



Below are some GREAT THEME IDEAS for NEW CONSULTANTS!!

All of these use only the products in your NEW CONSULTANT KIT!

My advice during your first 4-6 shows is to make only 1 recipe for every 7 CONFIRMED guests!! And also don't make more than 2 recipes. Your goals during your first month (4-6 shows) are to learn how to present yourself and the product, pace your show to keep it fun and flowing, efficiently enter orders, and offer great customer service. Trying too many recipes can make you feel overwhelmed. Keep it simple in the beginning and master the basics so you book more shows and keep your calendar full 😊

THEME IDEAS	POSSIBLE RECIPES and "Power Tools"*
Game Day Snack Attack	<p>Chicken Chipotle Nachos <i>(Large Bar Pan & Manual Food Processor)</i></p> <p>Bacon Artichoke Squares <i>(Large Bar Pan & Manual Food Processor)</i></p> <p>Greek Chicken and Artichoke Flatbread <i>(Large Bar Pan & Manual Food Processor)</i></p> <p>Cheesy Chicken and Broccoli Squares <i>(Large Bar Pan & Manual Food Processor)</i></p> <p>Cucumber Lime Dip <i>(Manual Food Processor)</i></p> <p>Fresh Tomato Salsa and Guacamole <i>(Manual Food Processor)</i></p>
Sassy Salsa and Dip Party!	<p>Cucumber Lime Dip <i>(Manual Food Processor)</i></p> <p>Fresh Tomato Salsa and Guacamole <i>(Manual Food Processor)</i></p>
Bites and Bevs (Appetizers and Cocktails or "Mock"tails)	<p>Chicken Chipotle Nachos <i>(Large Bar Pan & Manual Food Processor)</i></p> <p>Bacon Artichoke Squares <i>(Large Bar Pan & Manual Food Processor)</i></p> <p>Greek Chicken and Artichoke Flatbread <i>(Large Bar Pan & Manual Food Processor)</i></p> <p>Cheesy Chicken and Broccoli Squares <i>(Large Bar Pan & Manual Food Processor)</i></p> <p>Cheesy Bacon and Tomato Cups <i>(8" Sauté Pan & Brownie Pan)</i></p> <p>Mini Spinach "Lasagna" Squares <i>(Brownie Pan)</i></p> <p>Veggie Quesadilla Cups <i>(Brownie Pan & Manual Food Processor)</i></p>
Ameri-Mexicana!	<p>Chicken Chipotle Nachos <i>(Large Bar Pan & Manual Food Processor)</i></p> <p>Veggie Quesadilla Cups <i>(Brownie Pan & Manual Food Processor)</i></p> <p>Fresh Tomato Salsa and Guacamole <i>(Manual Food Processor)</i></p>
Brunch and Munch	<p>Salsa Verde Brunch Squares <i>(Large Bar Pan & Manual Food Processor)</i></p> <p>Bacon Artichoke Squares <i>(Large Bar Pan & Manual Food Processor)</i></p> <p>Cheesy Bacon and Tomato Cups <i>(8" Sauté Pan & Brownie Pan)</i></p>

Chocolate Bliss	<p>Double Chocolate Cheesecake Squares <i>(Brownie Pan & Manual Food Processor)</i></p> <p>Cherry Chocolate Skillet Cookie <i>(8' Sauté Pan & Manual Food Processor)</i></p>
Desserts Galore!	<p>Double Chocolate Cheesecake Squares <i>(Brownie Pan & Manual Food Processor)</i></p> <p>Pumpkin Streusel Cheesecake Squares <i>(Brownie Pan & Manual Food Processor)</i></p> <p>Stuffed Peanut Butter Cookie Bars <i>(Large Bar Pan & Manual Food Processor)</i></p> <p>Cherry Chocolate Skillet Cookie <i>(8' Sauté Pan & Manual Food Processor)</i></p> <p>Fresh Blueberries and Cream Cakes <i>(Brownie Pan & Manual Food Processor)</i></p>
Wine and Chocolate!	<p>Double Chocolate Cheesecake Squares <i>(Brownie Pan & Manual Food Processor)</i></p> <p>Cherry Chocolate Skillet Cookie <i>(8' Sauté Pan & Manual Food Processor)</i></p>
Very Vegetarian	<p>Veggie Quesadilla Cups <i>(Brownie Pan & Manual Food Processor)</i></p> <p>Cucumber Lime Dip <i>(Manual Food Processor)</i></p> <p>Mini Spinach "Lasagna" Squares <i>(Brownie Pan)</i></p>
Gluten Free Goodness	<p>Veggie Quesadilla Cups (Use gluten free tortillas) <i>(Brownie Pan & Manual Food Processor)</i></p> <p>Cucumber Lime Dip with Veggie Dippers <i>(Manual Food Processor)</i></p> <p>Fresh Tomato Salsa and Guacamole with Veggie Dippers <i>(Manual Food Processor)</i></p>

"Power Tools" are the tools you want to emphasize during your show and be sure to demo for everyone. Also, almost EVERY recipe uses the UTILITY KNIFE so be sure to always discuss the benefits of The Pampered Chef's knife collection. Good knives are a necessity in every kitchen and lead to great commissions!