

# Cuisinart®

## Heritage™ Stainless Collection

### RECIPE CARDS

## Shrimp Scampi

*Simple and so tasty, garlic and herbs shine in this classic dish.  
Makes 2 to 4 servings*



### INGREDIENTS

- |  |   |   |
|--|---|---|
| 1 pound jumbo shrimp, about 20, peeled, deveined, and rinsed | 4 garlic cloves, minced                         | 2 tablespoons fresh lemon juice, from ½ lemon |
| ½ teaspoon kosher salt                                       | 6 large basil leaves, torn into pieces, divided | 2 tablespoons dry white wine                  |
| ¼ teaspoon freshly ground black pepper                       | 2 tablespoons chopped parsley, divided          |   |
| 1 teaspoon olive oil   | ⅛ teaspoon crushed red pepper                   |   |
| 3 tablespoons unsalted butter                                |   |   |

- Dry the shrimp well, and season both sides with the salt and pepper.
- Heat the olive oil in the sauté pan over medium heat. When the oil begins to shimmer across the pan and lightly smoke, add half of the shrimp to the pan, in one layer, without crowding. Sear the shrimp, about 1 minute per side. Transfer the shrimp to a medium bowl. Repeat with the remaining shrimp.
- Add 1 tablespoon of the butter, the garlic, half of the herbs, and crushed red pepper to the pan, and sauté until fragrant, about 1 minute.

Over →

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## Arroz con Pollo

*This go-to one-pot meal is a hearty and crowd-pleasing dinner any night of the week.  
Makes about 3 to 6 servings*



### INGREDIENTS

- |  |                                       |                                       |
|--|---------------------------------------|---------------------------------------|
| ½ pounds chicken thighs, about 6       | 1 small red bell pepper, chopped      | 1½ cups chicken broth; more as needed |
| 1 teaspoon kosher salt, divided        | 4 garlic cloves, chopped              | 1 bay leaf                            |
| ½ teaspoon freshly ground black pepper | 2 plum tomatoes, cut into ½-inch dice | Pinch saffron threads                 |
| ½ teaspoon extra-virgin olive oil      | ¼ teaspoon smoked paprika             |                                       |
| 1 small onion, chopped                 | 1 cup long-grain white rice           |                                       |

- Season the chicken on both sides with ½ teaspoon of the salt and the pepper.
- Heat the olive oil in the sauté pan over medium heat. Once the oil shimmers across the pan, brown the chicken, starting skin side down, in 2 batches, about 10 minutes undisturbed on the first side and 5 to 6 for the second side. Once fully browned, transfer to a plate and reserve.
- Pour off all but a couple of teaspoons of excess fat from the bottom of the pan. Add the onion, pepper, and garlic. Sauté, stirring frequently and scraping any brown bits from the bottom of the pan, until fragrant, 5 to 7 minutes. Add the tomatoes, the remaining ½ teaspoon salt, and the smoked paprika, and cook for a couple more minutes. Stir in the rice.

Over →

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## Swedish Turkey Meatballs

*These savory meatballs make a delicious appetizer or even main course served over wide egg noodles.  
Makes 18 meatballs*



### INGREDIENTS

- |   |                                |   |
|---|--------------------------------|---|
| 2 tablespoons milk (whole or reduced fat)       | 1 pound ground turkey          | 2 tablespoons unsalted butter, divided      |
| 1 slice sandwich bread, torn into 1-inch pieces | ¼ teaspoon ground white pepper | 2 tablespoons unbleached, all-purpose flour |
| 1 medium celery stalk, finely diced             | ¼ teaspoon ground allspice     | 2 cups low-sodium chicken broth             |
| ½ medium onion, finely chopped                  | Pinch ground nutmeg            | ¼ cup sour cream                            |
| 1 tablespoon olive oil, divided                 | 1 teaspoon baking powder       |   |
|   | 1 large egg, beaten            |   |

- Put the milk in a large mixing bowl and add the bread. Set aside to soak.
- Heat 1 teaspoon of the olive oil in the sauté pan over medium-low heat. Once the oil is hot and shimmers across the pan, add the celery and onion. Cook for about 5 minutes, until the vegetables are lightly caramelized and any moisture has evaporated. Let cool slightly, then transfer to a small bowl. Wash and dry the pan.
- Add the vegetables, turkey, salt, pepper, allspice, nutmeg, baking powder, and egg to the bowl with the bread.
- Using your hands, gently mix together until fully combined. Mix as little as possible; overmixed meatballs will be tough. Form into 1-inch balls.

Over →

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## Shrimp Scampi

CONTINUED

4. Add the lemon juice and wine, and simmer for a few minutes. Whisk the remaining butter into the garlic-herb mixture. Once the butter is incorporated, stir in the reserved shrimp and remaining herbs.
5. Serve immediately in shallow bowls with crusty bread

NUTRITIONAL INFORMATION PER SERVING (BASED ON 4 SERVINGS):  
Calories 140 (67% from fat) • carb. 4g • pro. 6g • fat 10g • sat. fat 6g • chol. 65mg  
• sod. 340mg • calc. 30mg • fiber 0g

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## Arroz con Pollo

CONTINUED

4. Return the chicken to the pan, then add the broth, bay leaf, and saffron. Stir to combine. Increase the heat to bring the mixture to a boil, then reduce to maintain a simmer. Cover and cook, stirring occasionally, for about 30 minutes, until the chicken is cooked through and the rice is done. If the rice starts to stick to the bottom of the pan, add more broth as needed.
5. Serve immediately.

NUTRITIONAL INFORMATION PER SERVING (BASED ON 6 SERVINGS):  
Calories 397 (13% from fat) • Carb. 52g • Pro. 32g • Fat 6g • Sat. Fat 1g • Chol. 108mg • Sod. 935mg  
Calc. 71mg • Fiber 2g

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## Swedish Turkey Meatballs

CONTINUED

5. Heat the remaining 2 teaspoons of oil in the sauté pan over medium to medium-low heat. Once the oil is hot, cook the meatballs in batches, not crowding the pan, until lightly browned. Once the meatballs are lightly browned all over, transfer to a plate and reserve.
6. Reduce the heat to low. Use a wooden spoon to loosen any bits stuck to the bottom of the pan. Add the butter. Once melted, stir in the flour. Cook for a few minutes. Using a whisk, slowly stir in the broth, scraping up any browned bits from the bottom of the pan. Once all of the broth has been added, continue to cook, whisking constantly, until the mixture begins to thicken and is smooth. Once the mixture begins to simmer, whisk in the sour cream and simmer until heated through. Transfer the meatballs to the pan. Cover the pan.
7. Simmer until cooked through, about 20 minutes. If not serving immediately, keep warm, covered, over very low heat.

NUTRITIONAL INFORMATION PER MEATBALL:  
Calories 78 (58% from fat) • carb. 2g • pro. 6g • fat 5g • sat. fat 2g • chol. 34mg • sod. 187mg •  
calc. 22mgFiber 0g

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