

## SATISFACTION GUARANTEE:

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

OXO® and Houghton Mifflin Harcourt make a great team. OXO is committed to making everyday living easier, and Houghton Mifflin Harcourt is dedicated to curiosity, learning, and helping others find success in their goals. We're both excited to bring you these recipes to help you get to know your new OXO product and make something delicious.



Houghton Mifflin Harcourt



# GOOD GRIPS®

## HAND-HELD SPIRALIZER



## TO SPIRALIZE

Spiralizing works best when the fruit or vegetable is straight. If it's not straight, cut into straight sections.

Food has to be at least 1 ½" in diameter for successful spiralizing.

1. Cut ends of fruit/vegetable so they are flat and even.
2. Align center of fruit/vegetable with the circular coring blade in center of Spiralizer.
3. While applying pressure, twist fruit/vegetable clockwise to create spirals.
4. When you start to reach the end of the fruit/vegetable, use the food holder to keep fingers away from blades.

## GOOD TIPS

To avoid watery zucchini noodles, pat noodles dry with a paper towel after spiralizing.

**Spiralizing creates really long noodles.**

We recommend making a few cuts to the noodles with a knife for more manageable pieces.

**Can't find wide enough carrots?**

Look for thick "horse" carrots. They are usually sold individually (not in a bag).

**Having trouble getting long strands?**

Make sure food is centered on the circular coring blade.

## Cold Noodles with Sesame/Peanut Sauce

2 tablespoons dark sesame oil	½ teaspoon freshly ground black pepper, or more to taste
½ cup tahini, peanut butter, or a combination	3 medium zucchini, spiralized, noodles trimmed
2 tablespoons sugar	1 medium English cucumber, spiralized, noodles trimmed
3 tablespoons soy sauce	Salt if needed
1 teaspoon grated fresh ginger ( <i>optional</i> )	1 medium carrot, peeled, spiralized
1 tablespoon rice or white wine or other vinegar	½ cup chopped scallions, or more to taste
Hot sesame oil or Tabasco sauce to taste	¼ teaspoon sesame seeds

Serves 2

Whisk together the sesame oil and tahini, sugar, soy sauce, ginger, vinegar, hot oil, and pepper in a large bowl. Thin the sauce with hot water until it's about the consistency of heavy cream; you will need ¼ to ½ cup.

Toss the spiralized zucchini and cucumber "noodles" with the sauce. Taste and adjust the seasonings (the dish may need salt), then garnish with the carrot, scallions, and sesame seeds and serve.

Adapted from *How to Cook Everything*  
by Mark Bittman



## Pasta with Fast Tomato Sauce

3 tablespoons extra virgin olive oil or butter

1 medium onion, chopped

1 ½ to 2 pounds canned tomatoes, drained and chopped

Salt and freshly ground black pepper

3 medium zucchini, spiralized, noodles trimmed

Freshly grated Parmesan or other cheese, to taste (*optional*)

Chopped fresh parsley or basil leaves for garnish (*optional*)



Serves 2

Put the olive oil or butter in a 10- or 12-inch skillet over medium-high heat. When the oil is hot or the butter is melted, add the onion and cook, stirring occasionally, until soft, 2 or 3 minutes. Add the tomatoes and a sprinkling of salt and pepper.

Cook, stirring occasionally, until the tomatoes break down and the mixture comes together and thickens, 10 to 15 minutes.

Add the spiralized zucchini “noodles,” toss to combine with the sauce, and cook for 3 to 4 minutes until slightly softened, adding a little more oil or water if the sauce seems dry. Taste and adjust the seasoning, then toss with some cheese and parsley if you’re using them.

Adapted from *How to Cook Everything* by Mark Bittman