

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Toaster Oven Broiler

TOB-1010

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IMPORTANT SAFEGUARDS

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

1. **Read all instructions.**
2. **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING. Allow to cool before cleaning or handling.**
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electric shock, do not place any part of the Toaster Oven Broiler in water or other liquids. See instructions for cleaning on page 6.
5. Close supervision is necessary when any appliance is used by or near children, or individuals with certain disabilities.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the Toaster Oven Broiler to the

nearest Cuisinart Repair Center for examination, repair or mechanical or electrical adjustment.

7. The use of accessory attachments not recommended by Cuisinart may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
10. Do not place Toaster Oven Broiler on or near a hot gas or electric burner or in a heated oven.
11. Do not use this Toaster Oven Broiler for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the Toaster Oven Broiler.
13. To avoid burns, use extreme caution when removing tray or disposing of hot grease.
14. **When not in use, always unplug the unit.** Do not store any materials other than manufacturer's recommended accessories in this oven.
15. Do not place any of the following materials in the oven: paper, cardboard, plastic and similar products.
16. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
Caution: Aluminum foil is not recommended for covering the crumb tray. Grease will accumulate on the foil surface and may catch fire. If you choose to use foil to cover the baking pan/drip tray, be sure foil is cut to neatly fit into the pan and does not touch the wall or heating elements.
17. Oversize foods, metal foil packages and utensils must not be inserted in the Toaster Oven Broiler, as they may involve a risk of fire or electric shock.
18. A fire may occur if the Toaster Oven Broiler is covered or touching flammable materials such as curtains, draperies, and walls, when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.

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19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
 20. Do not attempt to dislodge food when the Toaster Oven Broiler is plugged into electrical outlet.
 21. Warning: To avoid possibility of fire, NEVER leave Toaster Oven Broiler unattended during use
 22. Do not rest cooking utensils or baking dishes on glass door.
 23. Turn the function dial to the OFF position to turn off Toaster Oven Broiler.
 24. Where applicable, always attach plug to appliance and check that the function dial is off before plugging cord into wall outlet. To disconnect, turn the function dial to OFF, then remove plug from wall outlet.
 25. 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.

SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Extension cords may be used if care is exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be tripped over or pulled on by children.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. 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.

FOR HOUSEHOLD USE ONLY

**NOT INTENDED FOR
COMMERCIAL USE**

SAVE THESE INSTRUCTIONS

FEATURES AND BENEFITS

1. Function Dial

Select cooking method – Toast, Bagel, Bake, Pizza, Broil or Warm.

2. Temperature Dial

Select desired temperature for the Baking, Pizza, Broiling or Warm functions.

3. Toast Shade Dial

Select the desired toast shade for the Toast and Bagel functions – Light, Medium or Dark.

4. Oven ON Indicator

Indicator light will remain lit when oven is in use.

5. START/STOP Button

Push the button to start function.

Push again stop function in mid-cycle and shut off oven.

6. Oven Rack

Oven rack slides out automatically when the door is opened.
(When the rack is in the upper position)

7. Slide-Out Crumb Tray

The slide-out crumb tray comes already positioned in your oven.
The crumb tray slides out from the bottom front of the Toaster Oven Broiler for easy cleaning. Do not cover crumb tray with metal foil.

8. Easy-Clean Interior

The sides of the oven are coated, providing an easy-to-clean surface.

9. Baking Pan/Drip Pan

Slides directly into the upper or lower positions.

10. Cord Storage (not shown)

Takes up excess cord and keeps countertop neat.



BEFORE THE FIRST USE

Place your oven on a flat surface. Remove any packaging and promotional labels in or on the oven. Unwind the power cord. Check that the crumb tray is in place and that there is nothing inside or on top of the oven. Plug power cord into wall outlet.

Before first use, thoroughly wash the baking pan and oven rack with soap and water, and dry them thoroughly.

Before using your Toaster Oven Broiler, make sure it is 2 to 4 inches away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces. **DO NOT STORE OBJECTS ON THE TOP OF THE TOASTER OVEN BROILER. IF YOU DO, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR TOASTER OVEN BROILER. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.**

COOKING FUNCTIONS

Toast/Bagel: Always have the rack in the upper position, as indicated in the diagram on page 6, for even toasting. Always center your item/items in the middle of the rack.

1. Make sure the oven rack is in the upper position, as indicated in the diagram on page 6. If toasting two items, center them in the middle of the rack. Four items should be evenly spaced – two in front, two in back. Six items should be evenly spaced – three in front, three in back.
2. Close the glass door. Set dial to desire function (Toast or Bagel).
3. Turn shade dial to desired browning setting. Press START/STOP button to begin cycle.
4. When the toasting cycle is finished, the oven will beep 5 times and turn off. If you wish to stop the toasting cycle before it is finished, simply press the START/STOP button.

Bake: Baking function can be used as you would normally use your large kitchen oven for roasting meats, including chicken, or baking cakes, cookies and more.

1. Turn the function dial to Bake and the temperature dial to the desired temperature.

2. Press START/STOP button to begin bake cycle. Allow the oven to preheat for at least five minutes before putting some foods in the oven to bake, such as cakes and other baked goods.
3. To cancel/end cycle, press START/STOP button.

Pizza:

1. Place rack or pan in the lower position if pre-baking the crust. Place rack or pan in the upper position for top melting cheese.
2. Set function dial to Pizza, set temperature dial accordingly, press the START/STOP button to begin cycle.
3. To cancel/end cycle, press START/STOP button.

Broil: Broiling function can be used for beef, chicken, pork, fish and more. It also can be used to top-brown casseroles and gratins.

Caution: Aluminum foil is not recommended for covering the crumb tray. Foil is extremely dangerous when broiling fatty foods. Grease will accumulate and may catch fire. If foil is used to cover the baking pan, be sure foil is tucked neatly around the pan and does not touch the walls or heating rods. **Never cover the crumb tray.**

1. Turn the FUNCTION dial to Broil and turn the TEMPERATURE dial to Broil.
2. Press START/STOP button to begin. Allow the oven to preheat for at least five minutes before putting food in the Toaster Oven Broiler to broil.
3. To cancel/end cycle, press START/STOP button.

NOTE: When broiling, the rack should be in the upper position with the baking pan placed in the lower position.

NOTE: Never use glass oven dishes to broil.

Turning off the Toaster Oven Broiler: Press the START/STOP button. The indicator light will turn off.

Warm:

1. Turn the function and temperature dials to Warm.
2. Press START/STOP button. To cancel/end cycle, press START/STOP button.

CLEANING AND MAINTENANCE

Always allow the oven to cool completely before cleaning.

1. Always unplug the oven from the electrical outlet.
2. Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. If using cleaning agent, apply to cloth, not to the Toaster Oven Broiler, before cleaning.
3. To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use scouring soap pads on interior of oven.
4. To remove crumbs, slide out the crumb tray and discard crumbs. Wipe clean and replace. To remove baked-on grease, soak the tray in hot, sudsy water or use nonabrasive cleaners. **Never operate the Toaster Oven Broiler without the crumb tray in place.**
5. Wire rack, pan and crumb tray should be hand-washed in hot, sudsy water or use a nylon scouring pad or nylon brush.
6. Never wrap the cord around the outside of the oven. Use the cord storage cleats on the back of the oven.
7. Any other servicing should be performed by an authorized service representative.

IMPORTANT:

After cooking greasy foods and after your oven has cooled, always clean interior of Toaster Oven Broiler. If this is done on a regular basis, your Toaster Oven Broiler will perform like new. Removing the grease will help to keep toasting consistent, cycle after cycle.

OVEN RACK AND PAN POSITION DIAGRAMS

Each recipe gives you step-by-step directions and will even tell you where the oven rack and pan should be positioned for best results. Please refer to the diagram below for oven rack positions.

UPPER POSITION FOR BAKING/PIZZA

NOTE: For chicken or other large items, the pan can be in the lower position.



UPPER POSITION FOR BROILING



UPPER POSITION FOR TOASTING



WARNING: Placing the rack in the bottom position or in the top position with the rack upward while toasting may result in a fire. Refer to rack position diagram for proper use.

WARRANTY

Limited Three-Year Warranty (U.S. and Canada ONLY)

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Toaster Oven Broiler 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 Cuisinart® Toaster Oven Broiler will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, 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 of 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 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling of such nonconforming products under warranty.

BEFORE RETURNING YOUR CUISINART® PRODUCT

If your Cuisinart® Toaster Oven Broiler should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307. To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Please be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order made payable to Cuisinart. **NOTE:** For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® Toaster Oven Broiler 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, 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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150 Milford Road
East Windsor, NJ 08520
Printed in China
18CE050201

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IB-15451-ESP

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RECIPES

French Toast Strata

Give your family a new twist on French toast this weekend. To save time, prepare the night before and then bake in the morning.

Makes 8 servings

Nonstick cooking spray

- 4 large eggs**
- 2 cups whole milk**
- 1 cup heavy cream**
- 1 tablespoon pure vanilla extract**
- 1/3 cup pure maple syrup**
- 2 teaspoons ground cinnamon**
- 1 teaspoon ground nutmeg**
- 1/4 teaspoon salt**
- 1 loaf (1 pound) challah bread, cut into 1/2-inch x 9-inch strips**
- 2 tablespoons packed light brown sugar, divided**
- 2 tablespoons unsalted butter, cut into 1/2-inch pieces**

1. Lightly coat a 9-inch square baking pan with nonstick cooking spray; reserve.
2. Put the eggs, milk, cream, vanilla extract, maple syrup, spices and salt into a medium mixing bowl. Whisk until completely combined, reserve.
3. Tightly fit half of the challah bread strips into the bottom of the prepared pan. Pour half of the egg mixture on top and evenly sprinkle with half of the brown sugar. Repeat with the remaining bread, placing it in the opposite direction of the first layer of bread. Pour the remaining egg mixture on top, sprinkle with the remaining brown sugar. Cover and chill in the refrigerator for at least 2 hours, or overnight.
4. Remove the strata from the refrigerator and bring to room temperature. Preheat the Toaster Oven Broiler to 350°F on the Bake setting with the rack

in the bottom position. Dot the top of the strata with the butter and loosely cover with aluminum foil. Bake in preheated oven for about 15 minutes; remove foil and bake for an additional 10 minutes, or until the internal temperature of the strata reaches 160°F.

5. Remove and serve immediately.

Nutritional information per serving:
Calories 420 (47% from fat) • carb. 44g • pro. 11g • fat 22g •
sat. fat 12g • chol. 190mg • sod. 430mg • calc. 177mg • fiber 2g

Blueberry Corn Muffins

A perfect combination of two old-time favorite muffins.

Makes six muffins

Nonstick cooking spray

- 1/3 cup cornmeal
- 2/3 cup unbleached, all-purpose flour
- 1/4 teaspoon kosher salt
- 1/4 teaspoon baking soda
- 3/4 teaspoon baking powder
- 1/4 cup granulated sugar
- 1/4 teaspoon lemon zest
- 1 large egg, lightly beaten
- 1/4 cup whole milk
- 3 tablespoons unsalted butter, melted and cooled to room temperature
- 1/4 cup plain yogurt or sour cream, room temperature
- 1/2 cup fresh or frozen (thawed) blueberries

1. Preheat the Toaster Oven Broiler to 400°F on the Bake setting with the rack in the bottom position.
2. Lightly coat a six-cup muffin pan with nonstick cooking spray; reserve.
3. Put the cornmeal, flour, salt, baking soda and powder, sugar and zest into a large mixing bowl. Whisk to combine.

4. Mix the egg, milk, butter and yogurt/sour cream together. Add to the dry ingredients and mix until just combined. Gently fold in the blueberries – you want to be sure not to over-mix the batter.
5. Divide the batter among the prepared muffin cups.
6. Bake in the preheated oven for about 16 to 18 minutes, or until a cake tester comes out clean and the tops of the muffins spring back to the touch.

Nutritional information per muffin:
Calories 182 (35% from fat) • carb. 42g • pro. 4g • fat 7g •
sat. fat 4g • chol. 53mg • sod. 225mg • calc. 45mg • fiber 1g

Whole-Wheat Banana Chocolate-Chip Bread

A great excuse to have chocolate for breakfast. Of course, if one thinks that it is too sweet, the chips can be omitted.

Makes one 9 x 5 x 3-inch loaf

- 1 cup chopped walnuts
- Nonstick cooking spray
- 1 cup unbleached, all-purpose flour
- 1 cup whole-wheat flour
- 3/4 teaspoon baking soda
- 3/4 teaspoon kosher salt
- 1/2 cup granulated sugar
- 1/2 teaspoon ground cinnamon
- 1/2 cup semisweet chocolate chips
- 6 tablespoons unsalted butter, room temperature
- 2 large eggs, room temperature
- 1 teaspoon pure vanilla extract
- 3 medium, very ripe bananas, mashed
- 1/4 cup plain yogurt or sour cream, room temperature

1. Line the baking pan with aluminum foil.
2. Put the walnuts evenly on the prepared baking pan. Put into the lower

position of the Toaster Oven Broiler and set to 400°F on the Bake setting and toast for about 3 minutes, or until fragrant and lightly browned. Reserve. Reduce the oven temperature to 350°F.

3. Lightly coat a loaf pan with nonstick cooking spray. Reserve.
4. Put the flours, baking soda, salt, sugar, cinnamon, chocolate chips and cooled, toasted walnuts into a small bowl. Stir to combine; reserve.
5. Put the butter, eggs, vanilla, bananas and yogurt/sour cream into a large mixing bowl. Whisk together, or use a hand or stand mixer with the beater/paddle attachments, until completely combined so that there are no lumps. Add the dry ingredients and mix until just combined. Pour batter into the prepared loaf pan.
6. Bake in the preheated oven for about 45 to 50 minutes, or until a cake tester comes out clean.

*Nutritional information per serving (based on 12 servings):
Calories 303 (45% from fat) • carb. 37g • pro. 6g • fat 16g •
sat. fat 6g • chol. 51mg • sod. 227mg • calc. 27mg • fiber 3g*

Eggplant & Tomato Bruschetta

A quick and impressive appetizer. These will go quickly, so be prepared to make a second batch!

Makes 12 bruschetta

- ½ small to medium eggplant (about 6 ounces), cut into ½ inch dice
- 1 garlic clove, finely chopped
- 3 tablespoons extra virgin olive oil, divided
- ¼ teaspoon kosher salt
- Pinch freshly ground black pepper
- ½ cup grape tomatoes, quartered
- 1 tablespoon fresh basil, thinly sliced (chiffonade)
- 12 slices (½-inch thick) French bread
- Shaved Parmesan, for garnish

1. Line the baking pan with aluminum foil.
2. Toss the eggplant and garlic with 2 tablespoons of olive oil, salt, and pepper. Spread into a thin layer on the prepared baking pan. Put the pan in the upper position in the Toaster Oven Broiler and set to 350°F on the Bake setting. Bake until the eggplant is soft, about 10 minutes. Add the tomatoes and basil and toss to combine. Reserve.
3. Brush one side of each slice of bread with the remaining olive oil. Insert the rack in the upper position and place prepared bread on rack. Set to broil on the Broil setting for about 2 to 3 minutes, or until lightly toasted.
4. Arrange the toasted bread on a serving platter and divide the eggplant-tomato mixture on top of each slice. Top with the shaved Parmesan.

*Nutritional information per bruschetta:
Calories 36 (85% from fat) • carb. 1g • pro. 0g • fat 4g •
sat. fat 1g • chol. 0mg • sod. 55mg • calc. 2mg • fiber 1g*

Quick Cheese Nachos

The great thing about this recipe is that you can make it as extravagant or as simple as you want – add some guacamole or salsa, gourmet cheeses or keep it as is for a casual appetizer. Either way, it is sure to keep the family satisfied.

Makes six servings

- 50 tortilla chips (this is an estimate; you need enough to cover the bottom of the baking tray, but can have more or less depending on how many mouths you need to feed)
- ⅔ cup refried beans (about ½ can)
- 1 jalapeño pepper, thinly sliced
- 2 green onions, thinly sliced
- 2 scallions, thinly sliced (white and green parts)
- ½ cup sliced black olives (these can be purchased pre-sliced in a can. Be sure to drain them first)
- 1 cup shredded Cheddar (about 3 to 4 ounces)

1. Line the baking pan with aluminum foil. Evenly distribute the chips on top of the prepared pan. Distribute the remaining ingredients over the chips, as evenly as possible, in the order listed.
2. Set the Toaster Oven Broiler to Broil on the Broil setting.
3. Insert the pan into the upper position. Broil in the preheated oven for about 4 to 5 minutes, or until the cheese is fully melted. Serve immediately.

Nutritional information per serving:
Calories 344 (48% from fat) • carb. 37g • pro. 9g • fat 19g •
sat. fat 5g • chol. 17mg • sod. 421mg • calc. 132mg • fiber 3g

Twice-Baked Potatoes

During the holidays and other dinner parties, oven space and time can be scarce. This delicious side dish frees up your main oven for larger items like a turkey or roast.

Makes eight servings

- 4 Idaho or russet potatoes (10 to 12 ounces each), scrubbed**
- 1 teaspoon olive oil, divided**
- $\frac{2}{3}$ cup low-fat milk**
- 2 tablespoons unsalted butter, plus 1 teaspoon for finishing**
- $\frac{1}{2}$ cup sour cream**
- $\frac{1}{2}$ teaspoon kosher salt**
- $\frac{1}{2}$ teaspoon freshly ground black pepper**
- $\frac{1}{4}$ cup chopped fresh chives**

1. Rub each potato with $\frac{1}{4}$ teaspoon of olive oil, and then evenly prick about 6 to 8 times with a fork. Put the rack of the Toaster Oven Broiler in the lower position. Place potatoes directly on the rack. Set to 400°F on the Bake setting and bake for about 55 to 60 minutes. Remove and let cool slightly.
2. When potatoes are cool enough to handle, halve each one and scoop out cooked potato, leaving a $\frac{1}{4}$ -inch-thick potato shell. Reserve cooked potato and skin shells.
3. Place cooked potato in a medium bowl. Add milk and 2 tablespoons of the butter. Using a potato masher or hand mixer, mash/beat until smooth. Add

- sour cream, salt, pepper and chives. Mash/beat to combine completely.
4. Generously fill the potato shells with potato mixture. (Potatoes may be prepared a day ahead to this point – cover and refrigerate. Bring to room temperature before baking.)
 5. Line the baking pan with aluminum foil. Arrange potatoes on prepared pan. Melt remaining teaspoon of butter and drizzle on potatoes. Put the pan in the lower position and set to 375°F on the Bake setting. Bake for 35 to 45 minutes, until potatoes are hot and golden on the tops.

Nutritional information per serving:
Calories 180 (31% from fat) • carb. 27g • pro. 4g • fat 6g •
sat. fat 4g • chol. 20mg • sod. 160mg • calc. 58mg • fiber 3g

Broccoli & Cauliflower Gratin

To make this recipe your own, substitute your favorite cheeses for the Cheddar.

Makes eight servings

- Nonstick cooking spray**
- 2½ pounds broccoli and cauliflower florets (a mix of the two, amounts needn't be equal)**
- 1 garlic clove, finely chopped**
- $\frac{1}{2}$ medium onion, finely chopped**
- 1 teaspoon extra virgin olive oil**
- $\frac{1}{2}$ teaspoon kosher salt, divided**
- $\frac{3}{4}$ teaspoon freshly ground black pepper, divided**
- 2 cups shredded Cheddar, divided**
- $\frac{3}{4}$ cup panko breadcrumbs, divided**
- $\frac{1}{4}$ cup grated Parmesan**

1. Lightly coat a 9-inch square baking pan with nonstick cooking spray.
2. In a large stockpot, bring salted water to a boil. Add broccoli and cauliflower and cook 2 to 3 minutes, until bright and just tender. Immediately put vegetables into a large bowl of ice water. Drain and reserve in a large mixing bowl.

- Toss the garlic and onion with the olive oil and a pinch each of the salt and pepper in the prepared pan. Set the Toaster Oven Broiler to 400°F on the Bake setting with the lower rack in the lower position. Roast for 8 to 10 minutes, or until the garlic and onion are softened and fragrant, but not brown.
- Add the roasted garlic and onion to the bowl with the blanched vegetables. Add the remaining salt and pepper, half of the Cheddar and half of the breadcrumbs. Toss to fully combine.
- Transfer mixture to the pan (the same one that was used for the garlic and onion) and top with the remaining cheeses and breadcrumbs.
- Put the filled pan on the rack and bake (still at 400°F) for 20 minutes, until vegetables are tender and cheeses are browned. Serve immediately.

Nutritional information per serving:

Calories 190 (49% from fat) • carb. 13g • pro. 12g • fat 11g • sat. fat 6g • chol. 30mg • sod. 280mg • calc. 284mg • fiber 2g

Roasted Asparagus

Asparagus is delicious roasted, plus it is so simple to prepare.

Makes four servings

- 1 pound asparagus, trimmed of rough ends**
- 1 teaspoon extra virgin olive oil**
- ¼ teaspoon kosher salt**
- ¼ teaspoon freshly ground black pepper**

- Line the baking pan with aluminum foil. Put asparagus on the prepared pan and toss with olive oil, salt, and pepper.
- Put the pan in the upper position and set to 400°F on the Bake setting.
- Bake for 12 to 15 minutes, until the asparagus is tender.
- Serve immediately.

Nutritional information per serving:

Calories 36 (29% from fat) • carb. 14g • pro. 3g • fat 2g • sat. fat 0g • chol. 0mg • sod. 135mg • calc. 28mg • fiber 2g

Sweet Potato Wedges

The Toaster Oven Broiler is a powerhouse in getting hot food prepared in a fraction of the time of a full-size oven. This recipe gives you the tools to make steakhouse-quality fries in just minutes. We keep it simple with just salt, pepper, and lime juice, but you can spice it up with some chili flakes or cayenne, or make them sweet with a little cinnamon and a drizzle of honey.

Makes 2 servings

- 1½ tablespoons extra virgin olive oil**
- 1 sweet potato, peeled, cut into 3-inch wedges**
- ½ teaspoon kosher salt**
- Pinch freshly ground black pepper**
- ¼ lime, for finishing**
- 2 teaspoons chopped fresh parsley**

- Line the baking pan with aluminum foil. Drizzle the olive oil over the pan and then add the potato wedges. Sprinkle with the salt and pepper and toss gently to coat.
- Arrange the potato wedges into one layer and put pan into the Toaster Oven Broiler into the upper position.
- Set oven to 400°F on the Bake setting. Bake sweet potatoes for 20 minutes, or until browned at the edges.
- Remove from oven and squeeze fresh lime over the potatoes and sprinkle with the fresh parsley.

Nutritional information per serving:

Calories 147 (62% from fat) • carb. 13g • pro. 1g • fat 11g • sat. fat 2g • chol. 0mg • sod. 607mg • calc. 21mg • fiber 2g

Pizza Dough

This recipe makes enough for 3 pizzas. If you do not need all of it, the dough freezes very well.

Makes three 10 x 9-inch square pizzas (18 servings)

- 2¼ teaspoons active dry yeast**
- 1 teaspoon granulated sugar**
- ½ cup warm (105°F to 110°F) water**
- 4 cups unbleached, all-purpose flour, plus more for dusting**
- ½ teaspoons kosher salt, divided**
- 1 tablespoon extra virgin olive oil**
- ¾ to 1 cup cold water**

1. Dissolve the yeast and sugar in the warm water. Let stand 3 to 5 minutes, or until the mixture gets foamy.
2. Put the flour, salt and olive oil into the work bowl of a food processor fitted with the dough hook or chopping blade. Pulse about 5 times to mix; scrape down the sides of the bowl.
3. Add the cold water to the yeast mixture. With the motor running, slowly pour the liquid yeast mixture through the feed tube. Process until a dough ball forms. Continue to let the machine run for 45 to 60 seconds to knead. Dough will be slightly sticky.
4. Lightly dust a sealable plastic bag with flour. Dust dough with flour. Place the dough into the floured bag; squeeze out all of the air and seal. Let rise in a warm place for 45 minutes to 1 hour, or until doubled in size.
5. Divide dough into three equal pieces. Pizza dough can now be used, or can be stored in the refrigerator for up to 2 days, or in the freezer for up to 2 months (bring dough to room temperature prior to using).

Nutritional information per serving:
Calories 98 (14% from fat) • carb. 20g • pro. 3g • fat 2g •
sat. fat 0g • chol. 0mg • sod. 178mg • calc. 1mg • fiber 3g

Pizza with Prosciutto, Arugula & Tomatoes

Give white pizza a chance. You will not be disappointed.

Makes one 10 x 9-inch square pizza (six servings)

- Nonstick cooking spray**
- ⅓ recipe Pizza Dough**
- ½ tablespoon extra virgin olive oil**
- ⅓ cup pizza sauce**
- Pinch kosher salt**
- ¼ teaspoon freshly ground black pepper**
- 1 ounce (about 4 slices) prosciutto, quartered**
- 1 cup packed arugula**
- 1 cup grape tomatoes, halved**
- ⅓ cup grated Parmesan**

1. Preheat the Toaster Oven Broiler to 400°F on the Bake setting.
2. Lightly coat the baking pan with nonstick cooking spray.
3. Form dough into a 10 x 9-inch rectangle. Fit into the prepared pan. Brush the outer edge of the dough with olive oil. Put the pan into the lower position and bake for about 12 minutes, or until dough is lightly golden.
4. Carefully remove the baked pizza crust and evenly spread the sauce over the surface, leaving ½ inch border. Top with the prosciutto, then arugula, tomatoes, and finish with the Parmesan.
5. Return pizza to the upper position and bake (still at 400°F) for about 10 minutes, until the dough is nicely browned.
6. Let pizza rest for a few minutes, then slice and serve.

Nutritional information per serving:
Calories 192 (27% from fat) • carb. 29g • pro. 8g • fat 6g •
sat. fat 2g • chol. 9mg • sod. 556mg • calc. 89mg • fiber 5g

Pesto Pizza with Fresh Mozzarella & Tomatoes

During the peak of summer, this pizza is a great way to use all of your fresh basil.

Makes one 10 x 9-inch square pizza (six servings)

- Nonstick cooking spray**
- 1/3 recipe Pizza Dough (page 13)**
- 1½ teaspoons extra virgin olive oil**
- 1/4 cup basil pesto (store-bought, or see www.cuisinart.com for a recipe)**
- Pinch freshly ground black pepper**
- 4 ounces fresh mozzarella, sliced**
- 1 small tomato, sliced**
- 2 tablespoons fresh basil leaves, torn into pieces**

1. Preheat the Toaster Oven Broiler to 400°F on the Bake setting.
2. Lightly coat the baking pan with nonstick cooking spray.
3. Form dough into a 10 x 9-inch rectangle. Fit into the prepared pan. Brush the outer edge of the dough with olive oil. Fit pan into the lower position and bake for about 12 minutes, or until dough is lightly golden.
4. Spread the pesto on the dough, leaving a ½-inch border, and then top with the cheese, then the tomato slices. Bake in the preheated oven for about 10 minutes, or until the cheese is bubbling and the edges of the crust are golden.
5. Remove from oven and sprinkle the fresh basil on top. Let pizza cool slightly, then slice and serve.

Nutritional information per serving:

Calories 283 (49% from fat) • carb. 28g • pro. 9g • fat 16g • sat. fat 4g • chol. 12mg • sod. 402mg • calc. 84mg • fiber 4g

Chicken & Black Bean Enchiladas

There is little prep needed in this quick dish, making it a great midweek meal.

Makes 8 servings

- 2 cups shredded roast chicken***
- 1 cup shredded cheese (preferably Monterey Jack), divided**
- 1 can (14.5 to 15 ounces) black beans, drained and rinsed**
- 1 can (4 ounces) chopped green chiles, drained**
- 1 teaspoon fresh lime juice**
- Pinch kosher salt**
- Pinch freshly ground black pepper**
- Nonstick cooking spray**
- 1 cup red enchilada sauce (store-bought or see www.cuisinart.com for a recipe), divided**
- 8 6-inch corn tortillas**
- 1 green onion, thinly sliced**

1. In a large mixing bowl, toss the shredded chicken with ½ cup of the cheese, beans, green chiles, lime juice, pinch of salt and pepper.
2. Assemble the enchiladas: To make the tortillas more pliable, wrap them in a damp towel and microwave for about 15 seconds. Keep them covered until using. Spray the baking pan with cooking spray. Spread ½ cup of the sauce in the pan.
3. Place the first tortilla in the pan. Turn to coat with sauce and place a heaping ¼ cup of the filling in the middle and fold over two sides to close. Turn over so the seam side is down, and push the tortilla to one side. Repeat with remaining tortillas, adding more sauce if needed or desired. Once all are filled and fit tightly into the pan, top them with the remaining sauce and shredded cheese.
4. Put pan into the lower position and set to 350°F on the Bake setting. Bake for about 15 minutes, or until top of the enchiladas are nicely melted and lightly browned.

4. Remove and top with the sliced green onion and serve with lime wedges on the side.

*You can use a prepared rotisserie chicken, or you can roast one in the Cuisinart® Toaster Oven Broiler. To make it yourself, use a 4- to 5- pound whole chicken. First line the baking pan with aluminum foil. Then place the chicken on the pan. Rub with 1 tablespoon of olive oil, ½ teaspoon kosher salt and ¼ teaspoon freshly ground black pepper. Squeeze ½ lemon over the entire chicken and then stuff lemon into the cavity. Put into the Toaster Oven Broiler in the lower position. Bake at 350°F on the Bake setting for about 45 minutes (depending on the size of the chicken). The breast should register around 160°F and the leg should be 170°F. Allow to fully cool before breaking down and shredding the chicken.

Nutritional information per enchilada:
Calories 221 (27% from fat) • carb. 23g • pro. 18g • fat 7g •
sat. fat 3g • chol. 42mg • sod. 501mg • calc. 177mg • fiber 4g

Baked Rigatoni with Chicken Sausage, Broccoli & Peppers

A quick, comforting dinner with tons of rich flavors. Any type of cut pasta will work, but we like the rigatoni for its larger, hollow shape.

Makes six to eight servings

5 ounces broccoli florets
6 ounces cooked Italian chicken sausage, cut into ½-inch rounds
½ red bell pepper, sliced
½ medium onion, sliced
2 garlic cloves, finely chopped
1 teaspoon extra virgin olive oil
¼ teaspoon kosher salt, divided
¼ teaspoon freshly ground black pepper, divided
½ pound dried rigatoni pasta, cooked al dente according to manufacturer's instructions

¾ cup ricotta
8 ounces mozzarella cheese, shredded
¼ cup grated Parmesan
4 to 6 basil leaves, roughly torn
Nonstick cooking spray

1. Preheat the Toaster Oven Broiler to 400°F on the Bake setting. Line the baking pan with aluminum foil.
2. Put the broccoli, sausage, pepper, onion and garlic on the prepared pan. Toss with the oil and a pinch each of the salt and pepper. Roast in preheated oven for about 15 minutes, or until sausage and vegetables have browned. Reduce temperature to 350°F. Put the rack in the lower position.
3. In a large mixing bowl, toss the roasted sausage and vegetables with the remaining ingredients, until well combined.
4. Lightly coat a two-quart baking dish with nonstick cooking spray. Add the pasta mixture. Cover with aluminum foil and bake in the preheated oven for about 30 to 40 minutes, or until cheeses are hot and bubbling. If a browned top is desired, uncover for the last 5 to 10 minutes.

Nutritional information per serving (based on 8 servings):
Calories 260 (53% from fat) • carb. 14g • pro. 17g • fat 16g •
sat. fat 7g • chol. 40mg • sod. 383mg • calc. 341mg • fiber 1g

Herb-Crusted Beef Tenderloin

The Dijon-herb rub is a great recipe to keep on hand. It is perfect for this tenderloin, but also excellent for lamb.

Makes six servings

1½ pounds trimmed beef tenderloin roast (preferably top cut)
½ teaspoon kosher salt, divided
½ teaspoon freshly ground black pepper, divided
3 garlic cloves
2 fresh thyme sprigs, stems discarded

- 1 fresh rosemary sprig, stem discarded
- 1 fresh oregano sprig, stem discarded
- ½ teaspoon dried tarragon
- 3 tablespoons extra virgin olive oil
- 2 tablespoons Dijon-style mustard

1. Line the baking pan with aluminum foil.
2. Pat beef dry with paper towels. Rub with ¼ teaspoon each of the salt and pepper; reserve.
3. Put the garlic, herbs and the remaining salt and pepper in the bowl of a mini chopper or food processor fitted with the chopping blade. Process until chopped. With the chopper/processor running, add the oil in a slow and steady stream through the feed tube or drizzle hole. Process until combined.
4. Rub the mustard on the tenderloin. Evenly spread the herb mixture on top (a pastry brush makes this task quick and simple). Place beef on the prepared pan and put into the lower position of the Toaster Oven Broiler. Set to 375°F on the Bake setting and roast for about 35 to 40 minutes, or until the internal temperature reads 125°F. Let meat rest 10 to 15 minutes before slicing.

Nutritional information per serving:
 Calories 390 (77% from fat) • carb. 2g • pro. 20g • fat 33g •
 sat. fat 12g • chol. 80mg • sod. 350mg • calc. 18mg • fiber 0g

Moroccan-Spiced Baked Chicken

Pair this dish with roasted potatoes and asparagus for an impressive meal.

Makes four to five servings

- 1½ pounds mixed chicken parts, bone-in (close or equal in size for even cooking)
- 1 tablespoon extra virgin olive oil
- 1½ tablespoons fresh lemon juice (about ½ lemon)
- ¾ teaspoon ground cumin
- ½ teaspoon ground cinnamon
- Pinch cayenne

- ¼ teaspoon ground coriander
- ½ teaspoon freshly ground black pepper
- 1 teaspoon kosher salt
- 2 large shallots, quartered

1. Line baking pan with aluminum foil.
2. Put the chicken in a large mixing bowl and toss with the oil, lemon juice, spices and salt. Put the shallots onto the prepared pan and put the seasoned chicken on top of the shallots.
3. Put the baking pan into the lower position of the Toaster Oven Broiler. Set to 375°F on the Bake setting.
3. Bake in the preheated oven for 40 to 50 minutes, depending on the size of the chicken pieces (internal temperature should read 160°F for light meat and 170°F for dark meat).
4. Serve immediately.

Nutritional information per serving (based on five servings):
 Calories 300 (53% from fat) • carb. 4g • pro. 25g • fat 19g •
 sat. fat 5g • chol. 115mg • sod. 540mg • calc. 30mg • fiber 0g

Roasted Flounder with Artichokes & Capers

A quick and impressive light meal all made in a toaster oven.

Makes four servings

- 1 pound fillet of flounder, or other similar white fish
- 1½ tablespoons extra virgin olive oil
- 1½ tablespoons fresh lemon juice
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1½ to 2 cups artichoke hearts, drained
- 2 tablespoons drained capers

1. Line the baking pan with aluminum foil.

- Rinse the fish and pat dry. Rub with the olive oil, lemon juice, salt and pepper.
- Put the artichoke hearts into the prepared pan and place the seasoned fish on top. Finally, finish with the capers.
- Put the pan into the lower position of the Toaster Oven Broiler. Set to 400°F on the Bake setting. Cook until fish is just cooked through, about 12 to 15 minutes, depending on the thickness.
- Remove and serve immediately.

Nutritional information per serving:
 Calories 276 (48% from fat) • carb. 5g • pro. 23g • fat 12g •
 sat. fat 2g • chol. 68mg • sod. 767mg • calc. 32mg • fiber 3g

Pizza Bagels

Whether for an after-school snack or weekend lunch, kids will love having a pizza bagel.

Makes four servings

- 2 bagels, halved**
- ½ cup pizza or marinara sauce, divided**
- 2 teaspoons grated Parmesan, divided**
- 4 ounces mozzarella, sliced**

- Position the rack of the Toaster Oven Broiler in the upper position with the pan directly underneath in the lower position.
- Evenly divide the sauce and spread on top of each cut bagel half, top with the Parmesan and the mozzarella.
- Put the bagels onto the rack. Set to Medium on the Bagel setting.
- Once the Bagel function has stopped, switch to Broil on the Broil setting for 3 to 4 minutes, until cheese is fully melted.

Nutritional information per serving:
 Calories 255 (28% from fat) • carb. 31g • pro. 12g • fat 7g •
 sat. fat 3g • chol. 15mg • sod. 443mg • calc. 118mg • fiber 3g

Prosciutto, Arugula & Fontina Open-Faced Sandwich

A quick, gourmet treat, this method can be used for any type of open-faced sandwich.

Makes two servings

- 2 slices sourdough or other similar rustic bread**
- 1 teaspoon extra virgin olive oil**
- 6 thin slices prosciutto**
- 2 ounces fontina, sliced**
- ⅓ cup loosely packed arugula**

- Put the rack of the Toaster Oven Broiler in the upper position and the baking pan directly underneath, in the lower position.
- Brush the bread with the olive oil. Top with the prosciutto, then the cheese.*
- Put the prepared sandwiches on the rack and broil for 2 to 2½ minutes.
- Remove the sandwiches from oven. Top with the arugula and serve.

*This sandwich is also equally delicious, but not as visually impressive, with the arugula placed underneath the cheese.

Nutritional information per serving:
 Calories 281 (46% from fat) • carb. 23g • pro. 15g • fat 14g •
 sat. fat 7g • chol. 40mg • sod. 833mg • calc. 181mg • fiber 1g

Cranberry, Ginger & Apple Crisp

An old favorite with a twist.

Makes eight servings

- Nonstick cooking spray**
- 1 cup rolled oats**
- ½ cup packed light brown sugar**
- ⅓ cup unbleached, all-purpose flour**
- 1 teaspoon ground cinnamon**
- ¼ teaspoon kosher salt**
- 6 tablespoons unsalted butter, melted**
- 1½ pounds tart apples, peeled, cored and cut into ¼-inch slices**
- 1 tablespoon fresh lemon juice**
- ½ cup unsweetened dried cranberries**
- 2 tablespoons finely chopped crystallized ginger**
- ⅓ cup granulated sugar**
- 2 tablespoons honey**
- 1 teaspoon pure vanilla extract**

1. Lightly coat an 8- or 9-inch square baking pan with nonstick cooking spray; reserve.
2. Preheat the Toaster Oven Broiler to 350°F on the Bake setting with the rack in the lower position.
3. Put the oats, brown sugar, flour, cinnamon, salt and melted butter in a small mixing bowl. Mix to combine until crumbs form; reserve.
4. In a large mixing bowl, toss the apples with the remaining ingredients. Transfer to the prepared pan and top with the crumb mixture.
5. Bake in preheated oven for 40 to 45 minutes, or until apples are tender.
6. Let rest 5 to 10 minutes before serving.

Nutritional information per serving:

Calories 322 (26% from fat) • carb. 59g • pro. 2g • fat 10g • sat. fat 6g • chol. 23mg • sod. 80mg • calc. 38mg • fiber 4g

Bittersweet Espresso Brownies

Rich, dense and delicious. The perfect base to a brownie sundae.

Makes 16 brownies

- ½ cup chopped walnuts**
- Nonstick cooking spray**
- ¾ cup (12 tablespoons) unsalted butter, cubed**
- 4 ounces unsweetened chocolate, chopped**
- 2 ounces bittersweet chocolate, chopped**
- ¾ cup unbleached, all-purpose flour, plus more for dusting pan**
- 2 teaspoons espresso powder**
- ¾ teaspoon kosher salt**
- 3 large eggs**
- 1 cup granulated sugar**
- ½ cup packed light brown sugar**
- 2 teaspoons pure vanilla extract**

1. Preheat the Toaster Oven Broiler to 400°F on the Bake setting. Line the pan with aluminum foil. Spread the walnuts on the prepared pan. Put into the lower position and toast for 2 to 3 minutes, or until fragrant and lightly browned. Cool to room temperature. Reduce oven temperature to 350°F.
2. Lightly coat a 9-inch square baking pan with nonstick cooking spray; dust with a small amount of flour. Reserve.
3. Put the butter and chocolates into a heatproof bowl and place over a pot of simmering water. Once both are almost completely melted, set aside and stir in the flour, espresso powder and salt. Cool to room temperature. Reserve.
4. Using a hand or stand mixer, beat eggs until lightened. Add the sugars and vanilla extract and mix until light and thickened, about 1 to 2 minutes. Slowly add the melted, cooled chocolate mixture; beat until well combined. Gently fold in toasted walnuts.
5. Pour into prepared pan. Bake for about 35 minutes, or until edges are dry.

Nutritional information per brownie:

Calories 260 (54% from fat) • carb. 28g • pro. 3g • fat 17g • sat. fat 9g • chol. 60mg • sod. 120mg • calc. 30mg • fiber 2g

Old-Fashioned Yellow Layer Cake

This is the ultimate birthday cake. Just top with a rich chocolate frosting and some candles and you'll look for reasons to celebrate just so you can make it.

Makes one 9-inch double layer cake (about 12 servings)

- Softened unsalted butter, for pan**
- 2 cups cake flour**
- 2 teaspoons baking powder**
- ½ teaspoon salt**
- 1 cup granulated sugar**
- ¾ cup (12 tablespoons) unsalted butter, room temperature, cut into small cubes**
- 2 large eggs**
- 2 large egg yolks**
- 1 teaspoon pure vanilla extract**
- ⅔ cup plain yogurt (you may use vanilla yogurt, but halve the amount of vanilla extract in the recipe if you choose to use it in place of plain yogurt)**

1. Preheat the Toaster Oven Broiler to 350°F on the Bake setting with the pan in the lower position.
2. Butter a 9-inch round cake pan, and then cut a circle out of parchment paper to fit in the bottom of the pan; reserve.
3. Sift the flour, baking powder, salt and sugar into a large mixing bowl. Add the butter. Using a hand mixer fitted with the beater attachments, mix until the butter is well incorporated into the dry ingredients, giving the mixture the look of wet sand. This will take 1 to 2 minutes.
4. In a small bowl or large liquid measuring cup, mix the remaining wet ingredients together. Gradually add the wet mixture to the dry/butter mixture and beat until combined – be sure to not over-mix.
5. Transfer the thick batter to the prepared cake pan. Bake for 25 to 30 minutes,

or until a cake tester comes out clean.

6. Let pan rest on a cooling rack for 15 minutes. Remove cake from pan, but let it cool completely before frosting (see www.cuisinart.com for a variety of frosting recipes).

NOTE: The cake can be used as one thick layer, but it is most impressive when halved. To do so, use a serrated knife and evenly and carefully slice in half, horizontally, through the center.

Nutritional information per serving:
Calories 235 (49% from fat) • carb. 27g • pro. 3g • fat 13g •
sat. fat 8g • chol. 101mg • sod. 152mg • calc. 48mg • fiber 0g

