



Tupperware[®]

CHEF SERIES II
COOKWARE



CHEF SERIES II COOKWARE

Cooking can be a hobby, a fear, a career and everything in between. Regardless of your comfort level, our lightweight, exclusively designed cookware will help boost your confidence and get you cooking like a professional chef in no time! Chef Series II Cookware by Tupperware is designed to honor your ingredients, your skill and your imagination in the kitchen. Constructed of anodized aluminum with a revolutionary nonstick coating, this cookware allows an even disbursement of heat across the cookware surface, little to no use of butter or oils and an easy clean with no need for tough scrubbing. These lightweight, functional pieces for everyday use make cooking with confidence and ease a dream come true!

COMPETITIVE ADVANTAGES

Compatible with all
cooktop surfaces (gas,
electric, ceramic and
induction).

TEMPERED GLASS COVERS
enable you to view contents
while cooking and are safe
for use in conventional
ovens at temperatures up to
350° F/177° C.

Tupperware



Nonstick coating is PFOA-free and allows for little to no use of butter or oils while still providing a seared finish.

CAST-HOLLOW HANDLES stay cool to the touch when cooking on the stovetop; thumb stop indicates where it is cool to hold.

Anodized aluminum that is three to four times thicker than tri-ply (aluminum layered between stainless steel) and makes heating up and cooling down three to four times faster.

BASES are safe for use in conventional ovens up to 450° F/232° C.



STORAGE

It's best if you can store your pans hanging, with plenty of space between them. You could also stack your pans for storage. However, do your best to keep them away from sharper objects and corners. Make sure they can be accessed without having to scrape the bottom of one pan on the top of another.

STORAGE TIP: An easy precaution is to place a paper towel or the Tupperware Microfiber Kitchen Towels between the layers of cookware so they don't scratch one another.

LIMITED LIFETIME WARRANTY

The Chef Series II Hard Anodized Aluminum Cookware carries a limited lifetime warranty against defects in the material or workmanship under normal or household non-commercial use and cared for in accordance to instructions. Minor imperfections, surface markings as a result of shipping, and slight color variations are normal and are not covered by this warranty.

Warranty excludes breakage due to dropping of glass covers, damage to cookware attributable to misuse and abuse, accidents or alterations to the products due to overheating, use of aerosol cooking sprays, improper cleaning, dishwasher cleaning, use of caustic or other non-approved cleaners, or any damage which does not impair the functionality of the product.

Tupperware shall have the right to determine if the item is defective and, at its option, replace it with a similar or equivalent item, or provide credit toward future purchases of Tupperware® brand products. Warranty replacement requires shipping the product to Tupperware at the customer's expense.

THE FOLLOWING ACTIONS WILL INVALIDATE THE CHEF SERIES II WARRANTY:

- Using nonstick cookware on high heat for an extended period of time.
- Using aerosol cooking spray.
- Washing nonstick cookware in the dishwasher.
- Using metal utensils on any nonstick surface.
- Using scouring pads, steel wool, abrasive cleaners or bleach.

USE & CARE TIPS

- It's best to cook over low and medium heat with nonstick cookware. Over time, exposure to high heat will deteriorate the nonstick coating.
- While cooking, avoid sharp or metal utensils. Over time, metal will scratch your nonstick coating. Instead, use our Kitchen Tools or Silicone Spatulas.
- When it comes time to clean, use a Tupperware Microfiber Kitchen Towel or non-metallic sponge or brush. For tough stains, create a paste of equal parts baking soda and water to gently scrub the pan.
- Always hand-wash to preserve the life of the cookware. The hot water and harsh detergents used in a dishwasher can deteriorate the nonstick coating.
- For best results, the diameter of the base of the cookware should correspond with the diameter of the stovetop burner being used.



9"/24 CM GRIDDLE

The small griddle pan is perfect for breakfast sausage, breakfast hash and grilled cheese. The pan's sides make it easy to reach and flip breakfast foods and melty, delicious Paninis.

2.6-QT/2.5 L SAUCEPAN WITH GLASS COVER

Perfect for creating sauces, reheating single portions of soup or stew, cooking pasta and rice or steaming vegetables.

11"/28 CM FRY PAN WITH GLASS COVER

8"/20 CM FRY PAN WITH GLASS COVER

These low, wide fry pans with slightly flared sides are great for searing meats, frying eggs and omelets and preparing stir-fry foods as well as starting a meal on stovetop and finishing in the oven.



5.2-QT./5 L DUTCH OVEN WITH STAINLESS STEEL COVER

Perfect for simmering pot roasts, soups, stews and boiling or steaming just about anything. This pan is also great for braising to tenderize tough cuts of meat like chuck roast or short ribs. Use on the stovetop or in the oven, with or without stainless steel cover. Stainless steel cover is oven safe up to 450° F/232° C.

4.3-QT./4 L SAUTEUSE WITH GLASS COVER

The Sauteuse is a casserole pan and a sauté pan in one. Braise, simmer, roast and sauté with this pan. Its high walls minimize splashes and spills making it the ideal choice for braising and long simmering over low heat, roasting poultry pieces, sautéing vegetables and reducing liquids for sauces.



8"/20 CM FRY PAN

Serves 6–8

Serving size: 1 wedge of cookie

PREP: 10 minutes

COOK: 20–25 minutes

SKILLET COOKIE

4 tbsp. unsalted butter
¼ cup granulated sugar
¼ cup brown sugar
½ tsp. vanilla extract
1 egg
¾ cup all-purpose flour
¼ tsp. baking soda
¼ tsp. table salt
½ cup chocolate chips

1. Preheat oven to 350° F/175° C.
2. Place butter in Chef Series II 8"/20 cm Fry Pan over medium heat until it begins to brown and smell nutty, 2–3 minutes. Remove from heat to cool slightly.
3. Add sugars and vanilla extract to melted butter, stirring with a silicone spatula. Then add egg and use spatula to thoroughly combine.
4. Stir in flour, baking soda, and salt to pan until combined. Gently stir in chocolate chips. Even out batter and bake 20–25 minutes or until center is thoroughly cooked.



8"/20 CM FRY PAN

Serves 1–2

Serving size: 1 omelet

PREP: 5 minutes

COOK: 8 minutes

SPINACH AND MUSHROOM OMELET

2 tsp. extra virgin olive oil
2 mushrooms, sliced
¼ cup spinach leaves
3 eggs
¼ cup reduced-fat (2%) milk
⅛ tsp. coarse kosher salt
⅛ tsp. black pepper
⅓ cup Parmesan cheese

1. Heat olive oil in Chef Series II 8"/20 cm Fry Pan over medium heat. Once hot, add mushrooms and cook 2–3 minutes or until brown, stirring as necessary. Add spinach leaves and sauté briefly until just beginning to wilt. Remove from pan and set aside.
2. In base of Quick Shake® container, add eggs, milk, salt and pepper. Seal and shake until combined.
3. Pour egg mixture into fry pan over medium heat. Once egg begins to set on the bottom, use a silicone spatula to gently pull egg away from the sides of the pan to allow the raw egg on top to move to the bottom of the pan.
4. Once most of the raw egg on top has been cooked and only a little moisture is left on top, flip to cook on other side.
5. Cook until lightly browned on other side, add Parmesan and cooked spinach and mushrooms to the center, fold in half using spatula and serve warm.



11"/28 CM FRY PAN

Serves 4

Serving size: 1 wedge

PREP: 5 minutes

COOK: 15-18 minutes

DUTCH BABY

1 cup all-purpose flour
¼ cup cornstarch
1 tsp. table salt
1 lemon, zested
3 eggs, lightly beaten
¼ cups skim milk
1 tsp. vanilla extract
2 tbsp. unsalted butter

Suggested serving:

Powdered sugar, berries,

lemon wedges or whipped cream

1. Preheat oven to 450° F/232° C.
2. Whisk together flour, cornstarch, salt and lemon zest in a medium bowl.
3. Make a well in the center of the dry ingredients and add eggs, milk and vanilla. Whisk until smooth.
4. Place Chef Series II 11"/28 cm Fry Pan over medium heat and melt butter. Wait until butter begins to brown, about 1–2 minutes. Pour in batter and transfer pan to middle rack in preheated oven.
5. Bake 15–18 minutes or until center is cooked and edges have browned.
6. Slide from pan onto cutting surface. Dust with powdered sugar for serving and serve with desired berries and whipped cream.



11"/28 CM FRY PAN

Serves 1

Serving size: 1 strip steak

PREP: 30 minutes

COOK: 10–12 minutes

PAN SEARED STEAK

1 12 oz./350 g strip steak
½ tsp. coarse kosher salt
¼ tsp. black pepper
1 tbsp. extra virgin olive oil
1 garlic clove, crushed
1 tbsp. salted butter

Suggested serving:

Roasted potatoes

1. Let steak stand at room temperature, about 30 minutes.
2. Season steak with salt and pepper.
3. Heat Chef Series II 11"/28 cm Fry Pan over medium high heat. Pan is hot enough when water sprinkled in the pan sizzles. Add olive oil.
4. Add steak to hot pan and sear 4–5 minutes until golden brown. Flip and sear remaining side 3–4 minutes or until golden brown and desired temperature is reached.
5. Remove steak from pan and let rest 8–10 minutes before slicing.
6. Meanwhile, add crushed garlic to still warm pan to sauté briefly. Top steak with sautéed garlic and butter while resting. Serve immediately after resting.

**If you've reached the desired coloring on outside of steak but want it cooked more in the center (especially for a particularly thick cut), place entire pan in a 350° F/232° C oven for 5–8 minutes. Watch closely as this will quickly cook through your meat.*



9"/24 CM GRIDDLE

Serves 6

Serving size: 2 fajitas

PREP: 15 minutes + marinate time

COOK: 20 minutes

FAJITAS

1-lb./455 g chicken breast

MARINADE

2 garlic cloves, peeled

1 chipotle in adobo

¼ cup orange juice

1 lime, juiced

1 tbsp. extra virgin olive oil

½ tsp. cumin

½ tsp. coarse kosher salt

2 bell peppers, desired colors

1 small onion

2 tbsp. extra virgin olive oil

Tortillas and avocado for serving

1. Slice chicken into thin ¼"/0.7 cm strips.
2. Place garlic and chipotles in Chop 'N Prep™ Chef, cover and pull cord until finely chopped. Add to Quick Shake® Container.
3. Add orange juice, lime juice, olive oil, cumin and salt in Quick Shake. Seal and shake until combined.
4. Pour marinade over thinly sliced chicken and marinate in the refrigerator 4 hours or overnight.
5. Thinly slice peppers and onions into long strips.
6. Heat 1 tbsp. olive oil in Chef Series II 9"/24 cm Griddle over medium high heat. Add peppers until just slightly soft and beginning to brown. Remove from pan and set aside for serving.
7. Add remaining olive oil to pan and add onions, cook until brown and softened. Remove from pan and set aside for serving.
8. Add ½ of the chicken strips to hot griddle and sauté until opaque all the way through, about 5–6 minutes. Repeat with remaining chicken.
9. Serve with tortillas and desired toppings.



9"/24 CM GRIDDLE

Serves 6–8

Serving size: 1 slice

PREP: 5 minutes

COOK: 15–20 minutes

GRIDDLE CORNBREAD

1 cup cornmeal
1 cup all-purpose flour
½ cup granulated sugar
½ tsp. table salt
½ tsp. baking powder
1 cup reduced-fat (2%) milk
2 eggs
4 tbsp. unsalted butter, melted
8 oz./225 g shredded cheese
2 jalapenos, chopped using
Chop 'N Prep™ Chef (optional)

1. Preheat oven to 400° F/205° C.
2. In a medium bowl whisk together cornmeal, flour, sugar, salt, baking powder.
3. Make a well in center of dry ingredients and whisk in milk, eggs and butter until combined. Stir in shredded cheese.
4. Pour into Chef Series II 9"/24 cm Griddle and spread to even out. Top with chopped jalapenos, if desired.
5. Bake 15–20 minutes or until knife inserted into center comes out clean.



2.6-QT./2.5 L SAUCEPAN

Serves 6

Serving size: ½ cup

PREP: 5 minutes

COOK: 15–20 minutes

FARRO SALAD

4 cups water
1 bay leaf
½ tsp. coarse kosher salt
2 tbsp. apple cider vinegar
2 cups farro
1 tbsp. extra virgin olive oil
½ cup slivered almonds
½ cup dry cranberries
1 cup packed arugula
3 tbsp. goat cheese
1 lime, zested
1 green onion, chopped

1. Place water, bay leaf, salt and apple cider vinegar in Chef Series II 2.6-Qt./2.5 L Saucepan.
2. Bring to a boil and add farro. Cook 15–20 minutes or until farro is *al dente*. Drain remaining water and remove bay leaf. Place farro in medium bowl.
3. Let farro cool slightly and add remaining ingredients. Fluff with fork before serving.



Serves 6

Serving size: 1 cup

PREP: 5 minutes

COOK: 10–15 minutes

RICE NOODLE BOWL

3 garlic cloves, peeled
2"/5 cm fresh ginger, peeled
2 tbsp. extra virgin olive oil
2 tbsp. red curry paste
4 cups veggie stock
13-oz./385 g can coconut milk
8 oz./225 g rice noodles

Suggested serving:

*Fresh cilantro, crushed red pepper flakes
& green onions to garnish*

1. Place garlic and ginger in base of Chop 'N Prep™ Chef and pull cord until finely chopped.
2. Place olive oil in Chef Series II 2.6-Qt/2.5 L Saucepan over medium heat.
3. Sauté garlic, curry paste and ginger in olive oil until it begins to brown, 4–5 minutes.
4. Add veggie stock and coconut milk to sauce pan. Bring to a boil.
5. Add rice noodles and cook 4–5 minutes or according to package directions. Serve warm topped with cilantro and green onions.



Serves 4

Serving size: 1 cup

PREP: 10 minutes

COOK: 20 minutes

BREAKFAST SKILLET

2–3 russet potatoes, peeled & quartered

½ stick unsalted butter

½ lb./225 g. fresh chorizo,
removed from casing

1 green bell pepper, cored & chopped

1 onion, peeled & chopped

4 eggs

Salt and pepper to taste

Suggested serving:

1 ripe avocado, sliced

1. Assemble Grate Master® Shredder with coarse cone. Place medium bowl underneath and a potato into the hopper. Turn handle to grate potato, pressing down as necessary to help grate potato.
2. Using microfiber towel, squeeze moisture from potatoes to dry as much as possible.
3. Over medium heat melt butter in Chef Series II 4.3-Qt./4 L Sauteuse. Add grated potatoes in a thin, even layer into bottom of pan. Allow to cook until potatoes have begun to brown. Flip potatoes to start browning other side. Gently push to the edges of the pan in order to create a well in the center of the potatoes.
4. Add the fresh chorizo to center of pan to sauté.
5. Then add onions and peppers and mix together with chorizo. Cook until chorizo has cooked through and onions have softened.
6. Spread chorizo mixture over the top of the now completely browned potatoes. Using spatula, create 4 small holes in the mixture in order to see the bottom of the pan. Crack an egg into each hole. Allow egg to cook through to desired doneness. Cover pan with cover as necessary to help yolk cook through. If you want scrambled eggs instead, make one large hole in the center of the mixture and pour in slightly beaten eggs and cook through.
7. Season with salt and pepper to taste and serve topped with avocado slices.



4.3-QT./4 L SAUTEUSE

Serves 5

Serving size: 2 enchiladas

PREP: 5 minutes

COOK: 35 minutes

ONE POT VEGGIE ENCHILADAS

1 tbsp. vegetable oil
3 bell peppers (tricolor), sliced
1 red onion, sliced
1 tsp. coarse kosher salt, divided
5 oz./140 g spinach
½ cup vegetable stock
2 cups red pepper soup
1 tsp. garlic powder
1 tsp. chili powder
1 tsp. cumin
10 8"/20 cm tortillas
1 cup shredded cheese

1. Preheat oven to 400° F/205° C.
2. In Chef Series II 4.3-Qt./4 L Sauteuse, heat oil over medium high heat.
3. Add bell peppers, onion, ½ tsp. salt and cook until soft, about 10 minutes.
4. Add spinach and cook for an additional 2 minutes. Once spinach has wilted, remove veggies from pot and place in medium bowl to cool.
5. Add vegetable stock and red pepper soup to pan and bring to a boil.
6. Cook for 3 minutes, add garlic powder, chili powder, cumin and remaining salt. Remove from heat and cool slightly.
7. Place ⅓ cup of veggies into center of tortilla, roll and place, seam side down, into sauce. Repeat process with remaining tortillas, arrange them into pan.
8. Sprinkle cheese over top and bake, uncovered, 15–20 minutes or until cheese is melted.



5.2-QT./5 L DUTCH OVEN

Serves 4

Serving size: 1 chicken breast
or 1 thigh & leg; with potatoes
and carrots

PREP: 10 minutes

COOK: 1½ hours

ONE POT ROASTED CHICKEN

4½-lb/2 kg whole chicken
2 tbsp. softened butter
2 lemons, zested
½ tsp. coarse kosher salt
½ tsp. black pepper
3 large carrots, peeled and
cut into 3"/8 cm chunks
8 baby potatoes, halved

1. Preheat oven to 425° F/218° C.
2. Spread softened butter between skin of chicken and the breasts and legs. Spread any remaining on top of the skin.
3. Stir together lemon zest, salt and pepper. Season chicken liberally with the salt mixture spreading beneath the skin as well.
4. Cut a lemon in half and place in cavity of chicken. To tie legs together for baking, cut a slit at the base of the chicken leg through its skin and slide other leg through the slit.
5. Place chicken in base of Chef Series II 5.2-Qt./5 L Dutch Oven and add potatoes and carrots around the base of the chicken.
6. Place chicken, covered with stainless steel cover, in oven for 30 minutes. Then remove cover and continue to bake for another 45–60 minutes or until internal temperature near the bone in the thigh and breast reaches 165° F/74° C.



5.2-QT./5 L DUTCH OVEN

Serves 6

Serving size: 1 cup shredded pork

PREP: 15 minutes

COOK: 3–3½ hours

SLOW ROASTED PORK

3½–4 lbs./1.6–1.8 kg pork butt
2 cups water
3–4 dry guajillo chiles, seeds removed
5 garlic cloves, peeled
½ tsp. coarse kosher salt
½ tsp. black pepper
12 oz./350 g beer
1 cup orange juice

*Suggested serving:
Sandwich with purple cabbage
and lettuce or pair with lime
wedges and white rice.*

1. Preheat oven to 400° F/205° C
2. Trim pork butt of excess fat and place in Chef Series II 5.2-Qt./5 L Dutch Oven.
3. Microwave water on high power 2 minutes or until boiling. Submerge chiles in hot water and let sit for 10 minutes.
4. Meanwhile, chop garlic in Chop 'N Prep™ Chef and set aside.
5. Remove flesh from softened chiles and mix with garlic, salt and pepper. Rub mixture onto pork butt until coated.
6. Pour beer and orange juice into Dutch oven around the pork. Cover with stainless steel cover and place in oven.
7. Cook for 3–3½ hours or until pork is fork tender and has reached an internal temperature of at least 145° F/63° C.



Tupperware®