

Cilantro Mojo Cheese Spread

4 oz whipped cream cheese
1 tbsp Simple Indulgence Cilantro Mojo Spice

Blend together using the whip attachment in the Quick chef. Serve with your favorite crackers.

Parti Arti Dip

1 can (14 oz) artichoke hearts, drained
2 green onions, cut into several pieces
2 Tbsp. mild green chilies (optional)
½ c. mayonnaise
½ c. grated Parmesan cheese

Place artichokes, onion, and chilies in Quick Chef with blade; turn handle until chopped. Add mayonnaise and Parmesan cheese; turn handle until well mixed. Using Oval Microwave Cooker Base, Vent N Serve Medium Deep or Heat N Serve 8 ¼ cup Heat N Serve Oval, cover and microwave on high for 3 to 5 minutes or until hot. Serve warm with crackers or tortillas chips.

South West Chipotle Hummus:

1 chickpeas drained and rinsed 1 clove of garlic
1 lemon juiced 1 tablespoons of tahini*
Salt to taste 4 tablespoons of extra virgin olive oil
2 tablespoons of SW Chipotle spice (add more if you like it spicy)

*Tahini is a sesame seed paste. Sold in specialty stores or in the health food section of most stores.

Place the all ingredients in the Quick Chef with the chopping blade attachment. For a creamier consistency, remove the chopping blade and insert the whipping blade. Add salt to taste. If it does not seem smooth enough add more extra virgin olive oil.

Serve with vegetables or pita chips. Try it as a spread on a sandwich instead of mayonnaise. Yum!

Pita Chips:

Cut whole grain pita bread into 6-8 wedges and split open to separate. Place on a baking sheet and bake at 350 degrees until toasted brown. (If you want to watch it you can use your broiler.)

Tandori Chicken

4 lb Whole Chicken 2 tbsp Simple Indulgence Tandori Spice
Teriyaki sauce 12 oz pineapple chunks
1 lemon or lime

Clean out the insides of the chicken. Place whole chicken in Stack Cooker or Oval Microwave Cooker. Pour Teriyaki sauce on top of chicken. Sprinkle generously with the Spice. Fill cavity of chicken with pineapple chunks. Cover and cook for 6 min per pound. Let sit for a 1 minute for every 6 minutes cooked. Enjoy!

Cilantro Mojo Salmon

1-2 lb Salamon (you can use the frozen fillets from Costco)
1 tbsp Cilantro Mojo Spice

In Stack cooker base with colander place salmon. Sprinkle both sides generously with Cilantro Mojo and cook 4 min a pound. If they are larger thicker fillets then cook 6 min a pound. Let stand 1 min. per every 6 min. and serve!

German Chocolate Cake

1 box German Chocolate Cake Mix
Ingredients called for on the box
1 can Coconut Pecan Frosting

Mix cake according to the box in Tupperware Mix N Stor Plus Pitcher. Let stand 5 to 10 minutes. In 3 qt Tupperwave Stack Cooker with Cone, Spread 2/3 can of frosting in bottom. Pour cake mix on top and cook for 13 minutes on high. Let stand 5 minutes and turn onto Tupperware Round Cake Taker.

Pineapple Upside Down Cake

1 Yellow Cake mix Ingredients according to box
1 small can pineapple rings Maraschino Cherries
½ cup brown sugar ½ cup butter

Mix cake according to the directions on box and let sit for 5 to 10 minutes. In 3 qt Tupperwave Stack Cooker with cone, place pineapple rings with a cherry in the center of each ring. Sprinkle with brown sugar. Melt butter in small Vent N Serve and pour over brown sugar. Pour the cake mix over top. Microwave on high for 13 minutes. Let stand 5 minutes and turn onto Tupperware Round Cake Taker.