

Tupperware®

Make Your Parties a 10

WHEN YOU STACK, COOK AND SERVE

Make your parties a 10 using common ingredients already found in your kitchen, the TupperWare® Stack Cooker, and **THREE SIMPLE STEPS.**



STEP 1: PURCHASE 10 INGREDIENTS (OR LESS).

.....• **Top Stack: Maple Candied Apples**



1 large granny smith apple, cored & peeled, cut into wedges
¼ cup pure maple syrup
¼ cup apple juice
⅛ tsp. salt
Dash of cinnamon, optional

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

STEP 2: TAKE 10 MINUTES TO PREP.

.....• **Middle Stack: Creamy Balsamic Chicken**



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
¼ cup heavy cream
1 tsp. parsley for garnish

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.

STEP 3: SERVE 10 SAMPLES!

.....• **Bottom Stack: Tomato Rice**



2 cups instant brown rice
2 cups water
1½ tsp. minced garlic
½ cup diced tomatoes
1 tsp. salt
1 tsp. parsley

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

Directions: Stack layers. Place in microwave and cook for 20 minutes on high power (100%). Carefully remove from microwave with oven mitts and let stand for 5 minutes.