



Tupperware®

**STACK
COOKER
SINGLE**

Recipes

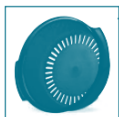
TUPPERWARE

MICROWAVE STACK COOKER

Everyone deserves hot, fresh and delicious meals, even on nights when it seems impossible. In the Stack Cooker, meat stays moist, cakes bake up fluffy and dips and sauces come out creamier than ever. You won't believe this microwave magic.



Liquid-tight seals for storing meals before or after cooking. ALWAYS remove seals before cooking or reheating in the



Colander for cooking veggies or meats. During cooking, fat drains from meats into Casserole below, making your meal that much



Cone for baking cakes or preparing molded dishes such as meatloaf. Fits inside 3-Qt. Casserole.



3/4-Qt. Casserole/ Cover

3/4-Qt. Casserole/ Cover can be placed on top as cover or **flipped over** and used as a shallow Casserole.



1 3/4-Qt. Casserole

1 3/4-Qt. Casserole is designed to allow air to circulate underneath for even cooking, even when stacked.



3-Qt. Casserole

3-Qt. Casserole for cooking larger quantities of food and baking cakes. Bake a three-layer cake by stacking both Casseroles plus the Casserole/Cover inverted on top.

CONVERTING RECIPES

You can cook in the microwave in about one quarter of the conventional oven time. For example, 1 hour at 350° F/175° C equals 15 minutes at 70% power. Always use a food thermometer to ensure a safe internal temperature.

APPROXIMATE MICROWAVE POWER TO OVEN DEGREES

You don't want to cook your food twice, right?

When reheating food, set the microwave to 50–70% power (depending upon your microwave wattage).



AVERAGE COOK TIMES:

Red meat and vegetables

6 minutes per pound on 100% power

Poultry

6 minutes per pound on 100% power

Seafood

3 minutes per pound on 100% power

MICROWAVE POWER	OVEN DEGREES
100–90% power	425–500° F/ 218–260° C
80% power	375–425° F/ 175–190° C
70% power	350–375° F/ 175–190° C
50–60% power	300–350° F/ 148–175° C
30–40% power	225–300° F/ 107–148° C
20% power	200–225° F/ 93–107° C
10% power	150–200° F/ 66–93° C

BENEFITS OF MICROWAVE COOKING

- Save Energy Cooking times are short—nearly half the time compared to cooking on stove/in oven
- Reduce or eliminate fat Requires no oil or added fats
- Save Money Less waste, everything can be reheated
- Enjoy the flavor of food Keep the nutrients and vitamins
- Keep your kitchen clean Most foods cook covered, no splash, no oven to clean



DEMYSTIFYING THE MICROWAVE

Microwave ovens are powered by a magnetron, which creates electromagnetic waves called microwaves.

- Microwaves vibrate the sugar, fat and water molecules in food, creating friction that raises their temperature (like when you rub your hands together to warm them). As a consequence, the more fat and sugar in your recipe and less food or moisture in your container, the greater your risk of burning your food and damaging your container.
- The heat is produced inside the food, and the microwave itself remains cool, making it one of the safest kitchen appliances.
- Microwave ovens vary in power and location of the magnetron, which alters cooking times.
- Every microwave oven has its own cooking pattern and some may have hot spots, meaning that some areas heat faster than others.

STACK COOKER SINGLE RECIPES BY CATEGORY

BEEF

7 Layer Tex Mex Dip
Baked Lasagna
Beef Queso Dip
Beefy Zucchini Boats
Chili Olé
Chipotle Chili Cornbread Bake
Chipotle Ranch Chili
Chipped Beef Dip
Easy Enchiladas
Ground Beef
Hamburger Vegetable Soup
Home Style Meatloaf
Spaghetti Pie
Spaghetti Sauce
Spanish Rice,
Stuffed Meatloaf
Taco Casserole
Taco Soup
Upside Down Lasagna
Walking Tacos

CHICKEN

Black Bean & Chicken Chilaquiles
Buffalo Chicken Dip
Buffalo Wing Dip
Cajun Roast Chicken
Chicken Burrito Bowl
Chicken Fajitas
Chicken Manicotti
Chicken Parmesan
Chicken Reuben Bake
Chicken Tamale Bake
Chicken Tetrazzini
Classic Roast Chicken

Cozy Chicken Chili & Cornbread
Easy Enchiladas
Family Style Chicken
Ginger Sesame Chicken with Rice Noodles
Herbed Chicken & Vegetables
Indian Style Chicken Curry
Lemon Curry Roast Chicken
Lemon & Dill Chicken Noodle Soup
Malaysian Curry Roast Chicken
Mexican Mole Roast Chicken
Mexican Tortilla Soup
Moroccan Roast Chicken
Peachy Keen Chicken
Peanutty Chicken Wings
Poblano Chicken Corn Chowder
Salsa Chicken
Southwest Chicken & Black Bean Chili
Southwest Chicken Chili
Stacked Chicken Enchilada Casserole
Super Stack Wings
Tortellini Chicken Soup
White Chicken Chili

PORK

Crustless Sausage & Cheese Quiche
Meat Lovers Crustless Quiche
Parmesan Crusted Quiche
Pork Chops & Pigeon Pea Rice
Smothered Pork Chops
Spicy Cocktail Smoked Sausages
Split Pea Soup with Ham
Tacos al Pastor

SEAFOOD

Cajun Shrimp and Grits

Hot Crab Dip
Manhattan Shrimp Chowder
Peel & Eat Shrimp
Poached Salmon
Shrimp Creole
Shrimp, Grits & Green Beans with Cajun Butter
Shrimp Scampi
Tilapia Coconut Rice & Cayenne Sauce
Tuna Casserole

TURKEY

Honey Glazed Turkey Breast
Moroccan White Bean Turkey Chili
Turkey Meatloaf

DIPS, SPREADS & APPETIZERS

7 Layer Tex Mex Dip
Artichoke Spread
Bacon & Blue Cheese Spinach Artichoke Dip
Beef Queso Dip
Beer Cheese Queso
Best Hot Dip Ever
Buffalo Chicken Dip
Buffalo Wing Dip
Cheese Whiz Spread
Chipped Beef Dip
Creamy Vegetable Dip
Hot Crab Dip
Layered Fiesta Spread
Pepperoni Pizza Dip
Spinach Artichoke Dip

STACK COOKER SINGLE RECIPES BY CATEGORY

BEANS

Baked Beans
Chili Olé
Chipotle Chili Cornbread Bake
Chipotle Ranch Chili
Lentil Stew
Moroccan White Bean Turkey Chili
Quinoa & Black Bean Zucchini Boats
Root Vegetable White Chili
Southwest Chicken & Black Bean Chili
Southwest Chicken Chili
White Chicken Chili

GRAINS - RICE - OATS

Arroz Con Coco
Broccoli & Cheese Rice
Ginger Sesame Chicken with Rice Noodles
Quinoa & Black Bean Zucchini Boats
Spanish Rice
Tilapia Coconut Rice & Cayenne Sauce

PASTA

Baked Lasagna
Chicken Manicotti
Chicken Tetrazzini
Macaroni & Cheese
Lemon & Dill Chicken Noodle Soup
Spaghetti Pie
Spaghetti Sauce
Spinach Lasagna
Three Cheese Manicotti
Upside Down Lasagna

POTATOES

Autumn Sweet Potatoes
Hash Brown Casserole
Potato & Onion Gratin
Potato Corn Chowder

VEGETABLES

Artichoke Spread
Broccoli & Cheese Rice
Candied Carrots
Candied Root Vegetables
Corn on the Cob
Frosted Cauliflower
Refrigerator Bread & Butter Pickles
Refrigerator Dill Pickles
Root Vegetable White Chili
Southern Succotash
Steamed Green Beans
Summer Vegetable Stack
Vegetarian Crustless Quiche

SOUPS, CHILI AND CHOWDERS

Chili Olé
Chipotle Ranch Chili
Easy Potato Soup
Hamburger Vegetable Soup
Lemon & Dill Chicken Noodle Soup
Loaded Baked Potato Soup
Manhattan Shrimp Chowder
Mexican Tortilla Soup
Moroccan White Bean Turkey Chili
Poblano Chicken Corn Chowder
Potato Corn Chowder
Root Vegetable White Chili

Southwest Chicken & Black Bean Chili
Southwest Chicken Chili
Spicy Vegetable Soup
Split Pea & Ham Soup
Taco Soup
Tortellini Chicken Soup
White Chicken Chili

BREAD

5 Minute Cornbread
Apple Cinnamon Monkey Bread
Banana Bread
Blueberry French Toast Casserole
Bread Pudding
Caramel Nut Monkey Bread
Cheesy Bacon Garlic Monkey Bread
Cinnamon Roll Pancake
Cinnamon Vanilla Monkey Bread
Honey Cornbread
Irish Soda Bread with Stout Butter
Pizza Monkey Bread
Zucchini Bread

BREAKFAST/BRUNCH

Apple Cinnamon Monkey Bread
Blueberry French Toast Casserole
Bread Pudding
Caramel Nut Monkey Bread
Crustless Sausage & Cheese Quiche
Meat Lovers Crustless Quiche
Mexican Egg Bake
Parmesan Crusted Quiche
Vegetarian Crustless Quiche

STACK COOKER SINGLE RECIPES BY CATEGORY

DESSERTS

Angel Food Cake
Apple Cinnamon Monkey Bread
Apple Crumble
Apple Upside Down Cake
Arroz Con Coco
Baked Caramel Apples
Banana Bread
Banana Pecan Cake
Banana Tres Leche Cake
Black Forest Cake,
Blueberry Crumble
Blueberry French Toast Casserole
Blueberry Lemon Glazed Cake
Bread Pudding
Butterfinger Caramel Chocolate Cake
Candy Corn Rice Krispy Treats
Caramel Nut Monkey Bread
Carrot Cake with Cream Cheese Frosting
Cherry Crumble
Chocolate Cinnamon Pretzels
Chocolate Coke Cola Cake
Chocolate Covered Strawberries
Chocolate Peanut Butter Cake
Chocolate Root Beer Float Cake
Christmas Tree Rice Krispy Treats
Christmas Wreath Rice Krispy Treats
Cinnamon Roll Pancake
Cinnamon Vanilla Monkey Bread
Classic Caramel Corn
Cookies and Cream Cake
Cranberry Orange Spice Cake
Creamsicle Cake
Cream Soda Cake

Crispy Mexican Chocolate Truffles
Death by Chocolate Cake
Decadent Chocolate Cherry Cake
Easter Marshmallow Bark
Flan
Flanchocho Flan Cake
German Chocolate Cake
Giant Chocolate Heart
Giant Tupperware Kiss
Ginger Spice Cake
Heavenly Hummingbird Cake
Hot Fudge Oreo Cake
Hot Fudge Pudding Cake
Kentucky Jam Cake with Brown Sugar
Glaze
Lava Cake
Mandarin Orange Cake
Mermaid Ombré Cake
Mixed Berry Cobbler
Molten Lava Cake
Ombré Cake
Oreo Crunch Cake
Payday Bars
Peach Cake
Peach Crumble
Peach Mango White Cake
Pineapple Angel Food Cake
Pineapple Orange Coconut Cake
Pineapple Upside Down Cake
Pineapple Upside Down Cake, scratch
Pistachio Cake
Pumpkin Spice Cake
Puppy Chow Deluxe
Purple Cow Cake

Raspberry & White Chocolate Cake
Rice Pudding with Raisins
Red Velvet Cake
Sinless Devil Food Cake
Southern Praline Pecan Cake
Spiced Apple Turnovers
Strawberry Chantilly Cake
Strawberry Crumble
Strawberry Soda Cake
Strawberry Shortcake Delight
Streusel Coffee Cake
Surprise Piñata Cake
Turtle Cake
Very Cherry Chip Cake
Wreath Cake Green
Wreath Cake Spice
Zesty Lemon Cake
Zucchini Bread

MISC.

Cranberry Sauce
Easy Party Mix
Marinara Sauce
Pumpkin Latte
Refrigerator Bread & Butter Pickles
Refrigerator Dill Pickles
Strawberry Freezer Jam

STACK COOKER SINGLE RECIPES ALPHABETICAL

- | | | |
|---|--|---|
| 12. 5 Minute Cornbread | 38. Broccoli & Cheese Rice | Pops |
| 13. 7 Layer Tex Mex Dip | 39. Buffalo Chicken Dip | 65. Chocolate Cinnamon Pretzels |
| 14. Angel Food Cake | 40. Buffalo Wing Dip | 66. Chocolate Coke Cola Cake |
| 15. Apple Cinnamon Monkey Bread | 41. Butterfinger Caramel Chocolate Cake | 67. Chocolate Covered Strawberries |
| 16. Apple Crumble | 42. Cajun Roast Chicken | 68. Chocolate Lava Cake |
| 17. Apple Upside Down Cake | 43. Cajun Shrimp and Grits | 69. Chocolate Peanut Butter Cake |
| 18. Arroz Con Coco | 44. Candied Carrots | 70. Chocolate Root Beer Float Cake |
| 19. Artichoke Spread | 45. Candied Root Vegetables | 71. Christmas Tree Rice Krispy Treats |
| 20. Autumn Sweet Potatoes | 46. Candy Corn Rice Krispy Treats | 72. Christmas Wreath Rice Krispy Treats |
| 21. Bacon & Blue Cheese Spinach Artichoke Dip | 47. Caramel Nut Monkey Bread | 73. Cinnamon Roll Pancake |
| 22. Baked Beans | 48. Cheese Whiz Spread | 74. Cinnamon Vanilla Monkey Bread |
| 23. Baked Caramel Apples | 49. Carrot Cake with Cream Cheese Frosting | 75. Classic Caramel Corn |
| 24. Baked Lasagna | 50. Cheesy Bacon Garlic Monkey Bread | 76. Classic Roast Chicken |
| 25. Banana Bread | 51. Cherry Crumble | 77. Cookies and Cream Cake |
| 26. Banana Pecan Cake | 52. Chicken Burrito Bowl | 78. Corn on the Cob |
| 27. Banana Tres Leche Cake | 53. Chicken Fajitas | 79. Cozy Chicken Chili & Cornbread |
| 28. Beef Queso Dip | 54. Chicken Manicotti | 80. Cranberry Orange Spice Cake |
| 29. Beefy Zucchini Boats | 55. Chicken Parmesan | 81. Cranberry Sauce |
| 30. Beer Cheese Queso | 56. Chicken Reuben Bake | 82. Creamsicle Cake |
| 31. Best Hot Dip Ever | 57. Chicken Tamale Bake | 83. Cream Soda Cake |
| 32. Black Bean & Chicken Chilaquiles | 58. Chicken Tetrazzini | 84. Creamy Vegetable Dip |
| 33. Black Forest Cake | 59. Chili Olé | 85. Crispy Mexican Chocolate Truffles |
| 34. Blueberry Crumble | 60. Chipotle Chili Cornbread Bake | 86. Crustless Sausage & Cheese |
| 35. Blueberry French Toast Casserole | 61. Chipotle Ranch Chili | |
| 36. Blueberry Lemon Glazed Cake | 62. Chipped Beef Dip | |
| 37. Bread Pudding | 63. Chocolate Apple Slice Pops | |
| | 64. Chocolate Apple Slice Turtle | |

STACK COOKER SINGLE RECIPES ALPHABETICAL

- | | | |
|--|---|---|
| 87. Quiche | 112. Honey Glazed Turkey Breast | 138. Moroccan White Bean Turkey Chili |
| 88. Death by Chocolate Cake | 113. Hot Crab Dip | 139. Ombré Cake |
| 88. Decadent Chocolate Cherry Cake | 114. Hot Fudge Oreo Cake | 140. Oreo Crunch Cake |
| 89. Easter Marshmallow Bark | 115. Hot Fudge Pudding Cake | 141. Parmesan Crusted Quiche |
| 90. Easy Enchiladas | 116. Indian Style Chicken Curry | 142. Patriotic Chocolate Covered Strawberries |
| 91. Easy Party Mix | 117. Irish Soda Bread with Stout Butter | 143. Payday Bars |
| 92. Easy Potato Soup | 118. Kentucky Jam Cake with Brown Sugar Glaze | 144. Peach Cake |
| 93. Easy Tiramisu Cake | 119. Lava Cake | 145. Peach Crumble |
| 94. Family Style Chicken | 120. Layered Fiesta Spread | 146. Peach Mango White Cake |
| 95. Firecracker Cake | 121. Lemon Curry Roast Chicken | 147. Peachy Keen Chicken |
| 96. Flan | 122. Lemon & Dill Chicken Noodle Soup | 148. Peanut Brittle |
| 97. Flanchocho Flan Cake | 123. Lentil Stew | 149. Peanut Brittle Pie |
| 98. Frosted Cauliflower | 124. Loaded Baked Potato Soup | 150. Peanutty Chicken Wings |
| 99. German Chocolate Cake | 125. Macaroni & Cheese | 151. Peel & Eat Shrimp |
| 100. German Chocolate Cake, Self Frosted | 126. Malaysian Curry Roast Chicken | 152. Pepperoni Pizza Dip |
| 101. Giant Chocolate Heart | 127. Mandarin Orange Cake | 153. Pineapple Angel Food Cake |
| 102. Giant Tupperware Kiss | 128. Manhattan Shrimp Chowder | 154. Pineapple Orange Coconut Cake |
| 103. Ginger Sesame Chicken with Rice Noodles | 129. Marinara Sauce | 155. Pineapple Upside Down Cake |
| 104. Ginger Spice Cake | 130. Meat Lovers Crustless Quiche | 156. Pineapple Upside Down Cake, scratch |
| 105. Ground Beef | 131. Mermaid Ombré Cake | 157. Pistachio Cake |
| 106. Hamburger Vegetable Soup | 132. Mexican Egg Bake | 158. Pizza Monkey Bread |
| 107. Hash Brown Casserole | 133. Mexican Mole Roast Chicken | 159. Poached Salmon |
| 108. Heavenly Hummingbird Cake | 134. Mexican Tortilla Soup | 160. Poblano Chicken Corn Chowder |
| 109. Herbed Chicken & Vegetables | 135. Mixed Berry Cobbler | 161. Pork Chops & Pigeon Pea Rice |
| 110. Home Style Meatloaf | 136. Molten Lava Cake | |
| 111. Honey Cornbread | 137. Moroccan Roast Chicken | |

STACK COOKER SINGLE RECIPES ALPHABETICAL

162. Potato Corn Chowder
163. Potato & Onion Gratin
164. Pumpkin Latte
165. Pumpkin Rice Krispy Treats
166. Pumpkin Spice Cake
167. Puppy Chow Deluxe
168. Purple Cow Cake
169. Queso Beer Dip
170. Quinoa & Black Bean Zucchini Boats
171. Raspberry & White Chocolate Cake
172. Red Velvet Cake
173. Refrigerator Bread & Butter Pickles
174. Refrigerator Dill Pickles
175. Rice Pudding with Raisins
176. Root Vegetable White Chili
177. Salsa Chicken
178. Savory Cranberry Relish
179. Shrimp Creole
180. Shrimp, Grits & Green Beans with Cajun Butter
181. Shrimp Scampi
182. Sinless Devil Food Cake
183. Smothered Pork Chops
184. Southern Praline Pecan Cake
185. Southern Succotash
186. Southwest Chicken & Black Bean Chili
187. Southwest Chicken Chili
188. Spaghetti Pie
189. Spaghetti Sauce
190. Spanish Rice
191. Spiced Apple Turnovers
192. Spicy Cocktail Smoked Sausages
193. Spicy Vegetable Soup
194. Spinach Artichoke Dip
195. Spinach Lasagna
196. Split Pea & Ham Soup
197. Stacked Chicken Enchilada Casserole
198. Steamed Green Beans
199. Strawberry Chantilly Cake
200. Strawberry Crumble
201. Strawberry Freezer Jam
202. Strawberry Soda Cake
203. Strawberry Shortcake Delight
204. Streusel Coffee Cake
205. Stuffed Meatloaf
206. Summer Vegetable Stack
207. Super Stack Wings
208. Surprise Piñata Cake
209. Tacos al Pastor
210. Taco Casserole
211. Taco Soup
212. Three Cheese Manicotti
213. Tilapia Coconut Rice & Cayenne Sauce
214. Tortellini Chicken Soup
215. Tuna Casserole
216. Turkey Meatloaf
217. Turtle Cake
218. Upside Down Lasagna
219. Vegetarian Crustless Quiche
220. Very Cherry Chip Cake
221. Walking Tacos
222. White Chicken Chili
223. Wreath Cake Green
224. Wreath Cake Spice
225. Zesty Lemon Cake
226. Zucchini Bread

TUPPERWARE **MICROWAVE STACK COOKER**

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5 Minute **CORNBREAD**

INGREDIENTS

- ½ cup all purpose flour
- ½ cup cornmeal
- 2 Tbsp. white sugar
- 2 tsp. baking powder
- ¼ tsp. salt
- 1 egg
- ½ cup milk
- 2 Tbsp. vegetable oil

DIRECTIONS

1. Whisk together the flour, cornmeal, sugar, baking powder, salt, egg, milk, and vegetable oil in a medium **Thatsa Bowl**.
2. Pour batter into greased, inverted **Stack Cooker ¾ Qt. Casserole Cover**.
3. Microwave at 70% power 5 minutes or until a toothpick inserted into the center comes out clean. (This can also be cooked on high for 3 minutes)



¾ Qt. Casserole

Tupperware

7 Layer Tex Mex Dip



1 1/4 Qt. Casserole

Tupperware®

INGREDIENTS

1 lb. ground chicken or turkey
2 Tbsp. southwest chipotle seasoning blend*
1 cup yellow corn kernels
1 cup diced tomato
1/4 cup minced red onion
3 Tbsp. extra virgin olive oil
1 1/2 Tbsp. red wine vinegar
1/8 tsp. coarse kosher salt
1 cup black beans, rinsed, drained

1 (4 oz.) can green chilies, drained
1 cup crumbled queso fresco
1/4 cup loosely packed fresh cilantro, chopped
1/4 cup toasted pumpkin seeds, chopped (optional)
Tortilla chips

DIRECTIONS

1. In the **Stack Cooker 1 1/4 Qt. Casserole**, mix together meat and seasoning blend until well combined. Cover and microwave on high power 3 minutes or until browned. Remove from microwave. Drain any liquid or fat. Using a spoon, break meat into bite sized pieces then set aside.
2. In medium bowl, stir together corn, tomato, onion, olive oil, red wine vinegar, and salt. Set aside.
3. In a baking dish or decorative bowl, layer ingredients in the following order: ground chicken, green chilies, black beans, corn mixture, queso fresco, cilantro, pumpkin seeds.
4. Serve at room temperature with tortilla chips.

*Ask your consultant for this recipe or use Taco seasoning.

Angel Food CAKE

INGREDIENTS

- ½ (18.25 oz.) box Betty Crocker 1-step angel food cake mix
- ⅓ cup water

DIRECTIONS

1. In a medium Thatsa Bowl mix together ingredients.
2. Pour in the **Stack Cooker 3 Qt. Casserole** with Cone.
3. Cover and microwave on high power 5-6 minutes.
4. Allow to cool for 15-20 minutes, invert onto a serving plate.



3 Qt. Casserole

Tupperware



Apple Cinnamon **MONKEY BREAD**

INGREDIENTS

- 2 (12 oz.) pkg. refrigerated biscuit dough
- 1 cup sugar
- ½ cup butter
- 1½ tsp. ground cinnamon
- 1 tart apple, peeled, finely chopped

DIRECTIONS

1. Place butter, sugar, cinnamon and apple in the **Stack Cooker 1¾ Qt. Casserole**, cook for 1-2 minutes, to soften apples.
2. Cut biscuits into quarters add to cinnamon sugar mixture and mix to coat.
3. Place Cone in **Stack Cooker 3 Qt. Casserole** and add biscuits around it.
4. Pour cinnamon sugar mixture over the biscuits.
5. Cover and microwave on high (about) 8-10 minutes. Let stand at least five minutes before inverting onto cover and serving.



Multiple Casseroles

Tupperware

Apple **CRUMBLE**

INGREDIENTS

- 1 (21 oz.) can apple pie filling
- 1 (9 oz.) pkg. yellow cake mix
- ¼ cup butter, melted
- ¾ tsp. ground cinnamon

DIRECTIONS

1. Spread pie filling in the inverted **Stack Cooker ¾ Qt. Casserole**.
2. Sprinkle cake mix over top of pie filling.
3. Drizzle butter over cake mix.
4. Sprinkle cinnamon over cake mix.
5. Microwave on high for 8-10 minutes.



¾ Qt. Casserole

Tupperware

Apple Upside Down CAKE

INGREDIENTS

- 4 granny smith apples, peeled and cored
- 1¼ tsp. ground cinnamon
- ½ cup packed light brown sugar
- 3 Tbsp. unsalted butter
- 1 (18.25 oz) pkg. yellow cake mix, with eggs, water and oil according to package directions

DIRECTIONS

1. Place cinnamon, brown sugar and butter in **2 Cup Micro Pitcher**. Microwave on high power 1 minute; stir to melt and set aside.
2. Cut apples into ¼ inch thick slices and in **Stack Cooker 1¾ Qt. Casserole**, cover and microwave on high for 4-6 minutes or until apples are tender.
3. Remove apples and place in **Thatsa Bowl Jr.** and toss with cinnamon sugar mixture to coat.
4. Place cake mix in **Thatsa Bowl**. Add remaining ¼ tsp. of cinnamon along with eggs, water and oil and mix with a wire whisk until smooth.
5. Apply cooking spray to **Stack Cooker 3 Qt. Casserole** with Cone. Spread apple mixture on bottom and pour cake batter over top. Microwave on high power 10 minutes or until toothpick comes out clean when inserted near cake center.
6. Cool 5 minutes, invert cake onto platter of **Round Cake Taker**. If desired, drizzle with caramel sundae syrup. Serve warm or at room temperature.



3 Qt. Casserole

Tupperware

Arroz con coco



INGREDIENTS

- 1 cup long grain parboiled rice
- 1 tsp. ground cinnamon
- 2 cups water
- 1 (15 oz.) can light coconut milk
- 2 cups 2% milk
- 2 egg yolks, beaten
- ½ cup granulated sugar
- ½ cup raisins

DIRECTIONS

1. Place rice, cinnamon and water the Stack **Cooker 3 Qt. Casserole**.
2. Cover and microwave on high 5 minutes. Reduce power to 50% and continue to microwave 15-20 minutes until rice is tender and water is absorbed.
3. Remove rice from microwave and add coconut milk, 2% milk and sugar.
4. Cover and microwave at 50% for 10 minutes.
5. Remove and stir, replace cover and continue to microwave 10 additional minutes, or until mixture comes to a boil and liquid begins to thicken.
6. Remove from microwave. In a small bowl, temper eggs into milk by stirring 1 Tbsp. of hot milk into egg yolks. Stir egg mixture into remaining rice.
7. Stir in raisins, top with toasted coconut and almonds, and garnish with whipped cream.
8. Serve warm or cold.



3 Qt. Casserole

Tupperware

Artichoke SPREAD

INGREDIENTS

- 1 (14 oz.) can artichoke hearts, drained
- 1 (6 oz.) jar marinated artichoke hearts, drained
- 1 cup shredded cheddar cheese
- 1 (4 oz.) can green chili peppers, diced
- Cocktail rye bread

DIRECTIONS

1. In the **Supersonic Chopper Extra** with the blade attachment, add artichokes, cover and pull cord until finely chopped stir in cheese and chili peppers.
2. Pour into the **Stack Cooker 1½ Qt. Casserole** and microwave on high for 3-5 minutes.
3. Serve with rye bread.



1½ Qt. Casserole

Tupperware

Autumn

SWEET POTATOES

INGREDIENTS

- 2½ lbs. sweet potatoes, peeled, cut into 1" cubes
- 1 cup water
- 1 tsp. salt
- ½ tsp. ground black pepper
- 1 Tbsp. fresh thyme leaves, coarsely chopped
- 2 Tbsp. brown sugar
- 2 Tbsp. butter, melted
- ¼ cup dried cranberries
- ½ cup pecans, toasted and chopped

DIRECTIONS

1. Place potatoes and water in the **Stack Cooker 3 Qt. Casserole** for 7–9 minutes or until the potatoes are tender but still firm, stirring once. Drain the potatoes, return to **Stack Cooker 3 Qt. Casserole**.
2. Add pepper, salt, thyme, brown sugar, butter and cranberries, stir. Microwave on high for 3-4 minutes.
3. Sprinkle with pecans.



3 Qt. Casserole

Tupperware®



Bacon & Blue Cheese **SPINACH ARTICHOKE DIP**

INGREDIENTS

1 cup sweet onion, coarsely chopped
2 (14 oz.) cans artichoke hearts, drained and coarsely chopped
1 (10 oz.) box frozen spinach, thawed and well drained
1 cup chopped red sweet pepper
4 slices bacon, cooked and crumbled

1 cup light mayonnaise dressing (do not use regular mayonnaise)
8 oz. cream cheese, cut up
4 oz. blue cheese, crumbled
3 cloves garlic, minced
½ tsp. dry mustard
Assorted crackers and vegetables for dipping

DIRECTIONS

1. Place onion, spinach, red bell peppers and artichoke hearts in the **Supersonic Chopper Extra**, fitted with blade attachment. Cover and pull cord several times to process until finely chopped.
2. Remove the blade and stir in remaining ingredients with a spatula.
3. Pour mixture into inverted **Stack Cooker ¾ Qt. Casserole Cover**.
4. Microwave on high power 2-3 minutes.
5. Stir and serve warm with crackers and vegetables.



¾ Qt. Casserole

Tupperware

Baked BEANS

INGREDIENTS

- ½ lb. bacon, diced
- 1 medium onion, chopped
- 1 garlic clove, minced
- 2 (1 lb. 4 oz.) cans pork & beans
- ½ cup brown sugar
- ¾ cup ketchup
- ⅛ cup honey
- 1 Tbsp. Worcestershire sauce
- ½ tsp. salt
- ¼ tsp. ground black pepper
- 1 Tbsp. yellow mustard

DIRECTIONS

1. Add bacon, onion and garlic in the **Stack Cooker 3 Qt. Casserole**, microwave on high for 3-5 minutes.
2. Add remaining ingredients, stir.
3. Cover and microwave on high for 15 minutes, stirring every 5 minutes.



3 Qt. Casserole

Tupperware

Baked

CARAMEL APPLES

INGREDIENTS

- 5-6 granny smith apples
- 2 Tbsp. lemon juice
- 1 tsp. butter
- ½ cup brown sugar
- ½ cup white sugar
- ¼ tsp. nutmeg
- 1 tsp. cinnamon
- ½ cup peanuts
- 1 cup caramel sauce

DIRECTIONS

1. Core apples, coat inside of apple with lemon juice to stop from browning, place in the **Stack Cooker 3 Qt. Casserole**, dot with butter.
2. In a small bowl mix together brown sugar, white sugar, nutmeg, cinnamon, and peanuts. Pour over apples and microwave on high for 7-10 minutes Check apples for tenderness.
3. Pour caramel sauce over apples.



3 Qt. Casserole

Tupperware

Baked **LASAGNA**

INGREDIENTS

- | | |
|---|--|
| 1 lb. ground beef | 1 large egg, beaten |
| ½ lb. Italian sausage | ¼ tsp. pepper |
| 1 small onion, diced | 6 uncooked lasagna noodles,
broke in half (12 pieces) |
| 1 glove garlic, minced | 2 cups shredded mozzarella
cheese, divided |
| 1 (26 oz.) jar spaghetti sauce | ½ cup water |
| 1 tsp. Italian seasoning | |
| 2 cups cottage cheese | |
| 1 Tbsp. minced fresh parsley or 1
tsp. dried | |

DIRECTIONS

1. Place Colander in the **Stack Cooker 3 Qt. Casserole**, crumble ground beef, Italian sausage, onion and garlic. Microwave on high for 5-6 minutes until no longer pink; drain well.
2. Add meat mixture to 1¾ **Qt. Casserole**, stir in the spaghetti sauce, Italian seasoning; cover and microwave for 2 minutes or until heated through. Set aside.
3. In a small bowl, combine the cottage cheese, parsley, egg and pepper. Set aside.
4. Spread ½ cup meat sauce in a greased **Stack Cooker 3 Qt. Casserole**. Layer with three noodles (6 pieces), half the cottage cheese mixture, half the remaining meat sauce and 1 cup mozzarella cheese. Layer remaining noodles, cottage cheese mixture and meat sauce.
5. Cover; microwave on high for 18-20 minutes or until noodles are tender. Sprinkle with remaining cheese. Cover and heat for 2 minutes or until cheese is melted. Let stand for 10 minutes before cutting.



Tupperware

Banana BREAD

INGREDIENTS

1½ cup mashed banana
⅓ cup yogurt
5 Tbsp. butter, melted
2 eggs
½ cup white sugar
½ cup brown sugar
1 tsp. vanilla extract
1½ cups flour
¾ tsp. baking soda

¼ tsp. salt
½ tsp. cinnamon

Cream cheese frosting, optional
Sliced bananas

DIRECTIONS

1. In a medium bowl, mix together bananas, yogurt, butter, eggs, sugars and vanilla extract.
2. In separate bowl mix together flour, baking soda, salt, add cinnamon add to wet mixture and blend.
3. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray. Pour in batter.
4. Microwave at 70% for 15 minutes. Remove from microwave.
5. Allow bread to cool completely.



3 Qt. Casserole

Tupperware

Banana PECAN CAKE



3 Qt. Casserole

Tupperware

INGREDIENTS

- 1½ cups pecans
- 3 ripe bananas
- ¼ cup heavy cream
- ¼ tsp. ground cinnamon
- 1 cup unsalted butter, room temperature
- 1¼ cup granulated sugar
- 2 eggs
- 1 tsp. vanilla extract
- ¼ cup reduced fat (2%) milk
- ¼ tsp. kosher salt
- ½ tsp. baking soda
- 1 cup all purpose flour

DIRECTIONS

1. Grease and flour the **Stack Cooker 3 Qt. Casserole** with Cone insert.
2. In the base of the **Supersonic Chopper Extra** fitted with blade attachment, add pecans. Cover and pull cord until roughly chopped. Transfer pecans to medium bowl, set aside.
3. Add bananas, heavy cream, and cinnamon to **Supersonic Chopper Extra**. Cover and pull cord until bananas are minced and mixture is well blended. Transfer bananas to bowl with pecans; set aside.
4. Replace **Supersonic Chopper Extra** blade attachment with paddle attachment. Add butter and sugar, cover and pull cord until blended. Add eggs, vanilla, milk, salt, and baking soda. Cover and pull cord until well blended. Transfer to bowl with bananas; fold in flour.
5. Transfer mixture to **Stack Cooker 3 Qt. Casserole** with Cone insert. Microwave on high power 7 minutes 30 seconds. Remove from microwave. Let stand 2 minutes before slicing.

Banana

TRES LECHE CAKE

INGREDIENTS

4 tbsp. salted butter, melted
½ cup granulated sugar
1 small egg
½ cup heavy cream
2 Tbsp. plain yogurt
2 tsp. vanilla extract
¼ tsp. baking soda
¼ tsp. corn starch
½ cup all-purpose flour

2 ripe bananas, peeled
¼ cup sweetened condensed milk

DIRECTIONS

1. Grease and flour the inverted **Stack Cooker ¾ Qt. Casserole** Cover, set aside.
2. In the **Supersonic Chopper Extra** fitted with paddle attachment, add butter and sugar; cover and pull cord until well blended. Add egg, cream, yogurt, vanilla, baking soda, baking powder and flour. Cover and pull cord until well blended and thick.
3. Using a spatula, transfer batter to prepared **¾ Qt. Casserole** Cover. Microwave at 70% power for 12 minutes or until cake produces a moist crumb when a knife or toothpick is inserted into the center.
4. Rinse **Supersonic Chopper Extra** and make the banana tres leches cream. In the base of the **Supersonic Chopper Extra** fitted with blade attachment, combine banana, condensed milk and cream. Cover and pull cord until banana is smooth; set aside.
5. Let cake stand 10 minutes; pour banana tres leches cream over cake and let stand an additional 10 minutes before serving.



¾ Qt. Casserole

Tupperware

Beef Queso DIP

INGREDIENTS

- 1 lb. ground beef
- 2 Tbsp. taco seasoning mix
- 1 (14 oz.) can diced tomatoes, drained
- 1 lb. block Velveeta cheese

DIRECTIONS

1. Place **Stack Cooker Colander** inside **Stack Cooker 3 Qt. Casserole**. Add the ground beef with taco seasoning, stir to mix. Microwave for 5 minutes. Drain and wipe clean.
2. Add all ingredients to the **Stack Cooker 3 Qt. Casserole**, stir to combine, microwave on high for 4 minutes, stir and pour into serving dish.



3 Qt. Casserole

Tupperware

Beefy Zucchini BOATS

INGREDIENTS

- 1 lb. ground beef
- 1 small onion, chopped
- 1 Tbsp. southwest chipotle seasoning*
- 1 (14.5 oz.) can diced tomatoes
- 2 large zucchinis
- ¼ tsp. coarse kosher salt
- 1 cup shredded mozzarella

DIRECTIONS

1. Place Colander in **Stack Cooker 1¾ Qt. Casserole**. Place beef, onion and seasoning in Colander. Cover and microwave on high power 5–6 minutes, or until cooked, stirring halfway through.
2. Add tomatoes to ground beef and stir.
3. Half zucchinis lengthwise and remove seeds with a spoon. Sprinkle each half with salt.
4. Place zucchinis in **Stack Cooker 3 Qt. Casserole** and in the inverted ¾ Qt. Casserole Cover. Spoon beef mixture over each zucchini boat and top with cheese.
5. Stack inverted **Stack Cooker ¾ Qt. Casserole** Cover above **Stack Cooker 3 Qt. Casserole** and microwave on high power 5–8 minutes or until cheese is melted and zucchinis have softened slightly. Serve warm.

*Ask your consultant for this recipe or use Taco Seasoning.



Beer Cheese queso

INGREDIENTS

- 1 (16 oz) pkg. Velveeta cheese, cut into ½-inch cubes
- 1 can (10 oz each) RoTel Diced Tomatoes & Green Chilies, drained
- 1 clove garlic, finely chopped
- 1 Tbsp. taco seasoning mix
- ¼ cup beer

Soft pretzel bites, tortilla chips or assorted vegetables, optional

DIRECTIONS

1. Place Velveeta cheese in **Stack Cooker 1¾ qt. Casserole**, add Rotel tomatoes, with liquid, garlic and taco seasoning, stir and cover.
2. Place in microwave and cook at full power for 3-4 minutes.
3. Add beer, stir until well combined, cover and return to microwave and cook for an additional 2 minutes.
4. Stir well before serving.



1¾ Qt. Casserole

Tupperware

Best
HOT DIP EVER

INGREDIENTS

- 2 (8 oz.) pkgs. cream cheese, softened
- 1 (8 oz.) container sour cream
- ½ green pepper, chopped
- 2 Tbsp. onion, grated
- ¼ tsp. garlic salt & pepper
- Toasted almonds, slivered

Corn chips such as Fritos, for serving

DIRECTIONS

1. Mix cream cheese, sour cream, green pepper, onion, garlic salt and pepper in the **Stack Cooker 1½ Qt. Casserole**. Sprinkle with toasted almonds.
2. Cover and microwave on high power 3–5 minutes, or until hot and bubbly.



1½ Qt. Casserole

Tupperware

Black Bean & Chicken CHILAQUILES

INGREDIENTS

- 2 cups chicken breast, cooked, shredded
- 1 (15 oz.) can black beans, drained and rinsed
- 1 cup low sodium chicken broth
- 2 cups prepared salsa
- 2 Tbsp. southwest chipotle seasoning blend*
- 10 (6 ") corn tortillas cut into eighths
- 2 cups queso blanco, shredded or Mexican blend shredded cheese

DIRECTIONS

1. Place salsa, broth, beans, chicken and seasoning blend in medium bowl. Stir and combine ingredients.
2. Place a layer of 16 tortillas pieces at the bottom of the **Stack Cooker 3 Qt. Casserole** then cover. Layer $\frac{1}{4}$ of the chicken mixture and top with a handful of cheese. Continue layering tortillas, chicken mixture and cheese. Use remaining tortillas and top with chicken mixture. Sprinkle with remaining cheese.
3. Cover and place **Stack Cooker 3 Qt. Casserole** in the microwave on high power for 10—12 minutes or until cheese is melted and Casserole is heated.

*Ask your consultant for this recipe or use Taco seasoning.



3 Qt. Casserole

Tupperware

Black Forest CAKE



3 Qt. Casserole

Tupperware

INGREDIENTS

- 1 (18.25 oz.) pkg. dark chocolate cake mix
- 1 can cherry pie filling
- 3 eggs

Whipped cream, optional

- 1 pint heavy cream
- ½ cup powdered sugar

DIRECTIONS

1. In a medium bowl, combine ingredients together until blended and moist. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray. Pour in batter. Microwave at 70% for 10 minutes. Remove from microwave and let sit for 3–5 minutes. Invert on serving plate.
2. Using the **Whip N Mix Chef**, mix cream and sugar together until peaks form.
3. Frost cake with whipped cream topping, if desired.



Blueberry **CRUMBLE**

INGREDIENTS

- 1 (21 oz.) can blueberry pie filling
- 1 (9 oz.) pkg. yellow cake mix
- $\frac{1}{4}$ cup butter, melted
- $\frac{3}{4}$ tsp. ground cinnamon

DIRECTIONS

1. Spread pie filling in the inverted **Stack Cooker $\frac{3}{4}$ Qt. Casserole Cover**.
2. Sprinkle cake mix over top of pie filling.
3. Drizzle butter over cake mix.
4. Sprinkle cinnamon over cake mix.
5. Microwave on high for 8-10 minutes.



$\frac{3}{4}$ Qt. Casserole

Tupperware

Blueberry **FRENCH TOAST CASSEROLE**

INGREDIENTS

- 8 slices white bread
- 3 large eggs
- 1½ cups whole milk
- ¼ cup maple syrup
- 1 Tbsp. ground cinnamon
- ½ cup fresh blueberries
- pinch of salt

DIRECTIONS

1. Slice the bread into large triangles. Set aside.
2. Crack eggs into **Stack Cooker 3 Qt. Casserole**. Add milk, syrup, seasoning blend and salt. Whisk until combined.
3. Sprinkle blueberries on top. Add bread slices and press bread down into the custard to submerge.
4. Cover and microwave at 50 percent power for 12 minutes, or until the Casserole has puffed and risen, and a toothpick inserted in the middle comes out clean. Let rest, covered, five minutes.
5. Serve with additional maple syrup.



3 Qt. Casserole

Tupperware®

Blueberry Lemon GLAZED CAKE



INGREDIENTS

- | | |
|-----------------------------------|--------------------------|
| 1 (18.25 oz.) pkg yellow cake mix | 2 tsp. grated lemon zest |
| 2 eggs | Lemon Glaze |
| ½ cup milk | 1½ cup powdered sugar |
| 1 stick unsalted butter | 2 Tbsp. lemon juice |
| 2 cup blueberries | |
| 1 Tbsp. all purpose flour | |

DIRECTIONS

1. In a medium Thatsa Bowl mix together yellow cake mix, eggs, milk and butter.
2. Toss blueberries in flour; put half in the **Stack Cooker 3 Qt. Casserole** with Cone that has been sprayed with cooking spray.
3. Pour cake batter over the blueberries; add remaining blueberries; lightly stir in.
4. Microwave cake on high for 8-10 minutes.
5. Allow cake to cool completely, invert onto a serving plate.
6. To make glaze stir together powdered sugar and lemon juice; drizzle over cooled cake.
7. Sprinkle lemon zest over cake.



3 Qt. Casserole

Tupperware

Bread PUDDING

INGREDIENTS

8-10 slices cinnamon raisin bread

3 eggs

1½ cup milk

½ tsp. vanilla extract

½ cup sugar

½ tsp. nutmeg

Syrup

DIRECTIONS

1. Tear up bread in put in the **Stack Cooker 3 Qt. Casserole**.
2. Whisk together remaining ingredients and pour over bread.
3. Microwave on 70% power for 12-15 minutes.
4. Rest for 5 minutes.



3 Qt. Casserole

Tupperware

Broccoli & Cheese RICE



INGREDIENTS

- 1 (10 oz.) frozen box chopped broccoli
- $\frac{3}{4}$ cup water
- 1 $\frac{1}{2}$ cup minute rice
- 1 small jar Velveeta cheese

DIRECTIONS

1. Add broccoli and water in the **Stack Cooker 3 Qt. Casserole**, microwave on high for 2 minutes.
2. Add rice, stir and cover.
3. Microwave on 80% power for 4 minutes.
4. Add cheese, stir and let sit for 5 minutes covered.



3 Qt. Casserole

Tupperware

Buffalo Chicken DIP

INGREDIENTS

- 2 boneless, skinless chicken breasts
- 2 cups chicken stock or water
- 3 cups cream cheese or farmer's cheese, softened
- 3 cups shredded cheddar cheese
- 9 garlic cloves, peeled and minced
- 3 tsp. white vinegar
- 3 Tbsp. hot sauce
- 1½ tsp. kosher salt

DIRECTIONS

1. In the **Stack Cooker 1½ Qt. Casserole**, add chicken and stock. Cover and microwave on high power 8 minutes or until chicken registers 165 F°/ 74° C on an instant read thermometer inserted into center of chicken.
2. Transfer chicken to cutting board, shred and set aside. Save and freeze chicken stock for another use.
3. In the **Stack Cooker 1½ Qt. Casserole**, stir together cream cheese, cheddar, garlic, vinegar, hot sauce, salt and shredded chicken until well combined. Cover and microwave 4 minutes, or until center is warm.
4. Remove from microwave; serve warm with a variety of crackers, French bread slices, or raw vegetables.



1½ Qt. Casserole

Tupperware

Buffalo Wing DIP



INGREDIENTS

- 1 stalk celery (½ cup)
- 1 fresh jalapeño chili pepper, seeded
- 8 oz. cream cheese, softened (Neufchatel), cut up
- ¼-½ cup buffalo wing sauce
- 1½ Tbsp. blue cheese salad dressing
- 1 cup chopped cooked chicken breast

For dipping: 20 stalks celery, halved crosswise

DIRECTIONS

1. Place celery and jalapeño in base of **Supersonic Chopper Extra**, fitted with blade attachment. Cover and pull cord several times to process until finely chopped.
2. Remove the blade and stir in remaining ingredients with a spatula.
3. Pour mixture into inverted **Stack Cooker ¾ Qt. Casserole** Cover.
4. Microwave on high power 2 minutes.
5. Stir and serve warm with celery sticks.



Butterfinger Caramel **CHOCOLATE CAKE**

INGREDIENTS

- 1 (16.5 oz.) box of Devil's Food Cake Mix
- 1 (15 oz.) jar caramel ice cream topping
- 1 (14 oz.) can sweetened condensed milk
- 1 (8 oz.) tub of Cool Whip
- 8 fun size Butterfingers (or 2 king sized bars) crushed up

DIRECTIONS

1. Prepare the cake mix according to the package directions in a medium **Thatsa Bowl**.
2. Pour batter into **Stack Cooker 3 Qt. Casserole**.
3. Microwave at high for 8 minutes or until a toothpick inserted into the center comes out clean .
4. While still warm poke holes in cake with a fork.
5. Combine sweetened condensed milk and caramel ice cream topping. Pour over cake.
6. Chill for 2 hours in refrigerator.
7. When chilled, spread Cool Whip over the cake.
8. Sprinkle candy bar pieces over top.



3 Qt. Casserole

Tupperware

Cajun ROAST CHICKEN



INGREDIENTS

- 3–5 lb. whole chicken
- 1 Tbsp. paprika
- 2 tsp. cayenne pepper
- 1 tsp. black pepper
- 1 tsp. coarse kosher salt
- 1 tsp. dried oregano
- 1 tsp. dried thyme
- 1 tsp. garlic powder
- 1 tsp. onion powder

DIRECTIONS

1. Mix seasonings and coat chicken by sprinkling with seasoning rub.
2. Place in **Stack Cooker 3 Qt. Casserole** breast up and cover.
3. Microwave on 70% power for 20–30 minutes.
4. Let chicken rest 5–10 minutes before carving

3 lb. chicken 20–25 minutes

5 lb. chicken 25–30 minutes

Until internal temperature near the breast bone reaches 165°F/75°C.



3 Qt. Casserole

Tupperware

Cajun SHRIMP & GRITS



3 Qt. Casserole

Tupperware

INGREDIENTS

- ¾ cups quick cook grits
- 2 cups chicken stock
- 1 cup white cheddar cheese, shredded
- ¼ tsp. coarse kosher salt
- 16 large fresh shrimp, peeled and deveined
- Salt and pepper, to taste
- 3 cups tightly packed spinach or Swiss chard leaves
- 1 cup frozen lima or butter beans
- 3 Tbsp. unsalted butter, softened
- ½ tsp. Cajun seasoning
- 1 tsp. fresh thyme leaves

DIRECTIONS

1. In the **Stack Cooker 3 Qt. Casserole**, stir together grits, chicken stock, cheddar and salt. Microwave on high power 5 minutes. Remove from microwave.
2. Season shrimp with salt and pepper and arrange on half of the **Stack Cooker Colander**.
3. Arrange greens and beans on other half, sprinkle with salt. Place **Stack Cooker Colander** over grits.
4. Microwave on high power 5 minutes. Remove from microwave; let stand 3 minutes.
5. Meanwhile, make the Cajun butter. In the base of the **Supersonic Chopper Extra**, fitted with the paddle attachment, combine butter, Cajun seasoning and thyme until well combined.
6. Remove shrimp from **Stack Cooker**, toss in butter. Stir grits; add additional stock, thinning to desired consistency. Serve shrimp over grits with greens and beans.



Candied **CARROTS**

INGREDIENTS

- 1 lb. carrots, cut into 2" pieces or baby carrots
- 3 Tbsp. brown sugar
- ¼ tsp. kosher salt
- 3 Tbsp. salted butter

DIRECTIONS

1. In the **Stack Cooker 1½ Qt. Casserole**, stir together carrots, sugar and salt. Top with butter.
2. Cover and microwave on high power 4 minutes.
3. Remove cover; stir carrots to coat evenly with butter and sugar.
4. Microwave, uncovered, 3 additional minutes.
5. Let stand 2 minutes before serving. Serve warm.



1½ Qt. Casserole

Tupperware

Candied

ROOT VEGETABLES

INGREDIENTS

- 4 large carrots, cut into 1" pieces
- 4 large parsnips, cut into 1" pieces
- 4 medium turnips, cut into 1" pieces
- 3 Tbsp. brown sugar
- 1½ Tbsp. salted butter
- ½ tsp. coarse kosher salt, divided
- 1 tsp. fresh thyme leaves for garnish

DIRECTIONS

1. In **Stack Cooker 3 Qt. Casserole**, stir together carrots, parsnips, turnips, sugar, butter, and salt.
2. Place cover on **Stack Cooker 3 Qt. Casserole**. Microwave on high power 2 minutes. Remove cover; microwave on high power 10 minutes more.
3. Remove from microwave, let stand 5 minutes. Stir to distribute sauce, garnish with fresh thyme leaves. Serve warm.



3 Qt. Casserole

Tupperware



CANDY CORN Rice Krispy Treats

INGREDIENTS

- 1 cup marshmallow fluff
- 3 Tbsp. unsalted butter
- 1 tsp. vanilla extract
- 6 cups crispy rice cereal
- 4 drops yellow food coloring, divided
- 3 drops red food coloring

DIRECTIONS

1. Add marshmallow and butter in the **Stack Cooker 3 Qt. Casserole**, microwave for one minute, stir, if more time is needed do in 15 second increments; add vanilla and stir. Add the rice cereal to the marshmallow mixture and stir to combine.
2. Divide cereal mixture (2 Cups) into each the **¾ Qt., 1¾ Qt. and the 3 Qt. Stack Cooker Casserole**.
3. Mix 2 drops of yellow food coloring into 1 batch of the cereal; set aside. Mix 2 drops of yellow and the red food coloring together with another batch; set aside, leaving the third batch as is.
4. Use the **Medium Shallow Rectangular Freeze It PLUS container** as a mold, add the yellow mixture to the bottom ⅓ of container lengthwise. Add orange mixture in the middle length wise, and the regular rice mixture in the last ⅓ lengthwise, pressing firmly into place, (creating white, orange and yellow stripes).
5. Refrigerate until firm. Unmold onto a cutting board and cut diagonally into triangles. Place in festive cellophane bags for the holidays.

Caramel Nut MONKEY BREAD

INGREDIENTS

- ½ stick butter
- 4 Tbsp. Karo syrup
- 1 cup brown sugar
- ¼ cup pecan pieces
- 1 (10 oz.) can of biscuits (Texas biscuits work the best)

DIRECTIONS

1. Place butter in **1 Qt. Micro Pitcher** and microwave on high power 45-60 seconds or until melted. Pour into Stack **Cooker 3 Qt. Casserole** fitted with Cone.
2. Pour Karo syrup, pecans and ½ cup brown sugar over butter.
3. Cut each individual section of biscuit dough into quarters.
4. Combine ½ cup brown sugar and biscuit dough in medium bowl and toss to coat, ensuring all biscuits are thoroughly coated. Pour biscuits into Stack Cooker.
5. Microwave on high power 6 minutes or until cooked through. Allow to cool slightly before turning out onto serving dish.



3 Qt. Casserole

Tupperware

Cheese Whiz SPREAD

INGREDIENTS

- 1 lb. Velveeta cheese, cubed
- 2 sticks margarine
- 1 can evaporated milk

DIRECTIONS

1. Place Velveeta cheese, butter, evaporated milk in the **Stack Cooker 3 Qt. Casserole**.
2. Microwave on 70% power for 2-3 minute or until melted and smooth.



3 Qt. Casserole

Tupperware

CARROT CAKE

with Cream Cheese
Frosting

INGREDIENTS

1½ cups flour
2½ tsp. ground cinnamon
1½ tsp. baking soda
1 tsp. ground nutmeg
½ tsp. salt
1½ cups sugar
1 cup vegetable oil
3 eggs
3 cups fresh grated carrots
1 cup walnuts, chopped

Cream Cheese Frosting
1 (3 oz.) pkg. cream cheese
¼ cup butter, softened
1 tsp. vanilla extract
3 Tbsp. milk

DIRECTIONS

1. In a medium **Thatsa Bowl** stir together, flour, cinnamon, baking soda and salt.
2. In a separate bowl beat sugar, oil and eggs; stir in carrots and walnuts. Fold in flour mixture.
3. Spray Stack **Cooker 3 Qt. Casserole** with Cone insert with cooking spray and pour in cake mixture.
4. Microwave at 50% power for 18-22 minutes.
5. Allow to cool for 10 minutes, then invert onto plate or cake taker base.
6. In a small bowl whisk together the frosting ingredients; frost cake.



3 Qt. Casserole

Tupperware

Cheesy Bacon Garlic MONKEY BREAD



INGREDIENTS

- 1 (8 oz.) pkg. shredded sharp cheddar cheese
- 3 Tbsp. butter, melted
- 2 cloves garlic, minced
- 1 Tbsp. chopped fresh parsley
- 4 slices cooked bacon, crumbled
- 1 can (16.3 oz.) refrigerated big buttermilk biscuits, quartered

DIRECTIONS

1. Place garlic and butter in **2 Cup Micro Pitcher**. Microwave on high power 1 minute; stir to melt and set aside.
2. Cut each individual section of biscuit dough into quarters.
3. Combine butter mixture, cheese, parsley, bacon and biscuit dough in medium bowl, seal bowl and toss to combine. Mix, ensuring all biscuits are thoroughly coated.
4. Pour biscuits into **Stack Cooker 3 Qt. Casserole** fitted with Cone. Microwave on high power 6 minutes or until cooked through. Allow to cool slightly before turning out onto serving dish.



3 Qt. Casserole

Tupperware

Cherry **CRUMBLE**

INGREDIENTS

- 1 (21 oz.) can cherry pie filling
- 1 (9 oz.) pkg. yellow cake mix
- $\frac{1}{4}$ cup butter, melted
- $\frac{3}{4}$ tsp. ground cinnamon

DIRECTIONS

1. Spread pie filling in the inverted **Stack Cooker $\frac{3}{4}$ Qt. Casserole**.
2. Sprinkle cake mix over top of pie filling.
3. Drizzle butter over cake mix.
4. Sprinkle cinnamon over cake mix.
5. Microwave on high for 8-10 minutes.



Chicken **BURRITO BOWL**



INGREDIENTS

- 1 lb. boneless skinless chicken breasts
- 1 tsp. southwest chipotle seasoning blend*
- 2 cups instant white rice
- 2 cups water
- 1 (15 oz.) can black beans, drained and rinsed

DIRECTIONS

1. Slice chicken breasts into long strips and sprinkle with seasoning blend.
2. Place rice and water in **Stack Cooker 3 Qt. Casserole**.
3. Stack **1½ Qt. Casserole** on top of **3 Qt. Casserole**. Place black beans in center of 1½ Qt. Casserole. Surround black beans with chicken strips.
4. Invert **¾ Qt. Casserole** Cover to create a third layer and add remaining chicken strips.
5. Microwave all three stacked layers of the Stack Cooker on high power 8–10 minutes, until chicken is cooked through (internal temperature reaches 165° F/75° C or meat is white and juices run clear). Allow to rest 2 minutes.
6. Serve with desired toppings and condiments.

*Ask your consultant for this recipe or use Taco Seasoning.

Chicken FAJITAS

INGREDIENTS

- 2 large chicken breasts, cut into thin strips
- 1 green bell pepper, cut into strips
- 2 small onions, cut into thin strips
- 1 pkg. Fajita Seasoning
- 4 (7") flour tortillas
- ½ cup cheddar cheese
- 1 cup shredded lettuce

Optional Toppings: Sour cream, salsa and avocado.

DIRECTIONS

1. Slice chicken, bell pepper and onion into strips.
2. Place chicken, bell peppers and onions in **Stack Cooker 3 Qt. Casserole** and sprinkle with ½ pkg. of Fajita seasoning.
3. Cover and microwave for 10 minutes at 50% power.
4. Add rest of the Fajita seasoning, mix and cook for another 3-5 minutes.
5. Serve with warm flour tortillas, grated cheddar cheese.



3 Qt. Casserole

Tupperware

Chicken **MANICOTTI**



3 Qt. Casserole

Tupperware

INGREDIENTS

- 1 lb. chicken breast, skinless, boneless, cut into chunks or strips
- 6 manicotti
- 1½ cups ricotta cheese
- ½ cup mozzarella cheese, shredded
- ½ cup Parmesan cheese, shredded
- 1 egg, beaten
- ½ tsp. coarse kosher salt
- ¼ tsp. black pepper
- ¼ tsp. ground nutmeg
- 1½ cups marinara

DIRECTIONS

1. Place chicken in the **Stack Cooker 3 Qt. Casserole** and microwave on high for 4-6 minutes or until no longer pink. Dice chicken.
2. Cook manicotti in **Microwave Pasta Maker** on high power 10 minutes or until al dente.
2. After draining manicotti, rinse with cold water to cool.
3. In medium bowl combine cheeses, egg, salt, pepper and nutmeg. Add chicken, stir.
4. Assemble **Fusion Master** with coarse mincer disc and sausage insert and place bowl beneath hopper.
5. Fill hopper with chicken and cheese mixture and turn handle until it reaches the sausage insert.
6. Hold manicotti over the insert and continue to turn handle until the manicotti is filled with cheese and chicken. Repeat with remaining manicotti.
7. Place filled manicotti in bottom of **Stack Cooker 3 Qt. Casserole**.
8. Cover with marinara sauce and microwave on high power for 5 minutes. Serve warm. Sprinkle with additional cheese, if desired.



Chicken PARMESAN

INGREDIENTS

- 1 lb. chicken breast, skinless, boneless
- 2 cups bread crumbs
- $\frac{3}{4}$ cup parmesan cheese
- 1 egg, beaten with 2 Tbsp water
- 1 Tbsp. vegetable oil
- $\frac{1}{2}$ cup pasta sauce
- $\frac{1}{4}$ cup chopped fresh basil
- $\frac{1}{4}$ cup fresh mozzarella, cut into small cubes
- $\frac{1}{2}$ cup grated provolone cheese
- $\frac{1}{4}$ cup grated Parmesan cheese

DIRECTIONS

1. Drizzle oil in the **Stack Cooker 3 Qt. Casserole**.
2. Mix together bread crumbs and parmesan cheese. Dip chicken in egg mixture then bread crumb mixture.
3. Place in the **Stack Cooker 3 Qt. Casserole** and microwave on high for 3 minutes, flip over chicken and microwave for an additional 3 minutes or until no longer pink.
4. Pour sauce over chicken and sprinkle basil and all cheeses over sauce, microwave on high for 4-6 minutes.



3 Qt. Casserole

Tupperware

Chicken REUBEN BAKE

INGREDIENTS

- 1 (16 oz.) jar sauerkraut, rinsed and drained
- 1 cup thousand island dressing
- 5 slices swiss cheese
- 4 chicken breasts, boneless, skinless, split
- Salt & pepper, to taste

DIRECTIONS

1. Place sauerkraut and thousand island dressing in **Stack Cooker 1 $\frac{3}{4}$ Qt. Casserole**, stir to combine.
2. Layer swiss cheese over sauerkraut, then top with chicken seasoned with salt and pepper.
3. Cover and microwave on high for 12-14 minutes.
4. Allow to rest for 5 minutes.



1 $\frac{3}{4}$ Qt. Casserole

Tupperware

Chicken TAMALE BAKE



3 Qt. Casserole

Tupperware

INGREDIENTS

- 1 (14 $\frac{1}{4}$ oz.) can creamed corn
- 1 (8.5 oz.) box corn muffin mix
- 1 (4.5 oz.) can chopped green chilis
- $\frac{1}{4}$ cup sour cream
- 1 egg
- 1 teaspoon ground cumin
- 1 $\frac{1}{2}$ cups shredded Mexican blend cheese, divided
- 2 cups shredded cooked chicken

1 (10 oz.) can red enchilada sauce

Optional toppings: sour cream ,
diced avocado, diced tomatoes,
cilantro

DIRECTIONS

1. In a large bowl, combine the creamed corn, muffin mix, chilis, sour cream, egg, cumin, and $\frac{1}{2}$ cup of the shredded cheese. Pour into the **Stack Cooker 3 Qt. Casserole**.
2. Microwave on high for 3-5 minutes.
3. Poke holes all over cornbread with handle of wooden spoon.
4. In a medium bowl, combine the chicken and the enchilada sauce and pour over the top of the baked corn mixture. Sprinkle with remaining $\frac{1}{2}$ cups of the shredded cheese.
5. Allow to set 5 minutes.
6. Top with choice of toppings.

Chicken **TETRAZZINI**

INGREDIENTS

- ¼ cup butter, softened
- 2 chicken breasts, cooked, diced
- 1 can cream of chicken soup
- 1 cup sour cream
- ½ tsp. kosher salt
- ¼ tsp. ground pepper
- ¼ cup chicken broth
- 8 oz linguini or spaghetti, cooked
- 1 Tbsp. parmesan cheese
- 1 cup shredded mozzarella or cheddar cheese

DIRECTIONS

1. In a medium **Thatsa Bowl**, combine butter, cooked chicken, soup, sour cream, salt, pepper and chicken broth. Mix well and then add in cooked linguini noodles.
2. Pour into the **Stack Cooker 3 Qt. Casserole**. Sprinkle cheeses on top.
3. Cover and microwave on high for 5-7 minutes,



3 Qt. Casserole

Tupperware

CHILI

Ole

INGREDIENTS

- | | |
|--|---|
| 1 large onion, chopped | 1 tsp. ground cinnamon |
| 1 large green pepper, seeded and chopped | 1 tsp. dried oregano |
| 2 garlic cloves, minced | ½ tsp. cayenne pepper |
| 1½ lbs. lean ground beef | 1 (16 oz.) chickpeas, drained and rinsed |
| 1 can (28 oz.) crushed tomatoes | 1 can (16 oz.) black beans, drained and rinsed. |
| 2 Tbs. chili powder | |
| 2 tsp. ground cumin | |
| 1½ tsp. salt, divided | |
| ½ tsp. black pepper, divided | |

DIRECTIONS

1. Place Colander in **Stack Cooker 3 Qt. Casserole**, place onion, green pepper and garlic; crumble beef on top, cover. Cook on high for 5-7 minutes until beef is no longer pink.
2. Discard fat. Place beef mixture in **Stack Cooker 3 Qt. Casserole**. Add 1 tsp. salt and ¼ tsp. pepper; stir in remaining ingredients, except beans.
3. Cook, uncovered on high for 20-25 minutes until flavors are well blended.
4. Stir in beans, microwave on high for 3 minutes.



3 Qt. Casserole

Tupperware

CHIPOTLE CHILI Cornbread Bake



3 Qt. Casserole

Tupperware

INGREDIENTS

- 1 lb. ground beef
- 1 small onion, chopped
- ½ green or red bell pepper, chopped
- 1 can (16 oz.) chili beans in sauce, undrained
- 1 cup chunky salsa
- 2 Tbsp. southwest chipotle seasoning blend*
- 1 (8.5 oz.) pkg. corn muffin mix
- 1 (8 oz.) container sour cream
- 1 egg
- ½ cup shredded cheddar cheese

DIRECTIONS

1. Place Colander into **Stack Cooker 3 Qt. Casserole** and crumble ground beef into it.
2. Place onion, garlic and peppers in base of **Supersonic Chopper Extra** with blade attachment. Cover and turn handle to finely chop.
3. Add chopped onions, garlic and peppers to ground beef. Cover and microwave on high 5-7 minutes, or until beef is browned.
4. Drain excess fat and transfer beef mixture into **Stack Cooker 3 Qt. Casserole**.
5. Add beans, corn, seasoning and ranch dressing mix to mixture and stir to blend.
6. Cover and microwave at 80% for 10 minutes.
7. Stir and microwave at 80% an additional 8 minutes.

*Ask your consultant for this recipe or use Taco seasoning.

CHIPOTLE Ranch Chili



Tupperware

INGREDIENTS

- 1 lb. 85% lean ground beef
- 1 medium yellow onion, peeled and quartered
- 3 garlic cloves, peeled
- ½ green pepper, seeded and quartered
- ½ red pepper, seeded and quartered
- 1 (16 oz.) can pinto beans, undrained
- 1 (16 oz.) can seasoned chili beans, undrained
- 1 (16 oz.) can yellow corn, undrained
- 2 Tbsp. southwest chipotle seasoning blend*
- 1 oz. envelope Ranch dressing mix

DIRECTIONS

1. Place Colander in **Stack Cooker 3 Qt. Casserole**, place ground beef, onion, bell pepper; cover. Cook on high for 5-7 minutes until beef is no longer pink.
2. Discard fat. Place beef mixture in **Stack Cooker 3 Qt. Casserole**; Add beans, salsa and southwest chipotle seasoning to beef mixture; mix well. Cover; microwave on high for 5 minutes or until hot.
3. Meanwhile, combine muffin mix, sour cream and egg in batter bowl; mix well. Scoop muffin mixture evenly over chili; spread to edges. Cover and microwave on high for 6-8 minutes or until center of cornbread springs back when lightly pressed.
4. Sprinkle cheese over cornbread, if desired; cover and let stand 5 minutes.

* Ask your consultant for this recipe or use taco seasoning.

Chipped Beef DIP



INGREDIENTS

- 2 (8 oz.) cream cheese, softened
- 1 (8 oz.) container sour cream
- 1 Tbsp. Worcestershire sauce
- 1 tsp. garlic powder
- 1 (4 oz.) Buddig beef, diced
- 4 green onions, sliced

Serve with corn chips

DIRECTIONS

1. Place cream cheese and sour cream in a medium bowl and mix until smooth. Add garlic powder and Worcestershire sauce and mix well. Add beef and onions and mix until combined.
2. Pour into the **Stack Cooker 3 Qt. Casserole** and microwave on high for 3-5 minutes.



3 Qt. Casserole

Tupperware

Chocolate Apple **SLICE POPS**



INGREDIENTS

- 3 large apples of choice, washed and dried completely
- 2 cups dark chocolate chips or chunks
- 1 Tbsp. unrefined coconut oil
- ½ cup raw pecans, roughly chopped
- ⅓ cup dried cranberries, or raisins
- 10 -12 wooden popsicle sticks

DIRECTIONS

1. Add your coconut oil to the chocolate chips to the inverted **Stack Cooker ¾ Qt. Casserole** cover and place in the microwave, on high. Melt in 30 second intervals, stirring after each one, until fully melted and smooth.
2. Slice your apples into ½ inch slices, with a pairing knife make a small slit into the bottom of each apple slice, insert into the popsicle sticks
3. Dip apple slices into your melted chocolate to evenly cover both sides, then gently place on the **Silicone Baking Sheet with Rim**.
4. Immediately sprinkle with pecans and cranberries.
5. Refrigerate for 15 minutes, or until the chocolate is fully set.

Chocolate Apple Turtle **SLICE POPS**



INGREDIENTS

- 2 very large Fuji apples
- 3½ cups semi-sweet chocolate chips
- 1 tablespoon coconut oil
- 1 cup caramels, melted
- Chopped pecans
- Popsicle sticks

DIRECTIONS

1. Add your coconut oil to the chocolate chips to the inverted **Stack Cooker ¾ Qt. Casserole** cover and place in the microwave, on high. Melt in 30 second intervals, stirring after each one, until fully melted and smooth.
2. Slice your apples into ½ inch slices, with a pairing knife make a small slit into the bottom of each apple slice, insert into the popsicle sticks
3. Dip apple slices into your melted chocolate to evenly cover both sides, then gently place on the **Silicone Baking Sheet with Rim**.
4. Place caramels in microwave safe bowl and microwave on high for 45-60 seconds. Do NOT overheat. Stir until smooth. Drizzle melted caramel over chocolate and sprinkle with nuts.
5. Refrigerate for 1 hour, or until the chocolate is fully set.



¾ Qt. Casserole

Tupperware

Chocolate Cinnamon **PRETZELS**



INGREDIENTS

- 12 oz. small pretzels
- ¼ cup oil
- 3 Tbsp. granulated sugar
- 1 tsp. ground cinnamon
- 1½ cups chocolate chips

DIRECTIONS

1. Place pretzels into **Stack Cooker 3 Qt. Casserole**.
2. In small bowl, whisk together oil, sugar and cinnamon. Pour over pretzels. Stir until pretzels are thoroughly coated.
3. Microwave, uncovered, on high power 1 minute. Remove and stir. Microwave on high power 1 minute more. Remove and stir.
4. Pour chocolate chips over hot pretzels and stir. Heat from pretzels will melt chocolate. Stir until chocolate is melted and pretzels are well coated.
5. Pour pretzels onto **Silicone Baking Sheet with Rim**. To set the chocolate quickly, place in freezer 15–20 minutes. For individual covered pretzels, lay pretzels out in a single layer. If allowed to set in a mound or multiple layers, you will need to break apart in chunks.



3 Qt. Casserole

Tupperware

Chocolate Coca Cola CAKE



3 Qt. Casserole

Tupperware

INGREDIENTS

- 1 (18.25 ounce) package chocolate cake mix
- 1 (12 oz.) Coca Cola
- Coca Cola Glaze**
 - ½ cup butter
 - ⅓ cup coca cola
 - ¼ cup cocoa powder
 - ½ teaspoon espresso powder
 - Pinch of salt
 - 2 cups powdered sugar
 - ½ cup roasted pecans, chopped

DIRECTIONS

1. In the **Mix N Stor Pitcher**, mix the soda and cake mix together.
2. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20 30 minutes.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.
8. In a **Chef Series II Saucepan**, heat butter, coca cola, cocoa powder, salt and espresso powder, if using. Bring to a boil, remove from heat and stir in powdered sugar and vanilla. Whisk vigorously until smooth and shiny. Glaze cooled bundt and garnish with chopped pecans.

Chocolate Covered **STRAWBERRIES**



INGREDIENTS

4 oz. semisweet chocolate,
coarsely chopped
1 Pound strawberries (about 20),
washed and patted dry

Crushed Candy canes
Chopped toasted pecans
Chopped toasted almonds
Course sugar mixed with
cinnamon
Coarse colored sugar
Candy sprinkles
Mini chocolate chips

*Additional optional toppings to
add:*

Kraft Caramel Bits
Crushed Oreos

DIRECTIONS

1. Place chocolate into the inverted **Stack Cooker ¾ Qt. Casserole** Cover, microwave for 1 minute, stir, and do additional 20 second increments, if needed
2. Line a baking sheet with **Silicone Baking Sheet with Rim**.
3. Holding a strawberry by the stem end, dip it in the melted chocolate, letting the excess drip off, then transfer to the prepared baking sheet. As you set the strawberry down, slide it ½ inch to the side to prevent the formation of a chocolate “foot.” Repeat with the remaining berries.
4. Refrigerate the strawberries on the **Silicone Baking Sheet with Rim** until the chocolate is firm, at least 30 minutes.



¾ Qt. Casserole

Tupperware®

Chocolate Lava CAKE

INGREDIENTS

- 1 (15.25 oz.) chocolate box cake mix (plus ingredients per instructions)
- 1 (14 oz.) can sweetened condensed milk
- 1 cup semisweet chocolate chips
- 1 Tbsp. unsalted butter
- Toppings for decorating (sprinkles, cocoa powder, etc.)

DIRECTIONS

1. In medium bowl, mix cake mix according to box instructions. Pour batter in the **Stack Cooker 3 Qt. Casserole and Cone** inserted in center.
2. Place in microwave and cook on high power for 10-12 minutes or until toothpick inserted in center comes out clean. Invert, remove cone and let cool.
3. Add condensed milk to **Stack Cooker 1¾ Qt. Casserole** and microwave on high power for 1 minute. Add chocolate chips, butter and stir until smooth.
4. Place cake on serving platter and add chocolate mixture in center cavity of cake until it overflows then pour it all around to cover the cake.
5. Decorate as desired and serve immediately.



Chocolate Peanut Butter CAKE

INGREDIENTS

1 cup creamy peanut butter
1½ cups water
¼ cup vegetable oil
½ tsp. vanilla extract
3 eggs
1 (15 oz.) package devil's food
cake mix
¾ cup English toffee bits
Ganache
½ cup heavy cream

¾ cup semi sweet chocolate chips
½ tsp. vanilla extract
1 Tbsp. unsalted butter

6 mini peanut butter cups, roughly
chopped or chocolate and peanut
butter chips

DIRECTIONS

1. Place peanut butter in **2 Cup Micro Pitcher** and microwave on high power for 30 seconds.
2. Place water, vegetable oil, vanilla and eggs in base of the **Supersonic Chopper Extra**, with the whip attachment, blend until smooth.
3. Pour cake mix in a **Thatsa Bowl**, add liquid mixture, peanut butter and mix until well combined; fold in English toffee bits.
4. Spray the **Stack Cooker 3 Qt. Casserole and Cone** with cooking spray. Place the cone in the center and pour in cake batter. Microwave on high power for 11 minutes or until a wooden toothpick inserted into center comes out clean. Allow to rest 5 minutes, then invert onto a serving platter and cool completely.
5. Place the heavy cream in **Stack Cooker 1½ Qt. Casserole** and microwave on high for 1 minute or until it starts to bubble. Add chocolate chips, vanilla and butter and mix until melted and smooth. Allow to cool. Pour over the cake.
6. Top with the chopped peanut butter cups. Or chips.



3 Qt. Casserole

Tupperware

Chocolate Root Beer CAKE

INGREDIENTS

- 1 (12 oz.) can root beer soda
- 1 (15.25 oz.) box dark chocolate cake mix
- Your choice of frosting

DIRECTIONS

1. In the **Mix N Stor Pitcher**, mix the soda and cake mix together.
2. Spray the **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 minutes.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.



3 Qt. Casserole

Tupperware

Christmas Tree RICE KRISPY TREATS



INGREDIENTS

- 1 cup marshmallow fluff
- 3 Tbsp. unsalted butter
- 1 tsp. vanilla extract
- 6 cups crispy rice cereal
- 6-8 drops green food coloring
- Candy sprinkles
- Pretzel sticks

DIRECTIONS

1. Add marshmallow and butter in the **3 Qt. Stack Cooker Casserole**, microwave for one minute, stir, if more time is needed to melt to in 15 second increments; add vanilla and stir.
2. Add all the rice cereal to the marshmallow mixture and stir to combine.
3. Add food coloring to marshmallow mixture, stir to combine.
4. Using the **Medium Shallow Rectangular Freeze It PLUS container** as a mold add rice mixture, pressing firmly into place. Immediately sprinkle with sprinkles. Let cool for at least 30 minutes.
5. Refrigerate until firm. Unmold onto a cutting board and cut diagonally into triangles. Using a wooden kabob stick, makes hole in bottom of the tree to insert pretzel stick.



3 Qt. Casserole

Tupperware

Christmas Wreath RICE KRISPY TREATS



3 Qt. Casserole

Tupperware

INGREDIENTS

- 1 package of marshmallows
- ½ stick butter or margarine
- 6 cups Rice Krispy cereal
- 3–4 drops of green food coloring
- Cinnamon red hots
- Frosting, powdered sugar or decorations of your choice



DIRECTIONS

1. Add marshmallow and butter in the **3 Qt. Stack Cooker Casserole**, microwave for one minute, stir, if more time is needed to melt to in 15-30 second increments; add food coloring, stir to combine.
2. Add all the rice cereal to the marshmallow mixture and stir to combine.
3. Sprinkle a few cinnamon red hot candies in its bottom of the **Jel-Ring Mold**.
4. Pour rice krispy mixture into the **Jel-Ring mold** and press down lightly and let cool for 30 minutes.
5. Place large Christmas plate on top of **Jel-Ring Mold** and holding on the plate, flip so that the Rice Krispy wreath will stay intact as it releases onto the holiday plate.
6. Decorate as desired, with candies and/or powdered sugar

Cinnamon Roll PANCAKE

INGREDIENTS

1½ cups all purpose flour
½ cup granulated sugar
2 tsp. baking powder
½ tsp. table salt
1 cup reduced fat (2%) milk
1 egg, lightly beaten
¼ cup vegetable oil

Cinnamon swirl
½ Tbsp. ground cinnamon
¾ cup powdered sugar
2 Tbsp. reduced fat (2%) milk

DIRECTIONS

1. Whisk together flour, sugar, baking powder and salt in a medium bowl.
2. Make a well in the center of the dry ingredients and add the milk, egg and vegetable oil, and whisk until well combined.
3. Pour batter into greased, inverted **Stack Cooker ¾ Qt. Casserole** Cover.
4. In a small bowl, mix together ingredients for cinnamon swirl. Pour mixture into **Squeeze It Bottle**.
5. Slowly squeeze the cinnamon swirl in a swirl pattern over the pancake batter. To make a thicker swirl, retrace pattern a second time.
6. Microwave at 70% power 5–8 minutes or until batter has cooked through.
7. Drizzle top of pancake with remaining cinnamon swirl mixture and serve warm. If desired, garnish with additional powdered sugar.



¾ Qt. Casserole

Tupperware®

Cinnamon Vanilla MONKEY BREAD

INGREDIENTS

- 1 stick unsalted butter
- 1 tsp. vanilla
- 2 (12 oz.) packages refrigerated biscuit dough
- 1 cup granulated sugar
- 2 Tbsp. ground cinnamon

DIRECTIONS

1. Place butter and vanilla in **2 Cup Micro Pitcher** and microwave on high power 45-60 seconds or until melted.
2. Cut each individual section of biscuit dough into quarters.
3. Combine butter and biscuit dough in medium bowl and toss to coat. Combine sugar and seasoning blend in **Quick Shake Container** and pour over biscuits and butter. Seal bowl and toss to combine. Use Silicone Spatula to mix, ensuring all biscuits are thoroughly coated.
4. Pour biscuits into **Stack Cooker 3 Qt. Casserole** fitted with Cone. Microwave on high power for 6 minutes or until cooked through. Allow to cool slightly before turning out onto serving dish.



3 Qt. Casserole

Tupperware

Classic CARAMEL CORN

INGREDIENTS

- 1 stick unsalted butter
- 1 tsp. vanilla
- 2 (12 oz.) packages refrigerated biscuit dough
- 1 cup granulated sugar
- 2 Tbsp. ground cinnamon
- 2 bags microwave popcorn (*Do NOT pop corn in the Stack Cooker*)
- 1 stick unsalted butter
- 1 cup light brown sugar
- ¼ cup light corn syrup
- 1 tsp. baking soda
- 1 large brown paper bag

DIRECTIONS

1. Pop popcorn according to package directions, and pour both bags of cooked popcorn into the large brown paper bag.
2. In **Stack Cooker 1½ Qt. Casserole**, microwave butter, brown sugar and corn syrup on high power 3–5 minutes until melted, stirring halfway through to combine.
3. Stir baking soda into caramel mixture. Foaming is normal.
4. Pour caramel mixture over popcorn and shake to coat popcorn.
5. Place bag in microwave and heat on high power 1 minute, shake.
6. If popcorn still isn't evenly coated, return to microwave and heat 1 more minute on high power and shake again.
7. Allow to cool before enjoying.



1½ Qt. Casserole

Tupperware®

Classic ROAST CHICKEN

INGREDIENTS

- 3–5 lb. whole chicken
- 1 Tbsp. paprika
- 1 tsp. coarse kosher salt
- 1 tsp. black pepper
- 1 tsp. onion powder

DIRECTIONS

1. Mix seasonings and coat chicken by sprinkling with seasoning rub.
2. Place in the **Stack Cooker 3 Qt. Casserole** breast up and cover.
3. Microwave on 70% power 20–30 minutes.
4. Let chicken rest 5–10 minutes before carving

3 lb. chicken 20–25 minutes

5 lb. chicken 25–30 minutes

Until internal temperature near the breast bone reaches 165°F/75°C.



3 Qt. Casserole

Tupperware

Cookies and Cream CAKE



INGREDIENTS

- 1 (15.25 oz.) vanilla cake mix
- 1 cup vanilla pudding, prepared
- 16 Oreo cookies
- 1 (16 oz.) tub vanilla frosting

DIRECTIONS

1. In the base of the **Supersonic Chopper Extra** add Oreo cookies, cover and pull cord until roughly chopped. Set aside.
2. In a medium bowl combine cake mix using the instruction on the box, add pudding to prepared cake mix and $\frac{3}{4}$ of the Oreo cookies, stir to mix.
3. Pour cake mix in the **Stack Cooker 3 Qt. Casserole** with Cone attachment.
4. Microwave on high for 13 minutes or until a wooden toothpick inserted into center comes out clean. Allow to rest 5 minutes, then invert onto a cake plate.
5. After cake has cooled, frost and sprinkle remaining Oreo cookies over cake.



3 Qt. Casserole

Tupperware



CORN
On The Cob

INGREDIENTS

3-4 ear of Corn on the cob
¼ cup water

DIRECTIONS

1. Place water and corn in the **Stack Cooker 3 Qt. Casserole**, cover.
2. Microwave for 8 minutes. Drain.

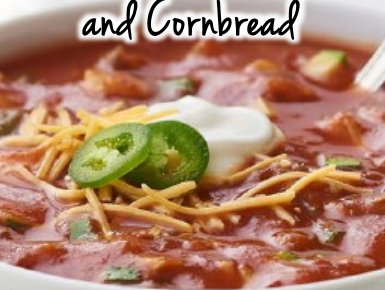
* 2 minutes per corn cob.



3 Qt. Casserole

Tupperware

Cozy **CHICKEN CHILI** and Cornbread



INGREDIENTS

1 small onion, peeled, cut into quarters
1 poblano pepper, seeded, cut into quarters
½ jalapeño pepper, seeded
2 cups (leftover) Chicken Cacciatore (see [Pressure Cooker recipe](#))
1 cup crushed tomatoes
1 Tbsp. ground cumin
1 Tbsp. chili powder
1 Tbsp. smoked paprika

½ tsp. kosher salt
For the Cornbread
3 Tbsp. salted butter, divided
¼ cup granulated sugar
1 egg
¼ cup buttermilk
⅞ tsp. baking soda
¼ cup cornmeal
¼ cup all purpose flour
½ tsp. kosher salt
1 Tbsp. pickled jalapeño, chopped (optional)

DIRECTIONS

1. In the **Supersonic Chopper Extra** with the blade attachment combine onion, poblano and jalapeño. Cover and pull cord until roughly chopped.
2. Add leftover Chicken Cacciatore, cover and pull cord until minced and well combined. Transfer mixture to the **Stack Cooker 1¼ Qt. Casserole**. Stir in tomatoes, cumin, chili powder, smoked paprika and salt. Clean **Supersonic Chopper Extra** to prepare for the next step.
3. To make the cornbread, grease the **Stack Cooker ¾ Qt. Casserole** with 1 Tbsp. of the butter, stack on top of Casserole with chili. In the base of the **Power Chef System** fitted with the paddle whisk attachment, combine butter and sugar. Cover and pull cord until well combined. Add egg, buttermilk and baking soda; cover pull cord until well combined. Add cornmeal, flour, and salt; Add jalapeño if using, cover and pull cord until well combined. Transfer mixture to buttered Casserole.
4. Microwave on high power 4 minutes, or until cornbread is cooked through. Serve warm with cornbread and a variety of toppings.



1¼ Qt. Casserole

Tupperware

Cranberry Orange SPICE CAKE

INGREDIENTS

- 1 cup pecans, chopped
- 2 Tbsp. light brown sugar
- 2 Tbsp. honey
- 2 Tbsp. unsalted butter, room temperature
- 1½ cup orange juice, fresh squeezed
- 1½ tsp. orange zest
- 3 eggs
- ½ cup canola oil
- 1 (16 oz.) package spice cake mix (do NOT follow directions on the box)
- 1 cup dried cranberries

DIRECTIONS

1. In **1 Quart Micro Pitcher** combine pecans, brown sugar and honey, microwave on high for 45-60 seconds. Use butter to coat **3 Qt. Stack Cooker Casserole** with Cone, and add pecan mixture.
2. Combine orange juice, orange zest, eggs and oil, in base of **Supersonic Chopper Extra**, fitted with the paddle whisk attachment. Add cake mix and cranberries to liquids, cover and pull cord to process until combined.
3. Pour cake batter over pecan mixture, in **3 Qt. Stack Cooker Casserole**. Microwave on 70% power for 10 minutes, or until inserted knife comes out clean. Invert onto desired serving dish and serve warm.



3 Qt. Casserole

Tupperware

CRANBERRY

Sauce

INGREDIENTS

- 12 oz. fresh cranberries
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup orange juice
- 1 tsp. grated orange rind

DIRECTIONS

1. Place cranberries, sugar, orange juice and orange rind into **Stack Cooker 3 Qt. Casserole**.
2. Cover and microwave on high for 7-11 minutes, until cranberries pop and sauce has thickened.
3. Let stand, covered until cool.
4. Transfer to serving bowl and chill for 3-4 hours.



3 Qt. Casserole

Tupperware



Creamside CAKE

INGREDIENTS

- 1 (12 oz.) can Sunkist orange soda
- 1 (15.25 oz.) box French vanilla cake mix

Glaze

- 1½ cups powdered sugar, sifted to remove any lumps
- 3-4 Tbsp. milk
- 2 tsp. vanilla extract

DIRECTIONS

1. In the **Mix N Stor Pitcher**, mix the soda and cake mix together.
2. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 minutes.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.
8. Mix together glaze ingredients and pour over cake, if desired.



3 Qt. Casserole

Tupperware



Cream Soda CAKE

INGREDIENTS

- 1 (12 oz.) can Cream soda
- 1 (15.25 oz.) box Yellow cake mix

Glaze

- 1½ cups powdered sugar, sifted to remove any lumps
- 3-4 Tbsp. milk
- 2 tsp. vanilla extract

DIRECTIONS

1. In the **Mix N Stor Pitcher**, mix the soda and cake mix together.
2. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 minutes.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.
8. Mix together glaze ingredients and pour over cake, if desired.



3 Qt. Casserole

Tupperware



Creamy VEGETABLE DIP

INGREDIENTS

- 1 (9 oz.) pkg. frozen chopped vegetables, your choice broccoli, artichokes or spinach
- $\frac{1}{3}$ cup water
- 1 (8 oz.) container sour cream
- $\frac{1}{3}$ cup milk
- $\frac{1}{4}$ cup salad dressing, your choice, garlic, blue cheese or cucumber
- 2 Tbsp. all purpose flour
- $\frac{1}{4}$ tsp. dried thyme
- $\frac{1}{8}$ tsp. celery salt

DIRECTIONS

1. In the **Stack Cooker 1 $\frac{1}{4}$ Qt. Casserole** combine vegetable and water. Microwave, covered, on high for 6 to 8 minutes or until tender, stirring once to break up vegetables. Do not drain.
2. In the **Supersonic Chopper Extra** with the paddle attachment combine sour cream, milk, salad dressing, flour, thyme, and celery salt. Cover and blend until smooth. Add undrained vegetables. Cover and blend until smooth.
3. Return mixture to **Stack Cooker 1 $\frac{1}{4}$ Qt. Casserole**. Cook, uncovered, on high for 5 to 7 minutes or until thickened and bubbly, stirring every minute until slightly thickened, then every 30 seconds.



1 $\frac{1}{4}$ Qt. Casserole

Tupperware

Crispy Mexican **CHOCOLATE TRUFFLES**

INGREDIENTS

- 2 cups dark chocolate chips
- 1¼ cup heavy cream
- 4 Tbsp. salted butter
- 2 tsp. vanilla extract
- 3 cups crushed cornflakes, divided
- 1 cup shredded coconut
- 1 Tbsp. ground cinnamon
- ½ tsp. cayenne pepper

DIRECTIONS

1. In the **Stack Cooker 1¼ Qt. Casserole**, stir together chocolate, cream, butter, vanilla, 1 cup of the cornflakes and coconut. Microwave on high power 1 minute. Remove from microwave and cover; let stand 1 minute. Stir until melted.
2. Cover and refrigerate 30–45 minutes, or until truffle filling is firm and easy to scoop.
3. Meanwhile, in a medium bowl, stir together remaining cornflakes, cinnamon and cayenne. Invert the **Stack Cooker ¾ Qt. Casserole Cover** and add cornflake mixture.
4. Scoop about 1 Tbsp. of the chocolate mixture and form into a ball. Roll in cornflake mixture, gently pressing, until coated in cornflakes. Repeat with remaining chocolate mixture.
5. Place finished truffles on a plate or in an air tight container and refrigerate 10–15 minutes, or until firm.
6. Serve chilled or at room temperature.



1¼ Qt. Casserole

Tupperware

Crustless **SAUSAGE & CHEESE** Quiche

INGREDIENTS

- 12 sausage links, chopped
- ½ cup onion, finely chopped
- 1 cup shredded cheese, your choice
- 2 cups whole milk
- ½ cup dry pancake mix
- 6 eggs
- ½ tsp. salt
- ¼ tsp. pepper

DIRECTIONS

1. Place Colander in the **Stack Cooker 3 Qt. Casserole**, add sausages and microwave for 4-5 minutes; drain.
2. Clean **Stack Cooker 3 Qt. Casserole** and lightly coat with cooking spray.
3. Add sausage, onions and cheese.
4. Whisk remaining ingredients together and pour over sausage mixture.
5. Cover and cook for 8-10 minutes on high. Add additional time if needed.
6. Let stand for 5 minutes covered



3 Qt. Casserole

Tupperware

Death by Chocolate CAKE

INGREDIENTS

- 1 bag chocolate chips
- 1 (15.25 oz.) chocolate cake mix
- 1 pkg. (4 serving size) chocolate instant pudding mix
- 1 cup chopped pecans, optional
- 1½ cup milk
- 2 eggs

Optional: powdered sugar

DIRECTIONS

1. Sprinkle half of the chocolate chips in the **Stack Cooker 3 Qt. Casserole**. With cone.
2. In a medium **Thatsa Bowl**, combine the cake mix, pudding mix, nuts, milk, and eggs and other half of the chocolate chips, mix until well combined. Gently pour over the chocolate chips in the **Stack Cooker 3 Qt. Casserole**.
3. Microwave on high for 13 minutes or until a wooden toothpick inserted into center comes out clean. Allow to rest 5 minutes, then invert onto a cake plate. Sprinkle powdered sugar if desired.



3 Qt. Casserole

Tupperware

Decadent **CHOCOLATE CHERRY CAKE**



INGREDIENTS

- 1 (15.25 oz.) devil's food cake mix
- 2 eggs
- 1 (1 lb. 5 oz.) can cherry pie filling
- 1 tsp. almond extract

Glaze

- ⅓ cup heavy cream
- ½ Tbsp. cocoa powder
- 1½ Tbsp. granulated sugar
- ¼ cup semi sweet chocolate chips

DIRECTIONS

1. In a medium bowl, combine cake mix, eggs, cherry pie filling, and almond extract.
2. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray. Pour in batter.
3. Microwave at 70% for 15 minutes. Remove from microwave.
4. Place all ingredients for glaze in **2 Cup Micro Pitcher** and microwave 1 minute. Stir and set aside.
5. Allow cake to cool completely. Remove cake to a platter before pouring glaze over cake.



3 Qt. Casserole

Tupperware®

Easter **MARSHMALLOW BARK**

INGREDIENTS

- 1 (12 oz.) bag white chocolate chips
- 1 Tbsp. shortening
- 3 cups mini rainbow marshmallows
- Easter sprinkles or other fun sprinkles *for decor*

DIRECTIONS

1. Place chocolate and shortening in the **1½ Qt. microwave Casserole**, on high for one minute, stir, if more time is needed, do it in 15 second increments, stirring each time.
2. Remove from microwave, quickly stir in marshmallows, pour in the **Silicone Rectangle Baking Form**.
3. Shake sprinkles over marshmallow bark. Allow to cool for 20 minutes, remove from **Silicone Rectangle Baking Form** and transfer to a cutting board.
4. Use a cookie cutter to cut out festive shapes.



1½ Qt. Casserole

Tupperware

Easy ENCHILADAS



INGREDIENTS

- 1 lb. ground beef or chicken
- ½ Tbsp. southwest chipotle seasoning*
- 1 small onion, chopped
- 1 (10 oz.) can enchilada sauce
- 1¾ cups shredded cheese, Mexican blend
- 10 tortillas

DIRECTIONS

1. Combine ground meat, southwest chipotle seasoning and chopped onion in **Stack Cooker Colander**. Place Colander in the **Stack Cooker 1¾ Qt. Casserole**, cover and microwave on high power 6 minutes or until fully cooked. Clean **Stack Cooker 1¾ Qt. Casserole**.
2. Place cooked meat mixture, ½ cup enchilada sauce, 1 cup cheese in base of **Supersonic Chopper Extra**, fitted with blade attachment. Turn handle until ingredients are well combined.
3. Place ¼ cup meat mixture into one tortilla. Place enchilada, seam side down, in the **Stack Cooker 1¾ Qt. Casserole**.
4. Top enchiladas with ¼ cup of enchilada sauce and sprinkle with ½ cup cheese.
5. Cover and microwave on high power 2 minutes or until cheese is melted.
6. Use remaining meat mixture to make 4 more enchiladas . Top with remaining sauce and cheese. Cover and microwave on high power 2 minutes more.



1¾ Qt. Casserole

Tupperware

*Ask your consultant for this recipe or use Taco Seasoning.

Easy PARTY MIX

INGREDIENTS

- ½ cup unsalted butter
- 2 Tbsp. Worcestershire sauce
- ½ tsp. seasoned salt
- 2 tsp. onion powder
- 2 tsp. garlic powder
- 4 cups corn cereal
- 4 cups rice cereal
- 2 cups pretzels
- 2 cups mixed nuts

DIRECTIONS

1. Place butter in the **Stack Cooker 3 Qt. Casserole**. Microwave on high for 45–60 seconds or until melted.
2. Whisk Worcestershire sauce, seasoned salt, onion powder and garlic powder into melted butter.
3. Pour remaining ingredients into melted butter mixture. Place **Stack Cooker ¾ Qt. Casserole Cover** over mixture and shake to coat cereal with butter mixture.
4. Microwave uncovered for 4–6 minutes, stirring every 2 minutes or until mixture has begun to dry.
5. Spread out onto Silicone Baking Sheet with Rim to cool.



3 Qt. Casserole

Tupperware

Easy POTATO SOUP

INGREDIENTS

- ½ cup frozen chopped onions
- ½ (22 oz.) pkg. frozen mashed potatoes
- 1 (14½ oz.) can reduced sodium chicken broth
- 1 pint half and half or milk
- Salt and pepper, to taste
- Dried parsley flakes, to taste

Optional: shredded cheddar cheese, bacon bits, chopped chives

DIRECTIONS

1. In the **Stack Cooker 3 Qt. Casserole**, place butter and onions. Microwave on high 4-5 minutes, until onion is softened, but not browned.
2. Add frozen mashed potatoes to **Stack Cooker 3 Qt. Casserole** and stir in broth. Microwave on high 4-6 minutes, until mixture is bubbling at edges.
3. Stir briskly with wire whisk, then stir in half and half. Microwave on medium high (70% power) 5-7 minutes until bubbling, but do not allow mixture to boil.
4. Season to taste with salt, pepper and parsley.
5. To serve, ladle into soup bowls and top, if desired, with cheese, bacon bits and/or chives.



3 Qt. Casserole

Tupperware

Easy TIRAMISU CAKE

INGREDIENTS

Cake

- 1 box yellow cake mix (use package directions)
- 1 cup water
- ½ cup oil
- 3 eggs

½ cup confectioners' sugar

½ Tbsp vanilla extract

Espresso Syrup

¾ cup water

½ cup sugar

2 Tbsp instant espresso powder

1 Tbsp rum extract (or ¼ cup light rum)

Mascarpone Filling

- 1 8-oz package mascarpone cheese (or whipped cream cheese), softened
- ¾ cup ricotta cheese
- ¼ cup heavy cream

Topping

- 1-2 squares/blocks Bakers Semisweet Chocolate (garnish)

DIRECTIONS

1. Spray **Stack Cooker 3-Qt. Casserole and Cone** with cooking spray.
2. In a bowl add eggs, water and oil, cake mix, Mix well. Pour cake batter into **Stack Cooker**. Microwave on high power for 9 minutes. Allow to cool completely.
3. In the **Supersonic Chopper Extra** with paddle attachment add mascarpone, ricotta and heavy cream, cover and pull cord until well combined, add confectioners' sugar and vanilla, cover and turn handle to blend thoroughly. Refrigerate until needed.
4. In the **2 Cup Micro Pitcher** combine water and sugar, stir to combine. Microwave for 2 minutes. Remove from microwave and whisk in espresso powder and rum or rum extract. Set aside to cool.
5. Place base of **Round Cake Taker** on top of **Stack Cooker** and invert. Unmold cake, twist cone to remove. Slice cake in half, horizontally. Remove top half to a plate. Using a **Citrus Peeler**, poke holes in bottom half of cake. Pour half of the espresso syrup over bottom half of cake, spread with **Silicone Basting Brush**.
6. Transfer mascarpone filling to **Decorator Pastry Bag** fitted with star tip, pipe ⅓ of the filling onto bottom half of cake, using back-and-forth motion, (like spokes on a wheel). Place top half of cake on filling. Use **Citrus Peeler** to poke holes in top of cake. Baste with remaining syrup. Pipe remaining mascarpone filling decoratively on top of cake.
7. Place square of semisweet chocolate in hopper of **Speedy Mando**, grate chocolate shavings and sprinkle over top of the cake.



3 Qt. Casserole

Tupperware



Family Style **CHICKEN**

INGREDIENTS

- 3-4 lbs. whole chicken
 - 2 tsp. paprika
 - 1 tsp. dried oregano
 - 2 Tbsp. dried cilantro leaves
 - 1 tsp. ground thyme
 - 1 tsp. ground cumin
 - ½ tsp. cayenne pepper
 - ½ tsp. ground black pepper
 - 1 tsp. garlic powder
 - 1 tsp. onion powder
- Zest of 1 lemon

DIRECTIONS

1. Mix together all seasonings, and rub on chicken, season chicken on all sides.
2. Place chicken in **Stack Cooker 3 Qt. Casserole**, Cover and microwave on high for 18 minutes, or until juices run clear.
3. Allow to rest 5 minutes.



3 Qt. Casserole

Tupperware®

Firecracker CAKE

INGREDIENTS

- 1 box white cake mix, with water, vegetable oil and whole eggs called for on cake mix box.
- 1 ¼ tsp. red gel food color
- 1 ¼ tsp. blue gel food color
- ½ cup vanilla frosting (from 16-oz container)
- 2 tsp. red, white and blue candy sprinkles

DIRECTIONS

1. Place cone in the **Stack Cooker 3 Qt. Casserole**; set aside.
2. In large bowl, beat cake mix, water, oil and whole eggs with electric mixer on medium speed 2 minutes, scraping bowl occasionally. In small bowl, place 1 cup of the batter; stir in 1 teaspoon of the red food color until blended. In another small bowl, place 1 cup of the batter; stir in 1 teaspoon of the blue food color until blended.
3. Pour red cake batter into bottom of the **Stack Cooker 3 Qt. Casserole**. Carefully pour remaining white batter over red batter in pan. Carefully pour blue batter over white batter. (Blue batter does not need to cover white batter completely)
4. Microwave on high for 8-10 minutes, until cake pulls from sides and a toothpick in center comes out clean.
5. Place cake on cooling rack over waxed paper or parchment paper. In the **1 cup Micro Pitcher** add ¼ cup of the frosting. Microwave for 10 to 15 seconds or until thin enough to drizzle. With spoon, drizzle warmed frosting back and forth over cake in striping pattern. Divide remaining frosting between 2 small microwavable bowls. To 1 bowl, stir in ¼ tsp. red food color until well blended. Microwave uncovered on High 5 to 10 seconds or until thin enough to drizzle. Drizzle over cake. Repeat with remaining bowl of frosting and ¼ tsp. blue food color. Sprinkle candy sprinkles on top. Let stand about 30 minutes or until frosting is set. Store loosely covered at room temperature.



3 Qt. Casserole

Tupperware

FLAN



INGREDIENTS

- 1 (14 oz.) can sweetened condensed milk
- 1 (12 oz.) evaporated milk
- 4 eggs
- 8 oz. softened cream cheese
- 1 Tbsp. vanilla extract
- ½ cup caramel sauce

DIRECTIONS

1. Pour caramel sauce in the **Stack Cooker 1½ Qt. Casserole**.
2. Combine sweetened condensed milk, evaporated milk, eggs, cream cheese and vanilla extract in the **Supersonic Chopper Extra**.
3. Cover with **Supersonic Chopper Extra Whip Accessory** and turn handle until mixture is combined. Pour over caramel.
4. Microwave on high power 10 minutes.
5. Let sit for 5 minutes and then place in refrigerator until set and cooled.



1½ Qt. Casserole

Tupperware

FLANCOCHO

Flan Cake



INGREDIENTS

- 1 (16.5 oz.) devil's food cake mix (plus ingredients per box)
- 8 oz. cream cheese, softened
- 1 (12 oz.) can evaporated milk
- 1 (14 oz.) can condensed milk
- 1 tsp. vanilla extract
- 3 large eggs
- ½ cup caramel sauce for flan

DIRECTIONS

1. In medium **Thatsa Bowl** mix devil's food cake mix with ingredients per box instructions, set aside.
2. In the **Power Chef System** with the paddle attachment, mix cream cheese, evaporated milk, condensed milk, vanilla and eggs until batter is smooth.
3. Pour half of cake mix into **Stack Cooker 3 Qt. Casserole** and top with half of the flan mixture.
4. Microwave on full power, uncovered, for 11 minutes. At the end of cooking time, remove from microwave and cover for 2 minutes.
5. Transfer your Flancocho to a serving plate.
6. Repeat cooking process with remaining batter.
7. Refrigerate until ready to serve.
8. Pour caramel sauce over cake just before serving.



3 Qt. Casserole

Tupperware

Frosted **CAULIFLOWER**



INGREDIENTS

- 1 head of cauliflower, leaves and hard part of core removed
- ½ cup mayonnaise
- 1 tsp. mustard
- 1 cup grated cheddar cheese
- Paprika, optional
- Thyme leaves, optional

DIRECTIONS

1. Remove woody base of cauliflower, leaving cauliflower in whole head.
2. Aerate (pierce with knife) the core to make porous.
3. Place cauliflower in the **Stack Cooker 3 Qt. Casserole**, cover and microwave on high for 6 minutes per pound.
4. Mix mayonnaise and mustard, spread over cauliflower, sprinkle with cheese, microwave on high for 1 minute to melt cheese.
5. Sprinkle with paprika and thyme leaves.



3 Qt. Casserole

Tupperware

German Chocolate CAKE

INGREDIENTS

- 1 (15.25 oz.) box German chocolate cake mix
- 3 eggs
- ½ cup mayonnaise
- 1 cup water
- 1 container coconut pecan frosting
- Toasted coconut for garnish, optional

DIRECTIONS

1. Mix cake mix, eggs, mayonnaise and water in a medium bowl.
2. Pour into in the **Stack Cooker 3 Qt. Casserole with Cone**.
3. Microwave on high for 8-10 minutes, until cake pulls from sides and a toothpick in center comes out clean. Invert onto a cake plate.
4. Spread frosting over cake or microwave frosting for 15 seconds, stir and pour over cake.
5. Sprinkle toasted coconut over frosting.



3 Qt. Casserole

Tupperware

German Chocolate CAKE Self Frosted

INGREDIENTS

- 1 (15.25 oz.) box German Chocolate Cake Mix
- 1 container coconut pecan frosting

Chocolate ganache

- 1 cup semi-sweet chocolate chips
- ¼ cup heavy cream
- 2 Tbsp. butter
- ½ cup shredded toasted coconut

DIRECTIONS

1. Mix cake mix according to box instructions.
2. Spread coconut pecan frosting in the base of the **Stack Cooker 3 Qt. Casserole with Cone**. Pour cake batter over frosting.
3. Microwave on high for 8-10 minutes, until cake pulls from sides and a toothpick in center comes out clean.
4. Allow to cool for 10 minutes then invert onto a cake plate.
5. Combine the chocolate chips, heavy cream, and butter in a small microwavable bowl. Microwave on high at 30-second intervals until chocolate is melted and the mixture is smooth. Stir at 15 second intervals.
6. Drizzle ganache over cake.
7. Top ganache with toasted coconut. Let the cake set a few minutes to allow the ganache to harden slightly before serving.



3 Qt. Casserole

Tupperware

Giant

CHOCOLATE HEART

INGREDIENTS

1-2 Cups Milk Chocolate Chips
(depending on how thick you
desire)

Toffee Chips
Mint Chocolate Chips
Peppermint Chips
M&M Candies
Peanut Butter
Caramel
Coconut

Additional optional items to add:

Mini Marshmallows or
Marshmallow cream
Toasted Sliced Almonds,
Macadamia, Walnut or Hazelnut
Rice Krispies Cereal

DIRECTIONS

1. Place milk chocolate in the **Stack Cooker 1½ Qt. Casserole**, microwave for 1 minute, stir, and do additional 20 second increments, if needed
2. Pour the chocolate slowly into the **Heart Keeper** until it almost reaches the top of one side. Allow the chocolate to cool to room temperature, then refrigerate it until it is completely set (at least 5 hours, or overnight). Flex Heart Keeper slightly to loosen the chocolate, then unmold it by rapping the bottom on the counter top. The chocolate should pop right out.
3. Wrap in aluminum foil.
4. Carve or decorate using the **Deco Pen**.



1½ Qt. Casserole

Tupperware

Giant CHOCOLATE KISS

INGREDIENTS

1-2 Cups Milk Chocolate Chips
(depending on how thick you
desire)

Additional optional items to add:

Mini Marshmallows or
Marshmallow cream
Toasted Sliced Almonds,
Macadamia, Walnut or Hazelnut
Rice Krispies Cereal

Toffee Chips
Mint Chocolate Chips
Peppermint Chips
M&M Candies
Peanut Butter
Caramel
Coconut

DIRECTIONS

1. Place milk chocolate in the **Stack Cooker 1½ Qt. Casserole**, microwave for 1 minute, stir, and do additional 20 second increments, if needed
2. Plug the hole of the **Tupperware Funnel** with a mini marshmallow or cover with foil, then place the funnel in a coffee mug to keep it stable
3. Pour the chocolate slowly into the funnel until it almost reaches the top. Allow the chocolate to cool to room temperature, then refrigerate it until it is completely set (at least 5 hours, or overnight).
4. To remove: Flex the funnel slightly to loosen the chocolate, then unmold it by rapping the bottom of the funnel on the counter top. The chocolate should pop right out.
5. Wrap in aluminum foil.



1½ Qt. Casserole

Tupperware

GINGER SESAME CHICKEN

with Rice Noodles



3 Qt. Casserole

Tupperware®

INGREDIENTS

- 2 cups chicken stock
- 2 Tbsp. corn starch
- 1 tsp. five spice powder
- 4 slices fresh gingerroot
- ¼ tsp. coarse kosher salt + additional, to taste
- 4 (4 oz.) boneless, skinless chicken breasts, cut into ½" pieces
- 4 cups frozen Asian style vegetable blend
- ½ lb. dried rice noodles
- 2 green onions, thinly sliced
- 1 cup loosely packed cilantro, chopped
- 2 Tbsp. sesame seeds

DIRECTIONS

1. In the base of the **Quick Shake Container**, combine chicken stock, corn starch, five spice powder, gingerroot and salt; shake until well combined.
2. Place chicken in the **Stack Cooker 3 Qt. Casserole** and place noodles on top of chicken. Pour sauce from Quick Shake over noodles and chicken.
3. In the **Stack Cooker Colander**, add vegetables and sprinkle with salt to taste.
4. Place cover on **Stack Cooker 3 Qt. Casserole** and microwave on high power 8 minutes, or until chicken reaches an internal temperature of 160° F/70° C.
5. Remove from microwave and let stand 5 minutes.
6. Remove cover. Transfer chicken, noodles and vegetables to large bowl and toss to coat, serve warm.
7. Garnish with green onion, cilantro and sesame seeds.

Ginger Spice CAKE

INGREDIENTS

- 1 (12 oz.) can Ginger Ale soda
- 1 (15.25 oz.) box Spice Cake Mix

DIRECTIONS

1. In the **Mix N Stor Pitcher**, mix the soda and cake mix together.
2. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 minutes.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.



3 Qt. Casserole

Tupperware

Ground BEEF



INGREDIENTS

- 1 lb. raw ground beef
- Salt and pepper, to taste

DIRECTIONS

1. Place the **Stack Cooker Colander** on the **Stack Cooker 1 $\frac{3}{4}$ Qt. Casserole**.
2. Crumble raw ground beef in **Stack Cooker Colander**, and season with salt and pepper.
3. Cover and microwave on high power for 2-3 minutes, stir, re-cover and microwave for 2-3 minutes.



1 $\frac{3}{4}$ Qt. Casserole

Tupperware®

HAMBURGER VEGETABLE

Soup

INGREDIENTS

- 1 lb. raw ground beef
- 1 small onion, diced
- Salt and pepper, to taste
- 2 cloves garlic, minced
- 2-3 cups beef broth
- 1 (28 oz.) can diced tomatoes, do not drain
- 1 (6 oz.) can tomato paste
- 2 tsp. Worcestershire sauce
- 1 tsp. Italian seasoning
- 1 bay leaf
- salt and pepper to taste
- 3 cups frozen mixed vegetables

DIRECTIONS

1. Place the **Stack Cooker Colander** on the **Stack Cooker 3 Qt. Casserole**.
2. Crumble raw ground beef, onion and garlic in the **Stack Cooker Colander**, and season with salt and pepper.
3. Cover and microwave on high power for 2-3 minutes, stir, re-cover and microwave for 2-3 minutes.
4. Add remaining ingredients, stir well to combine and microwave on high for 10-12 minutes.



3 Qt. Casserole

Tupperware

HASH BROWN

Casserole

INGREDIENTS

- 1 cup milk
- 4 Tbsp. butter, melted
- 1 tsp. paprika
- ½ tsp. salt
- ½ tsp. pepper
- 1 (24 oz.) bag frozen hash brown potatoes, thawed
- ½ small onion, diced
- 1 cup shredded cheddar cheese

DIRECTIONS

1. In the **Stack Cooker 3 Qt. Casserole** add milk, butter, paprika, salt and pepper, stir.
2. Add hash browns, onions and cheddar cheese, stir to mix.
3. Microwave on high 12-15 minutes.



3 Qt. Casserole

Tupperware



HEAVENLY HUMMINGBIRD Cake

INGREDIENTS

Butter spray
1½ cups pecans, divided
2 ripe bananas, mashed
1 (8 oz.) can crushed pineapple,
with liquid
1 tsp. cinnamon
3 eggs
½ cup canola oil
1 (16.5 oz.) package yellow cake
mix

Cream Cheese Frosting
16 oz. cream cheese, softened
2 sticks unsalted butter, softened
2 cups confectioners' sugar
1 tsp. vanilla extract

DIRECTIONS

1. Place pecans, in the **Supersonic Chopper Extra** with blade attachment and finely chop.
2. In 12 cup mixing bowl, whisk together 1 cup chopped pecans with bananas, pineapple, ground cinnamon, eggs and oil.
3. Add yellow cake mix, stir until fully combined.
4. Coat inverted **Stack Cooker ¾ Qt. Casserole Cover, 1¾ Qt. Casserole and 3 Qt. Casserole** with butter spray and divide batter evenly among three layers.
5. Stack Casseroles in ascending order and microwave at 70% power for 14 minutes, or until knife inserted in cake comes out clean. Allow to settle 2 minutes before flipping onto serving dish.
6. Place cream cheese, butter, confectioners sugar and vanilla in a bowl, whisk all ingredients until fluffy and combined.
7. Ice cooled layers with cream cheese frosting and stack. Decorate with remaining chopped pecans on sides, tops or both.



Multiple Casseroles

Tupperware

Herbed **CHICKEN & VEGETABLES**

INGREDIENTS

Seasoning

- 1 Tbsp. Italian seasoning
- ½ tsp. garlic powder
- ½ tsp. black pepper
- 1 tsp. paprika
- ½ tsp. dried minced onion

- 1 Tbsp. vegetable oil
- 2 lbs. chicken pieces, legs, thighs, breast
- 1 bag frozen California mix vegetables (broccoli/carrots/cauliflower mix)*

- 4 medium Yukon gold potatoes, cut into ½" chunks
- ½ med onion, chopped

DIRECTIONS

1. Mix together, Italian seasoning, garlic powder, black pepper, paprika and minced onion, set aside.
2. Cut potatoes and onions in chunks, put in the **Stack Cooker Colander**, add frozen vegetable mixture & sprinkle ¼ of the seasoning mixture. Mix well.
3. Drizzle oil over chicken pieces, then coat with remaining seasoning mix, place on top of vegetables.
4. Place **Stack Cooker Colander** onto the **3 Qt. Stack Cooker Casserole**. Cover.
5. Microwave on high, 8 minutes per pound, approximately 15-18 minutes. Check to make chicken is no longer pink.



3 Qt. Casserole

Tupperware

* You can use any frozen vegetables

Homestyle MEATLOAF

INGREDIENTS

- 2 lb. ground beef
- 1 medium onion chopped
- 2 cloves garlic, minced
- 2 eggs, beaten
- ¼ cup tomato catsup
- 5 saltine crackers, crushed
- ½ tsp. black pepper
- ½ tsp. salt
- 1½ tsp. Worcestershire sauce
- ¼ cup tomato catsup (spread over meatloaf)
- ⅛ tsp. chili powder

DIRECTIONS

1. In a medium **Thatsa Bowl**, mix together all ingredients, except ¼ cup tomato catsup and chili powder.
2. In the **Stack Cooker 3 Qt. Casserole with Cone** inserted add meatloaf mixture cover and microwave on full power for 12-14 minutes.
3. Top Meatloaf with remaining catsup and sprinkle chili powder, cover and return to the microwave for an additional 2-3 minutes.



3 Qt. Casserole

Tupperware

Honey CORNBREAD

INGREDIENTS

- 1 cup flour
- 1 cup cornmeal
- $\frac{3}{4}$ cup milk
- $\frac{1}{2}$ cup honey
- $\frac{1}{4}$ cup vegetable oil
- 2 large eggs
- 2 tsp. baking powder

DIRECTIONS

1. In a medium **Thatsa Bowl**, mix together all ingredients, just until blended.
2. Lightly grease **Stack Cooker 3 Qt. Casserole with Cone** inserted pour in cornbread mixture.
3. Microwave on full power for 6-8 minutes.
4. Allow to cool for 5 minutes before serving.



3 Qt. Casserole

Tupperware

Honey Glazed **TURKEY BREAST**

INGREDIENTS

- 1 (5-6 lb.) thawed bone in turkey breast
- ¼ cup butter, melted
- ¼ cup honey
- 1 orange, juiced and zested

DIRECTIONS

1. Place turkey breast in the **Stack Cooker 1½ Qt. Casserole**.
2. Mix together butter, honey, orange juice and zest; pour over turkey.
3. Cover and microwave on high for 10 minutes; un-cover and baste with juices.
4. Re-cover microwave at 50% for 30 minutes; un-cover and baste with juices.
5. Re-cover microwave at 50% for 20-25 minutes or until thermometer insert in the thickest part reaches 170°F.
6. Tent turkey with foil allow to rest for 20 minutes.



1½ Qt. Casserole

Tupperware

A close-up photograph of a white ceramic bowl filled with a creamy crab dip. The dip is topped with sliced green onions. The bowl is surrounded by several round, golden-brown crackers. The background is a light blue surface.

Hot CRAB DIP

INGREDIENTS

- 1 (8 oz.) pkg. cream cheese
- ½ cup mayonnaise
- 2 green onions chopped
- 1 Tbsp. dried parsley flakes
- 1 (6 oz.) can crab meat, drained and flaked
- 2 Tbsp. dry white wine
- 1 Tbsp. horseradish
- ¼ tsp. Worcestershire sauce

DIRECTIONS

1. Place cream cheese in the **Stack Cooker ¾ Qt. Casserole**.
2. Microwave for 1 minutes. until softened.
3. Add remaining ingredients and mix well.
4. Microwave on high for 2-3 or until warmed through.



¾ Qt. Casserole

Tupperware



Hot Fudge **OREO CAKE**

INGREDIENTS

- 1 (15.25 oz.) box Devils Food Cake Mix
- 3 eggs
- ½ cup mayonnaise
- 1 cup water
- 1 (11.75 oz.) jar hot fudge topping
- 5 Oreo cookies
- 1 chocolate bar, cold

DIRECTIONS

1. Mix cake mix, eggs, mayonnaise and water in a medium bowl.
2. Pour into in the **Stack Cooker 3 Qt. Casserole with Cone**.
3. Microwave on high for 8-10 minutes, until cake pulls from sides and a toothpick in center comes out clean. Invert onto a cake plate.
4. Scoop hot fudge into the **Stack Cooker ¾ Qt. Casserole** and microwave for 1 minute, pour over cake.
5. Chop Oreo cookies in **Supersonic Chopper Extra** with blade attachment and sprinkle over hot fudge.
6. Shave candy bar with peeler on top of cake.



Multiple Casseroles

Tupperware

A close-up photograph of a Hot Fudge Pudding Cake. The cake is a dark, moist chocolate pudding with a thick, glossy fudge sauce drizzled over the top. A generous dollop of white whipped cream is placed on the left side of the cake. The background is dark, making the cake stand out.

Hot Fudge PUDDING CAKE

INGREDIENTS

- ¾ cup all purpose flour
- ½ cup sugar
- 2 Tbsp. unsweetened cocoa powder
- 1½ tsp. baking powder
- ⅓ cup milk
- ¼ cup margarine or butter, melted
- 1½ tsp. vanilla
- ¾ cup sugar
- ¼ cup unsweetened cocoa powder
- 1 cup hot water

DIRECTIONS

1. In a medium **Thatsa Bowl** stir together, sugar, flour, 2 Tbsp. cocoa and baking powder.
2. Add milk, margarine and vanilla to the flour mixture, stir to mix.
3. Pour batter into the **Stack Cooker 3-Qt. Casserole**.
4. In a small bowl, mix sugar, cocoa powder and hot water, pour evenly over batter. (Do not stir)
5. If cooking individually, place in microwave and cook on high for 5-8 minutes.
6. If stack cooking, stack, place in microwave and cook on high for 15-20 minutes.
7. Let stand for 15-20 minutes.



3 Qt. Casserole

Tupperware

Indian Style **CHICKEN CURRY**



INGREDIENTS

- | | |
|-----------------------------------|--|
| 2 tsp. vegetable oil | 1 pound chicken thigh filets, cut into even pieces |
| 1 onion, diced | 1 cinnamon stick |
| 4 garlic clove, crushed | 1 tsp. garam masala |
| 1 Tbsp. ginger, peeled and grated | Sea salt |
| 2 tsp. ground cumin | |
| 1 tsp. fennel seeds | |
| 1 tsp. chili flakes | <i>Serve with:</i> |
| ½ tsp. ground turmeric | Yogurt, Coriander, Steamed rice |
| 1 (14 oz.) can crushed tomatoes | Poppadum's |

DIRECTIONS

1. Combine oil, onion, garlic, ginger, cumin, fennel, chili and turmeric in the **Stack Cooker 3 Qt. Casserole**. Mix well. Cover and microwave on High for 2 minutes.
2. Stir in tomatoes, chicken pieces and cinnamon. Return covered to microwave on High for 4 minutes. Stir well, cover and cook a further 4–6 minutes until chicken is cooked through.
3. Stir in the garam masala and salt. Cover and allow to sit for 5 minutes before removing.
4. Serve with yogurt, coriander, rice and poppadum's.



3 Qt. Casserole

Tupperware

IRISH SODA BREAD

with Stout Butter

INGREDIENTS

3¾ cups all purpose flour
1½ tsp. baking powder
1½ tsp. cream of tartar
1½ tsp. coarse kosher salt
4 Tbsp. salted butter, room temperature
1½ cups buttermilk
2 Tbsp. dark molasses
2 tsp. toasted caraway seeds

2 Tbsp. salted butter, melted (optional)

Stout Butter

½ cup unsalted butter
1½ Tbsp. Irish stout
2 Tbsp. brown sugar

DIRECTIONS

1. Grease and flour **Stack Cooker 3 Qt. Casserole and Cone**; set aside.
2. In a **Thatsa Bowl**, whisk together flour, baking powder, cream of tartar and salt. Rub butter into flour mixture until coarse crumbs form. Create a well in the center of the flour.
3. In a **Thatsa Mini Bowl**, whisk together buttermilk and molasses. Pour buttermilk mixture into the well. Using a spatula or fork, pull flour into the buttermilk until a crumbly dough forms. Knead dough briefly until dry pieces just come together; do not overmix. Dough will look scrappy and uneven.
4. Drop 3" pieces of dough into the **Stack Cooker 3 Qt. Casserole**, forming a loose ring of dough around the Cone. If desired, pour 2 Tbsp. of melted butter over the top of the dough.
5. Microwave on high power, uncovered, 8 minutes. Remove from microwave. Let stand 10 minutes before removing from Stack Cooker.
6. Meanwhile, make the butter. In a **Thatsa Medium Bowl**, stir together butter, stout and sugar until well combined. Refrigerate, covered, until ready to serve. Serve with sliced Irish Soda Bread.



3 Qt. Casserole

Tupperware

KENTUCKY JAM CAKE

with
Brown Sugar Glaze

INGREDIENTS

1½ cups flour
⅔ cup sugar
½ tsp. baking soda
¼ tsp. salt
1 tsp. ground cinnamon
½ tsp. ground nutmeg
⅔ cup vegetable shortening
4 eggs
½ cup milk

½ cup jam, preserves or
marmalade
½ cup cherry preserves

Brown Sugar Glaze

2 Tbsp. butter
½ cup brown sugar
½ cup powdered sugar

DIRECTIONS

1. In mixing bowl, stir together first 6 ingredients. With electric mixer at medium, beat in shortening, eggs, milk and jam.
2. Pour into the **Stack Cooker 3 Qt. Casserole with Cone** in center. Using a fork lightly swirl cherry preserves into batter.
3. Cook on 50% power for 17-24 minutes until cake pulls away from side of Casserole and wooden pick, inserted near center comes out clean.
4. Let cake stand directly onto countertop, 10 minutes then invert on serving platter. Let cake cool before glazing.
5. In small bowl, melt 2 Tbs. butter or margarine. Stir in brown sugar and powdered sugar until smooth. Drizzle over cake.



3 Qt. Casserole

Tupperware

Lava CAKE

INGREDIENTS

- 1 (15.25 oz.) box devil's food cake mix, eggs, oil, and water according to the package directions
- 3 Tbsp. chocolate dessert seasoning blend*
- ½ cup brown sugar
- 1 tsp. ground cinnamon
- 1 cup hot water
- 4 chocolate sandwich cookies, finely chopped, optional

DIRECTIONS

1. In base of **Supersonic Chopper Extra** with paddle whisk attachment, prepare cake mix according to package directions, placing liquids into base of Supersonic Chopper Extra first and then adding cake mix.
2. Process until combined and pour mixture into a greased, **Stack Cooker 3 Qt. Casserole with Cone**.
3. Combine brown sugar, dessert blend and seasoning and sprinkle over cake batter.
4. Pour hot water over batter, do not stir. Microwave at 70% power 10 –11 minutes or until a toothpick inserted into center of cake comes out clean. Remove and cover with Stack Cooker Cover for 15 minutes to cool.
5. Invert cake over a rimmed serving dish to catch the sauce. Sprinkle cookie crumbs over cake.



3 Qt. Casserole

Tupperware®

Layered **FIESTA SPREAD**



INGREDIENTS

- 1 lb. ground beef
- ½ cup onion, chopped
- 1 tsp. chili powder
- 1 (16 oz.) can refried beans

Optional Toppings

- 1 (6 oz.) container prepared guacamole
- 1 cup shredded cheddar cheese
- ½ cup sour cream
- Black olives
- Tortilla or corn chips

DIRECTIONS

1. Place **Stack Cooker Colander** in the **Stack Cooker 1¾ Qt. Casserole**, place crumble ground beef and onion in Colander. Microwave on high for 5-8 minutes or until no longer pink. Discard liquid and transfer beef mixture to a bowl; set aside.
2. In the clean **Stack Cooker 1¾ Qt. Casserole**, stir in chili powder and refried beans. Cook, covered, on high for 4 to 6 minutes or until heated through, stirring once. Top with beef mixture.
3. Layer toppings over beef mixture.
4. Serve with tortilla or corn chips.



1¾ Qt. Casserole

Tupperware

Lemon Curry ROAST CHICKEN

INGREDIENTS

- 3–5 lb. whole chicken
- 1 Tbsp. lemon pepper seasoning
- 1 Tbsp. curry powder

DIRECTIONS

1. Mix seasonings and coat chicken by sprinkling with seasoning rub.
2. Place in the **Stack Cooker 3 Qt. Casserole** breast up and cover.
3. Microwave on 70% power for 20–30 minutes.
4. Let chicken rest 5–10 minutes before carving

3 lb. chicken 20–25 minutes

5 lb. chicken 25–30 minutes

Until internal temperature near the breast bone reaches 165° F/75° C.



3 Qt. Casserole

Tupperware

Lemon & Dill
**CHICKEN NOODLE
SOUP**



3 Qt. Casserole

Tupperware

INGREDIENTS

- 3 green onions, diced
 - 2 cloves garlic
 - 2 Tbsp. olive oil
 - 1 small zucchini, cut into chunks
 - 2 stalks celery, diced
 - 1 small carrot, diced
 - ½ lb. chicken breast, diced
 - 1 qt. chicken stock
 - Salt & pepper
 - Zest and juice 1 lemon
 - 2 Tbsp. parsley
 - ½ cup orzo or soup pasta
- To serve*
- Fresh dill
 - Lemon wedges
 - Crusty bread

DIRECTIONS

1. Add green onions, garlic and oil in the **Stack Cooker 3 Qt. Casserole** and microwave on high for 2-3 minutes.
2. Add remaining ingredients and microwave on high for 10-12 minutes.
3. Ladle into bowls and serve with a generous handful of fresh dill, a lemon wedge and warm crusty bread

A top-down view of a white ceramic bowl filled with a thick, orange-red lentil stew. The stew is garnished with a dollop of white cream or yogurt and fresh green cilantro leaves. A gold-colored spoon is partially submerged in the stew. The bowl sits on a blue and white striped cloth. In the background, a lime slice and more cilantro are visible.

Lentil STEW

INGREDIENTS

- 1 (15.5-oz.) can lentils
- ½ tsp. cumin
- 1 tsp. garlic powder
- ½ red bell pepper, chopped
- ½ onion, chopped
- ½ cup crushed fire roasted tomatoes
- Salt and pepper to taste

DIRECTIONS

1. Add all ingredients in the **Stack Cooker 3 Qt. Casserole** and stir.
2. Microwave on high for 6-8 minutes.
3. Ladle into bowls and serve with warm crusty bread



3 Qt. Casserole

Tupperware

Loaded BAKED POTATO SOUP

INGREDIENTS

- 4 cups (leftover) mashed potatoes
- 2 cups vegetable or chicken broth
- ½ cup sour cream, divided
- 1 cup shredded Cheddar, divided
- 4 strips bacon, cooked, crumbled, divided
- ½ cup cooked chopped broccoli florets, divided

DIRECTIONS

1. In the **Stack Cooker 1½ Qt. Casserole**, stir together leftover potatoes and vegetable stock. Cover and microwave on high power 3 minutes, or until heated through.
2. Divide soup between four bowls. Top each bowl of soup with 2 Tbsp. of the sour cream, ¼ cup of the Cheddar; sprinkle with crumbled bacon, and broccoli florets.



1½ Qt. Casserole

Tupperware

MACARONI & CHEESE

INGREDIENTS

- 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
- ½ cup milk
- 1 tsp. salt

DIRECTIONS

1. In the **Stack Cooker 3 Qt. Casserole**, combine water and 1 tsp. butter. Cover and microwave 5-6 minutes until boiling.
2. Stir in macaroni; cover and cook on high 10 minutes. Let stand covered 5 minutes.
3. 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.



3 Qt. Casserole

Tupperware

Malaysian Curry ROAST CHICKEN

INGREDIENTS

- 3–5 lb. whole chicken
- 1 Tbsp. canola oil
- 1 tsp. ground turmeric
- 1 tsp. Madras curry powder
- 2 tsp. finely chopped fresh cilantro
- 1 tsp. grated lemon rind
- 1 tsp. minced fresh garlic
- ¼ tsp. kosher salt

DIRECTIONS

1. Mix seasonings and coat chicken by sprinkling with seasoning rub.
2. Place in the **Stack Cooker 3 Qt. Casserole** breast up and cover.
3. Microwave on 70% power for 20–30 minutes.
4. Let chicken rest for 5–10 minutes before carving

3 lb. chicken 20–25 minutes

5 lb. chicken 25–30 minutes

Until internal temperature near the breast bone reaches 165° F/75° C.



3 Qt. Casserole

Tupperware

Mandarin Orange CAKE

INGREDIENTS

- 2 cans mandarin oranges, juice reserved
- 1 yellow cake mix
- 1¼ cups liquid from mandarin juice and water
- 3 eggs
- ½ cup vegetable oil

DIRECTIONS

1. Drain mandarin oranges, reserving juice, measure juice from the oranges and add enough water to make 1¼ cups.
2. In the **Supersonic Chopper Extra** with the blade attachment, add juice/water, eggs, 1½ cans mandarin oranges, and vegetable oil cover and pull cord to chop oranges.
3. Add cake mix to the power chef, cover and pull cord to mix.
4. Pour cake batter into the **Stack Cooker 3 Qt. Casserole with Cone**.
5. Microwave on high for 8-10 minutes on high.
6. Let stand for 5 minutes and then invert and cool completely.
7. Frost with whipped cream and garnish with remaining ½ can mandarin oranges



3 Qt. Casserole

Tupperware

Manhattan

SHRIMP CHOWDER



Multiple Casseroles

Tupperware

INGREDIENTS

- 12 (leftover) shrimp, tails removed and sliced in half lengthwise*
1 cup (leftover) Spicy Cocktail Sauce (see [SmartSteamer recipe*](#))
3 cups bottled clam broth
1 cup vegetable or chicken broth
2 small russet potatoes, scrubbed and chopped
3 strips raw bacon, diced
- 1 small onion, peeled and chopped
1 bay leaf
3 sprigs fresh thyme or ¼ tsp. dried thyme

DIRECTIONS

1. In the **Stack Cooker ¾ Qt. Casserole**, place shrimp in an even layer; set aside.
2. In the **Stack Cooker 1¾ Qt. Casserole**, stir together cocktail sauce, clam broth, vegetable broth, potatoes, bacon, onion, bay leaf and thyme. Cover and microwave on high power 7 minutes.
3. Remove from microwave, stack **Stack Cooker ¾ Qt. Casserole** with shrimp over the **Stack Cooker 1¾ Qt. Casserole** with chowder. Microwave on high power 1 minute or until shrimp are warmed through.
4. Remove from microwave, add shrimp to chowder and stir to combine. Serve warm with crusty French bread or oyster crackers.

MARINARA

Sauce



INGREDIENTS

- 1 medium yellow onions, peeled and quartered
- 3 garlic cloves, peeled
- 1 Tbsp olive oil
- 1 tsp. red wine vinegar
- 1 tsp. coarse kosher salt
- ½ tsp. black pepper
- 1 (28 oz.) can crushed tomatoes
- 2 Tbsp. tomato paste
- 1 Tbsp. Italian Seasoning

DIRECTIONS

1. Place onions and garlic in base of **Supersonic Chopper Extra** with blade attachment, cover and pull cord to roughly chop.
2. Place all ingredients in the **Stack Cooker 3 Qt. Casserole** and cover.
3. Microwave on high 10 12 minutes, stirring halfway through.



3 Qt. Casserole

Tupperware®

MEAT LOVERS

Quiche

INGREDIENTS

- ½ cup ground sausage
- ½ cup ham, diced
- ½ cup onion, diced
- 4-6 slices bacon, cook, crumbled
- 1 cup shredded cheese, your choice
- 4 eggs
- 1¾ cup milk
- ¾ cup of Bisquick mix
- ½ tsp. salt
- ½ tsp. pepper

DIRECTIONS

1. Place the **Stack Cooker Colander** in the **Stack Cooker 1¾ Qt. Casserole**, and sausage, ham and onions, microwave on high for 3-4 minutes or until sausage is no longer pink. Drain, Wipe Casserole clean. Add meat mixture to the **Stack Cooker 1¾ Qt. Casserole**. Add Bacon and cheese.
2. Whisk together the remaining ingredients and pour over meats.
3. Microwave on high for 10-12 minutes.
4. Allow to cool for 5 minutes.



1¾ Qt. Casserole

Tupperware

A mermaid-themed ombre cake with layers of purple, green, and blue frosting, decorated with white pearls and blue sprinkles. A slice is cut out, revealing the layers. The cake sits on a white lace-edged pedestal. In the foreground, there are more slices of the cake and a blue Tupperware stacker.

Mermaid Ombre CAKE

INGREDIENTS

- 1 cup salted butter, melted
- 2 cups granulated sugar
- 4 small eggs
- 1 cup heavy cream
- ½ cup full fat plain yogurt
- 2 Tbsp. vanilla extract
- 1 tsp. baking soda
- 1 tsp. cornstarch
- 2 cup all purpose flour
- Food Coloring, your choice of colors

DIRECTIONS

1. Grease and flour the **Stack Cooker 3 Qt. Casserole** , **1 ¼ Qt. Casserole** and **¾ Qt. Casserole**; set aside.
2. In the **Supersonic Chopper Extra** with paddle attachment, add melted butter and sugar. Cover and pull cord until well blended.
3. Transfer butter mixture to a medium bowl; mix in eggs, cream, yogurt, vanilla, baking soda and corn starch. Mix in flour until well blended and smooth; batter will be thick. Add a few drops of food coloring stir.
4. Pour ⅓ of batter into the 1st **Stack Cooker Casserole**.
5. Add a few more drops of food coloring to batter, stir. Pour ⅓ of batter into the 2nd **Stack Cooker Casserole**.
6. Add a few more drops of food coloring to batter, stir. Pour ⅓ of batter into the 3rd **Stack Cooker Casserole**.
7. Stack and microwave on high power 12 minutes or until cake is cooked and a toothpick inserted into the center produces a moist crumb. Remove from microwave. Transfer cake layers to cooling racks. Let cool completely before frosting and decorating.

Multiple Casseroles

Tupperware

Mexican EGG BAKE

INGREDIENTS

- 8 eggs
- ½ red bell pepper, cored & halved
- 1 jalapeño pepper, deveined and minced
- 1 small onion, peeled & quartered
- ½ cup jack cheese
- ½ cup Cheddar cheese
- ½ tsp. salt
- 1 tsp. southwest chipotle seasoning blend*
- Optional, tortilla chips

DIRECTIONS

1. In the **Stack Cooker 1¾-Qt. Casserole**, whisk together eggs.
2. In the **Power Chef System** with the blade attachment, combine peppers and onion. Cover and pull cord until roughly chopped.
3. Whisk pepper mixture, cheese, salt and southwest chipotle seasoning blend into eggs, pour in the **Stack Cooker 1¾-Qt. Casserole**.
4. Microwave on high power 8-10 minutes or until eggs have cooked through. Slice and serve warm.

*Ask your consultant for this recipe or use Taco Seasoning.



1¾ Qt. Casserole

Tupperware

Mexican Mole

ROAST CHICKEN

INGREDIENTS

- 3–5 lb. whole chicken
- 2 tsp. instant espresso powder
- 2 tsp. smoked paprika
- 1 tsp. unsweetened cocoa
- 1 tsp. ground cumin
- 1 tsp. olive oil
- ¼ tsp. salt

DIRECTIONS

1. Mix seasonings and coat chicken by sprinkling with seasoning rub.
2. Place in the **Stack Cooker 3 Qt. Casserole** breast up and cover.
3. Microwave on 70% power for 20–30 minutes.
4. Let chicken rest 5–10 minutes before carving

3 lb. chicken 20–25 minutes

5 lb. chicken 25–30 minutes

Until internal temperature near the breast bone reaches 165° F/75° C.



3 Qt. Casserole

Tupperware

Mexican TORTILLA SOUP



3 Qt. Casserole

Tupperware

INGREDIENTS

- | | |
|---|--------------------------------|
| ½ small yellow onion, peeled | 2 cups tortilla chips, crushed |
| 1 garlic clove, peeled | |
| ½ Tbsp. extra virgin olive oil | <i>Garnish</i> |
| 1 Tbsp. southwest chipotle seasoning blend* | 1 cup tortilla chips, crushed |
| 1 cup tomato puree | ¼ cup cilantro, chopped |
| 1 Qt. chicken stock or low sodium chicken broth | ¼ cup cheddar cheese, shredded |
| 1 bay leaf | 1 avocado, diced |
| 1 cup cooked chicken, chopped | |

DIRECTIONS

1. Place onion and garlic in base of **Chop N Prep Chef**, cover and pull cord 4–5 times until finely chopped.
2. Place onion, garlic and olive oil in **Stack Cooker 3 Qt. Casserole**. Cover and microwave on high power 2 minutes.
3. Remove from microwave and add tomato puree, chicken stock, seasoning blend, bay leaf and chicken. Cover and microwave at 70% power for 15 minutes.
4. Remove from microwave, remove bay leaf and stir in tortilla chips. To serve, garnish with reserved tortillas, cilantro, cheddar cheese and avocado.

* Ask your consultant for this recipe or use taco seasoning.

Mixed Berry **COBLER**



INGREDIENTS

- 1 (12 oz.) bag frozen mixed berries
- 4 Tbsp. granulated sugar, divided
- 1 Tbsp. corn starch
- ½ cup all purpose flour
- ½ tsp. baking powder
- ¼ tsp. coarse kosher salt
- 1 tsp. ground cinnamon
- ¼ cup reduced fat (2%) milk
- 2 Tbsp. unsalted butter, melted

DIRECTIONS

1. Place berries, 3 Tbsp. sugar and corn starch in Stack **Cooker 1½ Qt. Casserole** and microwave on high power until berries are hot and mixture has thickened, about 6–8 minutes, stirring halfway through.
2. To create batter, in a small bowl, mix together remaining sugar and all other remaining ingredients.
3. Remove berry mixture from microwave and spoon batter over the berries.
4. Microwave uncovered on high power 2 minutes.
5. Berry mixture will thicken as it cools. Serve warm with ice cream, if desired.



1½ Qt. Casserole

Tupperware

Molten Lava CAKE

INGREDIENTS

- 1 (15.25 oz.) box of Devil's Food cake mix (*ingredients on cake mix box: eggs, oil, water*)
- 1 container chocolate icing

DIRECTIONS

1. In the **Supersonic Chopper Extra**, fitted with paddle whisk attachment, prepare cake mix according to package directions, placing liquids into the **Supersonic Chopper Extra** first and then adding cake mix.
2. Process until combined and pour mixture into a greased **Stack Cooker 3 Qt. Casserole with Cone**.
3. Scoop out frosting from container and place in the center of the cake mix.
4. Microwave at 70% power for 8 minutes.
5. Invert cake over a rimmed serving dish to catch the sauce.



3 Qt. Casserole

Tupperware

Moroccan ROAST CHICKEN



INGREDIENTS

- 3–5 lb. whole chicken
- 1 tsp. Hungarian sweet paprika
- ½ tsp. ground cumin
- ½ tsp. ground cinnamon
- ¼ tsp. salt
- ¼ tsp. ground ginger
- ¼ tsp. ground red pepper
- ¼ tsp. freshly ground black pepper

DIRECTIONS

1. Mix seasonings and coat chicken by sprinkling with seasoning rub.
 2. Place in the **Stack Cooker 3 Qt. Casserole** breast up and cover.
 3. Microwave on 70% power for 20–30 minutes.
 4. Let chicken rest for 5–10 minutes before carving
- 3 lb. chicken 20–25 minutes
5 lb. chicken 25–30 minutes
Until internal temperature near the breast bone reaches 165° F/75° C.

3 Qt. Casserole

Tupperware

Moroccan White Bean **TURKEY CHILI**



INGREDIENTS

- 1 onion, diced
- 1 jalapeño pepper, diced
- 1 medium green bell pepper, diced
- 3 garlic cloves, minced
- 1 lb. ground turkey
- 3 Tbsp. Moroccan seasoning*
- ½ tsp. salt
- 2 (15 oz.) cans great Northern or cannellini beans, drained and rinsed
- 1 (14.5 oz.) can tomato sauce
- 1 (14.5 oz) can petite diced tomatoes with garlic and onion, undrained

DIRECTIONS

1. In the **Stack Cooker 3 Qt. Casserole** add onion, jalapeño pepper, bell pepper, garlic and crumbled turkey; microwave on high for 5-7 minutes. Stir.
2. Add seasoning, beans, tomato sauce and tomatoes; mix well. Cover; microwave on high for 14-17 minutes or until simmering.

* Ask your consultant for this recipe.



3 Qt. Casserole

Tupperware

Dmbre CAKE

INGREDIENTS

- 3 eggs
- 1 cup water
- ½ cup vegetable oil
- 1 (16.5 oz.) pkg. white cake mix
- Desired food color
- Nonstick cooking spray
- 1 pkg. vanilla instant pudding mix
- 1 cup 2% milk
- 8 oz. container whipped topping

DIRECTIONS

1. Combine eggs, water, and oil in the **Supersonic Chopper Extra**, fwith the paddle attachment. Cover and pull cord until combined. Add cake mix to liquids, cover and pull cord until combined.
2. Measure 1½ cup of cake batter, add ½ tsp. of desired food color, mix thoroughly and pour into greased **Stack Cooker ¾ Qt. Casserole**. Cover.
3. Measure 1½ cup of cake batter and add 15 drops of desired food color, mix thoroughly and pour into greased **Stack Cooker 1¾ Qt. Casserole**.
4. With the remaining 1½ cup of cake batter, add 5 drops of desired food coloring, mix thoroughly and pour into greased **Stack Cooker 3 Qt. Casserole**. Stack the Casseroles in ascending order and microwave at 70% power for 8 minutes or until a knife inserted into the center of cake comes out clean. Allow layers to cool thoroughly before frosting.
5. Pour milk and pudding into **Quick Shake Container** and shake until pudding thickens. Place whipped topping into a **Thatsa Bowl** Medium. Fold pudding into whipped topping. Chill while layers are cooling and assemble. Add about 1 cup of frosting between the middle layers and the remaining frosting to the top of cake.



Multiple Casseroles

Tupperware®



Dreo
CRUNCH CAKE

INGREDIENTS

- 1 (15.25 oz.) pkg. white cake mix
- 1 Pkg. Oreos
- 2 Tbsp. vegetable oil
- 3 egg whites
- 10 Oreos, chopped

8 Oreos for top of cake

Frosting

- 1 cup heavy whipping cream
- 1 tsp. vanilla extract
- ¼ cup powdered sugar
- 1 (3.4 oz.) box instant pudding
vanilla or chocolate
- 1 cup milk

DIRECTIONS

1. In a medium **Thatsa Bowl** mix together cake mix, water, oil & egg whites. Then add 1 cup chopped Oreos, stir.
2. Oil or spray all 3 **Stack Cooker Casseroles**. Evenly divide cake mix into all 3 Casseroles, approximately 1⅓ cup each layer. Stack it and microwave at 70% power for 8 minutes. No cover. Allow to cool completely.
3. In the **Supersonic Chopper Extra** with paddle attachment add frosting ingredients, cover and pull cord until firm peaks form.
4. Place first cake layer on the **Round Cake Taker** base and frost, repeat with remaining two layers.
5. Sprinkle crushed Oreos over the whole cake. Lightly push whole Oreos on top for decoration.



Multiple Casseroles

Tupperware

Parmesan Crusted QUICHE

INGREDIENTS

- 1 Tbsp. salted butter
- 4 Tbsp. finely grated Parmesan cheese
- 6 eggs
- ½ cup heavy cream
- ½ cup finely chopped zucchini
- ½ cup chopped kale or spinach
- ¼ cup minced green onion
- ½ cup finely diced ham or bacon
- 1 cup shredded Swiss or cheddar cheese

DIRECTIONS

1. Rub inside of the **Stack Cooker 1½ Qt. Casserole** with butter. Add Parmesan cheese; shake around the inside of the **Stack Cooker Casserole** to coat all sides, leaving excess in the bottom. Set aside.
2. In a medium bowl, whisk together eggs and cream. Stir in zucchini, kale, onion, ham and cheese. Transfer mixture to **Stack Cooker 1½ Qt. Casserole**.
3. Cover and microwave on 50% power 8 minutes, or until center is just set. Remove from microwave; remove cover.
4. Turn quiche onto a cutting board; cut into quarters. Serve warm.



1½ Qt. Casserole

Tupperware

Patriotic Chocolate Covered STRAWBERRIES

INGREDIENTS

- 1 pint Strawberries
- 1 package Chocolate Candy Melts Blue and White
- ½ cup Patriotic Jimmies Patriotic Jimmies, nonpareils, Blue Sugar Crystals , Edible Glitter

DIRECTIONS

1. In the **Stack Cooker 1½ Qt. Casserole**, melt white candy discs for 30-second intervals until melted.
2. Dip strawberries about half way up and place on parchment lined cookie sheet. Let dry for 5-10 minutes.
3. Melt blue candy discs the same as you did the white discs.
4. Dip a few strawberries in the blue discs about ¼ way up, then add sprinkles. Dip a few in the white discs and add sprinkles. Place back on the parchment paper and let dry.



1½ Qt. Casserole

Tupperware

PAYDAY

Bars

INGREDIENTS

- 3 Tbsp. butter
- 2 cups peanut butter chips or peanut butter
- 3 cups dry roasted peanuts
- 1 (14 oz.) can sweetened condensed milk
- 2 cups mini marshmallows
- ½ tsp. vanilla extract

DIRECTIONS

1. Line a **Snack Stor Container** with parchment paper and pour half the peanuts in a single layer.
2. In the **Stack Cooker 1½ Qt. Casserole**, melt butter and peanut butter chips for 30-second intervals until melted, add sweetened condensed milk, marshmallows and vanilla extract, stir to combine. Pour mixture over peanuts and pat down with spatula.
3. Pour remaining peanuts over peanut mixture and slightly push peanuts into mixture.
4. Chill for 2-3 hours. Remove from **Snack Stor Container** pulling up with the parchment paper.
5. Transfer to a cutting board and cut into bars.



1½ Qt. Casserole

Tupperware

Peach CAKE

INGREDIENTS

- 2 cups frozen peaches
- 3 tbsp. brown sugar
- 2 tsp. ground cinnamon
- 4 Tbsp. salted butter, melted
- ½ cup granulated sugar
- 1 small egg
- ½ cup heavy cream
- 2 tbsp. plain yogurt
- 2 tsp. vanilla extract
- ¼ tsp. baking soda
- ¼ tsp. corn starch
- ½ cup all-purpose flour

DIRECTIONS

1. In the inverted **Stack Cooker ¾-Qt. Casserole** Cover add frozen peaches, toss with brown sugar and cinnamon; set aside.
2. In the **Supersonic Chopper Extra** with paddle attachment. Add butter and granulated sugar. Cover and pull cord until creamy and pale. Add egg, cream, yogurt, vanilla, baking soda, corn starch and flour. Cover and pull cord until well blended and smooth. Pour cake batter over peaches (batter will be thick and will fill in spaces as it cooks).
3. Microwave on high for 8-10 minutes.



¾ Qt. Casserole

Tupperware



Peach **CRUMBLE**

INGREDIENTS

- 1 (21 oz.) can peach pie filling
- 1 (9 oz.) pkg. yellow cake mix
- $\frac{1}{4}$ cup butter, melted
- $\frac{3}{4}$ tsp. ground cinnamon

DIRECTIONS

1. Spread pie filling in the inverted **Stack Cooker $\frac{3}{4}$ Qt. Casserole**.
2. Sprinkle cake mix over top of pie filling.
3. Drizzle butter over cake mix.
4. Sprinkle cinnamon over cake mix.
5. Microwave on high for 8-10 minutes.



$\frac{3}{4}$ Qt. Casserole

Tupperware

Peach Mango WHITE CAKE



INGREDIENTS

- 1 (12 oz.) can Peach mango flavored Ginger Ale
- 1 (15.25 oz.) box Super Moist White Cake Mix

DIRECTIONS

1. In the **Mix N Stor Pitcher**, mix the soda and cake mix together.
2. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% for 15 minutes. (or on high for 8–10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 minutes.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.



3 Qt. Casserole

Tupperware®

Peachy Keen **CHICKEN**



INGREDIENTS

- 1 cup frozen peaches, thawed
- ¼ cup chicken stock
- ½ tsp. kosher salt
- 2 tbsp. bourbon
- 2 tbsp. brown sugar
- 1 tbsp. molasses
- 4 (4-oz.) skinless, boneless chicken breasts

DIRECTIONS

1. In the **Supersonic Chopper Extra** with blade attachment, add peaches, stock, salt, bourbon, brown sugar and molasses. Cover and pull cord until well blended and almost smooth.
2. Place chicken in the **Stack Cooker 3-Qt. Casserole** and pour peach mixture over chicken; stir to coat. Microwave, uncovered, on high power 8-10 minutes or until chicken registers 160°F/70°C with a instant-read thermometer.
3. Let stand for 5 minutes before serving.



3 Qt. Casserole

Tupperware

Peanut **BRITTLE**



INGREDIENTS

- ½ cup unsalted butter
- ½ cup granulated sugar
- ¼ cup honey
- 1 cup unsalted peanuts
- 1 tsp. vanilla extract
- 1 tsp. coarse salt

DIRECTIONS

1. Place butter, sugar and honey in the **1½-Qt Stack Cooker Casserole**, microwave on high power 2 minutes and mix well until a smooth mixture forms.
2. Add peanuts and microwave on high power an additional 2 minutes. Add vanilla and carefully whisk.
3. Mixture will be boiling. Return to microwave for 2 minutes on high power.
4. Pour on a baking sheet lined with **Silicone Baking Sheet with Rim** and sprinkle salt evenly over brittle. Refrigerate 15 minutes.
5. Break into pieces and store in a sealed **Tupperware container** until ready to eat.



1½ Qt. Casserole

Tupperware

Peanut Brittle PIE



INGREDIENTS

- 9 inch graham cracker crust
- ½ cup granulated sugar
- ¼ cup honey
- 4 Tbsp. unsalted butter
- 1 cup lightly salted peanuts, chopped
- 8 oz. cream cheese, softened
- ¼ cup peanut butter
- 1½ cup whipped cream
- Peanut brittle candy for garnish, if desired

DIRECTIONS

1. In **Stack Cooker 1¾ Qt. Casserole** add sugar honey and butter, cover and microwave for 90 seconds or until melted. Add half the peanuts, stir and set aside.
2. In a medium bowl mix cream cheese and peanut butter until smooth. Combine the two mixtures together and place in the refrigerator to cool for 15 minutes.
3. Fold whipped cream into the refrigerated mixture, one cup at a time.
4. Pour mixture in the graham cracker crust and top with remaining peanuts.
5. Chill for at least 2 hours before serving.



1¾ Qt. Casserole

Tupperware



Peanutty CHICKEN WINGS

INGREDIENTS

- ½ cup peanut butter
- ¼ cup reduced-sodium soy sauce
- 3 Tbsp. lime juice
- 2 Tbsp. firmly packed brown sugar
- 2 garlic cloves, minced
- ½ tsp. ground coriander
- ½ tsp. ground cumin
- ¼ tsp. crushed red pepper
- 2 lbs. chicken wings

DIRECTIONS

1. In **Stack Cooker 1¾ Qt. Casserole**, mix all ingredients except wings.
2. Dip wings into peanut butter mixture; turning to coat on both sides. Arrange wings in inverted **¾ Qt. Casserole Cover**.
3. Cover the **¾ Qt. Casserole Cover** and chill 30 minutes to 1 hour to let flavors blend.
4. Remove **¾ Qt. Casserole Cover** and microwave on High 10-12 minutes until wings are cooked through.



Multiple Casseroles

Tupperware

Peel & Eat **SHRIMP**

INGREDIENTS

- 2 cups vegetable or chicken stock
- 4 Tbsp. tomato sauce (optional)
- 2 tsp. celery salt
- ½ tsp. black pepper
- 2 tsp. paprika
- 2 tsp. thyme
- 2 tsp. garlic powder
- 1 lb. (60 ct.) fresh or frozen (thawed) shrimp, shell on
- Lemon wedges

DIRECTIONS

1. In the **Stack Cooker 1½ Qt. Casserole**, whisk together stock, tomato sauce, celery salt, pepper, paprika, thyme and garlic powder until blended. Add shrimp.
2. Cover and microwave on high power 4 minutes or until shrimp are opaque.
3. Remove from microwave; transfer shrimp to a serving bowl, serve warm.



1½ Qt. Casserole

Tupperware

Pepperoni Pizza DIP

INGREDIENTS

- 8 oz. cream cheese
- ½ cup sour cream
- ½ cup chopped onion
- ½ cup chopped pepperoni
- ½ cup chopped green pepper, optional
- ½ cup pizza sauce
- ½ cup mozzarella cheese

DIRECTIONS

1. Beat together cream cheese and sour cream; fold in remaining ingredients.
2. Pour into the **Stack Cooker 1½ Qt. Casserole**.
3. Cover and microwave on high power 3-5 minutes or until dip is warmed through.



1½ Qt. Casserole

Tupperware

Pineapple ANGEL FOOD CAKE

INGREDIENTS

- 1 (18 oz.) pkg. Angel food cake mix
- 1 (20 oz. can pineapple, crushed, undrained

DIRECTIONS

1. In the **Mix N Stor Pitcher**, mix the pineapple and cake mix together.
2. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 minutes.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.



3 Qt. Casserole

Tupperware

Pineapple Orange COCONUT CAKE

INGREDIENTS

- ¼ cup granulated sugar
- 1 (12 oz.) jar orange marmalade
- ½ cup coconut
- 1 (18 oz.) box yellow cake mix, eggs and oil as directed on box, reduce water to 1 cup
- Cream Cheese Frosting

DIRECTIONS

1. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray, then sprinkle surface with sugar; spread marmalade on bottom of Stack Cooker Casserole and sprinkle with half the coconut.
2. Mix cake as directed on box, decreasing water to 1 cup, pour batter over coconut.
3. Place **Stack Cooker ¾ Qt. Casserole** cover inverted in the microwave, place 3 Qt. Casserole on top.
4. Microwave on high for 8-10 minutes. Allow to cool for 5-10 minutes; invert onto serving plate.
5. Frost cake and sprinkle with remaining coconut.



3 Qt. Casserole

Tupperware

Pineapple Upside Down CAKE



INGREDIENTS

- 4 Tbsp. unsalted butter, room temperature, divided
- 5 pineapple rings
- 5 maraschino cherries
- ¼ cup brown sugar
- 1 (16.5 oz.) box yellow cake mix, eggs, oil and water according to cake package directions

DIRECTIONS

1. Use 2 Tbsp. butter to coat **Stack Cooker 3 Qt. Casserole**. Insert Cone and layer pineapple rings around the bottom of Casserole. Place a cherry in the center of each pineapple ring.
2. In **1 Qt. Micro Pitcher**, microwave brown sugar and remaining butter on high power 30–60 seconds until melted. Drizzle over pineapples.
3. In base of **Supersonic Chopper Extra** with the paddle whisk attachment, combine eggs, oil and water. Cover and pull cord until well blended.
4. Add cake mix to the Supersonic Chopper Extra, cover and pull cord until well combined. Pour batter into **Stack Cooker 3 Qt. Casserole** over pineapples.
5. Microwave at 70% power for 10 minutes, or until knife inserted into cake comes out clean. Allow to rest 2 minutes before flipping onto serving dish.



3 Qt. Casserole

Tupperware

Pineapple Upside Down CAKE, SCRATCH

INGREDIENTS

- ¾ cup butter, divided
- ¼ cup brown sugar
- 7 fresh pineapple rings, cut ¼" thick
- ¼ cup shredded coconut
- 1 cup granulated sugar
- 2 small eggs
- ½ cup heavy cream
- ¼ cup plain yogurt
- 4 tsp. vanilla extract
- ½ tsp. baking soda
- ½ tsp. corn starch
- 1 cup all purpose flour

DIRECTIONS

1. Grease and flour the **Stack Cooker 1½ Qt. Casserole**.
2. In the **2 cup Micro Pitcher**, melt butter. In the microwave for 30-60 seconds.
3. In a small bowl, stir together brown sugar and ¼ cup of the butter until well combined. Pour mixture into the bottom of **Stack Cooker 1½ Qt. Casserole**. Place 1 pineapple ring in the center of the Stack Cooker, arrange remaining pineapple rings around the center ring, forming them up the sides of the Stack Cooker as needed. Press 1 tsp. of the coconut into each pineapple ring.
4. Add remaining butter and sugar to the **Supersonic Chopper Extra**, with paddle attachment. Cover and pull cord until well combined. Add egg, cream, yogurt, vanilla, baking soda and baking powder. Cover and pull cord until well combined, scraping down sides with a spatula as needed. Add flour, cover and pull cord until blended, scraping down sides with a spatula as needed.
6. Pour batter over pineapple, gently spread evenly over rings.
7. Microwave on high power 8–10 minutes. Remove from microwave, let stand 1 minute. Remove cake from Stack Cooker by turning cake upside down onto a cutting board, cake stand, or serving plate. Let cool 10 minutes before serving.

If desired, garnish with cherries before serving.



1½ Qt. Casserole

Tupperware

Pistachio CAKE



INGREDIENTS

- 1 (15.25 oz.) box yellow cake mix
- 1 (3.4 oz.) box of pistachio pudding 4 eggs beaten
- ½ cup oil
- 1 cup sour cream
- ½ cup pistachios, chopped

- Whipped Topping*
- 1 cup cold heavy whipping cream
 - ¾ cup cold 2% milk
 - 1 package (3.4 ounces) instant pistachio pudding mix
 - ½ cup pistachios, chopped

DIRECTIONS

1. Grease and flour the **Stack Cooker 3 Qt. Casserole with Cone**.
2. In a large bowl, combine the cake mix, pudding mix, eggs, soda and oil; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Stir in walnuts.
3. Microwave on high power 8–10 minutes. Remove from microwave. Allow to cool for 10-15 minutes, invert onto plate.
4. In a large bowl, beat the cream, milk, pudding mix and confectioners' sugar on high until stiff peaks form.
5. Frost cake. Sprinkle with pistachios. Refrigerate until serving.

3 Qt. Casserole

Tupperware®



Pizza
MONKEY BREAD

INGREDIENTS

- ½ lb. ground beef
- ¼ cup onion, chopped
- ½ cup green pepper, chopped
- ½ - ¾ cup pizza sauce
- 1 tsp. Italian seasoning
- 1 cup shredded cheddar cheese
- 1 (10 count) pkg. refrigerator biscuits
- Marinara, for dipping

DIRECTIONS

1. Place Colander in **the Stack Cooker 3 Qt. Casserole**, add ground beef, onion, green pepper. Microwave on high for 5-6 minutes. Drain and put meat in clean **Stack Cooker 3 Qt. Casserole**.
2. Add remaining ingredients, toss to coat biscuits, create a hole in center of **Stack Cooker 3 Qt. Casserole** and place **Stack Cooker Cone**.
3. Microwave on high for 5-7 minutes.



3 Qt. Casserole

Tupperware



Poached
SALMON

INGREDIENTS

- 1 lb. salmon fillet
- ½ cup white wine
- ½ cup chicken stock
- Salt and pepper to taste

DIRECTIONS

1. Pour wine and chicken stock into the **Stack Cooker 3 Qt. Casserole**.
2. Season salmon and place in Colander, place **Stack Cooker Colander** on top of the **Stack Cooker 3 Qt. Casserole**.
3. Microwave on high for 6 minutes or until salmon is light pink and flakes easily apart.



3 Qt. Casserole

Tupperware

Poblano Chicken **CORN CHOWDER**



INGREDIENTS

- 8 oz. (about 4) poblano chilies, seeded and quartered
- 1 large onion, peeled and quartered
- 3 garlic cloves, peeled
- 1 lb. chicken breast, large dice (3–4 cups)
- 12–16 oz. frozen corn
- 1 Tbsp. southwest chipotle seasoning blend*
- 3 cups chicken stock
- ½ cup heavy cream

DIRECTIONS

1. Place poblano chilies, onion and garlic in the **Power Chef System** with blade attachment, cover and pull cord 6–8 times until roughly chopped.
2. Pour chopped vegetables into the **Stack Cooker 3 Qt. Casserole** and microwave for 2-3 minutes.
3. Add remaining ingredients and microwave at 70% power for 10-12 minutes.

*Ask your consultant for this recipe or use Taco Seasoning.



3 Qt. Casserole

Tupperware

PORK CHOPS

with Pigeon Pea Rice



INGREDIENTS

- 4 pork chops, boneless
- 1 tsp. adobo seasoning
- 1 tsp. (1 packet) sazón seasoning

- Pigeon Pea Rice*
- 2 cups quick cooking rice
 - 1 (15 oz.) can pigeon peas, drained
 - 1 cup water
 - 2 Tbsp. tomato sauce
 - 2 Tbsp. sofrito
 - ½ tsp. adobo seasoning
 - ½ tsp. (½ packet) sazón seasoning

DIRECTIONS

1. Sprinkle pork chops with seasonings.
2. Fold each in half and place in **Stack Cooker 1¾ Qt. Casserole**. Place folded edge towards outside of Casserole.
3. Combine Pigeon Pea Rice ingredients in **Stack Cooker 3 Qt. Casserole**. Stir to combine.
4. Place **Stack Cooker 1¾ Qt. Casserole** containing seasoned pork chops above **Stack Cooker 3 Qt. Casserole** containing rice, cover and microwave on high power for 15–20 minutes or until pork chops are cooked through.
5. Let sit for 5 minutes, serve warm.

Multiple Casseroles

Tupperware

Potato & Corn **CHOWDER**



3 Qt. Casserole

Tupperware

INGREDIENTS

- 1 medium onion, peeled and quartered
- 1 celery stalk, quartered
- 1 garlic clove, peeled
- 1 medium potato, peeled and quartered
- 1 tsp. extra virgin olive oil
- 1 tsp. steak & chop seasoning blend*
- 2 cups vegetable stock
- 2 cups frozen corn kernels
- 1 (14 oz.) can cream style corn
- 1 cup half and half

DIRECTIONS

1. Place onion, celery and garlic in the **SuperSonic Chopper Extra** with blade attachment. Cover and pull cord several times to chop. Transfer to **Stack Cooker 3 Qt. Casserole**.
2. Place potato in **SuperSonic Chopper Extra** with blade attachment. Cover and pull cord several times to chop.
3. Add potato to onion mixture in **Stack Cooker 3 Qt. Casserole** along with oil and seasoning blend. Stir to combine thoroughly. Cover and microwave on high power for 2 minutes.
4. Uncover container and stir in vegetable stock and corn. Cover and microwave on high power for 12 minutes. Uncover, stir in half and half, replace cover and microwave for 2 minutes more or until just heated through.

*Ask your consultant for this recipe

POTATO & ONION

Gratin

INGREDIENTS

- | | |
|---|---|
| 1 (30 oz.) pkg. frozen diced hash brown potatoes | 4 slices cooked bacon, crumbled |
| 2 medium onions | ½ cup shredded Swiss cheese |
| 1 (8 oz.) pkg. cream cheese, cubed (soften in the microwave for 15 seconds) | 1 cup seasoned croutons, finely crushed |
| 2 Tbsp. flour | 2 Tbsp. fresh snipped parsley |
| 1 tsp dried thyme leaves | |
| 1 cup chicken broth | |
| ½ cup milk | |

DIRECTIONS

1. Add hash browns to the **Stack Cooker 3 Qt. Casserole**.
2. In a small bowl combine cream cheese flour, thyme, chicken broth and milk; pour over hash browns; sprinkle with bacon.
3. Cover and microwave on high for 12-14 minutes.
4. Uncover and top with cheese, microwave for 1 minute for cheese to melt; sprinkle with croutons.



3 Qt. Casserole

Tupperware

PUMPKIN

Latte



INGREDIENTS

- ¾ cup pumpkin puree
- 4 cups reduced fat (2%) milk
- 3 Tbsp. instant coffee
- ¼ cup granulated sugar
- 1 cup heavy cream

DIRECTIONS

1. Whisk together pumpkin puree, milk, sugar and instant coffee in **Stack Cooker 3 Qt. Casserole**. Cover and microwave on high for 5
2. Add 1 cup heavy cream to the **Supersonic Chopper Extra** with the paddle whisk attachment. Cover and pull cord until stiff peaks form.
3. Whisk whipped cream into hot milk mixture and ladle warm into cups.



3 Qt. Casserole

Tupperware

PUMPKIN

Rice Krispy Treats

INGREDIENTS

- 6 cups rice krispies cereal
- 3 Tbsp salted butter
- 1 (10 oz) pkg. mini marshmallows
- Orange gel food coloring
- 3 pretzel rods, end portions broken off into 2-inch pieces (6 pieces)
- 6 mini green airheads or green fondant or green gel icing
- Non-stick cooking spray

DIRECTIONS

1. Melt butter in the **Stack Cooker 3 Qt. Casserole**.
2. Add marshmallows and stir and as they begin to melt start adding in the gel food coloring until desired color is achieved. Stir constantly until marshmallows have melted.
3. Add rice krispies, stir until cereal is coated. Let cool.
4. Butter hands and shape rice krispies into balls approximately the size of a baseball.
5. Insert one pretzel in the top center, place on Silicone **Baking Sheet with Rim**.
6. Cut a leaf shape from the airhead candy or shape fondant in leaf shape and place on each side of the pretzel.



3 Qt. Casserole

Tupperware

Pumpkin Spice CAKE

INGREDIENTS

- Spice cake mix
- 1 (15 oz.) can pumpkin puree
- 2 eggs
- ¼ cup applesauce
- ¼ cup caramel sauce
- ½ tsp. cinnamon
- Cream cheese frosting

DIRECTIONS

1. In a **Thatsa Bowl** whisk together cake mix, pumpkin puree, eggs, applesauce, caramel sauce and cinnamon.
2. Pour cake batter in **Stack Cooker 3 Qt. Casserole with Cone**.
3. Microwave on high for 8-10 minutes on high.
4. Let stand for 5 minutes and then invert and cool completely.
5. Frost with cream cheese frosting. (You can microwave frosting for 15 seconds and drizzle on)



3 Qt. Casserole

Tupperware

PUPPY CHOW

Deluxe

INGREDIENTS

- 8 cup rice cereal squares (Chex)
- 1½ cup chocolate chips or Melts
- ½ cup peanut butter, creamy*
- 1 cup powdered sugar
- 1 cup brownie mix

Reese's Pieces and candy corn, optional

DIRECTIONS

1. Place Chex cereal in a large **Thatsa Bowl**, put your powdered sugar in 2nd **Thatsa Bowl** and your brownie mix in a 3rd **Thatsa Bowl**.
2. Put chocolate chips/melts and peanut butter in **Stack Cooker 1¾ Qt. Casserole**, microwave for 30-50 seconds and stir until smooth.
3. Pour over Chex cereal and gently fold until coated in chocolatey goodness.
4. Put half of the coated cereal in **Thatsa Bowl** with the powdered sugar and then other half in your **Thatsa Bowl** with the brownie mix.
5. Seal each **Thatsa Bowl** and shake until covered.
6. Dump on a Silicone Baking Sheet with Rim .
7. Top with Reese's Pieces and Candy Corn and let cool. Store in a Tupperware container

NOTE: For peanut allergies, omit peanut butter and use MELTS for your chocolate, these will melt down more easily than chocolate chips, and increase the amount to 2 cups.



1¾ Qt. Casserole

Tupperware

Purple Cow CAKE



INGREDIENTS

- 1 (12 oz.) can Grape soda
- 1 (15.25 oz.) box French Vanilla Cake Mix, optional

DIRECTIONS

1. In the **Mix N Stor Pitcher**, mix the soda and cake mix together.
2. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 minutes.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.



3 Qt. Casserole

Tupperware

Queso BEER DIP

INGREDIENTS

- 1 (16 oz.) pkg. Velveeta cheese, cubed
- 1 (10 oz.) can diced tomatoes and green chilies, undrained
- $\frac{1}{4}$ cup amber beer

DIRECTIONS

1. Place cubed cheese in the **Stack Cooker 1 $\frac{3}{4}$ qt. Casserole**. Add can of diced tomatoes, with liquid and cover.
2. Microwave for 3 minutes. At the end of cooking time, uncover and stir until well combined.
3. Add beer, cover and microwave for an additional 2 minutes.
4. At the end of cooking time, mix well and serve.



1 $\frac{3}{4}$ Qt. Casserole

Tupperware

Quinoa & Black Bean ZUCCHINI BOATS

INGREDIENTS

- 1 (15 oz.) can black beans, drained & rinsed
- 1 small onion, chopped
- 1 (8 oz.) can roasted tomato sauce
- 1 cup frozen corn
- 2 tsp. dried oregano
- 1 tsp. cumin
- ½ cup quinoa
- 1 cup water
- 1 tsp. coarse kosher salt
- 2 large zucchinis
- 1 avocado, diced for serving

DIRECTIONS

1. Combine beans, onion, tomato sauce, corn, oregano and cumin in the **Stack Cooker 3 Qt. Casserole**.
2. Combine quinoa, water and salt in **Stack Cooker 1½ Qt. Casserole**.
3. Stack Casseroles, cover and microwave on high power for 20 minutes.
4. Half zucchinis lengthwise and remove seeds with a spoon.
5. Remove **Stack Cooker** from microwave and stir quinoa into black bean mixture. Place zucchini boats in **Stack Cooker 3 Qt. Casserole** and in the inverted **Stack Cooker ¾ Qt. Casserole** Cover.
6. Spoon quinoa mixture over each zucchini boat. Stack Casseroles again and microwave on high power 5–8 minutes longer, depending on desired doneness of zucchini. Serve topped with diced avocado.



Tupperware

Raspberry & White Chocolate CAKE



3 Qt. Casserole

Tupperware®

INGREDIENTS

- 1 pkg French white cake mix
- 1 (3.3 oz.) pkg. white chocolate instant pudding
- ½ cup sour cream
- 3 eggs
- ½ cup water
- ½ cup vegetable oil
- 1 cup white chocolate chips
- ¾ cup raspberry pie filling or Jam

Frosting

- 8 oz. cream cheese
- ¼ cup butter
- ¾ cups powdered sugar
- 2 tsp. vanilla extract

DIRECTIONS

1. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick spray.
2. In a large mixing bowl, combine cake mix, dry pudding mix, sour cream, eggs, water and oil. Mix until well combine, stir in white chocolate chips .
3. Fill **Stack Cooker 3 Qt. Casserole** with ⅓ of the batter. Spoon ½ of the raspberry filling in separated spoonfuls over the batter. Use a knife to swirl the filling through the cake, Pour another ⅓ of the batter in and spoon in remaining pie filling, repeating the swirling process above. Top with remaining batter.
4. Microwave (uncovered) at 70% for 15 minutes. (or on high for 8-10 minutes) Remove from microwave. The cake will pull away from the sides. You can test with a toothpick. Allow cake to cool, place a plate on top of the cake and invert. Allow the cake to drop onto the plate.
5. In a bowl cream together cream cheese and butter, then add vanilla and powdered sugar, beat on medium speed until well combined, frost the cake as desired.

Red Velvet CAKE

INGREDIENTS

- 1 (15.25 oz.) Red Velvet Cake Mix
- 1 cup sour cream
- ½ cup water
- ¼ cup oil (or substitute ¼ cup applesauce)
- Cream cheese frosting

DIRECTIONS

1. In a **Thatsa Bowl** whisk together cake mix, sour cream, water and oil.
2. Pour cake batter in **Stack Cooker 3 Qt. Casserole with Cone**.
3. Microwave on high for 8-10 minutes on high.
4. Let stand for 5 minutes and then invert and cool completely.
5. Frost with cream cheese frosting. (You can microwave frosting for 15 seconds and drizzle on)
6. Use the cake crumbs to decorate by sprinkling them over the icing.



3 Qt. Casserole

Tupperware

Refrigerator **BREAD & BUTTER PICKLES**

INGREDIENTS

- 1 cup water
- ½ cup white vinegar
- 1 cup sugar
- 1 tsp salt
- ½ tsp mustard seed
- ½ celery seeds
- ¼ tsp turmeric
- 1 large cucumber
- 1 medium onion

DIRECTIONS

1. In the **Stack Cooker 1½ Qt. Casserole**, combine water, vinegar, sugar, salt, mustard seed and turmeric. Cover and microwave on high power 2–4 minutes, stirring halfway through, until sugar and salt are dissolved. Set aside to cool.
2. Set **Mandoline** round knob to #4, triangular knob to “lock” and select the straight v shaped blade insert. Attach cucumber to food guider, place at the top of the **Mandoline** and push down to slice. Set aside.
3. Adjust **Mandoline** round knob to #2. Using food guider, push down to slice onion. Cut onion rings in half with a knife.
4. Place cucumbers and onions in base of **Pick A Deli Container** and top with fresh dill.
5. Pour cooled vinegar mixture over cucumbers and onions.
6. Let mixture sit overnight and enjoy. Store in refrigerator up to 2 weeks.



1½ Qt. Casserole

Tupperware

Refrigerator DILL PICKLES

INGREDIENTS

- 2 cups water
- ½ cup white vinegar
- 1 Tbsp. sugar
- 1 Tbsp. coarse kosher salt
- 2 cucumbers, halved
- 1 small onion, peeled
- ½ cup fresh dill
- 1 garlic clove, optional

DIRECTIONS

1. In the **Stack Cooker 1½ Qt. Casserole**, combine water, vinegar, sugar and salt. Cover and microwave on high power 2–4 minutes, stirring halfway through, until sugar and salt are dissolved. Set aside to cool.
2. Set **Mandoline** round knob to #4, triangular knob to “lock” and select the straight v shaped blade insert. Attach cucumber to food guider, place at the top of the **Mandoline** and push down to slice. Set aside.
3. Adjust **Mandoline** round knob to #2. Using food guider, push down to slice onion. Cut onion rings in half with a knife.
4. Place cucumbers and onions in base of **Pick A Deli Container** and top with fresh dill and garlic.
5. Pour cooled vinegar mixture over cucumbers and onions.
6. Let mixture sit overnight and enjoy. Store in refrigerator up to 2 weeks.



1½ Qt. Casserole

Tupperware

RICE PUDDING

with Raisins

INGREDIENTS

- 2 cups milk
- 1 (3 oz) pkg. vanilla pudding, cook and serve
- 2 cups cooked rice
- ½ cup raisins
- ½ tsp ground cinnamon

DIRECTIONS

1. Combine all ingredients in the **Stack Cooker 3 Qt. Casserole**; stir.
2. Microwave on high power for 5-6 minutes.
3. Allow to set for 30 minutes.



3 Qt. Casserole

Tupperware

Root Vegetable **WHITE CHILI**



3 Qt. Casserole

Tupperware

INGREDIENTS

- 4 medium carrots, peeled
- 1 large russet potato, peeled
- 4 medium parsnips, peeled
- 2 cups cauliflower florets
- 5 garlic cloves, peeled
- 3 cups chicken or vegetable stock
- 1 (4 oz.) can green chilies
- 1 Tbsp. dried oregano
- 1 Tbsp. ground cumin
- 1 tsp. kosher salt
- 3 Tbsp. instant masa
- 6 Tbsp. salted butter

Garnish

- Fresh cilantro, lime wedges,
- minced jalapeño

DIRECTIONS

1. Roughly chop carrots and potato, transfer to the **Supersonic Chopper Extra** with blade attachment. Cover and pull cord until finely chopped. Transfer ingredients to the **Stack Cooker 3 Qt. Casserole**. Repeat steps with parsnips, cauliflower and garlic.
2. Stir in stock, green chilies, oregano, cumin, salt, masa and butter.
3. Cover and microwave on high power 22 minutes or until vegetables are tender.
4. Remove **Stack Cooker 3 Qt. Casserole** from microwave, uncover, and stir chili. Serve warm with fresh cilantro, lime wedges and minced jalapeño.

Salsa CHICKEN

INGREDIENTS

- 1 (12-oz) pkg. fresh cranberries, washed and drained
- 2 shallots, peeled and chopped
- $\frac{1}{3}$ cup sugar*
- $\frac{1}{2}$ tsp dry mustard
- $\frac{1}{2}$ tsp curry powder
- $\frac{3}{4}$ cup Port wine (or apple or cranberry juice)
- $\frac{1}{3}$ cup crystallized ginger, finely chopped

DIRECTIONS

1. Season chicken breast with taco seasoning and place in the **Stack Cooker 3 Qt. Casserole**.
2. Pour salsa over chicken, cover and microwave for 10-12 minutes or until chicken is no longer pink.
3. Uncover and sprinkle with shredded cheese, re-cover and allow cheese to melt for 5 minutes.



3 Qt. Casserole

Tupperware

Savory **CRANBERRY RELISH**

INGREDIENTS

- 1 (12-oz) pkg. fresh cranberries, washed and drained
- 2 shallots, peeled and chopped
- $\frac{1}{3}$ cup sugar*
- $\frac{1}{2}$ tsp dry mustard
- $\frac{1}{2}$ tsp curry powder
- $\frac{3}{4}$ cup Port wine (or apple or cranberry juice)
- $\frac{1}{3}$ cup crystallized ginger, finely chopped

DIRECTIONS

1. Combine all ingredients except ginger in **Stack Cooker 3 Qt. Casserole**. Stir to combine.
2. Cover and microwave on HIGH power for 10 minutes, or until berries have popped.
3. Remove from microwave, uncover and stir in ginger.
4. Allow to cool to room temperature then transfer to a smaller container, seal and refrigerate for up to 3 days. (Mixture will thicken as it cools).

**Use $\frac{1}{2}$ cup sugar if you prefer more sweetness*



3 Qt. Casserole

Tupperware

SHRIMP

Creole



INGREDIENTS

- | | |
|---|---|
| 1 Tbsp. olive or vegetable oil | 1 tsp. dried thyme |
| 1 medium onion, chopped | 1 tsp. sugar |
| 2 ribs celery, chopped | ½ tsp. dried basil |
| 1 medium green bell pepper,
seeded and chopped | ½ tsp. salt |
| 1 garlic clove, minced | ¼ tsp. black pepper |
| | 3 drops hot pepper sauce |
| 1 (16 oz.) can stewed tomatoes | 2 lbs. uncooked medium shrimp,
peeled and deveined |
| 1 (8 oz.) can tomato sauce | Hot cooked rice |
| ¼ cup chicken broth | |

DIRECTIONS

1. In the **Stack Cooker 3 Qt. Casserole**, combine first 5 ingredients. Cover and microwave on high 5-7 minutes until vegetables are softened.
2. Add tomatoes, tomato sauce, chicken broth, thyme, sugar, basil, salt, pepper and hot sauce. Cover and microwave on high for 5-8 minutes until mixture is just boiling.
3. Stir in shrimp; cook, uncovered, on 50% power for 2-4 minutes until shrimp turn pink.
4. Serve over hot cooked rice.



3 Qt. Casserole

Tupperware

SHRIMP, GRITS & GREEN BEANS

with *Cajun Butter*



3 Qt. Casserole

Tupperware

INGREDIENTS

¾ cups quick cook grits
2 cups chicken stock
1 cup shredded white Cheddar
¼ tsp. coarse kosher salt
16 large fresh shrimp, peeled and deveined
Salt and pepper, to taste
3 cups tightly packed spinach or Swiss chard leaves
1 cup frozen lima or butter beans

Cajun Butter
3 Tbsp. unsalted butter, softened
½ tsp. Cajun seasoning
1 tsp. fresh thyme leaves

DIRECTIONS

1. In the **Stack Cooker 3 Qt. Casserole**, stir together grits, chicken stock, Cheddar and salt. Microwave on high power 5 minutes. Remove from microwave.
2. Season shrimp with salt and pepper and arrange on half of the Colander.
3. Arrange greens and lima beans on other half, sprinkle with salt. Place **Stack Cooker Colander** over grits.
4. Microwave on high power 5 minutes. Remove from microwave; let stand 3 minutes.
5. Meanwhile, make the Cajun butter. In the **Supersonic Chopper Extra**, with the paddle attachment, combine butter, Cajun seasoning and thyme until well combined.
6. Remove shrimp from **Stack Cooker**, toss in butter. Stir grits; add additional stock, thinning to desired consistency. Serve shrimp over grits with greens and beans.

SHRIMP

Scampi



INGREDIENTS

⅓ cup butter
2 cloves garlic, minced
⅛ tsp. crushed red pepper flakes,
or to taste
⅓ cup dry white wine or chicken
broth
½ tsp. salt
Freshly ground black pepper
1½ lb. large or extra-large shrimp,
shelled

¼ cup parsley, chopped
Freshly squeezed juice of half
a lemon

DIRECTIONS

1. In the **Stack Cooker 3 Qt. Casserole**, butter, garlic, red pepper flakes and white wine. Microwave on high power 2-3 minutes. Remove from microwave.
2. Season shrimp with salt and pepper and to butter sauce.
3. Microwave on high power 2-3 minutes. Remove from microwave; let stand 3 minutes.
4. Stir in parsley and lemon juice.



3 Qt. Casserole

Tupperware



Sinless DEVILS FOOD CAKE

INGREDIENTS

- 1 (12 oz.) can Diet coke soda
- 1 (15.25 oz.) box Devils food cake mix
- Frosting, your choice or Powdered sugar to dust

DIRECTIONS

1. In the **Mix N Stor Pitcher**, mix the soda and cake mix together.
2. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 minutes.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.



3 Qt. Casserole

Tupperware



Smothered **PORK CHOP**

INGREDIENTS

- 4-5 pork chops
- Salt and pepper, to taste
- ½ cup onions, sliced
- 1 (6 oz.) cans mushroom pieces, drained
- 1 (10½ oz.) can cream of mushroom soup
- ½ cup milk
- ½ cup sour cream
- 1 tsp. parsley

DIRECTIONS

1. In the **Stack Cooker 3 Qt. Casserole**, place pork chops, season with salt and pepper to taste, top with onions and mushrooms.
2. In a small bowl, mix cream of mushroom soup and milk, pour over pork chops.
3. Place the cover on the 3 Qt. cooker. Microwave on 70% power for 10-12 minutes.
4. Remove from microwave, stir in sour cream and sprinkle parsley on top.



3 Qt. Casserole

Tupperware®

Southern Praline **PECAN CAKE**



INGREDIENTS

- 1 cup chopped pecans
- 1 (18 oz.) pkg. butter pecan cake mix
- 1 (16 oz.) container coconut pecan frosting
- 4 eggs
- $\frac{3}{4}$ cup vegetable oil
- 1 cup water

DIRECTIONS

1. Spray the **Stack Cooker 3 Qt. Casserole and Cone** with cooking spray; sprinkle half the pecans in 3 Qt. Casserole.
2. In a medium bowl, mix cake mix, half of the frosting, eggs, oil and water. Pour the batter over pecans.
3. Sprinkle remaining pecans over batter, stirring lightly.
3. Microwave on Place the cover on the 3 Qt. cooker. Cook on 70% power for 10-12 minutes or on high for 7-9 minutes.
4. Allow to cool before inverting on to serving plate. Use remaining frosting to frost top.



3 Qt. Casserole

Tupperware

Southern **SUCCOTASH**



INGREDIENTS

- ½ cup fresh or frozen corn
- 1 cup frozen lima beans
- 5 pieces fresh okra, sliced ¼" thick rounds
- ¼ cup finely diced red onion
- ⅞ tsp. kosher salt
- 2 tbsp. salted butter
- ¼ cup green bell pepper, chopped optional
- ½ cup cherry tomatoes, optional
- ¼ cup cooked bacon

DIRECTIONS

1. In the **Stack Cooker 1½- Qt. Casserole** stir together all ingredients; cover.
2. Microwave on high for 6-8 minutes.
3. Let stand for 5 minutes.



1½ Qt. Casserole

Tupperware

Southwest **CHICKEN & BLACK BEAN CHILI**



INGREDIENTS

- | | |
|---|--|
| 2 medium onions, peeled and quartered | 2 cups cooked chicken, cubed |
| 2 garlic cloves, peeled | 1 (15 oz.) can black beans, rinsed and drained |
| 1 red bell pepper, cored, seeded and quartered | 1 Tbsp. southwest chipotle seasoning blend* |
| 1 yellow bell pepper, cored, seeded and quartered | 2 Tbsp. cilantro |
| 2 Tbsp. extra virgin olive oil | |
| 1 (28 oz.) can whole tomatoes | |
| 1 tsp. coarse kosher salt | |

DIRECTIONS

1. Place onion, garlic and peppers in the **Supersonic Chopper Extra**, with blade attachment, cover and pull cord until roughly chopped.
2. Transfer onion mixture to the **Stack Cooker 3 Qt. Casserole** along with oil, stirring well to combine. Cover and microwave on high power 3 minutes.
3. Place tomatoes in the **Supersonic Chopper Extra**, with blade attachment, cover and pull cord to process until chopped.
4. Stir tomatoes, salt, chicken, black beans and seasoning blend into onion mixture in **Stack Cooker 3 Qt. Casserole**. Cover and microwave on high power 10–12 minutes.
5. Garnish with cilantro.

*Ask your consultant for this recipe or use Taco seasoning.



3 Qt. Casserole

Tupperware

Southwest **CHICKEN CHILI**



3 Qt. Casserole

Tupperware

INGREDIENTS

- 2 medium yellow onions, peeled and quartered
- 2 garlic cloves, peeled
- 1 red bell pepper, seeded and quartered
- 1 yellow bell pepper, seeded and quartered
- 2 Tbsp. extra virgin olive oil
- 2 boneless, skinless chicken breasts, cubed
- ¼ tsp. red pepper flakes
- 1 tsp. coarse kosher salt
- ½ tsp. black pepper
- 1 (28 oz.) can whole tomatoes, roughly chopped
- 1 (15.5 oz.) can great northern beans, drained and rinsed
- 2 Tbsp. southwest chipotle seasoning blend*
- 2 Tbsp. cilantro, chopped

DIRECTIONS

1. Place onions, garlic and peppers in **Supersonic Chopper Extra**, with blade attachment, cover and pull cord until roughly chopped.
2. Place vegetables in **Stack Cooker 3 Qt. Casserole** and stir in olive oil.
3. Place chicken in **Stack Cooker Colander**, stack on Casserole and cover.
4. Microwave on high 8 minutes or until chicken is no longer pink.
5. Add chicken to onion and pepper mixture, add remaining ingredients.
6. Cover and microwave on high for 8 minutes.

*Ask your consultant for this recipe or use Taco seasoning.

Spaghetti Pie



3 Qt. Casserole

Tupperware®

INGREDIENTS

- 1 lb. ground beef
- ¼ cup onion, chopped
- 1 clove of garlic, minced
- 2 Tbsp. olive oil
- 2 eggs, well beaten
- ½ cup parmesan cheese, shredded
- 6 oz. spaghetti, cooked
- 1 cup pasta sauce
- ½ tsp. Italian seasoning
- 1 cup ricotta cheese or cottage cheese
- ¾ cup mozzarella cheese, shredded

DIRECTIONS

1. Place **Stack Cooker Colander** in the **Stack Cooker 3 Qt. Casserole** and add ground beef, onion and garlic; microwave on high for 5-7 minutes or until no longer pink. Drain meat and set aside. Clean out **Stack Cooker 3 Qt. Casserole** .
2. In the **Stack Cooker 3 Qt. Casserole** whisk together eggs, olive oil and parmesan cheese. Add spaghetti and toss to coat. Press down so that some of the spaghetti comes up the sides of the **Stack Cooker 3 Qt. Casserole** like a crust.
3. Top spaghetti with ricotta cheese.
3. Mix pasta sauce with meat mixture and Italian seasoning, spoon ricotta cheese. Top with mozzarella cheese.
5. Cover and microwave on high for 5-7 minutes.

Spaghetti SAUCE

INGREDIENTS

- 1 lb. raw ground beef
- 1 lb. raw Italian sausage
- 1 medium yellow onions, peeled and quartered
- 2 garlic cloves, peeled
- ½ bell pepper, color your choice
- 1 tsp. coarse kosher salt
- ½ tsp. black pepper
- 1 (28 oz.) can crushed tomatoes
- 2 Tbsp. tomato paste
- 1 Tbsp. Italian Seasoning Blend

DIRECTIONS

1. Place onions, garlic and peppers in base of **Supersonic Chopper Extra** with blade attachment. Cover and pull to roughly chop.
2. Break up raw meats and put into the **Stack Cooker Colander**; add vegetables and season with salt and pepper.
3. Place **Stack Cooker Colander** in **Stack Cooker 3 Qt. Casserole**, cover.
4. Microwave on high for 10-12 minutes, stirring halfway through.
5. Remove **Stack Cooker Colander** and drain liquid in the **Stack Cooker 3 Qt. Casserole**, wipe clean, add meat, vegetables, crushed tomatoes, tomato pastes and Italian seasonings to the in **Stack Cooker 3 Qt. Casserole**. Stir.
7. Microwave on high for 4 5 minutes.



3 Qt. Casserole

Tupperware

Spanish RICE



INGREDIENTS

- 1 lb. ground beef
- ½ tsp garlic salt
- 1 Tbsp. cumin
- 1 small round onion
- 2 stalks celery
- ½ green bell pepper
- 1 cup of rice
- 1 (8 oz.) can tomato sauce
- ¾ cup water

DIRECTIONS

1. Crumble ground beef in **Stack Cooker 3 Qt. Casserole**, covered for 3 minutes in microwave on high.
2. Season ground beef with garlic salt and cumin.
3. Place onion, celery and bell pepper in the base of the **Supersonic Chopper Extra** with the blade attachment, cover and pull cord until chopped, pour over ground beef.
4. Rinse rice until clear, pour over ground beef.
5. Stir to mix all ingredients, cover and microwave for 30 minutes.
6. Stir and cook for an additional 3-5 minutes if needed.



3 Qt. Casserole

Tupperware

Spiced Apple **TURNOVERS**

INGREDIENTS

2 large Granny Smith apples,
peeled, cored and diced
¼ cup melted butter, divided
½ tsp. cornstarch
¼ cup granulated sugar, divided
1 Tbsp. freshly squeezed lemon
juice
1 tsp. ground cinnamon
¼ tsp. salt

6 (6" or medium) empanada
dough discs

DIRECTIONS

1. In the **Stack Cooker 1 ¾ Qt. Casserole**, stir together apples and 2 Tbsp. of melted butter until apples are well coated.
2. In a bowl, whisk together cornstarch, 2 Tbsp. of the sugar, lemon juice, cinnamon and salt. Sprinkle over apples; stir until coated.
3. Cover and microwave on high power 3 minutes. Remove from microwave and stir; let stand 10 minutes.
4. Preheat oven to 400° F/205° C. Line a baking sheet with **Silicone Baking Sheet with Rim**.
5. In the **Empanada Turnover Maker**, place 1 disc of dough. Spoon 2 Tbsp. of apple filling into one half of the dough. Close Turnover Maker and gently press; removing excess dough. Place on baking sheet. Repeat with remaining dough discs.
6. Brush turnovers with remaining melted butter and sprinkle remaining sugar over each buttered turnover.
7. Place sheet pan in oven. Bake 12-14 minutes or until golden brown. Remove from oven, let stand 5 minutes before serving. Serve warm or at room temperature.



1 ¾ Qt. Casserole

Tupperware®

Spiced Cocktail **SMOKED SAUSAGES**

INGREDIENTS

- 1 (12 oz.) jar chili sauce
- 1 cup grape jelly
- 2 (1 lb.) packages mini smoked sausages

DIRECTIONS

1. In the **Stack Cooker 1½ Qt. Casserole**, stir together chili sauce and grape jelly; add smoked sausages.
2. Microwave on high for 3-5 minutes.



1½ Qt. Casserole

Tupperware

Spicy VEGETABLE SOUP



INGREDIENTS

- 4 cups chicken or vegetable broth
- 4 oz. angel hair pasta
- 4 button mushrooms, thinly sliced
- 1 zucchini, halved and thinly sliced
- 1 red bell pepper, diced
- ½ tsp. crushed red pepper
- ¼ tsp. coarse kosher salt
- ⅛ tsp. cracked black pepper

DIRECTIONS

1. Add broth and pasta to the **Stack Cooker 3 Qt. Casserole** and stir.
2. Cover and microwave on high power 6 minutes.
3. Remove from microwave, stir in mushrooms, zucchini, pepper, crushed red pepper, salt and pepper.
4. Cover and microwave on high power for 3 minutes or until vegetables are tender.
5. Season with salt and pepper to taste. Serve warm.



3 Qt. Casserole

Tupperware

Spinach Artichoke DIP



INGREDIENTS

- 1 cup spinach, packed
- ½ cup artichoke hearts, drained
- 4 oz. cream cheese, softened
- ¼ cup sour cream
- ¼ cup mayonnaise
- 1 cup parmesan cheese, shredded
- ¼ tsp. coarse kosher salt
- ⅛ tsp. garlic powder

Crackers and vegetables for dipping

DIRECTIONS

1. Place spinach and artichoke hearts in the **Supersonic Chopper Extra**, with blade attachment. Cover and pull cord until finely chopped.
2. Remove the blade and stir in remaining ingredients with a spatula.
3. Pour mixture into inverted **Stack Cooker ¾ Qt. Casserole** Cover.
4. Microwave on high power for 2 minutes.
5. Stir and serve warm with crackers and vegetables.



¾ Qt. Casserole

Tupperware



Spinach **LASAGNA**

INGREDIENTS

- 1 (15 ½ oz.) jar of spaghetti sauce
- 1 tsp. Italian seasoning
- ½ cup water
- 1 cup ricotta cheese, part skim
- 2 cups 2% mozzarella cheese, reserve ½ cup for top
- 1 cup parmesan cheese, divided
- 1 (10 oz.) pkg. frozen chopped spinach, thawed and well drained
- 1 egg
- 1 (9 oz.) pkg. no boil lasagna noodles

DIRECTIONS

1. Combine spaghetti sauce, Italian seasoning and water in a medium bowl.
2. Combine 1 cup ricotta, 1 ½ cups mozzarella cheese, spinach, and egg in a separate bowl.
3. Pour ½ cup of sauce on the bottom of the **Stack Cooker 3 Qt. Casserole**.
4. Place 2 noodles side by side, overlapping slightly over sauce. Top with ¾ cup of cheese mixture. Layer the remaining noodles, cheese mixture and sauce, in that order, sprinkle with ½ cup reserved mozzarella cheese and parmesan cheese.
5. Cover container and microwave covered on high power for 10 minutes. Let stand 5-10 minutes before serving.
6. If reheating from frozen cook at 50% power for 10-12 minutes or you can defrost and reheat at 50-70% power for 5-8 minutes. Always remove seal and place cover on top.



3 Qt. Casserole

Tupperware

Split Pea & Ham SOUP



INGREDIENTS

- 1 (16 oz.) pkg. green split peas
- 1 onion, diced
- 2 medium carrots, pared and diced
- 1 rib celery, diced
- 6 cups water
- 1 tsp. salt
- ½ tsp. black pepper
- 8 oz. cooked smoked ham, chopped

DIRECTIONS

1. Pick over peas then rinse. Place in **Stack Cooker 3 Qt. Casserole** with onion, carrots, celery, water, salt and pepper.
2. Cover and cook on High 20-25 minutes until peas are quite soft.
3. Add ham; stir and microwave for 2 more minutes, uncovered, until heated through.



3 Qt. Casserole

Tupperware®

Stacked Chicken **ENCHILADA CASSEROLE**



INGREDIENTS

- 1½ cups cooked chicken, diced or shredded
- 2 Tbsp. southwest chipotle seasoning blend*
- ½ cup red pepper, chopped
- ½ cup green pepper, chopped
- ½ cup onion, chopped
- 1 can of enchilada sauce
- flour tortillas
- 1 (15 oz.) can black beans, rinsed and drained
- 1 cup shredded cheddar cheese
- Your choice of toppings

DIRECTIONS

1. Season chicken with Chipotle or Taco seasoning.
2. Add onion and peppers into **Stack Cooker Colander**, set inside the **Stack Cooker 3 Qt. Casserole**.
3. Place cover and microwave on High for 5 minutes or until vegetables are tender, drain.
4. In the **Stack Cooker 3 Qt. Casserole** add ¼ of the enchilada sauce on the bottom, layer 1 flour tortilla, layer of vegetables, layer of chicken, layer of beans, layer of cheese, repeat until you have 4 layers.
5. Cover and microwave on 70 % for 7-10 minutes. Let stand a few minutes before serving.



3 Qt. Casserole

Tupperware

*Ask your consultant or use Taco Seasoning



Steamed **GREEN BEANS**

INGREDIENTS

- 1 lb. green beans
- ½ cup water
- Salt and pepper, to taste
- 1 Tbsp. butter

DIRECTIONS

1. Pour water into the **Stack Cooker 3 Qt. Casserole**.
2. Place green beans, seasoned with salt and pepper in **Stack Cooker Colander**, place on top of the **Stack Cooker 3 Qt. Casserole**, cover.
3. Microwave on high for 4-6 minutes.
4. Toss with butter.



3 Qt. Casserole

Tupperware

Strawberry CHANTILLY CAKE

INGREDIENTS

- | | |
|---------------------------------------|---------------------------------------|
| 1 lb. strawberries, tops removed | $\frac{3}{4}$ tsp. cornstarch |
| $\frac{1}{4}$ cup granulated sugar | $1\frac{1}{2}$ cups all purpose flour |
| $\frac{1}{8}$ tsp. course kosher salt | |
| $\frac{3}{4}$ cup salted butter | <i>Whipped Cream</i> |
| $1\frac{1}{2}$ cups granulated sugar | 1 tsp. unflavored powdered gelatin |
| 3 small eggs | 2 tbsp. cold water |
| $\frac{3}{4}$ cup heavy cream | 2 cups heavy whipping cream |
| 6 Tbsp. plain yogurt | $\frac{1}{2}$ cup powdered sugar |
| 2 Tbsp. vanilla extract | 2 tsp. vanilla extract |
| $\frac{3}{4}$ tsp. baking soda | |

DIRECTIONS

1. Place strawberries, sugar and salt in the **Supersonic Chopper Extra**, with blade attachment, cover and pull cord until chopped.
2. Grease and flour the **Stack Cooker 1 $\frac{1}{4}$ and 3 Qt. Casseroles**.
3. Melt butter in the 2 cup Micro Pitcher, microwave for 25 seconds.
4. Pour butter in the **Supersonic Chopper Extra** with paddle attachment, add $1\frac{1}{2}$ cups sugar, cover and pull cord until mixed, add eggs, cream, yogurt, vanilla, baking soda and cornstarch, cover and pull cord until combined, remove cover and add flour, replace cover and pull to combine.
5. Divide cake mixture between the **Stack Cooker 1 $\frac{1}{4}$ and the 3 Qt. Casseroles**. Stack Casseroles and microwave on high for 11 minutes.
6. In a small bowl, mix gelatin and water; set aside. In the **Supersonic Chopper Extra** with paddle attachment, add cream, powdered sugar, and vanilla, cover and pull cord until cream reaches the soft peak stage. Add gelatin, continue whipping cream until stiff peaks form (should be the consistency of frosting). Refrigerate until ready to use.
7. When cake has cooled, place one layer on cake plate, top with chopped strawberries, top with a layer $\frac{1}{2}$ of the whipped cream, place 2nd cake layer, and frost with the remaining whipped cream. Decorate with fresh strawberry slices if desired.



Multiple Casseroles

Tupperware

Strawberry **CRUMBLE**



INGREDIENTS

- 1 (21 oz.) can strawberry pie filling
- 1 (9 oz.) pkg. yellow cake mix
- $\frac{1}{4}$ cup butter, melted
- $\frac{3}{4}$ tsp. ground cinnamon

DIRECTIONS

1. Spread pie filling in the inverted **Stack Cooker $\frac{3}{4}$ Qt. Casserole**.
2. Sprinkle cake mix over top of pie filling.
3. Drizzle butter over cake mix.
4. Sprinkle cinnamon over cake mix.
5. Microwave on high for 8-10 minutes.



$\frac{3}{4}$ Qt. Casserole

Tupperware

Strawberry **FREEZER JAM**



1½ Qt. Casserole

Tupperware

INGREDIENTS

- 1 lb. strawberries, cleaned and hulled
- ¾ cup water
- 1 (1.75 oz.) package fruit pectin
- 4 cups sugar

DIRECTIONS

1. Place strawberries in the **Supersonic Chopper Extra** with the blade attachment. Cover and pull cord until minced. Switch to the paddle attachment.
2. Combine water and fruit pectin in the **2 cup Micro Pitcher**. Cover and microwave on high for 1 minute.
3. Stir and pour over strawberries. Pour 1 cup of sugar into the strawberry mixture. Cover and process until mixture is combined. Repeat until all sugar is added.
4. Pour into **Freeze-It Containers**. Let cool completely before storing. Freeze until ready to enjoy and thaw beforehand or store in refrigerator.

Strawberry **SODA CAKE**

INGREDIENTS

- 1 (12 oz.) can Cream Soda
- 1 (15.25 oz.) box Strawberry Cake Mix

DIRECTIONS

1. In the **Mix N Stor Pitcher**, mix the soda and cake mix together.
2. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 minutes.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.



3 Qt. Casserole

Tupperware

Strawberry **SHORTCAKE DELIGHT**

INGREDIENTS

- ¼ cup granulated sugar
- 1 (18 oz.) box yellow cake mix
- 3 eggs
- 1 (21 oz.) can strawberry pie filling
- 2 cups fresh strawberries, sliced and mixed with 2 Tbsp sugar.
- 1 cup whipped topping

DIRECTIONS

1. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray; sprinkle with sugar.
2. In a medium **Thatsa Bowl** mix together cake mix, eggs and pie filling; pour into **Stack Cooker 3 Qt. Casserole**.
3. Microwave on high for 8-10 minutes.
5. Allow cake to cool completely, invert onto serving plate.
6. Frost with whipped topping and top with strawberries.



3 Qt. Casserole

Tupperware



Streusel COFFEE CAKE

INGREDIENTS

- 1¼ cup walnuts
- ⅓ cup sugar
- 2 tsp. ground cinnamon
- 1 (16.5 ounce) package yellow cake mix
- 1 cup sour cream
- 1 cup water
- 2 eggs

DIRECTIONS

1. In the **Supersonic Chopper Extra** with blade attachment, add walnuts, sugar, and cinnamon; cover and pull cord to chop well.
2. In a large bowl, beat cake mix, sour cream, water, and eggs until well combined.
3. Spread half the batter in the Stack **Cooker 3 Qt. Casserole with Cone**, sprinkle with half the nut mixture, then repeat layers.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 10-15 minutes.



3 Qt. Casserole

Tupperware

Stuffed MEATLOAF

INGREDIENTS

- 1½ lbs. lean ground beef
- 1 medium onion, chopped fine
- 1 cup soft bread crumbs
- 2 eggs
- ¼ cup milk
- 2 Tbsp. steak sauce
- 1 Tbsp. mustard
- 2 cups prepared mashed potatoes
- ¼ cup ketchup

DIRECTIONS

1. In a bowl, combine first seven ingredients.
2. Pat half the beef mixture into **Stack Cooker 3 Qt. Casserole with Cone** in center.
3. Make an indentation through beef mixture in Casserole.
4. Fill indentation in beef with mashed potatoes, then top with the remaining beef mixture.
5. Microwave on high 10-12 minutes until meat is firm to the touch. Let stand 10 minutes; pour off excess juices.
6. Invert meatloaf onto serving platter; remove Cone. Spoon ketchup on meatloaf.



3 Qt. Casserole

Tupperware

Summer

VEGETABLE STACK



INGREDIENTS

- 2 medium zucchini
- 1 medium yellow squash
- 2 medium russet potatoes
- 3 plum tomatoes
- 2 Tbsp. olive oil
- 3 garlic cloves, minced
- 1 Tbsp. Italian seasoning
- 1 tsp. salt
- 1 cup shredded Italian cheese blend or Parmesan cheese

DIRECTIONS

1. Set **Mandoline** round knob to #2, triangular knob to “lock” and select the straight v-shaped blade insert.
2. Attach zucchini to food guider and push guider down **Mandoline** to create (¼”) slices. Set aside. Repeat with squash, potatoes and tomatoes.
3. In a medium bowl drizzle oil over vegetables then sprinkle Italian seasoning and salt over vegetables.
4. Arrange vegetables in rows in in the **Stack Cooker 3 Qt. Casserole**. Cover and microwave on high for 10-12 minutes or until potatoes are cooked through.
5. Sprinkle with cheese, replace cover until cheese melts.



3 Qt. Casserole

Tupperware

Super Stacked **WINGS** **TWO WAYS**



Multiple Casseroles

Tupperware®

INGREDIENTS

2 Tbsp. maple syrup
2 Tbsp. mustard
2-3 dashes hot sauce
½ tsp. kosher salt, divided
4 tsp. corn starch, divided

3 lbs. chicken wings, divided

3 Tbsp. honey
2 Tbsp. orange juice
1 Tbsp. southwest chipotle
seasoning blend*

DIRECTIONS

1. In the **Stack Cooker 3 Qt. Casserole**, stir together maple syrup, mustard, hot sauce, ¼ tsp. salt and 2 tsp. corn starch.
2. In the **Stack Cooker 1½ Qt. Casserole**, stir together honey, orange juice, Southwest Chipotle Seasoning, remaining salt and remaining corn starch. Stack Casseroles, cover and microwave on high 30 seconds.
3. Remove from microwave. Divide chicken evenly between two Casseroles, stir to coat chicken in sauce.
4. Restack Casseroles on top of each other. Cover and microwave on high for 18 minutes or until wings are cooked through, 160° F . Remove from microwave, let stand 10 minutes before serving; sauce will thicken.

Note: Garnish with thinly sliced green onions, and make an extra serving of sauce for dipping.

* Ask your consultant for this recipe or use Taco seasoning.

Surprise PINATA CAKE

INGREDIENTS

- 1 cup melted salted butter
- 2 cups granulated sugar
- 4 small eggs
- 1 cup heavy cream
- ½ cup plain yogurt
- 2 Tbsp. vanilla extract
- 1 tsp. baking soda
- 1 tsp. corn starch
- 2 cups all purpose flour
- Favorite frosting
- 1 large sugar cookie (from the bakery section)
- Candy and decorations

DIRECTIONS

1. Grease and flour the **Stack Cooker 3 Qt. Casserole and Cone**.
2. Microwave butter in the **1 cup Micro Pitcher** for 25 seconds.
3. Transfer butter to the **Supersonic Chopper Extra** with paddle attachment. Add sugar. Cover and pull cord until well blended. Transfer to medium bowl.
4. Mix in eggs, cream, yogurt, vanilla, baking soda and corn starch. Stir in flour until blended and smooth; batter should be thick.
5. Pour batter in the **Stack Cooker 3 Qt. Casserole**. Microwave on high power for 12 minutes. Remove from microwave; let stand 30 seconds.
6. Remove cake from Stack Cooker by turning cake upside down onto a cutting board. Let it cool completely.
7. Cut cake into 3 layers. Frost the top of each layer, leaving the open hole in the center. Stack layers.
8. Fill center hole with candy. Place sugar cookie over the hole of the top layer. Frost sides and top of cake. Decorate as desired.



Multiple Casseroles

Tupperware

TACO

Al Pastor

INGREDIENTS

3 guajillo peppers, soaked in hot water, cored and deseeded
½ onion, peeled and halved
1 adobo pepper + 1 Tbsp. of adobo sauce
2 garlic cloves, peeled
1 tsp. oregano
1 tsp. cumin
½ tsp. cinnamon
2 tsp. coarse kosher salt

1 Tbsp. white vinegar or lemon juice
1½ lb. pork tenderloin
Tortillas

Suggested toppings: Diced pineapple, chopped onion

DIRECTIONS

1. Combine the first 9 ingredients in the **Supersonic Chopper Extra** with blade attachment. Cover and pull cord until combined.
2. Place pork in the **Season Serve Container**, pour marinade over tenderloin, refrigerate for 2 hours.
3. Place tenderloin in **Stack Cooker 1¾ Qt. Casserole**. Cover and microwave at 70% power for 10–12 minutes or until pork reaches an internal temperature of 145° F/63° C.
4. Thinly slice pork and serve on your choice of tortilla with desired toppings.



3 Qt. Casserole

Tupperware

TACO CASSEROLE



INGREDIENTS

- 1 lb. raw ground beef
- 1 Tbsp. southwest chipotle seasoning blend*
- 2 Tbsp. minced yellow onion
- 1½ cups crushed tortilla chips
- 1½ cups shredded cheddar cheese
- 1 cup fresh salsa
- 1½ cups fresh guacamole
- 1½ cups sour cream
- 1 green onion, thinly sliced
- Crushed tortilla chips for garnish

DIRECTIONS

1. In the **Stack Cooker 1½ Qt. Casserole**, stir together ground beef, chipotle seasoning and onion until well combined. Break apart mixture into small crumbles. Cover and microwave on high power for 4-5 minutes or until beef is cooked through.
2. Remove from microwave, remove cover. Drain fat; break mixture into small crumbles.
3. Top ground beef with crushed tortilla chips. Sprinkle cheddar evenly over tortilla chips. Microwave for 1 minutes to melt cheese.
4. Spoon salsa evenly over cheddar cheese. Spoon and spread guacamole evenly over cheddar. Spoon and spread sour cream evenly over guacamole. Top with green onion and additional crushed tortilla chips, if desired.

* Ask your consultant for this recipe or use Taco Seasoning.



1½ Qt. Casserole

Tupperware

TACO SOUP

INGREDIENTS

- 1 medium onion, peeled and chopped
 - 1 lb. raw ground beef
 - 1 (15.25 oz.) can corn,
 - 1 (15.5 oz.) can black beans
 - 1 (14.5 oz.) can diced tomatoes
 - 1 (15.5oz.can red kidney beans
 - 1 (10 oz.) can diced tomatoes with green chilies
 - 1 envelope ranch seasoning
 - 1–2 Tbsp. southwest chipotle seasoning blend*
- Black olives, cheddar, sour cream for garnish*

DIRECTIONS

1. Place onion and crumbled raw ground beef in **Stack Cooker Colander** and place over **Stack Cooker 1¾ Qt. Casserole**.
2. Cover and microwave on high power 6 minutes or until beef is cooked through.
3. Place cooked beef and onion in base of **Supersonic Chopper Extra** with blade attachment, cover and pull cord to break up ground beef into chunks. Place beef into **Stack Cooker 3 Qt. Casserole**.
4. Add remaining ingredients in **Stack Cooker 3 Qt. Casserole**, including liquid from cans, cover and microwave on high power for 12 minutes, stirring halfway through. If desired, add water to adjust consistency.
5. Serve topped with sliced black olives, shredded cheddar, and/or sour cream, if desired.

* Ask your consultant for this recipe or use Taco Seasoning.



Multiple Casseroles

Tupperware

Three Cheese **MANICOTTI**



INGREDIENTS

- 6 manicotti
- 1½ cups ricotta cheese
- ½ cup mozzarella cheese, shredded
- ½ cup Parmesan cheese, shredded
- 1 egg, beaten
- ½ tsp. coarse kosher salt
- ¼ tsp. black pepper
- ¼ tsp. ground nutmeg
- 1½ cups jarred marinara

DIRECTIONS

1. Cook manicotti in **Microwave Pasta Maker** on high power 10 minutes or until al dente.
2. After draining manicotti, rinse with cold water to cool.
3. In medium bowl combine cheeses, egg, salt, pepper and nutmeg.
4. Assemble **Fusion Master Mincer** with coarse mincer disc and sausage insert and place bowl beneath hopper.
5. Fill hopper with cheese mixture and turn handle until it reaches the sausage insert.
6. Hold manicotti over the insert and continue to turn handle until the manicotti is filled with cheese. Repeat with remaining manicotti.
7. Place filled manicotti in bottom of **Stack Cooker 3 Qt. Casserole**.
8. Cover with marinara sauce and microwave on high power for 5 minutes. Serve warm. Sprinkle with additional cheese, if desired.

3 Qt. Casserole

Tupperware

TILAPIA WITH Coconut Rice and Cayenne Sauce

INGREDIENTS

- 2 tilapia fillets
- salt and pepper to taste
- ½ of a 14 oz. bag frozen broccoli florets
- 1 cup instant white rice
- 1 cup water
- 1 tsp. chicken stock
- 2 tsp. water
- ½ cup low fat plain yogurt
- ¼ tsp. prepared mustard
- ½ tsp. cayenne pepper
- ¼ cup slivered almonds
- ¼ cup toasted coconut

DIRECTIONS

1. Place fillets in the **Stack Cooker ¾ Qt. Casserole** Cover; Add 2 Tbsp. water.
2. Place broccoli florets in the **Stack Cooker Colander** and rinse with water.
3. Place rice and water in the **Stack Cooker 3 Qt. Casserole**. Stack with 3 Qt. Casserole on the bottom, **Stack Cooker Colander** in the center and the **Stack Cooker ¾ Qt. Casserole** on top.
4. Cover with the **Stack Cooker 1¾ Qt. Casserole**, place in the microwave and cook on high for 10 minutes.
5. Place chicken stock, water, yogurt, prepared mustard and cayenne pepper in the **1 Cup Micro Pitcher**, cover and microwave on high for 1 minute. Remove and stir mixture.
6. Add coconut and almonds to the rice and fluff with a fork.



Tupperware

TORTELLINI Chicken Soup



INGREDIENTS

1 cup carrots, diced
½ cup onions, diced
½ cup celery, thinly sliced
1 lb. boneless, skinless chicken
breasts, cut into ½" cubes
1 (46 oz.) can chicken broth
1 cup cheese-filled tortellini,
uncooked
½ tsp. dried thyme leaves
¼ tsp. ground black pepper

1 bay leaf
2 Tbsp. fresh parsley, snipped

DIRECTIONS

1. Place carrots, onion, celery and chicken in the **Stack Cooker 3 Qt. Casserole**, microwave on high for 5-7 minutes or until chicken is no longer pink.
2. Add remaining ingredients except parsley, stir. Microwave on high for 10-12 minutes.
3. Add parsley.



3 Qt. Casserole

Tupperware

TUNA Casserole



3 Qt. Casserole

Tupperware

INGREDIENTS

- | | |
|---|--|
| 4 oz. uncooked elbow macaroni noodles | ½ cup shredded cheddar cheese, divided |
| 1 cup chicken broth | ¼ cup thinly sliced celery |
| 1 (10.7 oz.) can condensed cream of mushroom or celery soup | 2 Tbsp. onion, finely chopped |
| ¼ cup sour cream | 1 Tbsp. fresh parsley, finely chopped |
| 4 Tbsp. milk | ¼ tsp. coarsely ground black pepper |
| 1 can (5 oz.) water-packed tuna, drained and flaked | ¾ cup frozen peas, thawed |
| | ½ cup herb croutons, crushed |

DIRECTIONS

1. Combine noodles and broth in **Stack Cooker 3 Qt. Casserole**. Microwave, covered, on high for 7-9 minutes or until noodles are tender, stirring once.
2. Meanwhile, combine soup, sour cream, milk, tuna, ¼ cup of the cheddar cheese, celery, onion, parsley and black pepper in large mixing bowl; mix well.
3. Add soup mixture and peas to **Stack Cooker 3 Qt. Casserole**; mix well. Microwave, covered, on high for 4-6 minutes or until heated through, stirring once. Top with remaining cheese; cover and let stand 3-5 minutes or until cheese is melted.
4. Top with crushed croutons.



Turkey MEATLOAF

INGREDIENTS

- | | |
|--|--|
| 8 oz. mushrooms, trimmed and very finely chopped | 1 cup panko bread crumbs (see notes for gluten free options) |
| 1 medium onion, peeled and finely chopped | ½ cup milk |
| 2 garlic cloves, peeled and minced | 2 large eggs, lightly beaten |
| 1 Tbsp. oil | 1¼ pound ground turkey (92% lean) |
| 1 tsp. kosher salt | |
| ½ tsp. ground black pepper | |
| 1 Tbsp. Worcestershire sauce | |
| 7 Tbsp. catsup, divided | |

DIRECTIONS

1. In the **Stack Cooker ¾ Qt. Casserole** Cover add mushroom onion and garlic, microwave on high for 1-3 minutes to soften.
2. In a medium **Thatsa Bowl**, mix together all ingredients, except ½ of catsup.
3. In the **Stack Cooker 3 Qt. Casserole with Cone** inserted, add meatloaf mixture, cover and microwave on full power approximately 14 minutes.
4. Top meatloaf with remaining catsup and sprinkle chili powder, cover and return to the microwave for an additional 2-3 minutes.



Multiple Casseroles

Tupperware®

Turtle CAKE



INGREDIENTS

1 (15.25 oz.) box Chocolate Cake Mix *Chocolate ganache*
1 cup roughly chopped pecan pieces, 1½ cup milk chocolate chips
toasted ½ cup heavy cream

Caramel pecan sauce

¾ cup light brown sugar
½ cup heavy cream
¼ cup butter
2 Tbsp. light corn syrup
¼ tsp. salt
1 tsp. pure vanilla extract

DIRECTIONS

1. Mix cake mix as directed on box. Pour cake batter into in the **Stack Cooker 3 Qt. Casserole with Cone**.
2. Microwave on high for 8-10 minutes, until cake pulls from sides and a toothpick in center comes out clean. Allow to cool then invert onto a cake plate.
3. Spread the pecan pieces in a single layer on a sheet pan lined with the **Silicone Baking Sheet with Rim**. Toast in a 350°F oven for 6-8 minutes Set aside to cool.
4. In a heavy bottomed saucepan over medium high heat melt together the brown sugar, heavy cream, butter, corn syrup and salt. Bring to a boil then lower the heat to a simmer. Cook for 2 minutes stirring constantly. Remove from the heat then add the vanilla and toasted pecans. Stir until the pecans are coated. Set aside to cool slightly.
5. In **Stack Cooker ¾ Qt. Casserole** Cover, melt the chocolate chips and heavy cream in 20 second increments stopping to stir each time. Repeat until completely smooth.
6. Drizzle with ⅓ of the chocolate ganache and ⅓ of the caramel pecan sauce. Repeat drizzling the cake on all sides until both of the sauces are used.
7. Store chilled bringing to room temperature for serving.



Multiple Casseroles

Tupperware®

Upside Down **LASAGNA**

INGREDIENTS

- 1 lb. lean ground beef
- 1 lb. lasagna noodles
- 1 (23.5 oz) jar spaghetti sauce
- 1 Tbsp. Italian herb seasoning
- 1 cup parmesan cheese, grated with Grate Master Shredder
- 3 cup mozzarella cheese, grated with Grate Master Shredder
- 2 cups ricotta cheese, divided



DIRECTIONS

1. Place lasagna noodles in the **Microwave Pasta Cooker**, on their side, add water to max fill line and cook for 18 minutes. Let sit for 5 minutes, drain and rinse with cold water. Lay separated noodles in a single layer on wax paper or **Silicone Baking Sheet with Rim**.
2. Add ground beef in **Stack Cooker Colander** and place Colander in the **Stack Cooker 1½-Qt. Casserole**, microwave on high for 5-7 minutes.
3. Drain ground beef and wipe out the **Stack Cooker 1½-Qt. Casserole**, transfer ground beef to the **Stack Cooker 1½-Qt. Casserole**. Add spaghetti sauce and seasoning and mix thoroughly. Set aside
4. Line the **Stack Cooker 3-Qt. Casserole** with 14 lasagna noodles slightly overlapping, in a fan like arrangement. See picture above.
5. Layer in order on the lasagna noodles, 1 cup mozzarella cheese, ½ cup parmesan cheese, ½ of meat mixture, 1 cup of ricotta cheese.
6. Cut remaining noodles in half and lay on top of ricotta cheese.
7. Repeat layers in order, 1 cup mozzarella cheese, ½ cup parmesan cheese, ½ of meat mixture, 1 cup of ricotta cheese, remaining 1 cup of mozzarella.
8. Fold noodles over top of cheese to form “top crust”, cover with ¾ qt. Casserole Cover and microwave for 20 minutes. Let stand for 5 minutes, invert onto plate,



Vegetarian **CRUSTLESS QUICHE**



INGREDIENTS

- 1 zucchini, sliced
- 1 cup bell peppers, sliced
- ½ lb. mushroom, sliced
- ¼ cup butter
- 1 lb. spinach, cook and chop
- 4 eggs, beaten
- ¾ cup shredded cheddar cheese
- ½ cup heavy cream
- 1 Tbsp. vegetable oil
- 1 Tbsp. all purpose flour
- 2 tsp. fresh dill, chopped
- 1 cup mozzarella cheese, shredded
- ½ tsp. paprika

DIRECTIONS

1. In the **Stack Cooker 1½ Qt. Casserole** add zucchini, bell peppers, mushrooms and onion, microwave on high for 4-6 minutes. Add Spinach; set aside.
2. In a bowl whisk together, eggs, cheese, heavy cream, oil, flour, and dill; pour over vegetables. Top with mozzarella cheese then sprinkle paprika over cheese.
3. Microwave on 70% power for 12-15 minutes.



1½ Qt. Casserole

Tupperware®

Very Cherry Chip **CAKE**



INGREDIENTS

- 1 (12 oz.) can Cherry Dr. Pepper
- 1 (15.25 oz.) box Cherry Chip Cake Mix

DIRECTIONS

1. In the **Mix N Stor Pitcher**, mix the soda and cake mix together.
2. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 minutes.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.



3 Qt. Casserole

Tupperware

Walking TACOS



1 1/4 Qt. Casserole

Tupperware

INGREDIENTS

- 1 lb. raw ground beef
- 1 packet taco seasoning mix
- Individual lunch sized bags of chips (Doritos, Fritos)

Optional Toppings:

- Tomatoes, chopped
- Lettuce, shredded
- Onion, chopped
- Black olives, sliced
- Shredded cheese (Mexican blend, cheddar, Colby)
- Sour cream
- Taco sauce or picante sauce
- Sliced avocado

DIRECTIONS

1. Crumble raw ground beef and sprinkle with taco seasoning in **Stack Cooker Colander**, inserted into **Stack Cooker 1 1/4 Qt. Casserole**. Cover and microwave on high power for 8–10 minutes, or until beef has completely cooked through. Stir halfway through.
2. Carefully open a bag of corn chips along the sealed direction being careful not to "tear" the bag (because it is your bowl).
3. Add beef to bags of chips and serve with desired toppings.

White CHICKEN CHILI

INGREDIENTS

- 1 Tbsp olive oil
- 1 clove garlic, minced
- ½ medium onion, chopped
- 8 oz. boneless chicken breasts, chopped into ½" pieces
- 2 tsp. cumin or southwest chipotle seasoning blend*
- 2 tsp. dried oregano
- ½ tsp. pepper
- ½ tsp. salt
- pinch of red pepper flakes
- ¾ cup green chilies, diced
- 1-2 cups low-sodium chicken stock or water
- 2 (15 oz.) can of navy beans, drained and rinsed
- ½ cup chopped cilantro

DIRECTIONS

1. In the **Stack Cooker 3 Qt. Casserole** add oil, garlic, onions and chicken, microwave on high for 4-6 minutes, stirring halfway through.
2. Add remaining ingredients and microwave for 7-8 minutes.

* Ask your consultant for this recipe or use taco seasoning.



3 Qt. Casserole



Wreath
CAKE
Green

INGREDIENTS

1 (15.25 oz.) box cake mix, any flavor (plus ingredients listed on box)

Few drops of green food coloring

You choice of frosting and/or toppings

DIRECTIONS

1. In a medium bowl, combine cake mix, and ingredients listed on the box, add food coloring and stir.
2. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray. Pour in batter.
3. Microwave at 70% power for 10-12 minutes. Remove from microwave.
4. Place all ingredients for glaze in Micro Pitcher and microwave 1 minute. Stir and set aside.
5. Allow cake to cool completely.
6. Remove cake to a platter and decorate as you wish.



3 Qt. Casserole

Tupperware

Wreath SPICE CAKE

INGREDIENTS

- 1 box spice cake mix (plus ingredients listed on box)
- Your choice of frosting and/or toppings

DIRECTIONS

1. In a medium bowl, combine cake mix, and ingredients listed on the box.
2. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray. Pour in batter.
3. Microwave at 70% power for 10-12 minutes. Remove from microwave.
4. Place all ingredients for glaze in Micro Pitcher and microwave 1 minute. Stir and set aside.
5. Allow cake to cool completely.
6. Remove cake to a platter and decorate as you wish.



3 Qt. Casserole

Tupperware

Zesty Lemon CAKE

INGREDIENTS

- 1 (12 oz.) can Sprite Soda
- 1 (15.25 oz.) box Lemon Cake Mix

DIRECTIONS

1. In the **Mix N Stor Pitcher**, mix the soda and cake mix together.
2. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray.
3. Pour in cake batter. Do not stir.
4. Microwave (uncovered) at 70% power for 15 minutes. (or on high for 8-10 minutes) Remove from microwave.
5. The cake will pull away from the sides. You can test with a toothpick.
6. Allow cake to cool for 20-30 minutes.
7. Place a plate on top of the cake and invert. Allow the cake to drop onto the plate.



3 Qt. Casserole

Tupperware

Zucchini BREAD

INGREDIENTS

- 3 cups flour
- 1 tsp. salt
- 1 tsp. baking powder
- 1 tsp. baking soda
- 3 tsp. cinnamon
- 3 eggs
- 1 cup vegetable oil
- 2 tsp. vanilla extract
- 2 cups sugar
- 2 cups grated zucchini
- ½ cup walnuts, chopped

DIRECTIONS

1. Sift flour, salt, baking powder, soda, and cinnamon together in a bowl.
2. Beat eggs, oil, vanilla, and sugar together in a large bowl. Add sifted ingredients to the creamed mixture, and beat well. Stir in zucchini and nuts until well combined.
3. Spray **Stack Cooker 3 Qt. Casserole and Cone** with nonstick cooking spray. Pour in batter.
4. Microwave at 70% power for 15 minutes. Remove from microwave.
5. Allow bread to cool completely.



3 Qt. Casserole

Tupperware