



February 5, 2024

Hash Brown Mini Pizzas



Servings

4

Cook Time

30

Prep Time

15

Author:

Tupperware Recipes

Ingredients

- 1 lb russet potatoes
- 1 tbsp unsalted butter melted
- Salt to taste
- 1/4 cup pizza sauce
- 4.4 oz mozzarella
- Freshly sliced basil

Directions

1. Remove oven rack and preheat oven to 425°F/220°C. Place the [Silicone Baking Sheet with Rim](#) on the cold oven rack.
2. Peel and wash potatoes, then grate using the [FusionMaster Grater Fine Cone](#).
3. Combine grated potatoes with melted butter and divide in 4 equal portions. On the Silicone Baking Sheet, shape each portion into a nice, even circles.
4. Place oven rack with Silicone Baking Sheet back in oven at the lowest level and bake for 20 min.
5. Remove from oven and season each hash brown with salt, spread pizza sauce on top, then add sliced mozzarella.
6. Return rack to middle of the oven and bake for approx. 10 more min.
7. Garnish with freshly sliced basil.



February 5, 2024

Cheesy Pizza Buns



Servings

4

Cook Time

20

Prep Time

20

Author:

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Ingredients

- 2/3 cup lukewarm water (95°F/35°C)
- 1.5 tsp dry yeast
- 2 cups all-purpose flour
- 1 tbsp olive oil
- 1/2 tsp granulated sugar
- 1/2 tsp salt

Filling

- 4 tsp pizza sauce
- 2 oz shredded or crumbled
- cheese (mozzarella, Parmesan or gorgonzola)
- Thinly sliced basil

Directions

1. In Ultimate Mixing Bowl, add lukewarm water, then stir in yeast until completely dissolved. Add flour, olive oil, sugar and salt, then stir. Finish kneading dough by hand until it is smooth and elastic. Make sure it doesn't stick to the bowl or to your hand.
2. Seal and allow dough to rise for 30 min.
3. Once dough has risen, knead for a few seconds to punch it down and divide it into 4 equal parts. Roll each piece into a 6 inch circle on a floured surface.

4. Place 1 tsp pizza sauce in the center of each dough circle, followed by 2 tbsp. cheese and some basil, being careful not to overfill.
5. Gently pull up edges of dough to envelop fillings. Secure the top by pinching the dough, taking care not to overlap excess dough, which could lead to uneven thickness on that side of the bun. Flip buns to have the sealed side on the bottom. Gently press them to flatten a bit.
6. You can finish the buns in the oven on a [Silicone Baking Sheet with Rim](#) or on the stovetop in a frypan with glass cover.

7. **For stove option:**

- Preheat a frypan with glass cover on medium heat for 3-4 min., with cover on.
- Place buns in the frypan, sealed side down, cover and cook on medium-low heat for 10 min., flip them and cook for 10 more min. If needed, cook for a few more minutes on each side until golden brown.

For oven option:

- Remove oven rack and preheat oven to 400°F/200°C. Set [Silicone Baking Sheet with Rim](#) on the cold oven rack.
- Place buns on the baking sheet, sealed side down. Brush buns with a bit of water or olive oil for a glossy finish.
- Place oven rack with Silicone Baking Sheet back in the oven at the second lowest level and bake for approx. 20 min., or until buns turn golden brown.

*Fill with a limited amount of cheese as the filling will cook in a closed environment and will release steam. Overfilling might result in leaking during the cooking.



February 5, 2024

Pizza Nachos



Servings

4

Cook Time

10

Prep Time

10

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Ingredients

- 1/2 cup pizza sauce
- 1.5 cups shredded mozzarella
- Optional toppings
- Thinly sliced red onion
- Diced bell pepper
- Sliced olives
- Diced pepperoni
- Cooked ground sausage

For serving

- Freshly chopped basil or herbs of your choice

Directions

1. Preheat oven to 400°F/200°C.
2. Place [Silicone Baking Sheet with Rim](#) on a metal baking sheet.
3. Spread 2/3 the tortilla chips across the Silicone Baking Sheet in an even layer.
4. Drizzle half of the pizza sauce across tortilla chips, sprinkle with half of the shredded mozzarella.
5. Add the remaining tortilla chips, then again tomato sauce and mozzarella and finish evenly distributing desired toppings on top.
6. Bake for approx. 10 min, or until cheese is melted.
7. Add fresh herbs if desired and serve.



February 5, 2024

Cloud Pizza



Servings

2

Cook Time

25

Prep Time

10

Author:

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Ingredients

- 5 large egg whites
- 1/4 tsp salt
- 1.5 tbsp almond flour
- 1 tsp Italian seasoning
- 1/2 tbsp garlic powder
- 1/4 cup pizza sauce
- 1/2 cup shredded mozzarella

Optional Toppings

*Sliced pepperoni, sliced red onions, sliced bell peppers, sliced olives, freshly chopped basil

Directions

1. Remove oven rack and preheat oven to 375°F/190°C. Place the [Silicone Baking Sheet with Rim](#) on the cold oven rack.
2. In the [Whip 'N Mix Chef](#) , place egg whites and salt. Turn handle on gear I until stiff peaks form.
3. Sprinkle in almond flour, Italian seasoning and garlic powder. Gently mix to incorporate.
4. Transfer fluffy mixture onto Silicone Baking Sheet and spread into a 9 1/2 inch round shape.
5. Bake for 15 min., or until lightly golden brown.
6. Remove from oven, spread pizza sauce, mozzarella cheese and any toppings of choice.
7. Bake for 10 min., or until cheese is melted and starting to brown.
8. Allow to cool for 10 min. before carefully transferring onto a cutting board.

*TIP: Sauté veggies before topping on pizza to pre-soften them.



February 5, 2024

Vegan Cashew Ricotta Pizza



Servings

1 pizza

Cook Time

25

Prep Time

30

Author:

Tupperware Recipes

Ingredients

Vegan Cashew Ricotta

- 2 cups water
- 1/4 cup water
- 4.4 oz raw cashews
- 1 garlic clove (peeled)
- 1 tbsp lemon juice
- 1 pinch salt
- 1/2 tbsp nutritional yeast
- optional

Pizza Dough

- 2/3 cup lukewarm water
- (95°F/35°C)
- 3/4 oz active dry yeast
- 2 cups all-purpose flour
- 2 tbsp olive oil
- 1/2 tsp granulated sugar

• ½ tsp salt

Toppings

- 3 tbsp pizza sauce
- 1/4 cup mushrooms sliced
- Olive oil
- Basil for serving

Directions

1. Boil 2 cups water and pour over cashews. Soak for 30 min.
2. In Ultimate Mixing Bowl, add ⅔ cup lukewarm water, then stir in yeast until completely dissolved. Add flour, olive oil, sugar and salt, and stir. Finish kneading dough by hand until it is smooth and elastic. Make sure it doesn't stick to the bowl or to your hand.
3. Seal and allow dough to rise for 30 min.
4. In the meantime, prepare cashew vegan ricotta: Drain cashews, rinse with cold water and drain again. Finely chop cashews and garlic using the [SuperSonic Chopper Extra](#). Add ¼ cup water, lemon juice, salt and nutritional yeast (optional). Blend again very thoroughly.
5. Remove oven rack and preheat oven to 425°F/ 220°C.
6. Knead pizza dough again for approx. 30 sec. and dust it with some flour. Using a rolling pin, roll out dough on the [Silicone Baking Sheet with Rim](#) to a circle of approx. 12 inches, then place the Silicone Baking Sheet on the cold oven rack.
7. Spread pizza sauce on the dough. Divide cashew ricotta in even portions over pizza sauce. Top with sliced mushrooms.
8. Baste ricotta and mushrooms with olive oil using a basting brush.
9. Set rack at second lowest level in oven and bake for approx. 20-25 min.
10. Top with fresh basil before serving.

*Nutritional yeast in a cashew ricotta recipe adds a delightful, cheesy flavor while also boosting the dish with additional vitamins and minerals, creating a nutritious and savory experience.