



# TASTY™

BY Cuisinart®

MP300T

**4-CUP MINI FOOD PROCESSOR**

**USER GUIDE & RECIPE BOOKLET**

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

OH YES! 😊

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# IMPORTANT UNPACKING INSTRUCTIONS

This package contains a Tasty™ by Cuisinart® 4-Cup Mini Food Processor and the standard parts for it: metal chopping/grinding blade, and instruction/recipe booklet.

## **CAUTION: THE CUTTING BLADE HAS VERY SHARP EDGES.**

To avoid injury when unpacking, please follow these instructions:

1. Place the box on a table or kitchen counter. Be sure the box is right side up.
2. Lift and remove the pulp tray from the work bowl cover.
3. Grasping the work bowl, lift the unit up and out of the box and place it on the tabletop.
4. Turn the work bowl clockwise to unlock it from the unit base. Lift up and remove.
5. Carefully lift the protective cardboard off the chopping/grinding blade shaft.
6. **CAREFULLY REMOVE THE METAL BLADE BY GRASPING THE CENTER WHITE HUB AND LIFTING IT STRAIGHT UP. NEVER TOUCH THE BLADE, AS IT IS RAZOR SHARP.**
7. Read the instructions thoroughly before using the machine.

**NOTE:** We recommend that you visit our website, [www.cuisinart.com](http://www.cuisinart.com) for a fast, efficient way to complete your product registration.

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# IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be adhered to, including the following:

1. Read all instructions.
2. To protect against risk of electric shock, do not put motor base in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Always unplug unit from outlet when not in use, before putting on or taking off parts, before cleaning, and before removing food from bowl. To unplug, grasp plug and pull from electrical outlet. Never pull cord.

5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug on after the appliance malfunctions, or if appliance has been dropped or damaged in any manner. Return the appliance to the nearest authorized Consumer Service Center (see Warranty for details) for examination, repair, and electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by Tasty™ by Cuisinart® may cause fire, electric shock or injury.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not use outdoors.
10. Keep hands and utensils away from moving blade to prevent the risk of severe injury to persons, or damage to the food processor. A scraper may be used, but must only be used when the food processor is not running.
11. Blade is extremely sharp. Handle carefully when removing, inserting or cleaning. Always allow blade to stop moving before removing cover.
12. To reduce the risk of injury, never place cutting blade on base without first putting work bowl properly in place.
13. Be certain cover is securely locked in place before operating appliance. Do not attempt to remove cover until blade has stopped rotating.
14. Do not attempt to defeat the cover interlock mechanism, as serious injury may result.

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15. Before using, check work bowl for presence of foreign objects.
  16. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
  17. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance
  18. The maximum rating is based on the attachment that draws the greatest power. Other recommended attachments may draw significantly less power. Never feed food by hand. Always use food pusher. Do not fill bowl about the marked maximum fill line (or rated capacity) to avoid risk or injury due to damage to the cover or bowl. Do not place on or near a hot gas or electric burner or in a heated oven. Do not use appliance for other than intended use

# **SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY**

## **NOTICE**

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit only one way in a polarized outlet. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Do not use more than one accessory (S blade or disc) at a time.

A safety protector in the motor prevents the motor from overheating, which is caused by excessive strain. If the food processor shuts off during operation, turn the dial to OFF and wait 20 to 30 minutes to allow the food processor to cool off before resuming

# FEATURES & BENEFITS

- 1. Reversible slicing/shredding disc
- 2. Metal blade ring
- 3. Blade sheath
- 4. Cover with feed tube and pusher assembly
- 5. 4-cup work bowl with handle
- 6. Housing base with a fixed accessory adapter and convenient dial control



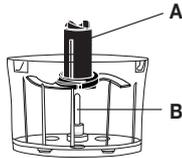
# OPERATING/ASSEMBLY INSTRUCTIONS AND USE

## REVERSIBLE CHOPPING/GRINDER BLADE

The Tasty™ by Cuisinart® 4-Cup Mini Food Processor is equipped with a reversible blade. This blade is sharp on one side and blunt on the other. The blade is attached to a plastic ring that slides over the plastic blade sheath, so it can be easily turned over to select the appropriate blade. To reverse the blade, see detailed instructions on page 5. Also see Operating Techniques Chart (pages 8–9).

### Assemble the parts:

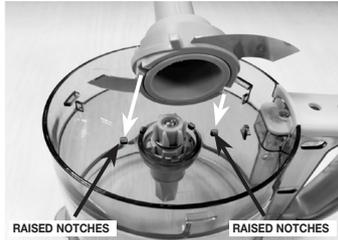
1. Place the work bowl on a flat, dry, stable surface near an electrical outlet with the same specifications as the food processor.
2. The fully assembled two-piece metal blade assembly (A) should be attached to the bottom of the work bowl. If not, slide it onto the plastic shaft (B) in the bowl.



IF METAL BLADE RING (C) HAS NOT BEEN ATTACHED TO PLASTIC SHEATH (D), OR TO SAFELY REASSEMBLE BLADE ASSEMBLY AFTER USE AND CLEANING, CAREFULLY FOLLOW THESE INSTRUCTIONS:

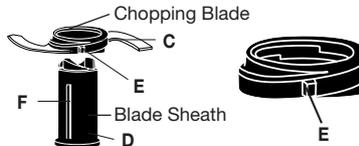
### Assembling or removing the blade ring/ chopping blade

ALWAYS HOLD THE BLADE RING BY THE CENTRAL HUB'S HOLDING GRIPS (E). DO NOT TOUCH THE RAZOR-SHARP BLADES!



### To assemble using base of bowl to turn blade:

1. Turn work bowl upside down and stand the sheath on the plastic shaft in the bowl.
2. Place the metal blade ring (C) over the sheath, lining up the two notches at the bottom of the blade ring with the two ridges (F) on either side of the sheath. Let the blade ring slide to the bottom of the sheath and line up the two notches on the bottom of the blade ring to the two notches on the bottom of the bowl.



3. Grasp the top of the sheath firmly and turn counterclockwise to lock the blade into place on the sheath. The two notches will guide the blade ring without you needing to touch it.

4. To remove the blade from the sheath, stand the metal blade assembly on the overturned work bowl, lining up the two notches on the bottom of the blade ring to the two notches on the bottom of the bowl and turn the sheath clockwise to unlock the blade. Holding the central hub by the grips, carefully lift the blade ring off the sheath.

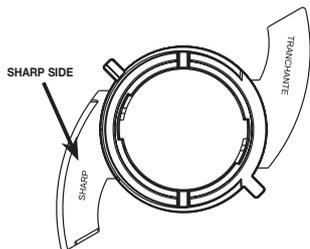
### To assemble chopping blade by hand:

1. Carefully place the metal blade ring (C) over the sheath (D), lining up the two notches in the interior of the center hub with the two ridges (F) on either side of the sheath. Let the blade ring slide to bottom of sheath.
2. Grasp the top of the sheath firmly and, holding the grips (E) on the central hub of the blade ring, turn the blade sheath clockwise to lock it into place on the sheath.
3. To remove the blade from the sheath, hold the sheath firmly and, holding the central hub by the grips, turn the blade sheath counterclockwise to unlock it and carefully lift it off the sheath.

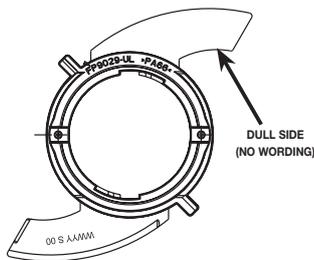
## TWO-WAY CUTTING BLADE

The Tasty™ by Cuisinart® Mini Processor is equipped with a reversible blade. This blade is sharp on one side and blunt on the other. The blade is attached to a plastic ring that slides over the plastic blade sheath, so it can be easily turned over to select the appropriate blade. To reverse the blade, see detailed instructions.

**SHARP (FOR CHOPPING)** – Place blade ring over plastic blade sheath so the printed word “SHARP” is on top side of blade.



**DULL (FOR GRINDING)** – Place blade ring over plastic blade sheath so no writing is on top of blade.



## REVERSIBLE SLICING/SHREDDING DISC

The slicing disc makes whole slices. It slices fruits and vegetables, cooked meat and semi-frozen raw meat. The shredding disc shreds most firm and hard cheeses. It also shreds vegetables like potatoes, carrots, and zucchini.

1. Make sure blade ring is not on blade sheath.
2. Attach blade sheath to the stem inside of the work bowl.
3. With shredding or slicing side facing up, place the reversible disc on top of the blade sheath.
4. Trim the ingredients to fit the feed tube. Remove pusher and place ingredients in feed tube. Best results are achieved when feed tube is mostly full.
5. Insert the pusher. While using medium pressure, turn the dial ON until all ingredients have passed to the work bowl.
6. Turn the dial to the OFF position when finished.
7. Remove the pusher and refill ingredients as needed. Repeat.

**NOTE:** Always use pusher when slicing or shredding. Never put your hands in the feed tube when the unit is running.

**IMPORTANT:** For detailed instructions on how to remove the blade ring, refer to page 4, #4 under “To assemble using base of bowl to turn blade.”

## TIPS FOR EASY USE

- It is recommended that you practice with your food processor before starting your first recipe.
- For best results when chopping, food should be cut into 1-inch, uniform pieces.
- Another tip for chopping/processing is to use the Pulse feature. This way you are able to control how fine or coarse your results will be.
- Using the Pulse chopping technique, you get an even chop without overprocessing. Check the texture frequently by looking through the cover. If you want a finer chop, continue pulsing until you achieve the desired texture.
- Onions and other foods with a high water content will quickly end up as a purée unless carefully pulsed to make sure they are not overprocessed.
- Do not overfill work bowl. For thin mixtures like a batter, the bowl should be filled no more than  $\frac{1}{3}$  to  $\frac{1}{2}$  full. For thicker mixtures like pureés, fill the work bowl  $\frac{3}{4}$  full. For chopping, fill the work bowl no more than halfway.
- When slicing or shredding, foods should first be cut to fit the feed tube. For best results, food should fit snugly, but not so tightly that it prevents the pusher from moving.
- For longer shreds or slices, food should be placed horizontally in the feed tube. For shorter shreds or slices, place food vertically in feed tube.
- Soft cheeses, like mozzarella, should be placed in the freezer for 20 minutes to harden slightly before shredding.

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Important: Never try to slice soft cheeses like mozzarella without first freezing them.

## FOR PURÉES

- Cut food into 1-inch, uniform pieces.
- Pulse to chop coarsely, then turn to HI speed and process continuously until food is puréed. (NOTE: Cooked white potatoes are an exception to this procedure. They develop a gluey texture when processed with the metal blade. If you wish to use the food processor to make mashed potatoes, shred the cooked potatoes using the shredding disc.)

## CHOPPING HARD CHEESE

- To chop hard cheese like Parmesan, cut cheese into ½-inch cubes. Pulse about 5 times to break up, then process on HI speed until finely chopped.

Important: Never try to process cheese that is too hard to cut with a knife. You may damage the blade or the machine.

## CHOPPING FRESH HERBS

- Thoroughly dry the herbs, work bowl and metal chopping blade. Remove stems from herbs. Add leaves to bowl and pulse to chop.

## CHOPPING MEAT

- The food should be very cold, but not frozen.
- Cut into 1-inch pieces to ensure an even chop. Process no more than 8 ounces at one time. Pulse until evenly chopped. Check the texture often to avoid overprocessing.

## CHOPPING NUTS

- Chop no more than ½ cup at a time.
- Use dull blade to chop, checking frequently to avoid nuts clumping together in a nut butter.
- To make nut butters, process up to ½ cup at a time on HI speed until smooth, stopping to scrape down the sides of the bowl as needed.

## TO MAKE CRUMBS AND CRUMB CRUSTS

- Cut or break bread, crackers or cookies into 1-inch pieces and place in work bowl. Turn to HI speed and process continuously until pieces reach the desired texture.

## CLEANING AND STORAGE

- Keep your food processor ready to use on a kitchen counter. When not in use, leave it unplugged.
- Store the blade and disc as you would sharp knives, out of the reach of children.
- All parts except the housing base are dishwasher safe, and we recommend washing them in the dishwasher on the top rack. Insert the work bowl upside down. Due to intense water heat, washing the work bowl and work bowl cover on the bottom rack of your dishwasher may cause damage over time. Remember to unload the dishwasher carefully whenever you wash the sharp blade and disc.
- To simplify cleaning, rinse the work bowl, cover, pusher, blade, or disc immediately after use so food won't dry on them. Openings at the bottom of the pusher

provide drainage and make cleaning easy. If food lodges in the pusher, remove it by running water through it, or use a bottle brush.

- If you wash the blade and disc by hand, do it carefully. Avoid leaving them in soapy water where they may disappear from sight.
- The work bowl is made of SAN plastic. It should not be placed in a microwave oven.
- Chopping certain foods may scratch or cloud the work bowl. These foods include ice, whole spices, coffee beans and oils like wintergreen. If you like to prepare your own spice blends, you may want to purchase a second bowl just for that purpose.
- The housing base is made of a tough plastic with high-impact resistance. Its smooth surface will look new for years. Keep a sponge handy as you work, and wipe spills from the base.
- Four suction feet on the underside of the base keep it from moving on most work surfaces when the machine is processing heavy loads. If the feet leave spots on the counter, spray them with a spot remover and wipe with a damp sponge. If any trace of the spot remains, repeat the procedure and wipe the area with a damp sponge and nonabrasive cleaning powder.

**IMPORTANT:** Never store the blade or disc on the motor shaft. No blade or disc should be placed on the shaft except when the processor is about to be used.

**MAINTENANCE:** Any other servicing should be performed by an authorized representative.

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## FOR YOUR SAFETY

Like all powerful electrical appliances, a food processor should be handled with care. Follow these guidelines to protect yourself and your family from misuse that could cause injury:

- Handle and store the metal blade and disc carefully. Their cutting edges are very sharp.
- Never put the blade or disc on the motor shaft until the work bowl is locked in place.
- Always be sure that the blade or disc is down on motor shaft as far as it will go.
- Always insert the chopping blade in the work bowl before putting ingredients in bowl.
- When slicing or shredding food, always use the pusher.
- Never put your fingers or spatula into feed tube.
- Always wait for the blade or disc to stop spinning before you remove the pusher assembly or cover from the work bowl.
- Always unplug the unit before removing food, cleaning, or putting on or taking off parts.
- Always remove work bowl from base of machine before you remove chopping blade or dough blade.
- Be careful to prevent the chopping blade from falling out of the work bowl when emptying the bowl. Remove it before tilting the work bowl.

<b>Food</b>	<b>Operation/Technique</b>	<b>Comments/Notes</b>
Anchovies	Pulse to desired consistency.	Drain first. Cut in half.
Bacon	Pulse to desired consistency.	Cook crispy; drain well. Break into 1-inch pieces.
Baking chocolate/chocolate chunks/chips	Pulse to break up, then process continuously until desired chop size is achieved.	Process no more than 1½ ounces at a time. For best results, chill chocolate for 3–5 minutes in freezer before chopping. Cut baking chocolate squares into ½-inch pieces to chop.
Bread for crumbs	Pulse to break up, then process continuously until desired crumb size is reached.	Use day-old, hard bread for dry crumbs; fresh bread for moist crumbs. Cut or break into pieces no larger than 1 inch. For buttered crumbs, add 1 teaspoon of butter per slice after crumbs have started to form, and process to combine and coat.
Butter	Process continuously.	Cut into ½-inch pieces. Best at room temperature. Process up to ¾ cup at a time. Add freshly chopped citrus zest, garlic, herbs or shallots to create compound butters.
Celery	Pulse to desired size.	Cut into ½-inch-long pieces.
Cheese – hard (Parmesan, Asiago, Romano, etc.)	Pulse 10 times, then process continuously until desired consistency.	Remove and discard rind or reserve for another use. Cut into ½-inch pieces. If possible, remove from refrigerator 20–30 minutes before processing. Up to 4 ounces.
Cheese – soft	Pulse to break up, then process continuously to cream.	Best at room temperature.
Citrus zest	Pulse to break up, then process continuously until finely chopped.	Use vegetable peeler to remove zest (color only) from citrus; scrape off any white with sharp knife. Cut strips in half. Adding a small amount of sugar or salt will help achieve a finer texture.
Cookies, graham crackers for crumbs, hard Amaretti or macaroons	Pulse 5 times to break up, then process continuously until finely chopped.	Hard cookies only. Break up into 1-inch or smaller pieces. For buttered crumbs, add 1 teaspoon of melted butter per graham cracker sheet or for every 3 cookies.
Fruits, cooked; fresh or frozen thawed berries	Pulse to break up, then process continuously until desired consistency.	Cooked fruits may be processed to make baby foods or purées; liquid may be added for consistency. To process fresh or frozen, thawed berries for sauce, pulse to chop, then process until puréed (sugar may be added to taste).
Garlic	Pulse to break up, then process continuously for fine chop.	Peel garlic cloves first. Scrape work bowl sides and bottom as needed.

<b>Food</b>	<b>Operation/Technique</b>	<b>Comments/Notes</b>
Ginger, fresh	Pulse to break up, then process continuously to reach desired consistency.	Peel first; cut into ½-inch pieces or slices. Scrape work bowl sides and bottom as needed. Up to 2 ounces.
Green onions, scallions	Pulse to chop to desired consistency.	Trim and cut into ¾-inch pieces.
Herbs, fresh	Pulse to chop to desired consistency.	Rinse and dry completely. Remove leaves from stems to chop.
Horseradish	Pulse.	Peel first. Cut into ½-inch pieces. Process up to 2 ounces at a time.
Leeks	Pulse.	Trim off root end and tough outer skin. Wash thoroughly to remove sand and grit; dry completely. Cut into ½-inch pieces.
Meats	Pulse to chop, or process continuously to purée (add liquid as needed).	Uncooked meats should be cold, but not frozen; cut up to 6 ounces into ½-inch pieces, trimmed of gristle and soft fat; some hard fat may remain. Cooked meats can be cold or warm; cut up to 6 ounces into ½-inch pieces. Add liquid (water, broth or from cooking) as needed to process to purée consistency.
Mushrooms	Pulse to chop to desired consistency.	Choose firm, fresh mushrooms. Cut into quarters or even-size pieces, no larger than ½-inch.
Nuts	Pulse to chop to desired consistency.	Toast nuts first for maximum flavor. Allow to cool completely before chopping. Up to 1 cup.
Olives	Pulse to chop to desired consistency.	Use only pitted olives. Drain well for best results.
Peppercorns	Pulse first, then process continuously until desired consistency.	Combine peppercorns with dried herbs or spices or coarse salt to create rubs and seasonings. Hard peppercorns may scratch work bowl and lid.
Peppers, fresh	Pulse to chop to desired consistency.	Core, seed and cut into ½-inch pieces. Do not overprocess.
Shallots	Pulse 5–10 times to chop to desired consistency.	Peel first; cut into quarters, or pieces no larger than ¾ inch.
Vegetables, cooked	Pulse 5–10 times to chop, then process continuously until desired consistency is reached.	Cook vegetables until tender. Process to a smooth purée for baby food or sauces; may need to add liquid for consistency.

## RECIPES

### Guacamole

An obvious partner for tortilla chips, Guacamole is also delicious as a spread in a sandwich or as a topping for chicken.

Makes about 2 cups

- 2** garlic cloves, peeled
- 3** green onions, trimmed and cut into ½-inch pieces
- 1½** jalapeño peppers, cored, seeded and cut into ½-inch pieces
- 3** ripe avocados, peeled, pitted, and cut into eighths
- 3** tablespoons fresh lime juice (juice of 1½ medium limes)
- ¾** teaspoon ground cumin
- ½** teaspoon ground coriander
- ¾** teaspoon kosher salt
- ¾** cup finely chopped tomatoes

Place the garlic, green onions and jalapeño peppers in the work bowl. Pulse 10 times; scrape the bottom and sides of the work bowl. Add the avocados, lime juice, cumin, coriander and salt. Pulse 10 times, then process continuously for 15 seconds; scrape the work bowl. Process for another 15 to 20 seconds until smooth and creamy.

Transfer to a serving bowl. Stir in chopped tomatoes before serving.

*Nutritional information per serving (3 tablespoons):*  
Calories 90 (71% from fat) • carb. 6g • pro. 1g • fat 8g  
• sat. fat 1g • chol. 0mg • sod. 180mg  
• calc. 14mg • fiber 4g

### Tapenade

This briny French spread can top crusty bread or be used as a dip for crisp veggies.

Makes about 1½ cups

- 2** garlic cloves, peeled
- 1½** anchovy fillets
- 1½** cups pitted niçoise or other black olives
- ¼** cup drained and rinsed capers
- 2** tablespoons Dijon mustard
- 1½** tablespoons fresh lemon juice (from ½ medium lemon)
- 1** tablespoon herbes de Provence or thyme
- ¾** teaspoon freshly ground black pepper
- ¼** cup + 2 tablespoons extra virgin olive oil

Chop the garlic for 5 seconds; scrape the work bowl. Add the anchovies, olives, and capers; pulse 10 times. Scrape the work bowl. Add the mustard, lemon juice, herbs, and pepper. Process for 15 seconds; scrape the work bowl. Process for an additional 15 seconds; scrape the work bowl again, then slowly add the olive oil. Process until a thick paste forms, about 20 to 30 seconds.

Store in an airtight container in the refrigerator for up to a week.

*Nutritional information per serving (2 tablespoons):*  
Calories 80 (88% from fat) • carb. 2g • pro. 1g • fat 9g  
• sat. fat 1g • chol. 0mg • sod. 280mg  
• calc. 27mg • fiber 1g

### Hummus

Add a roasted red pepper and 1 tablespoon fresh herbs for a variation.

Makes about 2 cups

- ⅓** cup loosely packed Italian parsley leaves
- 1** garlic clove, peeled
- 1** can (15 ounces) chickpeas, rinsed and drained
- 2** tablespoons tahini\*
- 2** tablespoons fresh lemon juice
- ¼** cup water
- ½** teaspoon ground cumin
- ¼** cup extra virgin olive oil
- Kosher salt and freshly ground black pepper to taste**

Put the parsley in the work bowl. Process to chop, 5 seconds; remove and reserve. With machine running, drop garlic through feed tube. Process until finely chopped, about 5 seconds. Add chickpeas, tahini, lemon juice, water and cumin to work bowl; process until smooth, 1½ to 2 minutes, stopping to scrape work bowl as needed one or two times. With the machine running, add the olive oil in a steady stream and process until the mixture is smooth and creamy.

Taste and season with kosher salt and freshly ground pepper.

\*Tahini is sesame seed paste, found in most grocery stores.

*Nutritional information per serving (2 tablespoons):*  
Calories 80 (56% from fat) • carb. 6g • pro. 2g • fat 5g  
• sat. fat 1g • chol. 0mg • sod. 60mg  
• calc. 21mg • fiber 2g

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## Pesto

A favorite for dressing pasta, and also wonderful on steamed potatoes and vegetables. You can vary your pesto by using other herbs such as cilantro, mint or parsley, and by using other nuts such as almonds, pecans or walnuts.

Makes about  $\frac{3}{4}$  cup

- $\frac{1}{2}$  ounces Parmigiano Reggiano, cut into  $\frac{1}{2}$ -inch cubes**
- $\frac{1}{3}$  cup toasted pine nuts**
- 2 garlic cloves, peeled**
- $\frac{3}{4}$  teaspoon kosher salt**
- $\frac{1}{2}$  cups packed fresh basil leaves**
- $\frac{1}{2}$  cup extra virgin olive oil**

Put the cheese in the work bowl; pulse 5 times; process continuously until finely ground, about 10 seconds. Remove and reserve.

Add nuts to the work bowl; pulse 5 times. Remove and reserve with the cheese.

Add the garlic and salt to the work bowl; process 5 seconds. Scrape the work bowl. Add the basil and half of the olive oil. Pulse 10 times, then grind continuously for about 15 seconds; scrape the bowl. With the machine running, add the remaining oil slowly, in a steady stream, through the feed tube. After all the oil has been added, process for an additional 10 seconds. Add the reserved cheese and nuts to the mixture; pulse 10 times to blend.

Transfer pesto to an airtight container. Pesto will keep in refrigerator for up to a week. It may also be frozen.

*Nutritional information per serving (1 tablespoon):*

Calories 120 (91% from fat) • carb. 1g • pro. 2g • fat 13g  
• sat. fat 2g • chol. 5mg • sod. 200mg  
• calc. 52mg • fiber 0g

## Roasted Red Pepper Sauce

Use this sauce for vegetables or meats, or try our creamy variation to use as a dip for fresh vegetable crudité<sup>s</sup> or pita chips.

Makes about 2 cups

- 3 garlic cloves, peeled**
- 2 strips lemon zest (1 x  $\frac{1}{2}$  inch), white pith removed**
- $1\frac{1}{2}$  teaspoons kosher salt**
- $1\frac{1}{2}$  teaspoons herbes de Provence**
- 2 tablespoons fresh lemon juice**
- 2 tablespoons regular or white balsamic vinegar**
- $\frac{1}{3}$  cup extra virgin olive oil**
- 3 jars (12 ounces each) roasted red peppers, drained but not rinsed**

Add the garlic, zest, salt, and herbs to the work bowl; chop for 5 to 10 seconds. Scrape the bottom and sides of the work bowl. Add the lemon juice, vinegar, olive oil and peppers. Pulse 10 times, then process for 15 to 20 seconds until smooth.

Transfer to a resealable container and refrigerate for at least 30 minutes to allow the flavors to blend. The sauce will keep up to 1 week refrigerated.

**Roasted Red Pepper Dip Variation:** Make half the recipe. Add 2 ounces of regular or low-fat cream cheese and  $\frac{1}{4}$  cup of sour cream or plain yogurt that has been drained; chop for 10 to 15 seconds until homogenous.

*Nutritional information per serving (2 tablespoons):*  
Calories 21 (40% from fat) • carb. 3g • pro. 1g • fat 1g  
• sat. fat 0g • chol. 0mg • sod. 1019mg  
• calc. 28mg • fiber 0g

## Lemon Herb Butter

This compound butter is delicious on vegetables or grilled meats. You may vary the herbs with a mix of your favorites.

Makes about  $1\frac{1}{3}$  cups

- 3 garlic cloves, peeled**
- 3 strips lemon zest, (2 x  $\frac{1}{2}$  inch), white pith removed**
- $\frac{3}{4}$  cup packed Italian parsley leaves**
- $\frac{1}{2}$  cup packed fresh rosemary leaves**
- 1 tablespoon fresh rosemary leaves**
- $\frac{1}{4}$  cup fresh lemon juice**
- $1\frac{1}{2}$  teaspoons Dijon mustard**
- $\frac{1}{2}$  teaspoon freshly ground black pepper**
- $\frac{1}{2}$  pound (2 sticks) unsalted butter, room temperature, cut into 16 pieces**

Put the garlic, lemon zest, and salt into the work bowl and process until finely chopped, about 10 seconds; scrape work bowl and then process for an additional 5 seconds. Add parsley and rosemary; pulse 10 to 15 times. Add lemon juice, mustard and pepper; process to blend, about 30 seconds. Add butter and pulse 10 to 15 times; scrape down bowl. Process for an additional 30 to 40 seconds, stopping to scrape down bowl as needed.

To serve as a compound butter with grilled meats or fish, shape the butter into a log, about 1 inch in diameter; wrap tightly in plastic wrap and refrigerate or freeze. Slice and serve  $\frac{1}{8}$ -inch-thick slices of butter on top of hot grilled steaks, boneless chicken breasts or seafood steaks.

*Nutritional information per serving ( $\frac{1}{2}$  tablespoon):*  
Calories 40 (96% from fat) • carb. 0g • pro. 0g • fat 5g  
• sat. fat 3g • chol. 10mg • sod. 45mg  
• calc. 3mg • fiber 0g

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## Basic Vinaigrette

This recipe may be easily modified by changing the oils and vinegars used.

Makes 1½ cups

- 1** garlic clove or small shallot, peeled (cut shallot into ½-inch pieces)
- 3** tablespoons white vinegar or lemon juice
- 2** teaspoons Dijon mustard
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1** cup extra virgin olive oil

Put garlic in work bowl; pulse 5 times. Scrape the work bowl. Add the vinegars, mustard, salt and pepper. Process until smooth, about 5 seconds. With the machine running, add the oil slowly, in a steady stream, through the drizzle hole on the pusher. After all the oil has been added, process for an additional 10 seconds. Taste and adjust seasonings as needed.

This dressing is best made at least 30 minutes ahead of serving. Vinaigrette will keep well for one week if in refrigerator, covered. Remove from refrigerator about 30 minutes before serving; it may need to be reprocessed if separation has occurred.

*Nutritional information per serving (1 tablespoon):*

Calories 80 (99% from fat) • carb. 0g • pro. 0g • fat 9g  
• sat. fat 1g • chol. 0mg • sod. 55mg  
• calc. 1mg • fiber 0g

## Creamy Roasted Garlic and Herb Dressing

Try this flavorful dressing on a crispy romaine salad.

Makes about 1 cup

- 9** garlic cloves, peeled
- 1** teaspoon extra virgin olive oil
- ¾ cup loosely packed basil leaves
- ¾ cup loosely packed Italian parsley leaves
- ¾ cup fat-free plain yogurt
- ½ cup light mayonnaise
- 1½ tablespoons balsamic vinegar

Preheat the oven to 375°F. Toss the garlic with the oil and wrap loosely in aluminum foil. Roast in the preheated oven for about 45 minutes, or until cloves have softened. Let cool 5 to 10 minutes.

Place the cooled garlic in the work bowl with the basil and parsley. Pulse 10 times; scrape the work bowl. Add the yogurt, mayonnaise and vinegar. Process until smooth and blended, about 30 seconds. Scrape the work bowl; process 15 additional seconds.

Transfer to an airtight container. Dressing keeps for one week in refrigerator.

*Nutritional information per serving (1 tablespoon):*

Calories 35 (65% from fat) • carb. 2g • pro. 1g • fat 3g  
• sat. fat 0g • chol. 5mg • sod. 60mg  
• calc. 34mg • fiber 0g

## Asian Marinade

This marinade is equally good for pork, chicken or salmon.

Makes about 2 cups

- ¾ ounce peeled fresh ginger, cut into ½-inch pieces
- 2** garlic cloves, peeled
- ½ cup soy sauce, reduced sodium
- ⅓ cup vegetable oil
- ¼ cup hoisin sauce
- ¼ cup Asian sesame oil
- ¼ cup rice wine vinegar
- ½ teaspoon cayenne pepper

Put the ginger and garlic in the work bowl. Pulse 5 times. Scrape the sides and bottom of the work bowl. Add the remaining ingredients; chop until smooth, about 15 seconds.

Transfer to a container, cover and refrigerate if not using immediately. Marinate meat or seafood for approximately 2 hours before roasting or grilling.

**Cooking Suggestion:** Pour ¾ of the marinade into a resealable plastic bag and add two 1-pound trimmed pork tenderloins. Coat the meat thoroughly with the marinade and refrigerate for 2 hours. Remove the tenderloins from the marinade and place on a rack; discard the marinade. Roast in a preheated 475°F oven for 20 to 22 minutes, turning after 10 minutes. Remove from oven. The temperature of the meat should be about 150°F; it will rise to 160°–165°F while resting. Let rest for 10 minutes; slice and serve with remaining reserved marinade drizzled over the meat.

*Nutritional information per serving (1 tablespoon):*

Calories 45 (84% from fat) • carb. 2g • pro. 0g • fat 5g  
• sat. fat 0g • chol. 0mg • sod. 170mg  
• calc. 2mg • fiber 0g

## Peanut Butter

So quick and easy, you'll never buy it from the store again. For a change, substitute walnuts or pecans for the peanuts.

Makes 1/3 cup

- 1/2 cups roasted peanuts
- Pinch sea salt

Put peanuts in work bowl; pulse 10 times. Scrape down work bowl. Process for 20 seconds; scrape down bowl and then process for an additional 30 to 40 seconds.

To make a sweeter version, add 1 teaspoon of honey to the bowl during the final processing.

*Nutritional information per serving (1 tablespoon):*

Calories 100 (75% from fat) • carb. 3g • pro. 5g • fat 9g  
• sat. fat 1g • chol. 0mg • sod. 15mg  
• calc. 17mg • fiber 2g

## Classic Caesar Salad

An old favorite made fresh at home.

Makes 4 to 6 servings

### Croutons:

- 2 cups crusty bread, cut into 1/2-inch cubes
- 1 tablespoon extra virgin olive oil
- 1 garlic clove, crushed
- 1/4 teaspoon kosher salt

### Salad and Dressing:

- 1 head romaine lettuce
- 2 ounces Parmigiano Reggiano
- 1 small garlic clove
- 3 to 4 anchovy fillets
- 2 tablespoons egg substitute (may substitute 1 fresh, raw egg yolk; be sure you use the freshest eggs possible and from a trusted source – or use 2 tablespoons mayonnaise)

- 1 teaspoon Dijon-style mustard
  - 2 teaspoons fresh lemon juice
  - 2 teaspoons red wine vinegar
  - 1 teaspoon Worcestershire sauce
  - 1/4 teaspoon freshly ground black pepper
  - 1/3 cup extra virgin olive oil
1. Preheat oven to 350°F. Line baking tray with aluminum foil. Toss bread cubes together with olive oil, crushed garlic clove and salt. Pour onto prepared baking tray and bake for about 10 to 12 minutes, tossing croutons once during bake time. Croutons should be evenly golden. Remove and reserve.
  2. Clean lettuce and tear each leaf into bite-size pieces. Dry well and reserve in large salad bowl.
  3. Insert the shredding disc into the work bowl. Shred the cheese; remove and reserve.
  4. Carefully remove the shredding disc and insert the chopping blade. Add the garlic clove and process until finely chopped. Add anchovies, egg substitute/yolk/mayonnaise, mustard, lemon juice, vinegar, Worcestershire sauce and pepper to the work bowl. Process until well blended. With machine running, slowly pour olive oil through the feed tube in a steady stream so that dressing becomes emulsified.
  5. Toss lettuce with reserved croutons, Parmesan and dressing. Serve immediately.

*Nutritional information per serving (based on 6 servings):*  
Calories 256 (68% from fat) • carb. 14g • pro. 7g • fat 20g  
sat. fat 4g • chol. 45mg • sod. 433mg • calc. 161mg • fiber 3g

## Zucchini Spice Muffins

The shredding disc makes these muffins a breeze to make.

Makes 6 large muffins

### Nonstick cooking spray

- 1/2 cup toasted, walnuts
  - 1 medium zucchini (about 8 ounces), trimmed and cut to fit the feed tube of the work bowl
  - 1/2 cup packed light or dark brown sugar
  - 1 large egg, lightly beaten
  - 3/4 cup unbleached, all-purpose flour
  - 1/4 teaspoon baking soda
  - 1/4 teaspoon baking powder
  - 1 teaspoon ground cinnamon
  - 1/4 teaspoon ground cloves
  - 1/4 teaspoon ground nutmeg
  - 1/4 teaspoon ground ginger
  - 1/2 teaspoon table salt
  - 1/3 cup vegetable oil
  - 3/4 teaspoon pure vanilla extract
1. Preheat oven to 375°F. Lightly coat a 6-cup regular muffin pan with nonstick cooking spray; reserve.
  2. Insert the chopping blade into the work bowl. Add the toasted nuts and pulse until chopped. Remove and reserve.
  3. Replace the chopping blade with the shredding disc. Shred the zucchini, and then remove to squeeze as much of the liquid out of it as possible (you should end up with about 2 cups of shredded zucchini). Reserve in a large mixing bowl.
  4. Add the brown sugar and egg to the shredded zucchini; mix to fully combine. Add the remaining ingredients and mix to just combine. Spoon evenly into prepared muffin cups.
  5. Bake in the preheated oven for about 25 minutes, or until a cake tester inserted comes out clean.

*Nutritional information per muffin:*  
Calories 318 (54% from fat) • carb. 33g • pro. 5g  
• fat 20g • sat. fat 2g • chol. 35mg • sod. 284mg  
• calc. 94mg • fiber 2g

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# WARRANTY

## Limited 18-Month Warranty (U.S. and Canada only)

This warranty is available to U.S. consumers only. You are a consumer if you own a Tasty™ by Cuisinart® 4-Cup Mini Food Processor that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Tasty™ by Cuisinart® 4-Cup Mini Food Processor will be free of defects in materials and workmanship under normal home use for 18 months from the date of original purchase.

We recommend that you visit our website, [www.cuisinart.com](http://www.cuisinart.com) for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

### CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

### HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Tasty™ by Cuisinart® 4-Cup Mini Food Processor should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, email us at <https://www.cuisinart.com/customer-care/product-return>. Or call our toll-free customer service department at 1-800-726-0190 to speak with a representative.

Your Tasty™ by Cuisinart® 4-Cup Mini Food Processor has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

**Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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