



Creamy Phyllo Straws in Pesto

Prep Time: 20 minutes

Cook Time: 10 minutes

Yield: 36 straws

Product used:

Quick Chef

Measuring Spoons

Measuring Cups

Spatula

Gourmet Decorator

Rock n Serve Mug

Silicone Wonder Mat

Multipurpose Shears or Knife

8 ounces cream cheese, softened

1 egg, lightly beaten

1/4 cup grated Parmesan

1/4 teaspoon salt

1 box phyllo dough, thawed

8 tablespoons (1 stick) butter, melted

Store-bought pesto, for dipping

Preheat oven to 375 degrees F.

In Quick Chief, combine the cream cheese, lightly beaten egg, Parmesan, and salt. Use Spatula to spoon mixture into Gourmet Decorator. Set aside.

Lay out thawed phyllo dough. Working quickly to keep dough from drying out: cut phyllo dough in half, melt butter in Rock n Serve Mug, brush top sheet with melted butter, pipe cheese filling down center of phyllo. Fold over end to end and roll up straw. Repeat with remaining sheets of phyllo and place on a baking sheet with Silicone Wonder Mat. Bake until golden, about 10 minutes. Serve warm with pesto for dipping.



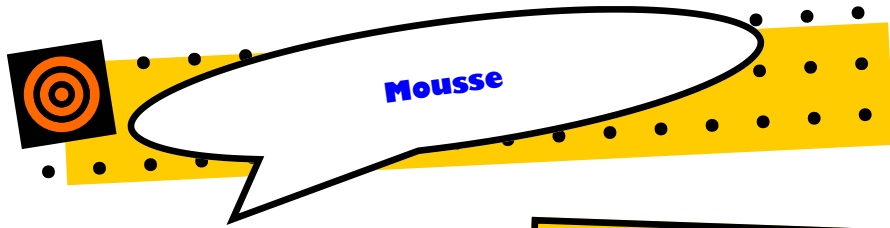
The Quick Chef

A Smarter Way to Chop, Whip or Mix!

Quick-and-easy alternative to electric food processors

- A single turn of the handle rotates blade or paddle whisk four times, saving time and effort
- Stainless steel blade effortlessly chops fruits and vegetables
- Paddle whisk quickly whips or mixes cream, salad dressings and dips
- Funnel attachment incorporates oil into mayonnaise, pesto sauce or salad dressing
- Non-skid base prevents sliding
- Standard and metric measurements
- Sapphire Blue accents

Your Tupperware Consultant



▶ **Chocolate Mousse**

- 2 Tablespoons of sugar
- 2 Tablespoons of cocoa
- 8 ounces of heavy whipping cream (must be cold)
- 1 Oreo cookie

Strawberry Mousse

- 2 Tablespoons of sugar
- 5 Strawberries, tops removed
- 8 ounces of heavy whipping cream (must be cold)
- Graham cracker sticks

Put the sugar and cocoa or strawberries in the bottom of the Quick Chef. Add the heavy whipping cream (make sure it's cold) Use the paddle in the Quick Chef and whip for about 1 minute until it pulls away from the middle. Serve in the Sheerly Elegant Cocktail Stemware. Garnish with crushed cookies.



Blizzards

- 1 large candy bar
- 4 cups vanilla ice cream
- 3 T milk

Select your favorite candy bar
Chop into bite size pieces

In the quick chef, add vanilla ice cream and milk. Blend with paddle. Add chunks of candy bar and blend again. Pour into an Impressions Tumbler and enjoy!

Italian Bruschetta

- 1 medium onion (peeled and cut in half)
- 1 can diced tomato (15 oz)
- 1 Tbsp. Chef Series Italian Seasoning Blend
- 2 cloves garlic (peeled and smashed)

Quarter onion: Chop in Quick Chef using blade. Add remaining ingredients; cover and turn handle until desired consistency. Serve on toasted Italian Bread Slices



Guacomole

- 3 Avocadoes
- 1 large onion
- Latin sensation to taste!



Cut onion in half and dice in the Quick Chef. Cut avocadoes in half lengthways around seed and twist. Using a Chef knife, remove seed by putting knife into seed and twisting to remove. Scoop out the avocado meat and put it into the quick chef with the onion. Blend until smooth. Add Latin Sensation seasoning to taste.

Mexican Salsa



- 1 medium onion (peeled and cut in half)
- 1 can diced tomato (15 oz)
- 1 Tbsp. Chef Series Southwest Chipotle Seasoning Blend
- 2 Tbsp. fresh cilantro (optional)
- 2 cloves garlic (peeled and smashed)
- Lime juice (1/2 lime)

Quarter onion: Chop in Quick Chef using blade. Add remaining ingredients; cover and turn handle until desired consistency. Serve with Chips for dipping.



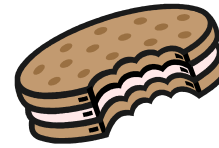
White Salsa

- 1 cup real mayonnaise
- 1 cup light sour cream
- 2 bunches of green onion
- 4 oz. black olives
- 3 cloves of garlic
- Juice of one lime
- Black pepper
- 1 tsp. tabasco

Using Quick chef, chop onion, garlic and black olives. Using funnel, add lime juice and Tabasco. Add all other ingredients and use the quick paddle to mix.

Serve with yellow corn chips.

CHOCOLATE MINT PIE



- 2 cups milk
- Large package instant chocolate pudding mix
- 1 chocolate pre-made pie crust
- 18 Mint Oreo Cookies
- 1/2 pint heavy whipping cream
- 1/4 to 1/2 cup sugar (as desired)

Pour 2 cups milk into the Quick Shake. Add pudding mix and shake until set. Pour into pie crust. Crush 10 Oreo Cookies in Quick Chef with chopping blade. Sprinkle crushed Oreos over pudding mix. Pour heavy whipping cream into Quick Chef with whipping blade. Add desired amount of sugar. Blend until set. Stand remaining 8 Oreos along the outer edges to indicate slices.

Refrigerate until firm.

Fruit Salsa



- 1 Granny Smith Apple
- 2 Kiwis
- 7 Strawberries
- 2 T Apple Jelly

Core and quarter apple. Add to Quick Chef and chop. Add hulled strawberries and peeled kiwis. Chop again. Mix in apple jelly. Serve with Cinnamon Chips.

Cinnamon Chips

- 1-10" flour tortillas cut into strips
- 1 T sugar
- Non fat cooking spray
- 2 t cinnamon vanilla spice

Mix together sugar and spice in Thatsa Bowl. Spray tortillas on both sides and place in Thatsa Bowl. Season and shake to lightly coat. Lay on baking sheet lined with silicone wonder mat. Bake at 300 degrees for 6 minutes, until golden brown.



Veggie Pizza

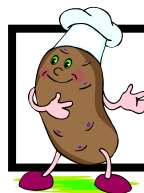
- 2 tubes crescent rolls
- 8 oz cream cheese
- 1 small onion
- 1 cup mayonnaise
- 1 Tbsp Veggie Delight Seasoning
- Broccoli, Cauliflower and Carrots
- Shredded cheddar cheese



Spread out crescent rolls on silicone wonder mat and pinch together. Bake at 350 degrees for 10 minutes, until golden brown.



Chop veggies in Quick Chef, set aside. Chop small onion in quick chef, add cream cheese, mayo and veggie delight seasoning and blend well. Spread over cooled crust using Saucy Silicone Spatula. Sprinkle generously with assorted cut up veggies, then add shredded cheese.



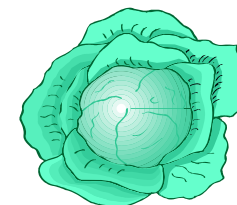
Mashed Potatoes

In the Oval micro cooker, place 3-4 potatoes quartered in colander basket with water below. Micro steam for 10 minutes. Place potatoes in Quick Chef and turn handle several time until chopped. Change blade and use paddle. Add 2/3 cup heavy whipping cream and 1/2 cup butter. Blend until potatoes are smooth.



Cole Slaw

- 1/2 head of regular cabbage, quartered
- 1/2 head of purple cabbage, quartered
- 2/3 cup of Miracle Whip
- 2 Tbsp sugar
- 1/2 tsp dill



Using Quick Chef with blade, shred cabbages to desired size and put aside. Mix together Miracle Whip and sugar. Add dill. Combine with cabbage in large Serving bowl. Refrigerate.

For best results, prepare the night before.

Chicken or Tuna Salad

- 1 small onion
- 2 stalks of celery
- 1 can tuna or chicken meat, drained
- 2/3 cup of mayonnaise

Cut onion and celery in half. In the Quick Chef, dice onion and celery together. Add drained meat, turning handle about 4 times. Add mayonnaise and blend again. Serve on crackers or croissants. For a delicious salad, use one large tomato, cut in quarters. Serve salad inside of tomato. Top with Italian dressing.



The Best Tacos Ever

In the oval micro cooker basket, micro cook 1 pound of ground beef for 6 minutes, allowing all grease to drain into container below.

Place cooked ground beef in the Quick Chef, chopping with blade, until it is finely ground.

Put ground beef in taco shells, and top with your favorite toppings

