



S12-WN

## Electric Skillet



## Owner's Guide

**READ AND SAVE THESE INSTRUCTIONS**

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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Be sure that the lid knob is assembled and fastened properly before using this appliance. See assembly instructions on page 4.
3. Do not touch hot surfaces. Use HANDLES or KNOBS.
4. To protect against electrical shock, do not immerse CORD, PLUG, or TEMPERATURE CONTROL PROBE in water or other liquid.
5. Close supervision is necessary when any appliance is used near children. This appliance is not to be used by children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
7. Do not operate any appliance with a damaged CORD or PLUG or after the appliance malfunctions or has been damaged in any manner. Return appliance to Rival® (see warranty) for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by Rival® may cause injuries.
9. Do not use outdoors.
10. Do not let CORD hang over edge of table or counter, or touch heated surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Always attach TEMPERATURE CONTROL PROBE to appliance first, then plug cord into the wall outlet. To disconnect, turn TEMPERATURE CONTROL DIAL to "OFF", then remove plug from wall outlet.
14. Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY. No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product.

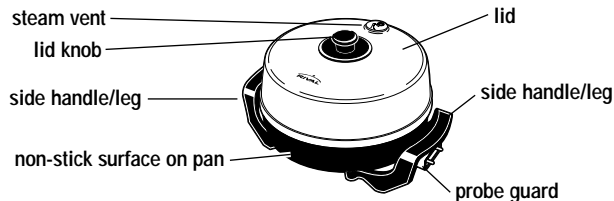
A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE SKILLET. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or unintentionally tripped over. KEEP WARM SETTING: The TEMPERATURE CONTROL PROBE has a "Keep Warm" range setting of approximately 160° to 180° F. The indicator light will cycle on and off when this setting is maintaining the desired temperature. NOTE: During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses. Only use with Temperature Control Probe number NWTC-1.



### POLARIZED PLUG

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.

### KNOW YOUR ELECTRIC SKILLET



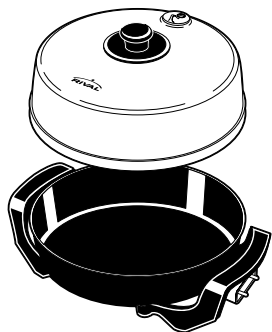
NOTE: Do not operate skillet prior to assembly of LID KNOB.

## HOW TO ASSEMBLE YOUR ELECTRIC SKILLET

Remove all parts from the packaging.

### ASSEMBLING LID KNOB

1. Find lid and lid knob.
2. Holding LID KNOB on the outside top of LID, align hole in lid knob into hole located on the outside of the lid. Knob should be centered on the lid.
3. Place the phillips head screw through the screw hole on the inside of the lid.
4. Tighten screw until snug. Screw should be seated flush against lid surface. The lid is now ready for use.



## HOW TO USE YOUR ELECTRIC SKILLET

### BEFORE FIRST USE

- Wash the BASE and LID in warm soapy water. Rinse and dry thoroughly. CAUTION: Do not wash or immerse TEMPERATURE CONTROL PROBE.
- Before using the skillet for the first time, condition the non-stick cooking surface by lightly brushing the cooking surface with vegetable oil. Heat, uncovered, to 300° F. Turn to "OFF" and cool completely. Wipe away excess oil.

### USING YOUR ELECTRIC SKILLET

1. Set the skillet on a flat, dry, heat resistant surface.
2. Set TEMPERATURE CONTROL DIAL to "OFF" and plug TEMPERATURE CONTROL PROBE into PROBE GUARD on skillet. Plug cord into 120 volt AC outlet.
3. Turn TEMPERATURE CONTROL DIAL to desired temperature. Indicator light will go off when selected temperature is reached. NOTE: The cooking temperatures listed in this Owner's Guide are estimates. Adjust the cooking temperature slightly up or down to achieve the results you prefer.
4. Place food in skillet and cook according to Temperature Guide or your favorite recipe. Adjust temperature according to personal preference and type of food prepared.
5. Use the LID and close the steam vent when a moist-heat cooking method is desired, as for roasting, braising or steaming. When a drier heat is preferred, you may wish to open the steam vent during the last 10 to 15 minutes of cooking. CAUTION: Escaping steam is hot! To avoid escaping steam, lift LID away from you. CAUTION: Skillet is hot! Use hot pads or oven mitts.
6. After food is cooked, set the TEMPERATURE CONTROL DIAL to "WARM" until ready to serve, or to "OFF" if food is removed immediately.
7. After cooking, turn TEMPERATURE CONTROL DIAL to "OFF". Unplug CORD from wall outlet. After skillet has cooled, remove TEMPERATURE CONTROL PROBE. CAUTION: TEMPERATURE CONTROL PROBE may be hot.

## IMPORTANT POINTS

- To avoid scratching the non-stick COOKING SURFACE, use only plastic, nylon or wooden utensils. Metals utensils such as metal spatulas or knives can scratch the non-stick COOKING SURFACE and can cause permanent damage.
- CAUTION: Do not immerse TEMPERATURE CONTROL PROBE or CORD in water or other liquids.
- Use skillet only on heat-resistant surfaces.

## HINTS

- Use only nylon or heat-proof plastic utensils. Metal utensils may scratch the non-stick surface.
- This skillet is not designed to deep fry. To pan-fry, do not use more than 1 cup of oil. Select a vegetable oil or peanut oil for frying. Butter and olive oil should only be used to saute foods on a lower temperature setting.
- When preparing foods not listed in Temperature Guide, start with a low temperature and work up to desired cooking temperature.
- If cooking surface has been conditioned (see above), there is no need for additional cooking oils or fats when cooking. A small amount of butter, shortening or oil will however, add flavor and aid in even browning.

## HOW TO CLEAN YOUR ELECTRIC SKILLET

- After skillet has cooled, remove TEMPERATURE CONTROL PROBE (make sure that it is unplugged from outlet). CAUTION: Do not immerse TEMPERATURE CONTROL PROBE in water or other liquids. TEMPERATURE CONTROL PROBE may be cleaned by wiping with a damp cloth. CAUTION: Always make sure that PROBE GUARD and TEMPERATURE CONTROL PROBE are completely dry prior to use.
- Wash LID in hot soapy water, then rinse thoroughly and dry.
- Thoroughly wash skillet in hot soapy water, then rinse thoroughly and dry. NOTE: To remove stubborn stains from skillet or LID, use a non-abrasive cleaner such as Bon-Ami® polishing cleanser. CAUTION: Do not use metal scouring pads or harsh abrasive powders.
- In time, the non-stick COOKING SURFACE may discolor. This is normal and will not alter its non-stick properties. To remove any discoloration, use a commercial cleaner for non-stick finishes such as Dip-It® coffeepot destainer. Follow package directions. Recondition the non-stick COOKING SURFACE before using again.

## TEMPERATURE GUIDE

FOOD	AMOUNT	TIME/DIRECTIONS	TEMP.
BURGERS	1/4 lb.	3 to 9 minutes/per side (medium)	300°F
STEAK	1" thick, boneless	9 to 12 minutes/per side	300°F
CHICKEN	boneless breasts	6 to 7 minutes/per side	300°F
FRENCH TOAST		3 to 5 minutes/per side	325°F
PANCAKES		1 to 3 minutes/per side	300°F
EGGS			
Fried		2 to 3 minutes/first side 1 to 2 minutes/second side Melt 1 to 2 tsp. butter or margarine in skillet	300°F
Poached	1 to 6 eggs	2 to 3 minutes Pour 2 cups water and 1 tsp. cider vinegar in skillet. Heat to boiling. Break each egg into a bowl; slip into water. LID and cook 2 to 3 minutes.	250°F or 300°F
Scrambled		3 to 4 minutes Melt 1 to 2 tablespoons butter or margarine in skillet. Add eggs, cook, stir gently, until set and cooked.	300°F
BACON		5 minutes/first side 1 to 3 minutes/second side	300°F
SAUSAGE LINKS		8 to 10 minutes	300°F
SAUSAGE PATTIES		6 minutes/first side 5 to 6 minutes/second side	300°F

# RECIPES

## APPLE NUT PANCAKES

2 tablespoons butter or margarine  
½ cup plus 2 tablespoons all-purpose flour  
1½ teaspoons sugar  
2 teaspoons baking powder  
¼ teaspoon salt  
¼ teaspoon cinnamon

Dash nutmeg  
¾ cup milk  
1 egg  
½ cup peeled and finely chopped apple  
2 tablespoons chopped pecans or walnuts  
Vegetable oil

Melt butter. Set aside to cool slightly. Combine flour, sugar, baking powder, salt and spices in a small bowl. Combine melted butter and milk in mixing bowl. Add egg and beat lightly to combine. Blend in flour mixture, stirring just until combined. Fold in apple and nuts. Preheat skillet to 350°F. Brush lightly with oil. Pour about ¼ cup batter for each pancake. Cook until bubbles come to the surface and the bottom is golden brown, about 2 minutes. Serve 3 warm with maple syrup for breakfast or brunch or top with ice cream, additional nuts and caramel syrup for dessert.

## CLASSIC FRENCH TOAST

1 egg, slightly beaten  
½ cup milk  
¼ teaspoon vanilla extract  
Dash nutmeg or cinnamon  
½ teaspoon confectioner's sugar

1 tablespoon butter or margarine  
2 slices French bread, sliced 1-inch thick

Confectioner's sugar  
Maple syrup

Combine egg, milk, spice and sugar in shallow pan. Preheat skillet to 350° . Add butter to skillet. Dip both sides of bread quickly into egg mixture then place in skillet. Cook 2 to 3 minutes per side or until bread is golden brown. Dust each piece lightly with confectioner's sugar and serve with maple syrup.

## DENVER OMELET

½ cup diced, cooked ham  
½ cup chopped green bell pepper  
¼ cup sliced fresh mushrooms  
1 green onion, sliced  
1 tablespoon butter or margarine

3 eggs  
2 tablespoons water  
¼ teaspoon salt  
Dash cayenne pepper  
½ cup (1-ounce) cheddar cheese, shredded

Set skillet temperature to 300° F. Add ham, green bell pepper, mushrooms, onions and butter. Saute 2 minutes, stirring frequently. Arrange vegetables in an even layer. Lightly beat eggs with water, salt and cayenne pepper; pour egg mixture over ham and vegetables. Cover and cook 4 minutes or until eggs are set. Sprinkle with cheese, cover and cook additional 2 minutes. To serve, slice omelet in half then gently fold each part in half. Lift omelets from skillet with a wide spatula.

## HAM AND EGG FAVORITE

1 tablespoon butter or margarine  
¼ cup chopped onion  
2 tablespoons all-purpose flour  
¼ cup milk

2 eggs  
½ cup chopped cooked ham  
½ cup chopped fresh spinach  
¾ cup (3-ounces) Swiss cheese, shredded

Set skillet temperature to 300° F. Add butter and melt. Add onions and saute until onions are tender, about 2 minutes, remove onion from skillet and set aside. Combine flour, milk and eggs; beat lightly to blend. Pour egg mixture into pan. Cover and cook 2 minutes. Arrange ham, spinach and cooked onions evenly over eggs. Sprinkle cheese evenly over top. Cover and cook additional 2 minutes. Gently cut into four pie-shaped wedges. Lift each wedge onto serving plate.

## CHEESE AND BACON POTATOES

6 slices bacon  
4 large potatoes, thinly sliced with skins on  
1 can (4-ounces) chopped green chilies

¾ cup onion, finely chopped  
1½ cup (6-ounces) cheddar cheese, shredded

Place bacon in cold skillet. Turn temperature control dial to 350° F. Fry bacon until crisp, remove and drain. Carefully remove grease, reserving 2 tablespoons bacon grease in skillet. Add potatoes to skillet; cover and cook 10 minutes. Turn potatoes and cook an additional 5 minutes. Crumble bacon and combine with green chilies and onion. Sprinkle over potatoes. Top with cheese; cover and cook 5 more minutes.

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## PASTA WITH PEPPERS AND CHICKEN

1 clove garlic, minced  
1 tablespoon olive oil  
1 whole boneless, skinless chicken breast,  
cut into ½-inch x 2-inch strips  
1 cup sliced red, green or yellow bell pepper  
(or combination)  
½ teaspoon basil

Pinch ground red pepper  
Salt and ground black pepper to taste  
1½ teaspoons cornstarch  
¾ cup chicken broth  
4-ounces linguine or fettuccine, cooked  
and drained

Set skillet temperature to 350° F. Add garlic and oil and saute 2 minutes. Add chicken; cook and stir for 5 minutes. Stir in bell peppers and allow to cook additional 2 minutes or until vegetables are crisp tender and chicken is done. Reduce temperature to 250° F. Blend seasonings and cornstarch into chicken broth, stirring until well blended. Pour broth mixture into skillet. Heat, stirring gently, 1 minutes or until mixture is hot and thickened. Serve over past. Makes 2 servings.

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## EASY BEEF FAJITAS

juice of 2 limes  
2 tablespoons olive oil  
½ teaspoons ground cumin  
¼ teaspoon salt  
1 clove garlic, minced  
¼ teaspoon red pepper flakes  
freshly ground black pepper, to taste  
¾-lb. top round steak, thinly sliced  
1 small onion, thinly sliced

½ green or red bell pepper, thinly sliced  
4 flour tortillas  
¼ cup (2-ounces) monterey jack  
or cheddar cheese, shredded  
guacamole, optional  
salsa, optional  
sour cream, optional  
chopped tomatoes, optional

Combine lime juice, 1 tablespoon olive oil, cumin, salt, garlic, red pepper and black pepper in glass bowl. Add beef and allow to stand, at room temperature, 30 minutes. Set skillet temperature to 350° F. Add remaining 1 tablespoon olive oil, onion and green/red bell pepper and stir gently. Cover and cook 1 to 2 minutes or until vegetables are tender. Remove vegetables and keep warm. Drain meat, discard marinade and place meat in skillet, Saute meat 7 to 9 minutes or until done. Meanwhile, wrap tortillas in aluminum foil and heat in 350° F. oven for 5 minutes. To assemble, spoon about ¼ of meat and vegetables into center of each warmed tortilla. Sprinkle with 2 tablespoons cheese. Roll tortilla and place on serving plate. Garnish, as desired, with guacamole, salsa, sour cream and/or chopped tomatoes.

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## SWISS STEAK

1½-lbs beef round steak, ¾- to 1-inch thick  
¼ cup flour  
¾ teaspoon salt  
¼ teaspoon ground black pepper  
2 tablespoons shortening  
1 can (14½-ounces) stewed tomatoes, drained

1 can (8-ounces) tomato sauce  
1 onion, sliced  
1 stalk celery, sliced  
1 carrot, thinly sliced  
½ teaspoon worcestershire sauce

Cut meat into 6 serving-size pieces. Combine flour, salt and pepper. Coat meat with flour mixture. Add shortening to skillet and preheat to 300° F. Brown meat on both sides. Carefully drain off excess fat. Add remaining ingredients. Set temperature Control dial to "SIMMER". Cover and cook over low heat about 1½ hours or until meat is tender. Remove meat from skillet. Combine ¼ cup cold water and 1 tablespoon flour, add to tomato mixture in skillet. Cook and stir until thick and bubbly. Serve meat with tomato sauce spooned over meat.

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## SHRIMP AND VEGETABLE STIR-FRY

¾-lb. raw, shrimp, shelled and deveined  
2 tablespoons light soy sauce  
2 tablespoons dry sherry  
2 teaspoons cornstarch  
1 teaspoon grated gingerroot  
1 tablespoon vegetable oil

1 small sweet red bell pepper, in thin strips  
1 cup broccoli flowerettes  
½ medium onion, thinly sliced  
5 large fresh mushrooms, sliced  
½ package (3-ounces) frozen snow peas, thawed  
2 stalks celery, sliced

Place cleaned shrimp in bowl. Combine soy sauce, sherry, cornstarch, and gingerroot; pour over shrimp. Preheat skillet to 400° F. Add oil to skillet. Stir-fry celery, red bell pepper, broccoli and onions for 2 minutes. Add shrimp with marinade and stir-fry additional 2 minutes or until shrimp turn pink. Add mushrooms and snow peas. Stir-fry until heated through.

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## PORK CHOPS WITH SPANISH RICE

2 to 4 center cut pork chops, about ½-inch thick  
½ cup chopped onion  
¼ cup chopped green bell pepper

½ cup raw long grain rice  
½ teaspoon chili powder  
1 can (14½-ounces) whole tomatoes

Set skillet temperature to 350° F. Add chops and cook on first side 5 minutes. Turn chops; add onion and green bell pepper. Cook, stirring vegetables occasionally, 2 minutes. Reduce temperature to "WARM". Add rice, chili powder and tomatoes and stir to blend into vegetables. Cover and cook 25 to 30 minutes, stirring occasionally.

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## FISH FILLETS WITH LEMON DILL SAUCE

1/4-lb. fresh mushrooms, sliced	1 tablespoon lemon juice
2 green onions, sliced	1/3 teaspoon dill weed
2 tablespoons butter or margarine	1/4 teaspoon salt
1 1/2 teaspoons all-purpose flour	Dash ground black pepper
1/4 cup milk	1 to 2 orange roughly or other firm fish fillets, (about 8-ounces each)
2 tablespoons water	1/4 cup cream, optional
1 tablespoon white wine	

Set skillet temperature to 300° F. Add mushrooms, onions and butter. Saute, stirring frequently, 2 minutes. Add flour; cook, stirring constantly, 1 minutes. Combine milk and water.

Reduce temperature to "WARM". Add milk mixture to skillet and cook, stirring constantly, 1 minutes. Blend in wine, lemon juice and seasonings. Arrange fish fillets in sauce, spooning sauce over fish. Cover and cook 8 to 10 minutes or until fish flakes easily with a fork. Lift fish from sauce with a wide spatula.

If not using cream, spoon sauce over fish and serve. If desired, remove fish from serving platter and keep warm. Blend cream into sauce in skillet. Heat uncovered 1 to 2 minutes. Spoon sauce over fish.

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## CHICKEN CACCIATORE

2 tablespoons vegetable oil	1/2 cup chopped green bell pepper
3 to 4 pieces chicken (thighs, legs, of halved breasts)	1 can (4-ounces) sliced mushrooms, drained
1/2 cup chopped onion	1 bay leaf
1 clove garlic, minced	1 teaspoon Italian seasoning
1 can (14 1/2-ounces) peeled, diced tomatoes	salt and ground black pepper to taste
	hot cooked spaghetti or other pasta

Set skillet temperature to 350° F. Add oil. Arrange chicken pieces, skin side-down in skillet. Cook chicken until well browned on first side, about 5 minutes. Turn chicken. Add onion and garlic around chicken. Cook 3 minutes, or until onion is cooked, but not brown. Reduce temperature to "WARM". Add remaining ingredients, except spaghetti. Cover and cook 30 to 40 minutes, or until chicken is cooked. Stir sauce and spoon over chicken occasionally. Serve chicken and sauce over spaghetti or other pasta.

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## STIR-FRY BEEF AND BROCCOLI

1/2 to 3/4-lb. top round or sirloin	1/2 teaspoon sugar
1 clove garlic, minced	salt to taste
dash ground ginger	2 tablespoons sesame or peanut oil
2 tablespoons soy sauce, divided	1/2 cup broccoli flowerettes
2 tablespoons dry sherry, divided	1 to 2 medium carrots, bias sliced
1/2 cup beef broth	1/2 onion, sliced in thin wedges
1 1/2 teaspoons cornstarch	Hot cooked rice

Slice beef into very thin slices and place in glass bowl. (Partially freeze beef for 30 to 60 minutes to make beef easier to slice.) Add garlic, ginger, 1 tablespoon soy sauce and 1 tablespoon sherry. Toss to coat. Allow beef to stand, at room temperature for 30 minutes.

Combine remaining soy sauce and sherry with broth, cornstarch, sugar and salt; set aside. Set skillet temperature to 350° F. Add oil and heat 1 minutes. Drain meat, discarding marinade and add meat to skillet. Stir fry 7 to 9 minutes or until beef is done. Remove meat and keep warm. Add vegetables. Cover and cook 3 minutes or until vegetables are crisp tender. Stir mid-way through cooking. Reduce temperature to 250° F. Blend meat into vegetables. Stir broth mixture then pour over meat and vegetables. Heat, stirring, until broth is hot and thickened. Serve over rice.

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## STEAK AU POIVRE

2 teaspoons black peppercorns or mixture of black, green and pink peppercorns	1 tablespoon butter or margarine
1/2 to 3/4-lb. boneless steak, (1 strip or sirloin steak)	1 green onion, sliced
3 tablespoons water	3 tablespoons bourbon or beef broth

Place peppercorns in plastic bag. Crack peppercorns with rolling pin or mallet. Press cracked peppercorns evenly over both sides of steak. Set aside. Set skillet temperature to 300° F. Add steak and cook, 7 minutes per side for medium-rare, or until desired doneness. Remove steak from skillet and keep warm.

Add butter and green onion. Saute, stirring for 1 minute. Combine bourbon/beef broth and water; pour over green onions. Allow to cook, stirring constantly, about 2 minutes or until sauce has thickened slightly. Cut steak into serving portions. Return steak to skillet and spoon sauce over meat. Heat 1 minutes. Serve steaks with sauce spooned over meat.

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## BANANA STUFFED FRENCH TOAST

1 loaf of country style bread un-sliced (16oz)	1/2 cup of milk
5 eggs	4 bananas
2 TB of pure vanilla extract	2 TB of butter
2 TB of Brown sugar	

Preheat skillet to 300°F and add 1 TB of butter. Slice bread into 2" thick slices; discard the ends of the bread. Carefully cut each slice in half but do not cut completely through middle, this will create a pocket for the bananas. In a bowl beat eggs, milk, vanilla, and 1 TB of sugar. Slice bananas in long vertical slices, add to skillet and sprinkle with remaining brown sugar. Allow bananas to cook for 1 minute and turn to cook for an additional minute. Remove and allow bananas to completely cool. When bananas are cooled fill the bread slices with the bananas. Then allow bread to soak in the egg mixture. Repeat procedure for the remaining slices. Heat skillet to 350°F and add remaining butter. Add the bread and cook for 5 minutes on each side, being careful not to burn them. Serve with warm maple syrup or fresh banana slices and brown sugar

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## ORANGE FRENCH TOAST

4 ea. French bread, thick slices	1 ea. Zest grated from an orange
1/2 c. Silvered Almonds	1/4 tsp. Vanilla extract
2 ea. Eggs	1/2 c. Fresh orange Juice
1/8 tsp. Salt	

### Orange Syrup

1/2 c. Maple syrup	1/4 c. Fresh orange juice
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Preheat skillet to 350°F and use 2 tablespoons of vegetable oil. Wisk together the eggs, salt, orange zest, vanilla, and orange juice. Place each slice of bread in the egg mixture until thoroughly soaked. Transfer to the grill and cook until each side is golden brown. Combine the syrup and remaining 1/4 cup orange juice in a small bowl and stir until completely mixed. Place toast on serving platter and pour syrup over. Sprinkle with silvered almonds.

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## CURRIED CHICKEN WITH COCONUT MILK

1 lb Chicken Breast, boneless skinless	1 cup of macadamia nuts
1 TB of curry powder, hot	1/2 cup chopped cilantro
1 green hot chili pepper	1 TB of dried chili flakes
3 lbs of vegetable oil	1 tsp salt
1 cup of coconut milk	

Cut the chicken into 1" cubes. Combine the curry powder, pepper, green chili, and salt. Toss the chicken with the spice mixture and allow to marinate in the refrigerator for at least 30 minutes. Heat the skillet to 350°F and add the oil, allow to heat for 1 minute. Add the chicken; allow the chicken to cook stirring occasionally for 5-8 minutes. Add the coconut milk and reduce the heat to 200°F, returning the lid to the skillet. Allow mixture to cook for an additional 5 minutes. Add the macadamia nuts and cilantro and cook for 1 minute. Serve atop a Jasmine or Basmati rice.

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## CHICKEN QUESADILLA

2 each boneless skinless chicken breast	1 bell pepper
1 whole green hot chili pepper	1 cup of cheddar cheese shredded
3 each jalapeno peppers	Salt and pepper to taste
2 cloves of garlic	Oil for cooking
1/2 cup cilantro	2 large flour tortillas
2 lemon wedges	
1 medium white onion	

Preheat skillet to 350°F and add cooking oil (about 2 tbs). Coat chicken lightly with salt and pepper and add to skillet. While chicken is cooking, slice all peppers and onions. Allow chicken to cook approximately 4 minutes on each side before removing. Coat with juice from the two lemon wedges, remove chicken. Add 1 TB of oil and increase temperature to 400°F. Add onions and peppers and allow to cook until tender but still somewhat crispy, remove from skillet. Place one flour tortilla in skillet; arrange peppers, chicken, cilantro and then cheese and then another tortilla on top. Cook on 350° for 3 minutes on each side. Remove from skillet allow to cool. Cut into wedges.



## LIMITED ONE-YEAR WARRANTY

Rival® warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:

- 1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).
- 2) Within the first 12 months from date of purchase Rival will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service visit:

**[www.rivalproducts.com](http://www.rivalproducts.com)**

Or, you may write to Rival c/o The Holmes Group, attention: Consumer Returns, 32 B Spur Drive, El Paso, TX 79906. Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. Rival disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.

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