

rockcrok™
Exclusively by The Pampered Chef®

get ready to
ROCK YOUR KITCHEN

Only **rockcrok™** ceramic cookware can go on the stovetop, oven, broiler, microwave and grill, refrigerator and freezer.

intensify flavors. simplify cooking.

Cook every step of your dish in the same pan to quickly develop rich, blended flavors. Use your Rockcrok™ as a saucepan, skillet, casserole dish, Dutch oven, stockpot and cake pan. When dinner's over, it goes in the dishwasher to make cleanup a snap.

cook with any combination:



... and create impressive results!



Mushroom-Stuffed Chicken Breasts from recipe cards

rockcrok™ Everyday Pan

Microwave stuffed chicken breasts and brown them under the broiler, all in the same pan — complete instructions in the *Mushroom-Stuffed Chicken Breasts* recipe included in with the Rockcrok™ Everyday Pan. Includes a 10-recipe card collection. 2.5 qt. (2.35-L) capacity.

#3139 \$130.00



French Onion & Mushroom Soup from recipe cards

rockcrok™ Dutch Oven

Caramelize your onions and mushrooms on the stovetop, microwave the soup, brown the cheese under the broiler — all in the Rockcrok™ Dutch Oven. Simple *French Onion & Mushroom Soup* is one of the recipes in the 10-card collection included with this versatile cookware piece. 4-qt. (3.8-L) capacity.

#3140 \$155.00




- Rockcrok™ ceramic cookware is created from a clay that features exceptionally high heat resistance after firing.
- Glazed ceramic pieces don't require seasoning.
- Takes the heat you dish out™! Pans are heat-resistant to 752°F (400°C) — safe on gas, electric and flat-top stovetops, in the oven and microwave, under the broiler, even on gas and charcoal grills.
- Consistent heat distribution helps you brown food perfectly.
- Extra-long heat retention keeps food hot in the pan until everyone's finished their second helpings.
- Pans resist thermal shock, so you can safely take them straight from the refrigerator to the heat source.
- Glass lids let you keep an eye on food while it cooks without lifting the lid and releasing steam. Lids are oven-safe to 400°F (200°C). Lids are not grill-safe.
- Freezer- and dishwasher-safe.

Prices effective 3/1/2014 through 8/31/2014.

cheesy shells & italian sausage

Making every step of this dish in the same pan is fast. Rich flavors develop quickly, and a trip under the broiler crisps the cheesy topping. Rockcrok™ keeps food hot, so your second serving is just as good as the first.

A restaurant-quality meal you can
MAKE IN 30 MINUTES!

 **FIND MORE** Rockcrok™ recipes on pamperedchef.ca

- 8 oz (250 g) bulk hot Italian pork sausage (see Cook's Tip)
- 3 garlic cloves
- 3 cups (750 mL) unsalted chicken stock
- 1 jar (24 oz/680 mL) marinara sauce (2½ cups/625 mL)
- 12 oz (350 g) medium shell pasta
- 4 oz (125 g) reduced-fat cream cheese (Neufchâtel)
- ¼ cup (50 mL) fresh basil leaves
- 1 cup (250 mL) seasoned croutons
- 2 oz (60 g) fresh Parmesan cheese (½ cup/125 mL grated)

1. Preheat broiler. Cook sausage in **Rockcrok™ (2.5-qt/2.35-L) Everyday Pan** or **Rockcrok™ (4-qt/3.8-L) Dutch Oven** over medium heat 4–6 minutes, breaking into crumbles with **Mix 'N Chop**.
2. Press garlic with **Garlic Press** into Pan. Cook 30–60 seconds or just until fragrant.
3. Stir in stock, marinara and pasta to Pan. Increase heat to high; cover and bring to a boil. Reduce heat to medium and cook, stirring occasionally, 7–9 minutes or until pasta is cooked but firm.
4. Meanwhile, chop basil with **Chef's Knife**. Process croutons in **Manual Food Processor** until finely chopped; place in **Classic Batter Bowl**. Grate Parmesan with **Microplane® Adjustable Fine Grater** over batter bowl. Mix crouton/Parmesan mixture well.
5. Remove Pan from heat. Stir in cream cheese and basil until blended. Sprinkle cheese mixture evenly over pasta. Place Pan 2–4 in. (5–10 cm) from heating element. Broil 1–2 minutes or until top is golden brown.

Serves 8
U.S. Nutrients per serving: Calories 370, Total Fat 15 g, Saturated Fat 4.5 g, Cholesterol 30 mg, Sodium 830 mg, Carbohydrate 43 g, Fiber 3 g, Protein 18 g

cook's tip:

8 oz (250 g) Italian turkey sausage (2 links, casings removed) or 8 oz (250 g) 90% lean ground beef can be substituted for the bulk Italian pork sausage, if you'd like.

**The Pampered Chef®**