



GOOD GRIPS[®]

ONE STOP CHOP
MANUAL FOOD PROCESSOR





Congratulations

on your new

OXO One Stop Chop Manual Food Processor!

Now you can chop, mince, or purée just about anything without needing to pull out a cutting board, a knife, extra bowls— you get the picture.

We'd love to see
what you whip up.

@OXO



CHOP, MINCE, PURÉE

Salsa
Guacamole
Chicken Salad
Nuts

Onions
Jalapeños
Cauliflower Rice
Herbs

Baby Food
Pesto
Hummus
Sauces/Dips



Onions



Chickpeas



Tomatoes



Peppers



Nuts



Potatoes



Garlic



Herbs



Cauliflower



Berries



Cucumbers



Ice



Bread



Avocado



Eggplant



COMFORTABLE

KNOB

for easy turning

REMOVABLE

HANDLE

fits inside for compact storage

LOCKING TABS

keep lid secure for one-handed turning

3 STAINLESS STEEL

BLADES

quickly chop, mince or purée fruit, vegetables, nuts and more

STURDY SUCTION CUP

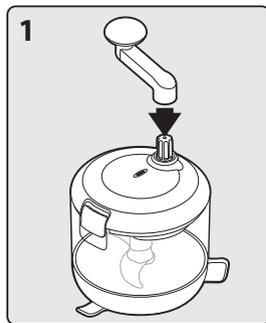
locks into place and stabilizes the Food Processor while in use



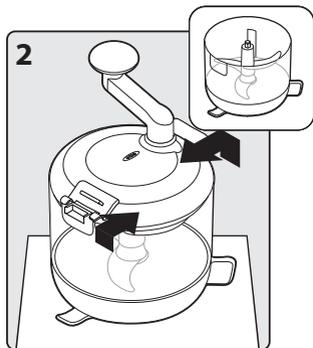
4-cup capacity | Dishwasher safe



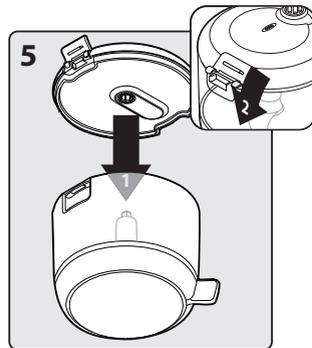
To Use



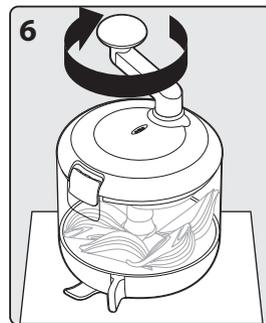
1 Slide handle onto lid to attach.



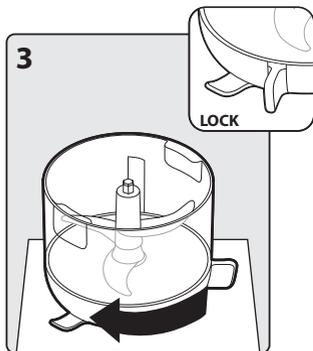
2 Once assembled, lift tabs to unlock lid.



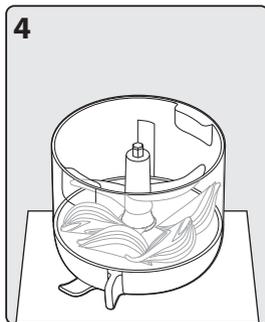
5 Replace lid. Align tabs on lid with the notches in Food Processor. Ensure cutting blade post is properly inserted into the hole in lid. Close tabs to lock.



6 Turn handle clockwise to chop. The first turn may meet some resistance. Keep rotating until you reach desired consistency.



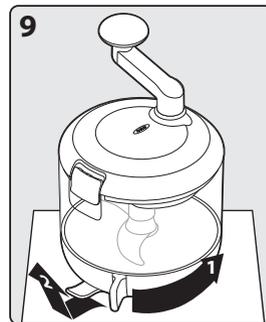
3 Place Food Processor on a firm, dry surface. Slide lock engage suction cup.



4 Add food into body of Food Processor.
Good Tip: Quarter vegetables or cut food into smaller chunks to make chopping easier.

7. Unlock tabs and lift lid.

8. Lift blade post out of Food Processor.



9 Slide lock, lift suction cup tongue to release Food Processor from surface. Use a spatula or other utensil to transfer or serve.



Guacamole

1 jalapeño
*quartered,
seeds removed*

1 medium red onion
peeled and quartered

1 red pepper
*cut into eighths,
seeds removed*

2 avocados
pit and skin removed

Juice of 1 lime

Cilantro

Salt

1. Add jalapeño to Manual Food Processor and roughly mince.
2. Add onion and turn until roughly chopped. Once chopped, add pepper and chop until all ingredients are combined.
3. Add avocados, lime juice and a handful of cilantro. Chop until desired texture is reached.
4. Salt to taste.

Basil Pesto

¼ cup pine nuts

4 cloves garlic
peeled

2 cups packed, fresh
basil leaves

½ cup olive oil

¾ cup grated
parmesan cheese

Juice of 1 lemon

Salt and pepper

1. Add pine nuts and garlic to Manual Food Processor, turn handle until finely minced.
2. Add two cups of packed basil, turn until finely minced and mixed well.
3. Scrape down sides, add ½ cup olive oil and turn until well incorporated.
4. Add parmesan cheese and lemon juice. Mix well.
5. Salt and pepper to taste.





Red Pepper Hummus

1 can of chickpeas
drained, with liquid reserved

$\frac{1}{3}$ cup olive oil

2 cloves garlic
peeled

3 tablespoons tahini

2 tablespoons
lemon juice

$\frac{1}{3}$ cup roasted
red peppers

1. Combine drained chickpeas, olive oil and garlic in the Manual Food Processor.
2. Turn handle until combined (the texture will still be rough).
3. Add tahini and lemon juice. Turn until smooth.
4. Add three tablespoons reserved liquid and turn until desired consistency is reached.
5. Add roasted red peppers and turn until incorporated into the hummus.

Cauliflower Fried Rice

1 medium head
of cauliflower
cored, cut into florets

2 cloves garlic
peeled

5 scallions
trimmed to fit Processor

½ onion
quartered

1 tablespoon
cooking oil

1 large egg
whisked

1 tablespoon
sesame oil

½ cup frozen peas
and carrots

3 tablespoons soy
sauce

Salt

1. Add florets to Processor in small batches. Chop until rice-like texture is achieved. Set aside.
2. Mince garlic, scallions and onion in Processor. Set aside.
3. Place a large sauté pan over medium-high heat, coat with cooking oil.
4. Add egg, scramble, remove and set aside.
5. Add sesame oil to pan and sauté onion, garlic, scallions, frozen peas and carrots for 4 - 5 minutes or until soft.
6. Add the cauliflower rice and soy sauce to pan.
7. Cook for 5 - 6 minutes, stirring frequently.
8. Add eggs and remove from heat. Salt to taste.





SATISFACTION GUARANTEE

If for any reason you are not satisfied with this product, return it for repair, replacement or refund.

