

11" Covered Skillet



Chicken Enchilada Skillet

Ingredients:

- 8 oz. pork chorizo sausage, casings removed
- 1 medium onion, finely chopped
- 3 cups shredded rotisserie chicken
- 2 cups green or red enchilada or taco sauce
- 8 cups authentic Mexican tortilla chips (about 6 cups coarsely crushed)
- 1½ cups shredded Monterrey Jack cheese
- ¼ cup chopped fresh cilantro

1. Preheat oven to 400°F. Cook sausage in **All White Ceramic 11" Covered Skillet** over medium heat 7-9 minutes or until cooked through, breaking into crumbles. Remove Skillet from heat and drain excess fat, if necessary. Return Skillet to heat. Add onion to chorizo in Skillet; cook 3-4 minutes or until softened, stirring occasionally. Remove Skillet from heat.
2. Stir in chicken and enchilada sauce; bring to a simmer. Add chips and mix well to coat. Top with cheese. Bake, uncovered, 4-5 minutes or until heated through and cheese is melted. Sprinkle with cilantro and tomatoes.

Yield: 12 servings

Nutrients per serving:

Calories 270, Total Fat 16 g, Saturated Fat 6 g, Cholesterol 60 mg, Sodium 620 mg, Carbohydrate 13 g, Fiber 1 g, Protein 21 g

4.75-qt. Covered Casserole



Creamy Potato & Corn Chowder

Ingredients:

- 1¼ lbs. "B" size red potatoes (about 8 potatoes)
- 8 slices uncooked bacon, divided
- 1 medium onion, chopped
- 1 medium red bell pepper, diced
- 3 garlic cloves, pressed
- 2 tsp. dried thyme leaves
- ½ cup all-purpose flour
- 4 cups chicken stock
- 1½ cups milk
- 1 tsp. salt
- ½ tsp. coarsely ground black pepper
- 1 pkg. (12 oz.) frozen corn kernels (about 2¼ cups)

1. Dice potatoes into ½-in. pieces; set aside. Thinly slice bacon crosswise into strips. Cook bacon in **All White Ceramic (4.75-qt.) Covered Casserole** over medium heat 9-11 minutes or until crisp. Remove bacon from Casserole; drain on paper towels. Drain Casserole, leaving 3 tbsp. drippings in Casserole.
2. Return Casserole to heat; add onion, bell pepper, pressed garlic, and thyme. Cook 4-5 minutes or until vegetables are tender, stirring frequently. Add flour; cook and stir until combined. Stir in stock and milk. Add potatoes, half of the bacon, salt and black pepper. Bring to a simmer; reduce heat to medium-low, and cook 10-12 minutes or until chowder is thickened and potatoes are tender. Add corn; return to a simmer. Serve with remaining bacon.

Yield: 8 servings

Nutrients per serving: Calories 290, Total Fat 14 g, Saturated Fat 5 g, Cholesterol 25 mg, Sodium 780 mg, Carbohydrate 32 g, Fiber 3 g, Protein 11 g

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8" Sauté Pan



Upside-Down Banana Tart

Ingredients:

- 2 small ripe bananas, peeled
- ½ pkg. (17.3 oz.) frozen puff pastry (1 sheet), thawed
- 3 tbsp. butter
- 3 tbsp. packed brown sugar
- Vanilla ice cream (optional)

1. Preheat oven to 400°F. Slice bananas crosswise into ¼-inch-thick slices; set aside. Unfold pastry sheet onto a lightly floured surface. Invert **All White Ceramic 8" Sauté Pan** over pastry sheet; using **Pastry Cutter**, cut around edge of pan to create an 8-in. pastry circle. Discard trimmings. Prick pastry circle several times with a fork.
2. Add butter to pan; cook over medium heat 1-2 minutes or until melted, stirring occasionally. Remove pan from heat. Sprinkle brown sugar over butter. Arrange bananas in a slightly overlapping circular pattern over brown sugar. Place pastry circle over bananas and tuck edges under. Bake 23-26 minutes or until pastry is deep golden brown.
3. Using **Oven Mitts**, remove pan from oven. Immediately invert tart onto cutting board; cool 10 minutes. Cut and serve warm with ice cream, if desired.

Yield: 4 servings

Nutrients per serving: (excluding optional ingredient): Calories 310, Total Fat 19 g, Saturated Fat 8 g, Cholesterol 25 mg, Sodium 260 mg, Carbohydrate 34 g, Fiber 2 g, Protein 3 g

10" Sauté Pan



Lemony Shrimp Scampi

Ingredients:

- 1 tbsp. olive oil
- 16 large uncooked shrimp (21-25 per lb.), peeled and deveined
- 3 tbsp. chopped fresh parsley
- 4 garlic cloves, pressed
- ¼ tsp. crushed red pepper flakes
- 1 cup dry white wine such as Sauvignon Blanc
- 4 tbsp. butter (½ stick)
- 1 tsp. finely grated fresh lemon zest
- ¼ tsp. coarsely ground black pepper

1. Heat oil in **All White Ceramic 10" Sauté Pan** over medium-high heat 1-3 minutes or until shimmering. Add shrimp; cook 20-30 seconds per side or until browned. Add parsley, pressed garlic and pepper flakes. Cook and stir 5-10 seconds or until fragrant. Remove shrimp from pan; set aside.
2. Using **Chef's Tongs**, carefully wipe out pan with paper towel. Add wine and butter to pan. Bring to a simmer and cook 3-4 minutes or until thickened. Add shrimp, lemon zest, and black pepper; simmer 30 seconds. Serve immediately.

Yield: 2 servings

Nutrients per serving: Calories 470, Total Fat 31 g, Saturated Fat 16 g, Cholesterol 240 mg, Sodium 1010 mg, Carbohydrate 7 g, Fiber 1 g, Protein 20 g

2.75-qt. Covered Saucepan



Easy Wild Rice Pilaf

Ingredients:

- 1 tbsp. butter
- 1 stalk celery, diced
- 1 small onion, diced
- 1 cup uncooked, parboiled, long-grain & wild rice blend
- 2 cups chicken stock
- ¼ tsp. salt
- ¾ cup frozen pea & pearl onion blend or frozen peas, thawed
- 2 tbsp. chopped fresh parsley

1. Melt butter in **All White Ceramic (2.75-qt.) Covered Saucepan** over medium-low heat. Add celery and onion; cook 3-4 minutes or until softened.
2. Add rice blend, stock and salt; bring to a simmer. Cover and cook 25-30 minutes or until liquid is completely evaporated. Remove pan from heat; stir in vegetable blend and parsley. Let stand, covered, 10 minutes.

Yield: 6 servings

Nutrients per serving: Calories 130, Total Fat 2 g, Saturated Fat 1 g, Cholesterol 5 mg, Sodium 290 mg, Carbohydrate 24 g, Fiber 1 g, Protein 5 g