

Showcase Our Cookware Collections with Easy and Delicious Recipes

*This delicious recipe demonstrates how **Stainless Cookware** can go from stovetop to oven to broiler.*

Stovetop Mini Pan Pizza

- 1 teaspoon **Garlic Oil** or olive oil
- 1 can (6 ounces) refrigerated flaky buttermilk biscuits (5 biscuits)
- 2 tablespoons pizza sauce
- ½ cup shredded mozzarella cheese
- 2 tablespoons (½ ounce) grated fresh Parmesan cheese



Stovetop Mini Pan Pizza

1. Preheat oven to 500°F. Brush **Stainless (8-in.) Sauté Pan** with oil. Arrange biscuits in a single layer and crimp edges to form one piece. Press into a 6-inch circle. Place dough in pan; spread evenly with sauce. Sprinkle with cheeses.
2. Place pan on stovetop and cook crust over medium heat 2-3 minutes or until bottom is golden brown.
3. Transfer pan to oven and bake 4-5 minutes or until crust is cooked through.
4. Turn broiler on HIGH. Using **Oven Mitt**, move pizza to top rack. Watching carefully, broil 1-3 minutes or until cheese is golden brown. Serve immediately.

Yield: 10 sample servings

Nutrients per serving: Calories 80, Total Fat 4 g, Saturated Fat 1 g, Cholesterol 5 mg, Carbohydrate 8 g, Protein 2 g, Sodium 250 mg, Fiber 0 g

TIP: Make the recipe in the 10" Sauté Pan for a thin crust pizza.



*Make this tasty recipe to demonstrate that **Executive Cookware** is oven-safe and easily releases food for effortless cleanup.*

Garlic Bites

1. Preheat oven to 350°F. Melt 1 tablespoon butter in **Executive (8-in.) Sauté Pan**.
2. Press in 1 clove of garlic and sprinkle with 1 teaspoon **Italian Seasoning Mix**.
3. Cut 1 package (10.2 ounces) grand-size refrigerated biscuits (5 biscuits) into quarters. Arrange biscuit pieces in pan; sprinkle with additional seasoning. Bake 18-22 minutes or until golden brown.

Yield: 10 sample servings

Nutrients per serving: Calories 110, Total Fat 5 g, Saturated Fat 1.5 g, Cholesterol 0 mg, Carbohydrate 13 g, Protein 2 g, Sodium 300 mg, Fiber less than 1 g

