

Tupperware

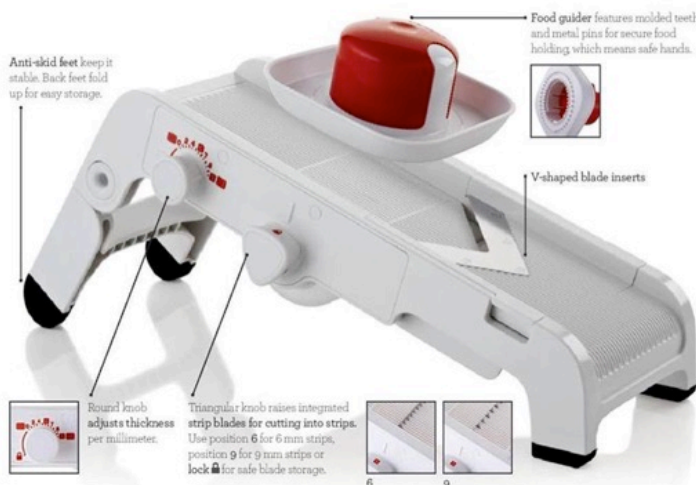
Mandoline Recipes and Cooking Guide



Our handy, high-grade slicer quickly and easily cuts fruits and vegetables into eight different shapes: slices, sticks, diamonds, waffles, cubes, julienne, crinkle slices and crinkle sticks. Make super-fast salads and slaws, plentiful potato and veggie dishes, sangria's, fruity beverages and so much more.

Tupperware Mandoline Features

This is some delicious multi-tasking. Our handy, high-grade slicer quickly and easily cuts fruits and vegetables into eight different shapes: slices, sticks, diamonds, waffles, cubes, julienne, crinkle slices and crinkle sticks. Make super-fast salads and slaws, plentiful potato and veggie dishes and so much more.

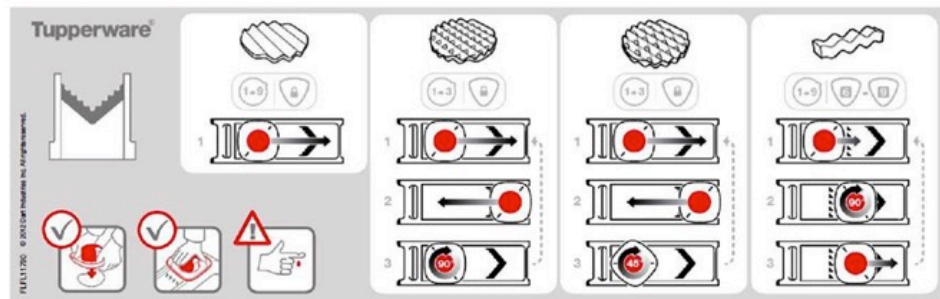
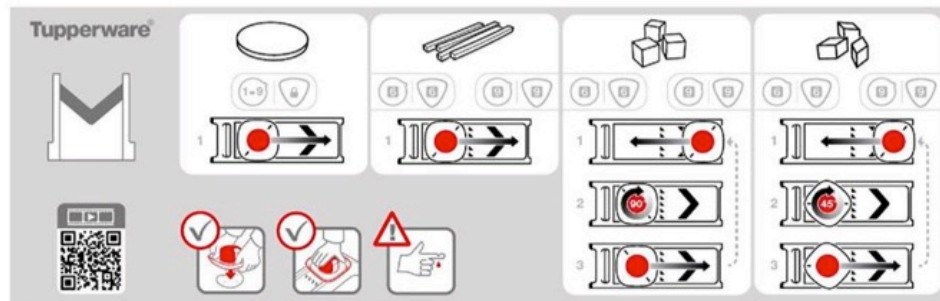


V-shaped blade inserts come with their own storage case. Switch it up for straight or crinkled cuts.



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Tupperware Mandoline Cutting Chart



Apple Pie



Pie Crust

- 2 cups all-purpose flour
- ½ tsp. coarse kosher salt
- ¾ cup + 2 Tbsp. butter flavor shortening
- ¼ cup ice water, plus extra if necessary

Filling

- 5–6 apples of choice, peeled and cored
- 1 cup granulated sugar
- 2 Tbsp. all-purpose flour
- 1 tsp. Cinnamon
- 4 Tbsp. unsalted butter



1. Preheat oven to 375° F/190° C.
2. Add flour, salt and shortening to mixing bowl, seal and shake, holding bowl and seal. Shake until mixture forms a coarse, mealy texture.
3. Sprinkle water over mixture, seal and shake until dough comes together. It will "thump" on the sides of the bowl. Add more water if necessary.
4. Roll out into two 9" crusts.
5. Slice apples using Mandoline set to #2.
6. In a medium bowl, toss sliced apples with sugar, flour and cinnamon until coated.
7. Line pie plate with pie dough and add apple mixture.
8. Cut butter and add pats of butter over apple mixture.
9. Top pie with remaining pie crust and pierce crust with a fork 4–5 times over the top.
10. Place pie in oven and bake 50–60 minutes until mixture is bubbly and crust is golden brown



Apple Rustic Tart

- 1 refrigerated pie crust
- 1 large Granny Smith apple, peeled and cored
- ½ lemon, juiced
- 1 tsp. cinnamon
- ¼ cup granulated sugar
- 2 Tbsp. all-purpose flour



1. Preheat oven to 425° F/218° C.
2. On Silicone Wonder Mat, roll out pie dough into an oblong circle. Lift Mat and lay onto cookie sheet.
3. Set Mandoline round knob to #2, triangular knob to "lock" and select the straight v-shaped blade insert. Secure apple to food guider and slice.
4. Cut apple slice circles in half and place in a medium bowl. Add remaining ingredients to bowl and toss to combine.
5. Top pie crust with thin, even layer of apple mixture and fold up outer edges of crust.
6. Bake 20–25 minutes, until apples are tender and crust is golden brown. Serve warm or at room temperature.



Apple Sandwich

- 2 medium apples, cored
- 6 Tbsp. desired nut butter
- 6 Tbsp. dried cranberries, raisins, or nuts



1. Assemble Mandoline with round knob set to #9.
2. Use food guider to slide apple down Mandoline to make thick slices.
3. Spread about ½ Tbsp. nut butter onto each apple slice. Add desired dried fruit or nut to one slice and then press another buttered apple slice onto the top to form a sandwich.



Apple Sticks

- ¼ cup granulated sugar
- 1 Tbsp. cinnamon
- 1 medium green apple, peeled and cored
- 1 (9") prepared pie crust



1. Preheat oven to 400° F/205° C.
2. Combine sugar and cinnamon in a small bowl.
3. Assemble Mandoline with circular knob and triangular knob set to #9. Using food guard, attach apple and slide down Mandoline to cut sticks.
4. Toss apple sticks in cinnamon and sugar mixture.
5. Roll out pie dough and slice into 2" strips then cut in half.
6. Wrap 2 apple sticks in each individual pie dough strips.
7. Toss the wrapped apple sticks in the remaining cinnamon and sugar mixture to coat.
8. Place onto baking sheet lined with Silicone Wonder Mat and bake for 15-18 minutes.



Apple Cake

- 2-3 apples, peeled cored and sliced
- ¼ cup brown sugar
- ½ tsp. cinnamon
- 1 egg
- ⅔ cup flour
- ⅔ cup sugar
- ⅔ cup milk
- 1 tsp. oil
- 2 tsp. baking powder



1. Slice apples using Mandoline set to #2.
2. Place sliced apples into base of MicroPro Grill.
3. Sprinkle brown sugar and cinnamon over apples.
4. In a medium bowl, mix together remaining ingredients, pour over apple mixture
5. Place cover in CASSEROLE position and microwave on high power 15 minutes. Serve warm.



Apple Streusel

- 6 granny smith apples, peeled, cored, and sliced ¼" thick
- pinch fine salt
- 2 tsp. ground cinnamon
- ½ cup granulated sugar
- 1 Tbsp. lemon juice

Crumble Topping

- 1 stick cold unsalted butter, cut into small pieces
- ¼ cup all-purpose flour
- ½ cup brown sugar
- ½ cup rolled oats
- ¼ tsp. nutmeg



1. Slice apples using Mandoline set to #2.
2. In a medium bowl, stir together apples, salt, cinnamon, sugar and lemon juice. Pour into base of MicroPro Grill, set aside.
3. In a medium bowl, mix together crumble ingredients. Mix on low speed until the mixture is crumbly and the butter is the size of peas. Once combined, sprinkle over top of apples.
4. Place cover in CASSEROLE position and microwave on high power 15 minutes. Let cool for 5 minutes to thicken slightly. Serve warm.



TUPPERWARE



1. Preheat oven to 425° F/218° C.
2. Assemble Mandoline with circular knob set to 4 and triangular knob set to "lock".
3. Attach apple to food guider and slide down Mandoline to slice. Repeat with remaining apples until all apples have been sliced.
4. Place sliced apples in medium bowl, toss with lemon juice, seasoning blend, sugar and flour.
5. In small bowl, combine all topping ingredients and mix well.
6. Place sliced apples in UltraPro 2-Qt./2 L Square Pan, sprinkle with topping evenly. Bake 20 minutes or until apples are cooked through and crisp is golden brown.



Applicious Apple Crisp

- 4 apples, peeled & cored
- 1 Tbsp. lemon juice
- ½ Tbsp. cinnamon
- ¼ cup granulated sugar
- 2 Tbsp. all-purpose flour
- ¼ cup all-purpose flour
- ¼ cup old-fashioned oats
- ¼ cup brown sugar
- ½ Tbsp. cinnamon
- ½ tsp. coarse kosher salt
- ½ cup nuts, chopped
- ¼ cup butter, melted



1. Preheat oven to 425° F/218° C.
2. Assemble Mandoline with circular knob set to 4 and triangular knob set to "lock".
3. Attach apple to food guider and slide down Mandoline to slice. Repeat with remaining apples until all apples have been sliced.
4. Place sliced apples in medium bowl, toss with lemon juice, seasoning blend, sugar and flour.
5. In small bowl, combine all topping ingredients and mix well.
6. Place sliced apples in UltraPro 2-Qt. Square Pan, sprinkle with topping evenly. Bake 20 minutes or until apples are cooked through and crisp is golden brown.



Asian Cucumber Salad

- 1 large English (seedless) cucumber
- ¼ of a sweet onion
- ½ cup rice vinegar
- 1 Tbsp. sesame seeds, toasted
- 1 Tbsp. minced fresh dill or ½ tsp. dried dill weed
- ¾ tsp. salt
- ¼ tsp. sugar
- ¼ tsp. crushed red pepper flakes



1. Use food guard to slice cucumbers and onions on the Mandoline with the round knob set to #1.
2. Place cucumbers and onions in base of Square Pick-A-Deli Container and top with remaining ingredients and seal container.
3. Shake well and refrigerate.



Au Gratin Potatoes

- 4 large potatoes
- ½ tsp. garlic, minced
- 1 Tbsp. butter, melted
- 1 Tbsp. flour
- 1 cup half and half
- ¼ cup cheddar cheese, shredded and divided
- ¼ cup Parmigiano-Reggiano
- ½ tsp. salt
- ½ tsp. pepper
- chives, chopped (optional)



1. Attach potato to your Mandoline food guider, set round knob to #1 and slice potatoes.
2. Place sliced potatoes in the base of the MicroPro Grill.
3. Mix the remaining ingredients except ¼ cup of the cheddar cheese in medium bowl, mix well and pour over potatoes place cover in CASSEROLE position, microwave on high for 12 minutes, stir, sprinkle with remaining cheese, place cover in GRILL position and cook for 3-5 more minutes.
4. Sprinkle with chives if desired.



Au Gratin Potatoes 2

- 1 cup reduced-fat (2%) milk
- 2 cups heavy cream
- 2 Tbsp. all-purpose flour
- 2 tsp. coarse kosher salt
- ½ tsp. black pepper
- 3 cloves garlic, crushed
- 3 lbs. potatoes, peeled
- 2 cups grated cheese; cheddar, parmesan, or gruyere



1. Preheat oven to 350° F/175° C.
2. In base of Mix-N-Stor Pitcher, whisk together milk, heavy cream, flour, salt, black pepper, and crushed garlic.
3. Assemble Mandoline with straight blade and set circular knob to #2. Attach a peeled potato to food guard and slide down Mandoline to slice. Cut large potatoes in half, if necessary, before attaching to a food guard for easier slicing.
4. In base of Chef Series II 4.3-Qt Sauteuse, spread an even layer of sliced potatoes.
5. Pour approximately 1 cup of milk mixture over potatoes. Repeat layering potatoes and milk until ingredients are used.
6. Place cover on pan and put on stove over medium-high heat. Bring milk mixture to a boil, about 8-10 minutes.
7. Transfer pan with cover to the oven and bake for 20 minutes.
8. Remove cover and add cheese, bake uncovered for an additional 20 minutes or until potatoes are fork-tender and cheese has browned. Let rest for 10 minutes before serving.



Balsamic Cucumber Salad

- 2 medium cucumbers, halved
- 1 medium red onion, peeled
- 1 pint grape tomatoes, halved
- 6-oz. container feta cheese
- 1 cup balsamic dressing



1. Set Mandoline round knob to #3, triangular knob to "lock" and select the straight v-shaped blade insert. Using food guider, slice both cucumbers, discarding the ends. Transfer to medium bowl.
2. Switch Mandoline round knob to #1, and use food guider to slice onion. Add to cucumber in bowl.
3. Add tomatoes, feta and balsamic dressing to cucumber mixture and toss gently to combine.



Blueberry Corn Salad

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| <ul style="list-style-type: none"> • 1 cucumber • ½ small red onion, peeled • 2 cups corn, fresh or thawed • 1 cup fresh blueberries • ¼ cup cilantro, chopped • 1 jalapeno pepper, seeded and chopped | <p>Dressing</p> <ul style="list-style-type: none"> • 1 lime, juiced • 3 Tbsp. extra virgin olive oil • 2 Tbsp. honey • ½ tsp. Southwest Chipotle Seasoning • ½ tsp. coarse kosher salt • ¼ tsp. black pepper |
|--|--|



1. Set Mandoline round knob to #2, triangular knob to "lock" and select the straight v-shaped blade insert.
2. Using a knife, cut cucumber in half and attach one half to food guider and push guider down Mandoline to create cucumber slices.
3. Using a knife, cut cucumber slices in half and place in medium bowl.
4. Attach red onion to food guider and push down to slice. Add slices to medium bowl with cucumber.
5. Add corn, blueberries, cilantro and jalapeno to bowl and toss to combine.
6. To make dressing, combine all ingredients in Quick Shake container and shake.
7. Add dressing to salad and toss again to combine.



Chili Lime Potato Chips

- 2 qt. vegetable oil
- 1 lb. russet potatoes, peeled
- 2 limes, grated on a microplane

Chili Seasoning

- ¼ dried ancho chile, seeded and hand-torn into pieces
- ½ tsp. whole coriander seeds
- ¼ tsp. chili powder
- ¼ tsp. ground cumin
- ½ tsp. sweet paprika
- ¼ tsp. dried oregano
- Pinch ground cinnamon
- ½ tsp. sugar
- 1½ tsp. kosher salt
- dash freshly ground black pepper



1. In a small bowl mix seasoning ingredients and place in the Spice Shaker. Set aside.
2. In Chef Series 6-Qt. Dutch Oven over medium heat, bring oil to 350° F/ 175° C. Use a frying or candy thermometer to monitor temperature.
3. Set Mandoline round knob to #1, triangular knob to “lock” and select the straight v-shaped blade insert. Using the food guider, slice potatoes into chips and place in a bowl filled with cold water to prevent browning.
4. Drain potatoes well, pat dry and fry in batches 6–10 minutes or until crisp, removing chips as they brown.
5. Season immediately with seasoning and sprinkle with lime zest



Cinnamon Apple Chips

- 1 apple, any type
- ½ tsp. cinnamon, ground
- 2 tsp. sugar



1. Preheat oven to 225° F/107° C.
2. Attach apple (no need to core) to your Mandoline food guider, set round knob to #2 for thicker slices, or #1 for thinner slices.
3. Mix sugar and cinnamon together in a bowl; sprinkle over apple slices.
4. Place apple slices on two baking sheets lined with parchment paper and sprinkle with seasoning blend.
5. Bake both sheets at the same time, on upper and lower racks, 45 minutes.
6. Flip slices and bake another 45 minutes. For thicker slices, more baking time may be necessary. Monitor throughout baking and remove chips once they crisp up and lose their moisture.
7. Cool on a cooling rack until chips are crisp and store in a Modular Mates container.



Eggplant Parmesan with Spaghetti

- 1 small eggplant
- ¼ cup flour
- ¼ tsp. black pepper
- ½ tsp. salt
- 1 egg
- ½ tsp. parsley
- ½ tsp. oregano
- ½ tsp. basil
- ¼ cup Parmesan cheese, grated
- ¼ cup cornmeal
- 1½ cup seasoned Italian breadcrumbs
- 4 servings spaghetti, cooked
- 1 jar pasta sauce
- 1 cup shredded mozzarella cheese
- 2 Tbsp. chopped parsley leaves, for garnish



1. Set up a breading station using 3 dishes. In the first dish, add the flour and season with salt and pepper, to taste. In the second dish whisk the eggs with ½ cup water. In the third dish combine the parsley, oregano, basil, bread crumbs, cornmeal, 2 Tbsp. Parmesan and season with salt and pepper, to taste.
2. Slice eggplant using Mandoline set to #5. Dredge them in flour, then in the egg wash and then in the bread crumbs.
3. Place eggplant slices a few at a time in the base of the MicroPro Grill. Place cover in the GRILL position.
4. Microwave on high power 5-6 minutes. Repeat until all are Grilled.
5. When all are Grilled in the base of the MicroPro GRILL place one layer of eggplant, one layer of sauce (1 cup), one layer of mozzarella cheese, repeat layers, sprinkle remaining parmesan cheese. Replace cover in CASSEROLE Position and microwave on high for 2-3 minutes.
6. Place spaghetti on a plate and top with eggplant parmesan and sauce.



Fabulous French Onion Soup

- 4–6 small or medium onions, peeled
- 1 stick unsalted butter
- 1 cup dry red wine
- 2 garlic cloves, chopped
- 1 Tbsp. Worcestershire sauce
- 1 tsp. coarse kosher salt
- ½ tsp. black pepper
- 4 cups low-sodium beef broth
- 4 cups low-sodium chicken broth
- 1 baguette, cut into 8 slices
- ½ cup shredded Swiss cheese



1. Set Mandoline round knob to #2, triangular knob to “lock” and select the straight v-shaped blade insert.
2. Using food guider, slice onions.
3. In 6-Qt. pot over medium heat, melt butter.
4. Add onions to pot, stirring occasionally until softened and beginning to brown, 15–20 minutes.
5. Once onions are browned and softened, add wine and garlic. Stir, scraping along the bottom of the pot to pick up any browned onion bits that have collected there.
6. Add beef and chicken broth to pot.
7. Bring to a boil, reduce heat and simmer 20–30 minutes.
8. To create crostini while soup simmers, preheat oven to 400° F/200° C.
9. Bake baguette slices 5 minutes. Flip, add cheese and bake 5 minutes more, until cheese has melted.
10. Serve soup topped with crostini.



Fall Spice Fruit Dip and Apples

- 1 cup heavy cream
- ¼ cup pumpkin puree
- ¼ cup powdered sugar
- ¼ tsp. pumpkin pie spice
- ¼ tsp. vanilla extract
- 2 apples, cored



1. Pour heavy cream into base of Power Chef System. Cover with Whip 'N Prep attachment and turn handle until stiff peaks form.
2. Add remaining ingredients and turn handle until combined.
3. Set Mandoline round knob to #6, set triangular knob to "lock" and select the straight v-shaped blade insert.
4. Attach apples, one at a time, to food guider and push food guider down Mandoline to slice into discs.
5. Serve immediately with dip.



French Fries with Homemade Ketchup

- 2 qt. vegetable oil
- 1 lb. russet potatoes, peeled
- 1 Tbsp. Steak & Chop Seasoning
- Ketchup**
- 6 oz. tomato paste
- ¼ cup dark brown sugar
- ½ tsp. dry ground mustard
- ½ tsp. coarse kosher salt
- ¼ tsp. Cinnamon-Vanilla Seasoning
- 2 tsp. Southwest Chipotle Seasoning
- ½ cup water
- 2 Tbsp. white vinegar



1. In Chef Series 6-Qt./5.7 L Dutch Oven over medium heat, bring oil to 350° F/175° C. Use a frying or candy thermometer to monitor temperature.
2. Set both knobs of Mandoline to #6 for shoestring fries or #9 for standard fries and select the straight v-shaped blade insert. Using food guider, slice potatoes into fries.
3. Slowly add potatoes to oil to avoid boil over and fry, stirring occasionally, raising heat setting as needed to maintain frying temperature, 10–12 minutes until golden and crisp. Drain well and season immediately with seasoning.
4. Combine all ketchup ingredients in 1-Qt. Micro Pitcher; mix with Silicone Spatula to combine thoroughly. Cover and microwave on high power 2 minutes. Stir again and cool completely.



Harvest Green Beans Salad

- ½ fennel bulb
- 1 lb. green beans, trimmed
- 1 lemon, juiced
- 1 Tbsp. Dijon mustard
- ½ cup + 1 Tbsp. extra virgin olive oil
- ¼ tsp. coarse kosher salt
- ¼ tsp. black pepper
- 1 cup pecans
- ½ cup dried cranberries



1. Using food guider, slice fennel using Mandoline round knob set to #2, triangular knob to "lock" and select the straight v-shaped blade insert. Place slices in SmartSteamer colander tray.
2. Place green beans in SmartSteamer base. Place colander tray on top and cover. Fill water tray with 1½ cups/400 mL water. Place steamer base over water tray, cover and microwave on high power 10 minutes.
3. Mix lemon juice, mustard, ½ cup olive oil, salt and pepper in Quick Shake Container.
4. Add green beans, fennel, pecan and cranberries into large bowl with dressing and stir to combine.
5. Serve immediately.



Hot & Crispy Potato Chips with Tangy Onion Dip

- 2 qt. vegetable oil
- 1 lb. russet potatoes, peeled
- 1 Tbsp. Steak & Chop Seasoning
- 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. In Chef Series 6-Qt. Dutch Oven over medium heat, bring oil to 350° F/ 175° C. Use a frying or candy thermometer to monitor temperature.
2. Set Mandoline round knob to #1, triangular knob to "lock" and select the straight v-shaped blade insert. Using the food guider, slice potatoes into chips and place in a bowl filled with cold water to prevent browning.
3. Drain potatoes well, pat dry and fry in batches 6–10 minutes or until crisp, removing chips as they brown. Season immediately with seasoning.
4. Place onions into base of Power Chef System fitted with blade attachment, cover and pull cord several times to chop.
5. 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, lower heat to medium and continue to sauté, stirring frequently, until onions are golden, about 7–8 minutes. Remove from heat and cool completely.
6. 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. Switch to paddle whisk attachment, add remaining ingredients, including reserved onions, cover and pull cord several times to fully blend. Serve with fresh veggies or potato chips.



Loaded Potato Planks

- 2 slices bacon
- 1 large russet potato, scrubbed
- ¼ tsp. kosher salt
- ¼ cup sour cream
- ½ cup shredded Cheddar
- 2 Tbsp. thinly sliced green onion



1. Set Mandoline round knob to #2, triangular knob to "lock" and select the straight v-shaped blade insert.
2. Using a knife, cut potato in half lengthwise, discard ends and attach one half to food guider and push guider down Mandoline to create 4 (¼") planks. Set aside.
3. Place bacon in the base of the MicroPro Grill. Place cover on bacon in the grilling position.
4. Microwave on high power 3 minutes. Flip bacon and microwave on high power 3 minutes. Remove bacon, set aside. Crumble when cool.
5. Place potatoes in the base of the MicroPro Grill. Sprinkle with salt. Place cover on potatoes in the casserole position.
6. Microwave on high power 3 minutes. Flip potatoes, place cover on potatoes in the grilling position. Microwave on high power 3 minutes or until the desired doneness.
7. Top potatoes with sour cream, crumbled bacon, Cheddar and green onion. Serve warm or at room temperature.



Nutty Gorgonzola Apple Rings

- 4 oz. whipped cream cheese
- 2 Tbsp. dark honey
- 2 tart green or red apples
- ½ lemon, juiced
- ¼ cup crumbled Gorgonzola or other blue cheese
- ½ cup spicy candied walnuts

- Spicy Candied Walnuts
- 1 cup coarsely chopped walnuts
 - 1 Tbsp. packed brown sugar
 - 1 tsp. vanilla
 - dash salt
 - dash crushed red pepper



1. Put cream cheese and honey into base of Power Chef System. Cover with Whip 'N Prep attachment and turn handle until stiff peaks form. Set aside.
2. Set Mandoline round knob to #6, set triangular knob to "lock" and select the straight v-shaped blade insert.
3. Attach apples, one at a time, to food guider and push food guider down Mandoline to slice into discs.
4. Brush both sides of rings with lemon juice
5. Spread Cream cheese mixture over
6. Sprinkle with Gorgonzola cheese and Spicy candied walnuts. Serve immediately or cover and chill for up to 2 hours.
7. *Spicy Candied walnuts
Preheat oven to 400 degrees F. Line a 9x9x2-inch Wonder Mat; set aside. In a small bowl stir together the coarsely chopped walnuts, packed brown sugar, vanilla, salt and crushed red pepper. Spread nut mixture in prepared pan. Bake about 10 minutes or until nuts are toasted, stirring twice. Cool.



Mini Zucchini Pizzas

- 1 small zucchini
- 1/3 cup marinara sauce
- 1/3 cup Parmesan cheese, shredded



1. Set Mandoline round knob to #6, triangular knob to "lock" and select the straight v-shaped blade insert.
2. Using food guider, slice zucchini.
3. Spread out zucchini slices on UltraPro Oven Plate.
4. Top each slice with about 1 tsp. of marinara.
5. Microwave for 2 minutes or until zucchini have softened.
6. Top with shredded Parmesan cheese and microwave for 10-20 seconds, or until cheese melts.



OJ Beet Salad

- 3 beets, peeled
- 1 cup orange juice
- 1 tsp. coarse kosher salt
- ¼ cup walnuts, toasted
- ¼ cup crumbled goat cheese
- mixed greens of your choice



1. Set Mandoline round knob to #9, triangle knob to "lock" and select the straight v-shaped blade insert.
2. Secure beet to food guider. Push food guider down Mandoline to slice beets into discs. Repeat with remaining beets.
3. Place sliced beets in base of Microwave Pressure Cooker and pour orange juice and salt over them.
4. Seal and microwave on high power 10 minutes. Remove from microwave and allow pressure to release naturally until red pressure indicator fully lowers, about 4–6 minutes.
5. Top with walnuts and goat cheese. Serve over mixed greens with orange wedges and another splash of orange juice, if desired.



Pasta Salad

- 2 cups cooked bowtie pasta
- ¼ cup cucumbers
- 3 Tbsp. Light Ranch or preferred dressing
- ¼ cup cherry tomatoes, sliced
- ¼ cup baby carrots, chopped
- ¼ cup broccoli florets, chopped



1. Place pasta into Microwave Pasta Maker base and fill with water to fill line. Season water with salt. Microwave on high power 15 minutes. Drain after cooking.
2. Set Mandoline round knob to #4, triangular knob to "lock" and select the straight v-shaped blade insert. Attach cucumbers to food guider and place at top of Mandoline and push down to slice. Once sliced, cut in half. Set aside.
3. Layer (bottom to top): dressing, tomatoes, carrots, broccoli, cucumbers, pasta.
4. Securely seal container. Store in refrigerator until ready to serve.
5. When ready to serve, shake Quick Shake Container until all ingredients are combined. Pour into bowl and serve.



Potatoes Anna

- 1½ lbs. russet potatoes, 4 large, peeled and cut in half
- ½ tsp. coarse kosher salt
- 3 Tbsp. unsalted butter
- ½ tsp. chives, chopped, optional



1. Preheat oven to 450° F/232° C.
2. Assemble Mandoline with circular knob set to #2. Attach potato halves one at a time to food guard and slide down the Mandoline to slice into discs. Continue until all potatoes are sliced.
3. In Thatsa Medium Bowl, toss sliced potatoes with salt.
4. Place butter in Chef Series II 8" Fry Pan over medium heat and cook until melted. Remove from heat.
5. Lay sliced potatoes into even layers in pan until pan is full of potatoes.
6. Place in oven and bake uncovered for 25–30 minutes or until potatoes are fork tender.
7. Allow to rest for 10 minutes and then carefully invert pan onto serving dish to unmold the potatoes.



Classic Red Sangria

- 25-oz./750 mL bottle red wine*
- 2 cups club soda
- 1 cup orange juice
- 1 cup pineapple juice
- 1 lime
- 1 lemon
- ½ orange
- ½ red or green apple, cored



1. Combine wine, club soda, orange juice and pineapple juice in desired serving pitcher.
2. Set Mandoline round knob to #2 and select the straight v-shaped blade insert.
3. Attach lime to food guider, place at the top of the Mandoline and push down to slice into discs. Repeat with remaining fruit.
4. If desired, using a knife, cut apple slices in half.
5. Add fruit to wine mixture and serve over ice.

*Or make this recipe non-alcoholic by substituting grape juice for the wine.



Refrigerator Dill Pickles

- 2 cucumbers, halved
- 2 cups water
- ½ cup white vinegar
- 1 Tbsp. sugar
- 1 Tbsp. salt
- ½ cup fresh dill



1. In the 1-Qt. Micro Pitcher, combine water, vinegar, sugar and salt. Cover and microwave on high for 2-4 minutes, stirring halfway through until sugar and salt are dissolved. Set aside to cool.
2. Use food guard to slice cucumbers on the Mandoline with the round knob set to #2.
3. Place cucumbers in base of Square Pick-A-Deli Container and top with fresh dill.
4. Pour cooled vinegar and water mixture over cucumbers. Place in the refrigerator.
5. Let mixture sit overnight.



Scalloped Potatoes

- 4 large potatoes, thinly sliced
- ¼ tsp. garlic, minced
- 1 Tbsp. butter, melted
- 1 cup half and half
- ¼ tsp. salt
- ¼ tsp. pepper
- nutmeg, dash
- Seasoned bread crumbs, (optional)



1. Place sliced potatoes in the base of the MicroPro Grill.
2. Mix the remaining ingredients in small bowl, and pour over potatoes place cover in CASSEROLE position, microwave on high for 12 minutes, stir, sprinkle with bread crumbs if desired place cover in GRILL position and cook for 3-5 more minutes.



Shake & Bake Eggplant

- 1 small eggplant
- 1 tbsp. coarse kosher salt
- 3 eggs, lightly beaten
- 1 cup breadcrumbs



1. Preheat oven to 450 degrees
2. Set circular knob of Mandoline to #9. Cut eggplant in half before slicing to make easier to handle. Using food guard slice eggplant into discs.
3. Spread eggplant out into a single layer of paper towels. Liberally coat slices of eggplant with salt and let sit for 20-30 minutes. This will draw excess moisture out of the eggplant making them crispier. Blot dry with paper towel.
4. Place eggs and breadcrumbs into separate bowls.
5. Add the eggplant slices to the eggs, seal bowl, and gently shake to coat.
6. Remove eggplant from egg and allow excess to drip off.
7. Add eggplant slices to breadcrumbs, seal, and gently shake to coat with breadcrumbs.
8. Spread out eggplant onto baking sheet lined with Silicone Wonder Mat.
9. Bake in oven for 10 minutes and then flip and bake for an additional 10 minutes to brown other side.



Spicy Potato Chips

- 2 qt. vegetable oil
- 1 lb. russet potatoes, peeled

Spicy Seasoning

- 1 Tbsp. kosher salt
- 1 tsp. black pepper
- 2 tsp Paprika
- 1 tsp. thyme
- 1 Tbsp. brown sugar
- ¼ tsp cayenne pepper



1. In a small bowl mix seasoning ingredients and place in the Spice Shaker. Set aside
2. In Chef Series 6-Qt. Dutch Oven over medium heat, bring oil to 350° F/ 175° C. Use a frying or candy thermometer to monitor temperature.
3. Set Mandoline round knob to #1, triangular knob to "lock" and select the straight v-shaped blade insert. Using the food guider, slice potatoes into chips and place in a bowl filled with cold water to prevent browning.
4. Drain potatoes well, pat dry and fry in batches 6-10 minutes or until crisp, removing chips as they brown.
5. Season immediately with seasoning.



Spinach Arugula Pesto Zoodles

- 2 large zucchini, ends trimmed
- 1 garlic clove, peeled
- ¼ cup shelled, toasted sunflower seeds or slivered almonds
- 3 cups loosely packed fresh baby spinach
- 2 cups loosely packed arugula
- Zest and juice of half a lemon
- ½ cup grated Parmesan cheese
- ¼ cup extra virgin olive oil
- ¼ cup water
- ¼ tsp. coarse kosher salt



1. Using the julienne attachment for the Mandoline, run the zucchini across the blade to create long noodle-like strands.
2. Mince garlic and sunflower seeds using the Quick ChefPro System. Add spinach, arugula, lemon zest, lemon juice and Parmesan. Chop until finely minced while streaming in olive oil. Add coarse kosher salt and pepper to taste.
3. Place water and salt in the base of the Tupperware SmartSteamer. Place zucchini strands in SmartSteamer base and microwave on high for 2 minutes. Remove from microwave.
4. In a large bowl, toss together pesto and vegetable noodles until well coated. Serve warm or cold.



Summer Squash Pasta

- 8 oz. spaghetti
- 2 medium zucchini, ends trimmed
- 2 medium yellow squash, ends trimmed
- ¼ cup extra virgin olive oil
- 2 garlic cloves, peeled
- 1 small onion, peeled and quartered
- 1 tsp. coarse kosher salt
- 2 cups grape tomatoes, halved (optional)



1. Place spaghetti in Microwave Pasta Maker (should fill to the 3 servings line). Fill with water to the recommended line for 3 servings. Microwave 10 minutes or until al dente.
2. Set Mandoline round knob to #2, triangular knob to #6 and select the straight v-shaped blade insert.
3. Place zucchini at the top of the Mandoline and place food guider on top of it. Push food guider to guide zucchini down, lengthwise, to slice into thin strips. Pick up and move zucchini back to top of Mandoline, replace food guider and push down again to slice more strips. Repeat until entire zucchini is sliced. Set aside in a medium bowl. Repeat process with yellow squash.
4. In Chef Series 11" Fry Pan, heat oil over medium heat.
5. Add garlic and onion to base of Chop 'N Prep Chef. Cover and pull cord 4–5 times to finely chop and add to fry pan, along with salt. Sauté until onion and garlic have begun to soften, about 30–60 seconds.
6. Add zucchini and squash to fry pan and continue to sauté, stirring gently, until zucchini and squash have begun to soften, about 4–6 minutes.
7. After pasta has finished cooking, drain and transfer to medium bowl. Add warm squash mixture and toss to combine.
8. In fry pan, still over medium heat, gently sauté grape tomatoes 1 minute, add to pasta and squash mixture in medium bowl and toss to combine. Serve warm. If desired, top with black pepper and Parmesan cheese



Vinaigrette Coleslaw

- ½ cup apple cider vinegar
- ¼ cup vegetable oil
- ½ tsp. celery seed
- ½ tsp. black pepper
- 1 large green cabbage, about 1½ lbs., cored and quartered
- ½ cup granulated sugar
- 2 tsp. coarse kosher salt
- 16-oz. bag baby carrots



1. Combine vinegar, oil, celery seed and pepper in 1-Qt. Micro Pitcher. Cover and place in freezer at least 15 minutes, or until chilled.
2. Set Mandoline round knob to #2, triangular knob to "lock" and select the straight v-shaped blade insert.
3. Attach 1 quarter of cabbage to food guider and slice. Repeat with remaining quarters.
4. In a Microwave safe bowl, toss cabbage with sugar and salt, cover and microwave on high power 1 minute. Stir and microwave 1½ minutes more. Cabbage should be wilted by about ½.
5. Spin cabbage in Salad Spinner (or dry with paper towels) to dry, about 30–60 seconds. Return to large bowl.
6. Place carrots in base of Power Chef System, fitted with blade attachment. Cover and pull cord to process until carrots are roughly chopped. Add to cabbage.
7. Remove vinaigrette from freezer and pour over cabbage mixture and toss. Serve immediately or thoroughly chill in fridge about 1 hour before serving.



Sweet Potato Fries with Spicy Chili Mayo

- 2 qt. vegetable oil
- 1 lb. sweet potatoes
- 3 Tbsp. corn starch
- 1 tsp. Steak & Chop Seasoning
- Mayonnaise
- 1 egg yolk
- 1 tsp. Dijon mustard
- ½ lemon, juiced
- ¼ tsp. coarse kosher salt
- ¼ cup canola oil
- 1 Tbsp. Southwest Chipotle Seasoning
- 2 Tbsp. white vinegar



1. In Chef Series 6-Qt. Dutch Oven over medium heat, bring oil to 350° F/175° C. Use a frying or candy thermometer to monitor temperature.
2. Set both knobs of Mandoline to #9 and select the crinkle v-shaped blade insert. With potato secured in the food guider, in one smooth motion, slide potato through the first set of strip blades to julienne and then turn the food guider and potato 90° before pushing through the crinkle v-shaped blade.
3. Place corn starch and potatoes in Season-Serve Container, seal, shake to coat, shaking off excess.
4. Fry in batches, stirring occasionally, and raising heat setting as needed to maintain frying temperature, 10–12 minutes until golden and crisp. Drain well and season immediately with seasoning.
5. 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. Place funnel in funnel recess and slowly add oil while pulling cord until all oil is fully incorporated and mayonnaise is thick. Remove cover and paddle whisk, add seasoning and stir to combine



Virgin Red Sangria

- 25-oz. bottle grape juice
- 2 cups club soda
- 1 cup orange juice
- 1 cup pineapple juice
- 1 lime
- 1 lemon
- ½ orange
- ½ red or green apple, cored



1. Combine grape juice, club soda, orange juice and pineapple juice in desired serving pitcher.
2. Set Mandoline round knob to #2 and select the straight v-shaped blade insert.
3. Attach lime to food guider, place at the top of the Mandoline and push down to slice into discs. Repeat with remaining fruit.
4. If desired, using a knife, cut apple slices in half.
5. Add fruit to wine mixture and serve over ice.



Virgin White Sangria

- 48 oz. white grape juice
- 4 cups club soda
- 1 cup blueberries
- 2 mint sprigs
- ½ cucumber
- 1 lemon



1. Combine grape juice, club soda, blueberries and mint in desired serving pitcher.
2. Set Mandoline round knob to #2 and select the straight v-shaped blade insert.
3. Attach cucumber to food guider, place at the top of the Mandoline and push down to slice into discs. Repeat with lemon.
4. Combine cucumber and lemon with grape juice mixture and serve over ice.



Zucchini, Squash, Onion and Cheese Casserole

Ingredients:

- 2-3 T Olive oil (plus tiny bit more for drizzling at the end)
- 1 medium onion, sliced thin
- 3 cloves garlic, finely diced
- 1 medium zucchini, ends cut off and thinly sliced into circles
- 1 medium summer squash, ends cut off and thinly sliced into circles
- pinch of freshly grated nutmeg
- 2 cups shredded white cheddar cheese
- 1/2 cup Rosemary Asiago Cheese (or other cheese of choice)
- 1/3 + 1/4 cup panko crumbs
- Grated Parmesan for dusting on top
- Salt and pepper to taste
- Fresh chopped Italian Parsley for garnish (optional)

Directions:

- Slice Onion Zucchini and Squash on Mandoline
- Heat olive oil in a large pan over medium heat, add garlic and onion and saute up, stirring occasionally (careful not to burn the garlic) until softened about 6-8 minutes.
- Add zucchini and squash to the same pan and continue cooking, stirring occasionally until softened, about 12 minutes.
- Add fresh grated nutmeg, pinch of salt and pepper and stir in well.
- Remove from heat and place contents of the pan into a large bowl to let cool slightly.
- Preheat oven to 375.
- Stir in your 2 1/2 cups cheese and 1/3 cup panko until well combined.
- Add contents of bowl to an Ultrapro Square dish (8x8) sprinkle the top with the remaining panko and Parmesan cheese.
- Drizzle with just a touch of olive oil.
- Place in the oven and bake about 10 minutes or until it gets bubbly around the edges.
- Turn on broiler and broil (keeping a close eye) an additional 3-4 minutes until slightly browned on top.

Garnish with fresh chopped Italian parsley and enjoy!

Tupperware®



ZUCCHINI GRUYERE

- 3 Medium zucchini
- 2 tsp melted Butter
- 2 tsp Breadcrumbs
- 1/2 Cup Gruyere Cheese
- 1 teaspoon Chopped Parsley
- Salt and white pepper

Wash and slice zucchini with the Mandoline. Layer slices on Ultrapro oven plate.

Place in the microwave for 3 minutes at full power, remove and drain the water that they have released.

Sprinkle with Breadcrumbs, season to taste. Sprinkle cheese over breadcrumbs. Drizzle butter on top

Microwaveable 2 to 3 minutes, remove and sprinkle parsley on top and serve immediately. BON APPETITE.



Zucchini Roll Ups

- 1 medium zucchini
- 1/2 cup sun dried tomato hummus
- 1/4 cup fresh parsley
- 8 - 10 leaves of fresh basil
- 1/4 cup finely sliced red pepper
- 1/4 cup finely sliced carrot

TUPPERWARE



1. Set Mandoline round knob to #2, triangular knob to "lock" and select the straight v-shaped blade insert.
2. Using food guider, slice zucchini.
3. Spread out zucchini slices.
4. Spread about 1 tablespoon of the filling onto the zucchini and spread it out evenly with your fingers (or a spoon).
5. Arrange the herbs down on one end, top with veggies and then roll the zucchini up like sushi. Secure the end with toothpicks if necessary.
6. Repeat until all ingredients are used.
7. Serve immediately and enjoy!