## **Life Hacks with Corningware**



Everyone loves to share good food photos on Instagram. Make your food look tasty with these tips and you'll find yourself wanting to lick your screen.

### **Plating**

When you plate your home-cooked food, make sure to use contrasting colors, leave plenty of empty space on the plate and keep the plate looking neat.

### **Timing**

It's best to take your photo as soon as you plate your dish. Food can start looking dull, droopy and flat in just a few minutes.

### **Filters and Framing**

Utilize the Instagram filters to make them even more drool-worthy. Don't forget to crop out any unnecessary and distracting elements in the picture.

### Lighting

Make sure you have warm, natural lighting to create a full-on mealscape in a soothing and beautiful environment.

### Personality

Show off your unique style by accessorizing with flowers, plant arrangements or table settings to create a distinctive style to call your own.



## Make it, bake it, serve it!



One-dish meals are one of the easiest and most convenient ways to cook, and they are also perfect for cutting down cleaning time, freeing your evening for more enjoyable activities.

- Take advantage of prepared products like broths and "cream of" soups.
- Do not overfill a dish, filling it no more than 3/4 full.
- Prepare ahead of time, store it in the freezer until you are ready to cook it.
- Choose the right size and shape of Corningware cookware to ensure even cooking.
- Chop all ingredients, put it into a Corningware cookware and pop it into the oven.
- Cook, serve and store with one Corningware dish.

## Mid-week hotpot

Admit it, there are some days when you wish for just a nice, simple and cosy night at home.
Create your own hotpot for an even better evening by using a Corningware casserole.

- Pop it on the hob
- Sauté your meat and vegetables
- Add stock and seasoning
- Leave to slow cook

### Having a big party?

Use a 3L or 5L and serve your guests at the table so that they can enjoy the mouthwatering aromas when you lift the lid.



## **Baked Chicken Noodle Soup**





Serves 4

4 40 mins

### **INGREDIENTS**

**1 can** of cream of chicken soup

120ml water

1/2 tsp of garlic powder

1 tsp of dried thyme

**1/2 tsp** of freshly ground black pepper

**170g** carrots (chopped)

170g celery (chopped)

1/2 white onion (diced)

**340g** chicken (cooked, shredded)

**1340g** wide egg noodles (cooked and drained)

Freshly chopped parsley, for garnish

#### **DIRECTIONS**

- 1 Preheat oven to 200°C
- 2 In a Corningware 1.5L casserole, stir soup, water, seasonings, and vegetables together.
- 3 Fold in chicken and noodles.
- 4 Bake until the vegetables are fork-tender, for 22 to 25 minutes.
- 5 Garnish with parsley and serve hot in Corningware.

# CORNINGWARE.

# **Versatility makes** cooking enjoyable



## **Choose Corningware**

Enjoy tastier, healthier meals that are easier to make with Corningware®. Durable, convenient, hygienic and safe, Corningware cookware is extremely versatile and allows you to cook and serve beautiful dishes with just one pot.



### Hygienic

Made of a revolutionary glass ceramic called Pyroceram, which is non-porous and does not retain food particles, odors or stains



### Versatile

Transit straight from the freezer to the stovetop or oven, and onto the dining table for fuss-free yet stylish serving



### **Energy saving**

Retains heat longer and cooks food perfectly on lower settings than the usual cookware

### Warrantv

All Corningware cookware base is covered under a 10-year warranty from thermal breakage. Any Pyrex® glass cover that breaks from heat within 2 years of the purchase date will be replaced. For warranties to apply, 'Use and Care' instructions must be followed and product must be returned. Accidental breakage from impact is not covered by warranty.













## **Versatility comes in all** shapes and sizes

Corningware understands that what you choose for your home is a personal expression of your values and how you live your life.

That is why we have a wide range of shapes and sizes in designs that complement Corelle® dinnerware, completing the entire dining experience.

### Classic Collection







1L Covered Casserole

1.5L Covered Casserole

**2L Covered Casserole** 



3L Covered Casserole

**5L Covered Casserole** 

### **Dimensions Collection**





0.8L Round Covered Casserole 1.25L Round Covered Casserole





2.25L Round Covered Casserole 3.25L Round Covered Casserole

All information provided is true and correct at the date of publication. Products and designs featured subject to availability. Contact us to find out more.

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