



Cooking parties are where you'll be introduced to new customers through your hosts. They're a great place to build customer lists and book new parties. Creating a fun, interesting experience is key to attracting more bookings.

No matter what kit you selected, we have everything you need to have fun, high-energy parties!

WELCOME TO YOUR NEW CONSULTANT KIT!



STARTER KIT



DELUXE KIT



ULTIMATE KIT

IN THIS PACK, WE'VE INCLUDED: *for you*

1. **Recipe cards** with show set-up instructions for:

Bruschetta & Zucchini Pasta and *Microwave Peanut Butter Caramel Brownies* (Deluxe Kit and Ultimate Kit selections). **Note:** If you're starting with the Ultimate Kit, you can add the optional grilled chicken to your demo as station #3.

If you have the Starter Kit, you can use the *Farmer's Market Pizza* and *Everything Citrus Infused Water*.

2. **Show outline cards.** Set your party up for success—in no time you'll be a pro at the flow. These cards will guide you through each step so you don't miss a beat.

for the guests

Guest cooking instructions for each station:

There are three stations for the main recipe and one station for the second optional recipe. Stations are a great way for guests to experience the products first-hand.

Online resources for your hosts: Hosts provide the ingredients for the recipe, so they'll need a grocery list to shop for the party. You'll find the host version of the grocery list online at [PCU > Host Coaching](#). Feel free to print this and include it in the host folder, or email it to the host after your second host coaching contact.

You can find more recipe selections on [Consultant's Corner > My Shows > Recipes & Resources > New Consultant Recipes](#)



5 FUN TIPS TO SHARE DURING THE SIMPLE SELLING SEGMENT



1. Did you know that 1 zucchini has only 25 calories, is a good source of fiber, and contains more potassium than a banana? Try swapping some (or even all) of your regular noodles for zucchini noodles! Zucchini noodles cook faster, have fewer calories, less carbs, more fiber, and are gluten-free. One cup of cooked spaghetti vs. 1 cup of zucchini noodles = $\frac{1}{5}$ the calories (221 vs. 41) and 43 g carbs vs. 8 g.
2. Drinking plenty of water is vital to your health! Instead of paying for pricey flavored waters, make your own quickly in the Quick-Stir® Pitcher. Cut up favorite fruits, vegetables, or herbs and place on the bottom. Fill with water and chill. Your infused water will be ready in no time. Some favorite combinations include a mixture of citrus fruits, strawberry and oranges, or cucumber and mint. For quicker infusions, you can also add freshly squeezed juice made with the Juicer.
3. The Simple Slicer is a true time saver in the kitchen! Three thickness settings give versatility with your prepping needs. You can evenly slice onions and peppers for fajitas, or tomatoes for sandwiches or burgers. Quickly slice cucumbers, onions, and tomatoes for salads, and evenly slice potatoes for au gratins or even potato chips. Evenly sliced foods bake at the same time and produce the best results.
4. Fresh basil adds another layer of flavor to pastas, pizza, eggs, and more. To store basil, snip off the bases of the stems and place the bunch in a vase or a cup with an inch or two of water at the bottom, just like a bouquet of flowers. Store at room temperature away from direct sunlight and don't forget to change water daily.
5. Making homemade tomato sauce or salsa using the Manual Food Processor lets you control the ingredients and is a great way to reduce sodium and sugar in your diet. For example, our Pico de Gallo recipe has about half the sodium as nationwide brand jarred salsa.



BRUSCHETTA & ZUCCHINI PASTA

SERVES: 6-8 PREP TIME: 15 minutes TOTAL TIME: 26 minutes



INGREDIENTS

- 1 lb (450 g) chicken tenders (optional)
- ½ tbsp (7 mL) olive oil (optional)
- 1 tbsp (15 mL) Italian seasoning or other preferred seasoning (optional)
- ½ lb. (250 g) uncooked spaghetti
- 1 medium zucchini, ends trimmed
- 2 cups (500 mL) chicken or vegetable broth
- 2 plum tomatoes
- ¾ oz (20 g) fresh basil leaves
(about ⅔ cup/ 150 mL loosely packed)
- 2 garlic cloves, unpeeled
- 3 tbsp (45 mL) olive oil
- ½ oz (15 g) fresh Parmesan cheese

- Optional for Ultimate Kit: To grill 1 lb (450 g) chicken tenders, preheat the **Executive Nonstick Grill Pan** and **Grill Press** over medium heat for 3–5 minutes. In medium Glass Mixing Bowl, toss chicken with oil and season as desired. Grill, covered with the Press, for 3–4 minutes per side or until internal temperature reaches 165°F (74°C). Chop cooled chicken in the large **Glass Mixing Bowl** using the **Salad Choppers**. 
- Break the spaghetti noodles in half and place them into the **Rockcrock® Everyday Pan**. Add the broth, cover, and microwave for 5 minutes.
- Grate the zucchini into long strips using the **Veggie Strip Maker**, rotating the zucchini as you grate to avoid the seeds, then set aside.
- Cut the tomatoes into chunks using the **5" (13-cm) Santoku Knife**. Add to the **Manual Food Processor**.
- Coarsely cut the basil with a knife. Press the garlic with the **Garlic Press**, and add it to the processor bowl.
- Add the oil and process until all the ingredients are combined.
- Remove the pan from the microwave, stir in the zucchini noodles, and return the pan to the microwave. Cook for an additional 5–6 minutes, or until the pasta is tender.
- Add the tomato mixture and toss well.
- Use the **Microplane® Adjustable Coarse Grater** to grate Parmesan cheese over the pasta.

COOK'S TIP: To turn this recipe gluten-free, substitute the pasta and broth with gluten-free alternatives.

U.S Nutrients per serving (without chicken, about 1 cup/250 mL): Calories 270, Total Fat 10 g, Saturated Fat 2 g, Cholesterol 0 mg, Sodium 400 mg, Carbohydrate 37 g, Sugars 3 g, Fiber 2 g, Protein 8 g



ARRIVE EARLY, SET UP, AND CONNECT WITH YOUR HOST



ARRIVE ABOUT 30 MINUTES BEFORE THE PARTY

1. Greet the host and check out where you can do recipe prep.
2. Do a quick recipe ingredient inventory. If something is missing, there's still time for the host to call a guest and ask her to bring it.

STATION #1:

cook spaghetti & prep zucchini

Tools Needed:

Rockcrok® Everyday Pan
Veggie Strip Maker
1 Flexible Cutting Mat
Small Glass Mixing Bowl
Mini Measure-All® Cup
Small Mix 'N Scraper®

Recipe Ingredients:

½ lb (250 g) spaghetti
1 medium zucchini
2 cups (500 mL) chicken or vegetable broth

3. Unpack your tote and set up products and ingredients at the stations.
4. Confirm Wi-Fi access and password for order-taking.

STATION #2:

cut & process tomatoes

Tools Needed:

1 Flexible Cutting Mat
5" (13-cm) Santoku Knife
Manual Food Processor
Pizza & Crust Cutter
Garlic Press
Measuring Spoon Set (set up with ½ tbsp (7 mL)
if you're doing a fourth station)

Recipe Ingredients:

2 plum tomatoes
¾ oz (20 g) fresh basil leaves (about ⅔ cup/150 mL
loosely packed)
2 garlic cloves
3 tbsp (45 mL) olive oil

STATION #3:

*grill & chop chicken**

Tools Needed:

Executive Nonstick Grill Pan
Grill Press
Medium and Large Glass Mixing Bowl
Large Chef's Tongs
Salad Chopper

Recipe Ingredients:

1 lb. (450 g) chicken tenders
½ tbsp (7 mL) olive oil
1 tbsp (15 mL) Italian or other preferred seasoning

**Note to consultant: If you don't add protein or use the Grill Pan, make the dessert your third station.*



MICROWAVE PEANUT BUTTER CARAMEL BROWNIES



microwave

SERVES: 10 PREP TIME: 10 *minutes* TOTAL TIME: 20 *minutes*

INGREDIENTS

Canola oil for greasing pan

1 pouch (10.25 oz/290 g) fudge brownie mix
(or 2 cups/500 mL plus 2 tbsp/30 mL from
18-oz or 450 g pkg)

¼ cup (50 mL) water

2 tbsp (30 mL) canola oil

1 egg

10 fun-size (0.6 oz/17 g each) chocolate-covered
peanut caramel nougat candy bars (Snickers®)

¼ cup (50 mL) creamy peanut butter

1. Brush the bottom of the **Small Rectangular Baker** with oil using the **Chef's Silicone Basting Brush**.
2. In a medium **Glass Mixing Bowl**, combine the brownie mix, water, oil, and egg with the **Small Mix 'N Scraper**®. Mix well.
3. Arrange the candy bars in the baker (in two rows of five). Pour the batter over the candy bars; and spread evenly.
4. Place the peanut butter in the **1-cup (250 mL) Silicone Prep Bowl**. Microwave, uncovered, on HIGH for 15–20 seconds, or until slightly softened.
5. Using a 1 tbsp (15 mL) **Measuring Spoon**, place 4 scant spoonfuls of peanut butter onto the batter. Using the handle of another Measuring Spoon, swirl the peanut butter into the batter.
6. Microwave, uncovered, on HIGH 4–6 minutes, or until the edges are firm and a wooden pick inserted in the brownie comes out almost clean.
7. Carefully remove the baker from the microwave. Let it stand 10 minutes, then cut into 10 brownies.

COOK'S TIPS: Twelve miniature (0.3 oz/9 g each) chocolate-covered peanut caramel nougat bars (Snickers®) can be substituted for the fun-size bars.

To make the brownies nut-free, substitute the Snickers® for 2 packages of Rolos® (each package is net weight 1.7 oz/48 g) and soy nut butter for the peanut butter. Follow all other directions.

U.S Nutrients per serving (about 1 cup/250 mL): Calories 270, Total Fat 14 g, Saturated Fat 3.5 g, Cholesterol 20 mg, Sodium 150 mg, Carbohydrate 33 g, Fiber 1 g, Sugars 22 g, Protein 5 g



ARRIVE EARLY, SET UP, AND CONNECT WITH YOUR HOST



STATION #4:

Tools Needed:

Small Rectangular Baker
Chef's Silicone Basting Brush
Small Mix 'N Scraper®
1-cup (250-mL) Silicone Prep Bowl
Measuring Spoon (1 tbsp/15 mL)
Medium Glass Mixing Bowl or Classic Batter Bowl

Recipe Ingredients:

Canola oil for greasing pan
1 pouch (10.25 oz/290 g) fudge brownie mix
(or 2 cups/500 mL plus 2 tbsp/30 mL from
18-oz or 450 g pkg)
¼ cup (50 mL) water
2 tbsp (30 mL) canola oil
1 egg
10 fun-size (0.6 oz/17 g each) chocolate-covered
peanut caramel nougat candy bars (Snickers®)
¼ cup (50 mL) creamy peanut butter

ADDITIONAL TOTE PACKING ITEMS:

- | | |
|---|--|
| ☐ Station style cards | ☐ Apron |
| ☐ Laptop, smartphone, or tablet | ☐ At least 2 Party Planning Folders |
| ☐ Catalogs and guest order forms | ☐ Guest special flyer |
| ☐ Drawing Slips—if you plan on doing a drawing | ☐ Pens |
| ☐ <i>Life Tastes Great</i> brochures | |

EXPERT TIP: Include your name and contact information on all catalogs and handouts.



FARMER'S MARKET PIZZA



SERVES: 6

PREP TIME: *20 minutes*

TOTAL TIME: *35 minutes*



INGREDIENTS

- 1 tbsp (15 mL) olive oil, divided
- 1 pkg (13.8 oz/283 g) refrigerated pizza crust
- 1 oz (30 g) fresh Parmesan cheese
- 4 oz (125 g) cheddar cheese
- 4 oz (125 g) mozzarella cheese
- 1 tsp (5 mL) Italian seasoning
- 1 small onion, cut into quarters
- 2 garlic cloves, peeled
- 1 medium zucchini, cut into small pieces
- 4 oz (125 g) fresh mushrooms (1 cup/250 mL)
- 2 plum tomatoes

1. Preheat the oven to 400°F (200°C). Pour ½ tbsp (7 mL) of the oil onto the **White Large Round Stone** and lightly brush using the **Chef's Silicone Basting Brush**. Unroll the dough onto the pan and roll it to the edges with the **Baker's Roller®**.
2. Pour another ½ tbsp (7 mL) of oil onto the dough and brush it evenly over the surface. Bake the crust for 7 minutes. Remove the stone from the oven.
3. Meanwhile, grate the cheeses with the **Microplane® Adjustable Coarse Grater**. Place grated cheese in the **Classic Batter Bowl**. Add Italian seasoning and toss lightly with the **Small Mix 'N Scraper®**.
4. Process the onion and garlic in the **Manual Food Processor** until finely chopped. Carefully remove the blade. Move the mixture to the 1-cup (250-mL) **Silicone Prep Bowl** and set aside. Add the zucchini to the processor bowl and process until coarsely chopped.
5. On a **Small Flexible Cutting Mat**, slice the mushrooms and tomatoes with the **Coated Utility Knife**.
6. Sprinkle half of the cheese mixture evenly over the crust and top evenly with vegetables. Sprinkle with the remaining cheese.
7. Bake for 15–18 minutes, or until the crust is golden brown; remove from oven. Cut into wedges with the **Pizza & Crust Cutter**.

U.S Nutrients per serving (1 slice): Calories 350, Total Fat 16 g, Saturated Fat 8 g, Cholesterol 35 mg, Sodium 800 mg, Carbohydrate 35 g, Fiber 2 g, Sugars 6 g, Protein 18 g



ARRIVE EARLY, SET UP, AND CONNECT WITH YOUR HOST



ARRIVE ABOUT 30 MINUTES BEFORE THE PARTY

1. Greet the host and check out where you can do recipe prep.
2. Do a quick recipe ingredient inventory. If something is missing, there's still time for the host to call a guest and ask them to bring it.
3. Preheat the oven to 400°F (200°C). Then wash and dry all produce.
4. Unpack your tote and set up products and ingredients at the stations.
5. Confirm Wi-Fi access and password for order-taking.

STATION #1:

pre-bake pizza crust

Tools Needed:

White Large Round Stone
Chef's Silicone Basting Brush
Baker's Roller®
Measuring Spoon Set (½ tsp/7 mL)
Pizza & Crust Cutter

Recipe Ingredients:

1 tbsp (15 mL) olive oil
1 pkg (13.8 oz/283 g) refrigerated pizza crust

STATION #2:

grate cheese & assemble pizza

Tools Needed:

1 Small Flexible Cutting Mat
Microplane® Adjustable Coarse Grater
Classic Batter Bowl
Small Mix 'N Scraper®
Measuring Spoon Set (1 tsp/ 5 mL)

Recipe Ingredients:

1 oz (30 g) fresh Parmesan cheese
4 oz (125 g) cheddar cheese
4 oz (125 g) mozzarella cheese
1 tsp (5 mL) Italian seasoning

STATION #3:

slice & chop veggies

Tools Needed:

1 Small Flexible Cutting Mat
Coated Utility Knife
Manual Food Processor
1-cup (250-mL) Silicone Prep Bowl

Recipe Ingredients:

1 small onion, cut into quarters
2 garlic cloves, peeled
1 medium zucchini, cut into small pieces
4 oz (125 g) fresh mushrooms (1 cup/250 mL)
2 plum tomatoes



EVERYTHING CITRUS INFUSED WATER

SERVES: 8

TOTAL TIME: 5 *minutes*



INGREDIENTS

1 orange

1 lemon

1 lime

Water

Ice

1. Cut the orange, lime, and lemon in half using the **Coated Utility Knife**.
2. Use the **Juicer** to juice one half of each of the fruits. Pour the juices into the **Quick-Stir® Pitcher**.
3. Slice the other half of the fruits into thin slices and add to the pitcher.
4. Fill the pitcher with water to the 2-QT line. Plunge to combine, then top with ice. Serve immediately, or refrigerate to chill.

COOK'S TIP: Juicing the fruit helps to infuse the flavor quicker. If desired, fresh mint leaves can also be added.

U.S Nutrients per 1 cup (250 mL) serving: Calories 15, Total Fat 0 g, Saturated Fat 0 g, Cholesterol 0 mg, Sodium 0 mg, Carbohydrate 4 g, Fiber 1 g, Sugars 2 g, Protein 0 g



ARRIVE EARLY, SET UP, AND CONNECT WITH YOUR HOST



STATION #4:

Tools Needed:

Coated Utility Knife
Juicer
Quick-Stir® Pitcher

Recipe Ingredients:

Orange
Lemon
Lime
Water
Ice

ADDITIONAL TOTE PACKING ITEMS:

- ☐ Station style cards
- ☐ Laptop, smartphone, or tablet
- ☐ Catalogs and guest order forms
- ☐ Drawing Slips—if you plan on doing a drawing
- ☐ *Life Tastes Great* brochures
- ☐ Apron
- ☐ At least 2 Party Planning Folders
- ☐ Guest special flyer
- ☐ Pens

EXPERT TIP: Include your name and contact information on all catalogs and handouts.



PARTY OUTLINE: *overview*

1



Guests at parties love to socialize, try out our products, and learn tips to use in their own kitchens. They're busy people who appreciate a party that starts on time and ends in less than an hour.

HERE'S AN OVERVIEW OF PARTS OF A PARTY:

Group Hello—Keep it short and sweet so the fun can begin.

Simple Selling—You're the “facilitator of fun” as guests prepare the recipe.

Confident Close—Encourage guests to talk about the products they used, share what they loved, and shop from the catalog.

Checkout Chat—Invite guests to consider three things: buying products they love, hosting a party, or becoming a consultant.

These cards give more details about each section of the party. Review the word choices provided, and adapt them to your own style.

AS THE GUESTS ARRIVE:

- Greet people individually and get to know them personally. Ask, “*How do you know (the host)?*”... “*Do you live in the area?*”... “*I’m so glad you came*”... “*How has your day been so far?*”... “*What did you do for dinner last night?*”



PARTY OUTLINE: *group hello*

2



☐ Introduce yourself.

"Welcome! Let's get this party started! If I missed talking to anyone as you came in, I'm

_____, and I'm your Pampered Chef consultant. Before we start cooking, I wanted to tell you a little about myself as you may be wondering what got me started with Pampered Chef. I joined Pampered Chef because _____

☐ Thank host and guests.

"I want to thank _____ for opening her/his home to my business, and especially for giving me a chance to meet all of you."

☐ Plant booking and recruiting seeds.

"Throughout the party, you'll probably fall in love with several products, and you may even start to wonder how much you can make doing what I do. When this happens, let's chat! We have options for you to get more products, earn great money, and party every time you work, like I do!"



PARTY OUTLINE: *group hello*

3



☐ Set the stage.

“OK, let’s get this party started! Here’s what we’ll be doing tonight. We have three/four stations set up, and I need a few people at each station. At each station, you’ll find some recipe directions. We’re going to work together to make _____.”

☐ Divide guests among the stations.

“Let’s split up now, and I’ll let you all select one person at each station to be in charge of the recipe directions. I’ll be walking around to show you how the product works, offer some cooking tips, answer questions, and check up on how things are going!”

EXPERT TIP: To divide people into groups, simply count off into groups. Or invite people to go to the station with the products or recipe that interests them most.



PARTY OUTLINE: *group selling*

4



❑ **The Grill Pan & Press station will be at the stove. This is a good opportunity to use as a Group Selling moment around them.**

Note: If you don't have the Grill Pan & Press, you can use another key product as your group selling segment.

"This group is starting to grill up some chicken in our Grill Pan. Our cookware is durable, high quality that consistently performs remarkably well. What I love about Pampered Chef is that they've simplified decision-making when it comes to buying cookware. They've done all the research and testing to deliver the best options, so you can't go wrong! We have two types of traditional cookware: Stainless Steel and Nonstick.

Do you like to have a surface for searing and caramelizing that's also dishwasher-safe? Then Stainless Steel is the one for you. If you prefer non- and low-fat cooking methods, then our Nonstick is your choice! And don't hesitate to try a combination, either. The sets are great for everyday cooking, and both sets have large skilletes! Want to try it all? Let's chat later about how you can reap the benefits of our cookware at half-off!

This team is cooking up some chicken breasts in the Grill Pan and using our Grill Press. Season it to your liking, grill for five minutes on each side and it's done. Our grill pan also comes in a double burner size for bigger families.

Once the chicken is done, they'll transfer into our glass bowls—this is the large bowl from the set of three—using these amazing Chef's Tongs. To easily chop up the chicken they'll use the Salad Chopper. How cool are these? We call them Salad Choppers but they do so much more than chop lettuce! Who knew, right?"

Check out more words to say on PCU> Selling > Product Knowledge > Table Talk



PARTY OUTLINE: *simple selling*

5



☐ Stop by the Manual Food Processor station and share a fun food fact or product benefit:

“How’s it going over here?”

“There are so many reasons to LOVE our Manual Food Processor or what we like to call at Pampered Chef the ‘MFP!’”

“This is the product that does it all! Applesauce, baby food, pesto, dips, egg salad, smoothies—I said smoothies! It also does salsa, and chopped cookies for ice cream sundaes—I mean the possibilities are really endless with our MFP, you will never put it away! So why don’t we give it a whirl...go ahead and pump down on that handle with all your ingredients in there, and voila! You rock!”

“Here is a fun tip—for the fresh basil, roll it up tightly and then use the pizza cutter to slice it up. Who knew all the other things you can do with a Pizza & Crust Cutter? What I love about this one is how large the wheel is, it’s sharpened on both sides and it even has a cutter for crust. Use our pizza cutter for waffles, cutting bar cookies and of course a gooey pizza. If you are using it with some gooey food—spray the wheel with some oil and the food will stay off the cutter and on the food.”



PARTY OUTLINE: *confident close*

6



DISTRIBUTE CATALOGS & ASK QUESTIONS TO GET GUESTS TALKING ABOUT THE PRODUCT(S)

"You were amazing tonight—all pampered chefs, if I say so myself! It smells great in here! Did you all have fun? Didn't _____ pick a great recipe? What did you all like about the products you used tonight?"

Allow a few guests to share something they learned.

POINT OUT THE CURRENT GUEST SPECIAL

"Please take a catalog. The guest special this month is _____, so do keep this in mind as you shop! Feel free to write down everything you want to buy tonight, and I'll check you out."

EXPERT TIP: Include your name and contact information on all catalogs and handouts.



PARTY OUTLINE: *confident close*

7



PLANT A BOOKING SEED

“There’s a lot more to share, so what do you say we keep the fun going! I’d love to come to each one of your homes and cook with you and share some more fun ideas. I have a few dates available—so let’s talk right away and get the next party on the calendar.”

—OR—

“Keep in mind that if your heart says one thing and your wallet says another, you can let me know! I have a few options I can tell you about for stocking your kitchen for less.”

OFFER THE BUSINESS OPPORTUNITY

“If you had as much fun as I did, let me know. I know you didn’t come here looking for a career—neither did I when I attended a party like this, but I’m so glad someone offered this to me and I’d love to talk to you more about what I do.”

OFFER EXPRESS CHECKOUT IF GUESTS ARE IN A HURRY:

“If you’re in a hurry, come see me right away and I’ll check you out quickly. Enjoy the rest of the food and thank you for letting me be a part of this amazing group!”



PARTY OUTLINE: *checkout chat*

8



OFFER THE BUSINESS OPPORTUNITY

"I watched how much fun you were having and loved how comfortable you were leading your station through the recipe. Did you love it? I thought so! You should give some thought to doing what I do. Pampered Chef has completely changed my life. I'd love to talk with you some more about what it's like to be a part of my great team!"

OFFER A *LIFE TASTES GREAT* BROCHURE AND SCHEDULE A FOLLOW-UP CHAT WITHIN 24 HOURS.

TALK ABOUT HOSTING

You seemed to really fall in love with the Rockcrok® Everyday Pan! I'd love to help you get your own Rockcrok® for FREE. My average host earns around _____ in free products, plus gets _____ half-price items. Think about keeping the fun going! How does holding a party for you and your friends sound to you? We'll make it simple and fun. I have two openings right now: the _____ or _____."



STATION #1: *cook spaghetti & prep zucchini* 🕒 🍲

1. Break the spaghetti noodles in half and place them into the **Rockcrok® Everyday Pan**.
2. Use a **Silicone Prep Bowl** to measure 2 cups (500 mL) of broth. Add the broth to the pan, cover, and microwave for 5 minutes.
3. Over the small **Glass Mixing Bowl**, grate a medium zucchini into long strips using the **Veggie Strip Maker**, rotating the zucchini as you grate to avoid the seeds, then set aside.
4. Carefully remove the hot pan from the microwave. Use clean **Chef's Tongs** from station #3 to stir in the zucchini noodles. Return the pan to the microwave for an additional 5–6 minutes, or until the pasta is tender. NOTE: If you're making *Microwave Peanut Butter Caramel Brownies*, microwave the brownies before the pasta goes back in.
5. Use the **Microplane® Adjustable Coarse Grater** to grate ½ oz (15 g) of Parmesan cheese over the finished pasta.



STATION #2: *cut & process tomatoes*



1. On the **Flexible Cutting Mat**, cut 2 plum tomatoes into chunks with the **5" (13-cm) Santoku Knife**. Place the cut tomatoes into the **Manual Food Processor**.
2. Roll up the basil leaves and coarsely cut with the **Pizza & Crust Cutter** or a knife. Add the basil to the processor bowl.
3. Using the **Garlic Press**, press 2 unpeeled garlic cloves and add to the tomato mixture.
4. Using the $\frac{1}{2}$ tbsp **Measuring Spoon**, add 3 tbsp of olive oil to the mixture (measure and pour 6 times) and process until all the ingredients are combined.



STATION #3: *grill & chop chicken*



1. Heat the **Executive Nonstick Grill Pan** and **Grill Press** on medium heat for 3–5 minutes.
2. Lightly coat the chicken with oil using the **Chef's Tongs** in the medium **Glass Mixing Bowl**, and season as desired.
3. Grill the chicken for 3–4 minutes per side, or until internal temperature reaches 165°F (74°C).
4. Move the cooked chicken to the large **Glass Mixing Bowl**. Using the **Salad Chopper**, chop the chicken into small pieces. The easiest way to chop the chicken is to tilt the bowl toward you and scoop under the chicken.
5. Add the chicken pieces and tomato mixture to the pasta.



STATION #4



1. Using the **Chef's Silicone Basting Brush**, brush bottom of **Small Rectangular Baker** with canola oil.
 2. Arrange 10 fun-size candy bars in the baker (two rows of five).
 3. In a medium **Glass Mixing Bowl** or **Classic Batter Bowl**, add brownie mix and egg. Use the liquid side of the **Mini Measure-All® Cup** to measure $\frac{1}{4}$ cup (50 mL) water. Add 2 tbsp (30 mL) canola oil in the **Measuring Spoon Set**, and add to the bowl. Mix well with the **Small Mix 'N Scraper®** and pour batter over candy bars.
 4. Use the dry side of the **Mini Measure-All® Cup** to measure $\frac{1}{4}$ cup (50 mL) of peanut butter. Scrape peanut butter into the 1-cup (250-mL) **Silicone Prep Bowl**. Microwave uncovered on high for 15–20 seconds until slightly softened.
 5. Using the 1 tbsp (15 mL) **Measuring Spoon**, place 4 scant spoonfuls of peanut butter onto the batter. Using the handle of a clean measuring spoon, swirl the peanut butter into the batter.
 6. Microwave, uncovered on HIGH 4–6 minutes or until edges are firm and wooden pick inserted in brownie comes out almost clean. Carefully remove, let stand for 10 minutes. Cut into 10 brownies and serve.
- *If making this recipe with the *Bruschetta & Zucchini Pasta*, try to microwave the peanut butter before the pasta goes in the microwave. Also, cook brownies at the half-way point when the pasta is taken out to be stirred.



STATION #1: *pre-bake pizza crust*



1. Pour ½ tbsp (7 mL) of the oil onto the **White Large Round Stone** and lightly brush using the **Chef's Silicone Basting Brush**.
2. Unroll the dough onto the pan and roll it to the edges with the **Baker's Roller®**.
3. Pour another ½ tbsp (7 mL) of oil onto the dough and brush it evenly over the surface.
4. Bake the crust for 7 minutes in a 400°F (200°C) oven.
5. Remove the stone from the oven and bring it to station #2.



STATION #2: *grate cheese & assemble pizza* 🍷🍴🍲

1. Grate the cheddar and mozzarella with the **Microplane® Adjustable Coarse Grater**, and place into the **Classic Batter Bowl**.
2. Add the Italian seasoning and toss lightly with the **Small Mix 'N Scraper®**.
3. Sprinkle half of the cheese mixture evenly over the crust.
4. Top with the vegetables and sprinkle the other half of the cheese over the vegetables.
5. Bake for 15–18 minutes, or until crust is golden brown; remove from oven.
6. Cut the crust into wedges with the **Pizza & Crust Cutter**.



STATION #3: *slice & chop veggies*



1. Process the onion and garlic in the **Manual Food Processor** until finely chopped. Carefully remove the blade. Move the mixture to the 1-cup (250-mL) **Silicone Prep Bowl** and set aside.
2. Add the zucchini to the processor bowl and process until coarsely chopped.
3. On a **Small Flexible Cutting Mat**, slice the mushrooms and tomatoes with the **Coated Utility Knife**.
4. Bring the toppings to station #2 to assemble the pizza.



STATION #4



1. Cut orange, lime, and lemon in half using the **Coated Utility Knife**.
2. Use the **Juicer** to juice one half of each of the citrus fruits. Pour juices into the **Quick-Stir® Pitcher**.
3. Slice the other half of the citrus fruits into thin slices and add to the pitcher.
4. Fill the pitcher with water to 2-quart line. Plunge to combine, then top with ice. Serve immediately or refrigerate to chill.