

the Versa Chef.

Slow Cook

RECIPE BOOK



PowerXL
products that excel

VERSA CHEF™

CONTENTS

Chicken Tacos.....	7	Marinara Sauce.....	25
Pulled Pork Quesadillas.....	8	Sloppy Joe.....	26
Bolognese.....	10	Cream of Potato Soup.....	28
Broccoli Cheddar Soup.....	11	Rice Pilaf.....	29
Strawberry Jam.....	13	Saffron Risotto with Peas.....	31
Raspberry Jam.....	13	Cream-Stuffed Cakes Dipped in Chocolate.....	32
Blueberry Jam.....	14	Creamy Risotto.....	34
Peach Jam.....	15	Beef Gravy.....	35
Macaroni & Cheese.....	16		
Toss & Go Chili.....	19		
Yogurt.....	20		
Beef Stew.....	22		
Chicken Cacciatore.....	23		

Quick Start Guide

SLOW COOKING WITH THE BREAD PAN

STEP 1



Do not use the Drip Tray. Ensure the Kneading Blade is installed in the Bread Pan. Add ingredients to the Bread Pan. Open the door. With the "Slow Cook" text on the Bread Pan facing you, place the Bread Pan over the connection point on the bottom of the internal cavity. Turn the Bread Pan slightly until it catches the connection point. Turn the Bread Pan to the left (clockwise) until it tightens in place.

STEP 2



Plug the appliance into a dedicated electrical outlet. Press the Power Button to turn on the appliance. Press the Slow Cooker Mode Button. The light next to the button will illuminate.

See owner's manual for complete instructions and important safety information before using this product.

STEP 3



Turn the Control Knob to select a desired program. The name of the program will illuminate on the display. Press the Temperature/Darkness Button and then turn the Control Knob to select the cooking temperature. Press the Time/Slice Button and then turn the Control Knob to select the cooking time. Press the Start/Pause Button to begin the cooking process.

STEP 4



When the cooking process is complete, use the Bread Pan Handle to carefully pull the Bread Pan upward and then out to remove the Bread Pan from the appliance.

IMPORTANT: Unpack all parts from the box and remove any clear or blue protective film on the components. Wash the accessories with warm, soapy water before first use (**only some accessories are dishwasher safe**).



Chicken Tacos

INGREDIENTS:

2 chicken breasts
24 oz salsa
8 6-inch flour tortillas
2½ oz shredded cheddar
sliced jalapeños,
for serving
cilantro leaves,
for serving

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the chicken and salsa in the Bread Pan. Place the lid on the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Stew setting. Set the cooking time to 2 hours. Turn off the stir setting.
4. After the chicken and salsa have been cooking for 1 hour, set the stir function to low.
5. When the chicken and salsa are done cooking, serve on the tortillas and top with the cheddar, sliced jalapeños, and cilantro leaves.

Pulled Pork Quesadillas

INGREDIENTS:

2 pork tenderloins,
cut in half
2 12-oz cans
sweetened
caramel-colored soda
1 cup barbeque sauce
8 8-inch flour tortillas
1 lb shredded Jack and
cheddar cheese blend
olive oil spray
2 cups salsa
1 cup sour cream
2 cups guacamole
2 jalapeños, sliced
cilantro, for garnish

INSTRUCTIONS:

1. Place the pork, soda, and barbeque sauce in the Bread Pan. Place the lid on the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Stew setting. Set the cooking time to 2 hours. Turn off the stir setting.
4. After 1½ hours, set the stir setting to low.
5. Remove the Bread Pan from the appliance.
6. Place four tortillas on a cutting board. Top four tortillas with the pulled pork, cheese, and another tortilla. Spray each side of the quesadillas with olive oil.
7. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the temperature to 375° F and the cooking time to 10 minutes. Let the appliance preheat.
8. When the appliance has preheated, place one quesadilla on the Crisper Tray and another on the Baking Pan. Slide the Baking Pan and Crisper Tray into the appliance. Cook until the quesadillas are golden. Repeat the cooking process to cook the rest of the quesadillas.
9. When the quesadillas are done, cut them into four pieces and serve with the salsa, sour cream, guacamole, jalapeños, and cilantro.



Bolognese

INGREDIENTS:

1 lb lean ground beef
¼ cup minced onion
¼ cup minced celery
¼ cup minced carrots
2 oz mushrooms, sliced
2 tbsp. tomato paste
14 oz canned crushed tomatoes
4 sun-dried tomatoes, chopped
1 tbsp. chopped garlic
½ tsp. salt
½ tsp. ground black pepper
¼ tsp. dried basil
¼ cup chopped fresh basil
¼ cup milk
3 tbsp. grated Romano cheese

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place all the ingredients in the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Stew setting. Set the cooking time to 2 hours. Set the stir setting to low.
4. When the Bolognese is done cooking, serve over pasta or use to make lasagna.

Broccoli Cheddar Soup

INGREDIENTS:

10 oz canned cream of chicken soup

¾ cup water

1½ cups broccoli florets

1 cup shredded cheddar

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the soup, water, and broccoli in the Bread Pan. Place the lid on the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Stew setting. Set the cooking time to 1 hour. Set the stir function to low.
4. When there are 5 minutes left on the cooking timer, add the cheddar.
5. Serving suggestion: Serve in a Bread Bowl* garnished with two Bacon Sticks.†

*See the Bread Bowl recipe in the Bread Making cookbook.

†See the Bacon Sticks recipe in the Air Frying cookbook.



Strawberry Jam

INGREDIENTS:

6 cups strawberries,
rinsed & trimmed

1 lemon, zested
& juiced

2 cups sugar

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place all the ingredients in the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Jam setting. Set the cooking time to 4 hours.
4. When the cooking timer is complete, transfer the jam to jars and refrigerate overnight.
5. Serving suggestion: Serve with cheesecakes, toast, muffins, and much more.

MAKES 3 CUPS

Raspberry Jam

INGREDIENTS:

4 cups raspberries

2 cup sugar

½ lemon, zested
& juiced

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place all the ingredients in the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Jam setting. Set the cooking time to 4 hours.
4. When the cooking timer is complete, transfer the jam to jars and refrigerate overnight.
5. Serving suggestion: Serve with cheesecakes, toast, muffins, and much more.

Blueberry Jam

INGREDIENTS:

4 cups blueberries

2 cups sugar

1 lemon, juiced

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place all the ingredients in the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Jam setting. Set the cooking time to 4 hours.
4. When the cooking timer is complete, transfer the jam to jars and refrigerate overnight.
5. Serving suggestion: Serve with cheesecakes, toast, muffins, and much more.

Peach Jam

INGREDIENTS:

6 cups sliced peaches,
peeled

2 cups sugar

1 cinnamon stick

1 lemon, juiced

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place all the ingredients in the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Jam setting. Set the cooking time to 4 hours.
4. When the cooking timer is complete, remove the cinnamon stick, transfer the jam to jars, and refrigerate overnight.
5. Serving suggestion: Serve with cheesecakes, toast, muffins, and much more.

Macaroni & Cheese

INGREDIENTS:

3 cups shredded
cheddar
1 tsp. cornstarch
2 cups elbow macaroni
2 cups heavy cream
1 cup chicken broth
1 tsp. salt

INSTRUCTIONS:

1. Toss the cheddar and cornstarch together in a bowl.
2. Ensure the kneading blade is installed in the Bread Pan. Place all the ingredients in the Bread Pan. Place the lid on the Bread Pan.
3. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
4. Set the appliance to the Slow Cooker mode. Select the Stew setting. Set the cooking time to 1 hour. Set the stir setting to low.





Toss & Go Chili

INGREDIENTS:

1½ lb lean ground beef
29 oz canned diced tomatoes
½ bell pepper (any color), chopped
½ cup diced frozen corn kernels
½ red onion, diced
1 jalapeño, seeded & diced
¼ cup chopped cilantro
2 tbsp. tomato paste
1 tbsp. light brown sugar
1 tbsp. chili powder
2 tsp. salt
1½ tsp. ground black pepper
1 tsp. paprika
½ tsp. cumin
½ tsp. coriander
15 oz canned black beans, drained

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place all the ingredients except the beans in the Bread Pan. Place the lid on the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Stew setting. Set the cooking time to 2 hours.
4. When there are 15 minutes left on the cooking timer, add the beans to the Bread Pan.
5. Serving suggestion: Serve with cornbread.

Yogurt

INGREDIENTS:

4 cups milk

½ cup yogurt

INSTRUCTIONS:

1. Place a pot on the stove top. Add the milk to the pot and heat the milk to 185° F.
2. Remove the pot from the heat and let the milk cool to about 110° F.
3. Ensure the kneading blade is installed in the Bread Pan. Place the milk and yogurt in the Bread Pan.
4. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
5. Add the yogurt to the milk. Return the Bread Pan to the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you. Place the lid on the Bread Pan.
6. Set the appliance to the Slow Cooker mode. Select the Yogurt setting. Set the cooking time to 8 hours.



Beef Stew

INGREDIENTS:

2 lb beef chuck, cubed
2 tsp. salt
1 tsp. ground black pepper
¼ cup flour
3 tbsp. butter
½ shallot, minced
2 cloves garlic, minced
1 bay leaf
1 cup beef stock
1 cup red wine
3 sprigs thyme
1 cup peas
2 carrots, quartered
½ lb baby potatoes, halved
salt, to taste
ground black pepper, to taste

INSTRUCTIONS:

1. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Let the appliance preheat.
2. Season the beef with the salt and black pepper. Dredge the beef in the flour. Place the beef on the Baking Pan.
3. When the appliance has preheated, slide the Baking Pan into the appliance. Cook until the beef is browned.
4. When the beef is done, remove and reserve.
5. Do not use the Bread Pan's kneading blade with this recipe. Place the butter, shallot, and garlic in the Bread Pan.
6. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
7. Set the appliance to the Slow Cooker mode. Select the Stew setting. Set the cooking time to 2 hours. Turn the stir setting off.
8. After 10 minutes, add the beef, bay leaf, stock, red wine, and thyme. Place the lid on the Bread Pan.
9. After 1 hour, add the carrots and potatoes.
10. When the cooking timer is complete, remove the bay leaf, season with the salt and black pepper, add the peas, and serve.
11. Serving suggestion: Serve with a fresh loaf of white bread.

Chicken Cacciatore

INGREDIENTS:

2 cloves garlic, minced
1 small onion, sliced
1 green pepper,
diced large
1 cup sliced
mushrooms
3 tbsp. olive oil
6 boneless chicken
thighs
2 tsp. salt
1 tsp. ground black
pepper
3 cups tomato puree
¼ tsp. oregano
¼ tsp. dry rosemary

INSTRUCTIONS:

1. Toss the garlic, onion, pepper, and mushrooms with the olive oil on the Baking Pan.
2. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking time to 10 minutes. Let the appliance preheat.
3. When the appliance has preheated, slide the Baking Pan into the appliance.
4. Season the chicken thighs with the salt and black pepper.
5. Do not use the kneading blade with this recipe. Place the chicken, tomato puree, oregano, rosemary, and the air-fried vegetables in the Bread Pan. Place the lid on the Bread Pan.
6. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
7. Set the appliance to the Slow Cooker mode. Select the Slow Cook setting. Set the cooking time to 1 hour.
8. Serving suggestion: Serve with risotto and semolina fennel bread.



Marinara Sauce

INGREDIENTS:

4 large garden
tomatoes, quartered
½ onion, chopped
3 cloves garlic, minced
2 tbsp. olive oil
basil
salt, to taste
ground black pepper,
to taste

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the tomatoes, onion, garlic, and olive oil in the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Stew setting. Set the cooking time to 1 hour. Set the stir setting to low.
4. When the cooking timer is complete, add the basil, salt, and black pepper. Cook for another 5 minutes.
5. Suggestion: Serve over pasta or use as pizza sauce.

Sloppy Joe

INGREDIENTS:

2 lb lean ground beef
2 cups ketchup
1 tsp. yellow mustard
1 tsp. hot chili sauce
1 cup diced onion
½ green pepper
2 tbsp. Worcestershire sauce
2 tbsp. chopped garlic
½ tbsp. salt
2 tsp. ground black pepper

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place all the ingredients in the Bread Pan. Place the lid on the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Stew setting. Set the cooking time to 1 hour.
4. Serving suggestion: Serve with grilled cheese or on hamburger rolls.



Cream of Potato Soup

INGREDIENTS:

2 tbsp. butter
1 leek, cleaned & chopped
1 onion, chopped
3 medium potatoes, cubed
3 cups chicken stock
1 sprig rosemary
¼ cup heavy cream
salt, to taste
ground black pepper, to taste

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the butter, leek, and onion in the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Slow Cook setting. Set the cooking time to 1½ hours.
4. After 10 minutes, add the rest of the ingredients to the Bread Pan. Place the lid on the Bread Pan. Continue cooking until the cooking timer is complete.
5. Check to see whether the potatoes are cooked and pureed. If not, cook for another 10 minutes.
6. Remove the rosemary before serving.
7. Serving suggestion: Serve with white bread and top with caramelized bacon bits and chopped scallions.

Rice Pilaf

INGREDIENTS:

2 cups white rice
4 chicken bouillon
cubes
3½ cups hot water

INSTRUCTIONS:

1. Place all the ingredients in the Bread Pan. Place the lid on the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Rice setting. Set the cooking time to 50 minutes.



Saffron Risotto with Peas

INGREDIENTS:

2 tbsp. olive oil
1 pinch saffron
½ small onion, diced small
¼ cup butter, divided
2 cups Arborio rice
3½ cups chicken stock
½ cup white wine
1 sprig rosemary
1 bay leaf
1 tsp. salt
½ tsp. ground black pepper
¾ cup frozen peas, thawed
¼ cup Parmesan cheese
½ red pepper, diced

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the olive oil, saffron, onion, and 2 tbsp. butter in the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Stew setting. Set the cooking time to 50 minutes.
4. After 5 minutes, add the rice.
5. After 2 minutes, add the stock, wine, rosemary, bay leaf, salt, and black pepper. Place the lid on the Bread Pan. Keep cooking until the cooking timer is complete.
6. When the cooking timer is complete, add the peas, Parmesan, red pepper, and the rest of the butter. Stir for 2 minutes before removing the bay leaf and rosemary and serving.

Cream-Stuffed Cakes Dipped in Chocolate

INGREDIENTS:

23 oz semi-sweet
chocolate chips
3 tbsp. vegetable oil
10 small vanilla
cream-stuffed cakes
sprinkles, to decorate

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place all the ingredients in the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Yogurt setting. Set the cooking time to 10 minutes. Cook until all the chocolate is melted.
4. Remove the Bread Pan from the appliance. Place the Twinkies on a baking rack on top of a baking sheet to catch the chocolate. Pour the melted chocolate over the cakes and decorate with the sprinkles. Refrigerate until the chocolate hardens.
5. Serving suggestion: Stick popsicle sticks into the cakes before refrigerating.



Creamy Risotto

INGREDIENTS:

2 tbsp. olive oil
½ shallot, minced
¼ cup chopped onion
¼ cup butter, divided
1½ cups Arborio rice
½ cup white wine
3 cups chicken broth,
hot
1 sprig rosemary
1 bay leaf
1 tsp. salt
½ tsp. ground black
pepper
¼ cup grated
Parmesan cheese
1 tbsp. Italian parsley,
chopped

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the olive oil, shallot, onion, and 2 tbsp. butter in the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Stew setting. Set the cooking time to 50 minutes.
4. After 5 minutes, add the rice.
5. After 2 minutes, add the wine, broth, rosemary, bay leaf, salt, and black pepper. Place the lid on the Bread Pan. Keep cooking until the cooking timer is complete.
6. When the cooking timer is complete, add the Parmesan and the rest of the butter. Stir for 2 minutes before removing the bay leaf and rosemary, topping with the parsley, and serving.

Beef Gravy

INGREDIENTS:

¼ cup plus 1 tbsp.
butter

1 tbsp. minced shallot

2 cloves garlic, minced

¼ cup plus 3 tbsp. flour

2 cups beef stock

INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the butter, shallot, garlic, and flour in the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Slow Cook" text on the Bread Pan is facing you.
3. Set the appliance to the Slow Cooker mode. Select the Stew setting. Set the cooking time to 1 hour.
4. After 5 minutes, add the stock. Continue cooking for 1 hour.
5. Serving suggestion: This gravy is great with mashed potatoes, hot roast beef, and poutine.

PowerXL[®]

Distributed by:

Empower Brands, LLC, Middleton, WI 53562

© 2022 Empower Brands, LLC. All rights reserved.

Made in China

PXL_VC_SlowCook_MC-001_T22-9003259_RB_ENG_V2_221103