

Tupperware®

Serves: 4 · Serving size: 1½ cups



PREP: 15 minutes
COOK: 4 minutes

Cozy Chicken CHILI

(from Chicken Cacciatore)

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

For the Cornbread

- 3 tbsp. salted butter, divided
- ¼ cup granulated sugar
- 1 egg
- ¼ cup buttermilk
- ⅞ tsp. baking soda
- ¼ cup cornmeal
- ¼ cup all-purpose flour
- ⅞ tsp. kosher salt

1. In the base of the Power Chef® System fitted with the blade attachment combine onion, poblano and jalapeno. Cover and pull cord until roughly chopped.
2. Add leftover Chicken Cacciatore, cover and pull cord until minced and well combined. Transfer mixture to the TupperWave® Stack Cooker 1¼-Qt./1.75 L Casserole. Stir in tomatoes, cumin, chili powder, smoked paprika and salt. Clean Power Chef® System to prepare for the next step.
3. To make the cornbread, grease the TupperWave® Stack Cooker ¾-Qt./750 mL Casserole with 1 tbsp. of the butter, stack on top of casserole with chili. In the base of the Power Chef® System fitted with the paddle whisk attachment, combine butter and sugar. Cover and pull cord until well combined. Add egg, buttermilk and baking soda; cover pull cord until well combined. Add cornmeal, flour, and salt; cover and pull cord until well combined. Transfer mixture to buttered casserole.
4. Microwave on high power 4 minutes, or until cornbread is cooked through. Serve warm with cornbread and a variety of toppings.

Nutritional Information (per serving):

Calories: 360 Total Fat: 12g Saturated Fat: 5g Cholesterol: 135mg
Carbohydrate: 36g Sugar: 16g Fiber: 4g Protein: 27g Sodium: 560mg
Vitamin A: 45% Vitamin C: 20% Calcium: 8% Iron: 20%

Tupperware®

Serves: 4 · Serving size: 1½ cups



PREP: 15 minutes
COOK: 4 minutes

Cozy Chicken CHILI

(from Chicken Cacciatore)

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

For the Cornbread

- 3 tbsp. salted butter, divided
- ¼ cup granulated sugar
- 1 egg
- ¼ cup buttermilk
- ⅞ tsp. baking soda
- ¼ cup cornmeal
- ¼ cup all-purpose flour
- ⅞ tsp. kosher salt

1. In the base of the Power Chef® System fitted with the blade attachment combine onion, poblano and jalapeno. Cover and pull cord until roughly chopped.
2. Add leftover Chicken Cacciatore, cover and pull cord until minced and well combined. Transfer mixture to the TupperWave® Stack Cooker 1¼-Qt./1.75 L Casserole. Stir in tomatoes, cumin, chili powder, smoked paprika and salt. Clean Power Chef® System to prepare for the next step.
3. To make the cornbread, grease the TupperWave® Stack Cooker ¾-Qt./750 mL Casserole with 1 tbsp. of the butter, stack on top of casserole with chili. In the base of the Power Chef® System fitted with the paddle whisk attachment, combine butter and sugar. Cover and pull cord until well combined. Add egg, buttermilk and baking soda; cover pull cord until well combined. Add cornmeal, flour, and salt; cover and pull cord until well combined. Transfer mixture to buttered casserole.
4. Microwave on high power 4 minutes, or until cornbread is cooked through. Serve warm with cornbread and a variety of toppings.

Nutritional Information (per serving):

Calories: 360 Total Fat: 12g Saturated Fat: 5g Cholesterol: 135mg
Carbohydrate: 36g Sugar: 16g Fiber: 4g Protein: 27g Sodium: 560mg
Vitamin A: 45% Vitamin C: 20% Calcium: 8% Iron: 20%

Tupperware®

Serves: 4 · Serving size: 1½ cups



PREP: 15 minutes
COOK: 4 minutes

Cozy Chicken CHILI

(from Chicken Cacciatore)

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

For the Cornbread

- 3 tbsp. salted butter, divided
- ¼ cup granulated sugar
- 1 egg
- ¼ cup buttermilk
- ⅞ tsp. baking soda
- ¼ cup cornmeal
- ¼ cup all-purpose flour
- ⅞ tsp. kosher salt

1. In the base of the Power Chef® System fitted with the blade attachment combine onion, poblano and jalapeno. Cover and pull cord until roughly chopped.
2. Add leftover Chicken Cacciatore, cover and pull cord until minced and well combined. Transfer mixture to the TupperWave® Stack Cooker 1¼-Qt./1.75 L Casserole. Stir in tomatoes, cumin, chili powder, smoked paprika and salt. Clean Power Chef® System to prepare for the next step.
3. To make the cornbread, grease the TupperWave® Stack Cooker ¾-Qt./750 mL Casserole with 1 tbsp. of the butter, stack on top of casserole with chili. In the base of the Power Chef® System fitted with the paddle whisk attachment, combine butter and sugar. Cover and pull cord until well combined. Add egg, buttermilk and baking soda; cover pull cord until well combined. Add cornmeal, flour, and salt; cover and pull cord until well combined. Transfer mixture to buttered casserole.
4. Microwave on high power 4 minutes, or until cornbread is cooked through. Serve warm with cornbread and a variety of toppings.

Nutritional Information (per serving):

Calories: 360 Total Fat: 12g Saturated Fat: 5g Cholesterol: 135mg
Carbohydrate: 36g Sugar: 16g Fiber: 4g Protein: 27g Sodium: 560mg
Vitamin A: 45% Vitamin C: 20% Calcium: 8% Iron: 20%