# Tupperware® SmartSteamer

You've got to see the SmartSteamer in person to tell just how cool it is. It blocks microwaves from reaching food, so you can quickly and easily cook meats, seafood, veggies or even desserts just with the rising steam. Date me and we can have a steamy party you'll remember each time you taste the delicious, healthy results.

Cover holds in steam to create optimal cooking

Tupperware® SmartSteamer

Tupperware has been a pioneer in microwave cooking for decades, but this innovation is truly a game changer. With the SmartSteamer, fresh, light, deliciously steamed meals start cooking at the push of a button. You're bound to start seeing your microwave a little differently and eating better without sacrificing flavor.





Slow cooking sauce insert with sloped lip for easy pouring.



Ramekins for cooking, serving and storing individual portions of desserts and more.



Colander tray keeps delicate foods further from steam



Water tray is translucent so you can see water boiling.

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95140 • Ordering # 76246

Serves 6 • Serving size: ½ cup



### CHICKEN SALAD with Grapes

2 8-oz./225 g boneless, skinless chicken breasts

½ cup mayonnaise

1/4 cup sour cream

2 tsp. Simple Indulgence Steak & Chop Seasoning Blend

1 cup red or green grapes, halved

1/4 cup pecans, chopped using Chop 'N Prep Chef (optional)

- Place chicken breasts in base of Tupperware® SmartSteamer. Fill water tray to minimum fill line. Place steamer base on water tray, cover and microwave on high 18–22 minutes. Allow to rest, covered, 5 minutes. Remove chicken and cut into cubes.
- Place chicken breast, mayonnaise, sour cream and seasoning blend in base of Quick Chef® Pro System fitted with blade attachment. Replace cover and turn handle until finely chopped or until desired consistency is achieved. Do not over process.
- 3. Remove blade, place chicken in medium bowl and fold in grapes (and pecans if desired).







stank & chop







Cups



Spoons





Tupperware® SmartSteamer

Steak & Chop

Quick Chef® Pro System

Saucy Silicone Universal Series Spatula Utility Knife

Serves 8 · Serving size: 1/4 flatbread



### Buffalo Chicken FLATBREAD

8-oz./225 g boneless, skinless chicken breast

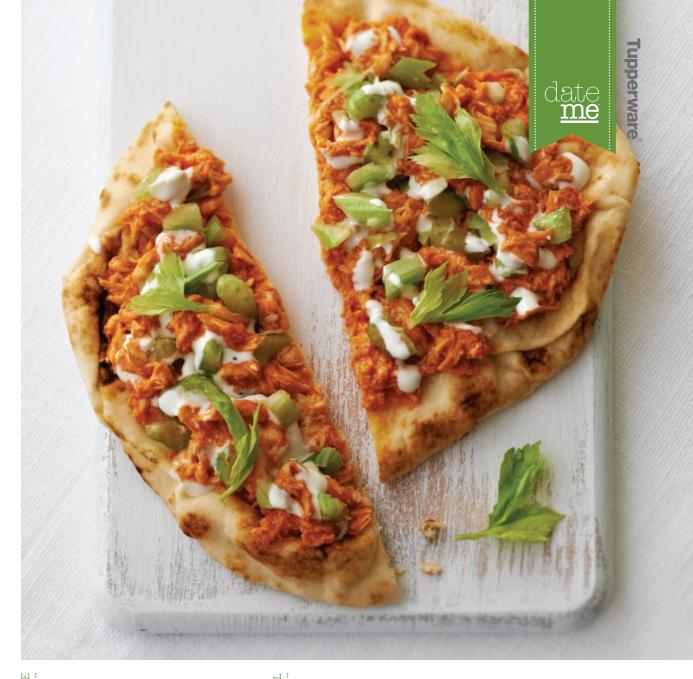
1 celery stalk, quartered

½ cup buffalo sauce

2 naan flatbreads, or any flatbread

3 tbsp. bleu cheese salad dressing

- 1. Place chicken in base of Tupperware® SmartSteamer. Fill water tray to minimum fill line. Place steamer base on water tray, cover and microwave on high 14 minutes. As chicken finishes steaming, preheat oven to 425° F/218° C.
- 2. Place celery in base of Quick Chef® Pro System fitted with blade attachment, cover and turn handle several times to chop. Remove to a small bowl and set aside.
- 3. When chicken finishes cooking, allow to rest, covered, 5 minutes. Remove and cut into cubes.
- 4. Place chicken and buffalo sauce in base of Quick Chef® Pro System fitted with blade attachment. Cover and turn handle several times until finely chopped.
- 5. Spread chicken over flatbreads, place in Cover from the UltraPro Lasagna Pan and bake 6-10 minutes, depending on thickness of chosen flatbread, monitoring to avoid burning.
- 6. Before serving, sprinkle celery over chicken and drizzle with bleu cheese dressing.



MUST HAVE









Cups



Spoons



System

Serves 8 • Serving size: 2 sliders



## BBQ Chicken SLIDERS

2 8-oz./225 g boneless, skinless chicken breasts 16 slider buns

#### Southwest BBQ Sauce

 $\ensuremath{\mbox{$1$}}\xspace_{\mbox{$2$}}$  medium onion, chopped using Chop 'N Prep Chef

- 1 tbsp. dark brown sugar
- 1 tbsp. Simple Indulgence Southwest Chipotle Seasoning Blend
- 1 cup ketchup
- 2 tbsp. apple cider vinegar
- Place chicken breasts into base of Tupperware® SmartSteamer. Fill
  water tray to minimum fill line. Place steamer base on water tray, cover
  and microwave on high 18–22 minutes.
- 2. While chicken cooks, prepare Southwest BBQ Sauce by stirring together all sauce ingredients in 1-Qt./1 L Micro Pitcher.
- 3. When chicken finishes cooking, allow to rest, covered, 5 minutes before removing and cutting into cubes.
- 4. Cover and microwave BBQ sauce on high power 3 minutes.
- Combine chicken and sauce in base of Quick Chef<sup>®</sup> Pro System fitted with blade attachment, cover and turn handle until chopped and well combined. Serve on slider buns.







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Chef



Cups





Tupperware® SmartSteamer

Southwest Chipotle

1-Qt./1 L Micro C Pitcher

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