pampered chef®

Good Times & Gatherings

Recipes





Truffle Burgers

Serves 4 | Prep Time: 10 min | Total Time: 25 min

INGREDIENTS

Burgers

- ½ lb (150 g) bulk breakfast sausage
- ¾ lb (350 g) ground beef
- 1 tsp (5 mL) **Black Truffle & Herb Seasoning**
- Oil for greasing

Sauce

- ½ cup (125 mL) mayonnaise
- 1 tbsp (15 mL) Dijon mustard
- 2 tsp (10 mL) ketchup
- 1 tsp (5 mL) Black Truffle & Herb Seasoning

Buns & Toppings

- 4 slices Swiss, Havarti or white cheddar cheese
- 4 seeded burger buns
- 1 tomato, sliced
- Romaine lettuce leaves

DIRECTIONS

1. Combine the burger ingredients in the bowl of the **Deluxe Stand Mixer** fitted with the scraping beater and MIX for 45 seconds.
2. Use the **Extra-Large Scoop** to add 2 scoops (¼ cup/60 mL each) to a greased **Burger & Slider Press**. Repeat until you have 4 patties.
3. Whisk together the sauce ingredients in a small bowl and set aside.
4. Brush the 12" (30-cm) **Cast Iron Grill Pan Skillet** with oil and preheat over medium-high heat for 3-4 minutes. Grill the patties for 4-5 minutes on each side for medium doneness.
5. During the last minute of cooking, add the cheese slices to each patty. Remove the patties from the pan.
6. Toast the inside of the buns in the pan for 1-2 minutes or until light grill markings appear.
7. To serve, spread 1-2 tbsp (15-30 mL) of the sauce on the bottom bun. Top with the burger, tomato and lettuce.

Cook's Tips

- Using beef and sausage in the burgers adds delicious flavor and prevents the burgers from drying out when cooking.
- These are great in a grill pan or even on the griddle, but be careful when you cook them over flames! The fat that drips out can cause flame ups.
- You can even make your own sausage to blend up in the Deluxe Stand Mixer! See the cooking guide for the recipe.



Green Goddess Pasta Salad

Serves 6 | Prep Time: 5 min | Total Time: 85 min

INGREDIENTS

Pasta Salad

- ½ pkg (8 oz/454 g) rotini pasta (2 1/3 cups/575 mL)
- 1 cup (250 mL) cherry tomatoes
- ½ seedless cucumber, sliced into half moons
- ½ avocado (remaining is used in the dressing)
- ½ can (15.25 oz./432g) black beans, drained and rinsed (3/4 cup/175 mL)
- ½ can (15.25 oz./432 g) corn drained and rinsed (3/4 cup/175 mL)
- ½ cup (125 mL) crumbled feta or cotija cheese

Green Goddess Dressing

- ½ cup (125 mL) low-fat sour cream
- ⅓ cup (75 mL) canola oil
- ¼ cup (60 mL) milk
- 2 tbsp (30 mL) **Green Goddess Seasoning**
- 2 tsp (10 mL) white wine vinegar
- ½ avocado

DIRECTIONS

1. Cook the pasta according the package directions. Drain and rinse in cold water.
2. Combine the dressing ingredients with an immersion blender and blend until smooth.
3. Slice the tomatoes and remaining avocado with the **Cup Slicer**.
4. Add the vegetables, corn, beans, and dressing and mix to combine. Top with the cheese.
5. Chill for 1 hour before serving.

Cook's Tips

- You can add 1 cup (250 mL) of cooked shredded chicken for added protein.
- Make extra dressing and use it throughout the week for salads or as a dip for veggies!
- We used rotini pasta because it holds the sauce nicely, but you can use any short pasta like shells, elbow macaroni, penne, or radiatore.
- You can double this recipe and take it anywhere in our **2-qt. (1.9-L) On-the-Go Serving Bowl**.



Homemade Chicken Tenders

Serves 4 | Prep Time: 10 min | Total Time: 20 min

INGREDIENTS

- 1 lb. (450 g) chicken tenders (about 7–9 pieces)
- 1 tbsp (15 mL) vegetable oil
- ½ tsp (2 mL) salt
- ½ tsp (2 mL) garlic powder
- ¼ tsp (1 mL) black pepper
- ½ cup (125 mL) all-purpose flour
- 2 eggs
- 1 tbsp (15 mL) milk
- 3 cups (750 mL) cornflake cereal, crushed
- Oil for spritzing

DIRECTIONS

1. Pat the tenders dry with paper towels. Add the tenders, oil, salt, garlic powder, and pepper to a small bowl; toss to combine.
2. Add the flour to a shallow bowl. Whisk the eggs and milk together in a second shallow bowl. Add the crushed cornflakes to a third shallow bowl.
3. Dip each tender into the flour, then the egg mixture, and then the cornflake mixture, pressing to adhere.
4. Divide the coated tenders onto two **Deluxe Air Fryer** cooking trays and spray the tenders with oil.
5. Place the cooking trays on the top and middle racks. Turn the wheel to select the AIR FRY setting; press the wheel to select. Turn the wheel to adjust the time to 9 minutes. Press the wheel to start.
6. Switch the trays halfway through cooking (you'll hear beeps as a reminder). Cook until the internal temperature reaches 165°F (74°C), adding more time, if needed.

Cook's Tip

Crush the cornflakes in a resealable bag with a meat mallet or rolling pin.



Skirt Steak Fajitas

Serves 6 | Prep Time: 15 min | Total Time: 45 min

INGREDIENTS

Marinade
- ½ cup (125 mL) beer or chicken broth
- 1 tbsp (15 mL) Worcestershire sauce
- 1 tbsp (15 mL) soy sauce
- 1 lime, juiced (about 1½ tbsp/22 mL)
- 2 garlic cloves, pressed
- 1½ tsp (7 mL) ground ginger
- 1½ tsp (7 mL) chili powder
- 1 tsp (5 mL) black pepper
- 1 tsp (5 mL) cumin
- ½ tsp (2 mL) garlic powder
- 1½ lbs. (700 g) skirt steak, trimmed

Salsa Verde
- 10 medium tomatillos, outer husks removed (see cooks' tips)
- 1 jalapeño pepper, stem and seeds removed
- 1 garlic clove, whole and unpeeled
- 3 green onions
- ¼ cup (60 mL) cilantro leaves
- ½ tsp (2 mL) salt
- ¼ tsp (1 mL) pepper

Fajita Filling
- 1 tbsp (15 mL) vegetable oil
- 1 medium red bell pepper, sliced
- 1 medium green bell pepper, sliced
- 1 medium onion, sliced
- 1 oz. (30 g) Chihuahua cheese, grated (½ cup/125 mL)

For Serving
- 8-10 6" (15-cm) flour tortillas (fajita size)
- Optional: Sour cream, guacamole, or your other favorite toppings

DIRECTIONS

1. Mix all the marinade ingredients in a small bowl. Place skirt steak in a large resealable storage bag and pour in the marinade. Move the steak around to coat; seal and let it sit for 1–2 hours, or up to 8 hours in the refrigerator.
2. Meanwhile, place the **Cast Iron Sizzle Skillet** in the oven and preheat to 550°F (288°C). When the oven comes to temperature, leave the skillet in for 5 minutes.
3. To make the salsa verde, place the tomatillos, jalapeño, and garlic on the hot skillet. Roast for 10 minutes. Remove the skillet from the oven, flip the ingredients and let it sit for another 5 minutes. Remove the veggies from the skillet.
4. Peel the garlic. In a food processor or blender, combine the garlic, tomatillos, jalapeño, green onions, cilantro, salt, and pepper. Blend to desired consistency. Transfer the mixture to a bowl and refrigerate until ready to serve.
5. To make the fajita filling, preheat the skillet over high heat for 3 minutes. Remove the steak from the marinade and pat dry. Brush the steak with the oil and sear for 4–6 minutes per side, or until it reaches 145°F (63°C) for medium doneness. Remove the steak and let it rest.
6. Add the peppers and onions to the skillet and cook for 5–7 minutes, or until they're softened.
7. During the last minute of cooking, slice the steak across the grain into thin strips. Place the steak on top of the vegetables and add the cheese.
8. Serve the fajita filling and salsa verde with the tortillas and optional toppings, if you'd like.

Cook's Tips

- Tomatillos have a thin, paper-like husk that needs to be removed before cooking. To remove the husks, place them in a bowl of water, then peel the husks back. Before using, wash the tomatillos to remove the sticky residue.
- To cook on the grill, preheat the grill and Cast Iron Sizzle Skillet over high heat. Add the tomatillos and other ingredients as directed in step 3 and close the grill lid. In step 5, reduce the grill's temperature to medium-high, then preheat the skillet, and follow the remaining steps.
- Skirt steak is a very flavorful and budget-friendly cut of beef. The "outer" skirt steak is more tender and preferred while "inner" skirt steak is better tenderized and cooked to at least medium doneness.
- You can make this with chicken as well! Just substitute chicken breast or thighs for the skirt steak, follow the same directions, and cook until the chicken is cooked through.



Skillet Cookies

Serves 8 | Prep Time: 10 min | Total Time: 40 min

INGREDIENTS

- 1 (4 oz. or 100 g) bar semi-sweet chocolate
- ½ cup (125 mL) butter (1 stick), softened
- ½ cup (125 mL) packed brown sugar
- ¼ cup (60 mL) granulated sugar
- ¼ tsp (1 mL) salt
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 1 cup (250 mL) all-purpose flour
- ½ tsp (2 mL) baking soda
- Optional: Ice cream for serving

DIRECTIONS

1. Preheat the oven to 375°F (190°C). Coarsely chop the chocolate bar and set aside ¼ cup (60 mL) of the chocolate.
2. Beat the butter, sugars, and salt together in a large bowl with an electric mixer.
3. Add the egg and vanilla, then beat to combine.
4. Add the flour and baking soda and beat until a smooth dough is formed. Mix all but the reserved chocolate from step 1 into the dough.
5. Spread the dough onto the bottom of the **10" (25-cm) Cast Iron Skillet**. Top with the reserved chocolate and bake for 25–28 minutes, or until the edges are dark brown and a toothpick inserted in the center comes out clean.
6. Let the cookie cool in the pan for at least 5 minutes before cutting. Serve with ice cream, if desired.

Cook's Tip

For mini skillet cookies, make in the **5.5” Cast Iron Skillet Set**. Just halve the ingredients using 1 egg and divide the dough between two mini skillets, about ½ cup (125 mL) each. Bake for 14-15 minutes. Serves 2-4. Prep time for this version is 10 minutes and total time is 25 minutes.



Pesto Orzo

Serves 6 | Prep Time: 5 min | Total Time: 30 min

INGREDIENTS

- 1 tbsp (15 mL) olive oil
- ½ small onion, chopped
- ½ tsp (2 mL) salt
- 1 large or 2 small zucchini, sliced into half-moons
- 1 red bell pepper, seeded and coarsely chopped
- 3 cups (750 mL) vegetable broth
- ½ cup (125 mL) prepared pesto, plus more for topping
- ½ cup (125 mL) heavy cream or half & half
- 1 lb (450 g) orzo pasta
- 4 oz (125 g) low moisture, part-skim mozzarella cheese, cut into small cubes
- ½ oz (15 g) Parmesan cheese, finely grated (½ cup/125 mL)
- ½ lemon, zested (optional)

DIRECTIONS

1. Preheat the oven to 400°F (200°C).
2. Heat the oil in the **5-Qt (4.7-L) Brilliance Nonstick Saute Pan** over medium heat for 2 minutes. Add the onion and salt and cook 3-4 minutes until the onion is softened.
3. Add the zucchini and bell pepper; cook 4-5 minutes or until the zucchini is lightly browned.
4. Add the broth, pesto, and cream and bring to a boil over medium-high heat. Add the orzo and return to a boil. Turn off the heat.
5. Stir in the mozzarella cheese and bake 7-9 minutes until the orzo is cooked and the cheese has melted.
6. Remove from the oven, top with the Parmesan and more pesto or lemon zest, if you'd like.

Cook's Tips

- You can add diced cooked chicken or shrimp for more protein.
- Either jarred or refrigerated pesto will work. For a light and fresh version, use the refrigerated type and for a more comforting dish, use the jarred.
- The lemon zest will add a bright, citrusy kick at the end, but if you don't like lemon it will be great without



Honey Sriracha Chicken

Serves 6 | Prep Time: 5 min | Total Time: 25 min

INGREDIENTS

- 2 tbsp (30 mL) olive oil
- 2 lbs. (1 kg) boneless, skinless chicken thighs (about 6 pieces), cut into thirds
- 1 tsp (5 mL) salt
- ½ tsp (2 mL) pepper
- 1 onion, thinly sliced
- 1 red bell pepper, seeded and thinly sliced
- 1 head broccoli, cut into bite-sized pieces
- 1 garlic clove, pressed
- 1 tbsp (15 mL) **Honey Sriracha Seasoning**
- 1 tbsp (15 mL) gluten-free, low-sodium soy sauce
- ¼ cup (60 mL) honey
- ½ lime, juiced
- 2 tbsp (30 mL) cornstarch
- 2 tbsp (30 mL) water
- Optional: Green onions, chow mein noodles, lime wedge, cooked rice

DIRECTIONS

1. Heat the oil in the **5-qt. (4.7-L) Nonstick Saute Pan** over medium-high heat for 3 minutes.
2. Season the chicken on both sides with salt and pepper. Brown the chicken, undisturbed, for 5 minutes. Flip and cook for another 3 minutes.
3. Add the onion, bell pepper, and broccoli and cook for 3 minutes, stirring frequently. Add the garlic and cook for 1 more minute.
4. Combine the seasoning, soy sauce, honey, and lime juice. Pour the sauce over the chicken and vegetables. Reduce the heat to medium and bring to a simmer, tossing often.
5. Combine the cornstarch and water in a small bowl to create a slurry. Slowly stir the slurry into the pan. Bring to a simmer and continue cooking until sauce is thickened, about 3 minutes.
6. Serve over cooked rice with sliced green onions, chow mein noodles, and a lime wedge, if you'd like.

Cook's Tips

- Try it with chicken breast, sliced pork, beef, or tofu to change things up!
- Serve the leftover chicken pieces on sweet rolls for a quick and flavorful lunch slider!
- If you have leftover spaghetti or other cooked noodles, toss those in at the end for a pasta spin.



Honey Sriracha Chicken Dip

Serves 8 | Prep Time: 5 min | Total Time: 15 min

INGREDIENTS

- 2 cups (500 ml) cooked chicken (see cook's tip)
- 8 oz. (250 g) cream cheese, softened
- 1 cup (250 mL) sour cream or Greek yogurt
- 2 green onions, sliced (plus more for topping)
- 2 tbsp (30 mL) **Honey Sriracha Seasoning**
- 1 tbsp (15 mL) honey
- 1 tbsp (15 mL) soy sauce
- 4 oz. (125 g) Monterey jack cheese, grated (1 cup/250 mL)
- Crackers, carrots, and/or celery for dipping

DIRECTIONS

1. Add the chicken to the **Deluxe Stand Mixer** with the scraping beater attached. Mix on CUSTOM speed 1 until shredded, about 30 seconds. Remove the chicken from the mixing bowl and set aside
2. Add the cream cheese, sour cream, green onion, seasoning, honey, and soy sauce to the mixer. Set to CREAM for 1 minute.
3. Add the shredded chicken and cheese. Mix for 45 seconds.
4. Serve in the **On-the-Go 2-qt. (1.9-L) Serving Bowl** and top with green onions.

Cook's Tips

For the chicken, you can use half of a rotisserie chicken, deboned and skin removed, or 1 large chicken breast.

- Serve it warm! Put the dip in an oven-safe baker and add some more grated cheese on top. Bake at 375°F (190°C) for 20-30 minutes, or until it's hot and bubbly and the cheese is browned. You can also heat the dip in a slow cooker or the microwave.



Pressure Cooker Corn Chowder

Serves 6 | Prep Time: 10 min | Total Time: 30 min

INGREDIENTS

- 1 medium onion
- 1 red bell pepper
- 1 green bell pepper
- 3 small red potatoes (10 oz./300 g)
- 1 tbsp (15 mL) olive oil
- 3 garlic cloves
- 2 tsp (10 mL) **Smoky Barbecue Rub**
- 1½ tsp (7 mL) salt
- 4 cups (1 L) unsweetened almond milk, divided
- 3 cups (750 mL) fresh or frozen corn kernels
- 2 tbsp (30 mL) cornstarch
- 2 green onions

DIRECTIONS

1. Cut the onion into chunks and place them into the **Manual Food Processor**; process until coarsely chopped; set aside. Cut the top off the bell peppers and remove the seeds and veins with the **Scoop Loop®**. Cut the peppers into quarters. Place the peppers into the processor and process until coarsely chopped.
2. Slice the potatoes with the **Simple Slicer** on the No. 2 setting, then quarter the potato slices.
3. Set the **Deluxe Multi Cooker** to SEAR on HIGH and press START. Heat the oil in the inner pot for 3 minutes. Add the onion, bell pepper, garlic pressed with the **Garlic Press**, rub, and salt. Cook uncovered for 4–5 minutes, stirring occasionally.* Press CANCEL.
4. Add 2 cups (500 mL) of the almond milk, corn, and potatoes to the inner pot. Lock the lid and select the SOUP/STOCK setting. Adjust the time to 8 minutes and press START.
5. When the timer is up, press CANCEL. Press the steam-release button to manually release the pressure.
6. Remove the lid, set to SEAR, and press START. Add 1¾ cups (425 mL) of the almond milk to the pot and bring to a boil. Dissolve the cornstarch in the remaining almond milk and stir the mixture into the soup. Stir constantly for 5–6 minutes, or until the soup is thickened. Press CANCEL.
7. Thinly slice the green onions and garnish before serving.

Cook's Tips

- Smoky Barbecue Rub gives this soup a deep, smoky flavor, so it's rich and savory without any meat or dairy.
- *Safety Tip: The stainless steel inner pot will be hot during and after cooking. Use a long-handled utensil when stirring and removing food.



Pressure Cooker Beans & Rice With Avocado Chimichurri

Serves 6 | Prep Time: 10 min | Total Time: 30 min

INGREDIENTS

Beans & Rice

- 1 tbsp (15 mL) olive oil
- 1 onion, chopped
- 1 green bell pepper, seeded and chopped
- 2 celery stalks, chopped
- 1 garlic clove, pressed
- ¼ tsp (1 mL) salt
- ¼ tsp (1 mL) black pepper
- 1 can (14.5 oz./398 mL) fire-roasted diced tomatoes, drained
- ½ cup (125 mL) mild or medium salsa
- 2 cans (15 oz./398 mL each) black beans, drained and rinsed
- 1½ cups (375 mL) long-grain white rice
- 2 cups (500 mL) vegetable broth

Avocado Chimichurri

- 1 cup (250 mL) packed parsley leaves
- 1 cup (250 mL) packed cilantro leaves
- 1 garlic clove
- ⅓ cup (75 mL) olive oil
- 2 limes, juiced
- ½ tsp (2 mL) salt
- ½ tsp (2 mL) red pepper flakes
- 2 avocados, pitted and diced
- Optional: Plantain chips

DIRECTIONS

1. Set the **Deluxe Multi Cooke**r to SEAR on high. Heat the oil in the inner pot for 1–3 minutes. Add the onion, bell pepper, celery, garlic, salt, and pepper, and cook until the vegetables are softened, about 5 minutes. Press CANCEL .
2. Add the remaining beans and rice ingredients to the inner pot and select WHITE RICE.
3. When the timer is up, press CANCEL and let the pressure release naturally for 10 minutes. Press STEAM-RELEASE.
4. Meanwhile, prepare the avocado chimichurri. Use the **Flex+ Food Processor** fitted with the multiuse blade to coarsely chop the parsley, cilantro, and garlic. Add the olive oil, lime juice, salt, and red pepper flakes; process until combined. Fold in the diced avocado.
5. Top the beans and rice with the avocado chimichurri and crushed plantain chips, if you'd like.

Cook's Tips

- Make extra avocado chimichurri to use on eggs, toast, chicken, or steak.
- Use any leftovers for a quick and easy filling for burritos! Just reheat the beans and rice, then fill a tortilla and add your favorite toppings.



Creamy Fruit Salad

Serves 8 | Prep Time: 10 min | Total Time: 15 min

INGREDIENTS

Salad

- 2 cups (500 mL) strawberries, stemmed
- 2 cups (500mL) red or green grapes
- 2 kiwis, peeled and quartered
- 1 cup (250mL) blueberries
- 1 can (15 oz./425 g) mandarin oranges, liquid drained and reserved
- 2 bananas, peeled

Dressing

- ¾ cup (175 mL) 2% plain Greek yogurt
- 2 tbsp (30mL) reserved mandarin orange juice
- 1 tbsp (15 mL) honey

DIRECTIONS

1. Slice the strawberries, grapes and kiwis with the **Cup Slicer**. Add to a mixing bowl.
2. Add the blueberries and drained mandarin oranges. Toss gently to combine.
3. Mix the dressing ingredients together in a small bowl
4. Place the cut fruit into the **On-the-Go 2-qt. (1.9-L) Serving Bowl**. Just before serving, cut the bananas with the Cup Slicer and add to the bowl, then pour the dressing over the fruit and toss gently to combine.

Cook's Tips

- If you're making your fruit salad ahead of time, store the cut fruit in the refrigerator and add the dressing and banana just before serving.



No-Bake Peach Tart

Serves 8 | Prep Time: 20 min | Total Time: 150 min

INGREDIENTS

Crust

- 2 cups (500 mL) shortbread cookie crumbs (about 10 oz./300 g of cookies)
- 4 tbsp (60 mL) butter, melted

Topping

- 2 cups (500 mL) fresh peaches (about 1 large or 2 small peaches), pitted and sliced
- ⅔ cup (150 mL) apricot preserves
- 1 tsp (5 mL) cornstarch

Filling

- 1 pkg (8 oz/250 g) cream cheese, softened
- ⅔ cup (150 mL) powdered sugar
- ⅓ cup (75 mL) caramel topping
- 1½ cups (375 mL) whipped topping

DIRECTIONS

1. For the crust, mix the cookie crumbs and butter until well combined. Press the mixture evenly along the bottom and sides of the **Tart Pan With Lid**. Chill the crust in the refrigerator for at least 30 minutes before making the topping and filling.
2. For the topping, combine the peach slices, apricot preserves, and cornstarch in a medium microwave-safe bowl.
3. Microwave the peach mixture for 3-4 minutes, or until the peaches have softened and can be pierced easily with a fork. Let cool while preparing the filling.
4. For the filling, beat the cream cheese, powdered sugar, and caramel topping with an electric mixer until well combined.
5. Gently fold in the whipped topping until evenly distributed.
6. Spoon the filling into the crust and spread into an even layer.
7. Arrange the peaches over the topping then drizzle the syrup over the peaches, reserving some for serving.
8. Refrigerate for at least 2 hours before serving or overnight for best results. Add additional syrup right before serving, if you'd like.

Cook's Tips

- If using frozen peaches, add only ½ cup (125 mL) apricot preserves and microwave for an additional 1-2 minutes, or until softened.
- To use the **Deluxe Stand Mixer** to prepare the filling, use the BEAT setting. Then use the MIX setting for 45 seconds after adding the whipped topping.
- You can make this ahead of time. Fill the crust with cream cheese mixture, cover with plastic wrap and freeze for up to a month. When ready, just remove from the freezer, add the topping and let thaw in the refrigerator until soft enough to cut.