



Save energy, save money

With its excellent heat retaining properties, Visions continues to simmer your food even when you turn off the fire. It therefore ensures that your dish will be thoroughly cooked. Visions cookware allows you to cook food perfectly on medium to low flames, or lower oven settings, allowing you to save energy and money, and help our environment.



Perfect & clear slowcooking

Are you thinking of serving up healthy flavorful soup? Or even satisfying your loved one's appetite with the most tender braised meat? Visions cookware is perfect for long, slow cooking on stovetops or inside ovens, especially since it gives you a see-through cooking experience! Just remember to take an occasional glance to confirm liquid levels.

Healthy cooking begins with Visions

Made from non-reactive glass, Visions does not contaminate your stocks, soups or cooking water no matter how long you simmer, steam, boil, or how many times your cookpot has been used. It is also non-porous, meaning that it does not trap food particles, making it easy to clean with no lingering odors or flavors. With Visions, your health always comes first.



Beef Stew



Serves 4-5 50 mins

INGREDIENTS

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| 680g beef chuck roast (trimmed and cut into 3/4-inch cubes) | 6 garlic cloves (chopped) |
| 1 tsp of black pepper | 1 cup of dry red wine |
| 1/2 tsp of salt | 2 tbsp of all-purpose flour |
| 1 tbsp of canola oil | 4 cups of beef broth |
| 3 medium carrots (cut diagonally) | 340g baby new potatoes, (cutting larger ones in half) |
| 1 medium-size yellow onion (cut into 12 wedges) | 2 tbsp of whole-grain mustard |
| | 1 tbsp of red wine vinegar |
| | 1/4 cup of loosely packed fresh flat-leaf parsley leaves |

DIRECTIONS

1. Sprinkle beef with pepper and 1 teaspoon of salt. Heat oil in a Visions 2.25L Versa Pot over a medium-high fire. Add beef to cook, stirring occasionally, until brown on all sides, for about 6 minutes. Transfer to a Corelle plate.
2. Add carrots and onions to the Visions 2.25L Versa Pot; cook, stir until carrots and onions start to soften, for 4 to 6 minutes. Add garlic; cook, stir for 1 minute. Add red wine; cook until liquid has almost evaporated for about 10 to 12 minutes and start stirring.
3. Whisk together flour and 1/2 cup broth in a Corelle ramekin bowl and add to the Visions 2.25L Versa Pot. Stir in beef and remaining 1/2 teaspoon salt and 3 1/2 cups stock; bring to a boil. Reduce heat to medium-low; cover and simmer for 45 minutes.
4. Add potatoes; cover and cook until potatoes are tender, for about 20 minutes. Stir in mustard and vinegar.
5. Sprinkle parsley and it is now ready to be served.

VISIONS®