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GARLIC PRIME RIB

SERVES 8-9

INGREDIENTS

10 pounds prime rib, bone-in
10 cloves garlic, chopped
3 tablespoons olive oil
2 teaspoons salt
2 teaspoons ground black pepper
1 teaspoon dried thyme
1 teaspoon dried oregano
2 teaspoons mustard powder

DIRECTIONS

1. Place the prime rib fatty side up in a roasting pan with a roasting rack. In a small bowl mix the garlic, olive oil, salt, pepper, thyme, oregano, and mustard powder.
2. Spread the mixture over the top of the roast. Cover the roast with foil and refrigerate for about 5 hours. Before cooking remove from refrigerator and let rest at room temperature for one hour.
3. Insert a meat probe into the thickest part of the roast and place the roast into the oven.
4. Select CHEF MODE then select GARLIC PRIME RIB and follow instructions on the screen to desired doneness.
5. When done roasting remove from oven and allow to rest before slicing.



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GRILLED LIME SHRIMP SKEWERS

SERVES 4 | COOKING TIME 15 minutes | LEVEL ★★☆☆☆ | ACCESSORY Griddle

INGREDIENTS

1 pound shelled, deveined
uncooked shrimp

¼ - ½ teaspoon of cumin

½ teaspoon dried oregano

Salt and pepper to taste

2 tablespoons Olive Oil

2-3 tablespoons fresh squeezed
lime juice

3 cloves minced garlic

Cooking Spray

DIRECTIONS

Step One – Marinating Shrimp

1. Mix together all ingredients except for shrimp
2. Marinate the shrimp with all the ingredients for ten minutes
3. Thread the shrimp on metal skewers

Step Two – Cooking the Shrimp Skewers

4. Coat your griddle with cooking spray and place the griddle on the cooktop
5. Heat the griddle over a medium-high heat for two to five minutes (*recommended power level is six to seven*)
6. Place the marinated shrimp skewers on the griddle and cook for three to five minutes on each side or until all sides are pink

The Dacor logo is displayed in a bold, italicized, sans-serif font.A photograph of a gourmet dish featuring two thick, square-cut filets of meat, likely beef, seared to a dark brown crust and resting on a pool of dark, rich sauce. The steaks are garnished with a sprinkle of coarse salt and black pepper. To the left of the steaks is a single, bright red, wrinkled cherry tomato. In the background, a small dark bowl contains a vibrant yellow-orange sauce. The entire dish is presented on a clean, white plate.

MUSTARD FILET MIGNON

SERVES 4

INGREDIENTS

4-6oz filet mignon steaks

Salt and ground black pepper to taste

¼ cup olive oil

¼ cup balsamic vinegar

3 tablespoons Dijon mustard

2 tablespoons fresh rosemary, chopped

1 onion, sliced

2 tablespoons butter

2 teaspoons sugar

Blue cheese, crumbled (optional)

DIRECTIONS

1. Season the steaks with salt and black pepper and place steaks in a shallow baking pan. In a small bowl whisk together the olive oil, vinegar, mustard and rosemary. Pour the marinade over the filets and coat well, set aside and allow to marinate.
2. Select CHEF MODE, then select MUSTARD FILET MIGNON. Follow instructions on the screen and allow the oven to preheat.
3. Remove the steaks from the marinade and place onto a roasting rack or broiler pan. Once oven is preheated place steaks into the oven then select OK to start roasting the steaks.
4. While the steaks are roasting, over medium heat melt the butter and mix in the sugar, add in the onions and slowly sauté until caramelized.
5. When the steaks are done remove from oven and serve by topping with the caramelized onions and blue cheese crumbles.



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ROASTED LEMON CHICKEN THIGHS

SERVES 4

INGREDIENTS

8 small skin-on, bone-in thighs
Salt and ground black pepper to taste
1 lemon, juiced
1 tablespoon dried oregano
¼ cup dry white wine
⅓ cup minced onions
3 cloves garlic, sliced
Baby new potatoes, quartered
Salt and ground black pepper to taste
¼ cup olive oil
2 lemons, sliced
½ cup chicken stock

DIRECTIONS

1. Season the chicken thighs with salt and black pepper and place into a shallow baking dish. In a small bowl mix the lemon juice, oregano, white wine, minced onions and sliced garlic. Pour mixture over the chicken thighs and press to coat into the marinade mixture, let marinate for about 1-2 hours in the refrigerator.
2. Select CHEF MODE then select ROASTED LEMON CHICKEN THIGHS. Follow instructions on the screen and allow the oven to preheat.
3. Layer the sliced lemons and quartered potatoes into a greased baking dish, then place the chicken thighs (skin side up) on the baking dish and drizzle with the olive oil. Pour the marinade along with the chicken stock into the baking dish over the chicken thighs.
4. Once the oven is preheated place chicken thighs into the oven and select OK to start roasting the chicken.
5. When done roasting remove from oven and arrange on a platter to serve.



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ROASTED HONEY MUSTARD CHICKEN BREASTS

SERVES 4-5

INGREDIENTS

5-6 chicken breast halves

Salt and black pepper to taste

½ cup honey

¼ cup Dijon mustard

¼ cup whole grain, coarse mustard

2 cloves garlic, minced

1 teaspoon dried basil

½ teaspoon dried parsley

2 teaspoons olive oil

DIRECTIONS

1. Select CHEF MODE then select ROASTED HONEY MUSTARD CHICKEN BREASTS. Follow instructions on the screen and allow the oven to preheat.
2. Season the chicken breasts with salt and black pepper and place onto a greased baking dish.
3. In a small bowl whisk the honey, Dijon, whole grain mustard, garlic, basil, parsley and olive oil together. Pour half of the mixture over the chicken and reserve the remaining half for later.
4. Once the oven is preheated place chicken breasts into the oven and select OK to start roasting the chicken.
5. When prompted by the oven, flip the chicken breast pieces over, after about 20 minutes. Pour the remaining reserved honey mustard mixture over the chicken and finish roasting.
6. When done roasting remove from oven and let rest slightly before serving or slices onto a platter.



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GARLIC BASIL SHRIMP

SERVES 7-8

INGREDIENTS

2.5 Pounds fresh shrimp (large size) peeled, deveined, tails on
5 tablespoons butter
Salt and black pepper to taste
2 teaspoons garlic, minced
⅓ cup olive oil
½ cup jarred spaghetti sauce
1 tablespoon white wine
1 tablespoon balsamic vinegar
⅓ cup fresh basil, chopped
1 teaspoon salt
¼ teaspoon cayenne pepper (optional)
1 tablespoon fresh lemon juice

DIRECTIONS

1. Select CHEF MODE then select GARLIC BASIL SHRIMP. Follow instructions on the screen and allow the oven to preheat.
2. In a large sauté pan or skillet over medium high heat par cook the shrimp with the butter and season with salt and black pepper.
3. Mix the garlic, olive oil, tomato sauce, white wine, balsamic vinegar, basil, salt, cayenne pepper and the lemon juice in a small bowl.
4. Carefully transfer the par cooked shrimp into a 9x13 baking dish and fold in the sauce mixture.
5. Once the oven is preheated place the shrimp into the oven and select OK to finish cooking the shrimp
6. Once finished cooking remove from oven and serve with crusty bread if desired.



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SWEET BANANA NUT BREAD

SERVES 5-6

INGREDIENTS

- 2 cups all-purpose flour, sifted
- 2 teaspoons baking soda
- 1 teaspoon salt
- 4 eggs
- 1 teaspoon vanilla extract
- 1 cup butter, softened
- 2 cups sugar
- 2 cups mashed over-ripened bananas
- 1 cup chopped walnuts

DIRECTIONS

1. Select CHEF MODE then select SWEET BANANA NUT BREAD. Follow instructions on the screen and allow the oven to preheat.
2. Grease and flour two loaf pans. Set aside.
3. In a large mixing bowl gently combine the flour, baking soda, and salt. Set aside.
4. In a separate mixing bowl gently whisk the eggs with the vanilla extract.
5. With an electric stand mixer, using the whisk attachment cream the softened butter with the sugar until smooth. Add in the mashed bananas and the egg vanilla mixture and continue to mix until combined.
6. Slowly add in the dry flour mixture and mix until well incorporated.
7. Fold in the nuts and divide the batter into the two prepared loaf pans and place in the oven.
8. Once the oven is preheated place the bread into the oven and select OK to bake the bread.
9. When finished baking remove bread from oven and cool slightly on a cooling rack. Once slightly cooled remove bread from the pans and place back on the rack to cool fully before slicing.

The Dacor logo is displayed in a bold, italicized, black sans-serif font. It is centered within a white rectangular box that is positioned at the top of the page, overlapping a background image of cornbread. The background image shows three golden-yellow cornbread squares stacked on a white plate, with a blue and white checkered tablecloth visible in the background.

SOFT BUTTERMILK CORN BREAD

SERVES 4-5

INGREDIENTS

1 cup yellow or white cornmeal
1 cup all-purpose flour
½ cup butter, melted
⅔ cup white sugar
2 eggs
½ teaspoon baking soda
½ teaspoon salt
¼ cup vegetable oil
1 cup heavy whipping cream

DIRECTIONS

1. Select CHEF MODE then select SOFT BUTTERMILK CORNBREAD. Follow instructions on the screen and allow the oven to preheat.
2. Grease and flour a 9" round cake pan. Set aside.
3. In a large mixing bowl combine the cornmeal, flour, melted butter, sugar, eggs, baking soda, salt and vegetable oil. Mix with a spoon until well blended. Set aside.
4. With an electric mixer, whisk the heavy whipping cream to soft peaks. Gently fold in the buttermilk corn bread mixture and mix until combined.
5. Pour batter into the prepared 9" round cake pan.
6. Once the oven is preheated place the buttermilk cornbread into the oven and select OK to bake.
7. When the cornbread is finished baking remove from oven and cool slightly on a rack, then remove from pan to continue to cool. Once cooled slice and serve.

A close-up photograph of the Apple Brioche Charlotte, showing layers of golden-brown brioche slices, caramelized apple slices, and a dusting of sugar. The texture is soft and moist.

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APPLE BRIOCHE CHARLOTTE

SERVES 6

INGREDIENTS

8 Granny smith apples
6 tablespoons butter
½ cup brown sugar
1 teaspoon cinnamon
¼ teaspoon nutmeg
½ lemon, juiced
½ lemon, zested
½ cup sugar
1 Brioche Loaf

DIRECTIONS

1. Peel, core, and slice apples in about ¼ inch slices. Melt 3 tablespoons of butter in a large sauté pan or skillet and add the apples. Gently toss the apples to coat in the butter. Stir in the brown sugar, cinnamon, nutmeg, and lemon juice. Cook the apples for about ten minutes or until caramelized. Stir in the lemon zest, set aside to cool.
2. Select CHEF MODE then select APPLE BRIOCHE CHARLOTTE. Follow instructions on the screen and allow the oven to preheat.
3. Slice the brioche loaf into ½ inch slices and remove the crusts. Cut each slice into rectangles and line the sides of a 2.5 oven-proof round casserole dish. Then cut half of the remaining slices into triangles for the bottom of the dish. Remove and lay all the slices of brioche onto a baking sheet or cutting board and brush with melted butter and sprinkle with sugar.
4. Line the sides of the casserole dish again with the buttered rectangular brioche pieces and the bottom with the triangular pieces buttered side outward and then fill with the caramelized apples. Top with the remaining rectangular sliced brioche. Press down slightly.
5. Once the oven is preheated place the Apple Brioche into the oven and select OK to bake.
6. When done remove from oven and cool slightly. Flip over onto platter to serve.



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TEXAS CHOCOLATE SHEET CAKE

SERVES 12

INGREDIENTS

Cake:

- 2 cups all-purpose flour, sifted
- 2 cups sugar
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 2 eggs
- ½ cup buttermilk
- 1 teaspoon vanilla extract
- 8 ounces butter, cubed
- ¼ cup unsweetened cocoa powder
- ½ cup water

Frosting:

- 4 tablespoons butter
- ¼ cup cocoa powder
- ¼ cup buttermilk
- 1 teaspoon vanilla extract
- 1 cup powdered sugar, sifted
- 1 cup chopped toasted nuts
Hazelnuts, Walnuts, or Pecans

DIRECTIONS

Step One – Prepare Cake

1. Select **CHEF MODE** then select **TEXAS CHOCOLATE SHEET CAKE**. Follow instructions on the screen and allow the oven to preheat.
2. In a large mixing bowl combine the flour, sugar, baking soda, and salt. Set aside.
3. Gently beat the eggs with the buttermilk and vanilla extract in a small bowl with a whisk and set aside.
4. In a small sauce pan over medium heat slowly melt the butter. Mix in the cocoa powder and water stirring constantly until the cocoa powder is dissolved.
5. Slowly fold in the dissolved cocoa mixture into the bowl of the flour mixture while stirring constantly until all the ingredients are well combined and smooth. Mix in the beaten egg mixture and continue to stir until all ingredients are well blended.
6. Pour the batter into a greased half sized sheet pan and spread evenly.
7. Once the oven is preheated place the sheet cake into the oven and select **OK** to bake.

Step Two – Prepare Frosting

1. In a large sauce pan slowly melt the butter over medium heat. Mix in the cocoa powder and the buttermilk while stirring constantly until the cocoa powder is dissolved. Stir in the sifted powdered sugar and vanilla extract. Stir until well blended and any clumps are dissolved. Pour the frosting on the top of the cake while it is still hot and sprinkle with the toasted nuts. Cool cake completely before serving.



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BLACK BEAN AND BEEF TACOS

SERVES 4

INGREDIENTS

Filling:

- ½ pound ground beef
- 1 tablespoon taco seasoning
- ½ medium onion, chopped
- ½ can black beans, drained and rinsed
- ½ cup Portobello mushrooms, diced
- ¼ cup prepared salsa
- ¼ cup water
- 1 tablespoon hot sauce (optional)

Tortillas:

- 1 cup all-purpose flour
- ½ teaspoon salt
- ½ teaspoons baking powder
- 1 tablespoon lard
- ⅓ cup + 2 tablespoons water
- sour cream
- crumbled Queso Fresco cheese

DIRECTIONS

Step One – Prepare the Filling

1. In a large sauté pan or skillet brown the ground beef until cooked thoroughly and remove from heat and drain excess fat.
2. Return pan to low heat, add taco seasoning and mix well with the ground beef. Stir in the onions, black beans and mushrooms, cook for about 10 minutes while stirring together occasionally.
3. Add in the salsa, water, and optional hot sauce. Stir until all ingredients are mixed well together and continue to cook on low heat stirring occasionally until liquid is almost all absorbed into the meat. Keep warm and set aside.

Step Two – Prepare Tortillas

1. Place a pizza stone in the oven and Select CHEF MODE then select BLACK BEAN AND BEEF TACOS. Follow instructions on the screen and allow the oven to preheat with the pizza stone.
2. In a large mixing bowl mix the flour, salt and baking powder. Mix in the lard using your hands. Slowly incorporate some water while continuing to mix until the dough forms. Continue to work the dough for several minutes until it becomes smooth and elastic.
3. Divide the dough into 4 even pieces and on a well-floured work surface, rustically roll each piece into thin flat circles with your hands.
4. Once the oven and pizza stone are preheated place the flattened doughs of tortilla onto the stone and follow the chef mode instructions on the screen to bake, flip and then remove the tortillas.
5. When tortillas are cooked remove and serve by topping with the ground beef, sour cream and cheese.



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BACON CHEESE BUNS

SERVES 12

INGREDIENTS

Dough:

- ¼ ounce dry yeast
- ⅓ cup warm water
- 2½ cups all-purpose flour
- 1 egg
- 1½ teaspoons salt
- 2 tablespoons shortening
- 2 tablespoons sugar
- ⅓ cup warm milk

Filling:

- ½ Pound sliced bacon, chopped
- 1 Pound ground beef
- ½ small onion chopped
- ½ teaspoon black pepper
- ½ teaspoon garlic powder
- ¼ cup barbecue sauce
- 1 tablespoon hot sauce (optional)
- 4 ounces shredded sharp cheddar cheese
- 2 eggs
- 2 tablespoons water

DIRECTIONS

Step One – Prepare Dough

1. In a bowl of an electric stand mixer dissolve the yeast in the warm water and let sit for a few minutes to allow yeast to activate. Add in remaining dough ingredients and mix until dough forms using the dough hook attachment.
2. Remove the dough to a floured work surface and knead for about 5 minutes being careful to not over work. Place the dough into a greased bowl, cover with a hand towel or plastic wrap and let rest for an hour or until dough has doubled in size.

Step Two – Prepare Filling

1. In a large sauté pan, fry bacon until crisp and remove with a slotted spoon reserving the grease. Add in the onions and continue to sauté until onions soften. Add in the ground beef and cook until browned breaking up the beef with a spatula. Remove from the heat and drain excess fat.
2. Return the pan back to the heat and add the cooked bacon, pepper, garlic, barbeque sauce and optional hot sauce if desired, continue to cook on low heat stirring occasionally for about 5 minutes. Remove from heat and fold in the cheese, set aside to cool.
3. Select **CHEF MODE** then select **BACON CHEESE BUNS**. Follow instructions on the screen and allow the oven to preheat.
4. While the oven heats, divide the dough into fourths. Roll each portion into a 12"× 4" rectangle and then cut each into 3 squares.
5. Make an egg wash by whisking the 2 eggs with the 2 tablespoons of water in a small bowl.
6. Using an ice cream scoop place about ¼ cup of the meat filing in the center of each square. Bring each of the corners to the center of the buns and pinch slightly layering on top of each other, using the egg wash mixture to seal together.
7. Place buns on a greased baking sheet and brush the tops with more of the egg wash.
8. Once the oven is preheated place the Bacon Cheese Buns into the oven and select **OK** to bake.
9. Once done remove from oven and serve warm.



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CHICKEN POT PIES

SERVES 8

INGREDIENTS

Filling:

3 boneless chicken breasts
3 tablespoons olive oil
1 cup diced carrots
1 cup diced Portobello mushrooms
1 cup frozen peas
¼ cup fresh parsley, chopped
1 medium onion, chopped
2 garlic cloves, finely chopped
½ stick of butter
¾ cup all-purpose flour
4 cups chicken stock
Salt and black pepper to taste

Pastry:

3 cups all-purpose flour
1½ teaspoons salt
1 teaspoon baking powder
½ cup vegetable shortening
4 tablespoons butter
⅔ cup cold water
1 egg
1 tablespoon water
1 teaspoon salt
½ teaspoon ground black pepper

DIRECTIONS

Step One – Prepare the Filling

1. Dice chicken into small bite size pieces and season with salt and ground black pepper.
2. In a large sauté pan cook the chicken and carrots with the olive oil until the chicken is fully cooked; add the mushrooms, peas and parsley and continue to sauté for 10 minutes.
3. In a separate large sauté pan lightly sauté the onion and garlic in the butter until slightly caramelized about 10 minutes then reduce to low heat, stir in the flour whisking constantly for 1 minute, then stir in the chicken stock and continue to stir until the flour mixture is completely dissolved.
4. Season with salt and pepper and continue to simmer on low heat for 10 minutes or until mixture thickens. Fold in the cooked chicken and vegetables and stir together. Set aside and keep warm.

Step Two – Prepare Pastry

1. Select **CHEF MODE** then select **CHICKEN POT PIE**. Follow instructions on the screen and allow the oven to preheat.
2. Using an electric stand mixer or food processor, blend flour, salt, baking powder, shortening and butter together and then slowly add the cold water to the mixture until the dough moistens. Knead the dough for 5 minutes on a floured work surface then place in a greased bowl, cover with plastic wrap and refrigerate for 30 minutes.
3. Evenly fill eight-8 oz. ramekin bowls with the prepared filling and place on a baking sheet.
4. Roll the dough on a lightly floured work surface into a log and cut evenly into 8 pieces. Flatten and roll each piece into a 6" circle. Top and cover each ramekin with the rolled dough then make 3 slits on top of the dough with a knife.
5. Make an egg wash by beating the egg with the 1 tablespoon of water in a small bowl and brush the tops with the egg mixture and then sprinkle with some salt and pepper on top.
6. Once the oven is preheated place the Pot Pies into the oven and select **OK** to bake.
7. When done baking remove and serve.



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SWEET BRIOCHE BREAD PUDDING

SERVES 8

INGREDIENTS

10-12 cups brioche, cut in cubes
1 tablespoon butter, melted
2 cups whole milk
3 cups heavy whipping cream
6 eggs
1½ cup white sugar
2 teaspoons vanilla extract
⅓ teaspoon salt
1 teaspoon cinnamon
2 apples, peeled and chopped
1 cup raisins (optional)

DIRECTIONS

1. Select the CHEF MODE then select SWEET BRIOCHE BREAD PUDDING. Follow instructions on the screen and allow the oven to preheat.
2. Place the cubed brioche bread into a prepared 9x13 casserole dish and drizzle with the melted butter. Sprinkle with the chopped apples and raisins if using.
3. In a large bowl combine milk, cream, eggs, sugar, vanilla, salt, and cinnamon, beat until well mixed.
4. Pour the egg mixture over the bread and lightly press bread down with a fork to absorb and be covered by the mixture. Let sit for about 10 minutes.
5. Once the oven is preheated place the Bread Pudding into the oven and select OK to bake.
6. When done baking remove and allow to sit and set up for a few minutes before serving. Serve with a Vanilla Bean Ice Cream or your favorite flavor.



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THREE CHEESE LASAGNA

SERVES 5-6

INGREDIENTS

1 pound lean ground beef
1 cup chopped onion
2 teaspoons garlic, minced
1-2 cups fresh chopped mushrooms, (optional)
28-oz. jar prepared spaghetti sauce
20 oz. ricotta cheese
½ cup grated parmesan cheese
⅓ cup chopped fresh parsley
1 egg, beaten
12 lasagna noodles
12 oz. mozzarella cheese, shredded
1 teaspoon Dried Oregano
Salt and pepper to taste

DIRECTIONS

1. In a large sauté pan brown the ground beef with the onions and garlic. Add in the mushrooms if using, remove from the heat and drain excess grease. Return to heat and add in the prepared spaghetti sauce and simmer, for 20 minutes. Stirring after about 10 minutes to prevent burning.
2. Mix ricotta, grated parmesan cheese, egg, fresh parsley, salt and pepper in a medium sized bowl. Set aside and keep cool.
3. Bring a large stock pot of lightly salted water to a boil. Cook lasagna noodles in boiling water for 8 to 9 minutes. Drain noodles and rinse with cold water.
4. Select CHEF MODE and select THREE CHEESE LASAGNA. Follow instructions on the screen and allow the oven to preheat.
5. Spread a thin layer of sauce in the bottom of a 9x13 baking dish then layer with 4 lasagna noodles, 1 cup cheese mixture, 1 cup sauce, 3 oz. mozzarella cheese and ½ cup sauce. Repeat layers until all ingredients are used, reserving 1 cup of mozzarella to top the lasagna with before baking.
6. Once the oven is preheated place the Lasagna into the oven and select OK to bake. When finished cooking remove and let stand 10 to 15 minutes before serving.



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FRESH CHICAGO PIZZA

SERVES 5-6

INGREDIENTS

Dough:

3 ¼ cups all-purpose flour
½ cup yellow cornmeal
1¼ teaspoons salt
1 tablespoon sugar
2¼ teaspoons instant yeast
½ cup butter, divided (¼ cup melted,
¼ cup softened)
olive oil
1¼ cups warm water

Sauce & Toppings:

2 tablespoons butter
½ cup finely chopped onion
1 teaspoon garlic, minced
Pinch of sugar
¾ teaspoon salt
1 teaspoon oregano
28 oz. can crushed tomatoes
6 cups shredded mozzarella cheese
½ cup parmesan cheese
Salt and ground black pepper to taste

Preferred Toppings:

Sausage, pepperoni, or any other
(optional)

DIRECTIONS

Step One – Prepare Dough

1. Mix flour, cornmeal, salt, sugar and yeast together in a large bowl. Add the warm water and melted butter and beat until mixture forms a soft dough (use a stand mixer with a dough hook). Cover with plastic wrap and let rise at room temperature until it doubles in size, about 30-40 minutes.
2. Place the dough onto a floured work surface and push the air out, then divide in half and roll each into 15x12-inch rectangle. Spread softened butter on top of dough, and then roll up each half of dough tightly. Place them into an oiled bowl and cover with plastic wrap and refrigerate for 1 hour.

Step Two – Prepare Sauce

1. In a large sauté pan cook the onions, garlic, oregano, sugar and salt in butter until the onions are caramelized. Then add crushed tomatoes and simmer for 20 minutes.

Step Three – Bake Pizza

1. Select CHEF MODE then select FRESH CHICAGO PIZZA. Follow instructions on the screen and allow the oven to preheat.
2. Roll one of the pizza doughs into a 12-inch circle on a floured surface then place in a 12 inch cake pan. Add 3 cups of mozzarella cheese and any preferred toppings. Pour half of the sauce on top and sprinkle with ¼ cup of grated parmesan cheese.
3. Repeat for this step for the 2nd pizza.
4. Once the oven is preheated place the Pizza into the oven and select OK to bake.
5. Remove from oven when done, slice and serve.

A photograph of a white plate featuring several slices of pan-fried chicken breast with a golden-brown, slightly charred exterior. The chicken is served with a mound of white rice, garnished with a small sprig of green onions. Surrounding the rice and chicken are various vegetables, including green beans, broccoli, and red and yellow bell peppers, all coated in a light sauce. The plate is set on a woven placemat, with a green napkin and a pair of wooden chopsticks resting to the left. In the background, a bowl of food and a glass of orange juice are partially visible.

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CHINESE FIVE-SPICE CHICKEN BREASTS

SERVES 5-6

INGREDIENTS

Chinese five-spice powder
Chicken breasts
Kosher salt to taste

DIRECTIONS

1. Rinse chicken, pat dry, add five-spice powder, and sprinkle with kosher salt to coat chicken completely.
2. Preheat oven.
3. Place on baking pan using lower combi oven mode: Steam Roast: High, for 30-35 minutes.



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NICOISE SALAD

SERVES 5-6

INGREDIENTS

Mixed Greens of your choice
Kalamata olives, pitted, 1 small jar
Cherry tomatoes, 1 container
Capers
Eggs
Green Beans
Small red or white potatoes, quartered

Dressing:

Olive oil
champagne vinegar
Dijon mustard
lemon peel
fresh lemon juice
Kosher salt
Pepper

DIRECTIONS

1. Select FULL STEAM in 48" modernist steam oven using special mode choosing hard boil egg option—15 minutes total.
2. Green beans-full steam al dente for 8 minutes-use timer.
3. Select GUIDED STEAM cook, Click Potatoes—23 minutes total.
4. Cut olives and tomatoes in half adding green beans with mixed greens adding dressing and placing in center of platter.
5. Cut eggs in half along with potatoes adding salt and pepper and align around the platter.