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
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.

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.

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.

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

<table>
<thead>
<tr>
<th>Ingredients</th>
<th></th>
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<tbody>
<tr>
<td>1 jalapeño</td>
<td></td>
</tr>
<tr>
<td>quartered, seeds removed</td>
<td></td>
</tr>
<tr>
<td>1 medium red onion</td>
<td></td>
</tr>
<tr>
<td>peeled and quartered</td>
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<tr>
<td>1 red pepper</td>
<td></td>
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<tr>
<td>cut into eighths, seeds removed</td>
<td></td>
</tr>
<tr>
<td>2 avocados</td>
<td></td>
</tr>
<tr>
<td>pit and skin removed</td>
<td></td>
</tr>
<tr>
<td>Juice of 1 lime</td>
<td></td>
</tr>
<tr>
<td>Cilantro</td>
<td></td>
</tr>
<tr>
<td>Salt</td>
<td></td>
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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

1/4 cup pine nuts  
4 cloves garlic  
2 cups packed, fresh basil leaves  
1/2 cup olive oil  

3/4 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 1/2 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
1/3 cup olive oil
2 cloves garlic peeled
3 tablespoons tahini
2 tablespoons lemon juice
1/3 cup roasted red peppers

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

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
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<tbody>
<tr>
<td>1 medium head of cauliflower</td>
<td>cored, cut into florets</td>
</tr>
<tr>
<td>2 cloves garlic</td>
<td>peeled</td>
</tr>
<tr>
<td>5 scallions</td>
<td>trimmed to fit Processor</td>
</tr>
<tr>
<td>½ onion</td>
<td>quartered</td>
</tr>
<tr>
<td>1 tablespoon</td>
<td>cooking oil</td>
</tr>
<tr>
<td>1 large egg</td>
<td>whisked</td>
</tr>
<tr>
<td>1 tablespoon</td>
<td>sesame oil</td>
</tr>
<tr>
<td>½ cup</td>
<td>frozen peas and carrots</td>
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<tr>
<td>3 tablespoons</td>
<td>soy sauce</td>
</tr>
<tr>
<td>Salt</td>
<td></td>
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</tbody>
</table>

1. Add florets to Processor in small batches. Chop until rice-like texture is achieved. 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.