

Breakfast Maker Recipes

Breakfast Maker Instructions

Cooking Instructions & Timing

- Remove cover from Microwave Breakfast Maker.
- For poaching, Carefully place Egg Inserts inside the Microwave Breakfast Maker, ensuring the opening is facing upward, fill to water drop with water (3 tbsp.). Crack egg(s) into the Egg Insert(s).
- If scrambled eggs are desired, no inserts are needed, unless desired. scramble with a utensil before cooking one or two eggs (per insert) for 90 seconds (1:30) (900 watt microwave oven).
- If poached eggs are desired, cook one egg (per insert) for 75 seconds (1:15) with water (900 watt microwave oven).

Breakfast Maker Brownies

- 2 packets of hot chocolate mix
- 2-3 Tbsp. flour
- 2 Tbsp. Canola oil
- 2 Tbsp. Water
- ¼ tsp Vanilla extract
- ¼ cup Chocolate Chips

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1. Mix hot chocolate, flour oil, water and vanilla extract and spread evenly in the microwave breakfast maker. Sprinkle the chocolate chips on top.
2. Cover and microwave 60-90 seconds.

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Breakfast Sandwich

- 2 English muffins
- ¾ cup liquid egg whites
- 2 slices desired cheese
- 2 pieces desired breakfast meat (Canadian bacon, sausage, bacon)



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1. Cut muffins in half and toast them in toaster, or at 350° F/175° C for 15 minutes or until lightly browned.
2. Pour egg whites into Microwave Breakfast Maker and microwave at 70% power 3–4 minutes or until egg white is cooked through. (If using two Microwave Breakfast Makers at once, cook four minutes.)
3. Allow both muffin(s) and egg whites to cool.
4. Cut one egg white in half and place on half of English muffin. Add cheese and meat, then top with remaining muffin half. Repeat for each sandwich.

Chicken Basquaise

1 tomato, cut into chunks
1 bell pepper, cut into strips
½ Tbsp. Herbs de Provence
1 chicken breast, cut into strips
½ tsp. olive oil
Kosher Salt to taste
Fresh ground black pepper to taste



1. Add vegetables to the base for the Breakfast Maker, sprinkles with Herbs de Provence.
2. Cover and microwave for 3 minutes, at 50% power, let stand one minute.
3. Add Chicken, stir, cover and microwave for 5 minutes at 50% power, let stand one minute.
4. Open cover, add oil salt and pepper.
5. Serve warm

Serve over rice

Chocolate Chip Cookie

1 tbsp. butter, melted
1 tbsp. granulated white sugar
1 tbsp. dark brown sugar
3 Drops of vanilla extract
Pinch of kosher salt
1 egg yolk
¼ cup All Purpose Flour (minus 1 tbsp.)
2 tbsp. Semi Sweet Chocolate Chips



1. In the base of the breakfast maker, mix butter, sugar, vanilla and salt together, add egg yolk, mix.
2. Mix in flour and chocolate chips, stir until well mixed. Press into Breakfast maker.
3. Microwave for 45 seconds, and additional 15 seconds if needed.

Chocolate Pudding

6 oz. 2% milk
2 oz. unsweetened chocolate, chopped
1 tsp. cocoa powder
½ tsp cornstarch
2 eggs
2 Tbsp. sugar
2 Tbsp. chocolate bar shavings



1. In the 2 cup Micro Pitcher, heat the milk with chocolate and cocoa in the microwave for 2 minutes at 50% power.
2. Remove from the microwave and stir until the chocolate is melted.
3. In a small bowl beat the eggs with the sugar and cornstarch, add the chocolate milk and stir well.
4. Pour into the Breakfast Maker.
5. Cover and cook in microwave for 7 minutes, at 30% power.
6. After cooking, remove the lid and let it cool 3 min. Before unmolding.

Easy Poached Eggs

2 eggs
6 tbsp. water



1. Pour 3 tbsp. water into each Egg Insert; water fill line should be completely covered.
2. Place Egg Inserts into Microwave Breakfast Maker.
3. Crack 1 egg into each Egg Insert filled with water and cover.
4. Microwave on high power for 50–70 seconds, depending on microwave wattage and desired doneness of egg yolk.
5. Eggs can be placed on baguette with arugula, bacon, tomato and avocado if desired.

Eggs Cordon Blue

- 1 slice low sodium turkey
- ¼ tsp. smoked paprika
- ¼ tsp. fresh Italian parsley
- 2 tbsp. shredded low-moisture, part-skim mozzarella cheese
- 3 whole eggs
- ¼ cup egg whites
- 1 tbsp. water
- ¼ tsp. black pepper
- ¼ tsp. kosher salt
- 1 tbsp. minced scallion



1. Dry the slice of turkey with a paper towel. Place the smoked paprika, parsley, and cheese in the center of the turkey slice. Roll the turkey and make sure there is no cheese on the edges.
2. In the Smooth Chopper using the paddle attachment, mix the remaining ingredients and set aside.
3. Place the turkey roll in the center of the Breakfast Maker. Pour in the egg mixture.
4. Microwave on high power for 2 minutes and 30 seconds.

French Toast Twist

- 1 ½ slices whole wheat bread
- 1 tbsp. light buttermilk, 1.5% milk fat
- ¼ tsp. ground cinnamon
- 1 whole egg
- ¼ tsp. kosher salt



1. Lightly toast bread in toaster.
2. While bread is toasting, in the Smooth Chopper fitted with the paddle attachment, mix remaining ingredients together.
3. Trim toasted bread to fit, then place 1½ slices on the bottom of the Breakfast Maker.
4. Pour the egg and buttermilk mixture over the bread, allowing it to coat both sides.
5. Place covered Breakfast Maker in the microwave and cook on high power for 1 minute.
6. Remove and serve.

Garden Frittatta

- ¼ onion, diced
- ¼ cup mushrooms, sliced
- ¼ cup asparagus cut in ½" slices
- ½ tsp. fresh basil, chopped
- ¼ cup spinach, shredded
- ½ tsp. garlic, minced
- ½ tsp. Italian Herb Seasoning
- 2 whole eggs
- ¼ cup egg whites
- 1 tbsp. water
- 2 tbsp. shredded mozzarella cheese, low-moisture, part-skim
- 3 slices Roma tomatoes, medium thickness
- ¼ tsp. kosher salt
- ¼ tsp. ground black pepper



1. Combine basil, spinach, garlic, Italian herb, eggs, egg whites and water in base of Power Chef System fitted with paddle whisk attachment. Cover and pull cord until well blended.
2. In the Microwave Breakfast Maker, place seasoned sliced vegetables. Add half the egg mixture and all of the cheese. Cover with remaining egg mixture. Top with sliced Roma tomatoes. Sprinkle slices with salt and pepper.
3. Place the covered Microwave Breakfast Maker in the microwave and cook on high power 2 minutes 20 seconds

Italian Frittatta

- ¼ cup frozen country-style hash browns
- 1 green onion
- ¼ red bell pepper
- 2 tbsp. cold water
- ½ tsp. Italian Herb Seasoning
- ¼ cup shredded cheddar cheese, reduced fat
- 3 large eggs



1. Place hash browns in the Breakfast Maker, cover and microwave on high 1 minute.
2. Meanwhile, place green onion and bell pepper in Smooth Chopper with blade attachment. Pull several times to chop.
3. Spread over hash browns. Change Smooth Chopper to paddle attachment, add eggs, water and seasoning blend, and pull cord several times to blend.
4. Pour mixture over vegetables and top with cheese.
5. Cover and microwave on high 1 minute, 45 seconds. Allow to rest 2 minutes while covered, then serve.

Flip Flop Cakes

One box of cake mix, prepared according to instructions
1 container Whipped vanilla frosting
Assorted gel food colors
About 40 small round candy-coated fruit-flavored chewy candies
Fruit by the Foot™ chewy fruit snacks
Edible pansy or silk daisy flowers



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1. In a medium bowl, mix cake mix according to package instructions.
2. Pour approximately one cup of cake mix into the breakfast maker.
3. Microwave for 2-3 minutes, check to see if done.
4. Mix $\frac{1}{4}$ container of frosting with colored food gel. (for trim)
5. After cake is completely cooled, frost with white frosting, use squeeze it decorator to do the trim.
6. Apply candies, flowers and fruit snacks.

Flip Flop Omelet

2 strips of bacon
3 eggs
2 tbsp. water

Your choice of omelet ingredients, cheese, bell peppers, onions, mushrooms.



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1. Place bacon on Ultrapro oven plate microwave for 2-3 minutes.
2. In quick shake container add 3 eggs and 2 T. water, shake until well mixed.
3. Pour egg mixture into Breakfast Maker, add you choice of ingredients
4. Cover and microwave for 2-3 minutes.
5. Decorate egg flip flop with bacon.

Good Morning Breakfast Sandwich

4 eggs
 $\frac{1}{4}$ tsp. coarse kosher salt
2 tbsp. water
2 English muffins, halved & toasted
2 slices cheddar cheese
2 tomato slices
 $\frac{1}{4}$ cup spinach leaves
2 strips precooked bacon (optional)



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1. Whisk together eggs, salt and water.
2. Pour into base of Microwave Breakfast Maker, cover and microwave at 70% power 3-4 minutes or until eggs are cooked through.
3. Cut egg patty in half and place each half on an English muffin topped with cheese, tomato, spinach and bacon (if desired).

Hearty Breakfast Bowl

$\frac{1}{2}$ cup russet potato, peeled & diced into $\frac{1}{2}$ " pieces
3 eggs*
2 tbsp. water
 $\frac{1}{4}$ cup desired cooked breakfast meat (bacon, sausage or ham)
2 tbsp. cheddar cheese, shredded



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1. Place potatoes in base of Microwave Breakfast Maker. Cover and microwave on high power 1 minute.
2. In small bowl, whisk together eggs, water and breakfast meat.
3. Pour over par-cooked potatoes, cover and microwave at 70% power 3 minutes or until eggs are cooked.
4. Top with cheese and serve warm.

*Substitute with egg whites or egg substitute, if desired.

Minute Cinnamon Rolls

1 package refrigerated Cinnamon rolls



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1. Lightly butter the base of the Breakfast Maker
2. Add 3 rolls to the base of the Breakfast Maker.
3. Microwave for 1 minute.
4. Frost and enjoy!

Minute Muffins

1 (6-5 oz.) package any flavor muffin mix
½ cup milk



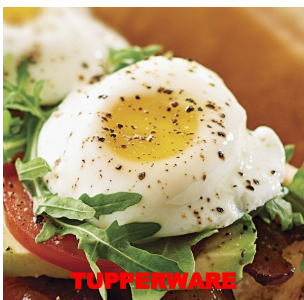
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1. In a small bowl, mix muffin mix and milk.
2. Pour half the batter into the base of the Breakfast Maker, place cover on and microwave on high for one minute.
3. Repeat for the 2nd muffin.

Poached Eggs

2 eggs
6 Tbsp. water



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1. Pour 3 tbsp. water into each Egg Insert; water fill line should be completely covered.
2. Place Egg Inserts into Microwave Breakfast Maker.
3. Crack 1 egg into each Egg Insert filled with water and cover.
4. Microwave on high power for 50–70 seconds, depending on microwave wattage and desired doneness of egg yolk.

Eggs can be placed on baguette with arugula, bacon, tomato and avocado if desired.



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Salmon & Carrots à L'orange

½ cup grated carrots
¼ tsp. ground cumin
1 salmon filet, skinless
1½ oz. orange juice
½ tsp. olive oil
¼ tsp. chopped coriander
Kosher salt to taste
Fresh ground black pepper to taste

1. Add grated carrots to the base of the Breakfast Maker, sprinkle with cumin and 3 Tbsp. orange juice.
2. Place salmon filet on top of carrots
3. Cover and microwave for 4 minutes at 50% power, let stand for 3 minutes.
4. Meanwhile, mic remaining orange juice with oil, coriander, salt and pepper.
5. Open cover and pour over salmon and carrots.
6. Serve warm.

Spinach Mushroom Omelet

- ¼ cup spinach
- ¼ cup mushrooms, sliced
- 2 eggs*
- ¼tsp. coarse kosher salt
- 2 tbsp. Swiss cheese, shredded



1. Place spinach and mushrooms in base of Microwave Breakfast Maker.
2. In small bowl, whisk together eggs and salt, and pour over mushrooms and spinach.
3. Cover and microwave at 70% power 2–3 minutes, or until eggs are cooked through.
4. Top with cheese and serve warm.

*Substitute with egg whites or egg substitute, if desired.

Strawberry Tart

- 1 Egg
- 1 Tbsp. granulated white sugar
- 1 tsp. powdered sugar
- 2 Tbsp. All Purpose flour
- Pinch of baking powder

- 3 Tbsp. whipped cream
- 7 oz. Strawberries



1. In a small bowl, whisk together, egg, sugars, flour and baking powder.
2. Pour into the base of the breakfast maker and microwave for 2 minutes, 40 seconds. Let Cool then transfer to a plate.
3. Wash strawberries and cut in half.
4. Frost tart with whipped cream and decorate with strawberries.

Sweet & Simple French Toast

- 2 slices bread
- 1 egg
- 2 tbsp. milk
- 1 tsp. sugar
- ½ tsp. ground cinnamon



1. Toast bread in toaster to desired amount.
2. Combine remaining ingredients in medium bowl and whisk.
3. Cut/tear bread into 1" pieces.
4. Toss bread in egg mixture until coated and add to base of Microwave Breakfast Maker.
5. Cover and microwave on high power 1 minute.
6. Serve warm with powdered sugar, syrup, or favorite toppings.

Turkey Avocado Omelet

- 2 eggs*
- 1 tbsp. water
- ¼ tsp. coarse kosher salt
- ¼ cup cooked turkey breast, diced
- 3 slices tomato
- ¼ avocado, sliced



1. In a small bowl, whisk together eggs, water and salt. Pour into base of Microwave Breakfast Maker.
2. Add diced turkey breast to egg mixture and top with tomato slices.
3. Cover and microwave on 70% power, 2–3 minutes or until eggs are cooked through.
4. Serve topped with avocado.

*Substitute with egg whites or egg substitute, if desired.

Ultimate Egg Salad

- 4 large eggs
- 6 tbsp. water, divided
- 2 tbsp. mayonnaise
- 1 tsp. lemon juice
- ¼ cup chopped parsley
- 2 tbsp. fresh chive, minced
- 2 tbsp. bread and butter pickles, minced
- ¼ tsp. coarse kosher salt



1. Place Egg Inserts into Microwave Breakfast Maker. Pour 3 tbsp. of the water into each Egg Insert; water fill line should be completely covered.
2. Crack 2 eggs into each Egg Insert.
3. Place cover on Microwave Breakfast Maker. Microwave on high power 50 seconds or until yolk is cooked through. Remove eggs from Egg Inserts, pat dry with paper towel.
4. Finely chop eggs; transfer to bowl. Stir in mayonnaise, lemon, parsley, pickles and salt.
5. To serve, spoon onto bread or scoop into lettuce cups.