



Tupperware®

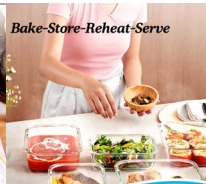
**PREMIAGLASS
SERVE & STORE
CONTAINER**

Recipes

PREMIAGLASS SERVE & STORE CONTAINER FEATURES

FEATURES

- **Crystal Clear Glass Base** Crystal clear base makes it easy to see what's inside.
- **Clip-Secure Lid System: 100% Airtight and Leakproof Performance** Four-latch smart-locking lids use a secure silicone seal to keep food 100% airtight and leakproof.
- **Multipurpose: Bake, Store, Reheat and Serve** Tupperware PremiaGlass is made of borosilicate glass that can go safely from freezer to microwave or preheated oven (without the lid) all in the same dish, saving you the hassle of extra washing!
- **Made with 100% Borosilicate Glass** With heat-resistant glass material that can withstand temperatures up to 572° F/300° C.
- **10% Lighter than Tempered Glass** Lightness that lifts a burden off your wrist.
- **Stain and Odor Resistant** Made from non-porous glass that does not absorb food odor, flavors or stains.
- **Stackable** Allows you to maximize space in the cupboard, pantry and fridge.
- **Freezer, Dishwasher, Oven and Microwave Safe (without the Lid)** Heat-resistant glass never warps or cracks with proper use and care.



PREMIAGLASS SERVE & STORE CONTAINER CLEANING

CLEANING

- Always wash your products before first use to avoid gasket coming off due to manufacturing residues
- Removable gasket for easy cleaning
- Wash in hot, soapy water and rinse well, or wash in the dishwasher
- When placing in dishwasher, avoid mechanical shock by allowing sufficient space between the glass vessels
- Upon using in oven, ensure to cool down the glass properly before washing, to avoid thermal shock
- To remove any stubborn stains or food residue, soak briefly in warm soapy water before washing
- Do not use abrasive cleaning pads or abrasive cleaners, as these will scratch the base and plastic lid

WARNING: As with all glass products, failure to carefully follow the use and care instructions may cause the product to break, which could result in property damage and serious personal injury

USE & CARE

- **Microwave Safe:** Use for reheating purpose in microwave without browning element. When reheating in the microwave, remove lid and cover with paper towel to prevent splatters
- **Oven Safe:** Only glass vessels can be used in conventional ovens and lids should be removed at all times. Oven safe temperature is up to 300°C/ 572°F
- **Refrigerator and Freezer Safe:** When using the glass vessel for storing food in refrigerator or freezer, please remove the lid and allow glass vessel to sit for 1 – 2 minutes before placing in the microwave and/or oven. When freezing, only fill container 75% to allow room for expansion

PREMIAGLASS SERVE & STORE CONTAINER RECIPES

5. Chicken in Spicy Tamarind Sauce
6. Curry Roasted Potatoes
7. Mushroom Bread Pudding
8. Purple Yam Ice Cream
9. Red Velvet Cake
10. Sausage & Mushroom White Lasagna
11. Spinach Lasagna Rolls
12. Tiramisu



CHICKEN in Spicy Tamarind Sauce

INGREDIENTS

3 small chicken breast
Salt and pepper to taste
½ cup green beans
1 shallot, quartered

Garnish

1 fresh lemon sliced
Fresh thyme to taste

Tamarind Sauce

3 cloves garlic
1-3 pieces small red chilis
2 Tbsp. oil
½ lemon, squeezed
3 Tbsp. water
2 Tbsp. soy sauce
2 Tbsp. tamarind purée

DIRECTIONS

1. Preheat oven to 390°F/200°C.
2. Season chicken with salt and pepper; set aside
3. Finely chop garlic and chilis in the **SuperSonic Chopper Compact**, add in oil, lemon juice, water, soy sauce and tamarind, mix well.
4. Arrange green beans in the **6.3 cup PremiaGlass Serve & Store Container**.
5. Score chicken to allow seasoning to soak in and place on top of beans. Pour the marinade over chicken, top with shallots.
6. Bake chicken for 20 minutes. Remove from oven and add Lemon slices and fresh thyme. Continue to bake for another 10 minutes until chicken is browned. Remove from oven.
7. Serve with warm rice.

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Curry Roasted POTATOES



INGREDIENTS

- 2 pieces medium potatoes
- 2 Tbsp. butter
- $\frac{3}{4}$ cup ground beef
- $\frac{1}{4}$ yellow onion
- 2 cloves garlic
- 2 tbsp curry powder
- $\frac{1}{4}$ red pepper, diced
- Salt and black pepper to taste
- 2 florets parsley leaves, chopped
- 2 Tbsp. evaporated milk
- $\frac{1}{2}$ cup mozzarella cheese Mayonnaise to taste

DIRECTIONS

1. Cut potatoes into half. Steam until tender.
2. While its hot, scoop out the potato from the skin and set aside, keep potato skin aside too.
3. Puree onion and garlic with the **Supersonic Chopper**.
4. Heat butter in **Chef Series Fry Pan** and sauté the onion mixture until fragrant. Add minced meat then season with curry powder and red pepper, mix well.
5. Next, add in potatoes, evaporated milk, salt and pepper. Stir well.
6. Scoop 2 tablespoons of the potato mixture into the potato skin and flatten the surface.
7. Arrange potatoes in a **6.3 cup PremiaGlass Serve & Store Container** and sprinkle mozzarella cheese on top.
8. Bake for 20 minutes at 400°F/200°C until the cheese melts.
9. Lastly, add mayonnaise and garnish with chopped parsley. Serve warm.

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Mushroom BREAD PUDDING



INGREDIENTS

- 5 slices bread, cut into small cubes
- 4 champignon mushrooms, thinly sliced
- ½ green and red pepper, diced
- 3 Tbsp. melted margarine
- 2 Tbsp. garlic powder
- ½ cup mayonnaise
- 2 medium eggs
- ½ cup heavy cream milk
- ½ tsp. salt
- ½ tsp. black pepper
- ¼ tsp. nutmeg powder
- ½ tsp. oregano
- ¼ cup grated cheddar cheese
- ¼ cup spicy mayonnaise for garnish
- Breadcrumbs to sprinkle

DIRECTIONS

1. Preheat oven to 350° F/180° C.
2. Arrange bread, mushrooms and peppers in the **4.2 cup PremiaGlass Serve & Store Container**.
3. Combine melted margarine and garlic powder, stir and pour over.
4. Next, beat eggs with milk, mayonnaise, grated cheese, salt, pepper, nutmeg and oregano. Mix well. Pour egg mixture over the bread, Let stand for 10 minutes and sprinkle breadcrumbs on top.
5. Bake for 30 minutes.
6. Garnish with spicy mayonnaise. Serve warm.



Purple Yam ICE CREAM

INGREDIENTS

- 1 lb. purple yams, steamed
- 1 $\frac{3}{4}$ cup thickened heavy cream
- $\frac{1}{3}$ cup sweetened condensed milk

DIRECTIONS

1. Puree steamed purple yam with **Supersonic Chopper Extra**.
2. Add condensed milk to the purple yam puree and mix well.
3. Whip the heavy cream with **Whip N Mix Chef** until it thickens.
4. Add purple yam puree to the whipped cream and shake until well mixed.
5. Pour purple yam mixture into a **4.2-cup PremiaGlass Serve & Store Container** and store in freezer overnight.
6. Enjoy with your choice of toppings.

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Red Velvet CAKE

INGREDIENTS

- 2 Tbsp. unsalted melted butter
- 1/3 cup boiling water
- 3/4 cup granulated sugar
- 1 cup self-rising flour
- 2 Tbsp. cocoa powder
- 1/2 cup buttermilk
- 1/4 cup vegetable oil
- 1 large egg
- 1/2 tsp. vanilla extract
- 1/2 tsp. white vinegar
- 1 1/2 tsp. red gel food coloring

DIRECTIONS

1. Preheat oven to 350° F/180° C.
2. Brush **4.2-cup PremiaGlass Serve & Store Container** with melted butter and set aside.
3. In medium bowl add sugar, flour and cocoa, and whisk until well combined.
4. In separate bowl mix buttermilk, vegetable oil, egg, vanilla extract, vinegar and food coloring.
5. Pour wet mixture into dry mixture and mix until just combined. Add in boiling water slowly until fully incorporated.
6. Pour batter into **4.2-cup PremiaGlass Serve & Store Container**.
7. Bake uncovered for 35–40 minutes or until a toothpick inserted in the center comes out clean. Let cool completely, frost as desired and serve.

Sausage & Mushroom **WHITE LASAGNA**



INGREDIENTS

- 2 cups Alfredo sauce
- 8 lasagna noodles, cooked and cut to size
- 12 oz. mild pork sausage, diced and cooked
- 16 oz. mushrooms, finely chopped and fully cooked
- 8 oz. mozzarella cheese, shredded
- 15 oz. ricotta cheese
- Grated parmesan cheese for topping

DIRECTIONS

1. Preheat oven to 350° F/180° C.
2. Add ¼ cup Alfredo sauce to base of **6.3 cup PremiaGlass Serve & Store Container**.
3. Place two lasagna noodles next to each other and press down. Add ½ cup each pork and mushrooms on top and sprinkle with mozzarella cheese to cover the meat and mushrooms. Then, using the **Medium Portioning Scoop**, add four scoops of ricotta cheese on top of the mozzarella and smooth into a thin layer with the Silicone Spatula. Repeat process beginning with Alfredo sauce until all ingredients are used. Then, if desired, top with parmesan cheese.
4. Bake uncovered for 30 minutes or until bubbly and golden brown on top. Serve hot.



Spinach **LASAGNA ROLLS**

INGREDIENTS

6 lasagna sheets
3 Tbsp. olive oil
½ cup grated mozzarella
Fresh basil, chopped
Tomato sauce
3 large tomatoes, boiled, skin discarded and pureed
⅛ of a yellow onion
3 cloves garlic
¾ cup tomato paste

Filling (mixed well)
2 bunches spinach, blanched, squeezed, finely chopped
1 cup ricotta cheese
½ cup grated cheddar cheese
1 egg, whisked with salt and pepper
¼ cup tomato sauce
2 tsp. oregano
Fresh basil, finely chopped
Black pepper and salt to taste

DIRECTIONS

1. Preheat oven to 350° F/180° C.
2. Boil lasagna sheets in boiling water, add some salt and oil. Cook until al-dente, drain and set aside.
3. Marinara sauce: Finely chop onion and garlic with **the Supersonic Chopper**, then sauté with olive oil in **Chef Series Fry Pan** until fragrant. Mix in tomato puree, tomato paste and tomato sauce, then season with oregano and fresh basil. Mix well.
4. Next, pour sauce onto each lasagna sheet, roll tightly, repeat and cut into halves.
5. Fill a **6.3 cup PremiaGlass Serve & Store Container** with marinara sauce and place lasagna rolls on top. Pour more sauce over the lasagna, then top with mozzarella and chopped basil. Cover with aluminum foil.
6. Cook in oven for 10-15 minutes. Serve warm.

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TIRAMISU

Dessert

INGREDIENTS

- 1 cup thicken whipped cream
- 1 tsp. vanilla extract
- 1 Tbsp. refined sugar
- $\frac{2}{3}$ cup mascarpone or cream cheese
- 2 Tbsp. sweetened condensed milk
- 12 pieces ladyfingers
- 1 $\frac{1}{2}$ Tbsp instant coffee powder
- 1 cup hot water
- 1 $\frac{1}{2}$ Tbsp. granulated sugar
- Cocoa powder

DIRECTIONS

1. Cream: Thicken whipped cream, vanilla and refined sugar with the **Whip N Mix Chef** until stiff peaks form. Stir in mascarpone or cream cheese and sweetened condensed milk until soft. Next, add in whipped cream, mix well.
2. Dissolve coffee and granulated sugar, let it cool. Then, dip ladyfinger into the coffee one at a time, then arrange them in the **6.3 cup PremiaGlass Serve & Store Container**.
3. Spread cream over the ladyfingers, repeat layers one more time and flatten the cream on the top layer.
4. Keep refrigerated for about 3 hours.
5. Lightly dust with chocolate powder.
6. Serve cold.