

# Tupperware®

# CINCO DE MAYO

AVAILABLE MARCH 30 AT 12 P.M. ET THROUGH APRIL 5 AT 11:59 P.M. ET.



### Tupperware® Impressions 1-Gal./3.8 L Pitcher

Make an impression with every pour.  
88083 \$40 **\$28**



### Pick-A-Deli® Container Set

Includes one each 8½-cup/2 L and 4½-cup/1 L container with lift-up strainer for easy access to pickles, carrots, peppers, or other small foods.  
88081 \$43 **\$29** **WHILE SUPPLIES LAST**

### Essentials Rice Server

7½-cup/1.8 L rice server with serving spoon.  
88085 \$33 **\$20**



### Veggie Keeper 4-Pc. Set

Includes one each avocado, onion, tomato, and chile pepper keeper.  
88086 \$36 **\$20** **WHILE SUPPLIES LAST**

Get ready for the fiesta!



### Open House Serveware Set

Includes four 8"/20 cm Open House Dessert Plates and four 10-oz./296 mL Open House Tumblers.  
88084 \$42 **\$29**

### 1. Serving Center® Set

Features six 2-cup/500 mL compartments, removable 14-oz./400 mL microwave-reheatable bowl with seal, and domed cover that doubles as a server. Remove seal before reheating.  
88080 \$54 **\$32**

**WHILE SUPPLIES LAST**

### 2. Large Tortilla Keeper

Easily transport and store delicious tortillas for your tacos, fajitas, and more. Holds up to 30 (8") tortillas. 12 cup/2.8 L. 11¼ x 8½ x 2¾"/29 x 22 x 7 cm.  
88082 \$30 **\$21**



JOIN. HOST. SHOP.

Offers are subject to availability and While Supplies Last. Colors may vary and substitutions may occur.



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**Tupperware® Impressions  
16-Oz./500 mL Tumblers**  
Set of four tumblers with Drip-Less Seals to prevent spills and leaks.  
88091 \$43 **\$25**



**1-Gal./3.8 L Pitcher  
with Infuser Insert**  
Make water and teas fun, festive, and flavorful by filling the insert with fruits and herbs.  
88094 \$32 **\$15**

Each set sold separately.



**1. Open House  
Dessert Plates**  
8"/20.32 cm. Set of four.  
88089 \$22 **\$15**

**2. Open House  
Dinner Plates**  
11"/28 cm. Set of four.  
88088 \$25 **\$17**

**Jumbo Canister with  
Cariolier® Handle**  
Great for ice, batched mixed drinks, or bringing color to your festive picnic table settings.  
5 Qt./4.8 L.  
88087 \$50 **\$25**



**Jamaica One  
Touch® Canister\***  
Airtight and durable. Perfect to keep sweets, snacks, and food fresh. 17½ cup/4 L.  
88095 \$15 **\$8**



**Table Condiment  
Server 4-Pc. Set**  
Includes four 1-cup/250 mL bowls in two sections with seals and handle.  
88090 \$20 **\$12**



**Eleganzia Salad Tongs**  
Serve with style and elegance. The two spoons fit perfectly together flat or can be used one in each hand to serve foods onto a plate.  
88093 \$12 **\$6**

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\*Artwork not covered by Limited Lifetime Warranty.

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## STEAMER FAJITAS

SERVES: 4  
SERVING SIZE: 2 FAJITAS  
TOTAL TIME: 25 MINUTES

- » 1 lb. boneless, skinless chicken breasts
- » 1 red pepper, cored
- » 1 green pepper, cored
- » 1 yellow pepper, cored
- » 1 onion, peeled
- » 1 tbsp. DIY Southwest Chipotle seasoning, divided\*
- » Salt and pepper to taste
- » 8 tortillas
- » Complements of choice: sour cream, cheese, lettuce, lime wedges, guacamole, salsa

1. Slice chicken breasts into strips, season with DIY Southwest Chipotle Seasoning, and place in the Shielded Colander of the Tupperware® Smart Multi-Cooker.
2. Slice peppers and onions into strips and place in the Shallow Colander. Season with remaining seasoning.
3. Fill Water Reservoir to maximum fill line, then stack the Shielded Colander and Shallow Colander on top.
4. Cover and microwave on high power for 15 minutes or until the internal temperature of the chicken reaches 165° F/74° C.
5. Serve immediately on warm tortillas with complements of choice. *TIP: After removing the peppers and onions, try placing your tortillas in the Shallow Colander to warm in the residual steam from the steamer.*

*\*Find the DIY Southwest Chipotle Seasoning recipe and other versatile DIY Seasoning Blends recipes in our April brochure!*