

# POWER CHEF SYSTEM

## RECIPES AND COOKING GUIDE



Sold separately



Smoothies, dips, baby food, mayonnaise, shakes and more-this will do it all for busy moms and kids! Quickly and easily prepare recipes with a seriously up to-date culinary solution. Our newly designed, most efficient food processor blends, mixes, emulsifies and chops with the easy pull of a cord.



# POWER CHEF SYSTEM FEATURES



Power Chef Whip Accessory (Sold Separately)

With this remarkable prep system, you can: **BLEND** omelettes, smoothies, guacamole, hummus & other dips and spreads, **MIX** batters for pancakes & cakes, mousses & other desserts, **EMULSIFY** dressings, marinades, sauces & mayonnaise and **CHOP** vegetables, fruit, nuts & herbs for meal or dessert prep.



Chop 'N Prep Chef blades & base for quick chopping fresh herbs, small veggies, fruit, nuts & toppings

Sold separately as the Chop 'N Prep or with the Power Chef Premium system



Super-efficient pull-cord cover operates both Power Chef™ System & Chop 'N Prep Chef

Funnel with measurements twists open or closed for slowly adding oils and other liquids.

Ring adapts pull-cord cover to 5 1/4-cup/1.35 L base.

Curved blades (with blade protector) which lift ingredients for incredibly thorough processing.

Paddle whisk attachment uniquely designed for fast mixing.

5 1/4-cup/1.35 L base is large enough to mix an entire cake.

Anti-skid ring keeps it stable.

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## Almond Basil Pesto

- 3 cups packed fresh basil leaves from about 3 oz. fresh basil
- ½ cup almonds
- ½ cup grated parmesan cheese
- 3 garlic cloves
- ½ tsp. salt
- ¼ tsp. ground black pepper
- ½ cup extra virgin olive oil

1. In the base of the Power Chef System with the blade attachment, add the basil, almonds, parmesan, garlic, salt, and pepper. Cover and pull cord until the ingredients break down. Scrape down the sides of the Power Chef System.
2. Slowly drizzle in the olive oil until well combined.
3. Store in a sealed Tupperware container in the refrigerator.



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## Almond Whipped Cream

- 1 cup heavy cream, thoroughly chilled
- 3 tbsp. confectioners' sugar
- ½ tsp. almond extract
- 2 tbsp. toasted slivered almonds, optional

1. Pour heavy cream, confectioners' sugar and almond extract into base of Power Chef System.
2. Cover with Whip Accessory and turn handle until stiff peaks form.
3. Open Power Chef System and add almonds, fold into whipped cream.



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## Apple-A-Day Pancakes

- ½ medium apple, cored and seeded
- 1 cup 1% milk
- ¼ cup egg substitute
- 1 tbsp. prepared applesauce
- 1 cup mix whole wheat blend pancake/waffle mix
- ¼ tsp. Cinnamon-Vanilla Seasoning
- canola pan spray

1. Place apple in the Power Chef fitted with the blade attachment. Process by pulling the cord until apple is finely chopped. Switch to the paddle attachment and add wet ingredients, mix well and add dry ingredients.
2. Pre-heat a fry pan to medium-low heat. Add pan spray.
3. Scoop batter into pan and cook pancakes to golden.
4. Re-spray the pan when you flip the pancake, then cook until golden on second side.



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## Apple Caramel Trifle

½ (leftover) Apple Spice Cake (see [UltraPro recipe](#))

### *For the caramel sauce*

- 2 tbsp. salted butter
- ½ cup brown sugar
- ¼ cup heavy cream

### *For the whipped cream*

- 2 cups heavy cream
- 2 tbsp. powdered sugar
- 1 tsp. vanilla extract

1. To make the caramel sauce, place butter in the 2-cup Micro Pitcher. Microwave on high power 30 seconds. Whisk in brown sugar and heavy cream until well combined. Microwave on high power 30 seconds, stir. Microwave on high power another 30 seconds, stir. Microwave an additional 30 seconds. Remove from microwave, stir and set aside.
2. To make the whipped cream, in the base of the Power Chef System fitted with the paddle whisk attachment, add cream, powdered sugar and vanilla. Cover and pull cord until desired thickness, set aside.
3. To build the trifle, in a clear container, add ¼ cup of the cake. Drizzle caramel over cake, top with ¼ cup of the whipped cream. Repeat layers until container is full. Top with caramel and whipped cream. Serve immediately.

## Avocado Fresco

- 1 medium tomato, quartered
- ½ small onion, peeled and halved
- ¼ cup fresh cilantro
- 2 avocados, pitted and peeled
- 1 tbsp. Cilantro Mojo Seasoning Blend



1. Place tomato, onion and cilantro in base of Power Chef System with blade attachment. Pull cord several times to roughly chop.
2. Add avocados and the seasoning blend and continue to chop until desired consistency is achieved.

## Bacon Beer Cheddar Spread

- 1 cup farmer's cheese or cream cheese, softened
- 2 cups shredded cheddar, divided
- 3 strips cooked bacon, finely crumbled
- 3 dashes hot sauce
- ¼ cup plus 1 tbsp. beer or broth
- 1 garlic clove, peeled and minced
- ½ tsp white vinegar
- ¼ tsp. kosher salt
- ¼ tsp. nutmeg
- ½ cup chopped pecans



1. In the base of the Power Chef System fitted with the blade attachment, combine cream cheese, 1 cup of the cheddar, bacon, hot sauce, beer, garlic, vinegar, salt and nutmeg. Cover and pull cord until well blended. Transfer to a small bowl, cover and refrigerate at least 1 hour. Clean Power Chef System to prepare for the next step.
2. In the base of the Power Chef System fitted with the blade attachment, combine pecans and remaining cheddar. Cover and pull cord until pecans are finely minced.
3. Remove cheese spread from refrigerator, form into one large ball, several smaller balls, or log, and roll in pecan-cheddar mixture until well coated.
4. Serve immediately with a variety of crackers, breads, vegetables or fruit, or refrigerate, covered, up to 3 days.

## Bacon Cheddar Deviled Eggs

- 6 hardboiled eggs, peeled
- ¼ cup mayonnaise
- 1 tsp. mustard, yellow or Dijon
- ¼ tsp. coarse kosher salt
- ½ cup cheddar cheese, shredded
- 2 slices bacon, cooked & chopped



1. Cut the hardboiled eggs in half and remove the yolk. Set aside the whites.
2. Place yolks, mayonnaise, mustard, salt and cheese in base of Power Chef fitted with paddle attachment. Cover and pull cord until mixture is combined and smooth.
3. Spoon yolk mixture back into the empty cavities in the egg whites. Top with chopped bacon and serve.

## Banana Cream Pie Smoothie

- 5 vanilla wafer cookies
- 2 bananas, sliced and frozen
- ½ cup low-fat vanilla Greek yogurt
- 2 tsp. vanilla extract
- 1 cup unsweetened vanilla almond milk
- 2 tbsp. honey ¼ tsp. freshly grated nutmeg
- ¼ tsp. ground cinnamon
- 1 heaping cup of ice (more or less to fit your desired consistency)



1. Place vanilla wafer cookies into base of Power Chef System fitted with blade attachment. Cover and pull cord 3-4 times to chop.
2. Add remaining ingredients to Power Chef base, cover and pull cord to blend until smooth.

## Banana Split Pancakes with Chocolate Syrup

- 2 eggs
- 2 cups reduced-fat (2%) milk
- 2½ cups all-purpose flour
- 2 tbsp. baking powder
- 1 tsp. coarse kosher salt
- ¼ cup granulated sugar
- 2 bananas, sliced
- 5–6 strawberries, cut into wedges

- Chocolate Syrup*
- ¼ cup unsweetened cocoa
  - ½ cup heavy cream
  - ¼ tsp. cinnamon
  - 3 tbsp. light brown sugar
  - 1 tbsp. light corn syrup



1. In base of Power Chef System fitted with paddle whisk attachment, combine eggs and milk. Cover and pull cord until well combined. Add flour, baking powder, salt and sugar to Power Chef System. Replace cover and pull cord until ingredients are fully combined.
2. Use batter immediately or store up to 2 days in the refrigerator.
3. Heat Chef Series 12" Nonstick Griddle over medium heat.
4. Cook pancakes about 2 minutes per side until browned and cooked through.
5. Serve topped with fresh fruit and Homemade Chocolate Syrup.

### *Chocolate Syrup*

1. Combine all ingredients into 1-Qt. Micro Pitcher, whisk together until combined.
2. Microwave on high power 1 minute. Stir well and serve over pancakes.
3. Store in refrigerator up to 4 weeks.

## Berry Patriotic Cookie Cake

- 1 (1 lb.) pkg. break apart sugar cookie dough
- 1 cup heavy cream
- 3 tbsp. confectioners' sugar
- 1 tsp. vanilla extract
- 8–10 small strawberries, hulled & sliced
- ½ cup blueberries



1. Preheat oven to 350° F/175° C.
2. Place dough ¼" apart on Silicone Wonder Mat so dough will touch when baking. Allow to cool completely, remove from mat and place on cutting surface or serving dish.
3. Place heavy cream, confectioners' sugar and vanilla in base of Power Chef Whip Accessory. Cover and turn handle until stiff peaks form.
4. Spread whipped cream over cooled cookie dough.
5. Place blueberries in top left corner. Then place sliced strawberries in lines to mimic the lines on a flag.

## Berry Spritz

- 1 cup raspberries
- 1 cup blueberries
- 1 cup blackberries
- ½ cup vodka or gin
- ⅙ cup lemon juice
- Prosecco

- To garnish*
- Ice



1. Add ¼ of each berry into two glasses. Muddle with the end of a spatula.
2. Add the vodka/gin and lemon juice into the Power Chef System with paddle whisk attachment.
3. Place cover on Power Chef System, lock and pull cord until contents are well combined.
4. Place remaining berries and ice into two Tumblers.
5. Pour the contents into the glasses. Top with prosecco.

Tip: Use a sparkling rose or moscato for an extra pink cocktail!

## Black Bean Salsa

- 1 (15 oz.) can black beans, drained & rinsed
- 1 cup whole kernel corn
- 2 tomatoes, diced
- ½ cup cilantro
- ¼ cup red onion
- Juice of 1 lemon
- Juice of 1 lime
- 1 clove of garlic
- 1 tsp. chili powder
- Salt & pepper to taste



1. Place beans, corn and tomatoes in medium-sized serving bowl. Toss well to combine.
2. In base of the Power Chef with the blade attachment place cilantro, onion and garlic. Cover and pull cord until chopped.
3. Pour contents of Power Chef into the bowl with bean mixture and mix again very well. Add remaining ingredients, mix. Serve immediately.

## Blackberry Apple Smoothie

- 2 cups frozen blackberries
- ¼ cup apple cider
- 1 gala or fuji apple, peeled & cubed
- 1 (5-oz.) container nonfat lemon yogurt

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1. Place blackberries and apple cider in base of Power Chef System fitted with blade attachment. Replace cover and pull cord until smooth.
2. Add remaining ingredients and continue pulling cord until well combined and no large lumps remain.

## Blue Margarita

- ¼ cup blue curacao
- ⅓ cup tequila
- 2 limes, juice only
- 2 tsp agave nectar

*To garnish*  
Ice  
Blueberries

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1. Add the blue curacao, tequila, lime juice and agave into the Power Chef System with paddle whisk attachment.
2. Place cover on Power Chef System, lock and pull cord until contents are well combined.
3. Place blueberries and ice into two Clear Tumblers. Pour the contents into the glasses.
4. Top with ice and additional blueberries as required.

## Bourbon Whipped Cream

- 1 cup heavy cream, thoroughly chilled
- 3 Tbsp. confectioners' sugar
- 1½ tsp. bourbon
- 2 Tbsp. walnuts, toasted, chopped, optional

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1. Pour heavy cream, confectioners' sugar and bourbon into base of Power Chef System.
2. Cover with Whip Accessory and turn handle until stiff peaks form.
3. Open Power Chef System and add walnuts, fold into whipped cream.

## Breakfast Coffee Banana Smoothie

- 2 frozen bananas, peeled & sliced
- 1 cup Greek yogurt, plain or vanilla
- 1 cup reduced-fat (2%) milk
- 1½ Tbsp. instant coffee

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1. Place all ingredients in base of Power Chef System fitted with blade attachment. Replace cover and pull cord until smooth and no coffee granules remain.

## 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.

## Broccoli Salad

- ½ red onion
- ½ red bell pepper
- ¾ cup mayonnaise
- ¼ tsp brown sugar
- 1 tbsp honey
- 1 tbsp apple cider vinegar
- Pinch of salt
- Pinch of fresh ground pepper
- Pinch of paprika
- ¾ cup dried cranberries
- 10 cups broccoli florets (about 3-4 medium sized heads)
- 5 strips bacon, cooked crispy and crumbled



1. Place red onion and bell pepper in the Power Chef System with blade attachment and chop . Remove blades and add paddle attachment.
2. Add mayonnaise, brown sugar, honey, cider vinegar, salt and paprika, mix until blended.
3. In a large bowl add cranberries, broccoli, and bacon. Pour sauce over broccoli and stir to coat.

## Buffalo Ranch Dip

- 1½ cups sour cream
- 2 tbsp. buttermilk
- ¼ cup bleu cheese
- ½ tsp. celery salt
- 1½ tbsp. hot sauce
- ¾ tsp. white vinegar
- 1 tbsp. minced parsley



1. In the base of the Power Chef System with blade attachment, blend together sour cream, buttermilk, bleu cheese, celery salt, hot sauce, and vinegar until well combined and creamy.
2. Remove blade attachment; stir in parsley.
3. Transfer dip to the center bowl of the Serving Center®. Serve with a variety of raw vegetables or chicken wings.

## Butterfinger Peanut Butter Cup Cheesecake Dip

- 1 (8 ounce) block cream cheese, at room temperature
- 1 cup creamy peanut butter
- ½ cup powdered sugar
- 1 (8 ounce) container whipped topping
- 1 cup chopped Butterfinger Peanut Butter Cups Minis, plus more for the top



1. In the base of the Power Chef System with paddle attachment, beat cream cheese and peanut butter until combined. Slowly beat in powdered sugar until incorporated. Fold in whipped topping and Butterfinger Peanut Butter Cups Minis, trying not to deflate the whipped topping too much.
2. Top with more Butterfinger Peanut Butter Cups Minis before serving. Serve with fruit, cookies, or crackers.

## Caramel Pumpkin Cheesecake Dip

- 2 (8 oz.) cream cheese, softened
- 2 cups confectioners' sugar
- 1 cup canned pumpkin
- ¼ cup sour cream
- 1¼ tsp. cinnamon
- ½ tsp. nutmeg
- ¼ tsp. cloves ¼ cup caramel sauce



1. Add cream cheese and confectioners' sugar to Power Chef base, cover and pull cord to blend until smooth. until frosting consistency.
2. Add pumpkin, sour cream, cinnamon, nutmeg, and cloves. Mix until it is fully incorporated, pour into serving bowl.
3. Pour the caramel sauce on top and create a marble look by swirling with a knife.
4. Serve with graham crackers, cinnamon sugar pita chips, or gingersnaps.

## Cheese Crackers

- ¼ cup all-purpose flour, plus more for rolling
- 2 tbsp. salted butter
- ¼ tsp. baking soda
- ⅛ tsp. turmeric
- 2 tsp. water
- ¼ tsp. white vinegar
- ½ cup shredded sharp orange or yellow cheddar cheese
- 2 tbsp. grated Parmesan cheese
- ½ tsp. kosher salt



1. Preheat oven 350° F/175° C.
2. In the base of the Power Chef System fitted with the blade attachment, combine flour, butter, baking soda, turmeric, water, vinegar, cheddar and Parmesan.
3. Cover and pull cord until dough forms. Remove dough from base of Power Chef® System and form into a ball.
4. On a floured surface using a rolling pin, flatten dough into a 1/8" -thick rectangle. Using a cookie cutter, cut into desired shapes. Prick shapes with tines of a fork. Transfer cracker shapes onto a baking sheet lined with the Silicone Wonder Mat. Sprinkle crackers with salt.
5. Bake 10 minutes or until edges of crackers are lightly browned. Remove and transfer crackers to cooling rack. Let cool completely, about 15 minutes. Store in a liquid-tight container up to 3 days.

## Chicken Lettuce Wrap with Peanut Vinaigrette

- |   |                               |
|---|-------------------------------|
| ¾ pound chicken breast, cooked shredded | <i>Peanut Vinaigrette</i>     |
| ½ cup baby carrots                      | 3 tbsp. sesame oil            |
| 1 yellow bell pepper, cored & quartered | 2 tbsp. seasoned rice vinegar |
| 1 green onion, trimmed & halved         | 1 tbsp. soy sauce             |
| ¼ cup cilantro (optional)               | 2 tbsp. water                 |
| 1 cup frozen shelled edamame, defrosted | ½ tsp. Dijon mustard          |
| 8 whole romaine leaves                  | ¼ tbsp. peanut butter         |



1. Place carrots, pepper, onion and cilantro in base of Power Chef System fitted with blade attachment. Cover and pull cord until roughly chopped.
2. Mix edamame into vegetables.
3. Place a ¼ cup shredded chicken into each lettuce leaf. Add ¼ cup veggie mixture on top of the chicken.
4. To make vinaigrette, combine ingredients in base of Quick Shake Container.
5. Seal and shake until ingredients are combined.
6. Drizzle Peanut Vinaigrette over the top and serve.

## Chimichurri Skirt Steak

- 1½ cups (1 bunch) cilantro
- 1½ cups (1 bunch) Italian parsley
- 2 garlic cloves, peeled
- 1 lime, juiced
- ¼ cup red wine vinegar
- ½ cup extra virgin olive oil
- 2 tsp. Steak & Chop Seasoning Blend Skirt Steak
- 2 lbs. skirt steak
- 2 tsp. Steak & Chop Seasoning Blend



1. Combine ingredients in base of Power Chef System fitted with blade attachment. Cover and pull cord until ingredients are finely minced and combined.
2. Pat dry and season steak on both sides with seasoning blend. Preheat grill to highest temperature.
3. Grill seasoned steak 2-3 minutes per side over hottest part of grill, or until desired doneness.
4. Allow steak to rest off heat 10-15 minutes.
5. Cutting against the grain, slice steak into strips and serve with Chimichurri.

## Chipotle Cream Sauce

- 4-oz. can chipotle in adobo
- 2 tbsp. adobo sauce
- 1 cup heavy cream
- ½ cup chicken stock
- ½ tsp. kosher salt
- 4 garlic cloves, peeled



1. Transfer chipotle peppers to a strainer and rinse under cool running water; reserve 2 tbsp. of the adobo sauce.
2. In the base of the Power Chef System fitted with blade accessory add chipotle peppers, reserved adobo, cream, chicken stock, salt and garlic. Cover and pull cord until smooth.

## Chipotle Lime Dipping Sauce

- 1 (7 oz.) can chipotle peppers in adobo sauce
- 1 cup mayonnaise
- 1 tbsp. fresh lime juice



1. Add chipotle peppers to base of Power Chef System fitted with blade attachment. Cover and pull cord until diced.
2. Remove cover add the whip attachment, add mayonnaise and lime juice, pull cord until well blended.

## Chocolate Banana Toffee Dip

- 8 oz. cream cheese, softened
- ¼ cup dulce de leche
- 1 ripe banana, diced
- pinch of kosher salt
- ½ cup heavy cream
- 2 tbsp. confectioners' sugar
- 1 tsp. vanilla extract
- ¼ cup toffee bits
- Dark chocolate bar, shaved
- Vanilla wafers for dipping*



1. Place cream cheese, dulce de leche, banana and salt into base of Power Chef System fitted with paddle whisk attachment. Cover and pull cord until well combined. Pour cream cheese mixture into a serving bowl.
2. Place heavy cream, confectioners' sugar, and vanilla into base of Power Chef System fitted with paddle whisk attachment. Cover and pull cord until soft peaks form. Pour over cream cheese mixture.
3. Top with toffee bits and shaved chocolate bar.

## Chocolate Chip Hazelnut Dip

- 1 cup heavy cream
- ½ tbsp. granulated sugar
- ¼ cup chocolate hazelnut spread
- ¼ cup semi-sweet mini chocolate chips

*Serve with graham crackers, fruit, pretzels, shortbread cookies and more.*



1. Pour heavy cream and sugar into base of Power Chef System. Cover with Whip Accessory and turn handle until stiff peaks form.
2. Add hazelnut spread and chocolate chips to the whipped cream, cover, and turn handle until ingredients are combined.



## Chocolate Coconut Macaroons

- 1½ cups sweetened coconut
- 2 large egg whites, room temperature
- ¾ tsp. coarse kosher salt
- 1 tbsp. unsweetened cocoa powder
- 3 tbsp. granulated sugar
- ¼ cup mini chocolate chips, optional



1. Preheat oven to 350°F/175°C.
2. While oven preheats, place coconut in a single layer on a baking sheet covered with Silicone Wonder Mat.
3. Once oven is ready, place baking sheet into the oven 5-7 minutes or until coconut is light brown. Watch carefully so coconut doesn't burn.
4. Place egg whites and salt in base of Power Chef base with Whip Accessory, whip until soft peaks form.
5. Add remaining ingredients, and whip until blended.
6. Fold in toasted coconut using Silicone Spatula.
7. Using a teaspoon, drop spoonfuls of the mixture onto the baking sheet, still covered with Silicone Wonder Mat.
8. Place cookies in oven and bake 15-20 minutes until outside is set but the insides should still be moist.

## Chocolate Covered Strawberry Smoothie

- 2 cups frozen strawberries
- ½ cup yogurt
- 1 cup reduced-fat (2%) milk
- 1 tbsp. chocolate hazelnut spread



1. Place all ingredients in base of Power Chef System fitted with blade attachment. Replace cover and pull cord until smooth.

## Chocolate Lava Cake

- 1 (18.25-oz.) pkg. devil's food cake mix, eggs, oil, and water according to the package directions
- 3 tbsp. Chocolate Dessert Blend
- ½ cup brown sugar
- 1 tsp. Cinnamon-Vanilla Seasoning
- 1 cup hot water
- 4 chocolate sandwich cookies, finely chopped



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

## Chocolate Mousse

- ¼ cup Chocolate Dessert Blend
- ¼ cup egg substitute
- 1 tsp. vanilla extract
- 1 cup heavy whipping cream



1. Place chocolate dessert blend, egg substitute and vanilla extract in base of Power Chef System. Cover with the Whip Accessory and turn handle to blend until smooth and creamy.
2. Add cream and turn handle to whip until stiff peaks form.
3. Spoon into dessert cups and serve or chill further in refrigerator.
4. If desired, garnish with raspberries and shaved chocolate.

## Chocolate Whipped Cream

- 1 cup heavy cream, thoroughly chilled
- 3 Tbsp. confectioners' sugar
- 2 Tbsp. unsweetened cocoa powder
- 1 tsp. vanilla extract



1. Pour heavy cream, confectioners' sugar, cocoa and vanilla extract into base of Power Chef System.
2. Cover with Whip Accessory and turn handle until stiff peaks form.

## Chunky Coconut Mango Smoothie

- ¼ cup lime juice
- ½ cup orange juice
- 8 oz. frozen mango
- 6 oz. low-fat yogurt
- 3 tbsp. shredded coconut



1. Place all ingredients into base of Power Chef System, fitted with blade attachment. Cover and pull cord to process until mangoes are finely chopped and mixture is combined.

## Chunky Tableside Guacamole

- ¼ cup cilantro
- 1 garlic clove, peeled
- ¼ red onion, peeled
- 2 Roma tomatoes, quartered
- 3 avocados, pitted and halved
- 1 lime, juiced
- 1 tsp. coarse kosher salt
- black pepper, to taste



1. Add cilantro and garlic to base of Power Chef System fitted with blade attachment. Cover and pull cord until finely chopped.
2. Add onion to Power Chef. Cover and pull cord until finely chopped.
3. Add tomatoes, lime juice and salt. Cover and pull cord until roughly chopped, and transfer ingredients to Thatsa Medium Bowl.
4. Add avocados to ingredients in bowl and mash together to reach desired consistency.

## Cinnamon Brown Sugar Whipped Cream

- 4 tsp. light brown sugar
- ½ tsp. Cinnamon Vanilla Seasoning
- 1 cup heavy cream



1. Combine ingredients in base of Power Chef System. Using Whip Accessory, turn handle until stiff peaks form.

## Cinnamon Honey Butter

- 1 cup (2 sticks) salted butter, room temperature
- 1 cup confectioners' sugar
- 1 cup honey
- 2 tsp. cinnamon



1. Add all ingredients to base of Power Chef System fitted with whip attachment. Cover and pull cord until mixed well.

## Cinnamon Whipped Cream

- 1 cup heavy cream, thoroughly chilled
- 2 Tbsp. confectioners' sugar
- 2 tsp. ground cinnamon
- ¼ tsp. ground nutmeg



1. Pour heavy cream, confectioners' sugar, cinnamon and nutmeg into base of Power Chef System.
2. Cover with Whip Accessory and turn handle until stiff peaks form.

## Crab Cake Burger

- 1 shallot, peeled and halved
- 8 oz. lump crab meat
- 1½ cups panko bread crumbs, divided
- 1 egg, lightly beaten
- 6 tbsp. mayonnaise or plain Greek yogurt
- ½ tsp. coarse kosher salt
- 2 tsp. Cilantro Mojo Seasoning
- 2 tsp. Dijon mustard

*Optional Toppings: Lettuce, tomato, avocado*



1. Place shallot in base of Power Chef System fitted with blade attachment. Cover and pull cord until finely chopped.
2. Add crab meat to Power Chef base, cover and pull cord until crab is roughly chopped. Place into medium bowl.
3. Add 1 cup breadcrumbs and remaining ingredients to crab mixture and stir to combine, shape into patties.
4. To cook, place 2 tbsp. vegetable oil in sauce pan and heat over medium heat. Once oil is hot place patties two at a time in pan and cook until golden brown, flip and repeat on other side until golden brown and heated through.

*Patties can be quartered before cooking to make small slider burgers.*

## Creamy Avocado Dip

- ½ lime, juiced
- ¼ cup cilantro
- 1 ripe avocado, pitted
- 1 cup nonfat Greek yogurt
- 1 tsp. Southwest Chipotle Seasoning Blend
- ¼ tsp. coarse kosher salt



1. Place cilantro and avocado into base of Power Chef System fitted with blade attachment. Cover and pull cord 3–4 times to chop.
2. Remove blade attachment and replace with paddle whisk attachment.
3. Add remaining ingredients to Power Chef base, cover and pull cord to blend until smooth.

## Creamy Avocado Dressing

- 1 ripe avocado, pitted
- 1 tbsp. lemon juice
- ½ cup nonfat Greek yogurt, plain
- ½ tsp. coarse kosher salt
- ¼ tsp. black pepper



1. Combine all ingredients in the base of Power Chef System fitted with paddle whisk attachment. Cover and pull cord to process until creamy.

## Creamy Chipotle Hummus

- 1 cup chickpeas, rinsed and drained
- 1 cup sour cream
- 1 tsp. kosher salt
- 2 garlic cloves, peeled
- 2 (canned) chipotle peppers in adobo sauce
- 1 Tbsp. freshly squeezed lime juice



1. Place chickpeas, sour cream and salt into base of Power Chef System fitted with blade attachment, replace cover and pull cord until pureed.
2. Add remaining ingredients to Power Chef base. Cover and pull cord to blend until smooth.
3. Place seal on base and refrigerate until cold, serve at room temperature.
4. Serve with crackers, crudité or bread.

## Fall Spice Fruit Chip Dip

- 2 apples, cored
- ½ lemon, juiced
- 1 cup heavy cream
- ¼ cup pumpkin puree
- ¼ cup confectioners' sugar
- ¼ tsp. pumpkin pie spice
- ½ tsp. vanilla extract



1. Place pickles into base of Power Chef System fitted with blade attachment. Cover and pull cord to finely chop.
2. Remove blade attachment and replace with paddle whisk attachment.
3. Add remaining ingredients to Power Chef base, cover and pull cord to blend until smooth.

1. Brush both sides of apple rings with lemon juice to prevent browning.
2. Pour heavy cream into base of Power Chef System. Cover with Whip Accessory and turn handle until stiff peaks form.
3. Add remaining ingredients and turn handle until combined.
4. Serve immediately with dip.

## Dill Pickle Dip

- 4 dill pickles, quartered
- ¼ cup pickle juice
- 8 oz. softened cream cheese
- 1 cup sour cream
- 2 cloves garlic, minced



## Fall Spice Icing

- 1 cup heavy cream
- ¼ cup pumpkin puree
- ¼ cup confectioners' sugar
- ¼ tsp. pumpkin pie spice
- ½ tsp. vanilla extract



1. Pour heavy cream into base of Power Chef System. Cover with Whip Accessory and turn handle until stiff peaks form
2. Add remaining ingredients and turn handle until combined.
3. Top your favorite Fall cupcakes.

## Fiesta Gazpacho

- 4 large ripe tomatoes, roughly chopped
- 1 cup tomato juice
- 2 tbsp. prepared horseradish
- 2 tbsp. Southwest Chipotle Seasoning
- 2 garlic cloves, peeled
- ½ small red onion, roughly chopped
- 1 small cucumber, peeled and grated
- ½ jalapeño, seeded and roughly chopped
- 1 small red bell pepper, seeded and roughly chopped
- ¼ cup loosely packed cilantro
- ½ tsp. coarse kosher salt
- 1 tbsp. fresh lime juice



1. Add tomatoes, tomato juice, horseradish and seasoning in the base of the Power Chef System fitted with the blade attachment. Cover and pull cord until tomatoes are semi-liquid.
2. Add garlic, onion, cucumber, jalapeño, bell pepper, cilantro, salt and lime juice. Cover and pull cord until finely minced and consistency of a thick soup.
3. Divide mixture into four equal servings. Serve cold or at room temperature with desired toppings.

- Optional toppings:
- Black beans
  - Queso fresco crumbles
  - Minced red onion
  - Thinly sliced green onion
  - Cilantro Sour cream
  - Tortilla strips

## Frozen Cookie Blast

- 6-8 cookies of choice
- 2 scoops of ice cream of choice
- 1 tbsp. whole milk



1. Place cookies in base of Power Chef System fitted with blade attachment, replace cover and pull cord until evenly chopped.
2. Add ice cream and milk. Replace cover and pull cord until well combined.
3. Transfer "Frozen Cookie Blast" to thermal jar\* and enjoy on-the-go frozen for up to 2 hours.

\* Or transfer to a cup and enjoy now.

## Garlic Mayonnaise

- 3 garlic cloves, crushed
- 1 egg yolk
- ¼ tsp. sea salt
- 1½ tsp. white wine vinegar
- ½ cup plus
- 2 tbsp. olive oil



1. Add garlic, egg yolk, salt, and vinegar into base of Power Chef System. Cover with Whip Accessory and turn handle until stiff peaks form.
2. While rotating the handle, pour the oil through the funnel in the handle.
3. Continue to whip until all the oil is incorporated into the mayonnaise.

## Green Goddess Hummus

- 1 cup chickpeas, rinsed and drained
- 1 cup sour cream
- 1 tsp. kosher salt
- 1 (10 oz.) pkg. frozen spinach, thawed and squeezed dry
- ½ cup fresh Italian flat leaf parsley
- 2 garlic cloves, peeled
- ¼ cup buttermilk

Serve with crackers, crudité or bread



1. Place chickpeas, sour cream and salt into base of Power Chef System fitted with blade attachment, replace cover and pull cord until pureed.
2. Add remaining ingredients to Power Chef base. Cover and pull cord to blend until smooth.
3. Place seal on base and refrigerate until cold, serve at room temperature.
4. Serve with crackers, crudité or bread.

## Green Tea Smoothie

- 1½ cup green tea, chilled (made with six tea bags)
- 2 cups frozen mixed berries
- 3 tbsp. honey



1. Place all ingredients in base of Power Chef System fitted with blade attachment. Replace cover and pull cord until smooth.

## Heavenly Hummingbird Cake

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

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



1. Place pecans, in the Power Chef System and finely chop.
2. In 12-cup mixing bowl, whisk together 1 cup chopped pecans with bananas, pineapple, Cinnamon-Vanilla, eggs and oil.
3. Add yellow cake mix until fully combined.
4. Coat TupperWave Stack Cooker ¾-Qt. Cover/Casserole, 1¼-Qt. Casserole and 3-Qt. Casserole with butter spray and divide batter evenly among three layers.
5. Stack Casseroles in ascending order and microwave at 70% power 14 minutes, or until knife inserted in cake comes out clean. Allow to settle 2 minutes before flipping onto serving dish.
6. Place cream cheese, butter, confectioners sugar and vanilla in a Thatsa bowl, whisk all ingredients until fluffy and combined.
7. Ice cooled layers with cream cheese frosting and stack. Top with remaining chopped pecans.

## Herbed Goat Cheese Spread

- ¼ cup parsley
- 1 shallot, peeled
- 1 garlic clove, peeled
- 4 oz. soft goat cheese
- 1 cup plain nonfat Greek yogurt
- ½ lemon, juiced
- ¾ tsp. Steak & Chop Seasoning Blend
- 1 tbsp. extra virgin olive oil



1. Place parsley, shallot and garlic in base of Chop 'N Prep Chef. Replace cover and pull cord 4-5 times to finely chop.
2. Place parsley mixture into base of Power Chef System fitted with paddle whisk attachment and add goat cheese. Replace cover, pull cord 4-5 times to blend.
3. Adding yogurt, lemon juice, zest and seasoning blend to Power Chef base. Place funnel in opening and drizzle in olive oil while blending cheese and yogurt.

## Homemade Mayonnaise

2 egg yolks  
2 tsp. Dijon mustard  
1 lemon, juiced  
salt, pepper - dash of each  
1 cup oil (vegetable or canola)  
1 tsp. water



1. Place egg yolks, mustard, lemon juice, and salt and pepper in base of Power Chef with beater attachment. Cover & pull cord several times to combine, about 5 slow spins should be enough.
2. Place funnel in receptacle and slowly add oil while pulling cord until oil is fully incorporated and mayonnaise is thick.

## Hummus Deviled Eggs

6 hardboiled eggs  
½ cup hummus  
Salt and pepper to taste  
Paprika for dusting



1. Cut the hardboiled eggs in half and remove the yolk. Set aside the whites.
2. Place yolks and hummus in base of Power Chef fitted with paddle attachment. Cover and pull cord until mixture is combined and smooth.
3. Add salt and pepper to taste.
4. Spoon yolk mixture back into the empty cavities in the egg whites. Dust with paprika and serve.

## Icy Cone Syrup

5 oz. fresh or frozen fruit, depending on desired color and flavor  
1¼ cups water, divided  
1 cup sugar  
¼ tsp. salt



1. Stir together fruit, 1 cup water, sugar and salt in 2-cup Micro Pitcher. Microwave on high power 2 minutes, 30 seconds. Remove from microwave, let stand 5 minutes or until fruit is soft.
2. Transfer mixture to base of Power Chef® System fitted with blade attachment. Cover and pull cord to puree.
3. Strain mixture into Squeeze It Bottle.

## Jalapeño Cranberry Cream Cheese Dip

Recipe by Alissa Pankaskie

12 oz. fresh cranberries rinsed and drained  
4 green onions, minced (¼ cup)  
¼ cup cilantro or parsley, finely chopped  
1-2 jalapeno peppers with seeds and ribs removed, finely minced  
1 cup granulated sugar  
1 Tbsp. fresh lemon juice  
¼ tsp. salt  
16 oz. cream cheese, softened  
Assorted crackers, for serving



1. Add cranberries to the base of Power Chef System fitted with blade attachment. Cover and pull cord to roughly chop.
2. In a medium-sized bowl, add chopped cranberries, green onion, cilantro and jalapeños. Add sugar, lemon juice and salt on top of cranberry mixture and stir gently until blended. Cover with plastic wrap and place in refrigerator overnight.
3. Take cranberry mixture out of the refrigerator and stir all ingredients together. Strain out all liquid.
4. Place softened cream cheese the base of Power Chef System fitted with whip attachment. Cover and turn handle until whipped, spread cream cheese over bottom of a pie plate or 9x9 dish.
5. Pour cranberry mixture atop cream cheese and keep in refrigerator until ready to serve.
6. Use a spoon to spread over crackers and enjoy!

## Jalapeno Popper Deviled Eggs

- 6 hardboiled eggs
- ¼ cup jalapeño s, chopped
- 2 tbsp. cream cheese
- 1 tbsp. mayonnaise
- 2–3 slices bacon, cooked & chopped



1. Cut the hardboiled eggs in half and remove the yolk. Set aside the whites.
2. Place yolks, jalapeño s, cream cheese and mayonnaise in base of Power Chef fitted with paddle attachment. Cover and pull cord until ingredients are combined and smooth.
3. Spoon yolk mixture back into the empty cavities in the egg whites. Top with chopped bacon and serve

## Key Lime Mousse

- Cinnamon oat crumble*
- 1 cup mixed nuts
  - 1 cup old fashioned oats
  - ½ cup all-purpose flour
  - ½ cup granulated sugar
  - 6 tbsp. unsalted butter, melted
  - 1 tbsp. cinnamon

- Key Lime Mousse*
- 1½ cups heavy whipping cream
  - 2 oz. mascarpone cheese
  - 2 tbsp. sugar-free white chocolate pudding mix
  - ¼ cup lime juice
  - 6-oz. carton plain or key lime Greek yogurt
  - ¼ cup confectioners' sugar



### *Cinnamon oat crumble*

1. Preheat oven to 350° F/175° C.
2. Place ingredients for Cinnamon Oat Crumbles into base of Power Chef System fitted with blade attachment, cover and pull cord 6–10 times until nuts are roughly chopped and ingredients are mixed.
3. Spread out onto baking pan and bake 20–25 minutes, stirring halfway through, until golden brown.

### *Key Lime Mousse*

1. Place whipping cream and mascarpone cheese into base of Power Chef System fitted with paddle whisk attachment, cover and pull cord until soft peaks form, about 50 pulls.
2. Add remaining ingredients, cover and pull cord another 8–10 times until ingredients combine, creating a thick mousse.
3. Place 2 tbsp. Cinnamon Oat Crumbles in bottom of 6 serving cups and top each with ½ cup mousse. Refrigerate and serve chilled. When ready to eat, garnish with whipped cream and lime slices if desired.

## Kiwi Cucumber Salsa

- 1 large cucumber, peeled and cut in thirds
- 6 kiwis, peeled
- ½ bunch fresh cilantro
- 1 jalapeno, with seeds removed
- Juice of 1 lime
- Salt and pepper to taste



1. Place all ingredients except seasonings in base of Power Chef System fitted with blade attachment. Cover and pull cord until well combined.
2. Taste and add seasoning. Serve with chips.

## Lemon Delight Whipped Cream

- 3 tbsp. lemon curd
- Zest of 1 lemon
- 1 cup heavy cream



1. Combine ingredients in base of Power Chef System. Using Whip Accessory, turn handle until stiff peaks form.



## Lemon Pudding Cake

### Cake

- 1 pkg. Lemon Cake Mix
- 1 (3.4 oz.) package instant lemon pudding and pie filling
- 3 large eggs
- $\frac{3}{4}$  cup water
- $\frac{1}{2}$  cup vegetable oil

### Lemon Delight Whipped Cream

- 3 tbsp. lemon curd
- Zest of 1 lemon
- 1 cup heavy cream



1. In base of Power Chef System, fitted with paddle whisk attachment, add cake mix and pudding mix, add eggs and oil, to cake mix.
2. Process until combined and pour mixture into a greased, Stack Cooker 3-Qt. Casserole with Cone.
3. Microwave at 70% power 10–12 minutes or until a toothpick inserted into center of cake comes out clean. Remove and cover with TupperWare Stack Cooker Cover for 15 minutes to cool.
4. Invert cake onto the cake taker and frost when cooled.

### Lemon Delight Whipped Cream

1. Combine ingredients in base of Power Chef System. Using Whip Accessory, turn handle until stiff peaks form.

## Lime Chipotle Butter

- 4 tbsp. unsalted butter at room temperature
- $\frac{1}{2}$  lime, zested and juiced
- $\frac{1}{2}$  tsp. minced chipotle pepper in adobo plus  $\frac{1}{4}$  tsp. sauce
- $\frac{1}{4}$  tsp. kosher salt
- $\frac{1}{4}$  tsp. Southwest Chipotle Seasoning



1. Add all ingredients to base of Power Chef System fitted with whip attachment. Cover and pull cord until mixed well.

## Mango Freeze

- $\frac{1}{4}$  cup nonfat vanilla Greek yogurt
- 1 tbsp. honey
- 2 cups frozen mango



1. Combine yogurt, honey and  $\frac{1}{4}$  cup mango in base of Power Chef System fitted with blade attachment. Cover and pull cord until ingredients are combined.
2. Add mango in  $\frac{1}{4}$  cup increments, pulling cord for 30 seconds or until ingredients are smooth.
3. Serve immediately or store in freezer.

## Mango Lime Freeze

- 8 oz. frozen mangos
- 6-oz. container low-fat vanilla yogurt
- $1\frac{1}{2}$  tbsp. lime juice
- $1\frac{1}{4}$  cups orange juice



1. Combine ingredients in base of Power Chef System, fitted with blade attachment. Cover and pull cord to process until mango is finely chopped and mixture is combined.

## Mango Pineapple Salsa

- ½ red onion, peeled and halved
- ½ red bell pepper, cored, seeded and halved
- ½ green bell pepper, cored, seeded and halved
- ¼ cup cilantro leaves
- 1 jalapeño pepper, or to taste, seeded and quartered
- 1 Mango, peeled, pitted and chopped
- 1 tbsp. Simple Indulgence Southwest Chipotle
- 1 (8 ounce) can pineapple tidbits, drained
- 1 lime, juiced



1. Place all ingredients in base of Power Chef System fitted with blade attachment. Cover and pull cord until ingredients are coarsely chopped.

## Mango Salsa

- ½ red onion, peeled and quartered
- 1 clove garlic, peeled and quartered
- 2 Mangoes, peeled, pitted and coarsely chopped, or 2 cups frozen chunks, thawed
- ½ tbsp. Southwest Chipotle Seasoning Blend
- 2 limes, juiced
- ¼ cup cilantro leaves (optional)
- 1 jalapeño pepper, seeded and quartered (optional)



1. Place onion and garlic in base of Power Chef System fitted with blade attachment. Cover and pull cord until ingredients are combined.
2. Add remaining ingredients; cover and chop until mango is desired consistency.

## Meringue

- ¼ tsp. cream of tartar
- 2 egg whites, room temperature
- 4 tbsp. sugar



1. Pour all ingredients into base of Power Chef System. 2. Cover with Whip Accessory and turn handle until stiff peaks form.

## Mermaid Whipped Cream

- 1¼ cup heavy whipping cream
- 1 tsp. vanilla extract
- 2 Tbsp. caramel topping
- ¼ cup powdered sugar
- 2-3 drops coloring food dye blue, green and red



1. Place heavy whipping cream in base of Power Chef System with whip accessory and add vanilla extract, caramel topping and powdered sugar. Replace cover and turn knob until thick and well combined.
2. Divide whipped cream into three bowls, add each color food dye into each bowl and mix until well combined.
3. In medium bowl, add blue whipped cream, add red whipped cream and green whipped cream. Carefully fold together so it looks swirled. Use to frost a cake or serve with berries.

## Mexican Chocolate Hummus

- 1 cup chickpeas, rinsed and drained
- 1 cup sour cream
- 1 tsp. kosher salt
- ¼ cup honey
- 2 tsp. ground cinnamon
- 2 Tbsp. unsweetened cocoa

*Serve with fruit or cookies.*



1. Place chickpeas, sour cream and salt into base of Power Chef System fitted with blade attachment, replace cover and pull cord until pureed.
2. Add remaining ingredients to Power Chef base. Cover and pull cord to blend until smooth.
3. Place seal on base and refrigerate until cold, serve at room temperature.
4. Serve with fruit or cookies.

## Mexican Chocolate Whipped Cream

- 1 cup heavy cream, thoroughly chilled
- 3 Tbsp. confectioners' sugar
- 2 Tbsp. unsweetened cocoa powder
- ¼ tsp. ground cinnamon
- ¼ tsp. cayenne pepper
- 1 tsp. vanilla extract



1. Pour heavy cream, confectioners' sugar, cocoa, cinnamon, cayenne and vanilla extract into base of Power Chef System.
2. Cover with Whip Accessory and turn handle until stiff peaks form.

## Midori Sour

- ¼ cup midori
- ¼ cup vodka
- 1 lime, juice only
- 1 lemon, juice only
- Soda water

*To garnish*

- Ice
- Blackberries
- 1 lime, sliced into wedges



1. Add the midori, vodka, lime juice and lemon juice into the Power Chef System with paddle whisk attachment.
2. Place cover on Power Chef System, lock and pull cord until contents are well combined.
3. Place lime wedges, blackberries and ice into two Clear Tumblers. Pour the contents into the glasses.
4. Top with soda water.

## Mississippi Mud Pie Dip

- ½ package Oreo cookies
- 1 container cool whip
- 1 (3.9 oz.) pkg. chocolate pudding mix
- ¼ cup chopped pecans
- graham crackers for dipping*



1. Place 10 Oreos into base of Power Chef System fitted with blade attachment. Cover and pull cord until chopped. Pour into small bowl. Set aside.
2. Place Cool Whip and pudding mix into base of Power Chef System fitted with paddle whisk attachment, mix until well blended, pour into serving dish.
3. Top dip with more crumbled Oreos and pecans, and serve with graham crackers.

## Mixed Berry Crumb Cake

¼ cup unsalted butter, melted  
¼ cup granulated sugar  
¼ cup brown sugar, light or dark  
½ tsp. cinnamon  
¼ tsp. coarse kosher salt  
1¼ cup cake flour

¼ cup raspberry preserves  
1 pint blueberries  
1 tbsp. unsalted butter, room temperature  
¼ cup unsalted butter, melted  
2½ cups cake flour  
¼ tsp. baking soda  
½ tsp. coarse kosher salt  
1 cup granulated sugar  
¾ cup buttermilk  
3 eggs



1. Preheat oven to 350° F / 175° C.
2. In medium bowl, combine melted butter, sugars, cinnamon, salt and cake flour. Stir set aside.
3. In 1-cup Micro Pitcher, warm raspberry preserves by microwaving on high power 20-30 seconds.
4. Place blueberries in medium bowl; Pour warm preserves over berries; set aside.
5. Use room temperature butter to coat UltraPro 3.5-Qt. Lasagna Pan, set aside.
6. Add melted butter into base of Power Chef System, set aside to cool.
7. 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.
8. In medium bowl, combine flour, baking soda, salt and sugar; set aside.
9. Gradually add flour mixture to liquids in base of Power Chef System, pulling 3-4 times to mix.
10. 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.

## Orange Fig Butter

3 dried figs  
½ tsp. fresh rosemary  
1 stick salted butter, softened  
2 tbsp. orange marmalade



1. In the base of the Power Chef System fitted with the blade attachment, combine figs and rosemary. Cover and pull cord until well minced.
2. Add butter. Cover and pull cord until well combined.
3. Remove blade. Swirl in orange marmalade. Transfer butter to liquid-tight container. Refrigerate, covered, up to 7 days.

## Nutty Gorgonzola Apple Rings

*Spicy Candied Walnuts*  
1 cup coarsely chopped walnuts  
1 tbsp. packed brown sugar  
1 tsp. vanilla extract  
Dash of salt  
Dash of Red Pepper

4 oz. whipped cream cheese  
2 tbsp. dark honey  
2 tart green and/or red apples, sliced  
½ lemon, juiced  
¼ cup crumbled Gorgonzola or other blue cheese (1 ounce)  
¼ cup Spicy Candied Walnuts



### *Spicy Candied walnuts*

1. Preheat oven to 400 degrees F.
2. Line a baking sheet with the Wonder Mat; set aside.
3. In a small bowl stir together the coarsely chopped walnuts, packed brown sugar, vanilla, salt and crushed red pepper.
4. Spread nut mixture in prepared pan.
5. Bake about 10 minutes or until nuts are toasted, stirring twice. Cool.

### *Apple Rings*

1. Put cream cheese and honey into base of Power Chef System. Cover with Whip Accessory and turn handle until stiff peaks form. Set aside.
2. Brush both sides of apple rings with lemon juice to prevent browning.
3. Spread Cream cheese mixture over
4. Sprinkle with Gorgonzola cheese and Spicy Candied Walnuts. Serve immediately or cover and chill for up to 2 hours.

## Orange Strawberry Smoothie

¾ cup fresh orange juice (1–1½ oranges)  
1 cup frozen strawberries  
6 oz. low-fat vanilla yogurt



1. Add all ingredients to base of Power Chef System fitted with blade attachment.
2. Cover and pull cord until ingredients are well combined. Serve immediately.

## Orchard Salsa

- 3 small apples, cored and quartered
- ½ red pepper, seeded and quartered
- ¼ cup red onion
- 1 jalapeño pepper, seeded
- ½ tbsp. Southwest Chipotle Seasoning Blend
- 3 limes, juiced
- 1 tbsp. honey
- salt and pepper



1. Place all ingredients in base of Power Chef System fitted with blade attachment. Cover and pull cord until ingredients are coarsely chopped.

## Oreo Dip

- 2 cups crushed Oreos, divided
- 1 (8 ounce) package cream cheese, softened
- ½ cup butter, softened
- 1 cup whipped cream
- 1 cup confectioners' sugar
- 2 Tbsp. brown sugar
- 1 tsp vanilla extract



1. Place oreo cookies in base of Power Chef System fitted with blade attachment. Cover and pull cord until ingredients are coarsely chopped. Pout into a small bowl. Set aside.
2. In a clean Power Chef with the paddle attachment, add the remaining ingredients, pull cord until well combined, add crushed cookies, reserving a few to sprinkle on top.
3. Pour into serving dish, sprinkle remaining crushed cookies on top.

## Parmesan Spinach Balls

- 2 cups fresh spinach
- 4 eggs
- ½ cup reduced-fat (2%) milk
- 3 cups stuffing mix
- 2 cups shredded Parmesan cheese



1. Preheat oven to 425° F/218° C.
2. Place spinach in base of Power Chef System fitted with blade attachment. Cover and pull cord until finely chopped. Set aside.
3. In a medium bowl whisk together eggs and milk. Stir in stuffing mix, Parmesan cheese, and chopped spinach. Allow to sit 1–2 minutes for stuffing mix to absorb milk.
4. Form into ¼-cup sized balls and place onto baking sheet lined with Silicone Wonder Mat.
5. Bake 15-18 minutes or until golden brown. Serve warm.

## Peach & Mango Spritz

- ½ cup gin
- ⅓ cup Cointreau
- ½ cup mango nectar juice
- ⅓ cup lime juice
- Prosecco



- To garnish*
- 1 peach, sliced into wedges
  - 1 apricot, sliced into wedges
  - ½ small mango, sliced into thin wedges
  - Ice
1. Add the gin, Cointreau and mango nectar into the Power Chef System with paddle whisk attachment.
  2. Place cover on Power Chef System, lock and pull cord until contents are well combined.
  3. Place sliced fruit and ice into two Clear Tumblers. Pour the contents into the glasses.
  4. Top with prosecco.
  5. Add ⅓ cup lime juice for an extra tropical flavor.

## Peach Cobbler Smoothie

- 1 cup frozen sliced peaches
- 2 frozen bananas, peeled & sliced
- $\frac{2}{3}$  cup plain of Greek yogurt
- $\frac{1}{4}$  tsp. cinnamon
- Pinch of ground ginger
- Pinch of ground nutmeg



1. Place all ingredients in base of Power Chef System fitted with blade attachment. Replace cover and pull cord until smooth.

## Peach Frozen Yogurt

- $\frac{1}{2}$  cup low-fat vanilla yogurt
- 2 tbsp. honey
- 2 cups frozen peaches, divided



1. Combine yogurt, honey and  $\frac{1}{2}$  cup of peaches in base of Power Chef System, fitted with blade attachment. Cover and pull cord until ingredients are combined.
2. Add another  $\frac{1}{2}$  cup of peaches, cover and pull cord until peaches have combined.
3. Continue adding peaches until all have been combined. Serve immediately.

## Peach Grapefruit Smoothie

- $\frac{1}{2}$  cup fresh grapefruit juice (about  $\frac{1}{2}$  grapefruit)
- 1 cup frozen peaches
- 6 oz. low-fat vanilla yogurt



1. Add all ingredients to base of Power Chef System fitted with blade attachment.
2. Cover and pull cord until ingredients are well combined. Serve immediately.

## Peanut Butter Nana Rama Shake

- 1 banana, peeled
- 2 tbsp. chocolate syrup
- 1 tbsp. peanut butter
- 3–4 tbsp. reduced fat (2%) milk



1. Break banana into large chunks and place in base of Power Chef System fitted with the blade attachment.
2. Add remaining ingredients, cover and pull cord until mixture is smooth.

## Peanut Butter Cup Hummus

- 1 cup chickpeas, rinsed and drained
- 1 cup sour cream
- 1 tsp. kosher salt
- ½ cup creamy peanut butter
- ¼ cup honey
- ½ cup mini chocolate chips

Serve with fruit or cookies.



1. Place chickpeas, sour cream and salt into base of Power Chef System fitted with blade attachment, replace cover and pull cord until pureed.
2. Add remaining ingredients to Power Chef base. Cover and pull cord to blend until smooth.
3. Place seal on base and refrigerate until cold, serve at room temperature.
4. Serve with fruit or cookies.

## Peppermint Whipped Cream

- 1 cup heavy cream, thoroughly chilled
- 2 tbsp. confectioners' sugar
- ½ tsp. peppermint extract
- 2 Tbsp. crushed peppermint candy



1. Pour heavy cream, confectioners' sugar and peppermint extract into base of Power Chef System.
2. Cover with Whip Accessory and turn handle until stiff peaks form.
3. Open Power Chef System and add peppermint candy, fold into whipped cream.

## Pesto Deviled Eggs

- ¼ cup pine nuts
- ¼ cup grated parmesan cheese
- 5–6 fresh basil leaves
- 6 hardboiled eggs
- ½ cup mayonnaise
- Salt and pepper to taste
- Paprika for dusting



1. Place pine nuts, cheese and basil in base of Power Chef fitted with blade attachment. Cover and pull cord until nuts and basil are roughly chopped.
2. Cut the hardboiled eggs in half and remove the yolk. Set aside the whites.
3. Replace blade in Power Chef with paddle whisk attachment, then add the egg yolks and mayonnaise. Cover and pull chord until ingredients are combined and smooth. Salt and pepper to taste if desired.
4. Spoon yolk mixture back into the empty cavities in the egg whites. Dust with paprika and serve.

## Pineapple Upside Down Cake

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



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

## Poblano Chicken Chowder

8 oz. (about 4) poblano chilies, seeded and quartered  
1 tbsp. extra virgin olive oil  
1 lb. chicken breast, large dice (about 3–4 cups)  
1 large onion, peeled and quartered  
3 garlic cloves, peeled  
12 oz. frozen corn  
1 tbsp. Southwest Chipotle Seasoning Blend  
4 cups chicken stock  
½ cup heavy cream



1. Place poblano chilies into base of Power Chef System fitted with blade attachment, cover and pull cord 6–8 times until roughly chopped.
2. Heat olive oil in 6-Qt. pot over medium heat. Add chilies and chicken and sauté 2–3 minutes.
3. Place onion and garlic into Power Chef System, cover and pull cord 6–8 times until roughly chopped.
4. Add onion mixture, corn and seasoning blend to pot and sauté another 2–3 minutes.
5. Add chicken stock, bring to a boil; reduce heat and simmer 10 minutes.
6. During last 5 minutes, add heavy cream. Serve warm.

## Porcini Butter

2 garlic cloves, peeled  
1 tbsp. shallots  
8 dried porcini mushrooms  
1 stick salted butter, softened



1. In the base of the Power Chef System fitted with the blade attachment, combine garlic, shallots and mushrooms. Cover and pull cord until well minced.
2. Add butter. Cover and pull cord until well combined.
3. Remove blade. Transfer butter to liquid-tight container. Refrigerate, covered, up to 7 days.

## Potato Salad Deviled Egg

1 garlic clove  
1 tbsp. red bell pepper  
1 tbsp. radish  
1 tbsp. parsley  
6 hard cooked eggs, peeled  
¼ cup mayonnaise  
1 tsp. mustard, yellow or Dijon  
¼ tsp. coarse kosher salt  
¼ cup finely diced cooked potato



1. Cut hard cooked eggs in half lengthwise and remove yolk. Set whites aside.
2. In the base of the Power Chef System fitted with blade attachment add garlic, bell pepper, radish and parsley. Cover and pull cord until mixture is finely chopped.
3. Remove blade attachment and change to paddle attachment add yolks, mayonnaise, mustard, and salt. Cover and pull cord until mixture is well combined.
4. Fold in potatoes and spoon mixture into egg white wells.
5. Garnish with additional radish or parsley.

## Power Bites

2 cups dried dates  
½ cup quick cook oats  
2 cups shredded coconut, divided  
½ cup chopped toasted sunflower seeds, pecans or walnuts  
2 tbsp. sunflower or nut butter  
1 tbsp. honey



1. Working in two batches, use the Power Chef System, fitted with the blade attachment, to finely mince dates.
2. Add oats, ¼ cup of the coconut, pecans, nut butter and honey to dates in base of Power Chef System. Cover and pull cord until well minced.
3. Transfer mixture to a medium bowl, roll into 1" balls and dredge in remaining shredded coconut.
4. Refrigerate, sealed in Snack Cup, up to 7 days



## Pumpkin Latte

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



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

## Pumpkin Spice Cake

- 1 (15.25 oz.) Spice cake mix
- 3 eggs
- 1 (16 oz.) can pumpkin
- 1 tsp. ground cinnamon

*Cream cheese frosting, if desired*



1. In base of Power Chef System, fitted with paddle whisk attachment, add cake mix, pumpkin, eggs and cinnamon.
2. Process until combined and pour mixture into a greased, Stack Cooker 3-Qt. Casserole with Cone.
3. Microwave at 70% power 10–12 minutes or until a toothpick inserted into center of cake comes out clean.
4. Allow at least 15 minutes to cool before frosting cake.

## Ranch Dip

- 1 cup sour cream
- ¼ cup full fat Greek yogurt
- 2 tbsp. buttermilk
- ½ tsp. white wine vinegar
- 1 garlic clove, crushed
- ¼ tsp. coarse kosher salt
- ½ tsp. onion powder
- 1 tbsp. fresh dill, chopped
- 1 tbsp. fresh parsley, chopped



1. In base of Power Chef System, fitted with paddle whisk attachment, add sour cream, yogurt, buttermilk, vinegar, garlic, salt, onion powder, dill, and parsley, cover and blend until well combined. Add salt and pepper to taste.
2. Refrigerate, covered, 30 minutes; serve cold with vegetables, chips, as a dip for wings, or in place of mayonnaise on a sandwich or slider.

## Pumpkin Yogurt Dip

- ¼ cup plain (full fat) yogurt
- 1 cup pumpkin puree
- 1 tsp. cinnamon
- ¼ tsp. nutmeg
- 3 tbsp. honey
- 2 tbsp. chopped roasted pumpkin seeds



1. In the base of the Power Chef System with the paddle attachment add yogurt, pumpkin puree, cinnamon, nutmeg and honey until well combined.
2. Top with pumpkin seeds. Serve immediately with pretzel rods, sticks, apple and pear wedges, or cover and refrigerate up to 3 days.

## Raspberry Butter

2 sticks unsalted butter, softened  
½ cup fresh raspberries  
1 tablespoon confectioners' sugar



1. Place butter and confectioners' sugar in base of Power Chef fitted with the Whip Accessory and turn handle until cream has formed stiff peaks.
2. Add the fresh raspberries and turn handle until ingredients are combined.
3. Store in a Tupperware bowl.
4. Chill for at least 2 hours until firm and keep refrigerated until ready to use.

## Raspberry Tang Smoothie

2 tbsp. lime juice  
½ cup orange juice  
8 oz. frozen raspberries  
6 oz. low-fat yogurt  
2 tbsp. fresh mint



1. Place all ingredients into base of Power Chef System, fitted with blade attachment. Cover and pull cord to process until raspberries are finely chopped and mixture is combined.

## Restaurant Style Salsa

1 (14.5-oz.) can diced tomatoes, drained  
2 jalapeños, seeded & halved  
½ small onion, peeled & halved  
¼ cup cilantro  
½ tsp. coarse kosher salt  
½ tsp. cumin



1. Place ingredients in base of Power Chef System, fitted with blade attachment. Cover and pull cord until ingredients are chopped.

## Ricotta Pimento Dip

1½ cups ricotta cheese  
1 (4-oz.) jar pimentos, drained well  
1 garlic clove, peeled and smashed  
¼ tsp. coarse kosher salt  
Pepper, to taste



1. In base of Power Chef System fitted with the blade attachment, combine ricotta, pimentos, garlic, salt and pepper. Cover and pull cord until well processed.
2. Transfer mixture to the Serving Center Set dip bowl. Serve dip cold, or heat dip directly in the Serving Center Set dip bowl by microwaving on high power 2 minutes (without seal).
3. Artfully arrange a variety of vegetables in the Serving Center Set. Serve with dip.

## Roasted Tomatillo Sauce

- 6 medium tomatillos, peeled and rinsed, cut into quarters
- ½ small yellow onion, peeled, cut in half
- 6 garlic cloves, peeled
- 1 poblano pepper, seeded, roughly chopped
- 1 tsp. kosher salt
- 1 tbsp. olive oil
- ¼ cup chicken stock



1. Preheat broiler on high.
2. On a sheet pan toss together tomatillos, onion, garlic, poblano, salt and oil. Place pan in oven. Broil 7 minutes or until slightly charred. Remove from oven, let stand 15 minutes.
3. Transfer tomatillo mixture to base of the Power Chef System fitted with blade attachment, add chicken stock. Cover and pull cord until well blended and almost smooth.

## Roasted Tomato Sauce

- 3 plum tomatoes, quartered lengthwise
- ½ tsp. coarse kosher salt
- 2 tbsp. extra virgin olive oil, divided
- 2 unpeeled garlic cloves
- 1 (5") rosemary sprig
- ¼ tsp. Italian Herb Seasoning



1. Preheat oven to 400° F/200° C. Line a baking sheet with Silicone Wonder Mat, set aside.
2. Toss tomatoes with salt and 1 tbsp. olive oil. Spread tomatoes on Silicone Wonder Mat, spacing apart. In center of mat, place rosemary sprig and garlic cloves. Bake 30 minutes.
3. Remove roasted garlic from peel and place in base of Power Chef System, fitted with blade attachment.
4. Remove toasted rosemary from woody stem and add to Power Chef base.
5. Add remaining olive oil and warm roasted tomatoes to Power Chef base. Cover and pull cord until mixture is chunky.

## Roasted Tomato Sauce II

- 1 pt. cherry tomatoes, rinsed
- 1 tbsp. olive oil
- ½ tsp. thyme
- 3 garlic cloves
- 1 tsp. salt
- ¼ tsp. black pepper



1. In medium sized Thatsa Bowl, place cherry tomatoes, olive oil, garlic cloves and thyme, toss until well combined.
2. Place tomato mixture into MicroPro Grill and place cover in GRILL position.
3. Microwave on high power 10 minutes.
4. Carefully remove from microwave and let cool slightly.
5. Place roasted tomato mixture into base of Power Chef System fitted with blade attachment. Cover and pull cord until blended. Season to taste.

## 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 ¾ 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. Place on roasting pan.
5. Place roasting pan in oven on lower rack. Roast 1½ hours. Increase oven temperature to 400° F/205° C.
6. 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.
7. Remove pan from oven, let stand 15 to 20 minutes before serving.

## Rustic Italian Soup & Rice Fritters

1 large onion, peeled & quartered  
1 tbsp. extra virgin olive oil  
2–3 celery stalks, cut in large chunks  
12 oz. baby carrots  
1 tbsp. Italian seasoning  
1 (28-oz.) can whole tomatoes  
1 (15-oz.) can cannellini beans, drained  
4 cups vegetable stock  
12 oz. kale, stalks removed and leaves coarsely chopped

1 medium zucchini, quartered  
1 medium onion, quartered  
½ red bell pepper, quartered  
2 sprigs parsley  
2 cups white rice, cooked  
3 eggs, lightly beaten  
1½ cups panko bread crumbs  
1 tbsp. Italian seasoning Blend  
½ tsp. coarse kosher salt  
1 tbsp. extra virgin olive oil



**TUPPERWARE**



1. Heat olive oil in 6-Qt. pot over medium heat. Add onion to pot and sauté.
2. Place celery and carrots into base of Power Chef System, cover and pull cord 3–4 times until roughly chopped; add to pot. Add Italian seasoning to vegetables in pot and sauté 2–3 minutes.
3. While vegetables cook, pour tomatoes into base of Power Chef System, fitted with blade attachment, cover and pull cord several times until smooth.
4. Add tomatoes, beans and vegetable stock to pot. Cook over medium-high heat 15–20 minutes or until vegetables are tender.
5. Add kale and simmer 3–5 minutes or until kale is wilted. Serve warm.
6. Place zucchini, onion, bell pepper and parsley into base of Power Chef System fitted with blade attachment. Cover and pull cord several times to finely chop.
7. Place chopped vegetable mixture in medium bowl and add rice, eggs, bread crumbs, seasoning blend and salt, mixing well.
8. Place 12" nonstick pan over medium heat and lightly brush with olive oil.
9. Form rice mixture into 24 patties and fry (three batches of 8) until browned, 6–7 minutes per side.

## Sage Whipped Cream

½ small garlic clove  
¼ tsp. dried sage  
⅓ tsp. coarse kosher salt  
⅛ tsp. black pepper  
½ cup heavy cream



**TUPPERWARE**



1. In the base of the Chop 'N Prep Chef, add garlic, sage, salt, and pepper. Cover and pull cord until garlic is finely minced; set aside.
2. In the base of the Power Chef System, add heavy cream. Place Whip Accessory in position over the base and turn handle until cream is at the soft peak stage.
3. Remove Whip Accessory and fold in garlic mixture; let stand 5 minutes before serving.
4. Serve with quiche, eggs benedict, or as a sauce for pasta or chicken.

*Makes ¼ cup*

## Sandwich Cookies

### Cookie

1 cup sugar  
¾ cup softened butter  
½ tsp. salt  
1 tsp. espresso powder  
1 egg  
2 tbsp. cold water  
1 tsp. vanilla extract  
1½ cups all-purpose flour  
¾ cup cocoa powder

### Filling

1½ cups confectioners' sugar  
½ cup vegetable shortening  
1 tsp. vanilla  
1 tbsp. cold water



**TUPPERWARE**



1. Preheat oven to 325° F/162° C.
2. In Thatsa Medium Bowl, mix sugar, butter, salt and espresso powder using spatula, until well combined.
3. Add egg, water, vanilla and mix until well incorporated. Then add flour, cocoa powder and mix until a stiff dough forms.
4. Scoop dough using a teaspoon and place on Silicone Wonder Mat, placed on baking sheet. Flatten dough using the bottom of a Snack Cup. Repeat process until all dough is used up.
5. Bake for 15 minutes; allow cookies to cool before removing from Silicone Wonder Mat.
6. Place shortening in base of Power Chef System fitted with paddle attachment, replace cover and pull cord until smooth.
7. Add confectioners' sugar, ½-cup at a time, until mixture is well combined. Add remaining ingredients, replace cover and pull cord until mixture is smooth.
8. To assemble cookies, place 1 tsp. filling in center of cookie and place another cookie on top. Squeeze to distribute the filling evenly. Repeat with remaining cookies. Store in airtight container.

## Sassy Strawberry Margarita

### Simple syrup

¼ cup granulated sugar  
¼ cup water

1 lb. strawberries, hulled  
¾ cup orange juice  
1 lime, juiced (about 3 tbsp.)  
3 oz. tequila  
½–1 tsp. lime zest (optional)



**TUPPERWARE**



1. To create simple syrup, combine sugar and water in 1-Qt. Micro Pitcher. Cover and microwave on high power 1 minute, or until sugar is dissolved. Set aside to cool.
2. Place remaining ingredients into base of Power Chef System, fitted with blade attachment, cover and pull cord to process until strawberries are pureed and mixture is well combined.
3. Add simple syrup to strawberry mixture in Power Chef base, still fitted with blade attachment, cover and pull cord to mix until well combined.
4. Salt or sugar rim of glass, if desired. Pour over ice to serve.

## Simply Salsa

- 1 medium onion, peeled and quartered
- 2 garlic cloves, peeled ¼ cup cilantro
- 1 jalapeño pepper, seeded
- ½ lime, juiced
- 1 (15-oz.) can unsalted diced tomatoes
- 1 tbsp. Southwest Chipotle Seasoning Blend



1. Place onion, garlic, cilantro and jalapeño in the base of Power Chef fitted with blade attachment. Cover and pull cord to combine ingredients well.
2. Add remaining ingredients, cover and pull cord a couple more times until salsa reaches desired consistency.

## Smoked Turkey Sandwich with Chipotle Mayonnaise

### Chipotle Mayonnaise

- ½ cup mayonnaise
- 1 chipotle pepper in adobo, seeds removed and roughly chopped
- ½ tsp. minced garlic
- ¼ tsp. salt
- ¼ tsp. dried crushed oregano
- ¼ tsp. sugar
- 1 tbsp. lime juice

- 1 Asiago cheese focaccia bread round
- 1 lb. of smoked turkey breast
- 1 cup field greens
- ½ cup red onions



1. Add mayonnaise, chipotle, garlic salt, oregano, sugar and lime juice to Power Chef base, cover and pull cord to blend until smooth.
2. Spread the inside of each bread with chipotle mayonnaise.
3. Layer the bottom pieces with field greens, red onions and top that with turkey.
4. Cut the sandwich into quarters.

## S'mores Dip

- 8 oz. cream cheese, softened and divided
- 1 cup confectioners' sugar, divided
- 3.5 oz. marshmallow fluff
- 1 cup mini marshmallows, divided (optional)
- ½ cup heavy whipping cream
- 1 tsp. vanilla extract
- ¼ cup cocoa powder
- graham crackers for dipping*



1. Add 4 oz. cream cheese, ½ cup confectioners' sugar and marshmallow fluff to Power Chef base, with the paddle attachment, cover and pull cord to blend until smooth.
2. Add ¼ cup mini marshmallows, pull cord a few more times to mix. Pour into small bowl, set aside.
3. In a clean Power chef, with the paddle attachment, add ½ cup confectioners' sugar, whipping cream, vanilla extract, pull cord until fluffy. Add 4 oz. cream cheese and cocoa powder and pull cord until whipped smooth.
4. To assemble the dip: Add fluffy marshmallow and chocolate dips to a single bowl, alternating between the two, use a knife, to gently swirl flavors.

## Southwest Cheese Spread

- 1 whole (about 2-oz.) jarred fancy pimento, drained
- ¼ cup mayonnaise
- 4 oz. cream cheese, room temperature
- 1 cup sharp cheddar cheese, shredded
- 1 cup Monterrey Jack cheese, shredded
- 1-1½ tbsp. Southwest Seasoning Blend



1. Place pimiento into base of Power Chef System fitted with blade attachment, replace cover and pull cord 2-3 times to chop.
2. Add mayonnaise, cream cheese shredded cheese and seasoning blend to Power Chef base. Cover and pull cord to blend until smooth.
3. Place seal on base and refrigerate until cold, at least 1 hour and up to 3 days. Serve with crackers or on a sandwich.

## Spinach & Artichoke Hummus

- 1 cup chickpeas, rinsed and drained
- 1 cup sour cream
- 1 tsp. kosher salt
- 1 (10 oz.) pkg. frozen spinach, thawed and squeezed dry
- 1 (14 oz.) can artichoke hearts, packed in water
- 2 garlic cloves, peeled
- Few dashes hot sauce

Serve with crackers, crudité or bread



1. Place chickpeas, sour cream and salt into base of Power Chef System fitted with blade attachment, replace cover and pull cord until pureed.
2. Add remaining ingredients to Power Chef base. Cover and pull cord to blend until smooth.
3. Place seal on base and refrigerate until cold, serve at room temperature.
4. Serve with crackers, crudité or bread.

## Spicy Chili Mayonnaise

- 1 egg yolk
- 1 tsp. Dijon mustard
- ½ lemon, juiced
- ¼ tsp. coarse kosher salt
- ¾ cup canola oil
- 1 tbsp. Southwest Chipotle Seasoning



1. Place egg yolk, mustard, lemon juice and salt into base of Power Chef System fitted with paddle whisk attachment. Cover and pull cord several times to combine.
2. Place funnel in funnel recess and slowly add oil while pulling cord until all oil is fully incorporated and mayonnaise is thick.
3. Remove cover and paddle whisk, add seasoning blend and stir to combine.
4. Serve with sweet potato fries or as a sandwich spread.

## Spinach & Chicken Quiche

- ¼ + ¼ cup shredded cheddar cheese, divided
- 1 (9") unbaked pie shell
- 1 cup cooked chicken, diced
- ½ cup frozen chopped spinach, thawed and squeezed dry
- ¼ cup onion, finely chopped
- 2 eggs
- ¾ cup milk
- ¾ cup garlic mayonnaise
- ¼ tsp. salt
- ¼ tsp. pepper

- Garlic mayonnaise*
- 3 garlic cloves, crushed
- 1 egg yolk
- ¼ tsp. sea salt
- 1½ tsp. white wine vinegar
- ½ cup plus 2 tbsp. olive oil



1. Preheat oven to 350°F/176°C.
2. Sprinkle ¼ cup cheese into the pie shell.
3. In a Thatsa Bowl, combine chicken, spinach, onion and remaining cheese, and pour into pie shell.
4. Add eggs, milk, garlic mayonnaise, salt, and pepper into base of Power Chef System fitted with whisk attachment. Cover and pull cord several times to combine.
5. Pour over chicken mixture.
6. Place in oven and bake for 40-45 minutes or until a toothpick inserted in the center comes out clean. Let stand for 15 minutes before serving.

### Garlic Mayonnaise

1. Add garlic, egg yolk, salt, and vinegar into base of Power Chef System. Cover with Whip Accessory and turn handle until stiff peaks form.
2. While rotating the handle, pour the oil through the funnel in the handle. Continue to whip until all the oil is incorporated into the mayonnaise.

## Spinach Walnut Pesto

- 2 cups baby spinach
- ½ cup walnuts, roughly chopped
- 1 clove garlic, smashed
- Salt to taste
- 3½ oz. Asiago cheese, shredded
- ½ cup olive oil



1. Place spinach, walnuts, garlic, salt and asiago cheese in the Power Chef fitted with the blade attachment. Process by pulling the cord until finely chopped.
2. Add olive oil, and mix well.

Serve as a dip with crackers, mix with pasta, serve on baguette, toss with shrimp, serve with chicken.

## Strawberry Freezer Jam

- 1 lb. strawberries, cleaned and hulled
- $\frac{3}{4}$  cup water
- 1 (1.75 oz.) package fruit pectin
- 4 cups sugar



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

*(Makes 5 cups)*

## Strawberry Ginger Dressing

- 2 cups strawberries, hulled
- 2 tbsp. honey
- 3 tbsp. lime juiced
- 1 tsp. fresh ginger



1. Place all ingredients in base of Power Chef System fitted with blade attachment. Cover and pull cord until ingredients are well blended.

## Strawberry Kiwi Salsa

- 1 lb. strawberries, hulled
- 2 kiwis, peeled
- 2 granny smith apples, cored and quartered
- $\frac{1}{4}$  cup orange juice



1. In base of Power Chef System fitted with blade attachment, add strawberries. Replace cover and pull cord until roughly chopped. Transfer to a bowl, set aside.
2. Add kiwis and apples to base of Power Chef and chop, transfer to bowl with strawberries.
3. Add orange juice and toss to coat. Chill until ready to serve.

## Strawberry Salsa

- $\frac{1}{2}$  medium cucumber, seeded and cut into 1" pieces
- $\frac{1}{2}$  lb. strawberries, hulled
- 1 tbsp. honey
- $\frac{1}{2}$  lime, juiced
- $\frac{1}{2}$  tsp. cinnamon



1. Place all ingredients in base of Power Chef System fitted with blade attachment. Cover and pull cord until ingredients are well chopped.

## Strawberry Smoothie

- 1 cup frozen strawberries
- ½ cup frozen sliced peaches
- 1 cup yogurt
- 1¼ cup coconut water



1. Place all ingredients in base of Power Chef System fitted with blade attachment. Replace cover and pull cord until smooth.

## Strawberry Whipped Cream

- ½ cup strawberries, hulled
- 2 tbsp. confectioners' sugar
- 1 cup heavy cream



1. Place strawberries in base of Power Chef System, fitted with blade attachment, cover and process until pureed.
2. Replace blade with the Whip Accessory. Add remaining ingredients and turn handle until stiff peaks form.

## Super food Chopped Salad with Strawberry Vinaigrette

- ¼ head (8 oz.) red cabbage, cut in large chunks
- 12-oz. bag broccoli/cauliflower mixture
- 4 oz. kale, stalks removed
- 5 oz./ dried cranberries
- ½ cup pumpkin seeds
- 4 oz. feta cheese

### Vinaigrette

- 3 tbsp. balsamic vinegar
- ¾ cup strawberry Syrup, chilled
- 2 tbsp. extra virgin olive oil
- ¼ tsp. coarse kosher salt
- ⅛ tsp. black pepper

### Strawberry Syrup

- 1 lb. Strawberries
- ¾ cup granulated sugar
- 2 tbsp. maple syrup
- 1 tbsp. lemon juice
- 1 tbsp. unsalted butter



1. Place cabbage into base of Power Chef System fitted with blade attachment, cover and pull cord 6–8 times until finely chopped; add to Salad on the Go Bowl.
2. Chop broccoli, cauliflower and Kale with Power Chef System, cover and pull cord 3–4 times to chop; add to cabbage in Salad on the Go Bowl. Repeat until finished.
3. Add cranberries, pumpkin seeds, feta cheese and vinaigrette to Salad on the Go Bowl and toss salad to mix.
4. To prepare Strawberry Syrup, place 1lb. strawberries into base of Power Chef System fitted with blade attachment, cover and pull cord 8–10 times until pureed.
5. Place puree in 1-Qt. Micro Pitcher and add sugar, maple syrup, lemon juice and unsalted butter. Microwave at 50% power 9–10 minutes until boiling, monitoring during last few minutes to prevent syrup from boiling over. Serve warm and refrigerate any remainder for up to 5 days; warm before serving.
6. Combine balsamic vinegar, strawberry syrup and olive oil in base of Power Chef System fitted with blade attachment, cover and pull cord 8–10 times until well blended, pour over Salad.

## Tableside Chunky Guacamole

- ¼ cup cilantro
- 1 garlic clove, peeled
- ¼ red onion, peeled
- 2 Roma tomatoes, quartered
- 3 avocados, pitted and halved
- 1 lime, juiced
- 1 tsp. coarse kosher salt
- black pepper, to taste



1. Add cilantro and garlic to base of Power Chef System fitted with blade attachment. Cover and pull cord until finely chopped.
2. Add onion to Power Chef. Cover and pull cord until finely chopped.
3. Add tomatoes, lime juice and salt. Cover and pull cord until roughly chopped, and transfer ingredients to Thatsa Medium Bowl.
4. Add avocados to ingredients in bowl and mash together to reach desired consistency.



## Tarragon Sauce for Eggs Benedict

- 4 egg yolks
- 1 tsp. grainy mustard
- 1 cup canola oil
- 1 lemon, juiced
- 2 tbsp. water
- 2 tbsp. tarragon, minced
- ½ small garlic clove, crushed
- ½ tsp. coarse kosher salt



1. In the base of the Power Chef System with paddle attachment, blend together egg yolks and mustard. While blending, slowly stream in oil through the funnel attachment; mixture will thicken. Blend in lemon juice.
2. Transfer mixture to a small bowl. Stir in water, tarragon, garlic, and salt. Add additional lemon juice, salt, and pepper to taste.

*Serve at room temperature on top of Poached Eggs.*

## Tangy Onion Dip

- 4 medium onions, peeled and quartered
- 2 tbsp. extra virgin olive oil
- 4 green onions, trimmed and quartered
- 2 cups plain Greek yogurt
- 2 tsp. Steak & Chop Seasoning



1. Place onions into base of Power Chef System fitted with blade attachment, cover and pull cord several times to chop.
2. In Chef Series 11" Fry Pan, heat olive oil over medium-high heat, add onions and sauté, stirring occasionally, until onions just begin to brown, about 2–3 minutes.
3. Lower heat to medium and continue to sauté, stirring frequently, until onions are golden, about 7–8 minutes. Remove from heat and cool completely.
4. Place half of the cooled onions into base of Power Chef System, fitted with blade attachment, along with green onions. Cover and pull cord several times to finely mince.
5. Switch to paddle whisk attachment, add remaining ingredients, including reserved onions, cover and pull cord several times to fully blend.

*Serve with fresh vegetables or potato chips*

## Tomatillo Chicken Nachos

- 4 boneless, skinless chicken thighs
- Salt and pepper, to taste
- 2 garlic cloves, peeled
- 1 small onion, peeled and quartered
- 4 medium tomatillos, papers removed, rinsed and diced
- 2 poblano peppers, seeded and quartered
- 2 tbsp. extra virgin olive oil
- ½ cup loosely packed cilantro leaves, chopped
- 1 tbsp. freshly squeezed lime juice
- Tortilla chips or taco shells, optional*



1. Preheat oven to 400° F/205° C.
2. Season chicken on all sides with salt and pepper.
3. Add garlic, onion, tomatillos and poblano peppers to the Power Chef® System base; rough chop to a chunky salsa consistency.
4. In the Chef Series II 11" Fry Pan, heat olive oil over medium high heat until shimmering. Add chicken and cook 3 minutes, or until golden brown. Remove chicken from pan; set aside.
5. Add tomatillo salsa to pan and stir 30 seconds. Return chicken to pan.
6. Place pan in oven. Bake 20–22 minutes or until chicken thighs reach 160° F/70° C.
7. Remove pan from oven. Remove chicken from pan, set aside. Add cilantro and lime juice to pan and stir to combine. Season with salt and pepper, to taste.
8. Using two forks, shred chicken and combine with salsa.

*Serve over tortilla chips or use as a filling for tacos.*

## Tropical Sunset Smoothie

- 1 cup frozen raspberries
- ½ cup frozen mango
- ½ cup pineapple chunks
- ½ cup pineapple juice
- 1 ½ cup coconut milk



1. Place all ingredients in base of Power Chef System fitted with blade attachment. Replace cover and pull cord until smooth.

## Tupper Kids Dirt Cups

4 oz. instant pudding, chocolate or vanilla  
2 cups cold milk  
18 chocolate sandwich cookies  
1 cup heavy cream  
¼ cup confectioners' sugar  
gummy worms



1. Place instant pudding and milk in base of Quick Shake Container. Seal and shake until pudding forms, about 1 minute. Place in refrigerator while preparing other ingredients.
2. Place cookies in base of Power Chef System fitted with blade attachment. Cover and pull cord until finely crumbled. Set aside.
3. Pour heavy cream and confectioners' sugar into base of Power Chef System fitted with the paddle whisk attachment. Cover and pull cord for about 60–90 seconds until whipped cream forms.
4. Layer cookie crumbs, pudding and whipped cream in Snack Cups with a top layer of cookie crumbs. Top with desired amount of gummy worms.

## Turkey Waldorf Salad

2 cups shredded leftover turkey meat  
2 stalks celery, sliced  
½ cup celery leaves, coarsely chopped, plus more leaves for garnish  
1 crisp apple, such as Gala or Macintosh, cored and chopped  
1 cup red seedless grapes, halved  
½ cup pecans, toasted, and coarsely chopped

½ cup non-fat yogurt  
2 tbsp. mayonnaise  
1 tsp. honey  
¼ tsp. salt, plus more as needed  
1 small celery root, peeled and cut into matchsticks  
Freshly ground black pepper



1. Place Turkey into base of Power Chef System fitted with blade attachment. Cover and pull cord 3–4 times to chop, remove and set aside.
2. Place Celery into base of Power Chef System fitted with blade attachment. Cover and pull cord 3–4 times to chop
3. In a Thatsa bowl, gently toss the turkey, celery, celery leaves, apple, grapes, and pecans until combined.
4. Add yogurt, mayonnaise, honey, and ¼ teaspoon salt to Power Chef base, cover and pull cord to blend until smooth
5. Put the celery root in a small bowl, add 2 tablespoons of the dressing, and toss to coat completely. Add the remaining dressing to the turkey mixture, season with salt and pepper, and toss gently to evenly dress the salad.
6. To serve, spread the celery root evenly onto a serving platter, top with the dressed salad, garnish with celery leaves and serve immediately.

## Tuscan White Bean Dip

15-oz. can white beans, drained and rinsed, with liquid reserved  
1 tbsp. balsamic vinegar  
2 garlic cloves  
2 tbsp. extra virgin olive oil  
½ tbsp. Italian Herb Seasoning Blend



1. Place all ingredients in base of Power Chef System with blade attachment. Cover and pull cord several times until pureed.
2. If dip is too thick, add a tablespoon or two of the reserved bean liquid until reaching desired consistency.

## Walnut Arugula Pesto

¾ cup walnuts  
2 cups packed arugula  
1 garlic clove  
½ cup shredded Parmesan cheese  
¾ cup extra virgin olive oil



1. Place walnuts, arugula and garlic clove in base of Power Chef System fitted with blade accessory.
2. Cover and pull cord until a mixture forms. Add cheese and olive oil. Cover and continue to pull cord until mixture is well combined.

## Whipped Cream

1 cup heavy cream, thoroughly chilled  
1 tablespoon confectioners' sugar  
1 tsp. vanilla extract



1. Pour heavy cream, confectioners' sugar and vanilla extract into base of Power Chef System.
2. Cover with Whip Accessory and turn handle until stiff peaks form.

## Whipped Lemon Dip for Fruit

1½ cups heavy cream  
1 tbsp. granulated sugar  
1 cup reduced-fat (2%) milk  
1 (3.4-oz.) package instant lemon pudding mix



1. Pour heavy cream and sugar into base of Power Chef System. Cover with Whip Accessory and turn handle until stiff peaks form.
2. Empty whipped cream into medium bowl and add milk and pudding mix to base of Power Chef. Cover with Whip Accessory and turn handle until mixture thickens.
3. Return whipped cream to base of Power Chef, cover with Whip Accessory, and turn handle until pudding and whipped cream are well combined. Serve with mixed fruit.

## White Chocolate Fruit Pie

5 oz. white baking chocolate chips  
2 tbsp. reduced-fat (2%) milk  
3 oz. cream cheese, room temperature  
½ cup confectioners' sugar  
1 tsp. orange zest  
1 cup cool whip  
1 cup strawberries  
1 package mini graham cracker pie crust (6 mini pies)



1. In 1-Qt. Micro Pitcher, combine chocolate and milk and microwave on high power 1 minute, until chocolate is melted. Remove from microwave and whisk until smooth and allow to cool to room temperature.
2. In base of Power Chef System, combine cream cheese and confectioners' sugar. Cover with Whip Accessory and turn handle to whip until smooth.
3. Add orange zest, melted chocolate and whipped topping. Replace cover and turn handle to whip until well combined.
4. Slice strawberries using Slice 'N Wedge with slice insert.
5. Divide mixture into mini pie crusts and top with sliced strawberries and any other desired fruit.
6. Refrigerate at least 1 hour before serving.

## White Chocolate Peppermint Mousse

12 oz. white chocolate  
1 ½ cups heavy whipping cream, divided  
¼ tsp. peppermint extract  
Crushed peppermint candies



1. Place white chocolate in 1-cup Micro Pitcher. Microwave at 50% power for 1 minute. Stir. If not fully melted, continue melting in 15 second intervals until melted.
2. Whisk ¾ cup heavy cream into melted chocolate. Place in refrigerator to allow mixture to cool completely.
3. Place remaining ¾ cup heavy cream and peppermint extract in base of Power Chef fitted with the Whip Accessory and turn handle until cream has formed stiff peaks.
4. Pour cooled cream and chocolate mixture over whipped cream and turn handle until ingredients are combined.
5. Serve chilled.
6. Top with crushed peppermint candies if desired.

## White Russian Pudding Shot

- 1 small pkg, instant chocolate pudding
- $\frac{3}{4}$  cup milk
- $\frac{1}{4}$  cup vodka
- $\frac{1}{2}$  cup Irish Cream Liqueur
- 1 cup whipped cream



1. In the base of the Power Chef System with paddle attachment, mix chocolate pudding mix and milk.
2. Add vodka and Irish Cream Liqueur, until well blended.
3. Remove cover and gently fold in whipped cream.
4. Spoon into Tupper Minis, cover and refrigerate or freeze until ready to serve.

## Zesty Artichoke Pesto with Shrimp

- 1 lb. fettuccini
- 1 lb. medium uncooked shrimp, peeled and deveined
- Pesto**
- 4 cups arugula, packed
- $\frac{1}{2}$  cup basil leaves, loosely packed
- 3 garlic cloves, peeled
- $\frac{1}{2}$  cup pecans
- 14.5-oz. can artichoke hearts, drained with liquid reserved
- 2 tbsp. Parmesan cheese, grated
- $\frac{1}{4}$  cup extra virgin olive oil
- 1 lemon, zested and juiced
- 1 tbsp. Italian Herb Seasoning
- $\frac{1}{2}$  tsp. coarse kosher salt



1. Place pasta in Microwave Pasta Maker and fill with water to maximum fill line, microwave on high power 16 minutes or until al dente.
2. When pasta has finished cooking, remove from microwave and add shrimp, pushing down to submerge in pasta water. Cover and allow to rest 5–6 minutes.
3. Pesto - Place arugula, basil, garlic and pecans into base of Power Chef System fitted with blade attachment. Cover and pull cord several times to finely chop.
4. Add remaining pesto ingredients to Power Chef System, replace cover and pull cord to process until all ingredients are finely chopped and thoroughly combined. If pesto is too thick, add reserved artichoke liquid 1 tbsp. at a time until desired consistency is achieved.
5. Drain pasta and shrimp, reserving pasta water, and place in large bowl.
6. Add  $1\frac{1}{2}$  cups pesto to pasta and toss to combine, adding a little reserved pasta water to create a saucy consistency.

*Note: you will have 1 cup left over pesto for other uses*