

# Serves: 4 Prep Time: 10 minutes Cook Time: 15–20 minutes

Prepare food as described below. Stack components together and microwave on high power 15–20 minutes.

## TOMATO RICE

## INGREDIENTS

2 cups instant brown rice 2 cups water

11/2 tsp. minced garlic

½ cup diced tomatoes

1 tsp. salt

1 tsp. parsley

### **DIRECTIONS**

Add all ingredients to TupperWave Stack Cooker 3-qt/3 L Casserole and stir to combine.

# CREAMY BALSAMIC CHICKEN

## **INGREDIENTS**

1 lb./455 g boneless, skinless chicken breasts, thinly sliced

1 tsp. salt

½ tsp. black pepper

1 tsp. minced garlic

1 tbsp. all-purpose flour

¼ cup balsamic vinaigrette

1/4 cup heavy cream

4.

1 tsp. parsley for garnish

#### DIRECTIONS

Place chicken in 1¾-qt/1.75 L Casserole. Add salt, pepper, garlic and flour. Toss to coat chicken, add balsamic vinaigrette and mix well. At the end of cooking time, add heavy cream and parsley.

## MAPLE CANDIED APPLES

## **INGREDIENTS**

1 large granny smith apple, cored & peeled, cut into wedges ¼ cup pure maple syrup ¼ cup apple juice 1/8 tsp. salt

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Dash of cinnamon, optional

## DIRECTIONS

In ¾-qt./750 mL Casserole/Cover combine all ingredients.



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## TOMATO RICE

## INGREDIENTS

2 cups instant brown rice 2 cups water

 $1\frac{1}{2}$  tsp. minced garlic

1/2 cup diced tomatoes

1 tsp. salt

1 tsp. parsley

### **DIRECTIONS**

Add all ingredients to TupperWave Stack Cooker 3-qt/3 L Casserole and stir to combine.

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1 tsp. parsley for garnish

#### **DIRECTIONS**

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## MAPLE CANDIED APPLES

## INGREDIENTS

1 large granny smith apple, cored & peeled, cut into wedges ¼ cup pure maple syrup ¼ cup apple juice 1/8 tsp. salt Dash of cinnamon, optional

## **DIRECTIONS**

In  $\frac{3}{4}$ -qt./750 mL Casserole/Cover combine all ingredients.

## **Tupperware**®