

Exclusive Recipe Collection

Created for the 3 ½ qt. Round Wide Oven



Thank you for your purchase.

Le Creuset is excited to bring you an exclusive collection of recipes for the 3 ½ qt. Round Wide Oven

Delicious and creative, this collection of crowd-pleasing recipes comes directly from the Le Creuset test kitchen and was developed exclusively for your new cookware piece.

Le Creuset's enameled cast iron 3 ½ qt. Round Wide Oven is both versatile as well as elegant. A true kitchen essential, it is the perfect piece for mastering a wide variety of meals and techniques.

- Beautiful design and versatile size is ideal for searing, braising, roasting, baking and frying.
- Superior heat distribution and retention qualities of cast iron lock in flavor and keep dishes warm from stove to oven to table serving.
- Easy-to-clean sand enamel interior requires no pre-seasoning and promotes even browning.
- Tight-fitting lid is specially designed to circulate steam and return moisture back to the food for moist, delicious results.
- Ergonomic knobs and steady-grip loop handles are designed for easy lifting even while wearing oven mitts.
- Compatible with all cooktops (including induction).
- The enameled cast iron 3 ½ qt. Round Wide Oven is oven-safe up to 500°F.
- Made in France.



SESAME BEEF AND GREEN BEAN STIR-FRY



Ingredients

- 2 pounds skirt steak, sliced into ¼-inch thick strips
- ¼ cup cornstarch
- 1 teaspoon salt
- 6 garlic cloves, minced
- 5-inch piece fresh ginger, peeled and minced
- ½ cup soy sauce
- ¼ cup rice wine vinegar
- 1 tablespoon sugar
- 2 tablespoons peanut oil, divided
- 1 pound green beans, ends trimmed
- 2 red bell peppers, thinly sliced
- ½ cup chopped green onions
- 2 tablespoons sesame seeds

SESAME BEEF AND GREEN BEAN STIR-FRY

Serves: 8 | Total Time: 30 minutes

Place steak, cornstarch and salt in a large mixing bowl and toss to coat steak evenly. Stir together garlic, ginger, soy sauce, vinegar and sugar in a small mixing bowl and set aside.

Heat 1 tablespoon peanut oil in a 3 ½ qt. Round Wide Oven over medium-high heat. Add green beans and bell pepper, and cook until softened and starting to brown in spots, about 2-3 minutes. Remove green beans and bell pepper and transfer to a plate.

Add remaining 1 tablespoon peanut oil and the steak to the pot. Sauté until steak is browned and almost cooked through, about 3-5 minutes. Reduce heat to medium, add the soy sauce mixture and stir to coat the beef with the sauce. Add the green beans and bell pepper back to the pot. Cook, stirring constantly, until beef is fully cooked and sauce is thickened, about 5 minutes longer. Garnish with green onions and sesame seeds.



CINNAMON SUGAR CHURROS WITH HOT CHOCOLATE SAUCE



Ingredients

- 1 cup water
- 6 tablespoons unsalted butter
- 1 cup plus 2 tablespoons sugar, divided
- 1 ½ teaspoons vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon salt
- 2 large eggs
- ¼ cup, plus 1 teaspoon ground cinnamon, divided
- 1 cup semi-sweet chocolate chips
- 1 cup heavy cream
- Pinch cayenne pepper, optional
- Canola oil, for deep frying

CINNAMON SUGAR CHURROS WITH HOT CHOCOLATE SAUCE

Serves 8 | Total Time: 1 hour

Line 2 baking sheets with parchment paper and set aside. Place water, butter, 2 tablespoons sugar and vanilla in a 3 ½ qt. Round Wide Oven over medium heat and bring to a simmer. Turn off heat and immediately add flour and salt. Stir with a wooden or silicone spoon until mixture is thick and forms a ball, about 30 seconds. Transfer mixture to a large bowl and cool for 10 minutes. Using a hand mixer, beat in eggs one at a time until completely smooth. Place churro dough in a piping bag fitted with a large star tip. Pipe 6-inch long ropes of dough onto the parchment paper. Freeze until firm, about 30 minutes.

Meanwhile, mix together remaining 1 cup sugar with ¼ cup cinnamon in a small bowl until combined and set aside. Place chocolate chips in a medium heat proof bowl. Heat cream in a small saucepan over low heat just until it starts to simmer. Pour hot cream over chocolate in the bowl. Add remaining 1 teaspoon cinnamon and cayenne, and stir until smooth. Keep chocolate warm while frying churros.

Fill pot halfway with canola oil and heat over medium-high heat to 375°F. Place about 3-4 frozen churros carefully in the hot oil and fry until golden brown, about 3 to 4 minutes. Remove from oil and drain slightly. Immediately roll churros in cinnamon sugar and serve with the hot chocolate sauce.



GARLIC ROSEMARY PORK TENDERLOIN WITH ROOT VEGETABLES



Ingredients

- 4 garlic cloves, minced
- 2 tablespoons chopped fresh rosemary, divided
- ¼ cup vegetable oil, divided
- 1 pork tenderloin, about 2 ½ pounds
- Salt
- Freshly ground black pepper
- 2-3 sweet potatoes, peeled and cut into 1-inch dice
- 2-3 large parsnips, peeled and sliced 1-inch thick
- 1 red onion, cut into 1-inch dice

GARLIC ROSEMARY PORK TENDERLOIN WITH ROOT VEGETABLES

Serves 8 | Total Time: 3 hours

Place garlic, 1 tablespoon rosemary and 2 tablespoons oil in a baking dish and stir to combine. Add pork tenderloin and turn to coat with the marinade. Place in refrigerator and marinate for at least 2 hours and up to overnight. When ready to cook, remove pork from the marinade and shake off excess liquid. Season pork all over with salt and pepper.

Preheat oven to 400°F. Heat remaining 2 tablespoons oil in a 3 ½ qt. Round Wide Oven over medium-high heat. Add pork and sear until lightly browned all over, about 3-5 minutes per side. Transfer pork to a plate and remove pot from the heat.

Add sweet potatoes, parsnips, red onion and remaining 1 tablespoon rosemary to the pot and toss to combine. Nestle pork back on top of the vegetables. Place uncovered pot in the preheated oven and roast for 20 minutes. Remove pot from the oven and gently stir the vegetables. Place back in the oven and continue roasting until pork reaches 145°F and vegetables are tender, about 15-20 minutes longer. Remove pork and set on a cutting board to rest for 10 minutes before slicing.



LEMON CHICKEN WITH ARTICHOKES AND OLIVES



Ingredients

- 6 bone-in skin-on chicken thighs
- Salt
- Freshly ground black pepper
- 2 tablespoons olive oil, divided
- 1 bulb fennel, thinly sliced
- 2 cups marinated artichoke hearts, drained
- 1 tablespoon capers, drained
- 1 lemon, thinly sliced
- 1 cup pitted kalamata olives
- 2 teaspoons chopped fresh oregano, plus more for garnish

LEMON CHICKEN WITH ARTICHOKE AND OLIVES

Serves 6 | Total Time: 45 minutes

Preheat oven to 375°F.

Pat chicken dry with a paper towels and season all over with salt and pepper. Heat 1 tablespoon oil in a 3 ½ qt. Round Wide Oven over medium-high heat. Place 3 chicken thighs skin-side-down in the pot and sear until skin is golden brown, about 5 minutes. Turn chicken over and continue to cook until golden brown on second side, about 3-5 minutes longer. Transfer to a plate. Add another 1 tablespoon olive oil to the pot and repeat searing with remaining chicken thighs.

Add fennel to the pot and cook until slightly tender, about 5 minutes. Add artichoke hearts, capers, lemon slices, olives and oregano and stir until combined. Place chicken back in the pot on top of the artichokes. Cover and place in preheated oven. Bake until chicken reaches 165°F, about 10-15 minutes. Remove from the oven and garnish with additional oregano.



MAPLE GLAZED BRUSSELS SPROUTS



Ingredients

- 8 ounces bacon, cut crosswise into ½-inch thick slices
- 2 tablespoons unsalted butter
- 2 shallots, finely chopped
- 2 pounds Brussels sprouts, halved lengthwise
- ½ cup vegetable or chicken stock
- ¼ cup maple syrup
- 2 tablespoons apple cider vinegar
- 2 teaspoons minced fresh thyme leaves, plus additional for garnish
- Salt
- Freshly ground black pepper

MAPLE GLAZED BRUSSELS SPROUTS

Serves 8 | Total Time: 30 minutes

Heat a 3 ½ qt. Round Wide Oven over medium heat. Add bacon and cook, stirring occasionally, until crisp and golden brown, about 8-10 minutes. Remove bacon with a slotted spoon and set aside on a plate.

Add butter and shallot to the pot and stir to combine with the bacon fat. Cook until shallot is softened and translucent, about 5 minutes. Add Brussels sprouts and stock to the pot and stir to combine. Cover and steam Brussels sprouts for 5 minutes.

Remove lid and add maple syrup, cider vinegar and thyme and stir to combine. Continue cooking until liquid is reduced, and Brussels sprouts are fork tender, about 5-10 minutes longer. Season to taste with salt and pepper, and garnish with reserved bacon and additional thyme.



BACON, LEEK AND POTATO FRITTATA



Ingredients

- 2 pounds new potatoes, quartered
- 1 pound bacon, thickly sliced cross-wise
- 2 leeks, white and light green part only, thinly sliced
- 12 large eggs, room temperature
- ⅓ cup half & half
- 2 teaspoons salt
- 1 teaspoon freshly ground black pepper
- ¼ cup chopped fresh chives, plus more for garnish
- ¼ cup chopped fresh parsley

BACON, LEEK AND POTATO FRITTATA

Serves 8-10 | Total Time: 1 hour

Preheat oven to 375°F.

Place potatoes in a 3 ½ qt. Round Wide oven and cover with cold water. Bring water to a boil and cook until potatoes are fork tender but still holding their shape, about 8-10 minutes. Drain into a colander and set aside to cool. Wipe out pot.

In the same pot, cook bacon slices over medium heat until browned and crisp, about 6-8 minutes. Carefully use a spoon to remove excess bacon fat from the bottom of the pot, leaving about 2 tablespoons. Add the leeks to the bacon fat and cook until softened and translucent, about 5 minutes. Remove pot from the heat and allow bacon leek mixture to cool slightly.

Place eggs, half & half, salt and pepper in a medium bowl and whisk together until smooth. Pour the egg mixture into the pot with the bacon and leeks, and stir to combine. Gently fold in the potatoes and ¼ cup chives. Place uncovered pot in preheated oven and bake until eggs are puffed, completely set and starting to brown, about 20-30 minutes. Garnish with additional chives and parsley.

More Flavor. More Functionality.

The 3 ½ qt. Round Wide Oven features high quality enameled cast iron for perfect results every time – from stove to oven to table. The unique wide base is ideal for searing and browning meat and vegetables without crowding, and makes it easy to serve directly from the pot.



Durable Construction. Delicious Results.

Cast iron is extremely durable, and its heavyweight construction will stand the test of time. It maximizes flavor by efficiently retaining heat and the depth locks in moisture.

High Performance Enamel. Inside and Out.

Easy-to-clean enamel is ideal for browning, slow-cooking and frying. It requires no seasoning and minimizes sticking.

Artisan Quality. Since 1925.

Cast in individual sand molds, each piece is crafted in the original factory in Northern France where the first Dutch ovens were born in 1925. This heritage has made Le Creuset one of the most treasured brands in the kitchen for generations.

Cast iron is an extremely efficient conductor of heat, which means it retains heat well so that your stove doesn't need to work as hard. For best results, make sure to use a low temperature setting for slow-cooking with moisture and a medium temperature setting for searing and browning. For additional information please refer to included care and use manual.

If you have any questions or concerns about your new cookware, please contact Le Creuset Customer Service at: 1-877-418-5547 or visit [lecreuset.com](https://www.lecreuset.com).

Enjoy!

