



Chantal's Versatile Make and Take® Baker

Chantal's Make and Take® with patented silicone seal is perfect for steaming vegetables without the use of any liquid.

The lid and seal trap moisture from the vegetables and help retain the nutrients making for healthy and easy recipes.

This versatile piece of bakeware is great for entertaining at home or easily transporting your dish to dinner parties or potlucks.

Patented silicone band with vent
allows foods to steam without added liquid.



Label or decorate
your dish as you wish.
Write on any of the glazed areas with a permanent marker -- the ink won't come off on hands, but washes off easily in warm, soapy water.

"Sparsely Dressed" Steamed Veggies

Ingredients:

- 1 Zucchini – Sliced
- 1 Butternut squash – Deseeded and cut into ½ in pieces
- 2 Cups Baby Carrots – Cut in half

For Mediterranean Flavor Add:

- Paprika- ½ tsp
- Cinnamon- 1/4 tsp
- Turmeric- Just a pinch
- Garlic- 1 Clove pressed
- Sea Salt- 1 tsp
- Black Pepper- 1 tsp
- Olive oil – 2-3 tablespoon

Put all veggies in Make and take waterless baker and sprinkle seasoning mixture over top. Drizzle olive oil over top and put lid on. Bake at 350°F for 30 min or until tender. No additional liquid is needed.

Note: Small fingerling potato and sweet potato could be prepared this way as well.