pampered chef®



New-stalgic Faves

Recipes



No-Bake Peach Tart

Serves 8 | Prep Time: 20 min | Total Time: 2 hours, 30 min

INGREDIENTS

Crust

- 2 cups (500 mL) finely crushed shortbread cookies (about 10 oz./300 g)
- 4 tbsp (60 mL) butter (½ stick), melted

Topping

- 2 cups (500 mL) fresh peaches (about 1 large or 2 small), 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, plus additional for serving
- 1½ cups (375 mL) whipped topping

DIRECTIONS

1. For the crust, mix the cookie crumbs and butter until well combined. Press the mixture evenly into the bottom and up the sides of the **Tart Pan With Lid**. Refrigerate for at least 30 minutes.
2. For the topping, combine the peach slices, apricot preserves, and cornstarch in a medium microwave-safe bowl. Microwave for 3–4 minutes, or until the peaches can be pierced easily with a fork; set aside.
3. For the filling, beat the cream cheese, powdered sugar, and caramel topping with an electric mixer until well combined. Gently fold in the whipped topping until evenly distributed.
4. Spoon the filling into the crust and spread into an even layer.
5. Arrange the peaches over the filling. Refrigerate for at least 2 hours or overnight.
6. Before serving, add more caramel topping, if you'd like.

Cook's Tips

- If you're using frozen peaches, only use ½ cup (125 mL) of apricot preserves. You may need to microwave for an additional 1–2 minutes in step 2.
- To use the **Deluxe Stand Mixer** to make the filling in step 3, attach the scraping beater, add the ingredients, and beat for 1 minute and 30 seconds. Add the whipped topping and mix for 45 seconds.
- Make it ahead of time! Fill the crust with cream cheese mixture, cover with plastic wrap, and freeze for up to a month. When you're ready, add the topping and let it thaw in the refrigerator until the tart is soft enough to cut.



Southwestern Chicken and Dumplings

Serves 6 | Prep Time: 25 min | Total Time: 40 min

INGREDIENTS

Chicken Filling

- 3 cups (750 mL) baked or rotisserie chicken, deboned and skin removed
- 2 tbsp (30 mL) oil
- 1 small onion, chopped
- 1 red bell pepper, seeded and coarsely chopped
- ½ tsp (2 mL) salt
- ¼ cup (60 mL) flour
- 1 tbsp (15 mL) taco seasoning
- 1 can (15 oz./398 mL) black beans, drained and rinsed
- 1½ cups (375 mL) frozen corn
- ¼ cup (60 mL) salsa (see cook's tips)
- 3 cups (750 mL) chicken stock or broth

Corn Topping

- 2 eggs
- 1 box (8.5 oz./240 g) corn muffin mix (see cook's tip)
- Optional: 2 tbsp (30 mL) diced jalapeños, chives, grated cheddar cheese

DIRECTIONS

1. Attach the scraping beater to the **Deluxe Stand Mixer**. Add the chicken to the bowl, and mix for 1 minute and 45 seconds.
2. Preheat the oven to 400°F (200°C).
3. Heat the oil in the **5-qt. (4.7-L) Brilliance Nonstick Saute Pan** over medium heat for 3 minutes. Add the onion, bell pepper, salt, flour, and taco seasoning; cook until the vegetables are soft, about 5 minutes, stirring occasionally.
4. Add the chicken, beans, corn, salsa, and stock to the pan. Stir and bring to a boil. Reduce the heat and cook until thickened, about 5 minutes.
5. Meanwhile, add the eggs, muffin mix, and jalapeños (if using) to the mixer bowl and beat for 2 minutes.
6. Once the chicken mixture has thickened, spoon and spread the muffin batter over the top.
7. Bake until set and the corn mixture has slightly browned, 13–15 minutes. Sprinkle with chives and cheese, if you'd like. Cool slightly before serving.

Cook's Tips

- Choose your favorite salsa—hot, medium, mild, salsa verde, or whatever you like!
- Using boxed corn muffin mix is quick and easy, but follow this recipe and not the package directions or the topping will be runny.
- If you can't find corn muffin mix, you can substitute 2⁄3 cup (150 mL) of flour, ½ cup (125 mL) of yellow cornmeal, 3 tbsp (45 mL) of sugar, 1 tbsp (15 mL) of baking powder, and ¼ tsp (1 mL) of salt, and follow the remaining directions.



Green Goddess Pasta Salad

Serves 6 | Prep Time: 5 min | Total Time: 1 hours, 25 min

INGREDIENTS

Pasta Salad

- 8 oz. (250 g) rotini pasta (21⁄3 cups/575 mL)
- 1 cup (250 mL) cherry tomatoes
- ½ firm, ripe avocado, pitted (save the other half for the dressing)
- ½ seedless cucumber, sliced into half-moons
- ½ can (15.25 oz./432 g) black beans, drained and rinsed
- ½ can (15.25 oz./432 g) corn drained and rinsed
- 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 Mix**
- 2 tsp (10 mL) white wine vinegar
- ½ avocado

DIRECTIONS

1. Cook the pasta according to the package directions. Drain and rinse in cold water.
2. Blend the dressing ingredients with an immersion blender until smooth.
3. Slice the tomatoes and remaining half of the avocado with the **Cup Slicer**.
4. Mix the pasta, tomatoes, avocado, cucumber, beans, corn, and dressing until combined. Top with the cheese.
5. Chill for 1 hour before serving.

Cook's Tip

- You can add 1 cup (250 mL) of cooked shredded chicken for more protein.
- Make extra dressing and use it throughout the week for salads or as a veggie dip. You won't regret it!
- Rotini pasta holds the sauce nicely, but you can use shells, elbow macaroni, penne, radiatore, or any short pasta you like.



Ambrosia Pretzel Salad

Serves 9 | Prep Time: 10 min | Total Time: 3 hours, 20 min

INGREDIENTS

Pretzel Crust

- 3 cups (750 mL) pretzels, finely crushed
- ½ cup (125 mL) butter (1 stick), melted
- 2 tbsp (30 mL) sugar

Cream Cheese Filling

- 8 oz. (250 g) cream cheese, softened
- ½ cup (125 mL) sugar
- 1 can (20 oz./566 g) crushed pineapple, drained
- 1 pkg (8 oz./250 g) frozen whipped topping, thawed

Topping

- ½ cup (125 mL) sweetened shredded coconut
- ¼ cup (60 mL) Maraschino cherries, sliced in half and patted dry
- ¼ cup (60 mL) canned mandarin oranges, drained and cut in half

DIRECTIONS

1. Preheat the oven to 350°F (180°C).
2. For the crust, combine the pretzels, melted butter, and sugar in the **8" (20-cm) Square Pan With Lid**. Stir to coat.
3. Firmly and evenly press the pretzel mixture into the bottom of the pan using your hand or the bottom of a cup.
4. Bake for 10 minutes. Remove and let cool.
5. Meanwhile, for the filling, attach the scraping beater to the **Deluxe Stand Mixer**. Add the cream cheese, sugar, and pineapple to the bowl and cream for 2 minutes and 50 seconds. Add the whipped topping and mix for 45 seconds. Place in the refrigerator until the crust is cool.
6. After the crust has cooled, spread the pineapple mixture evenly over the crust. Sprinkle with the coconut and top with cherries and oranges.
7. Cover and refrigerate for at least 3 hours. Cut into squares and serve.

Cook's Tip

- You can make this recipe ahead of time! Finish the recipe, then pop it in the freezer. Let it come to room temperature before serving.
- Want to make a bigger batch? Double the ingredients, use a 9" x 13" (23-cm x 33-cm) baking pan, and chill it for 4 hours in the last step.
- The pretzel crust makes a great topping for ice cream!



Truffle Burgers

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

INGREDIENTS

Burgers

- 8 oz. (250 g) bulk breakfast sausage (see cook's tips)
- 12 oz. (350 g) ground beef
- 1 tsp (5 mL) **Black Truffle & Herb Seasoning Mix**
- 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 Mix

Buns & Toppings

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

DIRECTIONS

1. Attach the scraping beater to the **Deluxe Stand Mixer**. Add the burger ingredients to the bowl and for 45 seconds.
2. Use the **Extra-Large Scoop** to form 4 patties (¼ cup/60 mL each).
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.
5. Grill the patties for 4–5 minutes per side for medium doneness, adding the cheese during last minute of cooking. Remove the patties from the skillet.
6. Toast the buns in the skillet for 1–2 minutes, or until light grill marks appear.
7. To serve, spread 1–2 tbsp (15–30 mL) of sauce on the bottom bun. Top with the burgers, tomato, lettuce, and top bun.

Cook's Tips

- If you can't find bulk breakfast sausage, you can remove the casing from breakfast sausage links, or use plain, sage, Italian, or any other bulk sausage.
- Using beef and breakfast sausage in the burgers adds delicious flavor and keeps the patties from drying out as they cook.
- These burgers are great in a grill pan or even on the griddle. If you're making them on a grill, be careful: The fat that drips out can cause flame-ups



Corned Beef Hash

Serves 4 | Prep Time: 5 min | Total Time: 27 min

INGREDIENTS

- 1 onion
- 1 green bell pepper
- 4 tbsp (60 mL) oil, divided
- 3 cups (750 mL) frozen diced potatoes
- 1 tbsp (15 mL) **Garlic & Herb Rub**
- ½ tsp (2 mL) salt
- 1½ cups (375 mL) corned beef (about 8 oz./250 g chopped)
- 4 eggs
- Optional: Chopped fresh parsley leaves

DIRECTIONS

1. Preheat the oven to 350°F (180°C)
2. Heat the **12" (30-cm) Cast Iron Skillet** over medium heat for 5–6 minutes.
3. Chop the onion and pepper in the **Manual Food Processor**.
4. Add 1 tbsp (15 mL) of the oil to the skillet. Add the onion and peppers, and cook for 4 minutes, stirring occasionally.
5. Add the remaining oil to the skillet. Then add the potatoes, rub, and salt. Spread the potatoes into an even layer and cook, undisturbed, for 8–10 minutes. Stir in the corned beef and cook, undisturbed, for an additional 6–8 minutes. Remove the skillet from the heat.
6. Crack the eggs over the hash and bake until the eggs are just set, about 10–12 minutes. Top with chopped parsley just before serving.

Cook's Tip

- If you're not in the mood to make your own corned beef, you can pick some up at the deli counter. Ask for one 8 oz. (250 g) piece and chop it yourself. It will be so much better than buying pre-sliced!

Grocery Lists By Recipe

Green Goddess 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
- 1 avocado
- ½ can (15.25 oz./432g) black beans
- ½ can (15.25 oz./432 g) corn
- ½ cup (125 mL) crumbled feta or cotija cheese
- 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 Mix**
- 2 tsp (10 mL) white wine vinegar

Truffle Burgers

- ½ lb (150 g) bulk breakfast sausage
- ¾ lb (350 g) ground beef
- 1 tsp (5 mL) **Black Truffle & Herb Seasoning Mix**
- Oil for greasing
- ½ cup (125 mL) mayonnaise
- 1 tbsp (15 mL) Dijon mustard
- 2 tsp (10 mL) ketchup
- 4 slices Swiss, Havarti or white cheddar cheese
- 4 seeded burger buns
- 1 tomato
- Romaine lettuce leaves

No-Bake Peach Tart

- 2 cups (500 mL) shortbread cookie crumbs (about 10 oz./300 g of cookies)
- 4 tbsp (60 mL) butter
- 2 cups (500 mL) fresh peaches (about 1 large)
- ⅔ cup (150 mL) apricot preserves
- Cornstarch
- 1 pkg (8 oz/250 g) cream cheese
- ⅔ cup (150 mL) powdered sugar
- ⅓ cup (75 mL) caramel topping
- 1 ½ cups (375 mL) whipped topping

Ambrosia Pretzel Salad

- ½ cup (125 mL) butter (1 stick)
- 2 tbsp (30 mL) sugar
- 3 cups (750 mL) pretzels
- 8 oz (250 g) cream cheese
- ½ cup (125 mL) sugar
- 1 can (20 oz/566 g) crushed pineapple
- 1 pkg (8 oz/250 g) whipped topping
- ½ cup (125 mL) sweetened shredded coconut
- ¼ cup (60 mL) Maraschino cherries
- ¼ cup (60 mL) canned mandarin oranges

Southwest Chicken and Dumplings

- 3 cups (750 mL) baked or rotisserie chicken
- 2 tbsp (30 mL) oil
- 1 small onion, chopped
- 1 red bell pepper, chopped
- ½ tsp (2 mL) salt
- ¼ cup (60 mL) flour
- 1 tbsp (15 mL) taco seasoning
- 1 can (15 oz/398 mL) black beans
- 1 ½ cups (375 mL) frozen corn
- ¼ cup (60 mL) salsa
- 3 cups (750 mL) chicken stock or broth
- 2 eggs
- 1 box (8.5 oz/240 g) corn muffin mix

Corned Beef Hash

- 1 onion
- 1 green bell pepper
- Vegetable oil
- 3 cups (750 mL) frozen diced potatoes
- **Garlic & Herb Rub**
- 1 ½ cups (375 mL) corned beef
- 4 eggs

Grocery Lists Compiled

Produce
1 red bell pepper
1 tomato
1 seedless cucumber
1 avocado
1 green bell pepper
2 onions
2 peaches
Cherry tomatoes
Romaine Lettuce

Meat/Protein
½ lb (150 g) bulk breakfast sausage
¾ lb (350 g) ground beef
1 rotisserie chicken
1 ½ cups (375 mL) corned beef

Dairy/Eggs
Butter
Sliced Havarti or Swiss cheese
Milk
Sour cream
Crumbled feta or cotija cheese
2 pkgs cream cheese
6 eggs

Frozen
Frozen corn
2 pkgs frozen whipped topping
3 cups (750 mL) frozen diced potatoes

Grains
Hamburger buns
½ pkg (8 oz/454 g) rotini pasta
3 cups (750 mL) pretzels

Pantry & Staples
Vegetable oil
Flour
Sugar
Sweetened shredded coconut
Maraschino cherries
Cornstarch
Salsa
White wine vinegar
Powdered sugar
Mayonnaise
Dijon mustard
Ketchup
1 can corn
1 can (20 oz/566 g) crushed pineapple
1 can mandarin oranges
1 jar caramel topping
1 jar apricot preserves
1 box (8.5 oz/240 g) corn muffin mix
2 cans black beans
2 cups (500 mL) shortbread cookie crumbs
3 cups (750 mL) chicken stock or broth

Pampered Chef Seasonings
Black Truffle & Herb Seasoning Mix
Green Goddess Seasoning Mix
Garlic & Herb Rub

Seasonings & Spices
Taco seasoning