

pampered|chef®

Fresh Spring FLAVORS





6 servings




15-min prep time | 50-min total time

Ingredients

- 2 tbsp (30 mL) butter
- 1 lb. (450 g) boneless skinless chicken thighs, cut into bite-size pieces
- 2 leeks, washed and thinly sliced
- 2 carrots, peeled and sliced
- $\frac{1}{4}$ cup (60 mL) flour
- 4 cups (1 L) low-sodium chicken broth
- $\frac{3}{4}$ cup (175 mL) wild rice
- 8 oz. (250 g) asparagus, trimmed and cut into bite-size pieces
- $1\frac{1}{2}$ cups (375 mL) frozen peas
- $\frac{1}{2}$ cup (125 mL) half & half
- 1 lemon
- 2 tbsp (30 mL) parsley, minced
- Optional: Crusty bread, black pepper

Chicken Asparagus Soup

Directions

1. Set the **Deluxe Multi Cooker** to **sear** on high for 20 minutes. Melt the butter in the inner pot. Add the chicken and cook until browned on all sides, about 5–7 minutes. Add the leeks and carrots, cook until the veggies begin to soften, about 5–7 minutes.
2. Sprinkle in the flour and cook, stirring occasionally, for 4 minutes. Pour in the broth while stirring constantly. Add the rice and asparagus and press .
3. Set to **whole grains** for 10 minutes. Press start. When the timer is up, let the steam release naturally for 10 minutes, then press .
4. Set to **sear** on high for 10 minutes and add the peas and half & half. Let the soup simmer for 5 minutes, or until the peas are cooked. Press  and juice the lemon into the soup.
5. Stir in the parsley and serve with crusty bread and black pepper, if you'd like.

Cook's Tip

- You can use brown rice instead of wild rice if you prefer.



4 servings

25-min prep time | 30-min total time

Ingredients

- 1 tbsp (15 mL) canola oil
- 4 boneless, skinless chicken thighs
 (4-oz./125 g *each*)
- 2 tbsp (30 mL) **Lemon Garlic Rub**, divided
- 1 small onion
- 1 pkg (8 oz./250 g) baby portabella mushrooms
- 1 pint (500 mL) cherry tomatoes
- 1 bunch (about 1 lb./450 g) asparagus, trimmed
- 2 garlic cloves, pressed
- ½ tsp (2 mL) salt
- ⅓ cup (75 mL) white wine or chicken stock
- 2 tbsp (30 mL) lemon juice

Roasted Chicken & Asparagus With Pan Sauce

Directions

1. Preheat the oven to 425°F (220°C). Heat the oil in the **12" (30-cm) Stainless Steel Nonstick Skillet** over medium-high heat for 3–5 minutes.
2. Season both sides of the chicken with *1 tbsp (15 mL)* of the rub. Place the chicken in the pan and sear for 4 minutes. Turn the chicken over and sear for 1 additional minute. Remove the chicken from the pan (it will not be fully cooked).
3. Meanwhile, peel and cut the onion in half lengthwise. Slice the mushrooms and onion thinly. Cut the tomatoes in half. Cut the asparagus into 1" (2.5-cm) pieces.
4. After the chicken is removed, add the mushrooms, onions, garlic, and salt. Saute for 2–3 minutes.
5. Add the wine or chicken stock, lemon juice, and remaining rub. Simmer for 3–5 minutes, or until the liquid is reduced by half.
6. Add the tomatoes and asparagus to the pan and stir to combine. Place the chicken on top of the mixture and bake for 12–15 minutes, or until the internal temperature of the chicken reaches 165°F (74°C).



4 servings

15-min prep time | 25-min total time

Pasta With Vegetables

Pasta

- 8 oz. (250 g) fettuccine noodles
- 2 tsp (10 mL) olive oil
- 2 medium carrots, thinly sliced
- 1 cup (250 mL) grape tomatoes, halved
- 1 cup (250 mL) frozen peas
- 2 green onions, thinly sliced
- Optional: 2 tbsp (30 mL) white wine
- $\frac{2}{3}$ cup (150 mL) heavy cream
- $\frac{1}{2}$ cup (125 mL) vegetable broth
- 2 tsp (10 mL) **Seasoning Salt**
- Optional: $\frac{1}{2}$ tsp (2 mL) lemon zest

Breadcrumb Topping

- $\frac{1}{4}$ cup (60 mL) panko breadcrumbs
- $\frac{1}{2}$ oz. (15 g) Parmesan cheese, finely grated ($\frac{1}{4}$ cup/60 mL)
- 1 tsp (5 mL) Seasoning Salt

Directions

1. Bring a large pot of salted water to boil and cook the pasta according to the package directions (if it gives a range, go with the shorter time).
2. Heat the oil in the **12" (30-cm) Brilliance Nonstick Weeknight Skillet** over medium-high heat.
3. Add the carrots and cook until crisp-tender, about 3 minutes. Add the tomatoes, peas, and green onions; saute 2 minutes. Stir in the white wine, if using; cook for 30 seconds. Stir in the cream, broth, and Seasoning Salt. Simmer until slightly thickened, about 3 minutes. Remove from the heat and stir in the lemon zest, if using.
4. Add the pasta to the skillet and thoroughly toss. Combine the breadcrumb topping ingredients; sprinkle over the pasta.

Cook's Tips

- You can cook the pasta ahead of time. Just cook for a minute less than recommended, drain, and rinse in cold water to remove the starch (why it sticks together), and toss with a little olive oil. Add in step 4.
- Instead of wine, add some freshly squeezed lemon juice to brighten the flavors.
- For more protein, add cooked chicken or shrimp before serving.



4 servings
10-min prep time | 2-hrs total time

Ingredients
Steak

- ¼ cup (60 mL) espresso or strong coffee
- 1 tbsp (15 mL) balsamic vinegar
- 1 tbsp (15 mL) Dijon mustard
- 1 tbsp (15 mL) packed brown sugar
- 3 tbsp (45 mL) olive oil, divided
- 1 tsp (5 mL) salt
- ½ tsp (2 mL) chili powder
- 1 garlic clove, pressed
- 1 flank steak (about 1½–2 lbs./ 700 g–1 kg)

Corn Salsa

- 1 red bell pepper, seeded and diced
- 1½ cups (375 mL) frozen corn
- 1 tbsp (15 mL) oil
- ¼ cup (60 mL) cilantro, chopped
- 3 green onions, sliced
- 1 lime, juiced
- ½ tsp (2 mL) salt
- ½ tsp (2 mL) chili powder

Coffee-Marinated Steak

Directions

1. Whisk together the espresso, balsamic vinegar, mustard, brown sugar, *2 tbsp (30 mL)* of the oil, salt, chili powder, and garlic. Add the steak and marinate for 2–24 hours.
2. Preheat the oven to 375°F (190°C). For the salsa, add the bell pepper, corn, and oil to a medium bowl; toss to coat. Transfer the mixture to the **Small Grill Pan**. Place the pan on the middle rack of the **Deluxe Air Fryer**. Cook on **AIR FRY** for 20 minutes, stirring halfway through. Combine the peppers and corn with the remaining salsa ingredients in a medium bowl and set aside.
3. Heat the **12" (30-cm) Cast Iron Skillet** over medium heat for 5 minutes. Add the remaining oil to the skillet. Cook the steak for 3 minutes per side. Transfer the skillet to the oven and cook until the desired doneness is reached, about 13–15 minutes for medium rare (135°F/57°C). Move the steak to a plate or cutting board to rest for 5–10 minutes.
4. Slice the steak against the grain and spoon the corn salsa on top to serve.

Cook’s Tips

- You can replace the salt and chili powder in the salsa with 1 tsp (5 mL) of **Chipotle Rub**.
- If you have leftover corn salsa, serve it with chips or on tacos.
- You can marinate the meat for as little as 2 hours or overnight. Marinating overnight will give you more tender and flavorful meat.



6 servings

10-min prep time | 30-min total time

Ingredients

- 1 tbsp (15 mL) butter
- 1½ lbs. (700 g) boneless skinless chicken thighs, cut into 1" (2.5-cm) pieces
- ⅛ tsp (0.5 mL) *each* salt and pepper
- 1 onion, chopped
- 1 red bell pepper, seeded and chopped
- 1 garlic clove, chopped
- ½ tsp (2 mL) red pepper flakes
- 2 tbsp (30 mL) tomato paste
- 1 can (15 oz./398 mL) crushed tomatoes, undrained
- 8 oz. (250 g) rigatoni pasta
- 3 cups (750 mL) low-sodium chicken broth
- 3 oz. (90 g) cream cheese, cubed
- 3 cups (750 mL) packed baby spinach leaves
- 1 oz. (30 g) Parmesan cheese, finely grated (½ cup/125 mL)

Creamy Chicken Rigatoni

Directions

1. Melt the butter in the **12" (30-cm) Brilliance Weeknight Skillet** over medium heat. Season the chicken with the salt and pepper. Brown the chicken for about 2 minutes per side. Remove the chicken from the skillet (it will not be fully cooked).
2. Add the onion, bell pepper, garlic, and red pepper flakes to the skillet. Cook until softened, about 5–7 minutes. Add the tomato paste, crushed tomatoes, rigatoni, broth, and cream cheese. Return the chicken to the skillet. Bring the mixture to a simmer over medium heat, stirring occasionally.
3. Continue cooking over medium heat until the pasta is tender and the sauce is thickened, about 13–16 minutes. Remove from the heat and stir in the spinach. Top with Parmesan to serve.

Cook's Tip

- If you don't like spice, you can omit the red pepper flakes.



10 servings

20-min prep time | 3-hr total time

Angel Food Cake

- 12 egg whites (save the egg yolks)
- 1 tsp (5 mL) cream of tartar
- ½ tsp (2 mL) salt
- 1 tsp (5 mL) almond extract
- ½ tsp (2 mL) vanilla extract
- 1½ cups (375 mL) sugar
- ¾ cup (175 mL) flour
- ¼ cup (60 mL) cornstarch

Lemon Curd

- 5 lemons
- 12 egg yolks
- 1 cup (250 mL) sugar
- ¼ tsp (1 mL) salt
- ½ cup (125 mL) butter (1 stick), softened

Whipped Cream

- ¾ cup (175 mL) heavy whipping cream
- ¼ cup (60 mL) strawberry jam

Angel Food Cake With Lemon Curd

Directions

1. Preheat the oven to 350°F (180°C) and adjust the rack to fit the **Tube Cake Pan**.
2. Add the egg whites, cream of tartar, and salt to the bowl of the **Deluxe Stand Mixer**. Select [whip](#) for 3 minutes.
3. Add the almond and vanilla, and [whip](#) for 3 minutes and 30 seconds. While the mixer is running, slowly add the sugar (see cook’s tip).
4. Add the flour and cornstarch and [mix](#) for 1 minute and 30 seconds. Transfer the batter into an ungreased Tube Cake Pan. Run the release tool around the edge of the pan or tap it on the counter to release any bubbles. Bake for 40–45 minutes, or until golden brown and a toothpick inserted in the center comes out clean.
5. Remove the cake from the oven and cool completely upside down on a cooling rack. Remove the cake from the pan using the release tool and place it onto a cake stand or serving platter.
6. To make the lemon curd, zest 2 of the lemons and juice all 5. Add the lemon zest, juice, egg yolks, sugar, and salt to the **Deluxe Cooking Blender**. Cook on [SAUCE](#). When prompted, add the butter and pulse until combined. Transfer to a bowl and let it chill, covered, in the refrigerator for at least 1 hour.
7. Add the whipped cream ingredients to the **Whipped Cream Maker & Decorator**. Pump the handle for 30 seconds, or until the mixture reaches a pipeable consistency.
8. Fit the Whipped Cream Maker & Decorator with the piping attachments. Slice the cake into 10 slices. Serve with a dollop of lemon curd and piped strawberry whipped cream.

Cook’s Tip

- Use the **Deluxe Stand Mixer Pouring Shield** to direct the sugar into the mixture while the mixer is running.



6 servings

5-min prep time | 8-hrs, 20-mins total time

Ingredients

- 3 tbsp (45 mL) **Chimichurri Seasoning Mix**
- 1½ tbsp (22 mL) water
- ¼ cup (60 mL) oil
- ¾ cup (175 mL) mayonnaise
- ½ tsp (2 mL) salt
- 2 medium chicken breasts (about 1½ lbs./700 g)
- 1 French baguette (16 oz./450 g)
- 2 cups (500 mL) loosely packed arugula
- 2 avocados, peeled, pitted, and sliced
- 4 slices provolone cheese, halved
- 6 oz. (175 g) roasted red bell peppers, drained (about ½ a jar)

Chimichurri Chicken Sandwich

Directions

1. Whisk together the seasoning mix and water in a large bowl. Let the seasoning sit for 5–10 minutes. Stir in the oil, mayonnaise, and salt. Set aside ½ cup (125 mL) of the sauce. Add the chicken to the bowl with the remaining sauce and toss to coat.
2. Heat the **12" (30-cm) Cast Iron Grill Pan Skillet** with the **Grill Press** over medium heat for 5 minutes. Cook the chicken, covered with the Grill Press, for 7–10 minutes on each side, or until the chicken is browned and reaches 165°F (74°C). Remove the chicken and let it rest for 5–7 minutes before slicing into thin strips.
3. Cut the baguette widthwise into 4 even pieces, then cut each piece in half lengthwise. Grill the bread in batches, cut-side-down, using the Grill Press to weigh it down.
4. To build a sandwich, spread the reserved chimichurri mayo on the top and bottom pieces of bread. Add a layer of arugula followed by the avocado, chicken, provolone, and roasted red peppers. Top with the other piece of bread. Repeat with the remaining ingredients to make a total of 4 sandwiches. Cut in half to serve.



4 servings
2-min prep time | 5-mins total time

Ingredients

- ¾ cup (175 mL) cream of coconut (see cook’s tip)
- ½ cup (125 mL) pineapple juice
- 1 bag (1 lb./450 g) frozen pineapple
- Optional garnish: pineapple wedges, maraschino cherries

Piña Colada Smoothie

Directions

1. Add all the ingredients to the **Deluxe Cooking Blender** and blend on Custom Blend speed one for 30 seconds. Increase to speed four for another 30 seconds
2. Serve in glasses with spoons or straws. Add a pineapple wedge or maraschino cherry to each glass, if you’d like.

Cook’s Tips

- Cream of coconut and coconut cream are similar—but not the same. Cream of coconut is sweetened, and coconut cream is not, but coconut cream will work if you want a thicker, lower-sugar version.
- Add 2–4 oz. (30–60 mL) of white rum to turn this into a refreshing frozen cocktail.