

Ratatouille

Serves 4

Serving size: 1 cocotte

- 1 cup instant stuffing mix
- 1 small yellow onion, peeled and halved
- 1 green pepper, cored and quartered
- 1 tsp. Simple Indulgence Italian Herb Seasoning Blend
- 1 medium eggplant, sliced thin
- 1 medium zucchini, sliced thin
- 2 large tomatoes, sliced thin
- 1 cup mozzarella cheese, shredded
- 4 tbsp. parmesan cheese, grated

Preheat oven to 350°F/175°C. Add stuffing mix to bottom of four UltraPro 2-Cup/500 mL Cocottes, dividing it evenly. Place yellow onion and green pepper in base of Power Chef™ System, fitted with blade attachment. Cover and pull cord 3-4 times to roughly chop. Stir in seasoning blend with onion and pepper mixture. Divide and layer all of the vegetables among the four cocottes. Bake covered on a baking sheet for 25 minutes. Remove from oven, remove covers and spread the cheeses over the top. Return to oven and continue baking, uncovered for 15 additional minutes. Serve warm.

Shepherd's Pie

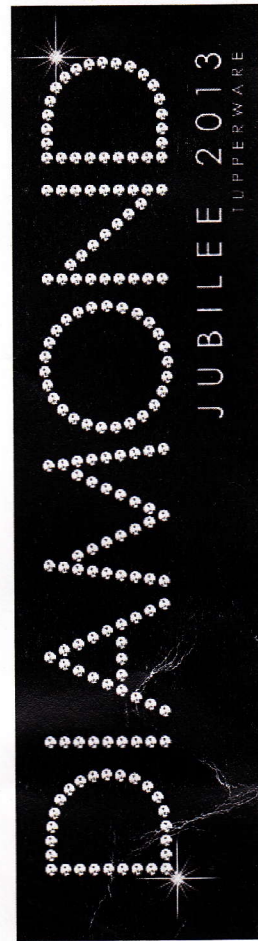
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- 2 large Yukon gold potatoes, unpeeled, about 1 lb.
- 1 medium onion, peeled, quartered
- 2 carrots, peeled, quartered
- 2 garlic cloves, peeled
- 1 tbsp. olive oil
- 3 tsp. Simple Indulgence Steak and Chop Seasoning Blend
- 1 lb. ground beef
- 1 tbsp. all-purpose flour
- ½ cup beef stock or broth
- 14 ¼-oz. can "No salt added" creamed corn
- ¾ cup low-fat milk

Preheat oven to 350°F/175°C. Place potatoes in 1¾-Qt./1.75 L TupperWare® Stack Cooker Casserole with ½ cup water. Cover and microwave on high for 8 minutes or until tender. Set aside to cool five minutes, covered. Place onions, carrots and garlic in Power Chef™ System. Cover and pull cord several times to chop. Heat olive oil in a Chef Series 11"28 cm Fry Pan over medium-high heat. Sauté onion mixture until it begins to soften and gain color. Add 2 tsp. of seasoning blend and ground beef. Sauté until no longer pink. Stir in flour, sauté one minute. Stir in stock and cook until thickened. Divide beef mixture between four UltraPro 2-Cup/500 mL Cocottes. Pour ¼ of the corn over top of each (about ½ cup). Crush potatoes slightly and place in base of Power Chef™ System with beater attachment installed, add remaining seasoning blend and milk. Cover and pull cord several times to blend. Spread on top of corn and bake uncovered 50-55 minutes or until potatoes are golden brown.

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Molten Chocolate Cake

Serves 4-8

Chocolate Cake

- ½ cup milk
- ¼ cup butter, melted
- ½ cup granulated sugar
- 1 cup flour
- 1/3 cup Simple Indulgence Chocolate Dessert Blend
- 2 tsp. baking powder
- ¼ tsp. kosher coarse salt

Preheat oven to 350°F/175°C. Add milk and melted butter to Power Chef™ System base with paddle attachment first, and then add sugar, flour, dessert blend, baking powder and salt over liquids. Cover and pull cord 2-3 times to blend.

Divide batter between four UltraPro 2-Cup/500 mL Cocottes. Place casseroles on baking pan.

In a small bowl prepare topping and sprinkle over batter. Pour hot water over the top, do not stir.

Bake 30 minutes until the center bubbles and is almost set. Remove from oven and let stand 15 minutes. If planning to share, spoon into dessert dishes, spooning sauce from the bottom of cocotte over the top.

Topping

- 1/3 cup packed light brown sugar
- 1/3 cup Simple Indulgence Chocolate Dessert Blend
- 1 tsp. Simple Indulgence Cinnamon-Vanilla Seasoning Blend
- ¼ cups hot water

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