



ULTRAPRO OVENWARE

RECIPES AND COOKING GUIDE

This state-of-the-art collection can do almost everything (and look good doing it). From the freezer to fridge to microwave to oven to table, your meals can be faster, easier and tastier with UltraPro.

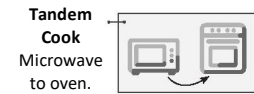
Tupperware

ULTRAPRO OVENWARE

- Safe for use up to 482° F/250° C and as low as -13° F/-25° C.
- Not suitable for broiling or for use with your oven's grill feature.
- Avoid contact with heat sources by placing UltraPro Ovenware at least 2" away from the oven/microwave oven walls and heat sources.
 - Do not use metal utensils for stirring or serving.
- Our collection of Kitchen Tools is ideal for use with UltraPro Ovenware.
 - Avoid abrasive cleaning materials.



Flip Bases
Accommodate taller dishes.



Tandem Cook
Microwave to oven.



Stack Cook Invert covers to create layers.
Same length & width for compatible stacking:

3.5-Qt. Lasagna Pan =
6-Qt. Roasting Pan

2.1-Qt. Casserole Pan =
3.7-Qt. Casserole Pan



Save Space
Nests for compact storage.

Cover
Can also be inverted to create a shallow dish

Base
3.5-Qt. Lasagna Pan shown here

Nonstick Quality
reduces the need for excess oil or butter and makes the material easy to clean.



ULTRAPRO TANDEM TIMINGS

Start in the Microwave and finish in the Oven, for faster cooking

Amounts fit into Lasagna Pan or its cover; simply decrease

FOOD	QTY	MICROWAVE TIME	TOSS WITH	BAKE [®] 425° F / 218° C	OPTIONAL
ASPARAGUS	1 lb.	1 minute	Olive oil; Salt & pepper	5-8 minutes	Lemon, parmesan breadcrumbs
BABY POTATOES	1 lb.	4 minutes	Olive oil; Salt & pepper	10-2 minutes	Oregano, Rosemary (dried or fresh), onion, garlic
BAKED POTATOES	3-4 small potatoes	4 minutes	N/A	10 minutes	Top with desired toppings; cheese, green onion, bacon, sour cream, butter, etc.
BELL PEPPERS STRIPS	2 whole	2 minutes	Olive oil; Salt & pepper	5-8 minutes	Garlic, onion/shallot
BROCCOLI FLORETS	12-14 oz	2 minutes	Olive oil; Salt & pepper	5-8 minutes	Cheddar, parmesan
BRUSSELS SPROUTS	1 lb.	2 minutes	Olive oil; Salt & pepper	8-10 minutes	Blue cheese nuts, parmesan
CARROTS (BABY)	1 lb.	4 minutes	Olive oil; Salt & pepper	10 minutes	Rosemary, dried or fresh
CAULIFLOWER FLORETS	12-14 oz	2 minutes	Olive oil; Salt & pepper	8-10 minutes	Garlic, parmesan
CHERRY TOMATOES	Pint	2 minutes	Olive oil; Salt & pepper	10 minutes	Shallots, garlic, basil, parsley (dried or fresh)
GREEN BEANS	1 lb.	2 minutes	Olive oil; Salt & pepper	10 minutes	Slivered almonds, garlic
SWEET POTATOES	1 lb.	4 minutes	1 tbsp. butter; Salt & Pepper	8-10 minutes	Honey, cinnamon, pumpkin seeds, brown sugar, marshmallows
YELLOW SQUASH	2 medium	1 minute	Olive oil; Salt & pepper	5 minutes	Garlic, onion/shallot
ZUCCHINI	2 medium	1 minute	Olive oil; Salt & pepper	5 minutes	Garlic, onion/shallot

ULTRAPRO OVENWARE RECIPES

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- Creamy Polenta with Vegetables
- Creamy Spring Casserole
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- Homemade Strawberry Shortcake
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- Malaysian Curry Roast Chicken
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- Molten Lava Chocolate Cake
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- Oven Baked Beef Stew with Biscuits
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Apple Coffee Cake

- ¼ cup brown sugar
- ¾ cup granulated sugar
- 1½ tsp. ground cinnamon
- ¾ cup unsalted butter, softened
- 2 eggs
- 2 tsp. vanilla extract
- ¾ cup milk, any type
- ¼ tsp. table salt
- 1½ cups all-purpose flour
- 1½ tsp. baking powder
- ¾ cup butter, melted
- ½ cup oats
- ¾ cup all-purpose flour
- ¾ cup brown sugar
- 1 apple, cored & quartered



1. Preheat oven to 350° F/175° C.
2. Whisk together sugars, cinnamon, and softened butter until combined, should look like wet sand.
3. Whisk in eggs, vanilla, and milk.
4. Stir in flour and baking powder.
5. Pour into Ultra Pro 2-Qt. Square Pan and spread until even with spatula.
6. Stir together melted butter, oats, flour, and brown sugar in a small bowl. Set aside.
7. Assemble Grate Master with slicing cone. Place a small bowl underneath. Place apple quarters one at a time into the hopper and turn handle to slice. Repeat until apple is sliced. Toss with oat mixture and sprinkle onto the top of batter.
8. Top with apple topping and bake for 40-50 minutes or until an inserted knife comes out clean.

Apple Spice Cake

- 2 apples, peeled, cored and dice
- 1 tbsp. ground cinnamon
- 2 tbsp. brown sugar
- ⅙ tsp. kosher salt
- 4 tbsp. salted butter
- ¼ cup granulated sugar
- 1 small egg
- ¼ cup heavy cream
- 2 tbsp. plain (full fat) yogurt
- 2 tsp. vanilla extract
- ¼ tsp. baking soda
- ¼ tsp. cornstarch
- ¾ cup all-purpose flour



1. Grease and flour UltraPro Round Pan. In a medium bowl, stir together apples, cinnamon, brown sugar and salt; set aside.
2. Place butter in the 2-cup/500 mL Micro Pitcher. Microwave on high power 25 seconds, or until melted. Remove from microwave, transfer to base of the Power Chef® System fitted with the paddle whisk attachment. Add sugar. Cover and pull cord until butter and sugar are well blended.
3. Remove cover and add egg, cream, yogurt, vanilla, baking soda and cornstarch. Cover and pull cord until well blended. Remove cover and add flour. Cover and pull cord until well blended. Using a spatula, transfer batter to pan.
4. Spoon apples in an even layer over the top of the batter.
5. Microwave on high power 6 minutes, 30 seconds or until cake is set. Remove from microwave; let stand 1 minute.
6. Remove cake from pan by turning cake upside down onto a cutting board or cooling rack with small grates. Let cool 10 minutes before slicing. Serve warm or at room temperature with whipped cream and a dusting of cinnamon.

Applicious Apple Crisp

- 4 apples, peeled & cored
- 1 tbsp. lemon juice
- ¼ tsp. cinnamon
- ¼ cup granulated sugar
- 2 tbsp. all-purpose flour
- ¾ cup all-purpose flour
- ¾ cup old-fashioned oats
- ¾ cup brown sugar
- ¼ tsp. Cinnamon
- ¼ tsp. coarse kosher salt
- ¾ cup nuts, chopped
- ¾ cup butter, melted



1. Preheat oven to 425° F/218° C.
2. Assemble Mandoline with circular knob set to 4 and triangular knob set to "lock".
3. Attach apple to food guider and slide down Mandoline to slice. Repeat with remaining apples until all apples have been sliced.
4. Place sliced apples in medium bowl, toss with lemon juice, seasoning blend, sugar and flour.
5. In small bowl, combine all topping ingredients and mix well.
6. Place sliced apples in UltraPro 2-Qt. Square Pan, sprinkle with topping evenly. Bake 20 minutes or until apples are cooked through and crisp is golden brown.

Baked Apples

- ¾ cup oats
- ¾ cup pecans
- ¼ cup dried cranberries
- ¼ cup flour
- ¼ cup light brown sugar
- 1 tsp. Cinnamon Blend
- 4 tbsp. butter, melted
- 6 small-medium Granny Smith apples
- ¼ cup apple juice
- ¼ cup maple syrup



1. Preheat oven to 375°F/190°C.
2. To prepare topping, place oats through butter into base of Power Chef System fitted with blade attachment. Cover and pull cord 6–8 times, until pecans are chopped and ingredients mixed. Set aside.
3. Using a Chef Series Pro Paring knife, cut off the top of each apple (about a ¼ inch slice) and reserve. Then cut out core down to about ½ inch from apple bottom. Remove thin slice from bottom of apple so it stands up.
4. Pack ¼ cup topping into apple, replace apple top. Repeat with remaining 5 apples, and arrange in Cover from Ultra Pro Lasagna Pan.
5. Combine apple juice and maple syrup. Pour into bottom of Ultra Pro Cover. 6. Bake 35–40 minutes, or until apple is fork tender. Drizzle apple juice/syrup glaze over apples and serve warm.

Baked Oatmeal

- Spray oil
- 2 cups old fashioned oats
- ½ cup packed light brown sugar
- ½ cup pecans or walnuts, chopped
- 2 tsp. cinnamon
- 1 tsp. baking powder
- ¼ tsp. salt
- 2 cups milk
- 2 eggs, lightly beaten
- 3 tbsp. butter, melted
- 2 tsp. vanilla extract



Preheat the oven to 350°F (180°C). Spray the UltraPro Lasagna pan with spray oil. Combine the oats, sugar, nuts, cinnamon, baking powder, and salt in a Thatsa bowl; mix well. In the small Bowl, whisk the milk, eggs, and vanilla. Add the milk mixture and butter to the oat mixture; stir until combined. Pour the mixture into the UltraPro Lasagna pan. Bake for 35–40 minutes or until the top is golden brown and the oat mixture is set. Cool slightly before cutting into 8 squares.

Banana Cream Brownies

- ¼ cup dry roasted peanuts, chopped, divided
- 1 pkg. (15-17 oz.) brownie mix (plus ingredients to make brownies)
- 3 medium bananas, divided
- 1 pkg. (3.4 oz.) vanilla instant pudding and pie filling
- ¼ cup cold milk
- 1 container (8 oz.) frozen whipped topping, thawed, divided (3 cups)
- Chocolate curls



1. Preheat oven to 350°F (180°C).
2. Prepare brownie mix according to package directions; stir in ½ cup of the peanuts. Pour into the UltraPro 2 Qt. Square pan. Bake according to package directions or until wooden pick inserted into center comes out clean. Cool completely.
3. Slice two of the bananas; place in single layer over brownies.
4. In a Thatsa medium bowl, combine pudding mix and milk; whisk just until mixture begins to thicken, gently fold in 2 cups of the whipped topping. Spread pudding mixture over bananas. Refrigerate 30 minutes.
5. Slice remaining banana, place over pudding mixture and sprinkle remaining peanuts.
6. To serve, cut dessert into squares; garnish with whipped topping, banana slices and chocolate curls, if desired.

Baked Ziti

- 1 cup diced fresh zucchini
- 1 small onion, diced
- 5 garlic cloves, peeled, minced
- 2 tbsp. extra virgin olive oil
- 1 tsp. coarse kosher salt
- 1 lb. ziti macaroni
- 2 cups favorite tomato sauce
- 1 lb. fresh mozzarella, cut into 1-inch pieces
- 1 bunch fresh basil, torn



1. Preheat oven to 425° F/218° C
2. On the UltraPro Lasagna Pan Cover, toss together zucchini, onion, garlic, olive oil and salt. Place pan in oven, bake 8 minutes.
3. Meanwhile using the Microwave Pasta Maker, cook ziti according to package directions.
4. Remove pan from oven, transfer vegetables and juices to the UltraPro Lasagna Pan. Stir in ziti, tomato sauce and mozzarella. Place pan in oven, bake 8 minutes or until cheese is melted and top is lightly browned.
5. Remove pan from oven, top with basil before serving.

Beef Bourguignon

- 1½ lbs. Beef
- ¼ cup flour, for dusting
- 3 tbsp. olive oil
- 1 onion, sliced
- 2 carrots, diced
- 2 oz. flat pancetta, diced
- 2 garlic cloves, crushed
- 1½ cups red wine (like Bordeaux, Burgundy, Chianti)
- 1½ cups beef stock
- 1 tbsp. tomato paste
- 3 thyme sprigs
- 1 bay leaf
- Sea salt & freshly ground black pepper
- 6 oz. button mushrooms, cut in half



1. Pre-heat oven to 325 °F. Coat beef in flour, dusting off any excess.
2. Heat 1 tablespoon of the oil in a heavy based frying pan and add a third of the beef until well seared all over. Remove beef from the pan to the base of the UltraPro Roaster, once seared. Continue with the remaining beef. Adding an additional tablespoon of oil as required.
3. Add remaining tablespoon of oil to the pan and cook the onion, carrot and pancetta over a medium heat for 3 – 4 minutes until onion is tender. Stir in garlic and cook a further minute.
4. Pour the wine into the frying pan to deglaze and heat through.
5. Pour wine and vegetable mix over the beef cubes. Add stock, tomato paste, thyme and bay leaf, toss to combine and season well. Cover with the UltraPro Cover and place in oven for 1½ hours.
6. Add mushrooms to beef and stir in well. Replace Cover and cook a further 30 minutes or until beef is tender. You can remove the Cover in the last 10 minutes of cooking to reduce the liquid slightly

Blueberry Croissant Puff

- 3 large croissants , cut up (about 5-5½ cups)
- 1 cup fresh or frozen blueberries
- 1 (8 oz.) package cream cheese, softened
- ¾ cup sugar
- 2 eggs
- 1 tsp. vanilla extract
- 1 cup milk
- ⅛ cup powdered sugar



1. Preheat oven to 350 degrees.
2. Place croissant pieces in a UltraPro Square pan. Sprinkle with blueberries.
3. Beat cream cheese, sugar, eggs and vanilla in medium bowl with electric mixer until well blended. Gradually add milk, beating well after each addition. Pour evenly over croissant pieces. Let stand 20 minutes or soak overnight.
4. Bake for 35 to 40 minutes or until set in center and golden brown. You may want to cover it with foil for the last 10 minutes if the tops are getting too browned.
5. Serve warm sprinkled with powdered sugar.

Breakfast Hash Brown Bake

- 8 eggs, beaten
- ¼ cup sweet red pepper, diced
- 2 cups frozen hash browns
- 6 breakfast sausage links, cooked, roughly chopped
- 1½ cup cheddar cheese, grated
- 2 green onions, sliced thin



1. Preheat oven to 350° F/175° C.
2. In a medium bowl, whisk together all ingredients.
3. Pour egg mixture into UltraPro 2-Qt. Square Pan.
4. Bake, uncovered, 25–30 minutes or until casserole is cooked through and egg has set.
5. Add salt and pepper to taste and serve.

Brined Turkey with Pear Stuffing

For the Turkey

- 6-lb. bone-in turkey breast
 - 1 tbsp. extra virgin olive oil
- ### For the Brine
- 6 cups water
 - ¼ cup coarse kosher salt
 - ½ cup granulated sugar
 - 2 bay leaves
 - 1 tbsp. peppercorns
 - 1 garlic clove, peeled and slightly crushed
 - ½ medium onion, quartered

For the Pear Stuffing

- 3 tbsp. unsalted butter
- 1 tbsp. granulated sugar
- 4 ripe pears, peeled, cored and cut into ½" cubes
- 1 medium onion, chopped
- 2 stalks celery, thinly sliced
- 12-oz. pkg. seasoned stuffing cubes
- 1 tsp. dried sage
- 1 tsp. coarse kosher salt
- ½ tsp. black pepper
- 2 cups chicken broth
- 2 eggs, lightly beaten



1. Place all brine ingredients in Chef Series 3-Qt. Saucepan over medium-high heat. Bring to a boil, lower heat and simmer 10 minutes. Cool completely. Place thawed turkey breast, skin side down, in UltraPro 6-Qt. Roasting Pan. Add brine and fill remaining space with ice. Cover with inverted base of UltraPro 3.5-Qt. Lasagna Pan and refrigerate overnight.
2. To prepare turkey, preheat oven to 350° F/190° C. Remove turkey and discard brine. Rinse turkey breast thoroughly with cold water and pat dry. Brush with olive oil and place, skin side up, in UltraPro 6-Qt. Roasting Pan. Roast, uncovered, 1½–2 hours, or until internal temperature reaches 155° F/69° C.
3. To prepare stuffing, in Chef Series 11" Fry Pan over medium-high heat, melt butter with sugar. Add pears and sauté until liquid evaporates and pears begin to caramelize, about 7–8 minutes. Add onions and celery and sauté until translucent, 4–5 minutes more. Set aside to cool slightly. Place stuffing cubes in large bowl and stir in sage, salt and pepper. Heat broth, add to stuffing cubes and stir until absorbed. Fold in pear mixture and eggs.
4. Transfer stuffing to inverted UltraPro Roasting Pan cover. Place in oven next to turkey during last 25 minutes of roasting time. Remove turkey from oven, tent loosely with foil and allow to rest 20 minutes before carving and serving. Remove stuffing after turkey has rested. Serve with gravy.

Buckeye Brownies

- 2 cups milk or semi-sweet chocolate chips
- ¼ cup heavy cream
- 3 tbsp. unsalted butter
- 1 tsp. vanilla extract
- 2 tbsp. brewed coffee or espresso
- ¼ tsp. coarse kosher salt
- 4 eggs
- 2 cups creamy peanut butter
- 1 cup powdered sugar
- 2 tsp. vanilla extract
- ¼ tsp. coarse kosher salt
- 1 cup milk or semi-sweet chocolate chips
- 3 tbsp. heavy cream
- 1 cup chopped peanuts



1. Preheat oven to 325° F/162° C.
2. In the ¾-Qt. Stack Cooker Casserole, stir together chocolate chips, heavy cream, butter, vanilla, coffee, and salt. Microwave 45 seconds. Remove from microwave, let stand 2 minutes; stir until smooth.
3. In the base of the Power Chef System with paddle attachment, add eggs. Cover and pull cord until well beaten. Remove cover, add 2 spoonfuls of chocolate mixture to eggs, cover and pull cord until well mixed. Add remaining chocolate mixture and pull cord until well mixed.
4. Transfer chocolate mixture to the UltraPro 2-Qt Square Pan. Place pan in oven. Bake 25 minutes or until a knife inserted in the center of the brownies comes out clean. Remove pan from oven; let stand.
5. Meanwhile, make the Buckeye toppings. In the ¾-Qt. Stack Cooker Casserole stir together peanut butter, powdered sugar, granulated sugar, vanilla, and salt. Microwave on high power 30 seconds or until soft and spreadable. Spoon mixture over brownies; using a knife spread evenly over brownies.
6. In the large 2-cup Micro Pitcher add chocolate chips and cream. Microwave 45 seconds; let stand 1 minute, stir until smooth. Pour chocolate over peanut butter, spread evenly. Sprinkle top with peanuts, gently press into chocolate.
7. Refrigerate 20 minutes to set. Cut into 16 pieces, serve chilled or at room temperature.

Broccoli Cheddar Vegetable Dip

- 1 head of broccoli
- 2 cups sour cream
- 2 cups of cheddar cheese; shredded
- 1 (1.4 oz.) package Knorr Vegetable recipe mix



1. Pre-heat oven to 425° F/218 C
2. Place broccoli in the Power Chef System with blade attachment and chop broccoli into small bite-size pieces. Remove blades.
3. Add sour cream, cheddar cheese and Knorr Vegetable recipe mix using the Silicone Spatula, mix until blended.
4. Pour mixture into the UltraPro 2-Qt. Square Pan and bake in the oven for 25 minutes.

Serve and enjoy with tortilla chips, bagel bites, vegetables or crackers.

Burp Bread

- 9 cups flour
- 1½ cup milk – scalded
- 1½ cup cold water
- ¼ cup sugar
- 2 eggs
- 1 tsp. salt
- 2 pkg. dry yeast
- 1 cup butter



1. In Thatsa Bowl place 9 cups of flour. Make well in center.
2. Place milk in the Micro Pitcher and microwave for 3 minutes to scald milk.
3. In the Mix n Stor Pitcher mix scalded milk, water, sugar, eggs, salt, and dry yeast.
4. Pour in the center of the flour in Thatsa Bowl. DO NOT MIX. Seal and burp the bowl.
5. Place in warm place until seal pops. (20—30 min.)
6. Melt 1 cup butter, pour over flour mixture then knead a little bit. Leave very sticky. Seal and burp the bowl.
7. Place in warm place until seal pops off (30 + min.) Knead and you are ready to go.
8. Place dough into Ultrapro Loaf pans.
9. Raise again until double in size.
10. Bake at 375°, 25-30 minutes.

Makes two loaves

Cajun Roast Chicken

- 6 tbsp. butter, room temperature
- 3–5-lb. whole chicken
- 1 tbsp. paprika
- 2 tsp. cayenne
- 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. Preheat oven to 425° F/218° C. Season chicken with salt and pepper to taste.
2. In a small bowl, combine seasonings with butter.
3. Rub 2 tbsp. of butter mixture over chicken skin. Rub remaining butter under the skin and inside the chicken cavity.
4. Place chicken in 3.5-Qt Lasagna pan, breast side up. Microwave on high power 17 minutes. Remove from microwave, baste chicken with pan drippings; transfer pan to oven. Bake 17 minutes or until golden brown and internal temperature registers 160° F/70° C on an instant read thermometer.
5. Remove from oven. Let stand 10 minutes before serving.

Candied Pecans

- 1 cup white sugar
- 1 tsp. ground cinnamon
- 1 tsp. salt
- 1 egg white
- 1 Tbsp. water
- 1 lb. pecans



1. Preheat oven to 250°F (120°C).
2. Mix sugar, cinnamon, and salt together in a bowl.
3. Whisk egg white and water together in a separate bowl until frothy. Toss pecans in the egg white mixture. Mix sugar mixture into pecan mixture until pecans are evenly coated. Spread coated pecans onto base of the UltraPro 3.7-Qt. Casserole Pan.
4. Bake in the preheated oven, stirring every 15 minutes, until pecans are evenly browned, 1 hour.

Carnitas Tacos with Spicy Slaw

For the Slaw

- ¼ cup sour cream
- ¼ cup mayonnaise
- 2 tbsp. hot sauce
- 2 tsp. Cilantro Mojo Seasoning
- 1 tbsp. lime juice
- 16-oz. bag coleslaw mix
- ¼ red onion, thinly sliced

For the Tacos

- 1 medium onion, quartered
- 2 jalapeno peppers, seeded
- ¼ cup cilantro
- 8-oz. can tomato sauce
- 2½ tbsp. Southwest Chipotle Seasoning, divided
- 2–2½ lb. pork tenderloins
- 16 6" flour tortillas
- 1 lime, cut into wedges



1. Preheat oven to 325° F/ 162° C
2. In medium bowl, stir together sour cream, mayonnaise, hot sauce, Cilantro Mojo Seasoning and lime juice. Add coleslaw mix and red onion, tossing well to coat.
3. Cover and refrigerate at least 1 hour or overnight.
4. To prepare tacos - In UltraPro 2.1-Qt. Casserole Pan, combine tomato sauce with onion mixture and 2 tsp. Southwest Chipotle Seasoning.
5. Season pork with remaining 2 tbsp. Southwest Chipotle Seasoning and place in casserole pan with sauce, tucking small ends under. Cover and roast 25 minutes or until internal temperature reaches 155° F/69° C.
6. Remove from oven and allow to rest, covered, 10 minutes.
7. Place tortillas on a microwave-safe plate, cover with moist paper towel and microwave on high power 45 seconds.
8. Slice pork and divide between heated tortillas, top with sauce from casserole pan, spicy slaw and garnish with lime wedge.

Carrot Cake

- ¾ cup self-rising flour
- ¾ cup brown sugar
- 1 tbsp. cinnamon
- 2 carrots, peeled & cut into 3" chunks
- ½ fresh coconut, husk removed
- ¼ cup pecans
- 2 eggs
- ¼ cup vegetable oil
- 2 tbsp. milk



1. Preheat oven to 375° F/ 190° C.
2. In Thatsa Medium Bowl, mix flour, sugar and cinnamon until evenly combined.
3. Assemble Grate Master Shredder with large grater cone, place bowl underneath. Place carrots in hopper two pieces at a time and turn handle until grated, pressing down with plunger as necessary. Repeat with remaining carrots until all are grated.
4. Repeat with coconut and pecans.
5. Place carrots, coconuts and pecans into bowl with dry ingredients, reserving ¼ cup of the coconut.
6. Make a well in the center add eggs, oil and milk. Mix until well combined.
7. Pour batter into greased Ultra Pro 2-qt. Square Pan.
8. Bake for 30–35 minutes or until toothpick inserted into center comes out clean.
9. Top with remaining coconut.

Cheesecake Swirled Brownies

- 1 Tbsp. unsalted butter, melted
- 1 (18 oz.) box brownie mix (plus ingredients per box instructions)
- 1 (8 oz.) pkg. cream cheese, softened, room temperature
- ¼ cup granulated sugar
- 1 tsp. vanilla extract
- 1 egg



1. Grease the Ultra Pro 2-Qt. Square Pan with melted butter and set aside.
2. In medium bowl, add brownie mix and ingredients per box instructions. Set aside.
3. In base of Power Chef fitted with whip attachment, place cream cheese, sugar, vanilla and egg. Replace cover and turn handle until well combined.
4. Pour ⅔ of the brownie batter in Square Pan, top with cheesecake batter in center, top with remaining ⅓ of the brownie batter.
5. Using thin spatula, swirl brownie mixture to create a decorative pattern.
6. Place in microwave and cook on high power for 5-7 minutes or until toothpick inserted in center comes out clean. If center is wet but brownie starts pulling from sides, simply remove from microwave and cover for 5 minutes to finish carryover cooking.
7. Let cool for 5 minutes before serving. Store leftovers in refrigerator.

Cheesy Pepperoni Bread

- 2 cups all-purpose flour
- 1½ tsp. baking powder
- ¼ tsp. baking soda
- ¼ tsp. coarse kosher salt
- ½ tsp. black pepper
- 1 tbsp. Italian Herb Seasoning
- ¼ cup Parmesan cheese
- 2 eggs
- 2 tbsp. extra virgin olive oil
- ¾ cup reduced-fat (2%) milk
- 1½ cups shredded mozzarella cheese
- 1 cup pepperoni slices, chopped
- ¼ cup pizza sauce, jarred



1. Preheat oven to 400° F/200° C.
2. In medium bowl, whisk together all dry ingredients including Parmesan cheese.
3. Add eggs, olive oil, milk, mozzarella and pepperoni to dry ingredients and stir well to combine.
4. Pour mixture into UltraPro 2-Qt. Square Pan, top with pizza sauce and spread evenly.
5. Bake 30 minutes. Serve warm or at room temperature. Top with additional pizza sauce and cheese, if desired.

Cheesy Potato Rounds

- 1 large russet potato sliced into ¼" rounds, about 8–10 slices
- ¼ tsp. coarse kosher salt
- 1 cup shredded cheese
- ¼ cup sour cream
- 2 tbsp. bacon bits
- 1 green onion, sliced thin



1. Preheat oven to 350° F/175° C.
2. Lay potato rounds in a single layer on UltraPro Oven Plate.
3. Sprinkle with salt and cheese.
4. Bake 10–15 minutes or until potatoes can be pierced with a fork and cheese is melted.
5. Top with sour cream, bacon and green onion. Serve warm.

Chicken Chilaquiles

- 1 medium onion, peeled and quartered
- 2 garlic cloves, peeled
- 1 (14.5 oz.) can diced fire roasted tomatoes, drained
- 3 tbsp. Southwest Chipotle Seasoning
- 1½ cups low-sodium chicken broth
- 1 (15 oz.) can pinto beans, drained
- 3 cups cooked chicken, shredded
- ½ cup cilantro leaves, chopped
- 10–12 corn tortillas
- 2 cups pepper jack cheese, shredded



1. Preheat oven to 350° F/175° C.
2. Place onion and garlic in base of Power Chef® Pro System and pull cord until roughly chopped.
3. In medium Thata Bowl, combine all ingredients (except tortillas and cheese) to create filling.
4. Cut tortillas into sixths and place a single overlapping layer on bottom of UltraPro 3½-Qt. lasagna Pan.
5. Add ½ filling and top with ½ cheese. Add another layer of tortillas, filling and cheese. Finish with remaining tortillas, reserving the last ½ cheese.
6. Cover and bake 30 minutes. Uncover, top with remaining cheese and bake an additional 15–30 minutes or until cheese begins to brown. Allow to rest 15 minutes before serving.

Chicken Enchilada Verde with Mexican Rice

- 1 lb. tomatillos, husked
 - ½ medium onion, quartered
 - 2 garlic cloves, peeled
 - 2 jalapeno peppers, seeded
 - ½ cup cilantro
 - ½ tsp. coarse kosher salt
 - ¼ tsp. black pepper
 - 1½ cups cooked chicken, shredded
 - 1 cup frozen southwestern style corn, thawed and drained
 - 1 cup Mexican blend cheese, shredded, divided
 - 2 tbsp. Southwest Chipotle Seasoning
 - 12 6" corn tortillas
- 1 medium onion, quartered
 - 1 garlic clove, peeled and halved
 - 1 (14½-oz.) can fire-roasted diced tomatoes, with liquid reserved
 - 2 cups chicken broth
 - 1 tbsp. Southwest Chipotle Seasoning
 - 1 cup long-grain white rice



1. Place tomatillos in UltraPro 2.1-Qt. Casserole Pan along with ¼ cup of water. Cover and microwave on high power 5 minutes. Drain and allow to cool slightly. Place onion, garlic, jalapeno and cilantro in base of Power Chef System fitted with the blade attachment. Replace cover and pull cord to process until finely chopped. Add tomatillos, replace cover and pull cord to process until all ingredients are finely chopped. Place mixture back in casserole pan, cover and microwave on high power 4 minutes. Season with salt and pepper. Set aside.
2. Place chicken, corn, ½ cup cheese and seasoning blend in medium bowl, stirring together using the Saucy Silicone Spatula. Set aside while preparing rice.
3. Preheat oven to 350° F/175° C. Place onion and garlic in base of Power Chef System fitted with the blade attachment. Replace cover and pull cord several times until finely chopped. Place onion mixture, tomatoes, broth and seasoning blend in UltraPro 3.5-Qt. Lasagna Pan. Microwave on high power 4 minutes. Add rice, stirring to combine. Cover and bake 25 minutes.
4. Divide filling between tortillas and roll. Spread ¼ cup salsa verde on bottom of inverted UltraPro Roasting Pan cover (or use inverted Lasagna Pan cover and place aluminum foil over rice). Place enchiladas in cover, folded seam down, and top with remaining salsa verde. Sprinkle remaining cheese on top. Remove cover from rice and place inverted cover containing enchiladas on top. Bake, together, an additional 15 minutes or until heated through.

Chocolate Bread Pudding

- 1 loaf soft egg bread or cinnamon swirl bread
 - 4 eggs
 - 4 cups 2% milk
 - ¼ cup light brown sugar
 - 1 tsp. Cinnamon-Vanilla Seasoning
 - ¼ tsp. coarse kosher salt
 - 1 cup semi-sweet chocolate chips
- ¼ cup Chocolate Dessert Blend
 - ½ cup heavy cream
 - ¼ tsp. ground cinnamon
 - 1 tbsp. light brown sugar



1. Preheat oven to 350° F/175° C.
2. Cut loaf into 1" cubes and place in greased UltraPro 3.7Qt. Casserole Pan,
3. In medium bowl, whisk eggs, sugar, milk, seasoning blend and salt until combined. Pour mixture over bread and sprinkle chocolate chips over top. Press bread and chocolate chips into bread mixture to disperse chips and help bread soak up milk mixture. Let rest for 20 minutes before baking for 60-70 minutes.
4. Place chocolate dessert blend, heavy cream, cinnamon-vanilla seasoning and brown sugar in 2-cup Micro Pitcher. Microwave on high power 1 minute. Stir and microwave an additional 30-45 seconds. Stir well. Sauce will thicken as it cools.
5. Serve warm with a drizzle of Chocolate Syrup.



Chocolate Cake with Chambord Chocolate Sauce and Raspberries

- | | |
|-------------------------------|-------------------------------|
| 1 cup all-purpose flour | ¼ cup Chocolate Dessert Blend |
| ¼ cup brown sugar | 1 tbsp. brown sugar |
| ¼ cup Chocolate Dessert Blend | ½ cup heavy cream |
| ¼ tsp. baking powder | 1 tbsp. Chambord |
| ¼ tsp. baking soda | |
| ¼ tsp. salt | |
| 1 large egg | |
| 2 tbsp. canola oil | |
| ¼ cup buttermilk | |
| ¼ tsp. vanilla | |
| ¼ cup boiling water | |
| 4 tbsp. mini chocolate chips | |
| 2 cups fresh raspberries | |



1. Preheat oven to 350°F/176°C.
2. Spray UltraPro 2-cup mini with cooking spray and set aside.
3. Combine eggs, milk, oil and vanilla in base of Power Chef. Add flour through salt. Turn handle to mix until smooth. Add boiling water, mix until smooth.
4. Divide mixture between two Ultra Pro minis. Sprinkle 2 tbsp. mini chocolate chips on top of each.
5. Bake 30-35 minutes or until a toothpick inserted into center comes out clean. Cool 10 minutes, remove to rack and cool completely.
6. Place all ingredients in 2 cup Micro Pitcher. Microwave on high power one minute; stir; microwave an additional 30-45 seconds and stir well. Sauce thickens as it cools.
7. Slice each cake into 4 slices, place on a platter, garnish with Chambord Chocolate sauce and fresh raspberries.



Chocolate Croissant Pudding

- | | |
|-------------------------------|--------------------|
| 1½ thickened cream | <i>To serve</i> |
| 1½ milk | Powdered sugar |
| 8 oz. dark chocolate, chopped | Cream or ice cream |
| 4 extra large egg yolks | |
| ¼ cup granulated sugar | |
| Sea salt flakes | |
| 8 croissants, cut in half | |



1. Preheat the oven to 375°F/190°C.
2. Add cream, milk and chocolate to Stack Cooker Casserole. Microwave at 600 watts for 3 minutes.
3. Stir until smooth. If needed, return to microwave at 20 second intervals until chocolate has melted.
4. Set aside to cool slightly.
5. In a mixing bowl, combine the egg yolks, sugar and a pinch of sea salt flakes. Whisk to combine. Add cooled chocolate mixture and mix together until smooth. Dip each croissant half in the chocolate mixture and arrange in the UltraPro 2L Square base. Pour over any remaining mixture.
6. Cover and microwave at 900 watts for 6 minutes. Remove cover and transfer into the oven for 12 minutes.
7. Sprinkle with powdered sugar if desired and serve with cream or ice cream.



Chocolate Éclair Cake

- 2 (3.5 oz.) packages instant vanilla pudding mix
- 1 (8 oz.) container frozen whipped topping, thawed
- 3 cups milk
- 1 (16 oz.) package graham cracker squares
- 1 (16 oz.) package prepared chocolate frosting



1. In a medium bowl, thoroughly blend the pudding mix, whipped topping, and milk.
2. Arrange a single layer of graham cracker squares in the bottom of a 3.5 qt Ultrapro Lasagna Pan. Evenly spread half of the pudding mixture over the crackers. Top with another layer of crackers and the remaining pudding mixture. Top with a final layer of graham crackers.
3. Spread the frosting over the whole cake up to the edges of the pan. Cover, and chill at least 4 hours before serving.



Cinnamon Streusel Coffee Cake

- | | |
|---------------------------------------|--------------------------------|
| 1½ cups all-purpose baking mix | <i>Streusel</i> |
| 2 Tbsp. butter or margarine, softened | ¼ cup packed light brown sugar |
| ¼ cup sugar (125 mL) | ½ cup chopped nuts |
| 1 tsp. vanilla extract | 2 tsp. ground cinnamon |
| ¾ cup dairy sour cream | |
| 1 large egg | |



1. Heat oven to 350° F /180° C. Grease and flour 9" Round UltraPro Pan.
2. Whisk together baking mix, sugar, sour cream, butter, vanilla and egg in a medium bowl. Spread batter in prepared 9" Round UltraPro Pan.
3. In a small bowl, mix streusel ingredients together until crumbly. Using half the cinnamon streusel mixture, sprinkle over cake batter, swirl into batter using a Silicone Spatula.
4. Sprinkle remaining streusel over batter.
5. Bake 20-25 minutes or until golden brown. Cool 10 minutes.

Classic Apple Cobbler

6 cups granny smith apples, peeled and sliced
2 tbsp. lemon juice
¼ cup dark brown sugar
2 tbsp. all-purpose flour
½ tsp. coarse kosher salt
½ tbsp. cinnamon

4 tbsp. unsalted butter, melted
1 cup self-rising flour
1 cup granulated sugar
1 tsp. coarse kosher salt
2 eggs
1 tsp. cinnamon



1. Preheat oven to 375° F/190° C.
2. In medium bowl, toss sliced apples with lemon to keep from browning; add brown sugar, flour, salt and seasoning blend and toss to coat.
3. Pour apple mixture into buttered UltraPro 1.6-Qt. Round Pan; set aside.
4. In small bowl, combine topping ingredients and mix thoroughly until combined; spoon mixture over apples.
5. Bake 35–45 minutes until topping is golden brown. Serve with vanilla ice cream.

Classic Roast Chicken

3–5-lb. whole chicken
6 tbsp. butter, room temperature
1 tbsp. paprika
1 tsp. coarse kosher salt
1 tsp. black pepper
1 tsp. onion powder



1. Preheat oven to 425° F/218° C. Season chicken with salt and pepper to taste.
2. In a small bowl, combine seasonings with butter.
3. Rub 2 tbsp. of butter mixture over chicken skin. Rub remaining butter under the skin and inside the chicken cavity.
4. Place chicken in 3.5-Qt Lasagna pan, breast side up. Microwave on high power 17 minutes. Remove from microwave, baste chicken with pan drippings; transfer pan to oven. Bake 17 minutes or until golden brown and internal temperature registers 160° F/70° C on an instant read thermometer.
5. Remove from oven. Let stand 10 minutes before serving.

Classic Roast Turkey

10–12 lb. turkey
¼ cup extra virgin olive oil
1 tbsp. coarse kosher salt
½ tbsp. black pepper



1. Preheat oven to 350° F/175° C.
2. Place turkey in base of UltraPro Roasting Pan. Brush bird with olive oil and season liberally with salt, pepper and any other desired dried spices.
3. Place in oven and bake 2–2 ½ hours or until turkey reaches an internal temperature of 165° F/75° C and juices run clear.
4. Let rest 15 minutes before slicing.

Note: If desired sprinkle with dried rosemary, oregano and/or thyme.

Country Breakfast Casserole

¼ cup green onions with tops, chopped
¼ cup red bell pepper, chopped
¼ cup chopped onion
3 cups frozen Southern-style hash brown potatoes
4 slices bacon, partially cooked, cut up
3 tbsp. bacon drippings
4 eggs
Salt and ground black pepper to taste
¼ cup shredded Colby and Monterey Jack cheese blend



1. Preheat oven to 450°F.
2. Chop onions and bell pepper using Quick Chef Pro System; place in UltraPro Square pan. Add potatoes, bacon and oil; mix well and spread evenly over bottom of pan.
3. Bake 20 minutes, stirring potato mixture after 10 minutes.
4. Reduce oven temperature to 325°F.
5. Remove UltraPro pan from oven and make 4 impressions in potato mixture with back of a Spoon. Break an egg into each impression. Sprinkle with salt and black pepper. Return to oven; continue baking 15 minutes or until eggs are set.
6. Remove from oven. Sprinkle cheese evenly over eggs.

Cowboy Cups

- 1 lb. ground chuck
- ½ tsp. kosher salt
- 3 small to medium red new potatoes, cut into quarters
- ½ yellow onion, peeled, cut into quarters
- Favorite BBQ sauce for garnish



1. Preheat oven to 425° F/218° C.
2. Place ground beef and salt in Thatsa Medium Bowl, set aside.
3. In the base of the Power Chef® System, fitted with blade attachment, combine potato and onion. Cover and pull cord until potato and onion is well minced.
4. Transfer potato mixture to bowl with ground beef; stir with fork until well combined. Divide equally between four Ultra Pro 2-cup/500 mL Minis. Do not press beef into pan, mixture should remain loose.
5. Microwave on high power 4 minutes. Transfer to oven. Bake 4–6 minutes or until beef is cooked through. Remove from oven, top with favorite BBQ sauce.

Cranberry Nut Brie

- ¼ small onion, quartered
- 1 tbsp. unsalted butter
- ¼ cup apricot preserves
- ¼ cup orange juice
- ¼ cup dried cranberries
- ¼ cup mixed nuts, cashews and pistachios
- 1 (13.2-oz.) wheel Brie cheese



1. Add onion to base of Chop 'N Prep Chef; replace cover and pull cord 3–4 times to chop.
2. In 2-cup Micro Pitcher, combine butter, onion, preserves and orange juice. Microwave with 1-cup Micro Pitcher inverted on top to cover for 2 minutes, stirring halfway through.
3. Stir cranberries and nuts into warm preserve mixture.
4. Using knife, remove rind from top of Brie and place on UltraPro Oven Plate. Spread cranberry nut mixture on Brie.
5. To serve, microwave on high power 45 seconds–1 minute or heat in a 350° F/175° oven 10–12 minutes or until Brie is soft in the center.
6. Serve with crusty bread and assorted crackers

Creamy Chicken & Broccoli

- 1 head broccoli, chopped
- 3-4 chicken breasts, cubed
- 1 cup sour cream
- 1 can cream of broccoli soup
- 1 can cream of chicken soup
- ¼ cup milk
- 1-2 tsp. curry, to taste



1. Preheat oven to 375° F/175° C.
2. In a medium bowl, mix together sour cream, soups, milk and curry, stir to mix well.
3. Add chicken and broccoli to soup mixture, stir and pour into the UltraPro Casserole pan.
4. Bake for 35 minutes.
5. Serve on rice or pasta.

Creamy Polenta with Vegetables

- 3 cups water
- 1 cup polenta (yellow corn grits)
- 1 tsp. coarse kosher salt, divided
- ½ lb. asparagus, trimmed
- 1 cup cherry tomatoes, halved
- 1 tbsp. extra virgin olive oil
- ¼ tsp. black pepper
- ¼ cup Parmesan cheese



1. Preheat oven to 375° F/190° C.
2. Combine water, polenta and ½ tsp. salt in UltraPro 3.5-Qt. Lasagna Pan.
3. Invert Lasagna Pan cover and place asparagus and cherry tomato halves on top.
4. Drizzle vegetables with olive oil and sprinkle with black pepper and remaining salt. Place inverted cover over base and bake together 25 minutes.
5. Remove from oven, stir Parmesan into polenta, and serve with vegetables.



TUPPERWARE



Creamy Spring Casserole

¼ cup salted butter
 ¼ cup all-purpose flour
 2 tsp. dry mustard
 ¼ tsp. table salt
 ¼ tsp. black pepper
 ¼ tsp. cayenne pepper
 1½ cups milk
 1 (15 oz.) jar alfredo sauce
 16-oz. Swiss cheese, shredded
 ¾ cup Parmesan cheese, shredded
 16-oz. pkg. farfalle (bow-tie pasta),
 cooked 2 cups cubed boneless ham
 1½ cups frozen baby sweet peas, thawed

Topping
 1 cup sea salt & pepper croutons
 ¾ cup Parmesan cheese,
 shredded
 1 tbsp. butter, melted

1. Preheat oven to 350°F.
2. Melt butter in a Chef Series Saucepan over medium. Gradually whisk in flour until smooth; cook, whisking constantly, 2 minutes. Whisk in dry mustard, salt, black pepper, and cayenne pepper. Gradually whisk in milk; whisking constantly, until thickened, 8 to 10 minutes, add alfredo sauce.
3. Whisk in ¾ of the Swiss cheese and ¾ cup Parmesan cheese. Remove from heat.
4. Stir in pasta, ham, and peas into the sauce.
5. Pour pasta into a lightly greased 3.5 qt. UltraPro Casserole pan, pour sauce over the pasta, toss pasta with sauce.
6. Sprinkle remaining swiss cheese on top of pasta.
7. In the base of the Power Chef System with the bade attachment, add croutons and Parmesan, place cover on and pull cord until finely chopped, add butter and mix.
8. Sprinkle bread crumbs over pasta mixture.
9. Bake for 30 minutes. Let stand 10 minutes before serving.



TUPPERWARE



Creamy Sun-Dried Tomato and Sausage Penne

½ lb. penne pasta
 1 (8.5-oz.) jar sun-dried tomatoes, with oil reserved
 ½ lb. Italian Sausage, casings removed
 2 garlic cloves, peeled and minced
 1 medium yellow onion, chopped
 1 large yellow pepper, chopped
 1 large red pepper, chopped
 1 tbsp. Italian Herb Seasoning
 1 tsp. coarse kosher salt
 1 (12-oz.) can evaporated milk
 ¼ cup heavy cream
 1 tbsp. cornstarch
 ½ cup water
 1 cup mozzarella cheese, shredded

8 baguette slices, ¼" thick
 2 tbsp. tomato oil (reserved from jar)
 ¼ tsp. Italian Herb Seasoning
 2 tbsp. Parmesan cheese, grated

1. Preheat oven to 350° F/175° C.
2. Prepare pasta according to package directions using the Microwave Pasta Maker; set aside.
3. Place 1 tbsp. of reserved tomato oil in fry pan over medium heat; cook Italian sausage until browned and cooked through. Remove from fry pan and set aside.
4. In same fry pan, heat additional 1 tbsp. reserved tomato oil over medium heat and sauté tomatoes, garlic, onions, peppers, seasoning blend and salt 2–3 minutes.
5. Add milk and cream to fry pan.
6. In small bowl, whisk cornstarch into water until dissolved, add to fry pan and bring sauce to a low simmer.
7. Stir Italian sausage into sauce in fry pan.
8. Combine pasta and sauce in UltraPro 3.7-Qt. Casserole Pan and stir.
9. Top with mozzarella cheese and bake 15–20 minutes until cheese is melted and casserole is warmed through.
10. Place baguette slices into inverted UltraPro Casserole Pan cover.
11. Using a pastry brush, brush tomato oil onto top side of baguette slices.
12. Combine seasoning blend and Parmesan cheese and sprinkle on slices.
13. Bake 12–15 minutes or until crispy.



TUPPERWARE



Deep Dish Apple Pie

7 large Granny Smith apples, cored and peeled
 6 tbsp. butter, chilled, cut into pieces
 5 tbsp. all-purpose flour
 1½ tsp. ground cinnamon
 1 cup granulated sugar
 ¼ tsp. coarse kosher salt

2 cups all-purpose flour
 ¼ cup brown sugar
 ¼ cup granulated sugar
 ¼ teaspoon coarse kosher salt
 ¼ teaspoon cinnamon
 2 sticks butter, chilled, cut into pieces

1. Preheat oven to 350° F/175° C. Cut apples into ½" pieces.
2. In the UltraPro 2-Qt. Casserole Pan mix together apples, butter, flour, cinnamon, sugar, and salt until well combined. Microwave on high power 8 minutes.
3. Meanwhile, make the topping. In a medium bowl, stir together flour, brown sugar, granulated sugar, salt, and cinnamon. Cut in butter pieces with a pastry blender, or rub butter and flour mixture between fingers until coarse crumbs form; set aside.
4. Remove pan from microwave. Sprinkle topping evenly over top of apples. Place pan in oven. Bake 12 minutes, or until topping is golden brown and filling is bubbly. Remove from oven; let stand 10 minutes before serving.
5. Serve warm, or at room temperature. Refrigerate, covered, up to three days.



TUPPERWARE



Easy Chocolate Fudge

2 cups chocolate chips
 1 (14-oz.) can sweetened condensed milk
 1 tsp. vanilla extract
 1 cup chopped walnuts (optional)

1. Combine chocolate chips and sweetened condensed milk in TupperWare Stack Cooker 1¼-Qt. Casserole and microwave on high power 2½–3½ minutes, stopping to stir halfway through.
2. Stir in vanilla.
3. Line UltraPro 2-Qt. Square Pan with parchment paper. Pour mixture into pan and refrigerate until set, 1–2 hours.
4. Remove from pan before cutting.
5. Store in a sealed Tupperware container.

Easy Weeknight Baked Ziti

- 1 cup diced fresh zucchini
- 1 small onion, diced
- 5 garlic cloves, peeled, minced
- 2 tbsp. extra virgin olive oil
- 1 tsp. coarse kosher salt
- 1 lb. ziti macaroni
- 2 cups favorite tomato sauce
- 1 lb. fresh mozzarella, cut into 1-inch pieces
- 1 bunch fresh basil, torn



1. Preheat oven to 425° F/218° C
2. On the UltraPro Lasagna Pan Cover, toss together zucchini, onion, garlic, olive oil and salt. Place pan in oven, bake 8 minutes.
3. Meanwhile using the Microwave Pasta Maker, cook ziti according to package directions.
4. Remove pan from oven, transfer vegetables and juices to the UltraPro Lasagna Pan. Stir in ziti, tomato sauce and mozzarella. Place pan in oven, bake 8 minutes or until cheese is melted and top is lightly browned.
5. Remove pan from oven, top with basil before serving.

Eggplant Lasagna

- 3 eggplants, sliced lengthwise ¼' thick
- 4 tsp olive oil , divided
- 3 pinches of salt
- ½ carrot
- ½ celery stalk , cut into large chunks
- 1 shallot, cut into large chunks
- 1 clove of garlic
- 1 (18 oz.) can diced tomatoes
- 1 tsp. sugar
- Pinch of fresh cracked black pepper
- 10 basil leaves, chiffonade (roll up and slice thinly)
- 1 (4 oz.) ball of mozzarella
- 2 oz. grated parmesan cheese



1. Preheat oven to 375° F/190° C
2. Brush 1 tsp. olive oil on the UltraPro Lasagna Pan Cover and Base, line a single layer of eggplant in both Cover & Base (see picture above), sprinkle with salt. Place pan in oven, bake 20 minutes.
3. In the base of the Power Chef System with the blade attachment, add carrot, celery, shallot and garlic, place cover on and pull cord until diced.
4. Pour diced vegetable into the 1 quart Micro Pitcher, add remaining olive oil, microwave at 50% for 3 minutes, open Micro Pitcher, add sugar, tomatoes, pinch of salt & pepper and two chiffonade basil leaves, recover, microwave at 50% for 8 minutes.
5. Pour small amount of tomato sauce in the UltraPro Lasagna Pan, add a layer off eggplant (see above picture), topped with two chiffonade basil leaves. Repeat layers.
6. Add layer of mozzarella, top with parmesan cheese.
7. Place UltraPro Lasagna Cover on and bake for 20 minutes.



Flan de Queso

- 1 cup sugar
- 2 pkgs. (8oz. each) cream cheese, at room temperature
- 6 eggs
- 1 (14 oz.) can sweetened and condensed milk
- 1 (12 oz.) can evaporated milk



1. Heat oven to 350°F. In small saucepan over medium high heat, add sugar and ½ cup water. Bring water to boil, stirring constantly until sugar dissolves. Continue to cook sugar mixture, without stirring, until deep golden brown and caramelized, about 15 minutes. Carefully pour caramel into the 1.75 Qt. UltraPro Loaf pan, quickly swirling to evenly coat bottom before caramel hardens; set aside
2. In medium mixing bowl, using hand blender or whisk, beat together cream cheese and eggs until smooth. Whisk in condensed milk and evaporated milk until smooth and combined. Pour cream cheese mixture into loaf pan with caramel; cover tightly with foil. Place 1.75 Qt. UltraPro Loaf in larger, 3.75 Qt. lasagna UltraPro pan. Pour enough hot (not boiling) water into 3.75 Qt. Lasagna UltraPro pan, until water comes halfway up sides of loaf pan.
3. Transfer pan to oven. Bake until flan is set (thin knife inserted into center will come out clean), 40-45 minutes. Remove loaf pan; discard foil. Let sit until cool. Transfer loaf pan to refrigerator until chilled, at least 2 hours. To unmold, run thin knife around edges of flan. Invert onto serving plate.

Flourless Brownies

- 1 cup heavy cream
- 2 cups semi-sweet chocolate chips
- 4 whole eggs, lightly beaten
- 1 tbsp. vanilla extract
- 1 tbsp. butter



1. Preheat oven to 275° F/135° C.
2. In the 2-cup MicroPitcher add cream and microwave on high power 1 minute 30 seconds.
3. Transfer to medium bowl, stir in chocolate chips until melted.
4. Add eggs and vanilla, stir until well combined.
5. Grease the bottom and sides of the of the UltraPro 2-cup Minis with butter. Pour chocolate mixture into pan. Transfer pan to oven.
6. Bake 20-25 minutes, or until brownies are set but still fudge-like. *

* Increase bake time by 6 to 8 minutes if you prefer a more cake-like brownie.

French Toast Casserole

2 tbsp. butter, softened
8 eggs
2 cups whole milk
½ cup heavy cream
1 tsp. Cinnamon
1 loaf bread (white, Italian, French, potato)
4 oz. cream cheese

½ cup all-purpose flour
¼ cup brown sugar
1 tsp. cinnamon
1 stick cold, unsalted butter
4 pieces bacon



1. Preheat oven to 350° F/175° C.
2. Coat UltraPro 3.5-Qt. Lasagna Pan with softened butter.
3. In a medium bowl, whisk together eggs, milk, cream and Cinnamon-Vanilla. Cut bread into 1" cubes and place half into bottom of Lasagna Pan. Cut cream cheese into small chunks and sprinkle over cut bread in Lasagna Pan. Pour half of the egg mixture over bread in Lasagna Pan. Top with remaining bread pieces and pour remainder of egg mixture over the top.
4. To create topping, in a medium bowl, mix together flour, sugar and Cinnamon-Vanilla. Cut cold butter into small pieces and add to flour mixture. Mix until butter has been broken into small, pebble-sized pieces coated in the flour mixture and sprinkle over top of casserole. Bake, uncovered, 50–60 minutes until casserole has cooked through.
5. Place 4 pieces bacon on UltraPro Oven Plate.
6. Cover and microwave on high power 2–4 minutes, depending on thickness of bacon and desired crunchiness.

(in a 1200W microwave, 4 regular cut: 2:30 seconds or 4 thick cut: 3:30 seconds)

Ham & Swiss Quiche

1½ cups diced cooked ham
1 cup shredded Swiss cheese
¼ cup chopped onion
¾ cup all-purpose baking mix
1½ cups milk
3 eggs Salt and pepper, to taste



1. Heat oven to 400° F /200° C.
2. Sprinkle ham, cheese and onions evenly over bottom of 9" UltraPro Round Pan.
3. Whisk together baking mix, milk, eggs and salt and pepper until well blended. Pour mixture gently over ham, cheese and onions.
4. Bake 35 to 40 minutes or until toothpick inserted into center comes out clean. Cool 15 minutes.

Fruit Kabobs

4 fresh peach slices
4 fresh pineapple chunks
12 strawberries
½ cup chocolate chips
4 6" skewers



1. Preheat oven to 350° F/175° C.
2. Assemble kabobs by rotating fruit onto each kabob.
3. Place kabobs on UltraPro Oven Plate and bake 10 minutes or until fruit is slightly warm.
4. Melt chocolate by microwaving in 1-Qt. Micro Pitcher at 50% power 1–2 minutes.
5. Remove from oven and drizzle kabobs with melted chocolate. 6. Serve warm.

Handcrafted Beer Bread

¼ tbsp. unsalted butter, room temperature
3 cups self-rising flour
¼ cup granulated sugar
12 oz. beer
2 tbsp. unsalted butter, melted



1. Preheat oven to 375° F/190° C.
2. Coat UltraPro 2-Qt. Square Pan with butter and set aside.
3. Sift flour and sugar and place in medium bowl. Make a well in center of flour mixture and pour beer into well. Mix thoroughly using the Saucy Silicone Spatula.
4. Pour batter into square pan and bake 45 minutes. Brush bread with melted butter and bake an additional 10 minutes until golden brown or until a toothpick comes out clean when inserted into loaf.
5. Cool pan on a wire rack 10 minutes. Turn bread onto rack and cool completely.

Holiday Swirl Fudge

- 1 (12 oz.) bag white vanilla baking chips (2 cups)
- 1 (16 oz.) container vanilla frosting
- green and red gel food colors



Homemade Strawberry Shortcake

- 1½ cups biscuit mix
- ½ cup granulated sugar
- ¼ cup reduced-fat (2%) milk
- ½ stick + ¼ tsp. unsalted butter, softened
- 1 tsp. vanilla extract
- 1 egg
- 1½ cups heavy whipping cream
- 2 tbsp. granulated sugar
- 1 tsp. vanilla extract
- 1 lb. whole strawberries, hulled

1. Line UltraPro 2-Qt. Square Pan with foil, leaving foil overhanging at 2 opposite sides of pan; spray foil with cooking spray.
2. In Microwave Stack Cooker 1¼ qt. Casserole, microwave white chips uncovered on High 1 minute. Spoon frosting over chips. Microwave on High 30 seconds; stir. If necessary, continue to microwave in 15-second increments until mixture can be stirred smooth.
3. Place ¾ cup fudge mixture into each of 2 small bowls, leaving remaining untinted fudge mixture in bowl.
4. Tint 1 bowl green and 1 bowl red by stirring in each food color to desired color.
5. Drop heaping tablespoons of green, red and white fudge mixture in bottom of pan to create random pattern. Pull table knife through layers for marbled design. Refrigerate uncovered until set, about 1 hour. See picture above.
6. Remove from pan by lifting foil; peel foil away. Cut into 8 rows by 8 rows. Store covered in refrigerator.

1. If baking, preheat oven to 350° F/175° C.
2. In medium bowl, stir together biscuit mix, sugar, milk, ½ stick butter, vanilla and egg.
3. Use remaining butter to grease base of UltraPro 2-Qt. Square Pan and add batter to pan.
4. Bake 25 minutes OR microwave at 70% power 8 minutes.
5. Combine heavy cream, sugar and vanilla in base of Power Chef System, cover with Whip Accessory and turn handle until stiff peaks form.
6. Use Slice 'N Wedge to slice or wedge strawberries.
7. Serve cake topped with whipped cream and strawberries.

Home Style Macaroni & Cheese

- 8 oz. macaroni noodles
- ½ stick unsalted butter
- ½ cup all-purpose flour
- 2 cups reduced-fat (2%) milk
- ½ tsp. coarse kosher salt
- 10 oz. cheddar cheese, shredded



Ice Cream Sandwich Cake

- 1 cup salted caramel chocolate sauce
- 6 Tbsp. chocolate covered toffee bits
- ½ cup Candied Pecans*
- 8 ice cream sandwiches
- 1 cup ice cream, slightly softened
- 2 cups whipped topping
- Salted Caramel Chocolate Sauce*
- 1 (13.4 oz) can Dulce de Leche
- 2 Tbsp. Chocolate Dessert Seasoning Blend*
- 2 Tbsp. unsalted butter
- ¼ tsp. coarse kosher salt

1. Preheat oven to 400° F/190° C .
2. Pour noodles into Microwave Pasta Maker and add 4 cups water. Microwave on high power 10 minutes. Drain and add to medium bowl.
3. Meanwhile, melt butter in pan over medium heat. Whisk in flour.
4. Pour milk and salt into butter flour mixture and bring to a boil, stirring constantly. Mixture will thicken once it boils.
5. Add cheese and whisk until melted.
6. Pour cheese sauce over noodles and stir to combine.
7. Pour into UltraPro 2-Qt. Square Pan and place uncovered in oven for 30 minutes or until mixture is hot and bubbly.

1. Line UltraPro 2.1 Qt Loaf Pan with plastic wrap.
2. In the 2 cup Micro Pitcher make chocolate caramel sauce and pour ½ cup into bottom of UltraPro pan, sprinkle 2 Tbsp of toffee bits and ¼ cup candied pecans.
3. Gently press 4 ice cream sandwiches onto caramel mixture, trimming two sandwiches to fit the pan.
4. Repeat layer, pour ½ cup into bottom of UltraPro pan, sprinkle 2 Tbsp of toffee bits and ¼ cup candied pecans.
5. Evenly press ice cream into loaf pan, covering the caramel mixture, sprinkle with remaining toffee bits, and pecans.
6. Pour remaining caramel sauce evenly over toffee and nuts.
7. Gently press ice cream sandwiches into the loaf pan, trimming two sandwiches to fit the pan.
8. Cover and place in the freezer, until cake has frozen completely, at least two hours or overnight.
9. When ready to serve remove cake from loaf pan. Remove plastic wrap.
10. Cover sides and top with whipped cream, slice to serve.

* see Candied Pecans Recipe Card

Impossible Quiche

- 4 eggs
- 1 ½ cups milk
- 1 teaspoon mustard
- Salt and pepper to taste
- 1 teaspoon mixed fresh herbs
- 3 slices bacon cooked, chopped
- 1 medium onion, chopped
- 1 cup of grated cheese
- ¼ cup self rising flour



1. Preheat oven to 375° F/180° C .
2. Crack eggs, milk, mustard, salt, pepper and herbs into a Quick Shake Container place lid on and shake until well blended.
3. In a medium mixing bowl, add onion, bacon, cheese and flour, stir, add contents from the Quick Shake Container, stir to mix.
4. Pour into an UltraPro 9" Round Pan and bake for 30-35 minutes.

Can also be microwave @60% for 12 minutes.

Lasagna Rolls

- 1 package lasagna noodles
- 3 cups ricotta cheese
- 1 cup Parmesan cheese
- 2 tsp. Italian Herb Seasoning
- ½ tsp. coarse kosher salt
- 1 egg
- 3 cups marinara sauce, divided
- 2 cups mozzarella, divided



1. Cook lasagna noodles according to package directions.
2. Preheat oven to 350° F/175° C.
3. Meanwhile in a medium bowl, whisk together ricotta, Parmesan, Italian Seasoning Blend, salt and egg until combined.
4. Once noodles are cooked, drain and run under cold water to cool off. Lay noodles flat and cut them in half.
5. Spread approximately 2 tbsp. of ricotta mixture onto each cut lasagna noodle. Roll up and press seam side down into UltraPro 3.5-Qt. lasagna pan. Lasagna pan base fits approximately 15 rolls. Once base is full 15 more will fit on the inverted cover.
6. After all are rolled in UltraPro, spread 1½ cups of marinara sauce over each set of rolls. Then sprinkle each with a cup of mozzarella cheese.
7. Bake 15–20 minutes or until rolls are heated through.

Lemon & Fennel Steamed Fish

- ¼ lemon, sliced
- ½ small fennel, thinly sliced
- 2 medium or 4 small fish fillets (such as barramundi, snapper or haddock)
- ½ cup cherry tomatoes, cut in half
- 2 tbsp. fresh parsley, roughly chopped
- 1 tsp capers
- ¼ cup white wine
- 2 tbsp. olive oil or butter
- Salt and pepper



1. Preheat oven to 350°F/180°C.
2. Place half of the lemon slices and fennel onto the UltraPro 2 qt. casserole base, before layering with the fish fillets.
3. Layer remaining lemon slices and fennel, along with the cherry tomatoes, parsley and capers on top of the fish.
4. Drizzle with white wine and olive oil or butter. Season generously with salt and pepper.
5. Cover with UltraPro 2 qt. casserole cover, place into the oven and bake for 25-30 minutes. Remove from oven.
6. Serve fish fillets with a side of salad.

Lemon Curry Roast Chicken

- 3–5-lb. whole chicken
- 6 tbsp. butter, room temperature
- 1 tbsp. lemon pepper seasoning
- 1 tbsp. curry powder



1. Preheat oven to 425° F/218° C. Season chicken with salt and pepper to taste.
2. In a small bowl, combine seasonings with butter.
3. Rub 2 tbsp. of butter mixture over chicken skin. Rub remaining butter under the skin and inside the chicken cavity.
4. Place chicken in 3.5-Qt Lasagna pan, breast side up. Microwave on high power 17 minutes. Remove from microwave, baste chicken with pan drippings; transfer pan to oven. Bake 17 minutes or until golden brown and internal temperature registers 160° F/70° C on an instant read thermometer.
5. Remove from oven. Let stand 10 minutes before serving.

Lemon Garlic Roast Chicken, Brussel Sprouts and Parmesan Potatoes

3 lb. whole chicken
1 lemon, quartered
1 whole garlic bulb, peeled
2 tbsp. salted butter, melted
Salt Pepper

Parmesan Potatoes
4 medium golden potatoes, sliced into quarters
1 tbsp. extra virgin olive oil
2 garlic cloves, minced
Salt and pepper, to taste
¼ cup Parmesan cheese, shredded

Brussel Sprouts
1½ lb. Brussels sprouts, ends removed and sliced in half
1 tbsp. extra virgin olive oil
1 tbsp. balsamic vinegar
Salt and pepper, to taste
4 slices thick-cut bacon, diced



TUPPERWARE



1. Preheated oven at 425° F/218° C.
2. Place chicken into the base of the UltraPro 3.7-Qt. Casserole Pan. Stuff the chicken with the garlic and lemon. Brush with butter and season with salt and pepper. Stack Inverted UltraPro 3.7-Qt. Cover over chicken.
3. Place all of the ingredients for the potatoes into the UltraPro 3.7-Qt. Cover (except the Parmesan cheese), toss until coated.
4. Microwave on high power 20 minutes, stopping halfway to stir the potatoes and baste the chicken.
5. While chicken is cooking, place Brussels sprouts in the UltraPro 2-Qt. Casserole pan, drizzle with oil and vinegar, season with salt and pepper, and top with bacon.
6. When everything is done in the microwave, place all three containers into the oven and roast 30–35 minutes, or until chicken reaches an internal temperature of 165° F/75° C and bacon is cooked.
7. After 15 minutes in the oven, stir both dishes and baste the chicken again. Sprinkle Parmesan over the potatoes and serve.

Lemon, Rosemary & Thyme Roasted Chicken

1 family sized whole chicken
1 onion, cut into quarters
1 onion, thinly sliced
1 lemon, zested and thinly sliced
2 cloves garlic, crushed
¼ cup olive oil
4 sprigs thyme
4 sprigs rosemary
Salt and pepper



TUPPERWARE



1. Preheat oven to 350° F/180° C.
2. Wash and prepare chicken place onion quarters and place pieces into chicken's cavity.
3. Place sliced, onions in base of UltraPro 3.5-Qt Casserole pan, topped with sliced lemons, place chicken on top.
4. In a small bowl, mix garlic and olive oil, drizzle over chicken.
5. Roughly chop rosemary and thyme and sprinkle over chicken.
6. Season chicken with salt and pepper to taste.
7. Cover chicken with UltraPro Casserole cover and bake for 1 hour or until golden and tender, removing Cover in the final 10 minutes of cooking.

Loaded Vegetable Tart

2 shallots, finely sliced
1 leek, finely sliced
4 green onions, finely sliced
1 tbsp. coconut or olive oil
1 small zucchini, ribboned
6 eggs
¼ cup grated parmesan
⅓ cup smooth ricotta cheese
¼ cup thickened cream
Salt and pepper
4 small cherry tomatoes, thinly sliced

To Serve
Fresh basil
Crumbled feta



TUPPERWARE



1. Preheat oven to 350° F/180° C.
2. Add shallots, leek, spring onions and oil into the UltraPro Quiche. Place into microwave and cook at 80% watts for 3-4 minutes.
3. Add zucchini into the UltraPro Quiche.
4. Add eggs, parmesan, ricotta and thickened cream into a Thatsa Bowl Junior; mix to combine. Pour mixture into the Ultra Pro Quiche; gently mix together with the other ingredients. Season with salt and pepper.
5. Arrange tomato slices on top of tart. Place into the oven and cook for 30 minutes or until cooked through.
6. Serve with a sprinkle of fresh basil leaves and crumbled feta.

Malaysian Curry Roast Chicken

3–5-lb. whole chicken
6 tbsp. butter, room temperature
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



TUPPERWARE



1. Preheat oven to 425° F/218° C. Season chicken with salt and pepper to taste.
2. In a small bowl, combine seasonings with butter.
3. Rub 2 tbsp. of butter mixture over chicken skin. Rub remaining butter under the skin and inside the chicken cavity.
4. Place chicken in 3.5-Qt Lasagna pan, breast side up. Microwave on high power 17 minutes. Remove from microwave, baste chicken with pan drippings; transfer pan to oven. Bake 17 minutes or until golden brown and internal temperature registers 160° F/70° C on an instant read thermometer.
5. Remove from oven. Let stand 10 minutes before serving.



Meatball Pasta Bake

- 1 (16-oz.) package penne pasta
- 1 small sweet onion, chopped
- 1 fennel bulb, thinly sliced
- 2 tbsp. olive oil
- 3 garlic cloves, minced
- 1 tsp. fennel seeds
- 2 (24-oz.) jars marinara sauce
- 2 (14-oz.) packages frozen beef meatballs, thawed
- 1 cup fresh orange juice
- ¼ cup chicken broth
- 1 tsp. orange zest
- 1 red bell pepper, chopped
- ½ tsp. kosher salt
- 1 cup torn fresh basil
- 1½ (8-oz.) packages fresh mozzarella cheese slices
- Garnish: fresh basil leaves



1. Preheat oven to 350°.
2. Prepare pasta according to package directions
3. Sauté onion and fennel bulb in hot oil in a Chef Series Stock Pot over medium heat 8 to 10 minutes or until tender. Add garlic and fennel seeds, and sauté 1 minute. Stir in marinara sauce and next 6 ingredients; increase heat to medium-high, and bring to a boil. Reduce heat to medium-low; cover and simmer 10 minutes. Remove from heat, and stir in basil, cooked pasta, and salt to taste.
4. Transfer to a lightly greased a UltraPro Casserole 3.5 qt. baking dish. Place dish on an aluminum foil-lined baking sheet. Top with cheese.
5. Bake at 350° for 25 minutes or until bubbly.

Mint Chocolate Chip Pie, No Bake



- 24 Oreo cookies (2 rows)
- 5 Tbsp. butter, melted
- 1 (8 oz) package cream cheese
- ¼ cup powdered sugar
- ¼ tsp. peppermint extract
- 6-8 drops green food coloring (optional)
- 1 (8 oz.) container Cool Whip
- ¼ cup mini chocolate chips
- 1 cup chopped Andes mint candy



1. In a base of the Power Chef System with blade attachment, add Oreos, cover and pull cord until crumbly.
2. Mix melted butter with crumbs.
3. Pour into a UltraPro 9" Round Pan, and press to form a crust. Freeze until ready to use.
4. In a Thatsa Bowl mix together cream cheese and sugar until smooth. Mix in peppermint extract and food coloring. Mix until the color is well blended.
5. Fold in container of whipped cream. Add chocolate chips.
6. Pour filling into prepared crust.
7. Sprinkle with chopped candy.
8. Place in fridge until ready to serve.



Mini Chicken Pot Pie

- 6 tbsp. unsalted butter, melted
- 1½ cups chicken stock, room temperature
- 8 tbsp. corn starch
- 1 large carrot, diced
- 1 large celery stalk, diced
- 3 green onions, sliced thin
- 1 cup spring green peas
- 1 large garlic clove, crushed
- 3 (4-oz.) boneless, skinless chicken breasts, diced into ¼" pieces
- 1 tsp. celery salt
- ½ cup loosely packed Italian (flat leaf) parsley, chopped
- 1 tsp. fresh thyme
- 2 sheets prepared pie dough, cut in quarters



1. In a large bowl, whisk together butter, chicken stock and corn starch until well combined. Stir in carrot, celery, green onion, peas, garlic, chicken, salt, parsley and thyme.
2. Divide mixture evenly between 4 UltraPro 2-cup Minis.
3. Preheat oven to 400° F/205° C.
4. Place 2 pot pies in microwave. Microwave on high power 3 minutes. Using oven mitts, remove from microwave and stir.
5. Top each with 2 overlapping pieces of the pie dough quarters and microwave on high power 3 additional minutes.
6. Using oven mitts, remove from microwave and place on a sheet pan.
7. Repeat with remaining pot pies.
8. Place sheet pan on middle rack in oven. Bake 10 minutes or until dough is golden brown and filling is bubbling. Remove from oven. Let stand 5 minutes before serving.



Mini Zucchini Pizzas

- 1 small zucchini
- ¼ cup marinara sauce
- ¼ cup Parmesan cheese, shredded



1. Set Mandoline round knob to #6, triangular knob to "lock" and select the straight v-shaped blade insert.
2. Using food guider, slice zucchini.
3. Spread out zucchini slices on UltraPro Oven Plate.
4. Top each slice with about 1 tsp. of marinara.
5. Microwave for 2 minutes or until zucchini have softened.
6. Top with shredded Parmesan cheese and microwave for 10-20 seconds, or until cheese melts.

Mixed Berry Crumb Cake

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|----------------------------------|-----------------------------------|
| ¼ cup unsalted butter | ¼ cup raspberry preserves |
| ¼ cup granulated sugar | 1 pint blueberries |
| ¼ cup brown sugar, light or dark | 1 tbsp. unsalted butter, softened |
| ¼ tsp. cinnamon | ¼ cup unsalted butter |
| ¼ tsp. coarse kosher salt | 2½ cups cake flour |
| 1¼ cup cake flour | ¼ tsp. baking soda |
| | ¼ tsp. coarse kosher salt |
| | 1 cup granulated sugar |
| | ¾ cup buttermilk |
| | 3 eggs |



1. Preheat oven to 350° F/ 175° C.
2. Place butter in 2-cup Micro Pitcher and microwave on high power 20 seconds or until melted.
3. In medium bowl, combine melted butter, sugars, cinnamon vanilla, salt and cake flour. Stir set aside.
4. In 1-cup/250 mL Micro Pitcher, warm raspberry preserves by microwaving on high power 20-30 seconds.
5. Place blueberries in medium bowl, pour warm preserves over berries; set aside.
6. Use room temperature butter to coat UltraPro 3.5-Qt. Lasagna Pan, set aside.
7. In 2-cup Micro Pitcher, microwave ¾ cup butter on high power 1 minute or until melted. Pour into base of Power Chef® System, set aside to cool.
8. In medium bowl, combine flour, baking soda, salt and sugar; set aside.
9. Add buttermilk and eggs to melted butter in Power Chef base fitted with the paddle attachment. Replace cover and pull cord 3-4 times to mix.
10. Gradually add flour mixture to liquids in base of Power Chef System, pulling 3-4 times to mix.
11. Pour batter into lasagna pan. Spoon berry mixture over cake batter, followed by topping mixture. Bake 35-40 minutes or until toothpick comes out clean when inserted into cake.

Mocha Chocolate Cake

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| ¼ cup softened butter, divided |
| 8 oz. sour cream |
| 4 eggs |
| 2 Tbsp. instant coffee granules |
| 1 pkg. (18.25 oz.) devil's food cake mix |
| 1 pkg. (3.8 oz.) instant chocolate pudding mix |
| 1 tbsp. instant coffee granules |
| ¼ cup heavy whipping cream |
| 1 package (12 oz.) white chocolate morsels |
| 2 toffee bars (1.4 oz. each) |
| ¼ cup coffee liqueur or strong brewed coffee |



1. Preheat oven to 350°F. For cake, evenly rub bottom and sides of 1.6 Qt. UltraPro Round pan with 1 tablespoon of the butter.
2. In a Thatsa bowl medium, whisk together sour cream, eggs and instant coffee.
3. Microwave remaining butter in 2 cup Micro Pitcher on HIGH 30-60 seconds or until melted. Whisk butter into egg mixture until well blended. Add cake mix and pudding mix; mix well. Pour batter into 1.6 Qt. UltraPro Round pan, spreading evenly. Bake, uncovered, 33-35 minutes or until center feels firm to the touch. cool 5 minutes.
4. Carefully invert cake. Brush coffee liqueur over top and sides of cake. Spread ganache over top of cake, allowing to drip down sides. Sprinkle toffee along bottom edge of cake, pressing against sides. If ganache becomes too thick to spread, warm slightly in microwave on 15-30 seconds.

Mojo Cod with Rice Pilaf

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| 1 medium onion, quartered | ¾ cup sliced Kalamata olives |
| 1 garlic clove, peeled | 1 tbsp. capers |
| 2 cups chicken stock | 2 sprigs Italian flat-leaf parsley, leaves only |
| 1 cup wild rice blend | 1 tsp. sherry vinegar or red wine vinegar |
| 1 cup grape tomatoes | |
| 1 tbsp. + 1 tsp. extra virgin olive oil, divided | |
| 1½ tsp. coarse kosher salt, divided | |
| ½ tsp. black pepper, divided | |
| 4 (4-oz.) cod filets | |
| 2 tsp. Cilantro Mojo Seasoning | |
| 1 cup frozen petite peas | |
| 1 tbsp. Italian flat-leaf parsley, chopped | |



1. Preheat oven to 350° F/ 175° C.
2. Place onion and garlic in base of Chop 'N Prep Chef, cover and pull cord 4-5 times to finely chop. Combine chopped onion and garlic as well as chicken stock in UltraPro 3.7-Qt. Casserole Pan. Cover and microwave on high power 6 minutes. In small bowl, combine tomatoes with 1 tsp. olive oil, ½ tsp. salt and ¼ tsp. pepper, tossing to combine. Remove casserole pan from microwave and stir in rice. Invert casserole pan cover and place tomatoes in cover. Place inverted cover on casserole pan, transfer stacked pieces to oven and bake 20 minutes with no additional cover over tomatoes.
3. Brush fish with olive oil and season with Cilantro Mojo Seasoning Blend. Remove casserole pan from oven, remove cover containing tomatoes and stir peas, remaining salt and pepper, and parsley into rice. Add fish to inverted cover, moving tomatoes aside. Re-stack and bake an additional 12-14 minutes.
4. Place olives, capers, parsley and vinegar in base of Chop 'N Prep Chef. Cover and pull cord 4-5 times until all ingredients are finely chopped. Serve filets garnished with kalamata tapenade.

Molten Lava Chocolate Cake

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| ¼ cup milk | ¼ cup light brown sugar |
| ¼ cup butter, melted | ¼ cup chocolate dessert blend |
| ¼ cup granulated sugar | 1 tsp cinnamon |
| 1 cup flour | 1¼ cups hot water |
| ¼ cup chocolate dessert blend | |
| 2 tsp. baking powder | |
| ¼ tsp. coarse kosher salt | |



1. Preheat oven to 350°F/175°C.
2. Add milk and melted butter to Power Chef System base with paddle attachment first, and then add sugar, flour, dessert blend, baking powder and salt over liquids. Cover and pull cord 2-3 times to blend.
3. Divide batter between four UltraPro 2-Cup Minis. Place UltraPro Minis on baking sheet.
4. In a small bowl prepare topping and sprinkle over batter. Pour hot water over the top, do not stir.
5. Bake 30 minutes until the center bubbles and is almost set. Remove from oven and let stand 15 minutes. If planning to share, spoon into dessert dishes, spooning sauce from the bottom of UltraPro Mini over the top.

Muffin Loaf

16-oz. box muffin mix
1 cup water (or amount according to package directions)
1 tbsp. softened unsalted butter



1. In a medium bowl, stir together muffin mix and water.
2. Use softened butter to grease UltraPro 1.75-Qt. Loaf Pan. Pour in muffin batter.
3. Microwave, uncovered, on high power 5 minutes or until knife inserted into center comes out clean.

Mushroom & Green Bean Casserole

¼ medium onion, peeled and quartered
2 garlic cloves, peeled
12 oz. package sliced mushrooms
2 tbsp. extra virgin olive oil
1 tsp. dried thyme
1 tsp. dried rosemary
2 tbsp. all-purpose flour
¼ cup fat-free chicken broth
1 cup reduced-fat sour cream
¼ cup heavy cream
1 lb. frozen, cut green beans
¼ cup parmesan cheese, grated
¼ cup French-fried onions



1. Preheat oven to 375° F.
2. Place onions and garlic in base of Chop 'N Prep Chef. Pull cord several times to finely chop.
3. Place onions and garlic in UltraPro 2.1-Qt. Round Casserole Pan, add mushrooms, oil and herbs, stirring to coat. Cover and microwave on high power 6 minutes. Stir in flour, cover and microwave 2 minutes. Stir in broth, sour cream, heavy cream and green beans, stir.
4. Top with parmesan cheese and French fried onions.
5. Bake in the preheated oven until hot and bubbling, 25 to 30 minutes.

No Bake Chocolate Layer Cake

1 (14.3-oz.) package chocolate sandwich cookies
3 tbsp. unsalted butter, melted
1 (8-oz.) container cream cheese, softened
¼ cup powdered sugar
¼ cup heavy cream
1 (3.9-oz.) box instant chocolate pudding
2 cups whole milk, cold
1 (8-oz.) container Cool Whip, thawed
1 cup semi-sweet chocolate chips



1. In base of Quick Chef, place half the chocolate sandwich cookies, cover and turn handle until cookies resemble fine crumbs. Repeat with remaining cookies.
2. Pour crumbs into bowl and add melted butter. Stir well to coat.
3. Transfer cookie crumbs to Ultra Pro Lasagna Pan and form a layer by pressing down with spatula. Place in freezer to set for 5 minutes.
4. While UltraPro is in freezer, whip cream cheese, powdered sugar and heavy cream in Quick Chef using the paddle attachment until well combined.
5. Pour cream cheese mixture on top of cookie layer, and spread evenly to form an even layer.
6. In Mix-N-Stor Pitcher, mix milk and instant pudding. Whisk until no lumps remain and mixture has thickened. Place in refrigerator to set per box instructions (about 5 minutes).
7. Spread pudding on top of cream cheese layer.
8. Spread Cool Whip over chocolate pudding in an even layer. Sprinkle chocolate chips evenly, cover and freeze for 1 hour.
9. Thaw for 5-10 minutes before serving. Can be stored in freezer for up to 3 days.

Oven Baked Taquitos

2 cups cooked chicken, shredded
4 oz. cream cheese, room temperature
1 tbsp. Southwest Chipotle Seasoning Blend
1 cup shredded pepper jack cheese
2 green onions, thinly sliced ¼ cup cilantro, chopped
12 small flour tortillas



1. Preheat oven to 400° F/205° C
2. In a medium bowl stir together chicken, cream cheese, Southwest Chipotle Seasoning Blend, shredded cheese, green onions and cilantro (if using). Stir until thoroughly combined.
3. Place 2-3 tbsp. into each tortilla and roll tightly to form taquito.
4. Place taquitos in UltraPro 3.5-Qt. Lasagna base and bake 15-18 minutes or until tortillas begin to brown. Serve warm with salsa.

Oven Baked Beef Stew with Biscuits



- 2 medium onions, roughly chopped
- 3 garlic cloves, peeled and minced
- 2 ribs celery, thickly sliced
- 1 lb. carrots, peeled and thickly sliced
- ½ cup all-purpose flour
- 1 tbsp. plus 1 tsp. Steak & Chop Seasoning Blend, divided
- 2 lbs. beef tri-tip, cut into ¾" cubes
- 2 lbs. baby red potatoes, quartered
- 3 tbsp. tomato paste
- 3 tbsp. Worcestershire sauce
- 32-oz. carton no-salt-added beef stock, divided
- 1½ cups biscuit baking mix
- 1 tbsp. granulated sugar
- ½ cup beer or milk
- ½ cup sharp cheddar cheese, shredded
- ½ tsp. extra virgin olive oil

1. Preheat oven to 355° F/ 180° C.
2. Place onion, garlic and carrots in UltraPro 6-Qt. Roasting Pan.
3. In large bowl, combine flour and 1 tbsp. seasoning blend. Add beef cubes and toss to coat. Add beef and excess flour to roasting pan, cover and microwave on high power 6 minutes.
4. Remove from microwave and add potatoes.
5. Whisk together tomato paste, Worcestershire sauce and 1 cup beef stock in 2-cup/500 mL Micro Pitcher. Add to roasting pan, along with remaining stock, and stir to combine.
6. Cover and transfer to oven 1 hour and 30 minutes.
7. In medium bowl, combine biscuit baking mix, remaining seasoning blend and sugar, add beer or milk and mix until just combined. Stir in cheese.
8. Remove stew from oven and uncover. Invert cover and brush with oil. Drop biscuit dough, by the tablespoonful, onto inverted cover, making 14 biscuits.
9. Stack cover over roasting pan containing stew, place together in oven and bake 30 minutes or until biscuits are golden brown.

Pumpkin Cinnamon Rolls with Cream Cheese Icing

Recipe submitted by Alissa Pankaskie

- 2 cans Pillsbury Crescent Rolls
- ½ cup pumpkin puree
- 1 tsp. pumpkin spice
- ½ cup light brown sugar

Cream Cheese Icing

- 4 Tbsp. unsalted butter, softened
- ½ cup cream cheese
- 4 cups powdered sugar
- milk as needed



1. Preheat oven to 350 degrees.
2. Roll out each can of crescent dough and pinch the perforations together with your fingers. Go over it once or twice with a rolling pin to make sure there aren't any holes.
3. Spread pumpkin puree onto the each crescent dough rectangle (2 rectangles).
4. Sprinkle with brown sugar and pumpkin pie spice.
5. Roll the dough up into the shape of a log and cut into 8 cinnamon rolls, of each rectangle.
6. Place in the UltraPro Lasagna Pan.
7. Bake for 20 minutes or until golden brown.
8. Take out of the oven and allow them to cool slightly
9. In a medium bowl cream together butter and cream cheese with mixer until smooth.
10. Add in powdered sugar 1 cup at a time. If frosting is too thick add a splash of milk.



Pecan & Apple Stuffed Turkey Breast

- ¼ cup peeled and diced apple
- ¼ cup chopped pecans
- 1 tbsp finely chopped fresh sage leaves
- 1 tsp fresh thyme leaves
- 2 ounces thinly sliced Brie cheese
- 1 (2-3 pound) boneless turkey breast
- 1 tbsp unsalted butter, cubed
- Salt and pepper, to taste

1. Preheat oven to 425° F/ 220° C.
2. Combine the apples, pecans, sage and a pinch of salt and pepper in a small bowl.
3. Pat the turkey breast dry. Using a sharp knife, make a deep slit along the meatiest side, cutting far into the breast with your knife parallel to the cutting board to create a pocket (don't slice all the way through).
4. Layer the slices of Brie inside the pocket, then use your hands to push the apple stuffing on top of the cheese. Stick three to four toothpicks through the open edges of the turkey to keep the stuffing from falling out.
5. Loosen the skin on the turkey breast and use your fingers to push the butter under the skin. Spread the skin back out across the breast, and sprinkle liberally with salt and pepper. Place in the UltraPro 6-Qt. Roasting Pan.
6. Bake for 35-45 minutes, until the skin is brown and crispy, and a thermometer inserted in the thickest part of the breast reads 165 degrees. Remove turkey from the oven and rest for about 5 minutes.
7. Remove toothpicks and slice the turkey to serve.

Pumpkin Zucchini Bread

- 1½ cups sugar
- ½ cup vegetable oil
- 2 eggs, beaten
- ½ lb. canned pumpkin
- ½ cup water
- ¾ tsp. vanilla extract
- ½ tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. table salt
- 1 tsp. cinnamon
- 1 tsp. pumpkin pie spice
- 1½ cups flour
- 1 medium zucchini
- 1 tbsp. softened butter for greasing pan



1. Preheat oven to 350° F/175° C.
2. In a medium bowl, whisk together sugar, oil, eggs, pumpkin, water and vanilla. Set aside.
3. In another medium bowl, whisk together baking powder, baking soda, salt, spices and flour.
4. Whisk wet and dry ingredients together until well combined.
5. Assemble Grate Master Shredder with fine cone. Place zucchini in hopper and turn handle to shred, using plunger to push last of zucchini, when necessary.
6. Fold 1-2 cups shredded zucchini into batter.
7. Pour batter into greased UltraPro 2-Qt. Square Pan. Bake 30-40 minutes or until knife comes out clean.

Quick Classic Lasagna



TUPPERWARE



4 cups shredded mozzarella
2 cups shredded parmesan
1 lb. ground beef
1 lb. Italian sausage
1 small onion, peeled & chopped
1 (28 oz.) can crushed tomatoes
1 (14.5-oz.) can diced tomatoes
2 tbsp. Italian Herb Seasoning
¼ tsp. garlic powder
¼ tsp. coarse kosher salt

8 cups meat sauce
12 uncooked lasagna noodles
3 cups ricotta cheese

1. Preheat oven to 425° F/218° C.
2. In a medium bowl, toss together mozzarella and parmesan. Set aside.
3. Place beef, ground sausage and onion in Stack Cooker Colander. Stack above 1¼-qt. casserole. Cover and microwave on high power 6–8 minutes, stirring halfway through.
4. Combine cooked meat with tomatoes, Italian seasoning, garlic and salt. Stir to combine.
5. Spread 2 cup meat sauce in base of UltraPro Lasagna Pan.
6. Lay 4 noodles over sauce. Spread 1 cup ricotta over noodles and sprinkle 1 cup of cheese mixture.
7. Spread 2 cup meat sauce over cheeses and place 4 noodles over sauce.
8. Repeat this process again until you have ended with meat sauce on top. Reserve remaining mozzarella and parmesan cheese until after microwaving.
9. Cover lasagna and microwave on high power 20 minutes.
10. Remove cover, add remaining cheese mixture, and bake 10 minutes covered and 10 minutes uncovered, or until noodles are cooked through. Let rest 10–15 minutes before cutting.

Roasted Eggplant with Yogurt Dressing



TUPPERWARE



3 small-medium eggplants, cut in half
¼ cup olive oil
1-2 garlic cloves
salt & pepper
1 tsp sumac, plus extra to sprinkle
1 tsp ground cumin
¼ tsp. ground coriander
¼ tsp. paprika
1 tsp. dried mint
1 lemon, juiced and zested
yogurt
fresh coriander

1. Preheat oven to 350°F/180°C.
2. Place eggplant halves skin down on to inverted UltraPro 3.5-Qt. Cover.
3. Mix crushed garlic with olive oil and drizzle over eggplant and season with salt and pepper.
4. Sprinkle spices over eggplant. Pour over the lemon juice and scatter lemon zest.
5. Place into the oven for 35 minutes or until softened and golden.
6. Serve with a dollop of yogurt, fresh coriander and a sprinkle of sumac.

ROAST CHICKEN & VEGETABLE QUICHE



TUPPERWARE



2 sheets shortcrust pastry
1 cup leftover roast vegetables (onion, carrot, pumpkin, sweet potato, white potato, etc.)
1 cup leftover chicken, shredded
6 eggs
¼ cup grated parmesan
¼ cup smooth ricotta cheese
¼ cup thickened cream
Salt and pepper

To serve
Crumbled feta

1. Preheat oven to 180°C.
2. Cut one sheet of pastry in half. Join edges to full sheet to enlarge. Roll out to fit the UltraPro Quiche Pan. Press into the edges and trim. Prick gently and place in the fridge for 10 minutes.
3. Remove from the fridge. Place a sheet of baking paper over pastry and fill with dried beans or rice. Bake in the oven for 10 minutes. Remove beans/rice and baking paper and add vegetables and chicken.
4. Mix eggs, parmesan, ricotta and thickened cream in a Thatsa Bowl Junior. Pour over the vegetables and chicken. Season with salt and pepper.
5. Bake for 30 minutes or until cooked through.
6. Serve with crumbled feta.

Roasted Fennel with Rosemary & Parmesan

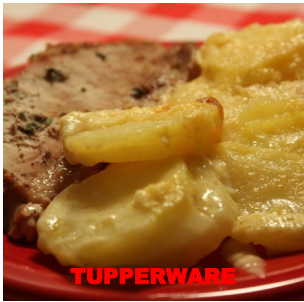


TUPPERWARE



2 medium fennel bulbs, cut into quarters
2 large shallots, cut into quarters lengthwise
3 garlic cloves, peeled, roughly chopped
2 tbsp. salted butter
1 tbsp. fresh rosemary, roughly chopped
¼ tsp. kosher salt
Grated Parmesan for garnish

1. Preheat oven to 425 F.
2. On the UltraPro Oven Plate arrange fennel and shallots.
3. In the small MicroPitcher add garlic, butter, rosemary and salt. Microwave on high power 30 seconds or until butter is melted. Pour butter mixture over fennel and shallots.
4. Place oven plate in oven. Roast 25 minutes or until fennel is soft and slightly caramelized. Remove plate from oven, garnish with freshly shaved Parmesan before serving.



Roasted Pork Loin with Scalloped Potatoes

- ¼ cup milk
- ¼ cup heavy cream
- 1 garlic clove, peeled and halved
- ½ tsp. black pepper
- ½ tsp. ground nutmeg
- 1 tsp. course kosher salt
- 2½ lbs. idaho potatoes
- 1½ cups sharp cheddar cheese, shredded
- 1 cup gruyere cheese
- 2 lb. boneless center cut pork loin roast
- 2 Tbsp. Steak and chop seasoning
- 1 lb. asparagus, trimmed
- 1 Tbsp. olive oil
- 2 tsp. cilantro mojo seasoning



1. Preheat oven to 375° F/175° C.
2. Combine milk, cream, garlic, pepper, nutmeg and salt in Chef Series 3-Qt. Saucepan over medium heat. Bring to a simmer, remove from heat and set aside. Slice potatoes to ¼" and spread evenly in UltraPro 3.5-Qt. Lasagna Pan. Remove garlic clove halves from milk mixture and pour over potatoes. Cover and microwave on high power 12 minutes. In small bowl, combine cheeses and set aside. Remove potatoes from microwave, uncover and top with cheese.
3. To prepare pork, invert lasagna pan cover over potatoes and place pork in cover, season pork with Steak & Chop Seasoning Blend. Place stacked UltraPro pieces into oven and roast until pork reaches an internal temperature of 145° F/63° C, about 50—60 minutes.
4. To prepare asparagus, toss with oil and Cilantro Mojo Seasoning, Place asparagus around and continue to roast another 12 minutes.
5. Remove cover containing roast, and asparagus and allow to rest 15 minutes, loosely covered with foil, while leaving the potatoes in the oven to brown



Roasted Turkey with Orange Sage Butter

- 1 (12-lb./5.4 kg) fresh or thawed turkey
- 6 garlic cloves, peeled
- 10 fresh sage leaves, divided
- 1 lb./455 g salted butter, room temperature
- ½ cup orange marmalade
- 1½ tsp. kosher salt
- 1 small yellow onion, peeled and quartered
- 1 orange, peeled, segments separated



1. Preheat oven to 350° F/175° C.
2. Make the orange butter. In the base of the Power Chef® System fitted with blade attachment, add garlic, 5 sage leaves orange marmalade and butter. Cover and pull cord until garlic is well minced.
3. Prepare the turkey. Using disposable towels, pat turkey dry.* Spread ¼ of the butter mixture evenly under the skin of the turkey breasts. Rub remaining butter over entire turkey and sprinkle with salt.
4. Stuff turkey cavity with sage, onion and orange segments.
5. Place turkey in the UltraPro Roasting Pan.
6. Place roasting pan in oven on lower rack. Roast 1½ hours. Increase oven temperature to 400° F/205° C.
7. Continue roasting an additional 15 minutes per pound, basting every 30 minutes with pan juices, until an instant-read thermometer registers 160° F/70° C when inserted into the thickest part of the meat without touching bone.
8. Remove pan from oven, let stand 15 to 20 minutes before slicing.



Savory Stuffing Bread Pudding

- 1 small onion, minced
- 2 ribs celery, strings removed, minced
- 3 cloves garlic, minced
- 1 stick butter, melted
- 2 loaves Italian or sour dough bread, crust removed
- 3 eggs, beaten
- 1 cup chicken stock
- 1 tsp. celery salt
- 1 tsp. freshly cracked black pepper
- 2 tsp. fresh sage, chopped
- 2 tsp. fresh thyme, chopped
- 2 tsp. fresh parsley chopped



1. Preheat oven to 400° F/205° C.
2. Cut bread into ½" cubes; set aside.
3. In the bottom of the UltraPro 2-Qt. Casserole Pan, stir together onion, celery, garlic, and 2 tbsp. of the melted butter. Microwave on high power 4 minutes. Remove from microwave.
4. In a large bowl, mix together vegetables, remaining butter, bread cubes, egg, chicken stock, celery salt, pepper, and herbs until well combined and moist; transfer to the same UltraPro pan.
5. Microwave on high power 3 minutes. Remove from microwave; place pan in oven. Bake 10 minutes or until golden brown on top. Let stand 5 minutes before serving.



Shepherd's Pie

- 2 large Yukon gold potatoes, unpeeled, about 1 lb.
- 1 medium onion, Peeled, quartered
- 2 carrots, peeled, quartered
- 2 garlic cloves, peeled
- 1 tbsp. Olive Oil
- 3 tsp. Steak and Chop Seasoning Blend
- 1 lb. ground beef
- 1 tbsp. all-purpose flour
- ½ cup beef stock or broth
- 1 Tbsp. Worcestershire sauce
- ½ cups frozen peas
- ¾ cup low-fat milk
- ½ cup shredded cheddar cheese



1. Preheat oven to 350°F/175°C.
2. Place potatoes in 1¼-Qt. Stack Cooker Casserole with ½ cup water. Cover and microwave on high for 8 minutes or until tender. Set aside to cool five minutes, covered.
3. Place onions, carrots and garlic in Power Chef System. Cover and pull cord several times to chop.
4. Heat Olive Oil in a Chef Series 11" Fry Pan over medium-high heat. Sauté onion mixture until it begins to soften and gain color. Add 2 tsp. of Steak and Chop seasoning blend and ground beef.
5. Sauté until no longer pink. Stir in flour, sauté one minute. Stir in stock and Worcestershire sauce and cook until thickened, add peas.
6. Divide beef mixture between four UltraPro 2-Cup Minis.
7. Mash potatoes slightly and place in base of PowerChef System With beater attachment installed, add remaining seasoning blend and milk. Cover and pull cord several times to blend, Spread on top of meat mixture, top with shredded cheese.
8. Bake uncovered 50—55 minutes or until potatoes are golden brown.

Simple Veggie Bake



- 2 Idaho potatoes, peeled and halved
- ¼ tsp. coarse kosher salt
- 1 zucchini, halved
- 2 Roma tomatoes
- 1 tsp. Italian Herb Seasoning
- 2 tsp. extra virgin olive oil
- ½ cup Parmesan cheese, shredded



1. Preheat oven to 425° F/218° C.
2. Set mandoline round knob to #4, triangular knob to "lock" and select the straight v-shaped blade insert.
3. Press down on potato half to attach to food guider and place on top of Mandoline. Push food guider down mandoline to slice potato into discs. Repeat with remaining potato halves.
4. Toss potatoes slices in salt and spread evenly over inverted cover of UltraPro 3.5-Qt. Lasagna Pan. Microwave on high power 5 minutes.
5. With mandoline round knob still set to #4, attach tomato to food guider and push down to slice.
6. Set mandoline round knob to #2. Attach a zucchini half to the food guider and slice. Repeat with remaining zucchini halves.
7. Toss zucchini slices in seasoning blend and olive oil and layer in even rows over warm potatoes. Layer sliced tomato in two rows over zucchini.
8. Sprinkle Parmesan cheese over vegetables and bake, uncovered, 20 minutes, or until cheese is browned and vegetables are tender

Spinach & Ricotta Stuffed Shells



- 16 jumbo pasta shells
- 2 teaspoons extra-virgin olive oil
- 8 ounces fresh baby spinach
- 2 cloves garlic, finely chopped
- 1 cup part-skim ricotta cheese
- 8 ounces part-skim mozzarella, shredded
- 1 egg, lightly beaten
- 1 tablespoon chopped fresh basil
- 1½ cups marinara sauce
- 2 Tbsp. grated Parmigiano Reggiano



1. Cook shell noodles according to package directions, al dente
2. Preheat oven to 375° F.
3. Put spinach into a large skillet and drizzle with 1 to 2 tablespoons water. Cover and cook over medium-low heat, tossing occasionally, until just wilted; drain well. When cool enough to handle, squeeze to remove any excess water. Chop spinach and transfer to a medium Tasta bowl. Add garlic, ricotta, mozzarella, egg and basil to make the filling.
4. Spread a few spoonfuls of marinara sauce in the bottom of UltraPro 3.5-Qt. lasagna pan.
5. Fill each shell with spinach mixture and arrange in the dish. Pour remaining sauce over and around the stuffed shells and top with Parmigiano Reggiano.
6. Cover with foil and bake until hot throughout, 20 to 30 minutes, then uncover and continue baking until golden brown, about 10 minutes more.

Sun-Dried Tomato Cheese Bread



- ½ tsp. unsalted butter, softened
- 2½ cups all-purpose flour
- 2 tsp. baking powder
- 1½ tsp. coarse kosher salt
- 1½ tsp. Italian herb seasoning
- ¼ tsp. baking soda
- 1½ Tbsp. granulated sugar
- 8.5 oz. jar sun-dried tomatoes, drained with oil reserved
- 2 green onions
- 2 garlic cloves, peeled
- 4 sprigs Italian flat leaf parsley
- 1½ cups buttermilk
- 2 large eggs
- ½ cup provolone cheese, shredded
- ¼ cup parmesan cheese, grated



1. Preheat oven to 350 F/175 C.
2. Coat UltraPro 1.75-Qt. Loaf Pan with butter and set aside.
3. In large bowl, combine flour, baking powder, salt, italian herb, baking soda and sugar, Set aside.
4. Place sun-dried tomatoes, green onions, garlic and parsley in base of Power Chef System fitted with the blade attachment, Pull cord to process until finely chopped and add to large bowl containing flour mixture.
5. In base of Power Chef, without rinsing, change to paddle attachment and combine buttermilk, eggs and 2 Tbsp. reserved oil. Replace cover and pull cord 4-5 times to thoroughly blend, Pour over flour mixture and stir. Fold cheese into batter.
6. Pour batter into buttered loaf pan, and bake 55-65 minutes until golden brown or until a toothpick comes out clean.
7. Cool loaf pan on a wire rack ten minutes, invert loaf onto rack and let it continue to cool

Stuffed Cornish Game Hens



- 2 Cornish game hens
- 1 tbsp. butter, divided
- ¼ tsp. kosher salt
- ¼ tsp. cracked black pepper
- 1 cup prepared stuffing*, divided
- 2 carrots, peeled, chopped
- 2 parsnips, peeled, chopped
- 5 mushrooms, quartered



1. Preheat oven to 400° F. In the cavity of each Cornish game hen add ½ cup of prepared stuffing. Place hens, breast side up, in the UltraPro 2-Qt. Square Pan. Rub each hen with butter.
2. Add carrots, parsnips and mushrooms to pan. Sprinkle vegetables and hens with salt and pepper.
3. Place pan in microwave. Microwave 12 minutes high power. Remove pan from microwave. Baste vegetables and hens with pan drippings. Place pan in oven. Bake an additional 20 minutes or until hens are golden brown and register 160° F on an instant-read thermometer inserted into the middle of the stuffing.
4. Remove pan from oven and let stand 5 minutes. Transfer hens to a cutting board. Cut hens in half lengthwise. Serve warm with vegetables and pan drippings.

Tandem Roasted Chicken & Potatoes

- 4–5 lb. whole chicken
- 1½ tbsp. Steak & Chop Seasoning, divided
- 1 lb. red potatoes, halved
- 1 tbsp. extra virgin olive oil



1. Place chicken in base of UltraPro Roasting Pan. Season with 1 tbsp. Steak & Chop seasoning.
2. Invert Roasting Pan cover and place over base. Toss halved potatoes with olive oil and remaining Steak & Chop seasoning.
3. Microwave on high power 20 minutes.
4. Unstack the potatoes and chicken and place both into oven at 350°. Bake 20–30 minutes or until internal temperature of chicken reaches 165° F/75° C and juices run clear. Let rest for 10 minutes before slicing.

Thyme & Sage Roasted Chicken

- 6 tbsp. butter, room temperature
- 1 tsp. dried thyme
- 1 tsp. dried sage
- 1 tbsp. fresh rosemary, minced
- 2 cloves garlic, minced
- 1 tsp. coarse kosher salt
- 1 (2–3 lb.) whole chicken



1. Preheat oven to 425° F/218° C. Season chicken with salt and pepper.
2. In a small bowl, combine butter, thyme, sage, rosemary, garlic, and salt.
3. Rub 2 tbsp. of butter mixture over chicken skin. Rub remaining butter under the skin and inside the chicken cavity.
4. Place chicken in roasting pan, breast side up. Microwave on high power 17 minutes. Remove from microwave, baste chicken with pan drippings; transfer pan to oven. Bake 17 minutes or until golden brown and internal temperature registers 160° F/70° C on an instant read thermometer.
5. Remove from oven. Let stand 10 minutes before serving.

Turtle Tart

Cookie Base

- 1 (1 lb 1.5 oz) pouch Betty Crocker oatmeal cookie mix
- ½ cup butter or margarine, softened
- 1 Tbsp. water
- 1 egg
- 1 cup chopped pecans

Filling

- 40 caramels, unwrapped
- ½ cup whipping cream
- ¾ cup chopped pecans

Topping

- 1 (11.5 oz) bag milk chocolate chips (2 cups)
- ½ cup whipping cream
- ¼ cup chopped pecans



1. Heat oven to 350°F. In large bowl, stir cookie mix, butter, water and egg until soft dough forms. Stir in 1 cup pecans. Press dough in bottom and up sides of UltraPro 9" Round Pan.
2. Bake 19 to 21 minutes or until light golden brown. Cool 10 minutes.
3. Meanwhile, in medium microwavable bowl, microwave caramels and ½ cup cream on High 2 to 4 minutes, stirring twice, until caramels are melted. Stir in ¾ cup pecans. Spread over cooled crust. Refrigerate 15 minutes.
4. In another medium microwavable bowl, microwave chocolate chips and ½ cup cream on High 1 to 2 minutes, stirring every 30 seconds, until chocolate is smooth. Pour over filling. Sprinkle with 1/4 cup pecans. Refrigerate 2 hours or until set. To serve, let stand at room temperature 10 minutes before cutting. Store covered in refrigerator.

Ultimate Brownies

- ½ cup semisweet chocolate chips
- 1 stick + ½ tsp. unsalted butter
- 1 cup granulated sugar
- 2 large eggs
- ½ tsp. baking powder
- ¼ tsp. table salt
- ¼ tsp. Cinnamon
- ¾ cup all-purpose flour



1. Preheat oven to 325° F/162° C.
2. Place chocolate and 1 stick butter in 1-Qt. Micro Pitcher. Microwave on 70% power 1–2 minutes or until melted. Stir to combine.
3. In a medium bowl, whisk together sugar and eggs.
4. Add chocolate butter mixture to sugar and eggs, and stir in remaining dry ingredients.
5. Use remaining butter to grease UltraPro 2-Qt. Square Pan. Add batter to pan and bake 25–30 minutes or until toothpick inserted into center comes out clean.

Vegetable Tart

- 2 shallots, finely sliced
- 1 leek, finely sliced
- 4 spring onions, finely sliced
- 1 tbsp. coconut or olive oil
- 1 small zucchini, ribboned
- 6 eggs
- ¼ cup grated parmesan
- ⅓ cup smooth ricotta cheese
- ¼ cup thickened cream
- Salt and pepper
- 4 small multicolored tomatoes, thinly sliced



1. Preheat oven to 350° F/180° C.
2. Add shallots, leek, spring onions and oil into the UltraPro Quiche. Place into microwave and cook at 800 watts for 3 minutes.
3. Add zucchini into the UltraPro 9" Round Pan.
4. Add eggs, parmesan, ricotta and thickened cream into a Thatsa Bowl Junior; mix to combine. Pour mixture into the UltraPro 9" Round Pan; gently mix together with the other ingredients. Season with salt and pepper.
5. Arrange tomato slices on top of tart. Place into the oven and cook for 30 minutes or until cooked through.
6. Serve with a sprinkle of fresh basil leaves and crumbled feta.

Warm & Creamy Bacon Dip

- 8 ounces cream cheese, softened to room temperature
- 2 cups sour cream
- 3 ounces bacon, crumbled (about 6 pieces)
- 2 cups shredded cheddar cheese
- ¼ cup chopped green onion



1. Preheat oven to 400° .
2. Place green onions in the base of the Power Chef System with the blade attachment; pull cord until onions are chopped.
3. Add the cream cheese, sour cream, bacon and cheese to the Power Chef System, combine all the ingredients until blended.
4. Place the mixture in a UltraPro 2.1-Qt. Round Casserole Pan with cover.
5. Bake in the preheated oven until hot and bubbling, 25 to 30 minutes.
6. Serve with assorted fresh vegetables, crackers and/or chips.

Vegetarian Eggplant Lasagna

- 3 eggplants, sliced lengthwise ¼" thickness
- 4 tsp. olive oil
- 3 pinches of salt, divided
- ½ carrot
- ½ celery stalk
- 1 shallot
- 1 clove of garlic
- 1 (18 oz) can crushed tomatoes
- 1 tsp. sugar
- Pinch of pepper
- 10 basil leaves, chiffonade
- 1 ball of mozzarella (4 oz)
- 2 oz. grated parmesan cheese



1. Preheat oven to 370°F .
2. Brush both the base and inverted cover of the UltraPro 3.5-Qt. lasagna pan with oil. Layer both with eggplant slices and sprinkle with salt. Bake for 20 minutes. Remove from pan, set aside.
3. In the Chop N Prep add carrot, celery, shallot and garlic, cover and pull cord until chopped, place vegetable and 3 Tbsp. oil in the 1 Qt. Micro Pitcher and microwave for 1-2 minutes. Add tomatoes, sugar, pepper, pinch of salt and ⅓ basil leaves, microwave for 5-6 minutes.
4. Pour ½ tomato sauce on bottom of the UltraPro 3.5-Qt. lasagna pan, place one layer of eggplant, ⅓ basil leaves, repeat with 2nd layer of ½ tomato sauce, eggplant, ⅓ basil leaves.
5. Slice mozzarella and place on top of eggplant, sprinkle parmesan cheese over mozzarella.
6. Cover and bake for 20 minutes.

Weeknight Chicken Pot Pie

- 1 package frozen puff pastry crust, thawed
- 2 large carrots, peeled and cut into 1" pieces
- 2 celery stalks, trimmed and cut into 1" pieces
- 1 small onion, peeled and quartered
- 8-oz. chicken breast, cut into large chunks
- ¼ cup unsalted butter
- ¼ cup all-purpose flour
- 2 cups reduced-fat (2%) milk
- 1 tsp. coarse kosher salt
- ¼ tsp. black pepper



1. Preheat oven to 425° F/218° C.
2. Form dough to fit inverted cover of UltraPro 1.6-Qt. Round Pan. Bake 15 minutes.
3. Add carrots to base of Quick Chef Pro System fitted with the blade attachment. Cover and turn handle until roughly chopped and remove to base of UltraPro Round Pan. Repeat with celery and onion.
4. Microwave vegetable mixture, uncovered, on high power 1 minute. Add chicken to veggies and microwave, uncovered, on high power 5 minutes or until chicken is white and cooked through.
5. In Chef Series 11" Fry Pan over medium heat, melt butter. Whisk flour into melted butter.
6. Add milk to fry pan and whisk continuously until mixture thickens. (When the mixture reaches a boil it will thicken). Season milk mixture with salt and pepper.
7. Pour milk mixture over chicken mixture in Round Pan and stir to combine.
8. Remove pie crust from inverted cover and use to top pot pie mixture.