chocolate bar, cold



TUPPERWARE



1. Mix cake mix, eggs, mayonnaise and water in a medium bowl.
2. Pour into in the Stack Cooker 3 Qt. Casserole with Cone.
3. Microwave on high for 8-10 minutes, until cake pulls from sides and a toothpick in center comes out clean. Invert onto a cake plate.
4. Scoop hot fudge into the Micro Pitcher and microwave for 1 minute, pour over cake.
5. Chop Oreo cookies in Power Chef and sprinkle over hot fudge.
6. Shave candy bar with peeler on top of cake.

HOT FUDGE PUDDING CAKE

- ¾ cup all purpose flour
- ½ cup sugar
- 2 Tbsp. unsweetened cocoa powder
- 1½ tsp. baking powder
- ½ cup milk
- ¼ cup margarine or butter, melted
- 1½ tsp. vanilla
- ¾ cup sugar
- ¼ cup unsweetened cocoa powder
- 1 cup hot water



TUPPERWARE



1. In a medium Thatsa bowl stir together, sugar, flour, 2 Tbsp. cocoa and baking powder.
2. Add milk, margarine and vanilla to the flour mixture, stir to mix.
3. Pour batter into the Stack Cooker 3-Qt. Casserole.
4. In a small bowl, mix sugar, cocoa powder and hot water, pour evenly over batter. (Do not stir)
5. If cooking individually, place in microwave and cook on high for 5-8 minutes.
6. If stack cooking, stack, place in microwave and cook on high for 15-20 minutes.
7. Let stand for 15-20 minutes.

INDIAN STYLE CHICKEN CURRY

2 tsp. vegetable oil
1 onion, diced
4 garlic clove, crushed
1 Tbsp. ginger, peeled and grated
2 tsp. ground cumin
1 tsp. fennel seeds
1 tsp. chili flakes
½ tsp. ground turmeric
1 (14 oz.) can crushed tomatoes
1 pound chicken thigh filets, cut into even pieces
1 cinnamon stick
1 tsp. garam masala
Sea salt

Serve with:
Yogurt, Coriander,
Steamed rice
Poppadam's



TUPPERWARE



1. Combine oil, onion, garlic, ginger, cumin, fennel, chili and turmeric in the Stack Cooker 3 Qt. Casserole. Mix well. Cover and microwave on High for 2 minutes.
2. Stir in tomatoes, chicken pieces and cinnamon. Return covered to microwave on High for 4 minutes. Stir well, cover and cook a further 4–6 minutes until chicken is cooked through.
3. Stir in the garam masala and salt. Cover and allow to sit for 5 minutes before removing.
4. Serve with yogurt, coriander, rice and poppadums.

IRISH SODA BREAD WITH STOUT BUTTER

3¾ cups all purpose flour
1½ tsp. baking powder
1½ tsp. cream of tartar
1½ tsp. coarse kosher salt
4 Tbsp. salted butter, room temperature
1½ cups buttermilk
2 Tbsp. dark molasses
2 tsp. toasted caraway seeds
2 Tbsp. salted butter, melted (optional)

Stout Butter
½ cup unsalted butter
1½ Tbsp. Irish stout
2 Tbsp. brown sugar



TUPPERWARE



1. Grease and flour Stack Cooker 3 Qt. Casserole and Cone. Place Cone in center of Stack Cooker and set aside.
2. In a Thatsa Large Bowl, whisk together flour, baking powder, cream of tartar and salt. Rub butter into flour mixture until coarse crumbs form. Create a well in the center of the flour.
3. In a Thatsa Mini Bowl, whisk together buttermilk and molasses. Pour buttermilk mixture into the well. Using a spatula or fork, pull flour into the buttermilk until a crumbly dough forms. Knead dough briefly until dry pieces just come together; do not overmix. Dough will look scrappy and uneven.
4. Drop 3" pieces of dough into the buttered Stack Cooker, forming a loose ring of dough around the Cone. If desired, pour 2 Tbsp. of melted butter over the top of the dough.
5. Microwave on high power, uncovered, 8 minutes. Remove from microwave. Let stand 10 minutes before removing from Stack Cooker.
6. Meanwhile, make the butter. In a Thatsa Medium Bowl, stir together butter, stout and sugar until well combined. Refrigerate, covered, until ready to serve. Serve with sliced Irish Soda Bread.

KENTUCKY JAM CAKE WITH BROWN SUGAR GLAZE

1½ cups flour
¾ cup sugar
½ tsp. baking soda
¼ tsp. salt
1 tsp. ground cinnamon
½ tsp. ground nutmeg
¾ cup vegetable shortening
4 eggs
¾ cup milk
½ cup jam, preserves or marmalade
½ cup cherry preserves

Brown Sugar Glaze
2 Tbsp. butter
½ cup brown sugar
½ cup powdered sugar



TUPPERWARE



1. In mixing bowl, stir together first 6 ingredients. With electric mixer at medium, beat in shortening, eggs, milk and jam.
2. Pour into 3 Qt. Casserole with Cone in center. Using a fork lightly swirl cherry preserves into batter.
3. Cook on 50% power for 17-24 minutes until cake pulls away from side of casserole and wooden pick, inserted near center comes out clean.
4. Let cake stand directly onto countertop, 10 minutes then invert on serving platter. Let cake cool before glazing.
5. In small bowl, melt 2 Tbs. butter or margarine. Stir in brown sugar and powdered sugar until smooth. Drizzle over cake.

LAVA CAKE

1 (15.25 oz.) box devil's food cake mix, eggs, oil, and water according to the package directions
3 Tbsp. chocolate dessert seasoning blend*
½ cup brown sugar
1 tsp. ground cinnamon
1 cup hot water
4 chocolate sandwich cookies, finely chopped



TUPPERWARE



1. In base of Power Chef System, fitted with paddle whisk attachment, prepare cake mix according to package directions, placing liquids into base of Power Chef System first and then adding cake mix.
2. Process until combined and pour mixture into a greased, Stack Cooker 3 Qt. Casserole with Cone.
3. Combine brown sugar, dessert blend and seasoning and sprinkle over cake batter.
4. Pour hot water over batter, do not stir. Microwave at 70% power 10–11 minutes or until a toothpick inserted into center of cake comes out clean. Remove and cover with Stack Cooker Cover for 15 minutes to cool.
5. Invert cake over a rimmed serving dish to catch the sauce. Sprinkle cookie crumbs over cake.

*Ask your consultant for this recipe.



LAYERED FIESTA SPREAD

- 1 lb. ground beef
- ½ cup onion, chopped
- 1 tsp. chili powder
- 1 (16 oz.) can refried beans

Optional Toppings

- 1 (6 oz.) container prepared guacamole
- 1 cup shredded cheddar cheese
- ½ cup sour cream
- Black olives
- Tortilla or corn chips



- Place Colander in the Stack Cooker 1½ Qt. Casserole, place crumble ground beef and onion in Colander. Microwave on high for 5-8 minutes or until no longer pink. Discard liquid and transfer beef mixture to a bowl; set aside.
- In the clean Stack Cooker 1½ Qt. Casserole, stir in chili powder and refried beans. Cook, covered, on high for 4 to 6 minutes or until heated through, stirring once. Top with beef mixture.
- Layer toppings over beef mixture.
- Serve with tortilla or corn chips.



LEMON CURRY ROAST CHICKEN

- 3-5 lb. whole chicken
- 1 Tbsp. lemon pepper seasoning
- 1 Tbsp. curry powder



- Mix seasonings and coat chicken by sprinkling with seasoning rub.
 - Place in the Stack Cooker 3 Qt. Casserole breast up and cover.
 - Microwave on 70% power for 20-30 minutes.
 - Let chicken rest 5-10 minutes before carving
- 3 lb. chicken 20-25 minutes
5 lb. chicken 25-30 minutes
Until internal temperature near the breast bone reaches 165° F/75° C.



LEMON & DILL CHICKEN NOODLE SOUP

- 3 green onions, diced
- 2 cloves garlic
- 2 Tbsp. olive oil
- 1 small zucchini, cut into chunks
- 2 stalks celery, diced
- 1 small carrot, diced
- ½ lb. chicken breast, diced
- 1 qt. chicken stock
- Salt & pepper
- Zest and juice 1 lemon
- 2 Tbsp. parsley
- ½ cup orzo or soup pasta

To serve
Fresh dill
Lemon wedges
Crusty bread



- Add green onions, garlic and oil in the Stack Cooker 3 Qt. Casserole and microwave on high for 2-3 minutes.
- Add remaining ingredients and microwave on high for 10-12 minutes.
- Ladle into bowls and serve with a generous handful of fresh dill, a lemon wedge and warm crusty bread



LOADED BAKED POTATO SOUP

- 4 cups (leftover) mashed potatoes
- 2 cups vegetable or chicken broth
- ½ cup sour cream, divided
- 1 cup shredded Cheddar, divided
- 4 strips bacon, cooked, crumbled, divided
- ½ cup cooked chopped broccoli florets, divided



- In the Stack Cooker 1½ Qt. Casserole, stir together leftover potatoes and vegetable stock. Cover and microwave on high power 3 minutes, or until heated through.
- Divide soup between four bowls. Top each bowl of soup with 2 Tbsp. of the sour cream, ¼ cup of the Cheddar; sprinkle with crumbled bacon, and broccoli florets.

MACARONI & CHEESE



- 3 cups water
- 1 tsp. butter or margarine
- 2 cups uncooked macaroni
- 3 cups shredded cheddar cheese
- 2 tsp. flour
- 1 Tbsp. butter or margarine
- ½ cup milk
- 1 tsp. salt



1. In the Stack Cooker 3 Qt. Casserole, combine water and 1 tsp. butter. Cover and microwave 5-6 minutes until boiling.
2. Stir in macaroni; cover and cook on high 10 minutes. Let stand covered 5 minutes.
3. Toss cheese and flour then stir in macaroni with butter, milk and salt. Season to taste with pepper. Cover and cook 5 minutes until sauce thickens. Stir before serving.

MALAYSIAN CURRY ROAST CHICKEN



- 3-5 lb. whole chicken
- 1 Tbsp. canola oil
- 1 tsp. ground turmeric
- 1 tsp. Madras curry powder
- 2 tsp. finely chopped fresh cilantro
- 1 tsp. grated lemon rind
- 1 tsp. minced fresh garlic
- ¼ tsp. kosher salt



1. Mix seasonings and coat chicken by sprinkling with seasoning rub.
2. Place in the Stack Cooker 3 Qt. Casserole breast up and cover.
3. Microwave on 70% power for 20-30 minutes.
4. Let chicken rest for 5-10 minutes before carving

3 lb. chicken 20-25 minutes

5 lb. chicken 25-30 minutes

Until internal temperature near the breast bone reaches 165° F/75° C.

MANDARIN ORANGE CAKE



- 2 cans mandarin oranges, juice reserved
- 1 yellow cake mix
- 1¼ cups liquid from mandarin juice and water
- 3 eggs
- ⅓ cup vegetable oil



1. Drain mandarin oranges, reserving juice, measure juice from the oranges and add enough water to make 1¼ cups.
2. In the base of the Power Chef System with the blade attachment, add juice/water, eggs, 1½ cans mandarin oranges, and vegetable oil cover and pull cord to chop oranges.
3. Add cake mix to the power chef, cover and pull cord to mix.
4. Pour cake batter into the Stack Cooker 3 Qt. Casserole with the Cone.
5. Microwave on high for 8-10 minutes on high.
6. Let stand for 5 minutes and then invert and cool completely.
7. Frost with whipped cream and garnish with remaining ½ can mandarin oranges

MANHATTAN SHRIMP CHOWDER



- 12 (leftover) shrimp, tails removed and sliced in half lengthwise*
- 1 cup (leftover) Spicy Cocktail Sauce ([see SmartSteamer recipe*](#))
- 3 cups bottled clam broth
- 1 cup vegetable or chicken broth
- 2 small russet potatoes, scrubbed and chopped
- 3 strips raw bacon, diced
- 1 small onion, peeled and chopped
- 1 bay leaf
- 3 sprigs fresh thyme or ¼ tsp. dried thyme



1. In the Stack Cooker ¾ Qt. Casserole, place shrimp in an even layer; set aside.
2. In the Stack Cooker 1¼ Qt. Casserole, stir together cocktail sauce, clam broth, vegetable broth, potatoes, bacon, onion, bay leaf and thyme. Cover and microwave on high power 7 minutes. Remove from microwave, stack Casserole with shrimp over Casserole with chowder. Microwave on high power 1 minute or until shrimp are warmed through.
3. Remove from microwave, add shrimp to chowder and stir to combine. Serve warm with crusty French bread or oyster crackers.

MARINARA SAUCE

- 1 medium yellow onions, peeled and quartered
- 3 garlic cloves, peeled
- 1 Tbsp olive oil
- 1 tsp. red wine vinegar
- 1 tsp. coarse kosher salt
- ½ tsp. black pepper
- 1 (28 oz.) can crushed tomatoes
- 2 Tbsp. tomato paste
- 1 Tbsp. Italian Seasoning Blend



TUPPERWARE



1. Place onions and garlic in base of Quick Chef Pro System. Cover and turn handle to roughly chop.
2. Place all ingredients in the Stack Cooker 3 Qt. Casserole and cover.
3. Microwave on high 10-12 minutes, stirring halfway through.

MEAT LOVERS QUICHE

- ½ cup ground sausage
- ½ cup ham, diced
- ⅓ cup onion, diced
- 4-6 slices bacon, cook, crumbled
- 1 cup shredded cheese, your choice
- 4 eggs
- 1¼ cup milk
- ¾ cup of Bisquick mix
- ½ tsp. salt
- ⅓ tsp. pepper



TUPPERWARE



1. Place Colander in the 1¼ Qt. Casserole, and sausage, ham and onions, microwave on high for 3-4 minutes or until sausage is no longer pink. Drain, Wipe Casserole clean. Add meat mixture to the 1¼ Qt. Casserole. Add Bacon and cheese.
2. Whisk together the remaining ingredients and pour over meats.
3. Microwave on high for 10-12 minutes.
4. Allow to cool for 5 minutes.

MERMAID OMBRÉ CAKE

- 1 cup salted butter, melted
- 2 cups granulated sugar
- 4 small eggs
- 1 cup heavy cream
- ½ cup full fat plain yogurt
- 2 Tbsp. vanilla extract
- 1 tsp. baking soda
- 1 tsp. cornstarch
- 2 cup all purpose flour
- Food Coloring, your choice of colors



TUPPERWARE



1. Grease and flour the Microwave Stack Cooker 3 Qt. Casserole, 1¼ Qt. Casserole and ¾ Qt. Casserole; set aside.
2. In the base of the Power Chef System with paddle attachment, add melted butter and sugar. Cover and pull cord until well blended.
3. Transfer butter mixture to a medium bowl; mix in eggs, cream, yogurt, vanilla, baking soda and corn starch. Mix in flour until well blended and smooth; batter will be thick.
4. Add a few drops of food coloring stir. Pour ⅓ of batter into one of the Stack Cooker Casseroles.
5. Add a few more drops of food coloring, stir. Pour ⅓ of batter into the 2nd Stack Cooker Casserole.
6. Add a few more drops of food coloring, stir. Pour ⅓ of batter into the 3rd Stack Cooker Casserole.
7. Stack and microwave on high power 12 minutes or until cake is cooked and a toothpick inserted into the center produces a moist crumb. Remove from microwave. Transfer cake layers to cooling racks. Let cool completely before frosting and decorating.

MEXICAN EGG BAKE

- 8 eggs
- ½ red bell pepper, cored & halved
- 1 jalapeño pepper, deveined and minced
- 1 small onion, peeled & quartered
- ½ cup jack cheese
- ½ cup Cheddar cheese
- ½ tsp. salt
- 1 tsp. southwest chipotle seasoning blend*
- Optional, tortilla chips



1. In the Stack Cooker 1¼-Qt. Casserole, whisk together eggs.
2. In base of Power Chef System, fitted with blade attachment, combine peppers and onion. Cover and pull cord until roughly chopped.
3. Whisk pepper mixture, cheese, salt and southwest chipotle seasoning blend into eggs in Casserole.
4. Microwave on high power 8-10 minutes or until eggs have cooked through. Slice and serve warm.

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

MEXICAN MOLE ROAST CHICKEN



- 3–5 lb. whole chicken
- 2 tsp. instant espresso powder
- 2 tsp. smoked paprika
- 1 tsp. unsweetened cocoa
- 1 tsp. ground cumin
- 1 tsp. olive oil
- ¼ tsp. salt



1. Mix seasonings and coat chicken by sprinkling with seasoning rub.
2. Place in the Stack Cooker 3 Qt. Casserole breast up and cover.
3. Microwave on 70% power for 20–30 minutes.
4. Let chicken rest 5–10 minutes before carving

3 lb. chicken 20–25 minutes
5 lb. chicken 25–30 minutes

Until internal temperature near the breast bone reaches 165° F/75° C.

MEXICAN TORTILLA SOUP



- ½ small yellow onion, peeled
- 1 garlic clove, peeled
- ½ Tbsp. extra virgin olive oil
- 1 Tbsp. southwest chipotle seasoning blend*
- 1 cup tomato puree
- 1 Qt. chicken stock or low sodium chicken broth
- 1 bay leaf
- 1 cup cooked chicken, chopped
- 2 cups tortilla chips, crushed

- Garnish*
- 1 cup tortilla chips, crushed
 - ¼ cup cilantro, chopped
 - ¼ cup cheddar cheese, shredded
 - 1 avocado, diced



1. Place onion and garlic in base of Chop N Prep Chef, cover and pull cord 4–5 times until finely chopped.
2. Place onion, garlic and olive oil in Stack Cooker 3 Qt. Casserole. Cover and microwave on high power 2 minutes.
3. Remove from microwave and add tomato puree, chicken stock, seasoning blend, bay leaf and chicken. Cover and microwave at 70% power for 15 minutes.
4. Remove from microwave, remove bay leaf and stir in tortilla chips. To serve, garnish with reserved tortillas, cilantro, cheddar cheese and avocado.

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

MIXED BERRY COBLER



- 1 (12 oz.) bag frozen mixed berries
- 4 Tbsp. granulated sugar, divided
- 1 Tbsp. corn starch
- ½ cup all purpose flour
- ½ tsp. baking powder
- ¼ tsp. coarse kosher salt
- 1 tsp. ground cinnamon
- ¼ cup reduced fat (2%) milk
- 2 Tbsp. unsalted butter, melted



1. Place berries, 3 Tbsp. sugar and corn starch in Stack Cooker 1¾ Qt. Casserole and microwave on high power until berries are hot and mixture has thickened, about 6–8 minutes, stirring halfway through.
2. To create batter, in a small bowl, mix together remaining sugar and all other remaining ingredients.
3. Remove berry mixture from microwave and spoon batter over the berries.
4. Microwave uncovered on high power 2 minutes.
5. Berry mixture will thicken as it cools. Serve warm with ice cream, if desired.

MOLTEN LAVA CAKE



- 1 (15.25 oz.) box of Devil's Food cake mix
(ingredients on cake mix box: eggs, oil, water)
- 1 container of milk chocolate icing



1. In base of Power Chef System, fitted with paddle whisk attachment, prepare cake mix according to package directions, placing liquids into base of Power Chef System first and then adding cake mix.
2. Process until combined and pour mixture into a greased Stack Cooker 3 Qt. Casserole with cone.
3. Scoop out frosting from container and place in the center of the cake mix.
4. Microwave at 70% power for 8 minutes.
5. Invert cake over a rimmed serving dish to catch the sauce.

MOROCCAN ROAST CHICKEN



- 3–5 lb. whole chicken
- 1 tsp. Hungarian sweet paprika
- ½ tsp. ground cumin
- ½ tsp. ground cinnamon
- ¼ tsp. salt
- ¼ tsp. ground ginger
- ¼ tsp. ground red pepper
- ¼ tsp. freshly ground black pepper



1. Mix seasonings and coat chicken by sprinkling with seasoning rub.
2. Place in the Stack Cooker 3 Qt. Casserole breast up and cover.
3. Microwave on 70% power for 20–30 minutes.
4. Let chicken rest for 5–10 minutes before carving

3 lb. chicken 20–25 minutes

5 lb. chicken 25–30 minutes

Until internal temperature near the breast bone reaches 165° F/75° C.

MOROCCAN WHITE BEAN TURKEY CHILI



- 1 medium onion, diced
- 1 jalapeño pepper, diced
- 1 medium jalapeño pepper, diced
- 4 garlic cloves, minced
- 1 lb. ground turkey
- 3 Tbsp. Moroccan seasoning blend*
- ½ tsp. salt
- 2 (15 oz.) cans great Northern or cannellini beans, drained and rinsed
- 1 (14.5 oz.) can tomato sauce
- 1 (14.5 oz.) can petite diced tomatoes with garlic and onion, undrained

1. In the Stack Cooker 3 Qt. Casserole add onion, jalapeño pepper, jalapeño pepper, garlic and crumbled turkey; microwave on high for 5-7 minutes.
2. Add seasoning, beans, tomato sauce and tomatoes; mix well. Cover; microwave on high for 14-17 minutes or until simmering.

* Ask your consultant for this recipe.

OMBRÉ CAKE



- 3 eggs
- 1 cup water
- ½ cup vegetable oil
- 1 (16.5 oz.) pkg. white cake mix
- Desired food color
- Nonstick cooking spray
- 1 pkg. vanilla instant pudding mix
- 1 cup 2% milk
- 8 oz. container whipped topping



1. Combine eggs, water, and oil in base of Power Chef System, fitted with the paddle whisk attachment. Cover and pull cord to process until combined. Add cake mix to liquids, cover and pull cord to process until combined.
2. Measure 1½ cup of cake batter, add ½ tsp. of desired food color, mix thoroughly and pour into greased Stack Cooker ¾ Qt. Casserole Cover.
3. Measure 1½ cup of cake batter and add 15 drops of desired food color, mix thoroughly and pour into greased Stack Cooker 1¾ Qt. Casserole.
4. With the remaining 1½ cup of cake batter, add 5 drops of desired food coloring, mix thoroughly and pour into greased Stack Cooker 3 Qt. Casserole. Stack Casseroles in ascending order and microwave at 70% power for 8 minutes or until a knife inserted into the center of cake comes out clean. Any uncooked cake layers return back to the microwave and finish cooking at 70% power. Check periodically for doneness. Allow layers to cool thoroughly before frosting.
5. Pour milk and pudding into Quick Shake Container and shake until pudding thickens. Place whipped topping into a Thatsa Bowl Medium. Fold pudding into whipped topping. Chill while layers are cooling and assemble. Add about 1 cup of frosting between the middle layers and the remaining frosting to the top of cake.

OOEY GOOEY STICKY BUNS

Recipe by Natalie Hefta



Filling

- 8 oz. cream cheese
- 1 tsp. cinnamon
- 2 Tbsp. sugar

- 2 (8 ct.) pkg. cinnamon rolls
- ½ cups pecans or walnuts, coarsely chopped

*Caramel

- ½ cup packed light brown sugar
- 2 Tbsp. unsalted butter, melted
- 2 Tbsp. honey

1. Lightly butter the 3 Qt. Stack Cooker with the Cone insert.
2. In a small bowl, mix cream cheese, cinnamon and sugar. Set aside.
3. In the 2 cup Micro Pitcher, mix together butter, honey, and brown sugar, melt in the microwave for about 1 minute.
4. Pour caramel in the 3 Qt. Stack Cooker Casserole and top with pecans.
5. Spread cream cheese mixture on one side of each cinnamon roll, stack on top of each other, cut in half and set around the Cone flat side down.
6. Microwave on high for 7-9 minutes.
7. Invert into a plate and serve.

* You can use store bought caramel sauce

OREO CRUNCH CAKE

- | | |
|-----------------------------------|---|
| 1 (15.25 oz.) pkg. white cake mix | <i>Frosting</i> |
| 1 Pkg. Oreos | 1 cup heavy whipping cream |
| 2 Tbsp. vegetable oil | 1 tsp. vanilla extract |
| 3 egg whites | ¼ cup powdered sugar |
| 10 Oreos, chopped | 1 (3.4 oz.) box instant pudding
vanilla or chocolate |
| 8 Oreos for top of cake | 1 cup milk |



1. In a medium Thatsa bowl mix together cake mix, water, oil & egg whites. Then add 1 cup chopped Oreos, stir.
2. Oil or spray all three Stack Cooker Casseroles. Evenly divide cake mix into all 3 casseroles, approximately 1⅓ cup each layer. Stack it and microwave at 70% power for 8 minutes. No cover. Allow to cool completely.
3. In the Power Chef System with paddle attachments add frosting ingredients, cover and pull cord until firm peaks form.
4. Place first cake layer on the Round Cake Taker base and frost, repeat with remaining two layers.
5. Sprinkle crushed Oreos over the whole cake. Lightly push whole Oreos on top for decoration.

PARMESAN CRUSTED QUICHE

- 1 Tbsp. salted butter
- 4 Tbsp. finely grated Parmesan cheese
- 6 eggs
- ½ cup heavy cream
- ½ cup finely chopped zucchini
- ½ cup chopped kale or spinach
- ¼ cup minced green onion
- ½ cup finely diced ham or bacon
- 1 cup shredded Swiss or cheddar cheese



1. Rub inside of the Stack Cooker 1¼ Qt. Casserole with butter. Add Parmesan cheese; shake around the inside of the buttered Stack Cooker Casserole to coat all sides, leaving excess in the bottom. Set aside.
2. In a medium bowl, whisk together eggs and cream. Stir in zucchini, kale, onion, ham and cheese. Transfer mixture to Stack Cooker Casserole.
3. Cover and microwave on 50% power 8 minutes, or until center is just set. Remove from microwave; remove cover.
4. Turn quiche onto a cutting board; cut into quarters. Serve warm.

PEACH CAKE

- 2 cups frozen peaches
- 3 tbsp. brown sugar
- 2 tsp. ground cinnamon
- 4 Tbsp. salted butter, melted
- ½ cup granulated sugar
- 1 small egg
- ½ cup heavy cream
- 2 tbsp. plain yogurt
- 2 tsp. vanilla extract
- ¼ tsp. baking soda
- ¼ tsp. corn starch
- ½ cup all-purpose flour



1. In the stack cooker inverted ¾-Qt. Casserole Cover add frozen peaches, toss with brown sugar and cinnamon; set aside.
2. In the Power Chef System insert paddle attachment. In the base of the Power Chef System, place butter and sugar. Cover and pull cord until creamy and pale. Add egg, cream, yogurt, vanilla, baking soda, corn starch and flour. Cover and pull cord until well blended and smooth. Pour cake batter over peaches (batter will be thick and will fill in spaces as it cooks).
3. Microwave on high for 8-10 minutes.

PEACH CRUMBLE

- 1 (21 oz.) can peach pie filling
- 1 (9 oz.) pkg. yellow cake mix
- ¼ cup butter, melted
- ¼ tsp. ground cinnamon



1. Spread pie filling in the inverted Stack Cooker ¾ Qt. Casserole.
2. Sprinkle cake mix over top of pie filling.
3. Drizzle butter over cake mix.
4. Sprinkle cinnamon over cake mix.
5. Microwave on high for 8-10 minutes.

PEACH MANGO WHITE CAKE

- 1 (12 oz.) can Peach mango flavored Ginger Ale
- 1 (15.25 oz.) box Super Moist White Cake Mix



1. In the Mix N Stor Plus Pitcher, mix the soda and cake mix together.
2. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% for 15 minutes. (or on high for 8–10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 min.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.

PEACHY KEEN CHICKEN

- 1 cup frozen peaches, thawed
- ¼ cup chicken stock
- ½ tsp. kosher salt
- 2 tbsp. bourbon
- 2 tbsp. brown sugar
- 1 tbsp. molasses
- 4 (4-oz.) skinless, boneless chicken breasts



1. In the Power Chef System fitted with blade attachment, add peaches, stock, salt, bourbon, brown sugar and molasses. Cover and pull cord until well blended and almost smooth.
2. Place chicken in the Microwave Stack Cooker 3-Qt. Casserole Pan and pour peach mixture over chicken; stir to coat. Microwave, uncovered, on high power 14-16 minutes.
3. Let stand for 5 minutes before serving.

PEANUTTY CHICKEN WINGS

- ½ cup peanut butter
- ¼ cup reduced-sodium soy sauce
- 3 Tbsp. lime juice
- 2 Tbsp. firmly packed brown sugar
- 2 garlic cloves, minced
- ½ tsp. ground coriander
- ½ tsp. ground cumin
- ¼ tsp. crushed red pepper
- 2 lbs. chicken wings



1. In 1¼ Qt. Casserole, mix all ingredients except wings.
2. Dip wings into peanut butter mixture; turning to coat on both sides. Arrange wings in inverted casserole cover.
3. Cover with ¾ Qt. Casserole Cover and chill 30 minutes to 1 hour to let flavors blend.
4. Remove ¾ Qt. Casserole Cover and microwave on High 10-12 minutes until wings are cooked through.

PEEL & EAT SHRIMP

- 2 cups vegetable or chicken stock
- 4 Tbsp. tomato sauce (optional)
- 2 tsp. celery salt
- ½ tsp. black pepper
- 2 tsp. paprika
- 2 tsp. thyme
- 2 tsp. garlic powder
- 1 lb. (60 ct.) fresh or frozen (thawed) shrimp, shell on
- Lemon wedges



1. In the Stack Cooker 1¼ Qt. Casserole, whisk together stock, tomato sauce, celery salt, pepper, paprika, thyme and garlic powder until blended. Add shrimp.
2. Cover and microwave on high power 4 minutes or until shrimp are opaque.
3. Remove from microwave; transfer shrimp to a serving bowl, serve warm.

PEPPERONI PIZZA DIP

- 8 oz. cream cheese
- ½ cup sour cream
- ½ cup chopped onion
- ½ cup chopped pepperoni
- ½ cup chopped green pepper, optional
- ½ cup pizza sauce
- ½ cup mozzarella cheese



TUPPERWARE



1. Beat together cream cheese and sour cream; fold in remaining ingredients.
2. Pour into the Stack Cooker 1¾ Qt. Casserole.
3. Cover and microwave on high power 3-5 minutes or until dip is warmed through.

PINEAPPLE ANGEL FOOD CAKE

- 1 (18 oz.) pkg. Angel food cake mix
- 1 (20 oz. can pineapple, crushed, undrained)



TUPPERWARE



1. In the Mix N Stor Plus Pitcher, mix the pineapple and cake mix together.
2. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 min.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.

PINEAPPLE ORANGE COCONUT CAKE

- ¼ cup granulated sugar
- 1 (12 oz.) jar orange marmalade
- ½ cup coconut, toasted
- 1 (18 oz.) box yellow cake mix, eggs and oil as directed on box, reduce water to 1 cup
- Cream Cheese Frosting



TUPPERWARE



1. Place Cone in the Stack Cooker 3 Qt. Casserole, spray with cooking spray, then sprinkle surface with sugar; spread marmalade on bottom of Stack Cooker Casserole and sprinkle with half the coconut.
2. Mix cake as directed on box, decreasing water to 1 cup, pour batter over coconut.
3. Place ¾ Qt. Casserole cover inverted in the microwave, place 3 Qt. Casserole on top.
4. Microwave on high for 8-10 minutes. Allow to cool for 5-10 minutes; invert onto serving plate.
5. Frost cake and sprinkle with remaining coconut.

PINEAPPLE UPSIDE DOWN CAKE

- 4 Tbsp. unsalted butter, room temperature, divided
- 5 pineapple rings
- 5 maraschino cherries
- ¼ cup brown sugar
- 1 (16.5 oz.) box yellow cake mix, eggs, oil and water according to cake package directions



TUPPERWARE



1. Use 2 Tbsp. butter to coat Stack Cooker 3 Qt. Casserole. Insert Cone and layer pineapple rings around it, in bottom of Casserole. Place a cherry in the center of each pineapple ring.
2. In 1 Qt. Micro Pitcher, microwave brown sugar and remaining butter on high power 30-60 seconds until melted. Drizzle over pineapples.
3. In base of Power Chef System, fitted with paddle whisk attachment, combine eggs, oil and water. Cover and pull cord until well blended.
4. Add cake mix to liquids in base of Power Chef System, cover and pull cord until well combined. Pour batter into Casserole over pineapples.
5. Microwave at 70% power for 10 minutes, or until knife inserted into cake comes out clean. Allow to rest 2 minutes before flipping onto serving dish.



PINEAPPLE UPSIDE DOWN CAKE, SCRATCH

¼ cup butter, divided
 ¼ cup brown sugar
 7 fresh pineapple rings, cut ¼" thick
 ¼ cup shredded coconut
 1 cup granulated sugar
 2 small eggs

¼ cup heavy cream
 ¼ cup plain yogurt
 4 tsp. vanilla extract
 ¼ tsp. baking soda
 ¼ tsp. corn starch
 1 cup all purpose flour



1. Grease and flour the Stack Cooker 1½ Qt. Casserole.
2. In the 2 cup Micro Pitcher, place butter. Microwave on high power 30 seconds, or until melted.
3. In a small bowl, stir together brown sugar and ¼ cup of the melted butter until well combined. Pour mixture into the bottom of the prepared Stack Cooker Casserole. Place 1 pineapple ring in the center of the Stack Cooker. Arrange remaining pineapple rings around the center ring, forming them up the sides of the Stack Cooker as needed. Press 1 tsp. of the coconut into the center of each pineapple ring.
4. Transfer remaining butter and granulated sugar to base of the Power Chef System, fitted with paddle attachment. Cover and pull cord until butter and sugar are well combined.
5. Add egg, cream, yogurt, vanilla, baking soda and baking powder. Cover and pull cord until well combined, scraping down sides with a spatula as needed. Add flour, cover and pull cord until well blended, scraping down sides with a spatula as needed.
6. Pour batter over pineapple, gently spread evenly over rings.
7. Microwave on high power 8–10 minutes. Remove from microwave, let stand 1 minute. Remove cake from Stack Cooker by turning cake upside down onto a cutting board, cake stand, or serving plate. Let cool 10 minutes before serving.

If desired, garnish with cherries before serving.



PIZZA MONKEY BREAD

½ lb. ground beef
 ¼ cup onion, chopped
 ½ cup green pepper, chopped
 ½ - ¾ cup pizza sauce
 1 tsp. Italian seasoning
 1 cup shredded cheddar cheese
 1 (10 count) pkg. refrigerator biscuits



1. Place Colander in the Stack Cooker 3 Qt. Casserole, add ground beef, onion, green pepper. Microwave on high for 5-6 minutes. Drain and put meat in clean Stack Cooker 3 Qt. Casserole.
2. Add remaining ingredients, toss to coat biscuits, create a hole in center of Stack Cooker 3 Qt. Casserole and place Stack Cooker Cone.
3. Microwave on high for 5-7 minutes.



PISTACHIO CAKE

1 (15.25 oz.) box yellow cake mix
 1 (3.4 oz.) box of pistachio pudding
 4 eggs beaten
 ¼ cup oil
 1 cup sour cream
 ½ cup pistachios, chopped

Whipped Topping
 1 cup cold heavy whipping cream
 ¾ cup cold 2% milk
 1 package (3.4 ounces) instant pistachio pudding mix

½ cup pistachios, chopped



1. Grease and flour the Stack Cooker 3Qt. Casserole with cone.
2. In a large bowl, combine the cake mix, pudding mix, eggs, soda and oil; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Stir in walnuts.
3. Microwave on high power 8–10 minutes. Remove from microwave. Allow to cool for 10-15 minutes, invert onto plate.
4. In a large bowl, beat the cream, milk, pudding mix and confectioners' sugar on high until stiff peaks form.
5. Frost cake. Sprinkle with pistachios. Refrigerate until serving.



POACHED SALMON

1 lb. salmon fillet
 ½ cup white wine
 ½ cup chicken stock
 Salt and pepper to taste



1. Pour wine and chicken stock into the Stack Cooker 3 Qt. Casserole.
2. Season salmon and place in Colander, place Colander on top of the 3 Qt. Casserole.
3. Microwave on high for 6 minutes or until salmon is light pink and flakes easily apart.

POBLANO CHICKEN CORN CHOWDER



- 8 oz. (about 4) poblano chilies, seeded and quartered
- 1 large onion, peeled and quartered
- 3 garlic cloves, peeled
- 1 lb. chicken breast, large dice (about 3-4 cups)
- 12-16 oz. frozen corn
- 1 Tbsp. southwest chipotle seasoning blend*
- 3 cups chicken stock
- ½ cup heavy cream

TUPPERWARE



1. Place poblano chilies, onion and garlic into base of Power Chef System fitted with blade attachment, cover and pull cord 6-8 times until roughly chopped.
2. Pour chopped vegetables into the Stack Cooker 3 Qt. Casserole and microwave for 2-3 minutes.
3. Add remaining ingredients and microwave at 70% power for 10-12 minutes.

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

PORK CHOPS & PIGEON PEA RICE



- 4 pork chops, boneless
- 1 tsp. adobo seasoning
- 1 tsp. (1 packet) sazón seasoning

- Pigeon Pea Rice**
- 2 cups quick cooking rice
- 1 (15 oz.) can pigeon peas, drained
- 1 cup water
- 2 Tbsp. tomato sauce
- 2 Tbsp. sofrito
- ½ tsp. adobo seasoning
- ½ tsp. (about ½ packet) sazón seasoning

TUPPERWARE



1. Sprinkle pork chops with seasonings.
2. Fold each in half and place in Stack Cooker 1½ Qt. Casserole. Place folded edge towards outside of Casserole.
3. Combine Pigeon Pea Rice ingredients in 3 Qt. Casserole. Stir to combine.
4. Place 1½ Qt. Casserole containing seasoned pork chops above 3 Qt. Casserole containing rice, cover and microwave on high power for 15-20 minutes or until pork chops are cooked through.
5. Let sit for 5 minutes, serve warm.

POTATO & ONION GRATIN



- 1 (30 oz.) pkg. frozen diced hash brown potatoes
- 2 medium onions
- 1 (8 oz.) pkg. cream cheese, cubed (soften in the microwave for 15 seconds)
- 2 Tbsp. flour
- 1 tsp dried thyme leaves
- 1 cup chicken broth
- ½ cup milk
- 4 slices cooked bacon, crumbled
- ½ cup shredded Swiss cheese
- 1 cup seasoned croutons, finely crushed
- 2 Tbsp. fresh snipped parsley

TUPPERWARE



1. Add hash browns to the Stack Cooker 3 Qt. Casserole.
2. In a small bowl combine cream cheese flour, thyme, chicken broth and milk; pour over hash browns; sprinkle with bacon.
3. Cover and microwave on high for 12-14 minutes.
4. Uncover and top with cheese, microwave for 1 minute for cheese to melt; sprinkle with croutons.

POTATO CORN CHOWDER



- 1 medium onion, peeled and quartered
- 1 celery stalk, quartered
- 1 garlic clove, peeled
- 1 medium potato, peeled and quartered
- 1 tsp. extra virgin olive oil
- 1 tsp. steak & chop seasoning blend*
- 2 cups vegetable stock
- 2 cups frozen corn kernels
- 1 (14 oz.) can cream style corn
- 1 cup half and half

TUPPERWARE



1. Place onion, celery and garlic into base of Power Chef System fitted with blade attachment. Cover and pull cord several times to chop. Transfer to Stack Cooker 3 Qt. Casserole.
2. Place potato in base of Power Chef System fitted with blade attachment. Cover and pull cord several times to chop.
3. Add potato to onion mixture in Stack Cooker along with oil and seasoning blend. Stir to combine thoroughly. Cover and microwave on high power for 2 minutes.
4. Uncover container and stir in vegetable stock and corn. Cover and microwave on high power for 12 minutes. Uncover, stir in half and half, replace cover and microwave for 2 minutes more or until just heated through.

*Ask your consultant for this recipe



PUMPKIN LATTE

- ¾ cup pumpkin puree
- 4 cups reduced fat (2%) milk
- 3 Tbsp. instant coffee
- ¼ cup granulated sugar
- 1 cup heavy cream



1. Whisk together pumpkin puree, milk, sugar and instant coffee in Stack Cooker 3 Qt. Casserole. Cover and microwave on high for 5 minutes.
2. Meanwhile, pour 1 cup heavy cream into base of Power Chef. Cover with Whip Accessory and turn handle until stiff peaks form.
3. Whisk whipped cream into hot milk mixture and ladle warm into cups.



PUMPKIN SPICE CAKE

- Spice cake mix
- 1 (15 oz.) can pumpkin puree
- 2 eggs
- ¼ cup applesauce
- ¼ cup caramel sauce
- ½ tsp. cinnamon
- Cream cheese frosting



1. In a Thatsa bowl whisk together cake mix, pumpkin puree, eggs, applesauce, caramel sauce and cinnamon.
2. Pour cake batter in Stack Cooker 3 Qt. Casserole with Cone.
3. Microwave on high for 8-10 minutes on high.
4. Let stand for 5 minutes and then invert and cool completely.
5. Frost with cream cheese frosting. (You can microwave frosting for 15 seconds and drizzle on)



PUPPY CHOW Deluxe

- 8 cup rice cereal squares (Chex)
- 1½ cup chocolate chips or Melts
- ½ cup peanut butter, creamy*
- 1 cup powdered sugar
- 1 cup brownie mix

Reese's Pieces and candy corn, optional



1. Place Chex cereal in a large Thatsa bowl, put your powdered sugar in 2nd Thatsa Bowl and your brownie mix in a 3rd Thatsa Bowl.
2. Put chocolate chips/melts and peanut butter in a Stack Cooker 1¾ Qt. Casserole and microwave for 30-50 seconds and stir until smooth.
3. Pour over Chex cereal and gently fold until coated in chocolatey goodness.
4. Put half of the chocolatey cereal in Thatsa Bowl with the powdered sugar and then other half in your Thatsa Bowl with the brownie mix.
5. Seal each Thatsa Bowl and shake until covered.
6. Dump onto a cookie sheet lined with a Wonder Mat.
7. Top with Reese's Pieces and Candy Corn and let cool.

NOTE: For peanut allergies, omit peanut butter and use MELTS for your chocolate, these will melt down more easily than chocolate chips, and increase the amount to 2 cups.



PURPLE COW CAKE

- 1 (12 oz.) can Grape soda
- 1 (15.25 oz.) box French Vanilla Cake Mix



1. In the Mix N Stor Plus Pitcher, mix the soda and cake mix together.
2. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 min.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.





QUINOA & BLACK BEAN ZUCCHINI BOATS

- 1 (15 oz.) can black beans, drained & rinsed
- 1 small onion, chopped
- 1 (8 oz.) can roasted tomato sauce
- 1 cup frozen corn
- 2 tsp. dried oregano
- 1 tsp. cumin
- ½ cup quinoa
- 1 cup water
- 1 tsp. coarse kosher salt
- 2 large zucchinis
- 1 avocado, diced for serving



1. Combine beans, onion, tomato sauce, corn, oregano and cumin in the Stack Cooker 3 Qt. Casserole.
2. Combine quinoa, water and salt in Stack Cooker 1½ Qt. Casserole.
3. Stack Casseroles, cover and microwave on high power for 20 minutes.
4. Half zucchinis lengthwise and remove seeds with a spoon.
5. Remove Stack Cooker from microwave and stir quinoa into black bean mixture. Place zucchini boats in 3 Qt. Casserole and in the inverted ¾ Qt. Casserole Cover.
6. Spoon quinoa mixture over each zucchini boat. Stack Casseroles again and microwave on high power 5–8 minutes longer, depending on desired doneness of zucchini. Serve topped with diced avocado.



RASPBERRY TEA CAKE

- 5 cups fresh raspberries
- 1 cup sugar
- 1 (3 oz.) pkg. strawberry flavor gelatin
- 3 cups miniature marshmallows
- 1 (15 oz.) pkg. white cake mix, egg oil and water as directed on box
- 2 cups whipped topping, optional



1. Spread raspberries onto bottom of the Stack Cooker 3 Qt. Casserole sprayed with cooking spray. Sprinkle raspberries with sugar, dry gelatin mix and marshmallows.
2. Prepare cake batter as directed on package; pour over marshmallows.
3. Microwave on high for 7-10 minutes.
4. Allow to cool for 5 minutes. Invert onto serving plate.
5. Top with dollops of whipped topping.



RICE PUDDING WITH RAISINS

- 2 cups milk
- 1 (3 oz) pkg. vanilla pudding, cook and serve
- 2 cups cooked rice
- ½ cup raisins
- ½ tsp ground cinnamon



1. Combine all ingredients in the Stack Cooker 3 Qt. Casserole; stir.
2. Microwave on high power for 5-6 minutes.
3. Allow to set for 30 minutes.



RED VELVET CAKE

- 1 (15.25 oz.) Red Velvet Cake Mix
- 1 cup sour cream
- ½ cup water
- ¼ cup oil (or substitute ¼ cup applesauce)
- Cream cheese frosting



1. In a Thatsa bowl whisk together cake mix, sour cream, water and oil.
2. Pour cake batter in Stack Cooker 3 Qt. Casserole with Cone.
3. Microwave on high for 8-10 minutes on high.
4. Let stand for 5 minutes and then invert and cool completely.
5. Frost with cream cheese frosting. (You can microwave frosting for 15 seconds and drizzle on)
6. Use the cake crumbs to decorate by sprinkling them over the icing.



REFRIGERATOR BREAD & BUTTER PICKLES

- 1 cup water
- ½ cup white vinegar
- 1 cup sugar
- 1 tsp salt
- ½ tsp mustard seed
- ½ celery seeds
- ¼ tsp turmeric
- 1 large cucumber
- 1 medium onion



1. In the Stack Cooker 1¼ Qt. Casserole, combine water, vinegar, sugar, salt, mustard seed and turmeric. Cover and microwave on high power 2–4 minutes, stirring halfway through, until sugar and salt are dissolved. Set aside to cool.
2. Set Mandoline round knob to #4, triangular knob to “lock” and select the straight v shaped blade insert. Attach cucumber to food guider, place at the top of the Mandoline and push down to slice. Set aside.
3. Adjust Mandoline round knob to #2. Using food guider, push down to slice onion. Cut onion rings in half with a knife.
4. Place cucumbers and onions in base of Pick A Deli Container and top with fresh dill.
5. Pour cooled vinegar mixture over cucumbers and onions.
6. Let mixture sit overnight and enjoy. Store in refrigerator up to 2 weeks.



REFRIGERATOR DILL PICKLES

- 2 cups water
- ½ cup white vinegar
- 1 Tbsp. sugar
- 1 Tbsp. coarse kosher salt
- 2 cucumbers, halved
- 1 small onion, peeled
- ½ cup fresh dill



1. In the Stack Cooker 1¼ Qt. Casserole, combine water, vinegar, sugar and salt. Cover and microwave on high power 2–4 minutes, stirring halfway through, until sugar and salt are dissolved. Set aside to cool.
2. Set Mandoline round knob to #4, triangular knob to “lock” and select the straight v shaped blade insert. Attach cucumber to food guider, place at the top of the Mandoline and push down to slice. Set aside.
3. Adjust Mandoline round knob to #2. Using food guider, push down to slice onion. Cut onion rings in half with a knife.
4. Place cucumbers and onions in base of Pick A Deli Container and top with fresh dill.
5. Pour cooled vinegar mixture over cucumbers and onions.
6. Let mixture sit overnight and enjoy. Store in refrigerator up to 2 weeks.



ROOT VEGETABLE WHITE CHILI

- | | |
|-----------------------------------|------------------------------|
| 4 medium carrots, peeled | 1 Tbsp. ground cumin |
| 1 large russet potato, peeled | 1 tsp. kosher salt |
| 4 medium parsnips, peeled | 3 Tbsp. instant masa |
| 2 cups cauliflower florets | 6 Tbsp. salted butter |
| 5 garlic cloves, peeled | |
| 3 cups chicken or vegetable stock | <i>Garnish</i> |
| 1 (4 oz.) can green chilies | Fresh cilantro, lime wedges, |
| 1 Tbsp. dried oregano | minced jalapeño |



1. Roughly chop carrots and potato, transfer to the base of the Power Chef System fitted with blade attachment. Cover and pull cord until finely chopped. Transfer ingredients to the Stack Cooker 3 Qt. Casserole. Repeat steps with parsnips, cauliflower and garlic.
2. Stir in stock, green chilies, oregano, cumin, salt, masa and butter.
3. Cover and microwave on high power 22 minutes or until vegetables are tender.
4. Remove Stack Cooker from microwave, uncover, and stir chili. Serve warm with fresh cilantro, lime wedges and minced jalapeño.



SALSA CHICKEN

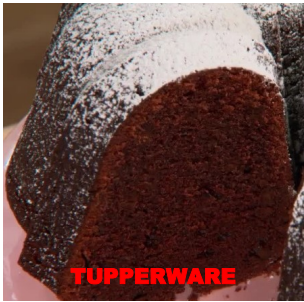
- 1 lb. chicken breast, boneless skinless, cut in half lengthwise
- 4 tsp. taco seasoning
- 1½ cup salsa
- 1 cup shredded cheese, your choice



1. Season chicken breast with taco seasoning and place in the Stack Cooker 3 Qt. Casserole.
2. Pour salsa over chicken, cover and microwave for 10-12 minutes or until chicken is no longer pink.
3. Uncover and sprinkle with shredded cheese, re-cover and allow cheese to melt for 5 minutes.

SINLESS DEVILS FOOD CAKE

- 1 (12 oz.) can Diet coke soda
- 1 (15.25 oz.) box Devils food cake mix



1. In the Mix N Stor Plus Pitcher, mix the soda and cake mix together.
2. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 min.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.

SHRIMP CREOLE



- 1 Tbsp. olive or vegetable oil
- 1 medium onion, chopped
- 2 ribs celery, chopped
- 1 medium green bell pepper, seeded and chopped
- 1 garlic clove, minced
- 1 (16 oz.) can stewed tomatoes
- 1 (8 oz.) can tomato sauce
- ¼ cup chicken broth
- 1 tsp. dried thyme
- 1 tsp. sugar
- ½ tsp. dried basil
- ½ tsp. salt
- ¼ tsp. black pepper
- 3 drops hot pepper sauce
- 2 lbs. uncooked medium shrimp, peeled and deveined
- Hot cooked rice

1. In the 3 Qt. Casserole, combine first 5 ingredients. Cover and microwave on high 5-7 minutes until vegetables are softened.
2. Add tomatoes, tomato sauce, chicken broth, thyme, sugar, basil, salt, pepper and hot sauce. Cover and microwave on high for 5-8 minutes until mixture is just boiling.
3. Stir in shrimp; cook, uncovered, on 50% power for 2-4 minutes until shrimp turn pink.
4. Serve over hot cooked rice.

SHRIMP, GRITS & GREEN BEANS WITH CAJUN BUTTER

- ¾ cups quick cook grits
- 2 cups chicken stock
- 1 cup shredded white Cheddar
- ¼ tsp. coarse kosher salt
- 16 large fresh shrimp, peeled and deveined
- Salt and pepper, to taste
- 3 cups tightly packed spinach or Swiss chard leaves
- 1 cup frozen lima or butter beans
- Cajun Butter*
- 3 Tbsp. unsalted butter, softened
- ½ tsp. Cajun seasoning
- 1 tsp. fresh thyme leaves



1. In the Stack Cooker 3 Qt. Casserole, stir together grits, chicken stock, Cheddar and salt. Microwave on high power 5 minutes. Remove from microwave.
2. Season shrimp with salt and pepper and arrange on half of the Colander.
3. Arrange greens and beans on other half, sprinkle with salt. Place Colander over grits.
4. Microwave on high power 5 minutes. Remove from microwave; let stand 3 minutes.
5. Meanwhile, make the Cajun butter. In the base of the Power Chef System, fitted with the paddle attachment, combine butter, Cajun seasoning and thyme until well combined.
6. Remove shrimp from Stack Cooker, toss in butter. Stir grits; add additional stock, thinning to desired consistency. Serve shrimp over grits with greens and beans.

SHRIMP SCAMPI

- ½ cup butter
- 2 cloves garlic, minced
- ½ tsp. crushed red pepper flakes, or to taste
- ¼ cup dry white wine or chicken broth
- ½ tsp. salt
- Freshly ground black pepper
- 1½ lb. large or extra-large shrimp, shelled
- ¼ cup parsley, chopped
- Freshly squeezed juice of half a lemon



1. In the Stack Cooker 3 Qt. Casserole, butter, garlic, red pepper flakes and white wine. Microwave on high power 2-3 minutes. Remove from microwave.
2. Season shrimp with salt and pepper and to butter sauce.
3. Microwave on high power 2-3 minutes. Remove from microwave; let stand 3 minutes.
4. Stir in parsley and lemon juice.

SMOTHERED PORK CHOPS



- 4-5 pork chops
- Salt and pepper, to taste
- ½ cup onions, sliced
- 1 (6 oz.) cans mushroom pieces, drained
- 1 (10½ oz.) can cream of mushroom soup
- ½ cup milk
- ½ cup sour cream
- 1 tsp. parsley



1. In the Stack Cooker 3 Qt. Casserole, place pork chops, season with salt and pepper to taste, top with onions and mushrooms.
2. In a small bowl, mix cream of mushroom soup and milk, pour over pork chops.
3. Place the cover on the 3 Qt. cooker. Microwave on 70% power for 10-12 minutes.
4. Remove from microwave, stir in sour cream and sprinkle parsley on top.

SOUTHERN PRALINE PECAN CAKE



- 1 cup chopped pecans
- 1 (18 oz.) pkg. butter pecan cake mix
- 1 (16 oz.) container coconut pecan frosting
- 4 eggs
- ¾ cup vegetable oil
- 1 cup water



1. Spray the Stack Cooker 3 Qt. Casserole and Cone with cooking spray; sprinkle half the pecans in 3 Qt. Casserole.
2. In a medium bowl, mix cake mix, half of the frosting, eggs, oil and water. Pour the batter over pecans.
3. Sprinkle remaining pecans over batter, stirring lightly.
3. Microwave on Place the cover on the 3 Qt. cooker. Cook on 70% power for 10-12 minutes or on high for 7-9 minutes.
4. Allow to cool before inverting on to serving plate. Use remaining frosting to frost top.

SOUTHERN SUCCOTASH



- ½ cup fresh or frozen corn
- 1 cup frozen lima beans
- 5 pieces fresh okra, sliced ¼" thick rounds
- ¼ cup finely diced red onion
- ½ tsp. kosher salt
- 2 tbsp. salted butter



1. In the stack cooker 1¾- Qt. Casserole stir together corn, beans, okra, onion, salt and butter; cover.
2. Microwave on high for 6-8 minutes.
3. Let stand for 5 minutes.

SOUTHWEST CHICKEN & BLACK BEAN CHILI



- 2 medium onions, peeled and quartered
- 2 garlic cloves, peeled
- 1 red bell pepper, cored, seeded and quartered
- 1 yellow bell pepper, cored, seeded and quartered
- 2 Tbsp. extra virgin olive oil
- 1 (28 oz.) can whole tomatoes
- 1 tsp. coarse kosher salt
- 2 cups cooked chicken, cubed
- 1 (15 oz.) can black beans, rinsed and drained
- 1 Tbsp. southwest chipotle seasoning blend*
- 2 Tbsp. cilantro



1. Place onion, garlic and peppers into base of Power Chef System, fitted with blade attachment, cover and pull cord until roughly chopped.
2. Transfer onion mixture to the Stack Cooker 3 Qt. Casserole along with oil, stirring well to combine. Cover and microwave on high power 3 minutes.
3. Place tomatoes into base of Power Chef System, fitted with blade attachment, cover and pull cord to process until chopped.
4. Stir tomatoes, salt, chicken, black beans and seasoning blend into onion mixture in Stack Cooker 3 Qt. Casserole. Cover and microwave on high power 10-12 minutes.
5. Garnish with cilantro.

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

SOUTHWEST CHICKEN CHILI



TUPPERWARE



- 2 medium yellow onions, peeled and quartered
- 2 garlic cloves, peeled
- 1 red bell pepper, seeded and quartered
- 1 yellow bell pepper, seeded and quartered
- 2 Tbsp. extra virgin olive oil
- 2 boneless, skinless chicken breasts, cubed
- ¼ tsp. red pepper flakes
- 1 tsp. coarse kosher salt
- ½ tsp. black pepper
- 1 (28 oz.) can whole tomatoes, roughly chopped
- 1 (15.5 oz.) can great northern beans, drained and rinsed
- 2 Tbsp. southwest chipotle seasoning blend*
- 2 Tbsp. cilantro, chopped

1. Place onions, garlic and peppers in base of Quick Chef Pro System. Cover and turn handle to roughly chop.
2. Place vegetables in Stack Cooker 3 Qt. Casserole and stir in olive oil.
3. Place chicken in Colander, stack on Casserole and cover.
4. Microwave on high 8 minutes or until chicken is no longer pink.
5. Add chicken to onion and pepper mixture, add remaining ingredients.
6. Cover and microwave on high for 8 minutes.

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

SPAGHETTI PIE



TUPPERWARE



- 1 lb. ground beef
- ¼ cup onion, chopped
- 1 clove of garlic, minced
- 2 Tbsp. olive oil
- 2 eggs, well beaten
- ½ cup parmesan cheese, shredded
- 6 oz. spaghetti, cooked
- 1 cup pasta sauce
- ½ tsp. Italian seasoning
- 1 cup ricotta cheese or cottage cheese
- ¾ cup mozzarella cheese, shredded

1. Place Colander in the Stack Cooker 3 Qt. Casserole and add ground beef, onion and garlic; microwave on high for 5-7 minutes or until no longer pink. Drain meat and set aside. Clean out 3 Qt. Casserole.
2. In the 3 qt. Casserole whisk together eggs, olive oil and parmesan cheese. Add spaghetti and toss to coat. Press down so that some of the spaghetti comes up the sides of the 3 Qt. Casserole like a crust.
3. Top spaghetti with ricotta cheese.
3. Mix pasta sauce with meat mixture and Italian seasoning, spoon ricotta cheese. Top with mozzarella cheese.
5. Cover and microwave on high for 5-7 minutes.

SPAGHETTI SAUCE



TUPPERWARE



- 1 lb. ground beef
- 1 lb. Italian sausage
- 1 medium yellow onions, peeled and quartered
- 2 garlic cloves, peeled
- ½ bell pepper, color your choice
- 1 tsp. coarse kosher salt
- ½ tsp. black pepper
- 1 (28 oz.) can crushed tomatoes
- 2 Tbsp. tomato paste
- 1 Tbsp. Italian Seasoning Blend

1. Place onions, garlic and peppers in base of Quick Chef Pro System. Cover and turn handle to roughly chop.
2. Break up meats and put into the Colander; add vegetables and season with salt and pepper.
3. Place Colander in Stack Cooker 3 Qt. Casserole. Cover.
4. Microwave on high for 10-12 minutes, stirring halfway through.
5. Remove Colander and drain liquid in the 3 Qt. Casserole, wipe clean, add meat and vegetables to the 3 Qt. Casserole.
6. Add crushed tomatoes, tomato pastes and Italian seasonings to the 3 Qt. Casserole, stir.
7. Microwave on high for 4 5 minutes.

SPANISH RICE



TUPPERWARE



- 1 lb. ground beef
- ½ tsp garlic salt
- 1 ½ Tbsp. cumin
- 1 small round onion
- 2 stalks celery
- ½ green bell pepper
- 1 cup of rice
- 1 (8 oz.) can tomato sauce
- 1 cup water

1. Crumble ground beef in 3 Qt. Stack Cooker, covered for 3 minutes in microwave on high.
2. Season ground beef with garlic salt and cumin.
3. Place onion, celery and bell pepper in the base of the Power Chef System with the blade attachment, cover and pull cord until chopped, pour over ground beef.
4. Rinse rice until clear, pour over ground beef.
5. Stir to mix all ingredients, cover and microwave for 30 minutes.
6. Stir and cook for an additional 3-5 minutes if needed.

SPICED APPLE TURNOVERS

- 2 large Granny Smith apples, peeled, cored and diced
- ¼ cup melted butter, divided
- ½ tsp. cornstarch
- ¼ cup granulated sugar, divided
- 1 Tbsp. freshly squeezed lemon juice
- 1 tsp. ground cinnamon
- ¼ tsp. salt
- 6 (6" or medium) empanada dough discs



TUPPERWARE



1. In the 1¾ Qt. Casserole of the Stack Cooker, stir together apples and 2 Tbsp. of melted butter until apples are well coated.
2. In a small bowl, whisk together cornstarch, 2 Tbsp. of the sugar, lemon juice, cinnamon and salt. Sprinkle spice mixture over apples; stir until apples are well coated.
3. Cover and microwave on high power 3 minutes. Remove from microwave and stir; let stand 10 minutes.
4. Preheat oven to 400° F/205° C. Line a baking sheet with Silicone Wonder Mat.
5. In the Turnover Maker, place 1 disc of dough. Spoon approximately 2 Tbsp. of the apple filling into one half of the dough. Close Turnover Maker and gently press; removing excess dough. Place on baking sheet. Repeat with remaining dough discs.
6. Brush turnovers with remaining melted butter and sprinkle remaining sugar over each buttered turnover.
7. Place sheet pan in oven. Bake 12-14 minutes or until golden brown. Remove from oven, let stand 5 minutes before serving. Serve warm or at room temperature.

SPICY VEGETABLE SOUP

- 4 cups chicken or vegetable broth
- 4 oz. angel hair pasta
- 4 button mushrooms, thinly sliced
- 1 zucchini, halved and thinly sliced
- 1 red bell pepper, diced
- ½ tsp. crushed red pepper
- ¼ tsp. coarse kosher salt
- ¼ tsp. cracked black pepper



TUPPERWARE



1. Add broth and pasta to the Stack Cooker 3 Qt. Casserole and stir.
2. Place cover on Stack Cooker. Microwave on high power 6 minutes. Remove from microwave.
3. Stir in mushrooms, zucchini, pepper, crushed red pepper, salt and pepper.
4. Place cover on Stack Cooker, microwave high power for 3 minutes or until vegetables are tender.
5. Season with salt and pepper to taste. Serve warm.

SPICY COCKTAIL SMOKED SAUSAGES

- 1 (12 oz.) jar chili sauce
- 1 cup grape jelly
- 2 (1 lb.) packages mini smoked sausages



TUPPERWARE



1. In the 1¾ Qt. Casserole of the Stack Cooker, stir together chili sauce and grape jelly; add smoked sausages.
2. Microwave on high for 3-5 minutes.

SPINACH ARTICHOKE DIP

- 1 cup spinach, packed
- ½ cup artichoke hearts, drained
- 4 oz. cream cheese, softened
- ¼ cup sour cream
- ¼ cup mayonnaise
- 1 cup Parmesan cheese, shredded
- ¼ tsp. coarse kosher salt
- ¼ tsp. garlic powder



TUPPERWARE



crackers and vegetables for dipping

1. Place spinach and artichoke hearts in base of Power Chef System, fitted with blade attachment. Cover and pull cord several times to process until finely chopped.
2. Remove the blade and stir in remaining ingredients with a spatula.
3. Pour mixture into inverted Stack Cooker ¾ Qt. Casserole Cover.
4. Microwave on high power for 2 minutes.
5. Stir and serve warm with crackers and vegetables.

SPINACH LASAGNA



- 1 (15 ½ oz.) jar of spaghetti sauce
- 1 tsp. Italian seasoning
- ½ cup water
- 1 cup ricotta cheese, part skim
- 2 cups 2% mozzarella cheese, reserve ½ cup for top
- 1 cup parmesan cheese, divided
- 1 (10 oz.) pkg. frozen chopped spinach, thawed and well drained
- 1 egg
- 1 (9 oz.) pkg. no boil lasagna noodles



1. Combine spaghetti sauce, Italian seasoning, and water in a medium bowl.
2. Combine 1 cup ricotta, 1 ½ cups mozzarella cheese, spinach, and egg in a medium bowl.
3. Pour ½ cup of sauce on the bottom of the Stack Cooker 3 Qt. Casserole.
4. Place 2 noodles side by side, overlapping slightly over sauce. Top with ¾ cup of cheese mixture. Layer the remaining noodles, cheese mixture and sauce, in that order, sprinkle with ½ cup reserved mozzarella cheese and parmesan cheese.
5. Cover container and microwave covered on high power for 10 minutes. Let stand 5-10 minutes before serving.
6. If reheating from frozen cook at 50% power for 10-12 minutes or you can defrost and reheat at 50-70% power for 5-8 minutes. Always remove seal and place cover on top.

SPLIT PEA SOUP WITH HAM



- 1 (16 oz.) pkg. green split peas
- 1 onion, diced
- 2 medium carrots, pared and diced
- 1 rib celery, diced
- 6 cups water
- 1 tsp. salt
- ½ tsp. black pepper
- 8 oz. cooked smoked ham, chopped



1. Pick over peas then rinse. Place in 3 Qt. Casserole with onion, carrots, celery, water, salt and pepper.
2. Cover and cook on High 20-25 minutes until peas are quite soft. Add water, if necessary to keep casserole almost full.
3. Add ham; cook, uncovered, until heated through.

STACKED ENCHILADA CASSEROLE



- 1½ cups cooked chicken, diced or shredded
- 2 Tbsp. southwest chipotle seasoning blend*
- ½ cup red pepper, chopped
- ½ cup green pepper, chopped
- ½ cup onion, chopped
- 1 can of enchilada sauce
- flour tortillas
- 1 (15 oz.) can black beans, rinsed and drained
- 1 cup shredded cheddar cheese



1. Season chicken with Chipotle or Taco seasoning.
2. Add onion and peppers into Stack Cooker Colander, set inside the 3 Qt. Casserole.
3. Place cover and microwave on High for 5 minutes or until vegetables are tender, drain.
4. In the Stack Cooker 3 Qt. Casserole add ¼ of the enchilada sauce on the bottom, layer 1 flour tortilla, layer of vegetables, layer of chicken, layer of beans, layer of cheese, repeat until you have 4 layers.
5. Cover and microwave on 70 % for 7-10 minutes. Let stand a few minutes before serving.

STEAMED GREEN BEANS



- 1 lb. green beans
- ½ cup water
- Salt and pepper, to taste
- 1 Tbsp. butter



1. Pour water into the Stack Cooker 3 Qt. Casserole.
2. Place green beans, seasoned with salt and pepper in Stack Cooker Colander, place Colander on top of the 3 Qt. Casserole, cover.
3. Microwave on high for 4-6 minutes.
4. Toss with butter.

*Ask your consultant or use Taco Seasoning

STRAWBERRY CHANTILLY CAKE

- 1 lb. strawberries, tops removed
- ¼ cup granulated sugar
- ⅛ tsp. course kosher salt
- ¾ cup salted butter
- 1½ cups granulated sugar
- 3 small eggs
- ¾ cup heavy cream
- 6 Tbsp. plain yogurt
- 2 Tbsp. vanilla extract
- ¾ tsp. baking soda
- ¾ tsp. cornstarch
- 1½ cups all purpose flour



1. Place strawberries, sugar and salt into the base of the Power Chef System, place cover on and pull cord until chopped.
2. Grease and flour the 1½ and the 3 Qt. Casseroles.
3. Place butter in the 2 cup Micro Pitcher, microwave for 25 seconds or until melted.
4. Pour butter in the base of the Power Chef System fitted with paddle attachment, add 1½ cups sugar, place cover on and pull cord until mixed, add eggs, cream, yogurt, vanilla, baking soda and cornstarch, replace cover and pull cord until well combined, remove cover and add flour, replace cover and pull to combine.
5. Divide cake mixture between the Stack Cooker 1½ and the 3 Qt. Casserole.
6. Stack Casseroles and microwave on high for 11 minutes.
7. When cake has cooled, place one layer on cake plate, top with chopped strawberries, top with a layer ¼ of the whipped cream, place 2nd cake layer, and frost with the remaining whipped cream.
8. Decorate with fresh strawberries slices if desired.

STRAWBERRY CRUMBLE

- 1 (21 oz.) can strawberry pie filling
- 1 (9 oz.) pkg. yellow cake mix
- ¼ cup butter, melted
- ¾ tsp. ground cinnamon



1. Spread pie filling in the inverted Stack Cooker ¾ Qt. Casserole.
2. Sprinkle cake mix over top of pie filling.
3. Drizzle butter over cake mix.
4. Sprinkle cinnamon over cake mix.
5. Microwave on high for 8-10 minutes.

STRAWBERRY FREEZER JAM

- 1 lb. strawberries, cleaned and hulled
- ¾ cup water
- 1 (1.75 oz.) package fruit pectin
- 4 cups sugar



1. Place strawberries in base of Power Chef System fitted with the blade attachment. Cover and process until minced.
2. Switch to the paddle attachment in the Power Chef System.
3. Combine water and fruit pectin in base ¾ Qt. Casserole Cover. Cover and microwave on high for 1 minute.
4. Stir and pour over strawberries. Pour 1 cup of sugar into the strawberry mixture. Cover and process until mixture is combined.
5. Repeat until all sugar is added.
6. Pour into Freeze-It Containers. Let cool completely before storing. Freeze until ready to enjoy and thaw beforehand or store in refrigerator.

STRAWBERRY SHORTCAKE

- 1 (12 oz.) can Cream Soda
- 1 (15.25 oz.) box Strawberry Cake Mix



1. In the Mix N Stor Plus Pitcher, mix the soda and cake mix together.
2. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 min.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.



+



STRAWBERRY SHORTCAKE DELIGHT

- ¼ cup granulated sugar
- 1 (18 oz.) box yellow cake mix
- 3 eggs
- 1 (21 oz.) can strawberry pie filling
- 2 cups fresh strawberries, sliced and mixed with 2 Tbsp sugar.
- 1 cup whipped topping



1. Place Cone in the Stack Cooker 3 Qt. Casserole spray with nonstick cooking spray; sprinkle with sugar.
2. In a medium That's a Bowl mix together cake mix, eggs and pie filling; pour into Stack Cooker 3 Qt. Casserole.
3. Place inverted ¾ Qt. Casserole Cover in the microwave, and place 3 Qt. Casserole on top.
4. Microwave on high for 8-10 minutes.
5. Allow cake to cool completely, invert onto serving plate.
6. Frost with whipped topping and top with strawberries.

STREUSEL COFFEE CAKE

- 1¼ cup walnuts
- ½ cup sugar
- 2 tsp. ground cinnamon
- 1 (16.5 ounce) package yellow cake mix
- 1 cup sour cream
- 1 cup water
- 2 eggs



1. In a the base of the Power Chef System with blade attachment, add walnuts, sugar, and cinnamon; cover and pull cord to chop well.
2. In a large bowl, beat cake mix, sour cream, water, and eggs until well combined.
3. Spread half the batter in the Stack Cooker 3 Qt. Casserole with Cone, sprinkle with half the nut mixture, then repeat layers.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 10-15 min.

STUFFED MEATLOAF

- 1½ lbs. lean ground beef
- 1 medium onion, chopped fine
- 1 cup soft bread crumbs
- 2 eggs
- ¼ cup milk
- 2 Tbsp. steak sauce
- 1 Tbsp. mustard
- 2 cups prepared mashed potatoes (fresh, instant or frozen, thawed)
- 1 (10 oz.) pkg. frozen chopped broccoli, thawed, optional
- ¼ cup ketchup



1. In a bowl, combine first seven ingredients.
2. Pat half the beef mixture into 3 Qt. Casserole with Cone in center.
3. Make an indentation through beef mixture in casserole.
4. Stir together mashed potatoes and broccoli; fill indentation in beef with potato mixture, then top with the remaining beef mixture.
5. Microwave on high 13-15 minutes until meat is firm to the touch. Let stand 10 minutes; pour off excess juices.
6. Invert meatloaf onto serving platter; remove Cone. Spoon ketchup on meatloaf.

SUMMER VEGETABLE STACK

- 2 medium zucchini
- 1 medium yellow squash
- 2 medium russet potatoes
- 3 large firm plum tomatoes
- 2 Tbsp. olive oil
- 3 garlic cloves, minced
- 1 Tbsp. Italian seasoning
- 1 tsp. salt
- 1 cup shredded Italian cheese blend



1. Set Mandoline round knob to #2, triangular knob to "lock" and select the straight v-shaped blade insert.
2. Attach zucchini to food guider and push guider down Mandoline to create (¼") slices. Set aside. Repeat with squash, potatoes and tomatoes.
3. In a medium bowl drizzle oil over vegetables then sprinkle Italian seasoning and salt over vegetables.
4. Arrange vegetables in rows in in the Stack Cooker 3 Qt. Casserole. Cover and microwave on high for 10-12 minutes or until potatoes are cooked through.
5. Sprinkle with cheese, replace cover until cheese melts.

SUPER STACKED WINGS - TWO WAYS



2 Tbsp. maple syrup
 2 Tbsp. mustard
 2-3 dashes hot sauce
 ¼ tsp. kosher salt, divided
 4 tsp. corn starch, divided

3 Tbsp. honey
 2 Tbsp. orange juice
 1 Tbsp. southwest chipotle seasoning blend*

3 lbs. chicken wings, divided



1. In the 3 Qt. Stack Cooker Casserole, stir together maple syrup, mustard, hot sauce, ¼ tsp. salt and 2 tsp. corn starch.
2. In the 1½ Qt. Casserole, stir together honey, orange juice, Southwest Chipotle Seasoning, remaining salt and remaining corn starch. Stack Casseroles, cover and microwave on high 30 seconds.
3. Remove from microwave. Divide chicken evenly between two Casseroles, stir to coat chicken in sauce.
4. Restack Casseroles on top of each other. Cover and microwave on high for 18 minutes or until wings are cooked through, 160° F. Remove from microwave, let stand 10 minutes before serving; sauce will thicken.

Note: Garnish with thinly sliced green onions, and make an extra serving of sauce for dipping.

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

SURPRISE PIÑATA CAKE



1 cup melted salted butter
 2 cups granulated sugar
 4 small eggs
 1 cup heavy cream
 ½ cup plain yogurt
 2 Tbsp. vanilla extract
 1 tsp. baking soda
 1 tsp. corn starch
 2 cups all purpose flour
 Favorite frosting
 1 large sugar cookie (from the bakery section)
 Candy and decorations



1. Grease and flour the Stack Cooker 3 Qt. Casserole with Cone Insert.
2. In the small Micro Pitcher, add butter. Microwave on high power 25 seconds, or until melted.
3. Remove from microwave, transfer to base of the Power Chef System with paddle attachment. Add sugar. Secure top of Power Chef System and pull cord until butter and sugar are blended. Transfer to medium bowl.
4. Mix in eggs, cream, yogurt, vanilla, baking soda and corn starch. Stir in flour until blended and smooth; batter should be thick.
5. Using a spatula, transfer batter to greased and floured Stack Cooker Casserole. Microwave on high power for 12 minutes. Remove from microwave; let stand 30 seconds.
6. Remove cake from Stack Cooker by turning cake upside down onto a cutting board. Let it cool completely.
7. Cut cake into 3 layers. Frost the top of each layer, leaving the open hole in the center. Stack layers.
8. Fill center hole with candy. Place sugar cookie over the hole of the top layer. Frost sides and top of cake. Decorate as desired.

TACO CASSEROLE



1 lb. ground chuck
 1 Tbsp. southwest chipotle seasoning blend*
 2 Tbsp. minced yellow onion
 1½ cups crushed tortilla chips
 1½ cups shredded cheddar cheese
 1 cup fresh salsa
 1½ cups fresh guacamole
 1½ cups sour cream
 1 green onion, thinly sliced
 Crushed tortilla chips for garnish



1. In the Stack Cooker 1½ Qt. Casserole, stir together ground chuck, chipotle seasoning and onion until well combined. Break apart mixture into small crumbles. Place cover on Stack Cooker Casserole, microwave on high power for 4 minutes or until beef is cooked through.
2. Remove from microwave, remove cover. Drain fat; break mixture into small crumbles.
3. Top ground chuck with crushed tortilla chips. Sprinkle cheddar evenly over tortilla chips. Spoon salsa evenly over cheddar. Spoon and spread guacamole evenly over cheddar. Spoon and spread sour cream evenly over guacamole. Top with green onion and additional crushed tortilla chips, if desired.

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

TACO SOUP



1 medium onion, peeled and chopped
 1 lb. ground beef
 1 (15.25 oz.) can corn, *do not drain*
 1 (15.5 oz.) can black beans, *do not drain*
 1 (14.5 oz.) can diced tomatoes, *do not drain*
 1 (15.5oz.can red kidney beans, *do not drain*
 1 (10 oz.) can diced tomatoes with green chilies, *do not drain*
 1 envelope ranch seasoning
 1-2 Tbsp. southwest chipotle seasoning blend*

Black olives, cheddar, sour cream for garnish



1. Place onion and beef in Stack Cooker Colander and place over 1½ Qt. Stack Cooker Casserole.
2. Cover and microwave on high power 6 minutes or until beef is cooked through.
3. Place cooked beef and onion in base of Quick Chef Pro System fitted with blade attachment, cover and turn handle to break up ground beef into chunks. Place beef into Stack Cooker 3 Qt. Casserole.
4. Add remaining ingredients to beef in 3 Qt. Casserole, including liquid from cans, cover and microwave on high power for 12 minutes, stirring halfway through. If desired, add water to adjust consistency.
5. Serve topped with sliced black olives, shredded cheddar, and/or sour cream, if desired.

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



TACO AL PASTOR

- 3 guajillo peppers, soaked in hot water, cored and deseeded
- ½ onion, peeled and halved
- 1 adobo pepper + 1 Tbsp. of adobo sauce
- 2 garlic cloves, peeled
- 1 tsp. oregano
- 1 tsp. cumin
- ½ tsp. cinnamon
- 2 tsp. coarse kosher salt
- 1 Tbsp. white vinegar or lemon juice
- 1½ lb. pork tenderloin
- Tortillas

Suggested toppings: Diced pineapple, chopped onion

1. Combine the first 9 ingredients in the in base of Power Chef System fitted with blade attachment. Cover and pull cord until combined.
2. Pour marinade over tenderloin, refrigerate for 2 hours.
3. Place tenderloin in Stack Cooker 1½ Qt. Casserole. Cover and microwave at 70% power for 10–12 minutes or until pork reaches an internal temperature of 145° F/63° C.
4. Thinly slice pork and serve on your choice of tortilla with desired toppings.



THREE CHEESE MANICOTTI

- 6 manicotti
- 1½ cups ricotta cheese
- ½ cup mozzarella cheese, shredded
- ½ cup Parmesan cheese, shredded
- 1 egg, beaten
- ½ tsp. coarse kosher salt
- ¼ tsp. black pepper
- ¼ tsp. ground nutmeg
- 1½ cups jarred marinara



1. Cook manicotti in Microwave Pasta Maker on high power 10 minutes or until al dente.
2. After draining manicotti, rinse with cold water to cool.
3. In medium bowl combine cheeses, egg, salt, pepper and nutmeg.
4. Assemble Fusion Master with coarse mincer disc and sausage insert and place bowl beneath hopper.
5. Fill hopper with cheese mixture and turn handle until it reaches the sausage insert.
6. Hold manicotti over the insert and continue to turn handle until the manicotti is filled with cheese. Repeat with remaining manicotti.
7. Place filled manicotti in bottom of Stack Cooker 3 Qt. Casserole.
8. Cover with marinara sauce and microwave on high power for 5 minutes. Serve warm. Sprinkle with additional cheese, if desired.



TILAPIA COCONUT RICE & CAYENNE SAUCE

- 2 tilapia fillets
- ½ tsp. cayenne pepper
- salt and pepper to taste
- ¼ cup slivered almonds
- ½ of a 14 oz. bag frozen broccoli florets
- ¼ cup toasted coconut
- 1 cup instant white rice
- 1 cup water
- 1 tsp. chicken stock
- 2 tsp. water
- ½ cup low fat plain yogurt
- ¼ tsp. prepared mustard

1. Place fillets in the Stack Cooker ¾ Qt. Casserole Cover; Add 2 Tbsp. water.
2. Place broccoli florets in the Stack Cooker Colander and rinse with water.
3. Place rice and water in the 3 Qt. Casserole. Stack with 3 Qt. Casserole on the bottom, Colander in the center and the ¾ Qt. Casserole Cover on top.
4. Cover with the 1½ Qt. Casserole, place in the microwave and cook on high for 10 minutes.
5. Place chicken stock, water, yogurt, prepared mustard and cayenne pepper in the Micro Pitcher, cover and microwave on high for 1 minute. Remove and stir mixture.
6. Add coconut and almonds to the rice and fluff with a fork.



TORTELLINI CHICKEN SOUP

- 1 cup carrots, diced
- ½ cup onions, diced
- ½ cup celery, thinly sliced
- 1 lb. boneless, skinless chicken breasts, cut into ½” cubes
- 1 (46 oz.) can chicken broth
- 1 cup cheese-filled tortellini, uncooked
- ½ tsp. dried thyme leaves
- ¼ tsp. ground black pepper
- 1 bay leaf
- 2 Tbsp. fresh parsley, snipped

1. Place carrots, onion, celery and chicken in the Stack Cooker 3 Qt. Casserole, microwave on high for 5-7 minutes or until chicken is no longer pink.
2. Add remaining ingredients except parsley, stir. Microwave on high for 10-12 minutes.
3. Add parsley.





TUNA CASSEROLE

- 4 oz. uncooked elbow macaroni noodles
- 1 cup chicken broth
- 1 (10.7 oz.) can condensed cream of mushroom or celery soup
- ¼ cup sour cream
- 4 Tbsp. milk
- 1 can (5 oz.) water-packed tuna, drained and flaked
- ½ cup shredded cheddar cheese, divided
- ¼ cup thinly sliced celery
- 2 Tbsp. onion, finely chopped
- 1 Tbsp. fresh parsley, finely chopped
- ¼ tsp. coarsely ground black pepper
- ¾ cup frozen peas, thawed
- ½ cup herb croutons, crushed



1. Combine noodles and broth in Stack Cooker 3 Qt. Casserole. Microwave, covered, on high for 7-9 minutes or until noodles are tender, stirring once.
2. Meanwhile, combine soup, sour cream, milk, tuna, ¼ cup of the cheddar cheese, celery, onion, parsley and black pepper in large mixing bowl; mix well.
3. Add soup mixture and peas to Stack Cooker 3 Qt. Casserole; mix well. Microwave, covered, on high for 4-6 minutes or until heated through, stirring once. Top with remaining cheese; cover and let stand 3-5 minutes or until cheese is melted.
4. Top with crushed croutons.



TURKEY MEATLOAF

- 8 oz. mushrooms, trimmed and very finely chopped
- 1 medium onion, peeled and finely chopped
- 2 garlic cloves, peeled and minced
- 1 Tbsp. oil
- 1 tsp. kosher salt
- ½ tsp. ground black pepper
- 1 Tbsp. Worcestershire sauce
- 7 Tbsp. catsup, divided
- 1 cup panko bread crumbs (see notes for gluten free options)
- ¾ cup milk
- 2 large eggs, lightly beaten
- 1¼ pound ground turkey (92% lean)



1. In the Stack Cooker ¾ Qt. Casserole Cover add mushroom onion and garlic, microwave on high for 1-3 minutes to soften.
2. In a medium Thatsa bowl, mix together all ingredients, except ½ of catsup.
3. In the Stack Cooker 3 Qt. Casserole with Cone inserted, add meatloaf mixture, cover and microwave on full power approximately 14 minutes.
4. Top meatloaf with remaining catsup and sprinkle chili powder, cover and return to the microwave for an additional 2-3 minutes.

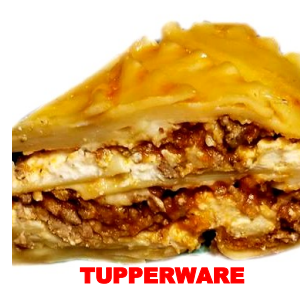


TURTLE CAKE

- 1 (15.25 oz.) box Chocolate Cake Mix
- 1 cup roughly chopped pecan pieces, toasted
- Caramel pecan sauce*
- ¾ cup light brown sugar
- ½ cup heavy cream
- ¼ cup butter
- 2 Tbsp. light corn syrup
- ¼ tsp. salt
- 1 tsp. pure vanilla extract
- Chocolate ganache*
- 1½ cup milk chocolate chips
- ½ cup heavy cream



1. Mix cake mix as directed on box in a medium bowl. Pour cake batter into in the 3 Qt. Casserole with Cone.
2. Microwave on high for 8-10 minutes, until cake pulls from sides and a toothpick in center comes out clean. Allow to cool then invert onto a cake plate.
3. Spread the pecan pieces in a single layer on a sheet pan lined with the Wonder Mat. Toast in a 350°F oven for 6-8 minutes Set aside to cool.
4. In a heavy bottomed saucepan over medium high heat melt together the brown sugar, heavy cream, butter, corn syrup and salt. Bring to a boil then lower the heat to a simmer. Cook for 2 minutes stirring constantly. Remove from the heat then add the vanilla and toasted pecans. Stir until the pecans are coated. Set aside to cool slightly.
5. In ¾ Qt. Casserole Cover, melt the chocolate chips and heavy cream in 20 second increments stopping to stir each time. Repeat until completely smooth.
6. Drizzle with ½ of the chocolate ganache and ½ of the caramel pecan sauce. Repeat drizzling the cake on all sides until both of the sauces are used.
7. Store chilled bringing to room temperature for serving.



UPSIDE DOWN LASAGNA

Recipe by Christine Ackerman Heath

- 1 lb. lean ground beef
- 1 lb. lasagna noodles
- 1 (23.5 oz) jar spaghetti sauce
- 1 Tbsp. Italian herb seasoning (Tupperware or any other)
- 1 cup parmesan cheese, grated with Grate Master Shredder
- 3 cup mozzarella cheese, grated with Grate Master Shredder
- 2 cups ricotta cheese, divided



1. Place lasagna noodles in the Microwave Pasta Cooker, on their side, add water to max fill line and cook for 18 minutes. Let sit for 5 minutes, drain and rinse with cold water. Lay separated noodles in a single layer on wax paper or Silicone Wonder Mat.
2. Add ground beef in Stack Cooker Colander and place Colander in the 1¼-Qt. Casserole, microwave on high for 5-7 minutes.
3. Drain ground beef and wipe out the 1¼-Qt. Casserole, transfer ground beef to the 1¼-Qt. Casserole. Add spaghetti sauce and seasoning and mix thoroughly. Set aside
4. Line the 3-Qt. Casserole with 14 lasagna noodles slightly overlapping, in a fan like arrangement (see picture).
5. Layer in order on the lasagna noodles, 1 cup mozzarella cheese, ½ cup parmesan cheese, ½ of meat mixture, 1 cup of ricotta cheese.
6. Cut remaining noodles in half and lay on top of ricotta cheese.
7. Repeat layers in order, 1 cup mozzarella cheese, ½ cup parmesan cheese, ½ of meat mixture, 1 cup of ricotta cheese, remaining 1 cup of mozzarella.
8. Fold noodles over top of cheese to form "top crust", cover with ¾ qt. Casserole Cover and microwave for 20 minutes. Let stand for 5 minutes, invert onto plate,

VEGETARIAN CRUSTLESS QUICHE

1 zucchini, sliced
1 cup bell peppers, sliced
½ lb. mushroom, sliced
¼ cup butter
1 lb. spinach, cook and chop
4 eggs, beaten
¾ cup shredded cheddar cheese
½ cup heavy cream
1 Tbsp. vegetable oil
1 Tbsp. all purpose flour
2 tsp. fresh dill, chopped
1 cup mozzarella cheese, shredded
½ tsp. paprika



TUPPERWARE



1. In the 1¾ Qt. Casserole add zucchini, bell peppers, mushrooms and onion, microwave on high for 4-6 minutes. Add Spinach; set aside.
2. In a bowl whisk together, eggs, cheese, heavy cream, oil, flour, and dill; pour over vegetables. Top with mozzarella cheese then sprinkle paprika over cheese.
3. Microwave on 70% power for 12-15 minutes.

VERY CHERRY CHIP CAKE

1 (12 oz.) can Cherry Dr. Pepper
1 (15.25 oz.) box Cherry Chip Cake Mix



TUPPERWARE



+



1. In the Mix N Stor Pitcher, mix the soda and cake mix together.
2. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 min.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.

WALKING TACOS

1 lb. ground beef
1 packet taco seasoning mix
Individual lunch sized bags of chips (Doritos, Fritos)

Optional Toppings:

Tomatoes, chopped
Lettuce, shredded
Onion, chopped
Black olives, sliced
Shredded cheese (Mexican blend, cheddar, Colby)
Sour cream
Taco sauce or picante sauce
Sliced avocado



TUPPERWARE



1. Crumble beef and sprinkle with taco seasoning in Stack Cooker Colander, inserted into 1¾ Qt. Casserole. Cover and microwave on high power for 8-10 minutes, or until beef has completely cooked through. Stir halfway through.
2. Carefully open a bag of corn chips along the sealed direction being careful not to "tear" the bag (because it is your bowl).
3. Add beef to bags of chips and serve with desired toppings.

WHITE CHICKEN CHILI

1 Tbsp olive oil
1 clove garlic, minced
½ medium onion, chopped
8 oz. boneless chicken breasts, chopped into ½" pieces
2 tsp. cumin or southwest chipotle seasoning blend*
2 tsp. dried oregano
½ tsp. pepper
½ tsp. salt
pinch of red pepper flakes
¾ cup green chilies, diced
1-2 cups low-sodium chicken stock or water
2 (15 oz.) can of navy beans, drained and rinsed
½ cup chopped cilantro



TUPPERWARE



1. In the Stack Cooker 3 Qt. Casserole add oil, garlic, onions and chicken, microwave on high for 4-6 minutes, stirring halfway through.
2. Add remaining ingredients and microwave for 7-8 minutes.

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

WREATH CAKE GREEN

1 (15.25 oz.) box cake mix, any flavor (plus ingredients listed on box)
 Few drops of green food coloring
 Your choice of frosting and/or toppings



TUPPERWARE



1. In a medium bowl, combine cake mix, and ingredients listed on the box, add food coloring and stir.
2. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray. Pour in batter.
3. Microwave at 70% power for 10-12 minutes. Remove from microwave.
4. Place all ingredients for glaze in Micro Pitcher and microwave 1 minute. Stir and set aside.
5. Allow cake to cool completely.
6. Remove cake to a platter and decorate as you wish.

WREATH CAKE SPICE

1 box spice cake mix (plus ingredients listed on box)
 Your choice of frosting and/or toppings



TUPPERWARE



1. In a medium bowl, combine cake mix, and ingredients listed on the box.
2. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray. Pour in batter.
3. Microwave at 70% power for 10-12 minutes. Remove from microwave.
4. Place all ingredients for glaze in Micro Pitcher and microwave 1 minute. Stir and set aside.
5. Allow cake to cool completely.
6. Remove cake to a platter and decorate as you wish.

ZESTY LEMON CAKE

1 (12 oz.) can Sprite Soda
 1 (15.25 oz.) box Lemon Cake Mix



TUPPERWARE



1. In the Mix N Stor Plus Pitcher, mix the soda and cake mix together.
2. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 min.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.

ZUCCHINI BREAD

3 eggs
 2 cups sugar
 3 tsp. cinnamon
 1 tsp. salt
 ½ cup walnuts, chopped
 1 cup vegetable oil
 2 tsp. vanilla extract
 3 cups flour
 1 tsp. baking powder
 1 tsp. baking soda
 2 cups grated zucchini



1. Sift flour, salt, baking powder, soda, and cinnamon together in a bowl.
2. Beat eggs, oil, vanilla, and sugar together in a large bowl. Add sifted ingredients to the creamed mixture, and beat well. Stir in zucchini and nuts until well combined.
3. Spray Stack Cooker 3 Qt. Casserole and Cone with nonstick cooking spray. Pour in batter.
4. Microwave at 70% power for 15 minutes. Remove from microwave.
5. Allow bread to cool completely.