pampered chef®

Budget-Friendly Fall Meals





8 servings

10-min prep time | 25-min total time

Hummus

- 1 can (15.5 oz. or 398 mL) cannellini (white kidney) beans, drained and rinsed
- ⅓ cup (75 mL) pizza sauce
- 2 tbsp (30 mL) **Everything but the Pizza Seasoning**, divided
- 1 tbsp (15 mL) olive oil
- 8 oz. (250 g) cream cheese, softened
- 2 oz. (60 g) mozzarella cheese, grated (½ cup/125 mL)

  Optional Toppings: Black olives, chopped bell pepper, chopped pepperoni

Garlic Knots

- 1 pkg (13.8 oz./391 g) refrigerated pizza dough
- 2 tbsp (30 mL) butter, melted
- 1 tsp (5 mL) **Garlic Rub**

Pizza Hummus

Directions

1. Preheat the oven to 450°F (230°C). Add the beans, pizza sauce, and *1½ tbsp (22 mL)* of the seasoning to the **Electric Twist & Chop**. Press ⏻. Pour the oil into the hole. Blend until all the oil is incorporated and the hummus is smooth.
2. Transfer the hummus to the **1-qt. (1-L) Enameled Cast Iron Baker**. Combine the cream cheese and remaining seasoning in a medium bowl. Spread the cream cheese mixture over the hummus. Top with the cheese. Add toppings, if you'd like. Set aside.
3. Unroll the pizza dough onto a cutting board. Cut in half lengthwise, then into 8 slices widthwise to get 16 pieces.
4. Twist each piece of dough, then tie it into a loose knot. Combine the butter and rub; brush over the knots. Transfer to a sheet pan.
5. Bake the dip and the knots for 7–9 minutes, or until the cheese has melted and garlic knots are golden-brown.

Cook's Tip

- You can make the hummus and serve as is, without layering and baking.



12 servings

15-min prep time

Ingredients

- ½ small red bell pepper, cut into chunks
- ½ jalapeño pepper, seeded and quartered
- 1 tsp (5 mL) lime zest
- 2 tbsp (30 mL) lime juice
- ¼ tsp (1 mL) salt
- ¼ cup (60 mL) cilantro leaves, loosely packed
- 2 large ripe mangoes, peeled and cut into chunks (or 12 oz./350 g frozen, thawed and drained)

Fresh Mango Salsa

Directions

1. Add the bell pepper, jalapeño, lime zest, juice, and salt to the **Electric Twist & Chop**. Pulse until coarsely chopped, about 8 times.
2. Add the cilantro and top with the mango (this helps blend evenly). Pulse until coarsely chopped and well blended, about 12 times.



9 servings

2-min total time

Ingredients

- ½ cup (125 mL) fresh blueberries
- ¼ cup (60 mL) balsamic vinegar
- 1 tbsp (15 mL) water
- 1 tbsp (15 mL) honey
- 1 tsp (5 mL) Dijon mustard
- ¼ tsp (1 mL) salt
- ¾ cup (175 mL) extra-virgin olive oil

Blueberry Balsamic Vinaigrette

Directions

1. Add all the ingredients to the **Electric Twist & Chop**. Press ⏻ and blend for 20–30 seconds, or until the dressing looks smooth.
2. Store refrigerated up to one week.

Cook's Tips

- The dressing may thicken slightly in the refrigerator. Stir before serving.
- For a smoother dressing, pour the vinaigrette through a mesh colander to strain out any blueberry skins.
- Serve the dressing with a salad or as a sauce for pork and chicken. Transfer it to a container and refrigerate for up to a week.



6 servings

1-hr prep time | 1-hr, 20-min total time

Homemade Pasta

- 3 cups (725 mL) all-purpose flour (12.75 oz./360 g), plus additional for dusting
- 4 eggs
- ¼ cup (60 mL) olive oil
- 2 tsp (10 mL) **Basil Pesto Seasoning Mix**
- 1 tsp (5 mL) salt
- Optional Topping: Fresh basil

Alfredo Sauce

- 2 tbsp (30 mL) butter
- 1½ tbsp (22 mL) Basil Pesto Seasoning Mix
- 2 cups (500 mL) heavy cream
- 2 oz. (60 g) Parmesan cheese, grated (1 cup/250 mL), plus additional for topping
- ½ tsp (2 mL) salt
- ¼ tsp (1 mL) black pepper
- 12 oz. (350 g) broccoli florets

Pesto Fettuccine Alfredo

Directions

1. Add the pasta ingredients to the **Deluxe Stand Mixer**. knead for 5 minutes. Wrap the dough and refrigerate for at least 30 minutes or overnight.
2. Flour your surface and hands. Divide the dough into quarters, flatten slightly into round disks, and generously flour.
3. Attach the **Pasta Roller** and turn to setting 3. Set the mixer to custom speed 1. Feed the dough through each setting twice, starting with setting 3 and going down to setting 1. Cut the pasta sheets in half or to your desired length.
4. Attach the **Fettuccine Cutter** to the mixer. Feed the individual pasta sheets through and lay the noodles in an even layer. Bring a large pot of salted water to a boil.
5. Melt the butter in the **12" (30-cm) Brilliance Weeknight Skillet** over medium heat. Add the seasoning mix. Saute for 2 minutes, or until fragrant.
6. Slowly pour in the heavy cream and bring to a simmer, whisking often. Add the Parmesan, salt, and pepper. Keep warm over low heat.
7. Add the pasta and broccoli to the boiling water. Cook until the pasta is tender, about 3 minutes. Drain, reserving ½ cup (125 mL) of the pasta water. Toss the pasta and broccoli with the sauce. Add the pasta water, as needed, to thin the sauce. Top with additional Parmesan and fresh basil, if you'd like.

Cook's Tips

- To use store-bought pasta, prepare 1 lb. (450 g) of dry fettuccine pasta according to the package directions and add the broccoli during the last 3–4 minutes of cooking.
- You can use jarred pesto. Just omit the butter and mix 3 tbsp (45 mL) of prepared pesto into the cream and continue with step 6. (Leave out the pesto in the pasta.)



4 servings

5-min prep time | 40-min total time

Ingredients

- 2 cups (500 mL) vegetable broth
- ½ cup (125 mL) canned coconut milk (see cook's tip)
- 1 large sweet potato, peeled and cut into large chunks
- 1 small apple, cored and quartered
- ½ small onion, quartered
- ½"–1" (1–2.5-cm) piece of ginger, peeled
- 2 tbsp (30 mL) maple syrup
- ½ tsp (2 mL) chili powder
- ½ tsp (2 mL) salt
- ¼ tsp (1 mL) ground cinnamon
- Optional Toppings: Chopped candied pecans, additional coconut milk

Sweet Potato & Apple Soup

Directions

1. Add all the ingredients in the order listed to the **Deluxe Cooking Blender** and cook on SOUP.
2. Serve with a drizzle of coconut milk and top with candied pecans, if you'd like.

Cook's Tips

- If your coconut milk is separated, transfer it to a large bowl and whisk it together before measuring.
- You can make homemade candied pecans in the **Electric Pop & Stir** while the soup is cooking!



8 servings

10-min prep time | 6-hr, 50-min total time

Ingredients

- 4 lbs. (1.8 kg) chicken wings
- 3 qts. (2.8 L) plus ½ cup (125 mL) water, divided
- ¼ cup (60 mL) apple cider vinegar
- 1 onion
- 1 large carrot
- 2 celery stalks
- 5 sprigs fresh thyme
- 7 sprigs parsley
- 1 bay leaf
- 1 tsp (5 mL) black peppercorns
- Optional: 1 star anise, 2 whole cloves, and/or a 4" (10-cm) piece of fresh gingerroot, peeled and sliced

Pressure Cooker Chicken Bone Broth

Directions

1. Preheat the oven to 450°F (230°C). Bake the wings on the **Half Sheet Pan** for 45–50 minutes, or until they're dark golden brown.
2. Add the chicken to the inner pot of the **Deluxe Multi Cooker**. Carefully add the fat from the sheet pan to the inner pot. Add *½ cup (125 mL)* of the water to the sheet pan and use it to scrape up the fond with a spatula. Add the fond to the inner pot.
3. Add the remaining vinegar and water (do not fill past the max fill line) to the inner pot. Lock the lid and select the custom setting. Adjust the time to 120 minutes and press ⏻.
4. When the timer is up, let the steam release naturally. This will take about 1 hour.
5. Meanwhile, peel the vegetables and cut them into large chunks.
6. Remove the lid and add the remaining ingredients, plus any optional additions.
7. Lock the lid and select the custom setting. Adjust the time to 1 hour and press ⏻.
8. When the timer is up, let the steam release naturally.
9. Strain the broth. If you're serving immediately, skim any excess fat. If you're serving later, chill the broth immediately using an ice bath. Once the broth is chilled, remove the excess fat.

Cook's Tip

- Making bone broth releases natural gelatin in the bones, so when your broth cools, it will be solid. When the broth is hot, it will become a liquid again.



6 servings

15-min prep time | 1-hr, 15-min total time

Ingredients

- 8 cups (2 L) cornflake cereal, crushed (2½ cups/600 mL)
- ¼ cup (60 mL) butter (½ stick), melted
- 1 cup (250 mL) flour
- 1½ tbsp (22 mL) **Seasoning Salt**
- ¼ cup (60 mL) milk
- 3 eggs
- 1 whole chicken, cut into 8 pieces (about 4 lbs./1.8 kg)
- Optional Topping: Honey

Oven-Baked Fried Chicken

Directions

1. Preheat the oven to 400°F (200°C). Add the cornflakes, 2 cups (500 mL) at a time, to the **Electric Twist & Chop** and PULSE until they resemble breadcrumbs. Transfer to a shallow dish. Add the butter and mix to combine.
2. Whisk together the flour and Seasoning Salt in a large mixing bowl. Dredge the chicken in the seasoned flour and set aside.
3. Add the milk and eggs to the leftover flour and mix to make a batter. Dip the chicken pieces into the batter then into the cornflakes, one at a time, turning and pressing as needed to evenly coat.
4. Place the rack on the **Brilliance Nonstick Half Sheet Pan** and add the breasts and thighs. Bake for 20 minutes.
5. Add the wings and drumsticks to the rack and bake for 35–40 minutes, or until the temperature reaches 165°F (74°C).
6. Drizzle with honey before serving, if you'd like.

Cook's Tip

- Spice it up by drizzling the chicken with hot honey! Just combine ½ cup (125 mL) of warmed honey with 1 tbsp (15 mL) of hot sauce.



8 servings

5-min prep time | 25-min total time

Ingredients

- 6 garlic cloves, thinly sliced
- 2 pints grape tomatoes
- 1 tbsp (15 mL) olive oil
- 1 tsp (5 mL) salt, divided
- ½ tsp (2 mL) coarsely ground black pepper
- ½ cup (125 mL) loosely packed fresh basil leaves
- 1 lb. (450 g) cooked spaghetti noodles
- Optional: Grated Parmesan cheese

Spaghetti With Roasted Tomato-Basil Sauce

Directions

1. Preheat the oven to 450°F (230°C). Line the **Brilliance Nonstick Half Sheet Pan** with aluminum foil; set aside.
2. Combine the garlic, tomatoes, oil, *½ tsp (2 mL)* of the salt, and black pepper in the **Classic Batter Bowl**; mix well. Arrange the tomato mixture in a single layer on the prepared pan. Roast for 14–16 minutes, or until the tomatoes burst. Remove the pan from oven and cool for 5 minutes.
3. Carefully transfer tomato mixture to the **Electric Twist & Chop**. Add basil and remaining salt; press ⏻ and blend until smooth. Combine the noodles and sauce in a large bowl; toss to coat. Serve with grated Parmesan cheese, if you'd like.



12 servings

10-min prep time | 1-hr, 10-min total time

Rice

- 2 cups (500 mL) white rice
- 3 cups (725 mL) chicken or vegetable broth
- ¼ cup (60 mL) **Teriyaki Sauce With Honey**
- 1" (2.5-cm) piece of ginger, peeled and grated
- 1 tbsp (15 mL) sesame oil
- 12 oz. (350 g) frozen mixed veggies
- 8 green onions (about 1 bunch), thinly sliced, white and greens separated

Meatloaf

- 2 lbs. (1 kg) ground chicken
- 1 cup (250 mL) panko
- ¼ cup (60 mL) chicken or vegetable broth
- ¼ cup (60 mL) Teriyaki Sauce With Honey
- 1 red bell pepper, seeded and finely chopped
- 1 carrot, peeled and finely chopped
- 2 eggs
- ½ tsp (2 mL) salt

Glaze

- ¼ cup (60 mL) Teriyaki Sauce With Honey
- ¼ cup (60 mL) ketchup
- 2 tbsp (30 mL) honey

Teriyaki Meatloaf With Oven-Fried Rice

Directions

1. Preheat the oven to 400°F (205°C).
2. Add all the rice ingredients and the whites of the green onions to the **Brilliance Nonstick Long Loaf Pan**. Stir to combine and cover with foil.
3. Add all the meatloaf ingredients and the remaining green onions to the bowl of the **Deluxe Stand Mixer**. Select mix for 2 minutes. Transfer the meat mixture to the other Long Loaf Pan.
4. Place both pans in the oven and bake for 50 minutes. Meanwhile, stir together the glaze ingredients in a small bowl.
5. Remove the meatloaf from the oven and brush with half of the glaze. Return the pan to the oven and bake for 10–15 minutes, or until the meatloaf reaches 165°F (74°C) and the rice is tender. Serve with the remaining glaze.

Cook's Tip

- Ground turkey or lean ground pork work great in this recipe, too!



8 servings

10-min total time

Ingredients

- ½ cup (125 mL) water
- ½ cup (125 mL) sugar
- 14 oz. (380 g) sweetened condensed milk
- ½ cup (125 mL) pumpkin puree
- ½ tsp (2 mL) pumpkin pie spice, plus additional for topping
- ¼ tsp (1 mL) salt
- 2 tbsp (30 mL) espresso or 1 Nespresso® Original Pod
- ⅓ cup (75 mL) milk of choice

Pumpkin Spice Latte

Directions

1. Combine the water and sugar in the **2-qt. (1.9-L) Brilliance Nonstick Saucepan**. Bring to a boil.
2. Add the sweetened condensed milk, pumpkin puree, and pie spice. Whisk together. Cook for 1 minute.
3. Adjust the drip tray of the **Deluxe Coffee Machine** to your desired height and place a small coffee mug on the tray plate.
4. Place the Nespresso® original Pod in the Nespresso® Pod insert, or add the espresso to the **Espresso Insert**. Select the 2-oz. (60-mL) or 4-oz. (125-mL) size option and press start. After it chimes, remove the mug.
5. Add the milk to the **Electric Milk Frother** and select HIGH or LOW FOAM.
6. Pour the syrup into the coffee and finish with the frothed milk. Top with additional pie spice, if you'd like.

Cook's Tip

- This recipe makes about 2 cups (500 mL) of syrup. Pour a few tablespoons into your coffee and save the rest, refrigerated, for up to 2 weeks.



12 servings

10-min prep time | 42-min total time

Ingredients

- ¼ cup (60 mL) popcorn kernels
- 1 tbsp (15 mL) oil
- ½ cup (125 mL) butter (1 stick)
- ¼ cup (60 mL) light corn syrup
- ½ cup (125 mL) sugar
- 1 pkg. (3 oz.) Jell-O®, any flavor

Jell-O® Popcorn

Directions

1. Preheat the oven to 250°F (180°C) and line a sheet pan with parchment paper.
2. Add the popcorn kernels and oil to the **Electric Pop & Stir**. Place the lid on top, then select the POP setting and cook until the kernels have popped and there's about 3 seconds between pops, about 5–8 minutes. Transfer the popcorn to a large mixing bowl, being careful not to add unpopped kernels; set aside.
3. Melt the butter and corn syrup in a medium saucepan over medium heat. Add the sugar and Jell-O®. Bring the mixture to a full boil and then cook for 4 minutes without stirring.
4. Pour the hot mixture over the popcorn and toss to evenly coat.
5. Spread the popcorn in a single layer on the sheet pan. Place in the oven and bake for 30 minutes, stirring every 10 minutes.
6. Remove the sheet pan from the oven and cool completely. (The candy coating will harden as it cools.)

Cook's Tip

- Don't stir the sugar as it cooks, or it may crystallize.