

## Vent 'N Serve Recipes



### Classic Lasagna

7 cups water  
9 lasagna noodles – uncooked  
1 Tbsp. cooking oil  
1 lb. browned ground beef  
1 lb. Ricotta cheese  
1 egg  
1/2 cup Parmesan cheese  
1 tsp. dried parsley flakes  
1/4 tsp. pepper  
30 oz. spaghetti sauce  
8 oz. Mozzarella cheese

In Large Deep Vent 'N Serve (VNS) container, combine water, uncooked noodles and oil. Cook uncovered on 100% power for 12 minutes to soften noodles. Drain in the Double Colander.

Add ground beef to spaghetti sauce. (ground beef is optional) In medium-sized bowl, combine egg, ricotta cheese and 1/4 cup of the Parmesan cheese, parsley and pepper. Arrange 3 noodles in the Vent 'N Serve. Spread 1/3 of the ricotta cheese mixture on top of noodles. Top with 1/3 of Sauce and 1/3 of mozzarella. Repeat layers. Sprinkle with remaining Parmesan cheese. Cover and cook for 15 minutes at 50% power. Give Vent 'N Serve a half-turn and cook another 15 minutes on 50% power. Let stand for 10 minutes before serving.

### Sweet Corn

No more boiling! Cook in VNS Large Deep for 2-3 minutes per ear.

### Brownies

Use an 8x8 size brownie mix of your choice. Not 9x13. Prepare as directed. Spread batter in the Vent 'N Serve Large Deep Container, cover and microwave on high 4-5 minutes. It should pull away from the edges when done. Turn ó way through if you don't have a carousel. Let cool and cut  
Variation: 9x13 box = 9 -10 minutes

### Apple Crisp

1 medium apple  
2 Tbsp. oatmeal  
2 Tbsp. flour  
2 Tbsp. brown sugar  
Core and chop the apple, place in the medium shallow Vent 'N Serve. Mix dry ingredients together and pour over apples. Top with 1 Tbsp. butter and microwave for 2 minutes. Stir and microwave for 1 minute more.

### Cheddar Potato Casserole

1 cup milk  
4 Tbsp. melted butter  
1 tsp. dried onion flakes  
1/2 tsp. salt  
1/2 tsp. pepper  
1 pkg. (24 oz.) frozen hash brown potatoes, thawed  
1 tsp. paprika  
3/4 cup shredded cheddar cheese  
In a small bowl combine milk, butter, onion flakes, salt and pepper. Add potatoes and cheese mix well. Spread in Vent 'N Serve Large Deep, cover and vent. Cook on high for 12-15 minutes or until bubbly.

### Ham-Egg Bake

1 cup shredded Colby-jack cheese  
4 eggs  
1 3/4 cup milk  
1/2 cup Bisquick  
1 1/2 cups crumbled ham or bacon  
Crumble Ham in bottom of the Vent 'N Serve. Sprinkle cheese over ham. Mix together eggs, milk and Bisquick in Mix-N-Stor Plus Pitcher. Pour over ham and cheese. Microwave 11 minutes on high.

### **Easy Cake**

Any cake mix (do not mix)  
Any pie filling (regular size can)  
3 eggs  
Mix the top ingredients together in the Mix-N-Stor Plus Pitcher. Pour into the Vent 'N Serve Large Deep  
Cook on high for 8-12 minutes. Yummy!

### **Cinnamon and Sugar Coffee Cake**

1 yellow cake mix, mix according to directions on box  
Cinnamon and sugar for sprinkle topping  
Pour batter in the Vent 'N Serve Large Deep container--alternate batter & cinnamon/sugar topping (sprinkle topping in between layers of batter). Sprinkle the top with cinnamon and sugar. Microwave on high for 10 minutes.

### **Chicken Cordon Blue** (1 serving)

1 boneless chicken breast  
1 piece of Swiss cheese  
1 piece of ham luncheon meat  
Butter  
Cracker crumbs  
Pound chicken breast until thin, place slice of ham and slice of Swiss cheese on breast. Roll up and secure with a toothpick. Roll in melted butter and then cracker crumbs. Microwave on high in medium shallow Vent 'N Serve for 1 1/2 minutes. Let stand for 1 minute. You can do two for 3 minutes.

### **Possible Potatoes**

1 (16 oz.) can Sliced Potatoes  
1 can Cream of Celery Soup  
1 diced Onion  
1 small pkg. Grated Cheese  
Drain potatoes. Mix Potatoes and Onions together and place in a Large Vent 'N Serve. Pour the Cream of Celery Soup over potatoes & onions. Microwave for 4 minutes. Sprinkle cheese over top, cook an additional 2 minutes.

### **Macaroni And Cheese**

3 cups water  
1 tsp. butter or margarine  
2 cups uncooked macaroni  
3 cups shredded cheddar cheese  
2 tsp. flour  
1 Tbsp. butter or margarine  
1/2 cup milk  
1 tsp. salt  
In Large Deep Vent 'N Serve, combine water and 1 tsp. butter. Cover and microwave 5-6 minutes until boiling. Stir in macaroni; cover and cook on high 10 minutes. Let stand covered 5 minutes. Toss cheese and flour then stir in macaroni with butter, milk and salt. Season to taste with pepper. Cover and cook 5 minutes until sauce thickens. Stir before serving.

### **Three Minute Fudge**

3 cups chocolate chips (you can mix semi & milk chocolate ,etc.)  
1 (14 oz.) can Eagle Brand sweetened condensed milk  
1 1/2 tsp. vanilla  
1/2 - 1 c. nuts (optional)  
Put all ingredients in Tupperware's Vent 'N Serve Large Shallow. Stir until blended. Microwave uncovered on high power for 3 minutes. Remove from Microwave, add nuts, stir quickly until blended. Let set until firm.

### **"Baked" Potatoes**

Keep that oven turned off!  
Using the Large Deep VNS, cook 2-3 minutes per potato.

### **Pumpkin Cake**

1 yellow cake mix 1 tsp. cinnamon  
3 eggs 1/2 tsp. ground cloves  
1/4 cup oil 1/2 tsp. ground ginger  
1 can pumpkin  
Stir with whisk all ingredients. Pour half of batter into the Large Deep VNS. Cover and vent. Microwave for 6 minutes. Let stand for 5 minutes. Invert onto tray. Can layer with cream cheese frosting.