

Egg Salad

Ingredients:

6-8 Hard Boiled Eggs
½ small red onion cut into 4 pcs
5 gherkin pickles
1 stalk celery cut into 6 pieces
2 tbsp Mayonnaise
1 tbsp Mustard
Salt and Pepper to taste

Directions: Place hard boiled eggs, onion and celery into container. Place inside cover and handle cover on top of container and turn the handle 5 to 10 times depending on chunk size desired, making sure to reverse direction for a few turns to mix ingredients. Open handle cover and add pickles, mayo, mustard and salt/pepper. Put cover down and continue to turn handle until desired consistency is reached.

Salsa

Ingredients:

2 ½ Lg Roma Tomatoes, cut in half
½ large red onion, quartered
1 jalapeno cut in half with seeds removed
3 cloves of garlic
¼ cup Cilantro
½ tsp mustard powder
¼ c lime juice

Directions: Place tomatoes, red onion, jalapeno, garlic, cilantro into container. Place inside cover and handle cover on top of container and turn the handle 5 -6 times to chop ingredients, making sure to reverse direction for a few turns to mix ingredients. Open handle cover and add lime juice. Put cover down and continue to turn handle until desired consistency is reached.

* Serve as an appetizer with a bowl of tortilla chips or cook with sautéed chicken breasts to make a delicious meal.

Pesto

Ingredients:

2 cups fresh Basil
2 cups fresh Baby Spinach
2 cloves garlic
¼ c walnuts
1 cup Grated Romano Cheese
1 c Extra Virgin Olive Oil
Salt and Pepper to taste

Directions: Place Basil, Spinach, Romano cheese, walnuts and garlic into container. Put inside cover and handle cover on top of container then turn the handle to chop ingredients, making sure to reverse direction for a few turns to mix ingredients. Open handle cover and add olive oil, salt and pepper. Put cover down and continue to turn handle until desired consistency is reached.

Tuna Salad

Ingredients:

2 cans tuna, packed in water, drained
1 celery stalk, cut into 4 pieces
¼ c red onion
6 gherkin pickles
6-8 seedless grapes
3 tbsp Mayonnaise

Directions: Place tuna, celery, red onion and pickles into container. Put inside cover and handle cover on top of container and turn the handle 5 -6 times to chop ingredients, making sure to reverse direction for a few turns to mix ingredients. Open handle cover and add mayonnaise. Put cover down and continue to turn handle until desired consistency is reached.

Muffuletta

Ingredients:

1 cup Giardiniera
½ c pitted Kalamata Olives
½ c Green Olives
1 tbsp garlic powder
2 tsp oregano
¼ of Red onion
1 c Olive Oil

Directions: Place all ingredients except Olive Oil into container. Place inside cover and handle cover on top of container and turn the handle 5 -6 times to chop ingredients, making sure to reverse direction for a few turns to mix ingredients. Open handle cover and add Olive Oil. Put cover down and continue to turn handle until desired consistency is reached.

Spinach Artichoke Dip

Ingredients:

2/3 cup frozen spinach, thawed and drained
12 oz artichoke hearts (drained)
½ c cream cheese, softened or room temperature
½ cup Mayonnaise
½ cup sour cream
1 tsp of each: garlic powder, onion powder, tarragon
T tsp red pepper flakes (optional)
Crumbled bacon (optional)
Pita chips or bread bowl

Directions: Place spinach, artichoke hearts and cream cheese into container. Place inside cover and handle cover on top of container and turn the handle 8 - 10 times to chop ingredients, making sure to reverse direction for a few turns to mix ingredients. Open handle cover and add mayonnaise, sour cream, spices. Put cover down and continue to turn handle until thoroughly chopped/mixed. Serve with pita chips or in bread bowl.

* Can also heat up in microwave to serve warm

Leek & Potato Soup

Ingredients:

2 cups Yukon Gold Potatoes (hot, boiled, cut into quarters)
2 leeks, sautéed (white and light green parts only)
1 small shallot, diced and sautéed
3/4 c heavy cream
2 cloves garlic
2 tbsp unsalted butter
1 cup low sodium chicken broth
French's Fried Onion for garnish

Directions: Place potatoes, leeks, shallots, garlic, cream and butter into container. Place inside cover and handle cover on top of container and turn the handle 5 -6 times to chop ingredients, making sure to reverse direction for a few turns to mix ingredients. Open handle cover and add Chicken Broth. Put cover down continue to turn handle until desired consistency is reached.

* Garnish with fried onion strips and serve warm

Berry Coulis

Ingredients:

2 cups Strawberries (hulled)
1 cup Raspberries
2 tbsp honey

Directions: Put strawberries and raspberries into container. Place inside cover and handle cover on top of container and turn handle 8 – 10 times to chop ingredients, making sure to reverse direction for a few turns to mix the ingredients. Open handle cover and add honey. Put cover down and continue to turn handle until mixture is a sauce-like consistency.

* Serve over waffles or ice cream

Mango Sorbet

Ingredients:

2 cups Frozen Mango chunks

¼ c orange juice

¼ c pineapple juice

2 tbsp Agave Syrup (Honey may be substituted)

Directions: Put mango, orange juice and pineapple juice into container. Place inside cover and handle cover on top of container and turn handle 8 – 10 times to chop ingredients, making sure to reverse direction for a few turns to mix the ingredients. Open handle cover and add agave syrup. Put cover down and continue to turn handle until mixture is of the desired consistency.

*** Chill before serving

**Information provided by Genius.*