pampered chef®

Comfort Faves

Reimagined





Stuffed Pepper Skillet

6 servings

5-min prep time | 45-min total time

Ingredients

- 2 tsp (10 mL) oil
- 1 lb. (450 g) lean ground beef
- 1 small onion, diced
- 1 tsp (5 mL) salt, divided
- ½ tsp (2 mL) black pepper
- 3 bell peppers, any color, seeded and sliced
- ½ cup (125 mL) long grain white rice, rinsed and drained
- 15 oz. (425 g) tomato sauce
- ¾ cup (175 mL) chicken broth

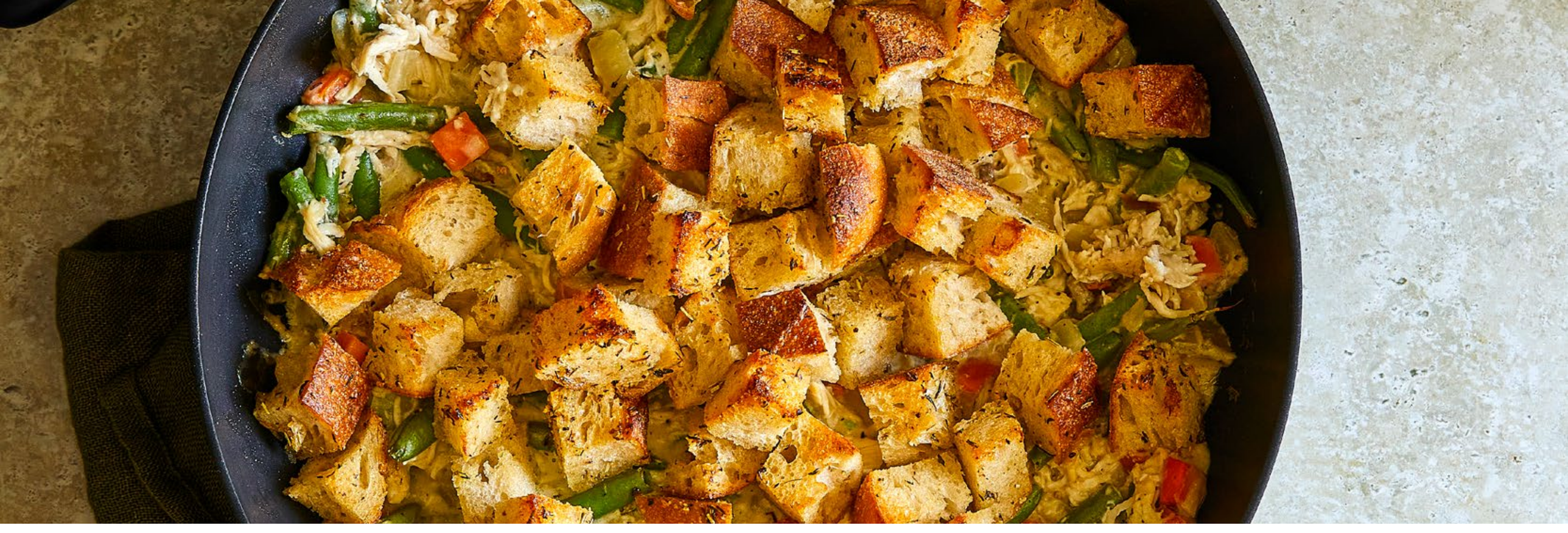
Optional Toppings: ½ cup (125 mL) crushed croutons, grated Parmesan cheese, and chopped parsley

Directions

1. Heat the oil in the **12" (30-cm) Brilliance Nonstick Weeknight Skillet** over medium heat for 4 minutes. Add the beef, onion, ½ tsp (2 mL) of the salt, and all of the black pepper. Cook for about 5 minutes, breaking the beef into crumbles, until it's no longer pink and the onions have softened, about 5 minutes.
2. Add the bell peppers, rice, and remaining salt, and cook 1 minute. Stir in the tomato sauce and broth. Bring back to a boil, cover, and reduce the heat to low. Cook for 24–28 minutes, or until the rice is cooked. Remove the skillet from the heat and let stand for 5 minutes.
3. Top with the crushed croutons, Parmesan cheese, and parsley, if you'd like.

Cook's Tips

- Add 1 tbsp (15 mL) of **Bell Pepper Herb Rub** with the tomato sauce in step 2 for even more bold bell pepper, garlic, and herb flavor.
- You can double the rice and use 1½ cups (375 mL) of broth for a heartier dish.
- Try it with ground chicken, turkey, or plant-based meat instead of ground beef.



Turkey Dinner Skillet

6 servings

15-min prep time | 35-min total time

Ingredients

- 6 tbsp (90 mL) butter, divided
- 1 onion, chopped
- 2 carrots, peeled and chopped
- 2 celery stalks, chopped
- ⅛ tsp (0.5 mL) each salt and pepper
- 1 cup (250 mL) chicken broth
- 1 can (10.5 oz. or 284 mL) low-sodium cream of mushroom soup
- 2 cups (500 mL) fresh green beans, trimmed and cut in half
- 1 tbsp (15 mL) Dijon mustard
- 1½ tsp (7 mL) **Rosemary Herb Seasoning Mix**, divided
- 2 cups (500 mL) cooked turkey, shredded or finely diced
- 5 cups (1.25 L) cubed bread

Optional Toppings: Chopped parsley, whole berry cranberry sauce

Directions

1. Preheat the oven to 400°F (200°C).
2. Melt *2 tbsp (30 mL)* of the butter in the **12" (30-cm) Brilliance Nonstick Weeknight Skillet** over medium heat. Add the onion, carrot, celery, salt, and pepper. Cook for about 5 minutes, or until softened.
3. Add the broth, soup, green beans, mustard, and *½ tsp (2 mL)* of the seasoning mix. Bring it to a simmer over medium heat.
4. Add the turkey and toss gently to combine.
5. Heat the remaining butter in a large microwave-safe bowl for 30–45 seconds, or until melted. Add the remaining seasoning mix to the butter and toss with the bread cubes to coat. Pour over the turkey mixture.
6. Bake, uncovered, for 10–12 minutes, or until the bread is golden brown on top.
7. Top with chopped parsley and cranberry sauce, if you'd like.

Cook's Tips

- This recipe is a great way to use leftover turkey from a holiday feast or Sunday dinner.
- You can use the **Deluxe Stand Mixer** to quickly and easily shred turkey.
- Instead of cream of mushroom soup, you can use leftover gravy, if you have it!



12 servings

5-min prep time | 50-min total time

- 2 lbs. (1 kg) ground beef
- 2 tsp (10 mL) salt
- 1 tsp (5 mL) pepper
- 2 eggs
- 1 cup (250 mL) plain bread crumbs
- ⅔ cup (150 mL) milk
- 2 tbsp (30 mL) Worcestershire sauce
- 1 medium onion, chopped
- ¼ cup (60 mL) ketchup plus more for brushing (½ cup/125 mL)

Easy Mini Meatloaves

Directions

1. Preheat the oven to 400°F (200°C).
2. Add all the ingredients to **Deluxe Stand Mixer**. Using the paddle attachment, select **MIX** and adjust the time to 45 seconds. Press Start.
3. Brush the wells of the **Mini Loaf Pan** with oil. Transfer the meat mixture into the wells of the pan with the **Extra-Large Scoop**.
4. Brush the top and sides of each loaf with ketchup or Teriyaki Sauce, and sprinkle some with the seasoning.
5. Bake for 20-25 minutes or until the internal temperature reaches 160°F (71°C).
6. Let rest 5 minutes and pipe on mashed potatoes if desired.

Cook's Tips

- You can brush the top with hoisin, teriyaki, barbecue or other sauces to give your meatloaf a fun, unique twist.



Deep Dish Meatball Pizza

8 servings

10-min prep time | 1-hr total time

Dough

- ¼ cup (60 mL) plus 1 tbsp (15 mL) olive oil, divided
- 2 tbsp (30 mL) cornmeal
- 1 lb. (450 g) fresh pizza dough

Filling

- 1 tbsp (15 mL) olive oil
- ½ onion, diced
- ¼ tsp (2 mL) salt
- 1 garlic clove, diced
- 2 tsp (10 mL) dried oregano
- 7 cups (1.75 L) packed fresh spinach (about 6 oz./175 g)
- 10 oz. (300 g) frozen meatballs, thawed, cut in half (about 2 cups/500 mL)
- 1 cup (250 mL) pizza sauce, divided
- 10 oz. (300 g) mozzarella cheese, grated (about 2¼ cups/550 mL), divided
- 1 oz. (30 g) Parmesan cheese, finely grated (½ cup/125 mL)

Directions

1. Preheat the oven to 425°F (220°C). Brush the **Stone Round Baker** with 1 tbsp (15 mL) of the oil.
2. Sprinkle the conrmeal on the bottom of the baker. Stretch the pizza dough into the baker and up the sides.
3. For the filling, heat 1 tbsp (15 mL) of oil in a large skillet over medium heat for 2–3 minutes.
4. Saute the onion for 3–4 minutes, or until softened. Add the spinach and cook until it's wilted, about 3–4 minutes.
5. Stir in the garlic, oregano, meatballs, salt, and ¼ cup (60 mL) of the pizza sauce. Cook for another 2 minutes. Remove the skillet from the heat.
6. Top the dough with half of the mozzarella, then spread the filling evenly over the cheese. Cover with the remaining mozzarella and top with the remaining pizza sauce.
7. Bake for 40–45 minutes, or until the crust is well browned and the sauce loses its shine. Top with Parmesan and rest for at least 10 minutes before slicing.

Cook's Tips

- You can swap the oregano with **Sweet Basil Rub** to add garlic, basil, and tomato flavor to your sauce.
- Try using cooked and diced chicken, ground beef, or pepperoni instead of meatballs.
- The cornmeal in the dough makes the crust tender, delicate, and less soggy.



4 servings

15-min prep time | 30-min total time

Grilled Chicken Fajitas

Ingredients

- 2 limes, juiced
- 2 tbsp (30 mL) **Chipotle Rub**
- 1 tbsp (15 mL) canola oil
- 1 lb. (450 g) boneless, skinless chicken breasts
- 1 medium green bell pepper, seeded and quartered
- 1 medium red bell pepper, seeded and quartered
- 1 large onion
- ¼ tsp (1 mL) salt
- 4 oz. (125 g) cheddar cheese block, coarsley grated (1 cup/250 ml)
- 8 7–8” (18–20-cm) flour tortillas

Optional: lime, salsa, shredded cheese, guacamole, sour cream

Directions

1. For the marinade, add the lime juice, rub, oil, and chicken to a medium bowl. Let the chicken marinate, covered, in the refrigerator for 5 minutes.
2. Heat the **Double Burner Grill and Grill Press** over medium heat for 3–5 minutes. Slice the peppers with the Rapid Prep Mandoline on the #6 setting. Slice the onion with the **Simple Slicer** on the No. 3 setting. Stack the rings and cut them in half.
3. Remove the chicken from the marinade. Lightly spray the vegetables with oil using the **Kitchen Spritzer** and sprinkle them with salt. Add the bell peppers and onion to one side of the pan and the chicken to the other side. Cover the chicken with the press and cook for 6–8 minutes, turning the chicken once and stirring the vegetables occasionally.
4. Add the chicken and vegetable mixture into the centers of the tortillas. Top with cheese and optional toppings.



Brown Butter Tortellini

4 servings

5-min prep time | 25-min total time

Ingredients

- 1–1½ lbs. (450–700 g) tortellini (any variety)
- ¼ cup (60 mL) butter (½ stick), sliced
- 2 tbsp (30 mL) **Savory Maple Spice Blend**
- ¼ cup (60 mL) reserved pasta water
- 5 cups (1.25 L) fresh baby spinach
- 2 tbsp (30 mL) Parmesan cheese, shaved
- ½ tbsp (7 mL) balsamic vinegar
- Fresh lemon juice (optional)

Directions

1. Cook the tortellini in a large pot according to the package directions just until done (see cook's tips). Reserve ¼ cup (60 mL) of the pasta water.
2. Cook the butter in the **12" (30-cm) Brilliance Nonstick Weeknight Skillet** over medium heat until it browns, about 5–7 minutes, stirring occasionally. (It will smell nutty.)
3. Add the spice blend and stir well.
4. Transfer the tortellini and reserved pasta water to the skillet and add the spinach. Toss over medium-low heat until the spinach has wilted.
5. Add the Parmesan, vinegar, and lemon juice, if you'd like, right before serving.

Cook's Tips

- Check the tortellini at the shorter side of the cooking time. It will continue to cook when you add it to the brown butter sauce.
- You can add cooked slices of pork tenderloin or white beans for more protein.