

Chicken Chilaquiles

Tupperware®

Serves 10

Serving size: 1 cup

- 1 medium onion, peeled and quartered
- 2 garlic cloves, peeled
- 14.5 oz. can diced fire roasted tomatoes, drained
- 3 tbsp. Simple Indulgence Southwest Chipotle Seasoning Blend
- 1½ cups low-sodium chicken broth
- 15 oz. can pinto beans, drained
- 3 cups cooked chicken, shredded
- ¼ cup cilantro leaves, chopped using the Chop 'N Prep Chef
- 10–12 corn tortillas
- 2 cups reduced-fat pepper jack cheese, shredded

Preheat oven to 350° F/175° C. Place onion and garlic in base of Quick Chef® Pro System and turn handle until roughly chopped. In 32-cup/7.6 L That'sa® Bowl, combine all ingredients (except tortillas and cheese) to create filling. Cut tortillas into sixths and place a single overlapping layer on bottom of UltraPro™ 3½-Qt./3.3 L Casserole Pan. Add ½ filling and top with ½ cheese. Add another layer of tortillas, filling and cheese. Finish with remaining tortillas, reserving the last ½ cheese. Cover and bake 30 minutes. Uncover, top with remaining cheese and bake an additional 15–30 minutes or until cheese begins to brown. Allow to rest 15 minutes before serving.

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chocolate chip bread pudding **Tupperware®**

Chocolate Syrup

Makes $\frac{2}{3}$ cup

- $\frac{1}{4}$ cup Simple Indulgence Chocolate Dessert Blend
- $\frac{1}{2}$ cup heavy cream
- $\frac{1}{4}$ tsp. Simple Indulgence Cinnamon-Vanilla Seasoning Blend
- 1 tbsp. light brown sugar

Place all ingredients in 2-cup Micro Pitcher. Microwave on high power 1 minute. Stir and microwave an additional 30–45 seconds. Stir well. Sauce will thicken as it cools at room temperature and during refrigeration. Store in refrigerator up to 4 weeks.

Chocolate Chip Bread Pudding

Serves 10

Serving size: $\frac{1}{2}$ cup

- 1 loaf soft egg bread or cinnamon swirl bread
- 4 eggs
- 4 cups 2% milk
- $\frac{1}{4}$ cup light brown sugar
- 1 tsp. Simple Indulgence Cinnamon-Vanilla Seasoning Blend
- $\frac{1}{4}$ tsp. coarse kosher salt
- 1 cup semi-sweet chocolate chips
- $\frac{2}{3}$ cup Chocolate Syrup

Preheat oven to 350° F/175° C. Cut loaf into $1\frac{1}{2}$ x 2.5 cm cubes and place in greased UltraPro™ 3.7-Qt./3.5 L Casserole Pan. In medium bowl, whisk eggs, sugar, milk, seasoning blend and salt until combined. Pour mixture over bread and sprinkle chocolate chips over top. Press bread and chocolate chips into bread mixture to disperse chips and help bread soak up milk mixture. Let rest for 20 minutes before baking for 60–70 minutes. Serve warm with a drizzle of Chocolate Syrup.

Tip: Your favorite nut or dried fruit makes a great addition to this recipe.

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Mushroom & Green Bean Casserole

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Serves: 6
Serving size: 2/3 cup

½ medium onion, peeled and quartered
2 garlic cloves, peeled
12 oz./350 g package sliced mushrooms
2 tbsp. extra virgin olive oil
1 tsp. dried thyme
1 tsp. dried rosemary
2 tbsp. all-purpose flour
¼ cup fat-free chicken broth
1 cup reduced-fat sour cream
¼ cup heavy cream
1 lb./455 g frozen, cut green beans
¼ cup parmesan cheese, grated
¾ cup French-fried onions

Place onions and garlic in base of Chop 'N Prep Chef. Pull cord several times to finely chop. Place in UltraPro™ 2.1-Qt./2 L Casserole Pan. Add mushrooms, oil and herbs, stirring to coat. Cover and microwave on high power 6 minutes. Stir in flour, cover and microwave 2 minutes. Stir in broth, sour cream, heavy cream and green beans. Cover and microwave 16 minutes or until beans are cooked to desired doneness. Top with parmesan cheese and French fried onions and microwave uncovered 2 minutes on high power. Serve hot.

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