

The Most Trusted Name in the Kitchen®

Cuisinart®

VEGETABLE CHOPPER



Instruction and Recipe Booklet

CTG-00-VC

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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IMPORTANT SAFEGUARDS
SAVE AND READ THESE
INSTRUCTIONS
CAUTION: THE CUTTING BLADES
HAVE VERY SHARP EDGES.

Basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS, including these important safeguards.**
2. Close supervision is necessary when this vegetable chopper is used by or near children or individuals with certain disabilities.
3. Keep hands and utensils away from blades while chopping to prevent the risk of severe injury to persons or the chopper.
4. Blades are extremely sharp. Handle carefully when removing or cleaning.
5. Before using, check collection container for presence of foreign objects.

FOR HOUSEHOLD USE ONLY

TIPS AND HINTS

- Use the food pusher when slicing.
- For perfect small dice, use the slicing blade to first slice ingredients, then dice using the small dicing grid.
- For perfect large dice, cut vegetables like carrots and potatoes into ¼–½-inch planks before using the large dicing grid.
- Peel harder vegetables like carrots and potatoes before dicing for best results.
- When dicing a lot of ingredients, shake the collection container between uses to disperse the diced ingredients. Keep the area below the grid clear so the newly diced ingredients have somewhere to fall. This will help prevent clogging and maximize the amount of ingredients you can dice without emptying the collection container into a larger bowl.
- For best results, especially when dicing soft ingredients, use the cleaning tool to clean the teeth and the dicing blade between each use.
- When using the small dicing blade, foods should be ripe but not soft – soft foods may not dice properly.

RECOMMENDED INGREDIENTS

- Hard and semi-soft cheeses.
- All pitted fruits and veggies. Harder veggies like carrots, butternut squash and sweet potatoes should be cut into ¼-inch planks before dicing or slicing.
- Softer fruits like mango should not be too ripe.

USE AND CARE

- Top rack dishwasher safe.
- Hand-wash for best results. Use caution when washing blades.

TO DICE

1. Select small or large dicing blade, raise the chopper lid, and press the frame of the blade firmly into the opening. **CAUTION:** Always handle the dicing blade by the frame; dicing grid is sharp.



2. Trim ingredients to fit on the dicing grid; position food in the center of the grid.



3. Push the lid downward, applying pressure until the item is fully diced. Harder items like sweet potatoes will need a little extra push. Press directly above the cutting area to process.

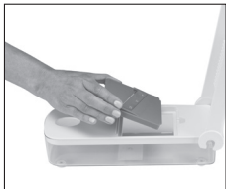


4. Use cleaning tool to remove any food caught in the lid's food guides or in the blade. For best results, especially when dicing soft ingredients, use the tool to clean between each use.



TO SLICE

1. Raise the chopper lid and press the frame of the slicing blade firmly into the opening. **CAUTION:** Always handle the slicing blade by the frame, cutting edge is sharp.
2. Use the food pusher to slide fruit or vegetable back and forth across the blade for perfect slices.



RECOMMENDED FOODS

SUGGESTED FOODS	SMALL DICE	LARGE DICE	SLICE
Apple	✓	✓	✓
Avocado	✓	✓	✓
Bell Pepper	✓	✓	✓
Butternut Squash		✓	✓
Carrot	✓	✓	✓
Cucumber	✓	✓	✓
Jalapeño Pepper	✓	✓	✓
Mango		✓	
Olives	✓	✓	
Onion	✓	✓	✓
Peach		✓	✓
Potato	✓	✓	✓
Sweet Potato	✓	✓	✓
Tomato		✓	✓
Yellow Squash	✓	✓	✓
Zucchini	✓	✓	✓
Hard & Semi-soft Cheese	✓	✓	✓

WARRANTY

LIFETIME WARRANTY (U.S. and Canada ONLY)

Cuisinart® Tools & Gadgets are warranted to be free of defects in material and workmanship under normal home use from the date of original purchase throughout the original purchaser's lifetime. If your tool/gadget should prove to be defective within your lifetime, we will repair it (or, if we think it necessary, replace it) without charge to you, except for shipping and handling. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190, or write to Consumer Service Center, Cuisinart, 150 Milford Road, East Windsor, NJ 08520. To facilitate the speed and accuracy of your return, please enclose \$4.00 for shipping and handling of the product. Be sure to include a return address, description of the product problem, phone number, and any other information pertinent to the product's return. Please pay by check or money order made payable to Cuisinart. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discoloration or other damage to external or internal surfaces that does not impair the functional utility of the tool/gadget. This warranty also expressly excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the foregoing limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

CALIFORNIA RESIDENTS ONLY

California residents should call 1-800-726-0190 for shipping instructions. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling of such nonconforming products under warranty.

RECIPES

Peach Salsa

This colorful salsa is delicious in the summertime over grilled fish or chicken.

Makes about 3 cups

2 medium peaches (about 12 ounces total)

1 ripe avocado

½ small red onion (about 2 ounces)

¼ cup chopped fresh cilantro

½ teaspoon kosher salt

2 teaspoons fresh lime juice

1. Prep the peaches by cutting in half and removing the pit. Cut each half in half again lengthwise so that you end up with 2 planks. This will give you 4 planks.
2. Prep the avocado by cutting in half and removing the pit. With care, scoop the flesh out of each avocado half using a large spoon so that the half stays intact. Cut each avocado half in half again to create 2 planks, 4 planks total.
3. Using the large dicing grid, dice the peach and then the avocado. Reserve in a medium mixing bowl.
4. Replace the dicing blade with the slicing blade. Using the food

pusher, carefully slice the onion. Once sliced, replace the slicer with the small dicing grid and dice the onion.

5. Add the onion, cilantro, salt and lime juice to the mixing bowl and stir all ingredients together gently.
6. Adjust seasoning to taste and serve immediately.

Nutritional information per serving (¼ cup):

*Calories 32 (46% from fat) Carb. 4 g • Pro. 1g •Fat 2g •Sat. fat 0g
Chol 0mg •Sod. 90mg •Calc. 5g •Fiber 1g*

Summer Macaroni Salad

The Cuisinart® 3-in-1 Fruit and Vegetable Chopper makes chopping veggies a breeze—perfect for your favorite salads.

Makes 14 cups

- 1 pound medium macaroni such as elbows, shells or orecchiette**
- 1 small zucchini**
- 1 small yellow squash**
- 1 teaspoon dried Italian seasoning, divided**
- ¼ teaspoon salt**
- 2 teaspoons fresh lemon juice**
- 1 red bell pepper**
- ½ red onion**
- 1 cup pitted Kalamata olives**
- 3 to 4 medium tomatoes on the vine**
- ½ cup olive oil**
- 2 tablespoons red wine vinegar**

1. Fill a large stockpot with water and add a dash of salt. Once boiling, prepare macaroni according to the package instructions. Strain and reserve.
2. While the macaroni is cooking, prep the zucchini and summer squash by cutting each in half. Cut each half into 3 horizontal planks. Use the large dicing blade to dice the zucchini and summer squash.

3. Put the diced zucchini and summer squash in a large serving bowl. Toss with $\frac{1}{4}$ teaspoon of the dried Italian seasoning, salt and lemon juice. Reserve.
4. Prep the bell pepper by trimming the top and bottom and removing the seeds. Cut the remaining pepper into 3 pieces. Dice with the large dicing blade. Reserve.
5. Prep the onion by slicing it into 3 planks. Dice and reserve with the diced pepper.
6. Dice the olives $\frac{1}{4}$ cup at a time. Reserve with the diced pepper and onion.
7. Prep the tomatoes by cutting them into 3 or 4 planks. Dice and reserve with the diced pepper, onion and olives.
8. Make the dressing by combining the oil, vinegar and remaining Italian seasoning. Reserve.
9. When all of the components are ready, add the cooked pasta, diced pepper, onion, olives, tomatoes and dressing to the large bowl with the zucchini and summer squash. Stir. Taste and adjust seasoning as desired.

Nutritional information per serving (1 cup):

*Calories 209 (41% from fat) Carb. 26g • Pro. 5g • Fat 9g • Sat. fat 1g
Chol 0mg • Sod. 81mg • Calc. 6g • Fiber 2g*

Loaded Potato Chips

Potato slices become a convenient vehicle for all sorts of toppings in this fun snack. For a healthier alternative, use sweet potatoes, substituting toppings like avocado and tomato.

Makes 4 servings

- 1 medium russet potato (about 13 to 14 ounces)**
- 1 tablespoon extra-virgin olive oil**
- 1 jalapeño pepper, seeds removed**
- ¹/₄ cup pitted black olives**
- 5 ounces Cheddar cheese**
- Sliced scallions (optional)**

1. Preheat the oven to 425°F. Line a baking sheet with aluminum foil.
2. Fit the Cuisinart® 3-in-1 Fruit and Vegetable Chopper with the slicing blade. Using the food pusher, slice the potato horizontally. Drizzle the baking sheet evenly with the olive oil and then place the potato slices onto the tray in a single layer.
3. Replace the slicing blade with the small dicing blade. Cut the jalapeño lengthwise, flatten each half and then dice.
4. Sprinkle the potato slices with the diced jalapeño and place in preheated oven so that the potatoes get slightly crispy, about 20 to 25 minutes.

5. While the potatoes are roasting, dice the black olives, remove and reserve. Replace the small dicing blade with the slicing blade and then carefully slice the Cheddar using the food pusher.
6. Once potatoes are crispy, sprinkle evenly with the olives and then cover evenly with cheese. Set baking tray back into the oven and set to broil until cheese is bubbly, about 5 minutes.
7. Sprinkle with scallions and serve with sour cream.

Nutritional information per serving (based on 4 servings):

*Calories 271 (56% from fat) Carb. 20 g • Pro. 11g • Fat 17g • Sat. fat 7g
Chol 38mg • Sod. 339mg • Calc. 263g • Fiber 1g*

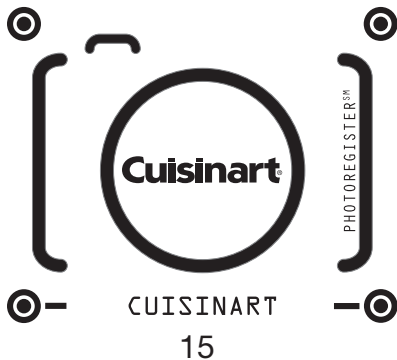
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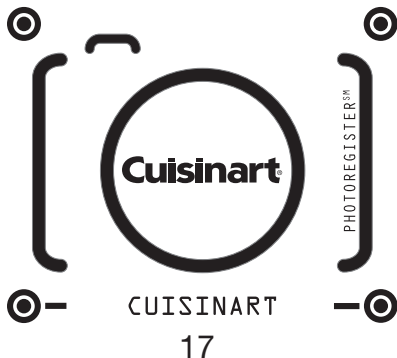
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PASO 2

ENVÍALA



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