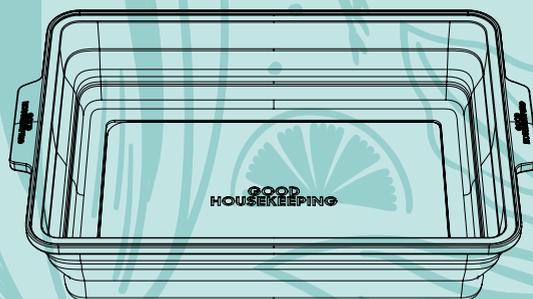
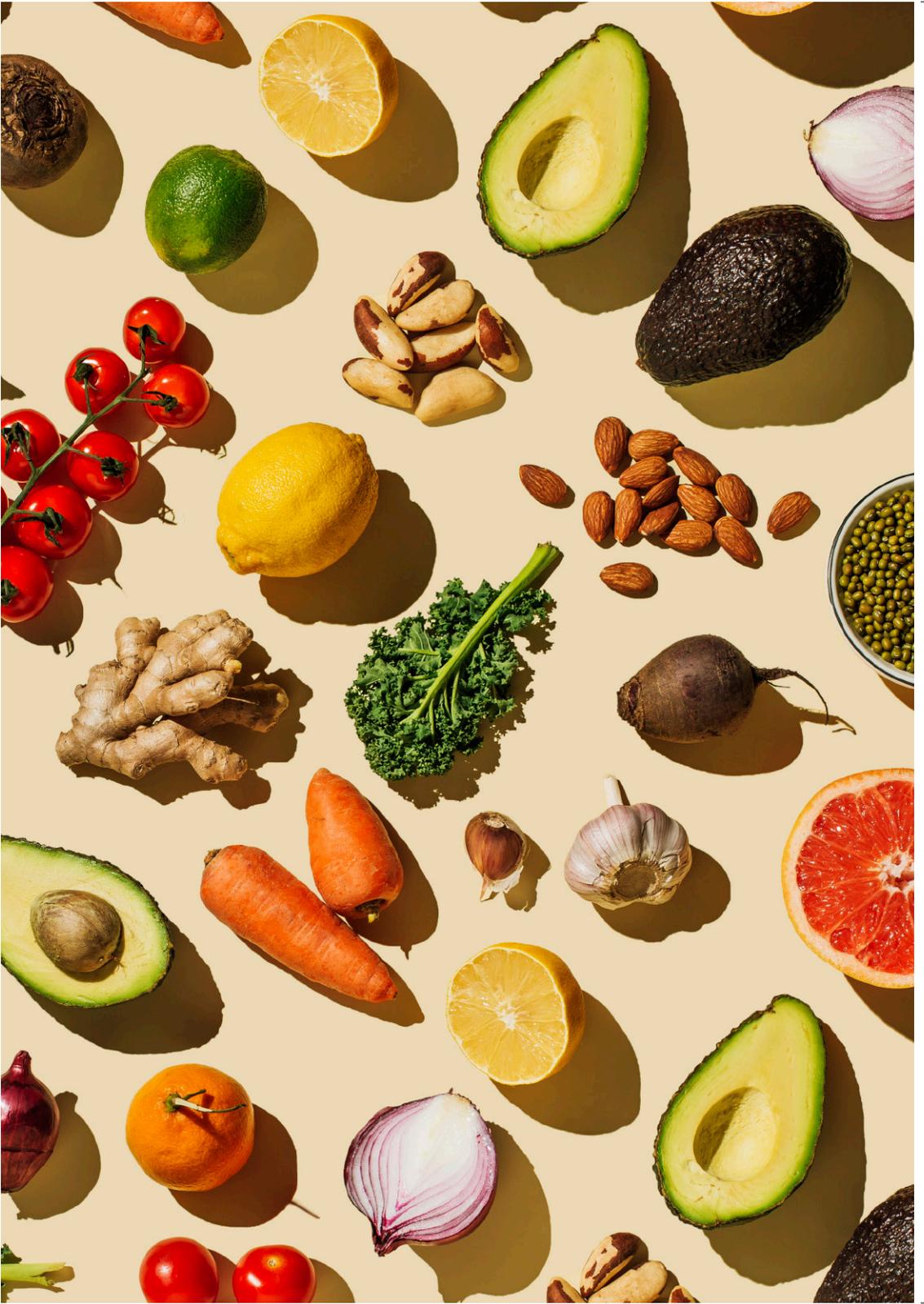


GOOD HOUSEKEEPING

recipes + usage instructions



**COLLAPSIBLE MULTI-
FUNCTION BAKER**

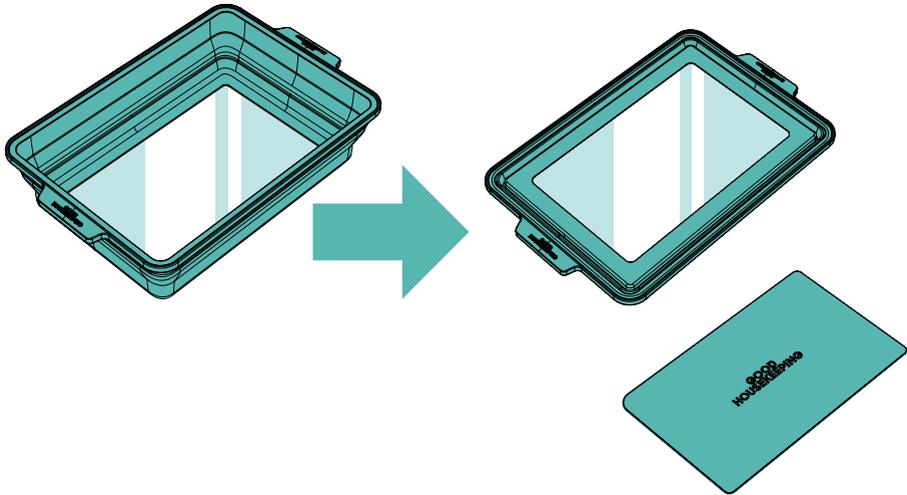




Good Housekeeping presents a world of delicious, beautiful, enticing possibility in your kitchen, made easier by our culinary collection. Every product in the collection has been tested by the Good Housekeeping Kitchen Appliances and Innovation Lab, made up of product experts who are a mix of professionally trained chefs, nationally published recipe developers, food stylists and kitchen product developers. The goal is to help you feel more confident in the kitchen and make educated decisions about what goes on (and under!) your counters.

The Good Housekeeping Test Kitchen is the place where our editors develop and create recipes for every dining occasion. Home cooks and consummate entertainers can rely on this culinary expertise with “tested ’til perfect recipes,” ensuring their success in the kitchen. The recipes in this booklet have been triple-tested to ensure that they are easy to make and taste delicious.

COLLAPSIBLE MULTI-FUNCTION BAKER



SET INCLUDES

- Collapsible Multi-Function Baker, 15.53 x 10.12 x 3.45 in.
- Silicone Mat, 10.51 x 6.50 x 0.04 in

FEATURES & BENEFITS

- Versatile pan with 7 uses:
 - Bake
 - Roast
 - Serve
 - Store
 - Tray
 - Lid/cover
 - Wash bucket
- Silicone construction with adjustable height.
- Tempered glass base.
- Embedded wire reinforced rim for added strength.
- Oven safe up to 400°F.
- Removable silicone mat provides flat even surface on glass when needed or use as trivet.

BEFORE FIRST USE

- Wash in warm soapy water, rinse and dry thoroughly.

CLEANING YOUR BAKEWARE

- Do not pour cold water into hot Collapsible Baker, as this may break the glass base.
- Always allow your Collapsible Baker to cool before immersing in water.
- After each use, wash the baker with warm soapy water and a non-abrasive cloth. The Collapsible Baker and Silicone Mat are dishwasher safe.
- Over time a white film can form on your silicone. This is from calcium sulfate, a mineral that adheres to the surface when cleaned in hard water. Soak the silicone in a solution of one-part vinegar to one-part gentle dish soap. Add water to dilute. Soak for 20 minutes or longer and repeat if necessary. Always dry the Collapsible Baker and Silicone Mat thoroughly after.
- Staining may occur over time on silicone due to food residue. This is normal and will not impact the performance of the Collapsible Baker. To reduce chances of staining, scrub off any baked on food with a damp sponge before placing in dishwasher.

BAKEWARE USE

- Collapsible Baker and Silicone Mat are oven safe up to 400°F.
- Not for stovetop use.
- Always use oven mitts when handling the baker in and out of the oven.
- Do not preheat empty Collapsible Baker. Ensure that ingredients are in the baker prior to heating.
- Avoid sudden temperature changes. DO NOT add liquid to hot Collapsible Baker. DO NOT place hot baker on a wet or cool surface, directly on countertop or metal surface or in sink.
- Allow hot Collapsible Baker to cool on a cooling rack, potholder or dry cloth. Be sure to allow hot glass base to cool before washing.
- DO NOT drop or hit glass base against a hard object or strike metal utensils against it.

USING YOUR COLLAPSIBLE BAKER AS A SERVING TRAY

- Max load 5lbs/2.27kg when using as a flat serving tray to ensure baker doesn't expand unexpectedly.
- Place included Silicone Mat on the glass surface for non-slip function or if you want to maximize the baking area.

STORAGE

- Collapses by pushing down on both handles for easy storage.

MANUFACTURER'S ONE-YEAR LIMITED WARRANTY

Your Good Housekeeping product is warranted by FoodFight Limited for 1 year to be free of defects under normal household use to the original purchaser.

This warranty excludes damage caused by accident, overheating, misuse or abuse, and does not apply to scratches, discoloration, stains, dents or other damage which does not affect the functionality of the cookware. This warranty gives you specific legal rights, and you may also have other rights which vary between states. If it is determined that the warranty claim is valid, we will provide the original purchaser with a replacement of the same product. Should the product be discontinued, a replacement product of close to equivalent value will be sent. Shipping and handling charges may apply.

ROASTED SALMON WITH GREEN BEANS & TOMATOES

ACTIVE 15 min. **TOTAL** 20 min. **SERVES** 2

1/2 lb green beans, trimmed
3 cloves garlic, smashed
1/2 pint grape tomatoes
1/4 cup pitted Kalamata olives
1 anchovy fillet, chopped (optional)
1 Tbsp plus 2 tsp olive oil, divided
Kosher salt and pepper
2 5-oz skinless salmon fillets
Greek yogurt, for serving

DIRECTIONS

1. Heat oven to 400°F. Remove Silicone Mat from bottom of Collapsible Baker and extend the pan. Add green beans, garlic, tomatoes, olives and anchovy (if using) and toss with 1 Tbsp oil and 1/4 tsp pepper. Roast until vegetables are tender and beginning to brown, 14 to 18 min.
2. Meanwhile, heat remaining 2 tsp oil in medium skillet on medium. Season salmon with 1/4 tsp each salt and pepper and cook until golden brown and opaque throughout, 4 to 5 min. per side. Serve with vegetables and yogurt if desired.



ROASTED ASPARAGUS WITH CREAMY FETA

ACTIVE 15 min. **TOTAL** 15 min. **SERVES** 4

1 lb asparagus, trimmed
1 Tbsp olive oil
Kosher salt and pepper
4 oz feta cheese
¼ cup plain whole-milk yogurt
1 lemon

DIRECTIONS

1. Heat oven to 400°F. Remove Silicone Mat from bottom of Collapsible Baker and extend the pan. Add asparagus, toss with oil and ½ tsp each salt and pepper, and arrange this in a single layer. Roast, shaking pan once, until asparagus is lightly charred and just tender, 10 to 12 min.
2. Meanwhile, in mini food processor, purée feta and yogurt until smooth. Spread half of mixture onto platter. Grate zest from half of lemon onto asparagus and toss to combine. Arrange asparagus on top of feta mixture and serve with remaining feta mixture.



TOMATO SOUP WITH PARMESAN CROSTINI

ACTIVE 10 min. **TOTAL** 1 hr. 20 min. **SERVES** 2

1 1/2 lbs tomatoes
4 cloves garlic, smashed
1/2 red onion, thickly sliced
1 Tbsp olive oil
Kosher salt and pepper
1 tsp honey
1 tsp sherry vinegar
1/2 small baguette, sliced
1 1/2 oz grated Parmesan

DIRECTIONS

1. Heat oven to 325°F. Remove Silicone Mat from bottom of Collapsible Baker and extend the pan. Add tomatoes, garlic and onion and toss with oil and 1 1/4 tsp salt and 1/4 tsp pepper. Roast until tomatoes are tender and juicy and onion is tender, 60 to 70 min.
2. Transfer all vegetables to medium pot along with honey, sherry vinegar and 2 cups water. Bring to a boil, remove from heat, then purée.
3. Increase oven temp to 400°F. Wash and dry pan. Arrange Collapsible Baker in collapsed position without Silicone Mat. Arrange bread in pan, top with grated Parmesan and toast until cheese melts, 7 to 9 min. Serve with soup.



SHEET PAN GNOCCHI WITH SAUSAGE & GREEN BEANS

ACTIVE 30 min. **TOTAL** 30 min. **SERVES** 2

1/2 17.5-oz package shelf-stable potato gnocchi
1 1/2 Tbsp olive oil, divided
Kosher salt and pepper
4 oz Italian sausage, casings removed
4 oz green beans, trimmed
2 cloves garlic, thinly sliced
1/4 tsp red pepper flakes
2 1/2 cups baby kale
1/2 tsp lemon zest
Ricotta and grated Parmesan, for serving

DIRECTIONS

1. Heat oven to 400°F. Remove Silicone Mat from bottom of Collapsible Baker and extend the pan. Add gnocchi, toss with 1 Tbsp olive oil and 1/4 tsp pepper, and arrange in a single layer. Break off sausage pieces and add to pan. Roast 10 min.
2. In medium bowl, toss green beans and garlic with remaining 1/2 Tbsp olive oil, red pepper flakes and 1/8 tsp salt. Toss gnocchi and sausage on pan, scatter green bean mixture on top and roast until everything is golden brown and tender, 8 to 10 min. more.
3. Scatter kale over pan and roast until wilted, 2 min. Toss with lemon zest. Serve over ricotta and sprinkle with Parmesan if desired.



WARM ROASTED CAULIFLOWER AND SPINACH SALAD

ACTIVE 15 min. **TOTAL** 40 min. **SERVES** 2

- 2 Tbsp olive oil
- 1/2 tsp pumpkin pie spice
- 1/4 tsp ground cumin
- 1/4 tsp ground coriander
- Kosher salt
- 1/2 shallot, finely chopped
- 1/2 large head cauliflower, cut into florets (about 1 lb)
- 1/2 14-oz can lentils, rinsed
- 1 1/2 Tbsp white wine vinegar
- 3 cups baby spinach
- 1/2 oz pecorino cheese, shaved
- 2 Tbsp pomegranate seeds

DIRECTIONS

1. Heat oven to 400°F. In small saucepan, warm oil, spices and 1/2 tsp salt just until hot. Place shallot in small bowl, pour half of oil mixture on top and set aside.
2. Remove Silicone Mat from bottom of Collapsible Baker and extend the pan. Add cauliflower, toss with remaining oil mixture and roast until golden brown and tender, 20 to 25 min.
3. Add lentils and vinegar to shallot mixture and let sit 5 min. When ready to serve, toss with spinach, pecorino, pomegranate seeds and roasted cauliflower.





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