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Tupperware®

SPRING 2024 CATALOG RECIPES

# Chicken Alfredo with Sun-Dried Tomatoes

**Serves:** 4

**Serving Size:** ¼ portion

**Total Time:** 60 minutes

- 2 tbsp. extra virgin olive oil
- 2 tbsp. unsalted butter
- 1 lb. chicken breasts
- Salt and pepper to taste
- 1 lb. linguine pasta
- 4 garlic cloves, peeled
- ¾-cup chicken broth
- 1½-cup heavy cream
- 2 cups parmesan cheese, freshly grated
- ½-cup sun-dried tomatoes

1. Heat **Chef Series II 5-QT./4.8 L Sauteuse with Glass Cover** over medium heat and add olive oil and butter.
2. Season chicken breasts on both sides with salt and pepper. Once butter has melted, add chicken to Sauteuse and cook for 5-7 minutes, flip and continue cooking.
3. Meanwhile make pasta by adding linguine to **Microwave Pasta Maker** and add water up to maximum fill line. Microwave uncovered on high power for 10-12 minutes or until al dente, strain and set aside.
4. Once chicken internal temperature reaches 165° F/74° C remove from heat and set aside.
5. Lower temperature to medium low heat and mince garlic using the **Garlic Press** straight into the Sauteuse and cook until fragrant, about 1-2 minutes stirring often to prevent browning.
6. Deglaze pan by adding chicken broth and stir. Add heavy cream, parmesan cheese and whisk until cheese has melted. Add sundried tomatoes and stir to combine.
7. Mix pasta into the cream sauce in the Sauteuse and toss to coat completely.
8. Slice chicken into thin strips. Plate pasta and top with chicken and cream sauce.



# Cilantro Lime Rice

**Serves:** 6

**Serving Size:** ¼-cup

**Total Time:** 30 minutes

- 1½-cup long grain white rice
- 2-cups water
- ½-cup fresh cilantro, chopped
- Zest and juice of 1 lime
- Salt and pepper to taste

1. Place rice and water in base of **Microwave Rice Maker**, cover and microwave on high for 5 minutes, then microwave again for 15 minutes at 50% power.
2. Once rice is finished cooking, remove from microwave, uncover, and add cilantro, lime juice and lime zest.
3. Mix well to combine, season to taste and serve warm.



# Citrus Cucumber Ceviche Spirals

**Serves:** 2

**Serving Size:** ½ portion

**Total Time:** 45 minutes

- 3 tbsp. rice vinegar
- 2 tbsp. orange juice
- ½ tbsp. orange zest
- ¼ tsp. salt
- 1 tsp. lemon juice
- 1-cup raw seafood such as shrimp or white fish
- 1 cucumber, peeled

1. In a small bowl, whisk rice vinegar, orange juice, orange zest, lemon juice, and salt. Place seafood in **Season-Serve® Container** then add marinade on top. Cover and shake to coat.
2. Let sit for 30 minutes or until seafood looks opaque and no longer translucent.
3. Use the **Handy Spiralizer®** to spiralize the cucumber into spaghetti.
4. Divide cucumber noodles into two serving cups, add seafood with juice, and serve.

# Lemon Blueberry Loaf

**Serves:** 10

**Serving Size:** 1 slice

**Total Time:** 75 minutes

- 1-cup granulated sugar
- 3 large eggs
- $\frac{3}{4}$ -cup unsalted butter, melted
- $1\frac{1}{2}$ -cup all-purpose flour
- 1 tsp. baking powder
- Zest of 1 lemon
- 1-cup fresh blueberries, rinsed and dried

1. Preheat oven to 350° F/180° C.
2. In **Thatsa® Medium Bowl**, place sugar and eggs and whisk until well combined. Mix in butter.
3. Add flour and baking powder and mix until just incorporated. Fold in lemon zest and blueberries. Then transfer batter into **Silicone Loaf Pan**.
4. Bake for 50-55 minutes or until toothpick inserted in center comes out clean. Let cool for 10 minutes, unmold, and serve.

*Tip: If glaze garnish is desired, add juice of the lemon to 1 cup powdered sugar and whisk until smooth, then pour over loaf cake after fully cooled.*



# No Cook Strawberry Chia Jam

**Serves: 8**

**Serving Size: 2 tbsp.**

**Total Time: 10 minutes + 12 hours setting time**

- 1-cup quartered fresh strawberries or raspberries, rinsed and dried
  - 2 tbsp. chia seeds
  - 2-3 tbsp. honey or pure maple syrup
1. Place all ingredients in base of **SuperSonic™ Chopper Extra** fitted with blade attachment. Pull cord until finely chopped and fully combined.
  2. Transfer to Tupperware® airtight container and refrigerate for at least 12 hours.
  3. Serve with bread or as desired, and store for up to one week in refrigerator.



# Raspberry Tart

**Serves:** 12

**Serving Size:** 1 slice

**Total Time:** 75 minutes

- 1¼-cup all-purpose flour
- ½-cup powdered sugar
- ¼-cup salt
- ½-cup cold butter
- 1 large egg
- ½ tsp. vanilla extract
- 2-cups vanilla pudding
- 2-cups fresh raspberries, rinsed and dried

1. Preheat oven to 375° F/190° C.
2. In **SuperSonic™ Chopper Extra** fitted with blade attachment, add flour, powdered sugar, and salt. Replace cover and pull cord until combined.
3. Add butter, egg, and vanilla extract and then continue pulling cord until it starts to come together.
4. Form a ball then flatten and cover. Refrigerate for at least 30 minutes.
5. Roll out the dough thin and fit inside the **Silicone Tart Form**, pressing down the sides and corners.
6. Add parchment paper on top and add raw rice, dry beans, or pie weights on top of the paper to hold down the dough.
7. Bake for 20 minutes, remove the parchment paper and bake an additional 5 minutes. Let cool completely then unmold.
8. Assemble by adding vanilla pudding in a single layer, then arranging raspberries on top. Refrigerate until ready to serve.



# S'mores Donuts

**Serves: 10**

**Serving Size: 1**

**Total Time: 30 minutes**

- 1-cup graham cracker crumbs
- ½-cup self-rising flour
- 3 tbsp. brown sugar
- ¾-cup whole milk
- ¼-cup vegetable oil
- 1 large egg
- Marshmallow fluff or mini marshmallows
- 4 oz. semisweet chocolate bar, chopped
- ½-cup heavy cream

1. Preheat oven to 350° F/180° C.
2. In Tupperware® medium bowl, mix graham cracker crumbs, flour, brown sugar, milk, oil and egg until batter is smooth and well combined.
3. Fill the cavities of the **Silicone Ring Form** halfway and bake for 12-14 minutes or until toothpick inserted in center comes out clean.
4. Let rest for 3-4 minutes before unmolding. Meanwhile, make ganache by heating up heavy cream in **2-cup Micro-Pitcher** for 45 seconds and then add chopped chocolate. Mix until smooth. Transfer to a small bowl and let cool.
5. Dip each donut into ganache then decorate with mini marshmallows or marshmallow fluff. Serve immediately.



# Strawberry Cheesecake Macarons

**Serves:** 24

**Serving Size:** 3 macarons

**Total Time:** 90 minutes

- 4 large egg whites, room temperature
- ½-cup granulated sugar
- 1¾-cup powdered sugar, sifted
- 1⅓-cup almond flour
- 1 drop red gel food coloring
- Pinch of salt

## Strawberry Cream Filling

- 1-cup heavy whipping cream
- 3 tbsp. strawberry jelly
- ½-cup cream cheese, softened
- ¼-cup powdered sugar, sifted

1. Place egg whites and salt in base of **Whip 'N Mix Chef**. Cover and turn handle until peaks begin to form. Add granulated sugar slowly and continue turning handle until stiff peaks form. Transfer to **Thatsa® Medium Bowl**.
2. In **Thatsa® Medium Bowl**, mix powdered sugar and almond flour until combined and no large lumps remain.
3. Carefully fold the dry ingredients into the whipped egg whites in three increments until well combined and you can form a figure "8" with the batter without it breaking. Add gel food coloring and lightly mix until incorporated.
4. Preheat oven to 300° F/150° F. Place **Silicone Baking Sheet with Rim** over metal baking sheet and set aside.
5. Place batter in a decorating bag and pipe circles on **Silicone Baking Sheet** using the etched circle markings on the sheet as a guide of where to place them. Let dry for at least 1 hour or until fully dry to the touch.
6. While macarons are drying, make strawberry filling by mixing all four ingredients in **Whip 'N Mix Chef** and turn handle in gear II until the mixture is thick and well combined.
7. Once macarons are dry, bake for 9-10 mins. Let cool for 10 mins before removing from **Silicone Baking Sheet**.
8. Assemble macarons by choosing equally sized ones to sandwich together. Add filling to one macaron and place the other on top. Repeat until all ingredients are used.





# Stuffed Pasta Shells

**Serves: 4**

**Serving Size: 5 shells**

**Total Time: 45 minutes**

- 20-25 jumbo pasta shells, cooked
  - 24 oz. tomato pasta sauce
  - 2-cups ricotta cheese
  - 8 basil leaves, chopped
  - ½-cup shredded parmesan, plus more for topping
  - 4 garlic cloves, minced
  - ½ tsp salt
  - ¼ tsp. black pepper
1. Preheat oven to 425° F/220° C.
  2. In **Thatsa® Medium Bowl**, mix ricotta cheese, basil leaves, parmesan, garlic, salt, and pepper until well combined and the mixture is smooth.
  3. Add pasta sauce to base of **UltraPro 3.5-Qt./3.3 L Lasagna Pan with Cover** and set aside.
  4. Carefully fill each pasta shell with ricotta mixture and place in the pasta sauce. Repeat until all shells are used. Add parmesan cheese on top.
  5. Cover and bake for 15 minutes, uncover then bake for an additional 5 minutes. Serve warm.



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