

Tupperware®

no place like home

At Tupperware, we believe in providing the very best products for everyday solutions for everyday life, even when life takes a turn. We're all in this together as we dedicate ourselves to social distancing to prevent the spread of COVID-19.

As a fan of Tupperware, you likely already have many of our products that provide limitless solutions to your everyday, like microwave cooking, fun and easy kid recipes, kitchen prep in half the time, and the most innovative modular storage system for shelves, closets and cabinets.



A WELL-STOCKED KITCHEN:

It's understandable that right now, you want to make sure you have exactly what you'll need. It's a good time to be choosing longer-lasting fruits, veggies and dry goods, and storing them in a way that extends their life:

REFRIGERATE produce in breathable FridgeSmart® containers to extend their life, and remember to store them dirty to avoid introducing unnecessary moisture. Wash before prep time.

FREEZE sliced fruit like bananas and berries to have them on-hand for weeks to come. Plus, frozen veggies are often a more nutritious alternative to more cooked and processed canned veggies, and our Freezer Mates® PLUS containers are ideal for stocking up on healthy frozen veggies and also for storing batches of homemade soups, sauces and meals. You can also freeze homemade meals in our Vent 'N Serve® Containers, so they're ready to go straight into the microwave.



STORE dried beans, quinoa, pasta and snacks (don't forget the snacks!) in protective containers like Modular Mates® containers, and keep them well organized so you know exactly what you have in store. Modular Mates® also make great organization partners beyond the kitchen as you're ensuring first-aid kits, medication, craft supplies, pet food and more are safely stored in easy reach.



SOME OF OUR EASIEST, FROM-THE-PANTRY RECIPES: *Be ready to whip up a delicious, nutritious meal with long-lasting ingredients, anytime:*



black bean burgers

SERVES: 4 • PREP: 5 MINUTES • COOK: 6–8 MINUTES

15-oz./425 g can black beans, strained
¾ cup plain breadcrumbs
1 red bell pepper
1 tsp. garlic powder
2 tbsp. cilantro, chopped
1 tsp. salt
juice of 1 lime

1. In base of the Power Chef® System, fitted with the blade attachment, place all ingredients, cover and pull cord until chunky and coarsely processed. Divide mixture into four equal portions. Roll the mixture into a ball then press down between hands to make a tight patty.

2. Place 2 patties at a time in MicroPro® Grill and cover in grill position, so the cover is touching the food.
3. Microwave on high power 8 minutes, flip and microwave on high power an additional 2 minutes. Now that your MicroPro® Grill is hot, it requires less cooking time for additional patties. Microwave remaining patties for 6 minutes, flip and microwave an additional 2 minutes. Top with desired toppings and serve.



pasta e fagioli

SERVES: 6 • PREP: 10 MINUTES • COOK: 15 MINUTES

1 large carrot, peeled & chopped
1 shallot, chopped
1 celery stalk, chopped
15-oz./425 g can red kidney beans
½ cup bacon bits
1 cup medium shells
28-oz./800 g can diced fire roasted tomatoes
1 cup water
Optional Parmesan rind
1 zucchini, diced small

1. In base of Microwave Pressure Cooker, add all ingredients including Parmesan rind (if using) except zucchini. Cover and lock in place.
2. Microwave on high power for 15 minutes. At the end of cooking time let pressure release naturally.
3. Add in zucchini and stir to combine. Serve warm.



*Have more of our meal-prep super stars?
Check out Tupperware.com or ask your Independent Rep for their other
fave, super-easy recipes to take the guesswork out of mealtime.*





FAMILY CRAFT TIME: *Take a break and reconnect with your favorite people over a fun activity.*

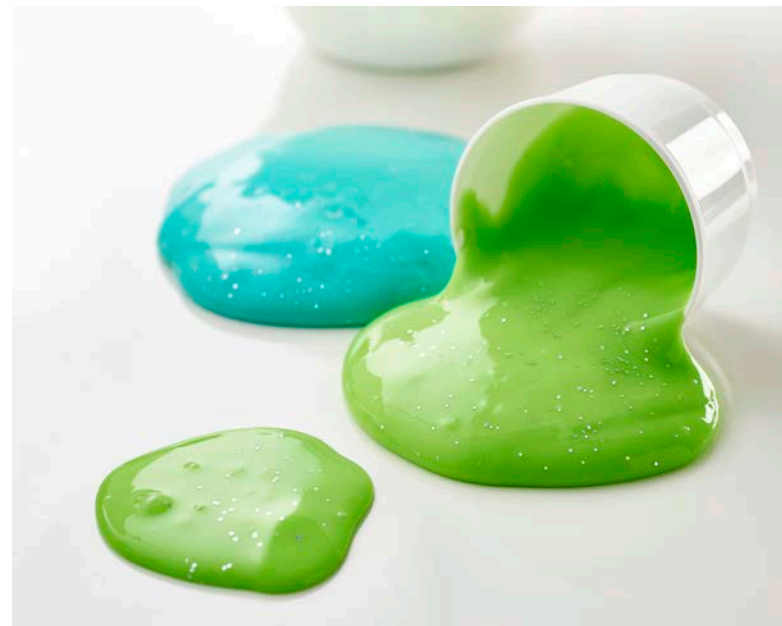


homemade finger paints

YIELDS: ABOUT 2 CUPS OF PAINT • PREP: 5 MINUTES • COOK: 6–8 MINUTES

¼ cup cornstarch
1½ cups water
Few drops food coloring of choice

1. Stir together cornstarch and water in 2-cup/500 mL Micro Pitcher. Microwave on high power 1 minute, 30 seconds. Remove from microwave and stir until smooth.
2. Divide cornstarch evenly between four Snack Cups. Stir in a few drops of desired food coloring into each Snack Cup until well combined. Use immediately and discard after use. *Note: Paint may stain fingers and fabric.*



super shine slime

YIELDS: ABOUT 1 CUP OF SLIME • PREP: 10 MINUTES

½ cup white school glue
½ cup liquid dish soap
¼ cup water

Few drops of food color (optional)
2 tsp. glitter (optional)

1. In a medium bowl, stir together glue, soap and water. If desired, stir in optional food coloring and glitter. Slime will immediately form. Knead with hands until fully mixed.
2. Store in a Snack Cup, or other liquid-tight container, up to 7 days.*

**Do not place slime on furniture or other surfaces that stain easily.*

