



Your Tupperware Consultant

**Tupperware
Appetizers, Dips & Drinks**

Cauliflower Ceviche

1lb cauliflower
1 large tomato
1 lime squeezed
1/2 bunch of cilantro
1 tbsp chipolte
1 hot peppers (optional)
Add salt to taste.

Preparation: Cut cauliflower in medium size pieces and place in the 1-3/4 Stack Cooker. Heat in microwave for 6 minutes. Remove from microwave and place the cauliflower in the Quick Chef using the blade and turn until cauliflower is chopped. Next, place the tomato, onion, cilantro and peppers in quick chef and stir until chopped. Add this mixture to the cooled cauliflower. Squeeze lime juice over the mixture and stir with the Silicone Spatula. Serve with tortilla chips.

White Salsa

2 bunches of green onion
3 cloves of garlic
4 oz. black olives
1 tsp. tabasco
Juice of one lime
1 cup real mayonnaise
1 cup light sour cream
Black pepper

Using Quick chef, chop onion, garlic and black olives. Using funnel, add lime juice and Tabasco. and use the quick paddle to mix. Add all other ingredients

Serve with yellow corn chips.

Mixed Olive Tapenade

1/2 tbsp. fresh basil leaves
1/2 tbsp. fresh thyme leaves
1/2 tbsp. flat leaf parsley
1/2 tbsp. fresh oregano leaves
3/4 cups mixed olives, pitted and rinsed 1 tbsp. capers
1 clove garlic
2-3 tbsp. extra virgin olive oil

Combine all ingredients in base of Chop 'n Prep™. Re- place cover, twist to seal and pull cord 15-20 times or until well blended. Remove blade and transfer to a serving bowl. Serve with French bread or crackers.

Southwest Chipotle Hummus

1 can of chickpeas drained and rinsed
2 cloves of garlic
Salt to taste
4 TBSP of extra virgin olive oil
1 lemon juiced
2 TBSP SW Chipotle spice

Place the all ingredients in the Power Chef with the chopping blade attachment. Add salt to taste. If it does not seem smooth enough add more extra virgin olive oil. Serve with vegetables or pita chips.

Party Arti Dip

14 oz can Artichoke Hearts—Drained
2 green onions chopped
1/2 cup low fat mayonnaise
1/2 cup grated parmesan cheese
7 oz can chilies drained

Combine Ingredients in Quick Chef, turn handle until Chopped. Place in Large Shallow Vent 'N Serve and microwave on High for 3-5 minutes until hot. Serve with Crostini, Tortilla chips or pita chips.

Spicy Mexicali Dip

1 14oz can artichoke hearts, drained
1/2 cup low fat sour cream
1 cup shredded Mexican style cheese
1 -10oz can diced tomatoes with chilies
1 tbsp. Southwest Chipotle Seasoning

Chop artichokes in Quick Chef with blade. Place all ingredients in Lg Shallow Vent 'n Serve. Blend together with Saucy Silicone Spatula. Microwave on Hi for 3-5 min. Serve with Crostini or chips

Italian Bruschetta

3 cloves of garlic
1 Tablespoon Olive Oil
1 Teaspoon Balsamic Vinegar
6 leaves of fresh basil
Pinch of Tupperware® Simple Indulgence Italian Herb Seasoning Blend
1 cup Grape Tomatoes

In the Quick Chef, chop garlic, until minced. Add Olive Oil, Balsamic Vinegar and Basil, and chop. Add Seasoning Blend and Grape Tomatoes and chop lightly. Serve with toasted baguettes.

Guacamole

2 cloves garlic
1 Small tomato
3 Avocadoes
Juice of ½ lime
Chipotle Seasoning to taste

Chop garlic in Quick Chef Pro. Slice avocadoes in half lengthways around seed & twist. Using a Chef Knife, remove seed by putting knife into seed & twisting to remove. Scoop out the avocado meat and put it into the Quick Chef with tomato. Add lime juice and Chipotle Seasoning to taste. Blend to preferred consistency.

Simply Salsa

1 can diced tomato (15 oz.)
1 Tbsp. Chef Series Southwest Chipotle Seasoning Blend
1 small onion (peeled and cut in quarters)
Juice of ½ lime
2 cloves garlic (peeled and smashed)
2 Tbsp. fresh cilantro (optional)

Using a Chef Series™ Paring Knife peel & slice onion into 4 pieces; place in Quick Chef with blade, cover & turn handle until onion is roughly chopped. Add remaining ingredients; cover & turn handle until desired consistency. Remove blade & place salsa in an Open House™ Dip Bowl with a Saucy Silicone Spatula. Serving Suggestion: Serve with chips or as a topping for tacos/nachos!
Optional ingredients: Jalapeno peppers

Southwest Chipotle Dip

1 16oz containers non-fat sour cream
3 tbsp. Southwest Chipotle Seasoning
Stir together ingredients. Serve with your favorite chips

Veggie Pizza

2 tubes crescent rolls
8 oz cream cheese
1 small onion
1 cup mayonnaise
1 Tbsp Italian Herb Seasoning Broccoli, Cauliflower and Carrots
Shredded cheddar cheese

Spread out crescent rolls on silicone wonder mat and pinch together. Bake at 350 degrees for 10 minutes, until golden brown.

Chop veggies in Quick Chef, set aside. Chop small onion in quick chef, add cream cheese, mayo and seasoning and blend well. Spread over cooled crust using Saucy Silicone Spatula. Sprinkle generously with assorted cut up veggies, then add shredded cheese.

Cranberry Goat Cheese Spread

1 bag of fresh cranberries
1 can drained mandarin oranges
1/2 cup-1 cup sugar (based on tartness of cranberries)
2 T butter
1 cup pecans
2-3 T brown sugar
1 tube goat cheese

Put first 3 ingredients in a **Vent 'n Serve medium shal- low**. Microwave for 5 minutes or until sauce thickens. Form goat cheese into 2 wedges. Chop pecans in a **Chop 'n Prep**. Melt butter in a **Chef Series 9 1/2"/24 cm Fry Pan**. Add pecans and brown sugar until nicely browned. Press goat cheese into nuts. Spoon cranberry sauce on top. Serve with crackers.

Pizza Dip

1/2 cup Pepperoni
1/2 onion
1/2 green pepper
1/2 cup of mushrooms
Various topping
1 jar pizza sauce
2 cups Mozzarella cheese
1 block 8 Oz. cream cheese
Put everything into the Oval Microsteamer or Large Shallow Rock N Serve On high for 2 minutes.
Serve with scoop chips or regular tortilla chips. Looks strange and tastes GREAT!

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 (or rosemary)
1/8 tsp paprika

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

Spice Seafood Dip

1 6oz can albacore tuna in water, drained
1 8oz pkg. low fat cream cheese softened
2 tbsp. Southwest Chipotle Seasoning

Stir together ingredients. Serve with crackers or pita. May substitute 6oz can of crabmeat for tuna.