

QUICK CHEF PRO

RECIPES

This next-generation version of our popular kitchen food processor saves you time and money without using electricity. Versatile, quick and easy to use, it now features three sharp blades for chopping vegetables, herbs and fruits fast; a paddle whisk for mixing and whisking; a funnel with measurements for making dressings; a small basket to dry fresh herbs and small salads; an ergonomic cover with easier-turning handle; and an airtight and liquid-tight seal for storing.



QUICK CHEF PRO RECIPES



WHAT'S COOL ABOUT IT?

What cool about it? Turning mechanism & straight blades offer more control & varied food texture. Paddle whisk for gently mixing & blending. Basket insert for rinsing & drying. Funnel attachment with measurements lets you add ingredients while processing.

WHAT CAN I DO WITH IT?

Chop chunky salsas & chicken salads or toppings for pizzas, flatbreads and appetizers. Mix and blend homemade ice creams. Clean & dry berries or herbs. Blend healthy dips, dressings & mayonnaise.



Quick Chef Pro Features

This time, energy and money-saving alternative to an electric food processor helps you chop chunky salsas, chicken salads and toppings for pizzas, flatbreads and appetizers, create homemade ice cream, chop veggies and herbs for easy meal prep and create delicious dips.



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

Turn-handle mechanism offers precise control for varied food texture.

Three super-sharp straight blades.



5 1/2-cup base.

Anti-skid ring keeps it stable.



Three super-sharp straight blades.



Basket attachment for cleaning and drying berries, herbs and small salads.



Paddle whisk gently mixes and blends.

QUICK CHEF PRO RECIPES

5. Aegean Bruschetta
6. Avocado Fresco
7. Bacon Beer Cheddar Spread
8. Bacon Scallion Cream Cheese Spread
9. Banana Cream Pie Smoothie
10. Banana Nice Cream
11. Banana Mexican Chocolate Nice Cream
12. Banana Split Pancakes with Chocolate Syrup
13. Basil Sun Dried Tomato Cream Cheese Spread
14. Blackberry Ice Cream
15. Black Bean & Artichoke Dip
16. Blueberry Ice Cream
17. Bourbon Whipped Cream
18. Buffalo Ranch Dip
19. Butterfinger Peanut Butter Cup Cheesecake Dip
20. Caramel Pumpkin Cheesecake Dip
21. Cherry Ice Cream
22. Chicken Lettuce Wrap with Peanut Vinaigrette
23. Chicken Salad Sandwich
24. Chimichurri Skirt Steak
25. Chipotle Lime Dipping Sauce
26. Chocolate Banana Toffee Dip
27. Chocolate Chip Hazelnut Dip
28. Chocolate Coconut Macarons
29. Chocolate Mousse
30. Chocolate Peanut Butter Cup Blizzard
31. Chunky Tableside Guacamole
32. Cinnamon Honey Butter
33. Crab Cake Burger
34. Creamy Avocado Dip
35. Fall Spice Fruit Dip
36. Fiesta Gazpacho
37. Garlic Mayonnaise
38. Guacamole
39. Herbed Goat Cheese Spread
40. Honey Walnut Cream Cheese Spread
41. Mango Salsa
42. Mini Chocolate Chip Ice Cream
43. Mini Chocolate Chip Mint Ice Cream
44. Mint Oreo Blizzard
45. New Mexican Chipotle Hummus
46. Orchard Salsa
47. Oreo Blizzard
48. Peach Ice Cream
49. Pineapple Salsa
50. Raspberry Ice Cream
51. Roasted Garlic & Feta Dip
52. Simply Salsa
53. Southwest Mango Salsa
54. Southwest Veggie Frittata
55. Strawberry Ice Cream
56. Strawberry Salsa
57. Tuna Salad Sandwich
58. Tuscan White Bean Dip
59. Vegetable Cream Cheese Spread
60. Zucchini Bread



Aegean BRUSCHETTA

- ½ red bell pepper, seeded and quartered
- ½ yellow bell pepper, seeded and quartered
- ¼ red onion, quartered
- 2 cloves garlic
- ⅓ cup mixed pitted olives
- 1 tsp. fresh oregano leaves
- 1 tsp. fresh thyme leaves
- 1 Tbsp. extra virgin olive oil
- ¼ cup reduced-fat feta cheese crumbles



1. Place peppers, onion, garlic, olives, oregano and thyme in the base of Quick Chef Pro System fitted with the blade attachment. Turn handle to process until coarsely chopped.
2. In fry pan, heat olive oil over medium heat.
3. Cook pepper mixture 3–5 minutes, stirring occasionally until vegetables are tender.
4. Place in a serving bowl and sprinkle with feta cheese.



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 Quick Chef Pro System with blade attachment. Turn handle 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
- ⅛ tsp. nutmeg
- ½ cup chopped pecans



1. In the base of the Quick Chef Pro 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 turn handle until well blended. Transfer to a small bowl, cover and refrigerate at least 1 hour. Clean Quick Chef Pro System to prepare for the next step.
2. In the base of the Quick Chef Pro System fitted with the blade attachment, combine pecans and remaining cheddar. Cover and turn handle 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 SCALLION CREAM CHEESE SPREAD

- 1 (8 oz. pkg. cream cheese
- 4 oz bacon, cooked and crumbled
- ¼ cup scallions, diced
- 1 tsp Worcestershire sauce



1. In the base of the Quick Chef Pro System fitted with the paddle attachment, combine all ingredients.
2. Pour into a small bowl. Chill until ready to use. Store refrigerated for up to 2 days.

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)

TUPPERWARE



1. Place vanilla wafer cookies into base of Quick Chef Pro System fitted with blade attachment. Cover and turn handle to chop.
2. Add remaining ingredients to Quick Chef base, cover and turn handle to blend until smooth.

BANANA NICE CREAM

- 4 frozen overripe bananas, peeled & cut in chunks
- 6-8 tbsp. milk of choice

TUPPERWARE



1. Remove bananas from freezer for 12-15 minutes to slightly thaw.
2. Place 4-6 frozen bananas chunks in base of Quick Chef Pro System with the blade attachment, cover and turn knob to process. Add milk through funnel as needed to make turning handle easier.
3. Continue adding banana chunks and turning handle until bananas are smooth in texture.
4. Remove cover and blade and if desired mix in remaining ingredients or serve as is with desired toppings or freeze for later.

BANANA MEXICAN CHOCOLATE NICE CREAM

- 4 frozen overripe bananas, peeled & cut in chunks
- 6-8 tbsp. milk of choice
- 2 tbsp. cocoa powder
- 1 tsp. ground cinnamon
- ¼ tsp. cayenne pepper

TUPPERWARE



1. Remove bananas from freezer for 12-15 minutes to slightly thaw.
2. Place 4-6 frozen bananas chunks in base of Quick Chef Pro System with the blade attachment, cover and turn knob to process. Add milk through funnel as needed to make turning handle easier.
3. Continue adding banana chunks, cocoa powder, cinnamon and cayenne pepper and turning handle until bananas are smooth in texture.
4. Remove cover and blade and if desired mix in remaining ingredients or serve as is with desired toppings or freeze for later.

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

TUPPERWARE



1. In base of Quick Chef Pro System fitted with paddle attachment, combine eggs and milk. Cover and turn handle until well combined. Add flour, baking powder, salt and sugar to Quick Chef Pro System. Replace cover and turn handle 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.



BASIL SUN DRIED TOMATO CREAM CHEESE SPREAD

- 2 (8 oz.) pkg. cream cheese, softened
- ¼ cup chopped fresh basil
- ¼ cup sundried tomatoes (drained if packed in oil), chopped



1. In the base of the Quick Chef Pro System fitted with the paddle attachment, combine all ingredients.
2. Pour into a small bowl. Chill until ready to use. Store refrigerated for up to 2 days.



BLACKBERRY ICE CREAM

- 1½ cups frozen blackberries
- 1 cup heavy cream
- 3 tbsp. powdered sugar
- 1 tbsp. vanilla extract



1. Place all ingredients in base of Quick Chef Pro System, fitted with blade attachment.
2. Turn handle approximately 90 seconds. Blades will get easier to turn, then more difficult. Ice cream will be soft-serve consistency and ready to eat.
3. Store by freezing in Freeze-It container. It will freeze to a firmer consistency.



BLACK BEAN & ARTICHOKE DIP

- ½ cup black beans
- 1 cup marinated artichoke hearts
- ½ cup bottled salsa
- ½ cup mixed black and green olives, pitted
- 1 clove garlic
- 2 green onions, green part only, roughly chopped
- 4 oz. reduced-fat cream cheese, room temperature
- ½ tbsp. Southwest Chipotle Seasoning Blend
- ½ cup shredded reduced-fat cheddar cheese



1. Using basket attachment, rinse and drain black beans first, then artichoke hearts.
2. In base of Quick Chef Pro System fitted with blade attachment, combine salsa, artichoke hearts, olives, garlic and green onions. Cover and turn handle to coarsely chop.
3. Add cream cheese, seasoning blend and cheese. Cover and turn handle to process until well combined.
4. Stir in black beans and place in a serving bowl. Refrigerate until serving.



BLUEBERRY ICE CREAM

- 1½ cups frozen blueberries
- 1 cup heavy cream
- 3 tbsp. powdered sugar
- 1 tbsp. vanilla extract



1. Place all ingredients in base of Quick Chef Pro System, fitted with blade attachment.
2. Turn handle approximately 90 seconds. Blades will get easier to turn, then more difficult. Ice cream will be soft-serve consistency and ready to eat.
3. Store by freezing in Freeze-It container. It will freeze to a firmer consistency.

BOURBON WHIPPED CREAM

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



1. Pour heavy cream, confectioners' sugar and bourbon into base of Quick Chef Pro System with paddle whisk attachment, cover and turn handle to whip until stiff peaks form.
2. Open Quick Chef Pro System and add walnuts, fold into whipped cream.

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 Quick Chef Pro System with whip attachment, blend together sour cream, buttermilk, bleu cheese, celery salt, hot sauce, and vinegar until well combined and creamy; 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 Quick Chef Pro 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 Quick Chef Pro System base with the paddle attachment, cover and turn handle 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.



CHERRY ICE CREAM

1½ cups frozen cherries
1 cup heavy whipping cream
1 tbsp. vanilla extract
3 tbsp. powdered sugar



1. Place all ingredients in base of Quick Chef Pro System, fitted with blade attachment.
2. Turn handle approximately 90 seconds. Blades will get easier to turn, then more difficult. Ice cream will be soft-serve consistency and ready to eat.
3. Store by freezing in Freeze-It container. It will freeze to a firmer consistency.



CHICKEN LETTUCE WRAP WITH PEANUT VINAIGRETTE

¾ pound chicken breast, cooked
shredded
½ cup baby carrots
1 yellow bell pepper, cored & quartered
1 green onion, trimmed & halved
¼ cup cilantro (optional)
1 cup frozen shelled edamame, defrosted
8 whole romaine leaves

Peanut Vinaigrette
3 tbsp. sesame oil
2 tbsp. seasoned rice vinegar
1 tbsp. soy sauce
2 tbsp. water
¼ tsp. Dijon mustard
¼ tbsp. peanut butter



1. Place carrots, pepper, onion and cilantro in base of Quick Chef Pro System fitted with blade attachment. Cover and turn handle 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.



CHICKEN SALAD SANDWICH

1 ½ lb. cooked chicken breast chopped, 4 cups
1 stalk celery
¼ tsp. kosher salt
¼ tsp. ground black pepper
1 cup mayonnaise
2 Tbsp. lemon juice
¼ cup sliced almonds, optional



1. Chicken and celery in base of Quick Chef Pro System fitted with blade attachment. Cover and turn handle until roughly chopped.
2. Add remaining ingredients. Cover and turn until well combined.



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 Quick Chef Pro System fitted with blade attachment. Cover and Turn handle 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 LIME DIPPING SAUCE

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



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. Add chipotle peppers to base of Quick Chef Pro System fitted with blade attachment. Cover and turn handle until diced.
2. Remove cover add the paddle attachment, add mayonnaise and lime juice, turn handle cord until well blended.

1. Place cream cheese, dulce de leche, banana and salt into base of Quick Chef Pro System fitted with paddle whisk attachment. Cover and turn handle until well combined. Pour cream cheese mixture into a serving bowl.
2. Place heavy cream, confectioners' sugar, and vanilla into base of Quick Chef Pro System fitted with paddle whisk attachment. Cover and turn handle 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.



CHOCOLATE COCONUT MACAROONS

1½ cups sweetened coconut
2 large egg whites, room temperature
⅓ tsp. coarse kosher salt
1 tbsp. unsweetened cocoa powder
3 tbsp. granulated sugar
¼ cup mini chocolate chips, optional



1. Pour heavy cream and sugar into base of Quick Chef Pro System with the paddle attachment. Cover 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.

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 Quick Chef Pro base paddle attachment, 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 MOUSSE

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



CHOCOLATE PEANUT BUTTER CUP BLIZZARD

- 1 cup vanilla ice cream
- ¼ cup milk
- 2 Reese's peanut butter cups, frozen and cut into quarters



1. Place chocolate dessert blend, egg substitute and vanilla extract in base of Quick Chef Pro System with the paddle attachment, cover 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.



1. Place all ingredients in base of Quick Chef Pro System, fitted with blade attachment.
2. Turn handle approximately 90 seconds. Blades will get easier to turn, then more difficult.
3. Serve

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



CINNAMON HONEY BUTTER

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



1. Add cilantro and garlic to base of Quick Chef Pro System fitted with blade attachment. Cover and turn handle until finely chopped.
2. Add onion to Power Chef. Cover and turn handle until finely chopped.
3. Add tomatoes, lime juice and salt. Cover and turn handle until roughly chopped, and transfer ingredients to That's a Medium Bowl.
4. Add avocados to ingredients in bowl and mash together to reach desired consistency.



1. Add all ingredients to base of Quick Chef Pro System fitted with whip attachment. Cover and turn handle until mixed well.

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



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 Quick Chef Pro System fitted with blade attachment. Cover and turn handle 3–4 times to chop.
2. Remove blade attachment and replace with paddle whisk attachment.
3. Add remaining ingredients to Quick Chef base, cover and turn handle to blend until smooth.

1. Place shallot in base of Quick Chef Pro System fitted with blade attachment. Cover and turn handle until finely chopped.
2. Add crab meat to Quick Chef base, cover and turn handle 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.

FALL SPICE FRUIT DIP

- 2 apples, cored and sliced ¼" thick
- 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. Brush both sides of apple rings with lemon juice to prevent browning.
2. Pour heavy cream into base of Quick Chef Pro System with Whip Accessory, cover and turn handle until stiff peaks form.
3. Add remaining ingredients and turn handle until combined.
4. Serve immediately with dip.



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

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

1. Add tomatoes, tomato juice, horseradish and seasoning in the base of the Quick Chef Pro System fitted with the blade attachment. Cover and turn handle until tomatoes are semi-liquid.
2. Add garlic, onion, cucumber, jalapeño, bell pepper, cilantro, salt and lime juice. Cover and turn handle 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.

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 Quick Chef Pro System 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.

GUACAMOLE

2 avocados
1 lime
½ medium onion
½ can of tomatoes, or 1 medium roma tomato
1 handful cilantro
1 clove garlic, crushed
½ tsp. cumin
½ tsp. cayenne pepper
½ tsp. salt



1. Place peeled onion in base of the Quick Chef Pro System fitted with the blade attachment.
2. Chop until desired consistency.
3. Cut lime in half and squeeze juice into quick chef pro using the Zest n' Press gadget.
4. Cut avocados in half, remove pits, and scrape flesh into the quick chef pro.
5. Add tomatoes, cilantro, and spices as desired. Place lid on Quick Chef Pro, and turn handle until desired consistency is reached.

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 Quick Chef Pro System with the blade attachment cover and turn handle to finely chop.
2. Place parsley mixture into base of Quick Chef Pro System fitted with paddle whisk attachment and add goat cheese. Replace cover, turn handle to blend.
3. Adding yogurt, lemon juice, zest and seasoning blend to Quick Chef base. Place funnel in opening and drizzle in olive oil while blending cheese and yogurt.

HONEY WALNUT CREAM CHEESE SPREAD

1 (8 oz.) pkg. cream cheese, softened
1 Tbsp. honey
1 tsp. molasses
1 Tbsp. brown sugar
¼ tsp. cinnamon
1 Tbsp. chopped walnuts



1. In the base of the Quick Chef Pro System fitted with the paddle attachment, combine all ingredients.
2. Pour into a small bowl. Chill until ready to use. Store refrigerated for up to 2 days.



MANGO SALSA

- ½ medium red bell pepper, seeded and quartered
- ½ medium green bell pepper, seeded and quartered
- 1 jalapeno pepper, seeded*
- ½ small red onion, peeled and halved
- ¼ cup cilantro
- 2 mangos, peeled and pit removed
- 1 lime, juiced
- ½ tbsp. Southwest Chipotle Seasoning



1. Combine peppers, onion and cilantro in base of Quick Chef Pro System, fitted with blade attachment. Cover and turn handle to process until finely chopped.
2. Add remaining ingredients, cover and turn handle to process until salsa reaches desired consistency.

*If desired, leave seeds for extra heat



MINI CHOCOLATE CHIP ICE CREAM

- ¾ cup mini chocolate chips, frozen
- 1 cup heavy whipping cream
- 1 tbsp. vanilla extract
- 3 tbsp. powdered sugar



1. Place all ingredients in base of Quick Chef Pro System, fitted with blade attachment.
2. Turn handle approximately 90 seconds. Blades will get easier to turn, then more difficult. Ice cream will be soft-serve consistency and ready to eat.
3. Store by freezing in Freeze-It container. It will freeze to a firmer consistency.



MINI CHOCOLATE CHIP MINT Ice Cream

- ¾ cup mini chocolate chips, frozen
- 1 cup heavy whipping cream
- 1 tbsp. vanilla extract
- 3 tbsp. powdered sugar
- ¼-½ tsp. mint extract
- 3 drops green food coloring



1. Place all ingredients in base of Quick Chef Pro System, fitted with blade attachment.
2. Turn handle approximately 90 seconds. Blades will get easier to turn, then more difficult. Ice cream will be soft-serve consistency and ready to eat.
3. Store by freezing in Freeze-It container. It will freeze to a firmer consistency.



MINT OREO BLIZZARD

- 1 cup vanilla ice cream
- ¼ cup milk
- ¼-½ tsp mint extract,
- 3 drops Green food coloring
- 2 Oreo cookies, frozen and cut into quarters, Regular or Mint flavored



1. Place all ingredients in base of Quick Chef Pro System, fitted with blade attachment.
2. Turn handle approximately 90 seconds. Blades will get easier to turn, then more difficult.
3. Serve



NEW MEXICAN CHIPOTLE HUMMUS

1 (15 oz.) can chickpeas
 1 cup jarred roasted red peppers
 ¼ cup tahini (sesame paste)
 ½ lemon, juiced
 4 cloves garlic
 2 tsp. Southwest Chipotle Seasoning Blend
 2 tbsp. fresh parsley, chopped
 salt and pepper



ORCHARD SALSA

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



1. Using basket attachment, rinse and drain chickpeas first, then roasted red peppers.
2. Place chickpeas, roasted red peppers, tahini, lemon juice, garlic and seasoning blend in Quick Chef Pro System fitted with blade attachment. Turn handle to blend until well combined.
3. Add 1 tbsp. parsley to the chickpea mixture and season to taste with salt and pepper. Replace cover and continue blending until combined. If a smoother texture is desired, add 1 tbsp. olive oil or water.
4. Transfer to a serving bowl and top with the remaining parsley.



1. Place all ingredients in base of Quick Chef Pro System fitted with blade attachment. Turn handle to process until coarsely chopped.
2. Season to taste with salt and pepper.



OREO BLIZZARD

1 cup vanilla ice cream
 ¼ cup milk
 2 Oreo cookies, frozen and cut into quarters



PEACH ICE CREAM

1½ cups frozen peaches
 1 cup heavy whipping cream
 1 tbsp. vanilla extract
 3 tbsp. powdered sugar



1. Place all ingredients in base of Quick Chef Pro System, fitted with blade attachment.
2. Turn handle approximately 90 seconds. Blades will get easier to turn, then more difficult.
3. Serve



1. Place all ingredients in base of Quick Chef Pro System, fitted with blade attachment.
2. Turn handle approximately 90 seconds. Blades will get easier to turn, then more difficult. Ice cream will be soft-serve consistency and ready to eat.
3. Store by freezing in Freeze-It container. It will freeze to a firmer consistency.



PINEAPPLE SALSA

- ¼ small onion, peeled and quartered
- 1 jalapeno pepper, seeded*
- ¼ cup cilantro
- 1 (20-oz./570 g) can pineapple chunks, drained
- ⅛ tsp. coarse kosher salt
- ½ lime, juiced



1. Place onion, jalapeno, and cilantro in base of Quick Chef® Pro System, fitted with blade attachment. Cover and turn handle to process until finely chopped.
2. Add pineapple, cover and turn handle to process until desired consistency is reached.
3. Pour salsa into basket attachment to drain excess juice.
4. Return salsa to base of Quick Chef® Pro System, fitted with paddle whisk attachment, add salt and lime juice, cover and turn handle to thoroughly combine. Serve with tortilla chips or over chicken.

**If desired, leave seeds for extra heat.*



RASPBERRY ICE CREAM

- 1½ cups frozen raspberries
- 1 cup heavy cream
- 3 tbsp. powdered sugar
- 1 tbsp. vanilla extract



1. Place all ingredients in base of Quick Chef Pro System, fitted with blade attachment.
2. Turn handle approximately 90 seconds. Blades will get easier to turn, then more difficult. Ice cream will be soft-serve consistency and ready to eat.
3. Store by freezing in Freeze-It container. It will freeze to a firmer consistency.



ROASTED GARLIC & FETA DIP

- 1 bulb garlic
- 8 oz. feta cheese, crumbled
- ¼ cup extra virgin olive oil
- 2 tbsp. reduced-fat sour cream
- 1 lemon, juiced
- ¼ cup fresh basil, chopped salt and pepper



1. Preheat oven to 500°F/260°C.
2. Cut off the root end of garlic bulb, exposing the cloves. Wrap the entire bulb in aluminum foil and bake 30 minutes; cool completely.
3. Squeeze out the cloves of garlic and place in the base of Quick Chef Pro System fitted with the blade attachment.
4. Add the feta cheese, oil, sour cream, lemon juice and basil.
5. Replace cover and turn handle to process until well combined.
6. Season mixture with salt and pepper to taste.



SIMPLY SALSA

- 1 medium onion, peeled and quartered
- 2 garlic cloves, peeled
- ¼ cup cilantro
- 1 jalapeno pepper, seeded*
- ½ lime, juiced
- 1 (15-oz./425 g) can unsalted diced tomatoes
- 1 tbsp. Southwest Chipotle Seasoning



1. Place onion, garlic, cilantro and jalapeno in base of Quick Chef Pro System, fitted with blade attachment. Cover and turn handle to process until finely chopped.
2. Add remaining ingredients, cover and turn handle to process until salsa reaches desired consistency.

**If desired, leave seeds for extra heat.*

SOUTHWEST MANGO SALSA

- ¼ cucumber, peeled (1 cup)
- ⅓ red onion (1 cup)
- 2 tsp. Southwest Chipotle Seasoning Blend
- 1 Tbsp. lime juice
- ⅓ cup cilantro leaves, washed
- 1 mango, peeled and diced



1. In the Quick Chef Pro System, add all of the ingredients except for the mango. Chop to desired consistency.
2. Remove top add the diced mango. Chop again and serve.

SOUTHWEST VEGGIE FRITTATA

- ¼ jalapeno pepper, seeded*
- ⅓ small onion, peeled and halved
- ¼ tsp. Southwest Chipotle Seasoning
- ¼ medium tomato or ¼ cup grape tomatoes
- 3 large eggs
- 2 tbsp. water
- ½ cup pepper jack cheese, shredded



1. Combine jalapeno, onion and seasoning in base of Quick Chef® Pro System, fitted with blade attachment. Cover and turn handle to process until chopped.
2. Add tomato to Quick Chef base, cover and turn handle to roughly chop.
3. Remove blade and replace with paddle whisk attachment. Add eggs and water, cover and turn handle until combined. Pour mixture into Microwave Breakfast Maker and sprinkle with cheese.
4. Microwave on high power 2 minutes and 15 seconds. If desired, serve topped with additional cheese and tomatoes.

**If desired, leave seeds for extra heat.*

STRAWBERRY ICE CREAM

- 1½ cups frozen Strawberries
- 1 cup heavy cream
- 3 tbsp. powdered sugar
- 1 tbsp. vanilla extract



1. Place all ingredients in base of Quick Chef Pro System, fitted with blade attachment.
2. Turn handle approximately 90 seconds. Blades will get easier to turn, then more difficult. Ice cream will be soft-serve consistency and ready to eat.
3. Store by freezing in Freeze-It container. It will freeze to a firmer consistency.

STRAWBERRY SALSA

- ¼ medium cucumber, seeded and cut into 1"/2.5 cm pieces
- ⅓ lb./225 g strawberries, hulled
- 1 tbsp. honey
- ¼ lime, juiced
- ¼ tsp. Cinnamon-Vanilla Seasoning



1. Place cucumber and strawberries in base of Quick Chef Pro System, fitted with blade attachment. Cover and turn handle until coarsely chopped.
2. If desired, drain excess juice using basket attachment.
3. Remove blade attachment from base and replace with paddle whisk attachment.
4. Return cucumber/strawberry mixture to base, add remaining ingredients, cover and turn handle until well combined. Serve with tortilla chips or over chicken.



TUNA SALAD SANDWICH

1 stalk celery
1 thick slice of red onion
1 small clove garlic
2 (5 oz.) cans tuna packed in water drained
½ cup mayonnaise
1 Tbsp. sweet pickle relish
2 tsp. fresh lemon juice
salt and freshly ground black pepper
6 slices Sandwich bread



1. Place celery, red onion and garlic in base of Quick Chef Pro System, fitted with blade attachment. Cover and turn handle until coarsely chopped.
2. Change to paddle attachment, add remaining ingredients, cover and turn handle to combine.
3. Serve immediately on bread or chill until serving.



TUSCAN WHITE BEAN DIP

15 oz. cooked white beans
1 Tbsp. balsamic vinegar
2 cloves garlic
2 tbsp. extra virgin olive oil
1 tbsp. plus 1 tsp. fresh oregano, chopped
¼ tsp. paprika



1. Using basket attachment, drain and rinse beans.
2. Place all ingredients in base of Quick Chef Pro System fitted with blade attachment and turn handle to process until smooth.
3. Garnish with additional fresh oregano.
4. Drizzle with additional olive oil before serving.



VEGETABLE CREAM CHEESE SPREAD

6 whole green onions
1 whole large carrot, peeled, cut into chunks
1 stalk celery, cut into chunks
½ whole red bell pepper, cut into chunks
¼ cup red onion, cut into chunks
1 Tbsp. chives, chopped
1 Tbsp. dill, chopped
1 clove garlic, peeled
3 packages (8 oz.) cream cheese, softened



1. Place vegetables in base of Quick Chef Pro System, fitted with blade attachment. Cover and turn handle until coarsely to finely chopped.
2. Remove blade attachment from base and replace with paddle whisk attachment.
3. Add remaining ingredients, cover and turn handle until well blended.



ZUCCHINI BREAD

3 cups all-purpose flour
1 tsp. salt
1 tsp. baking soda
1 tsp. baking powder
1 Tbsp. ground cinnamon
3 eggs
1 cup vegetable oil
2¼ cups white sugar
3 tsp. vanilla extract
2 cups grated zucchini (1-2 zucchinis)
1 cup walnuts, chopped



1. Place zucchini in base of Quick Chef Pro System, fitted with blade attachment. Cover and turn handle until coarsely to finely chopped. Set Aside.
2. Grease and flour two bread pans. Preheat oven to 325° F (165° C).
3. Sift flour, salt, baking powder, soda, and cinnamon together in a Thatsa bowl.
4. Beat eggs, oil, vanilla, and sugar together in a large Thatsa bowl. Add sifted ingredients to the creamed mixture, and beat well. Stir in zucchini and nuts until well combined. Pour batter into prepared pans.
5. Bake for 40 to 60 minutes, or until tester inserted in the center comes out clean. Cool in pan on rack for 20 minutes.
6. Remove bread from pan, and completely cool.