

Pampered Chef Cooking Show Recipes

Chipotle Chili Cornbread Bake

- 1 medium green bell pepper
- 6 green onions with tops, divided
- 1 lb (450 g) 90% lean ground beef or turkey
- 1 can (16 oz or 398 mL) chili beans in sauce, undrained
- 1 cup (250 mL) chunky salsa
- 2 tbsp (30 mL) **Chipotle Rub**
- 1 pkg (8.5 oz) corn muffin mix (see Cook's Tip)
- 1 container (8 oz or 250 mL) sour cream
- 1 egg
- 1/2 cup (125 mL) shredded cheddar cheese (optional)
- 1 plum tomato, seeded and diced (optional)

Coarsely chop bell pepper using **Food Chopper**. Thinly slice green onions using **Color Coated Chef's Knife**, separating white and light green bottoms from tops. Reserve 1 tbsp (15 mL) of the onion tops for garnish. Place remaining tops into **Classic Batter Bowl**. In **Deep Covered Baker**, combine bell pepper, onion bottoms and beef; mix well. Microwave, covered, on HIGH 7-9 minutes or until beef is no longer pink, breaking into crumbles halfway through using **Mix 'N Chop**. Remove baker from microwave using **Oven Mitts**; carefully pour off juices. Add beans, salsa and rub to beef mixture; mix well. Cover; microwave on HIGH 5 minutes or until hot. Meanwhile, combine muffin mix, sour cream and egg in batter bowl; mix well. Scoop muffin mixture evenly over chili using **Medium Scoop**; spread evenly to edges of baker using **Small Spreader**. Microwave, covered, on HIGH 7-9 minutes or until center of cornbread springs back when lightly pressed. Sprinkle cheese over cornbread, if desired; cover and let stand 5 minutes. Garnish with reserved onion tops and tomato, if desired.

Strawberry-Coconut Tres Leches Trifle

- 1 lb (450 g) fresh strawberries, divided
- 3 pkg (3 oz each) ladyfingers (about 24 total) (see Cook's Tip)
- 1 can (14 oz or 300 mL) sweetened condensed milk, divided
- 1 can (14 oz or 398 mL) unsweetened coconut milk, divided
- 1 container (8 oz or 250 mL) sour cream
- 1 container (12 oz/1 L) frozen whipped topping, thawed, divided
- 1 pkg (3.3 oz or 102 g) vanilla instant pudding and pie filling
- 1 tsp (5 mL) **Korintje Cinnamon**

Set aside one strawberry for garnish. Hull remaining strawberries using **Core & More**; slice with **Egg Slicer Plus®**. Cut ladyfingers into 1-in. (2.5-cm) pieces using **Chef's Knife**; set aside. Whisk together 1/2 cup (125 mL) of the condensed milk, 2/3 cup (150 mL) of the coconut milk and sour cream in large **Colander Bowl**. Add ladyfingers and toss gently using **Mix 'N Scraper®**. Attach open star tip to **Easy Accent® Decorator**. Fill with 1 cup (250 mL) of the whipped topping. Combine pudding mix and remaining coconut milk in **Stainless (4-qt./4-L) Mixing Bowl**; whisk until thickened. Add remaining condensed milk and cinnamon; whisk until incorporated. Fold in remaining whipped topping. To assemble, place half of the ladyfinger mixture into **Trifle Bowl**; top with half of the strawberries.

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Spread half of the pudding mixture over strawberries. Repeat layers one time. Pipe whipped topping over top; garnish with strawberry fan.

Creamy Broccoli & Sun-Dried Tomato Orzotto

- 1 medium onion
- 3 garlic cloves, pressed
- 2 tsp (10 mL) olive oil
- 1 1/2 cups (375 mL) uncooked orzo pasta
- 3 1/4 cups (800 mL) chicken broth
- 3/4 cup (175 mL) dry white wine such as Chardonnay
- 1 jar (8 oz or 210 mL) sun-dried tomatoes in oil, drained and patted dry
- 1 head broccoli (about 2 cups/500 mL florets)
- 2 oz (60 g) Parmesan cheese
- 6 oz (175 g) mascarpone cheese
- Chopped fresh parsley (optional)

Finely chop onion using **Food Chopper**. Combine onion, garlic pressed with, **Garlic Press** and oil in **Deep Covered Baker**. Microwave, covered, on HIGH 2 minutes. Stir in orzo, broth and wine. Microwave, covered, on HIGH 14–16 minutes or until orzo is tender. Meanwhile, thinly slice tomatoes using **Santoku Knife**; set aside. Cut broccoli into small florets. Grate Parmesan cheese using **Microplane® Adjustable Grater**; set aside. Carefully remove baker from microwave using **Oven Mitts**. Stir in tomatoes and broccoli. Cover; let stand 5 minutes. Add cheeses to baker; mix well. Let stand, covered, 2–3 minutes or until almost all of the liquid is absorbed. Garnish with chopped parsley, if desired.

Caramel-Banana Ravioli

- 2 firm medium bananas
- 3 rolls (1.7 oz each) milk chocolate-covered chewy caramels, unwrapped (24 pieces total)
- 2 pkg (8 oz each) refrigerated crescent rolls with no seams (see Cook's Tip)
- 1 tbsp (15 mL) sugar
- 1/3 cup (75 mL) **Caramel Sauce**

Preheat oven to 400°F (200°C). Lightly brush **Large Bar Pan** with vegetable oil. Using **Santoku Knife**, slice bananas diagonally into twenty-four 1/4-inch-thick (6-mm) slices. Cut caramels in half. Unroll one package of dough onto bottom of pan, gently shaping to form a rectangle. (Do not stretch. Dough will not cover entire bottom of pan.) Arrange banana slices over dough in four rows of six each, spacing 3/4 in. (2 cm) apart. Top each banana slice with two caramel halves. Unroll remaining dough directly over filling, matching edges and shaping to fit. Press firmly around filling to seal; pinch together any tears. Using **Pastry Cutter** fitted with fluted wheel, trim and discard edges of dough; cut into 24 ravioli. Using **Mini-Serving Spatula**, separate ravioli over pan. Add sugar to **Flour/Sugar Shaker**; sprinkle over ravioli. Bake 10–12 minutes or until golden brown. Remove ravioli to **Stackable Cooling Rack**; cool 2 minutes. Place on serving plates; drizzle with sauce.

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Chicken Enchilada Pizza

- 1 pkg (13.8 oz/283 g) refrigerated pizza crust
- 1/2 medium onion
- 1 jalapeño pepper
- 8 oz (250 g) Colby & Monterey Jack or marble cheese blend (about 2 cups/500 mL grated), divided
- 2 cups (500 mL) diced cooked chicken breasts
- 1/2 cup (125 mL) mild green taco sauce
- 3 garlic cloves, pressed
- 1/2 cup (125 mL) grape tomatoes
- 1/2 cup (125 mL) loosely packed fresh cilantro

Preheat oven to 425°F (220°C). Lightly brush **Large Bar Pan** with vegetable oil using **Chef's Silicone Basting Brush**. Unroll dough onto bottom of pan, gently stretching and pressing dough to cover bottom. Bake 12–14 minutes or until crust is golden brown. Meanwhile, coarsely chop onion and jalapeño with **Food Chopper**. Grate cheese with **Ultimate Mandoline** fitted with grating blade. In **Classic Batter Bowl**, combine onion, jalapeño, 1/2 cup (125 mL) of the cheese, chicken, taco sauce and garlic pressed with **Garlic Press**; mix well using **Small Mix 'N Scraper®**. Remove pan from oven to **Stackable Cooling Rack**. Sprinkle 1 cup (250 mL) of the cheese evenly over crust; top with chicken mixture and remaining cheese. Bake 6–7 minutes or until crust is deep golden brown and cheese is melted. Remove pan from oven to cooling rack. Slice tomatoes lengthwise into quarters using **Utility Knife**. Coarsely chop cilantro. Sprinkle tomatoes and cilantro over pizza. Cut pizza into 12 rectangles with **Pizza Cutter**. Serve using **Mini-Serving Spatula**.

Green, White & Red Lasagna

- 1 1/2 lbs (625 g) bulk hot Italian turkey sausage or sausage links, casings removed
- 1 medium zucchini
- 1 medium red bell pepper
- 1 1/2 cups (375 mL) marinara sauce, divided
- 6 oz (175 g) cream cheese
- 1/2 cup (125 mL) loosely packed fresh basil leaves
- 2 cups (500 mL) shredded Italian cheese blend, divided
- 2 garlic cloves, pressed
- 2 garlic cloves, pressed
- 1 1-lb (450-g) tube prepared polenta, room temperature

In **Classic Batter Bowl**, microwave sausage on HIGH 5–6 minutes or until no longer pink, breaking into crumbles halfway through using **Mix 'N Chop**. Drain using small **Colander** and **Bowl**. Blot sausage well with paper towels; return to batter bowl. Meanwhile, coarsely chop zucchini with **Food Chopper**. Dice bell pepper using **Santoku Knife**. Add zucchini, bell pepper and 1 cup (250 mL) of the marinara sauce to sausage; mix well. In **Small Batter Bowl**, microwave cream cheese on HIGH 1–2 minutes or until soft. Coarsely chop basil. Add basil, 1 1/2 cups (375 mL) of the cheese blend and garlic pressed with **Garlic Press** to cream cheese; mix well. Slice polenta crosswise into four even pieces. Slice pieces with **Egg Slicer Plus®** to create rounds. Pour remaining sauce over bottom of **Deep Covered Baker**; arrange polenta rounds over sauce (do not overlap). Scoop one-third of the cream cheese mixture over polenta; spread evenly with **Small Spreader**. Top with one-third of the sausage mixture. Repeat layers two times. Microwave, covered, on HIGH 14–16 minutes or until

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center is hot. Carefully remove baker from microwave using **Oven Mitts**. Sprinkle with remaining cheese blend; cover and let stand 10 minutes.

Mini Chocolate Tiramisu Cakes

Cakes

- 1 small pkg (9 oz/250 g) devil's food cake mix
- 1/4 cup (50 mL) sour cream
- 1 egg
- 1 tbsp (15 mL) instant coffee granules
- 1 tbsp (15 mL) water
- 1/3 cup (75 mL) coffee liqueur (see Cook's Tip)

Filling & Topping

- 1 1/2 cups (375 mL) thawed frozen whipped topping
- 8 oz (250 g) mascarpone or cream cheese, room temperature
- 1/4 cup (50 mL) powdered sugar
- 2 tsp (10 mL) vanilla extract

Unsweetened cocoa powder (optional)

Preheat oven to 350°F (180°C). Spray cups of **Deluxe Mini-Muffin Pan** with nonstick cooking spray. For cakes, combine cake mix, sour cream, egg, coffee granules and water in **Classic Batter Bowl**; mix using **Small Mix 'N Scraper®**. Divide batter evenly among cups of pan. Bake 8–10 minutes or until wooden pick inserted in centers comes out clean. Meanwhile, place whipped topping into large resealable plastic bag; secure and set aside. For filling, combine cheese, sugar and vanilla in clean batter bowl; mix until smooth using clean scraper. Place filling into an additional resealable plastic bag; secure and set aside. Remove pan from oven to **Stackable Cooling Rack**. Press tops of cakes with lightly floured **Mini-Tart Shaper** to make slight indentations; cool 2 minutes. Remove cakes from pan to cooling rack. Brush tops with coffee liqueur using **Chef's Silicone Basting Brush**; cool completely. Trim corners of both bags. Pipe filling over cakes. Pipe whipped topping over filling. Sprinkle with cocoa powder, if desired.

Antipasti Pull-Apart Pizza

- 2 tsp (10 mL) olive oil, divided
 - 2 pkg (11 oz) refrigerated French bread dough (see Cook's Tip)
 - 1 jar (12 oz) marinated artichoke hearts, drained and patted dry (about 1 1/4 cups/300 mL)
 - 1 8-oz (250-g) block mozzarella cheese
 - 1 medium red bell pepper
 - 1/2 cup (125 mL) pitted ripe olives
 - 2 garlic cloves, pressed
 - 1/4 tsp (1 mL) salt
 - 1/4 tsp (1 mL) Coarsely ground black pepper
 - 2 oz (60 g) Parmesan cheese, divided
- Chopped fresh parsley (optional)

Preheat oven to 400°F (200°C). Brush **Large Round Stone with Handles** with 1 tsp (5 mL) of the oil. Place one package of the dough onto **Large Grooved Cutting Board**. Using a sawing motion, cut dough in half lengthwise with **Color Coated Bread Knife**; slice each dough half crosswise into 16 half moons for a total of 32 half moons. Repeat with remaining dough. Arrange dough over baking

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stone, leaving a 1/2-in. (1-cm) border around edge and spacing 1/2 in. (1 cm) apart; brush with remaining oil. Bake 14–16 minutes or until crust is golden brown. Meanwhile, for antipasti, coarsely chop artichokes with **Food Chopper**. Dice mozzarella cheese into 1/2-in. (1-cm) cubes and dice bell pepper with **Santoku Knife**. Slice olives with **Egg Slicer Plus®**. Combine artichokes, mozzarella cheese, bell pepper, olives, garlic pressed with **Garlic Press**, salt and black pepper in **Stainless (4-qt./4-L) Mixing Bowl**; mix well. Remove baking stone from oven to **Stackable Cooling Rack**. Using **Rotary Grater**, grate half of the Parmesan cheese over crust; top with antipasti. Bake 5–7 minutes or until mozzarella cheese is melted. Remove from oven; grate remaining Parmesan cheese over top and sprinkle with chopped fresh parsley, if desired.

Cook's Tip: If desired, 2 pkg (13.8 oz or 283 g each) refrigerated pizza crust can be substituted for the refrigerated French bread dough.

Chocolate-Raspberry Cookie Trifle

- 1 cup (250 mL) milk
- 1 pkg (3.3 oz or 102 g) white chocolate or vanilla instant pudding and pie filling
- 1 container (16 oz) frozen whipped topping (6 1/2 cups/1.5 L), thawed, divided
- 1 cup (250 mL) milk chocolate morsels
- 1 jar (12 oz or 250 mL) seedless raspberry jam, divided
- 1 bag (12 oz or 340 g) frozen sweetened raspberries (not in syrup), thawed
- 1 box (12 oz or 340 g) vanilla wafers, divided

For filling, in **Stainless (4-qt./4-L) Mixing Bowl**, combine milk and pudding mix; whisk until pudding mixture begins to thicken. Reserve 1/2 cup (125 mL) of the whipped topping in **Measure-All® Cup**. Gently fold remaining whipped topping into pudding mixture. Cover and refrigerate. For ganache, combine chocolate morsels, reserved whipped topping and half of the jam in **Small Batter Bowl**. Microwave on HIGH 40–60 seconds or until melted, stirring after each 20-second interval. Stir until smooth. Reserve 1/4 cup (50 mL) in **(1-cup/250-mL) Prep Bowl** for garnish. Place remaining jam into another Prep Bowl. Microwave on HIGH 30–60 seconds or until melted. Place berries into **Classic Batter Bowl**. Pour jam over berries; stir gently. Set aside 16 cookies for garnish; break remaining cookies in half. To assemble trifle, place one-third of the broken cookies into **Trifle Bowl**. Layer one-third of the raspberry mixture evenly over cookies. Top with one-third of the pudding mixture and one-third of the ganache. Repeat layers two more times, finishing with a smooth layer of ganache. Dip reserved whole cookies halfway into reserved ganache; place into top of trifle.

Grilled Chicken Penne al Fresco

- 4 garlic cloves, peeled
 - 2 cups grape or cherry tomatoes
 - 3 cups uncooked mezze penne pasta
 - 3 cups chicken broth
 - 3/4 cup dry white wine such as Chardonnay
 - 1/2 tsp each salt and coarsely ground black pepper
 - 1 1/4 cups lightly packed fresh basil leaves, divided
 - 1 oz Parmesan cheese, grated (about 1/4 cup packed)
 - 2 cups diced grilled chicken breasts
- Additional grated fresh Parmesan cheese and coarsely ground black pepper (optional)

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Spray **Deep Covered Baker** with olive oil using **Kitchen Spritzer**. Slice garlic into baker using **Garlic Slicer**. Add tomatoes. Cover; microwave on HIGH 4-5 minutes or until tomatoes begin to burst, stirring after 2 minutes. Crush tomatoes using **Mix 'N Chop**. Add pasta, broth, wine, salt and black pepper. Return baker to microwave; cover and microwave on HIGH 16-18 minutes or until pasta is tender, stirring after 10 minutes. Meanwhile, coarsely chop basil with **Chef's Knife**. Reserve 2 tbsp for garnish. Grate cheese using **Rotary Grater**. Carefully remove baker from microwave and remove lid, lifting away from you. Add remaining basil, cheese and chicken to baker; mix well. Garnish with reserved 2 tbsp basil, additional Parmesan cheese and black pepper, if desired.

Chicken Caesar Salad Pizza

- 1 package (10 ounces) refrigerated pizza crust
- 3 cups thinly sliced romaine lettuce
- 2 cups diced cooked chicken (from *30-Minute Chicken*)
- ½ cup diced red bell pepper
- 1/3 cup pitted ripe olives, drained and sliced
- ¼ cup (1 ounce) grated fresh Parmesan cheese, divided
- ½ cup light creamy Caesar salad dressing
- 1 garlic clove, pressed

Preheat oven to 425°F. Lightly sprinkle **Large Round Stone** with flour using **Flour Sugar/Shaker**. Roll pizza crust on baking stone, shaping into a circle. Using lightly floured **Baker's Roller®**, roll into a 12-inch circle. Bake 12-14 minutes or until crust is light golden brown. Meanwhile, using **Chef's Knife**, slice lettuce; dice chicken and bell pepper. Slice olives with **Egg Slicer Plus®**. Place lettuce, chicken, bell pepper and olives in **Stainless (2-qt.) Mixing Bowl**. Grate Parmesan cheese using **Microplane® Adjustable Grater**. In **Small Batter Bowl**, combine salad dressing, half of the Parmesan cheese and garlic pressed with **Garlic Press**; mix well. Spread half of the dressing mixture evenly over crust. Add remaining salad dressing mixture to lettuce mixture; toss to coat. Top crust with salad mixture. Sprinkle with remaining Parmesan cheese. Cut into wedges and serve immediately.

Autumn Apple-Cherry Crisp

- ½ cup (125 mL) butter (1 stick)
- ½ cup (125 mL) blanched slivered almonds
- 1 pkg (17.5 oz/496 g) oatmeal cookie mix
- 1 tbsp (15 mL) **Cinnamon Plus® Spice Blend**
- 5 large Granny Smith apples, peeled
- 1 orange
- 1 tbsp (15 mL) cornstarch
- ¼ cup (50 mL) sugar
- 1 can (30 oz) cherry pie filling (3⅓ cups/825 mL)
- 1 qt. (1 L) vanilla ice cream (optional)

Place butter into **Small Micro-Cooker®**; microwave, uncovered, on HIGH 30-60 seconds or until melted, stirring every 30 seconds. Coarsely chop almonds using **Food Chopper**. Place almonds, cookie mix and spice blend into **Deep Covered Baker**. Add butter and mix until moistened using **Classic Scraper**. Microwave, uncovered, on HIGH 5-7 minutes or until mixture sizzles and begins to

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brown, stirring once. Spread crisp mixture over **Parchment Paper**; cool completely. . Meanwhile, cut apples into wedges using **Apple Wedger**. Cut wedges in half crosswise using **Santoku Knife**. Juice orange using **Juicer** to measure 2 tbsp (30 mL) juice. Combine apples, juice, cornstarch and sugar in **Stainless (4-qt./4-L) Mixing Bowl**; mix well using **Small Mix 'N Scraper®**. Add apple mixture to baker. Microwave, covered, on HIGH 6-8 minutes or until apples begin to soften. Stir in pie filling; cook 7-9 minutes or until mixture thickens and apples are cooked through. Remove baker from microwave. Carefully remove lid. Sprinkle crisp mixture over fruit; let stand, uncovered, 5-10 minutes. Serve with ice cream, if desired.

Cook's Tip: To bake crisp in a conventional oven, preheat oven to 400°F (200°C). Combine apples, juice, cornstarch and sugar in mixing bowl. Add pie filling and mix well. Spoon apple mixture into Deep Covered Baker; cover and bake 40-45 minutes or until mixture is thickened and apples are cooked through. Meanwhile, melt butter in **(10-in./25-cm) Skillet** over medium heat 2-3 minutes. Add cookie mix, almonds and spice blend. Reduce heat to medium-low; cook, stirring constantly, 4-6 minutes or until browned. Spread over **Parchment Paper**; cool completely. Remove baker from oven; let stand, uncovered, 10 minutes. Sprinkle with crisp mixture.

Ultimate Chicken Fajitas

- 2 medium onions 1 package fajita-size flour tortillas
- 1 green bell pepper 8 oz shredded Monterey jack cheese
- 1 red bell pepper 8 oz. Sour cream
- 3-4 boneless, skinless chicken breast halves **Salsa Fresca** (recipe follows)
- 2 Tbsp. **Chipotle Rub**, divided **Homemade Guacamole** (recipe follows)
- 2 Tbsp. **Southwestern Seasoning**, divided

Peel onion and wedge with **Apple Wedger**, discarding core. Slice peppers and place into **Deep Covered Baker** with onion. Add 1 tbsp each of **Chipotle Rub** and **Southwestern Seasoning** and toss using **Chef's Tongs**. Cut chicken breasts in four pieces and place in **Stainless Mixing Bowl**. Add remaining **Chipotle Rub** and **Southwestern Seasoning** and toss to coat chicken with rubs using **Chef's Tongs**. Cover and Microwave for 12-15 minutes or until **pocket thermometer** reads 165°F. When the chicken is done, push peppers and onions to one side of DCB. Coarsely chop chicken with **Salad Chopper** or **Mix 'n Chop**. Serve chicken and pepper mixture, with tortillas, using **Chef's Tongs**. Top with sour cream, guacamole, salsa fresca, and cheese.

Salsa Fresca

- 1 whole jalapeno pepper, stem removed
 - 1 small onion, peeled and quartered
 - 1 bunch fresh cilantro
 - 3 whole peeled garlic cloves
 - 4 Roma (plum) tomatoes, cut in half
 - 1 tsp salt
 - 1 lime
- In bowl, place pepper, onion, cilantro, and garlic. Coarsely chop using **Salad Chopper**. Add tomatoes and salt, chop using **Salad Chopper** until desired consistency is reached. Slice lime in half and juice using **Citrus Press**. Stir juice into salsa.

Homemade Guacamole

- 4 ripe avocados
 - 1 lime
 - salt, to taste
- Peel and pit avocados using **Avocado Peeler**. Mash using **Mix n' Masher**. Cut lime in half and juice one half using **Citrus Press**. Add juice to mashed avocados. Add a few tablespoons of **Salsa Fresca**, mix, and salt to taste.

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Speedy Upside Down Pineapple Cake

2 sticks butter

2 cups brown sugar

1 can crushed pineapple

1 can sliced pineapple

1 box yellow cake mix (plus eggs for cake)

Place brown sugar in bottom of Deep Covered Baker. Melt 2 sticks of butter in microwave – I recommend using the small micro-cooker for this task. Set aside portion of the melted butter to use in place of oil in the cake mix (check cake mix box for amount). Place remaining melted butter in baker with brown sugar. Mix together then microwave 4-5 minutes or until bubbly. Drain juice out of both cans of pineapple into measuring cup; set aside. Then pour crushed and sliced pineapple on top of caramelized brown sugar. Prepare cake mix as directed on box except use melted butter that was set aside in place of oil and reserved pineapple juice in place of water. Add additional water to pineapple juice to reach measurement if needed. Whisk cake until mixed thoroughly. Pour cake mix on top of pineapple in baker. Microwave 15-17 minutes or until cake in middle is fully cooked. Options: Serve with cool whip or ice cream if desired.

Chocolate Molten Lava Cake

1 box chocolate cake mix

1 can chocolate frosting

Eggs and Oil as called for on box

Combine mix, eggs and oil as directed on box. Pour mixture into **Deep Covered Baker**. Using **Medium Scoop**, drop frosting evenly on top of mixture. (Frosting will sink during cooking making the “lava”). Cook uncovered on high in the microwave for 9-11 minutes. Cool slightly. Scoop and serve with ice cream.