



The Original
GREENPAN™

PREMIERE MULTI GRILL, GRIDDLE & WAFFLE MAKER

6 savory recipes to help you get started using your new best friend!



START | STOP

SEAR

PLATE SELECT

TEMP | SHADE

UPPER

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10

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450

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GREENPAN

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WAFFLE

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HEALTHY COOKING STARTS WITH GREENPAN

This cutting-edge coating brings healthy ceramic nonstick to the countertop.

Our Thermolon™ Volt coating is free of PFAS, PFOA, lead, and cadmium to bring healthy, toxin-free cooking anywhere with an outlet. Specially designed to withstand the strain of modern appliances, this diamond-infused ceramic nonstick doesn't break down the way traditional coatings do. It's extra tough, cleans easily, and makes any meal healthier.

We are proud of the things we don't put in our kitchen appliances.





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GARLIC AND ROSEMARY STRIP STEAK

Skip the flipping—sear both sides of your steak at once for more even cooking. A good NY strip doesn't need a lot of seasoning—just a little garlic, salt, and pepper and a hint of fresh rosemary. Pair with our Grilled Lobster Tails for the ultimate surf and turf.

SERVINGS: 2 STEAKS

PREP TIME: 10 MINS

COOK TIME: 5 MINS

INGREDIENTS

- 2 NY strip steaks, 1 ½" to 2" thick, set out at room temperature for 30 minutes
- 1 tbsp. olive oil
- 1 to 2 garlic cloves, minced
- Salt and freshly ground black pepper to taste
- 6 to 8 garlic cloves, peeled
- 2 to 3 sprigs fresh rosemary

RECIPE

1. Prepare to grill—Fit your GreenPan Multi Grill, Griddle & Waffle Maker with grill plates. Turn dial to "Both" and preheat to 450°F in the closed position.
2. Prep the steak—Combine oil and minced garlic in a small bowl. Brush evenly over all sides of steak. Season steaks generously with salt and freshly ground black pepper.
3. Grill the steaks—Use tongs to carefully transfer steaks to the grill. Close lid and grill for about 4 minutes. Check internal temperature with a digital thermometer. Aim for 125°F for medium rare and up to 145°F for medium well. (Note: these temps factor in the 5°F temperature increase in steaks while resting—we like to pull them early so they don't overcook.)
4. Finish and rest steaks—Add garlic cloves and fresh rosemary sprigs to grill, close lid, and continue cooking until desired temperature is reached, another minute or so. Use tongs to transfer steaks to a cutting board or plates and tent loosely with aluminum foil. Allow to rest for 5 minutes before slicing and serving.

QUICK TIPS

Easy Steak Topper—Place 1 stick of softened butter in a small bowl. Mash with a fork, till smooth, then stir in 2 tbsp.s finely chopped rosemary and 2 cloves crushed garlic, plus salt and pepper to taste. Refrigerate till ready to use. Leftovers make amazing garlic toast.

Secret to a Great Sear—Let steak sit uncovered in the fridge overnight. This allows the outside to dry out for a beautifully browned crust.



START / STOP

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BOTH 10 MIN 450°F

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UPPER 10 MIN 350°F
LOWER 10 MIN 350°F

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BUTTERMILK PANCAKES AND SAUSAGE LINKS

Why go out for breakfast when you can easily whip up fluffy pancakes and piping-hot sausage links in just half an hour—without changing out of your PJs! You might want to add an apron to your morning ensemble, but you do you.

SERVINGS: 4

PREP TIME: 10 MINS

COOK TIME: 20 MINS

INGREDIENTS

For the pancakes

- 2 cups all purpose flour
- ¼ cup granulated sugar
- 2 tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- 2 large eggs (room temperature)
- 2 cups buttermilk (room temperature)
- ¼ cup butter, melted and slightly cooled

For the sausages

- 8 pork or chicken sausage links

For serving

- Butter, room temperature for easier spreading
- Warm maple syrup

RECIPE

1. Mix the pancake batter—In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt. In a separate bowl, beat together buttermilk and eggs, then whisk in melted butter. Pour wet mixture into dry mixture and blend with wooden spoon or spatula. Batter will be lumpy—resist the urge to over-mix. Set aside to rest.
2. Prepare to cook—Fit your GreenPan Multi Grill, Griddle & Waffle Maker with griddle plates in the flat position. Turn dial to “Both” and preheat to 375°F. (Note: Preheat oven to 200°F, if you want to keep pancakes warm between batches.)
3. Cook the sausage—Working in batches, if needed, place sausage links on one side of the griddle. Cook, turning occasionally, until all sides are evenly browned—about 12 to 15 minutes.
4. Meanwhile, make the pancakes—Ladle 4 scoops of batter onto the other side of the griddle—be sure to leave room in between as the pancakes will spread out. When the batter bubbles all over and edges turn brown, flip pancakes, and cook for an additional minute or two. Serve immediately or transfer to preheated oven to keep warm.
5. Serve and enjoy—Divide pancakes and sausages between individual plates. Serve with butter and warm maple syrup.

QUICK TIPS

Marvelous Mix Ins—Dress up pancakes with everything from chocolate chips and toasted nuts to mashed bananas and candied ginger. For delicate ingredients like blueberries, press into pancakes after ladling onto griddle, rather than mixing into batter.

How the Sausage Gets Made—Raw sausage will take more time than fully cooked varieties, so vary your griddling time accordingly.

ANDOUILLE SAUSAGE WITH SPINACH AND SUNNY SIDE UP EGGS

Kick start your morning with our protein-packed breakfast starring spicy andouille sausage, sautéed spinach, and sunny side up eggs. You'll be fortified to tackle anything that comes your way, from tight deadlines to rowdy toddlers.

SERVINGS: 2

PREP TIME: 10 MINS

COOK TIME: 20 MINS

INGREDIENTS

- 12 ounces andouille sausage (about 4 links), cut into 3/4-inch rounds
- 2 tsp. olive oil
- 1 clove garlic, minced
- 2 ½ ounces baby spinach (about half a bag)
- 1 lemon, sliced into wedges
- 4 large eggs
- Salt and pepper to taste

RECIPE

1. Prepare to cook—Fit your GreenPan Multi Grill, Griddle & Waffle Maker with griddle plates in the flat position. Turn dial to "Upper" and preheat to 450°F. Turn dial to "Lower" and preheat to 350°F.
2. Cook the sausage—Add sausage slices to one side of griddle and cook for about 4 minutes. Flip and continue cooking until nicely browned on both sides and heated through, another 3 to 5 minutes. Lower temperature of "Upper" grill plate to 200°F.
3. Meanwhile, wilt the spinach—Heat olive oil in a large skillet over medium-high heat. When oil shimmers, add garlic and sauté for about 30 seconds. Stir constantly to avoid burning garlic. Add spinach to skillet and sauté, stirring frequently, until leaves shrink in volume and turn a deep green color—about 3 minutes.
4. Fry the eggs—After adding spinach to skillet, crack eggs onto the other side of the griddle, leaving a bit of room between them. Season tops of eggs with salt and freshly ground black pepper. Cook until whites are just set, about 4 minutes.
5. Finish the sausage and spinach—Use tongs to transfer spinach to griddle. Squeeze a couple of lemon wedges over everything, then add lemon wedges and stir to combine.
6. Serve and enjoy—Place two eggs on individual plates. Divide sausage and spinach between plates. Serve with a side of hot sauce, if desired.

QUICK TIPS

Eggs, Your Way—Prefer over easy? Give them a flip once the whites set. Or beat eggs in a bowl and scramble them on the griddle. Hard boiled? Well...you'll need a pan of water for that!

Healthy Swap—Keep the protein and cut the fat by trading traditional pork sausage for tasty turkey, chicken, or even plant-based versions.





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GREENPAN

UPPER 10 MIN 350°F
LOWER 10 MIN 400°F

TEMP | SHADE

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ROAST BEEF AND SWISS CHEESE PANINI

Up your sandwich game with our hearty panini starring plenty of roast beef, melted Swiss cheese, and crispy, crunchy artisan bread. Pair with a fresh green salad or a bag of chips and a pickle, depending on how you roll...

SERVINGS: 1

PREP TIME: 10 MINS

COOK TIME: 5 MINS

INGREDIENTS

- 2 slices artisan bread, about ½-inch thick
- ½ tbsp. olive oil or melted butter
- 1 tbsp. mayonnaise
- Handful of baby spinach
- ¼ pound sliced deli roast beef, more or less to taste
- 2 slices Swiss cheese

RECIPE

1. Prepare to cook—Fit your GreenPan Multi Grill, Griddle & Waffle Maker with grill plates. Turn dial to “Both” and preheat to 350°F in the closed position. Set timer for 5 minutes.
2. Prep the panini—Lightly brush one side of each bread slice with olive oil or butter. Place one slice, oil side down, on a clean work surface. Spread with 1 tbsp. mayo and scatter a handful of spinach across the top. Add sliced roast beef, then cheese, and top with the other piece of bread, oiled side up.
3. Cook the panini—Place sandwich in on bottom griddle plate. Close lid and press start. Cook sandwich for 5 minutes or until bread is crisp and cheese is melted.
4. Finish and serve—Carefully remove sandwich with a wooden or silicone spatula and let it rest a couple of minutes before slicing and serving.

QUICK TIPS

Mix it Up—Try swapping roast beef for ham or turkey, trade Swiss for cheddar, and add in your favorite sandwich spread and toppings. Delicious—any way you slice it!

Best Bread for Paninis? You want something sturdy enough to withstand pressure that will hold fillings without falling apart. Our favorites are ciabatta, sourdough, baguette, focaccia, or multigrain.

GRILLED LOBSTER TAILS

Nervous about cooking lobster? Don't be! Our grilled tails topped with garlic butter are so simple and scrumptious you may never want to go out for seafood again. Pair with our Garlic and Rosemary Grilled Steak for the ultimate surf & turf.

SERVINGS: 3

PREP TIME: 25 MINS

COOK TIME: 10 MINS

INGREDIENTS

- 3 lobster tails, thawed
- 2 tsp. olive oil
- Salt and freshly ground black pepper
- 3 tbsp. butter, melted
- 1 to 2 cloves garlic, minced
- 2 tsp. lemon juice
- ½ tsp. paprika
- 1 lemon, sliced into rounds
- 1 tsp. minced fresh parsley or chives

RECIPE

1. Prepare to grill—Fit your GreenPan Multi Grill, Griddle & Waffle Maker with grill plates in the flat position. Turn dial to “Both” and preheat to 400°F.
2. Prep the lobster—Cut down the center of the lobster shells with kitchen shears—go lengthwise, starting at the wider end till you reach the top of the tail. Flip the tails over and use a sharp knife to cut a vertical line through the meat at the center—you want to go about halfway through the meat, not all the way down to the shell. Insert a skewer lengthwise through each lobster so it won't curl up while cooking.
3. Season the lobster—Brush lobsters all over with olive oil and season with salt and pepper.
4. Grill the lobster—Place lobsters on the grill, flesh side down. Grill without moving for about 6 minutes. When underside is browned and looks almost cooked through, flip lobsters.
5. Meanwhile, make the butter sauce—Place melted butter, garlic, lemon juice, and paprika in a small bowl. Whisk till everything's evenly combined. Set aside.
6. Finish and serve—Add lemons to grill and cook for about 2 minutes on each side. Brush about half the butter mixture over the lobster meat. Cook for another 2 to 4 minutes till lobster meat looks opaque. Sprinkle with fresh herbs. Transfer to individual plates and drizzle with remaining butter sauce.

QUICK TIPS

How to Thaw Lobster Tails — Place them in the fridge overnight (be sure to keep them in a dish or airtight container to control leakage). In a hurry? Submerge tails in a pot of cold water for about 30 minutes.

How to Tell When Lobster's Done —The shells will turn bright orange and the meat will be opaque (despite the char marks). Don't overdo it or lobster will turn out dry and tough.





CLASSIC WAFFLES

Start your weekend with a smile—our classic waffles make the perfect blank canvas for fresh fruit or compote, toasted nuts, honey, syrup (maple or chocolate), nut butter, Nutella, whipped cream, and more.

SERVINGS: 8

PREP TIME: 15 MINS

COOK TIME: 10 MINS

INGREDIENTS

- 1 $\frac{3}{4}$ cup milk or buttermilk, warmed
- 2 large eggs, at room temperature
- 1 stick butter, melted
- 2 tsp. vanilla extract
- 2 cups all-purpose flour
- 2 tbsp. granulated sugar
- 2 tsp. baking powder
- 1 tsp. salt

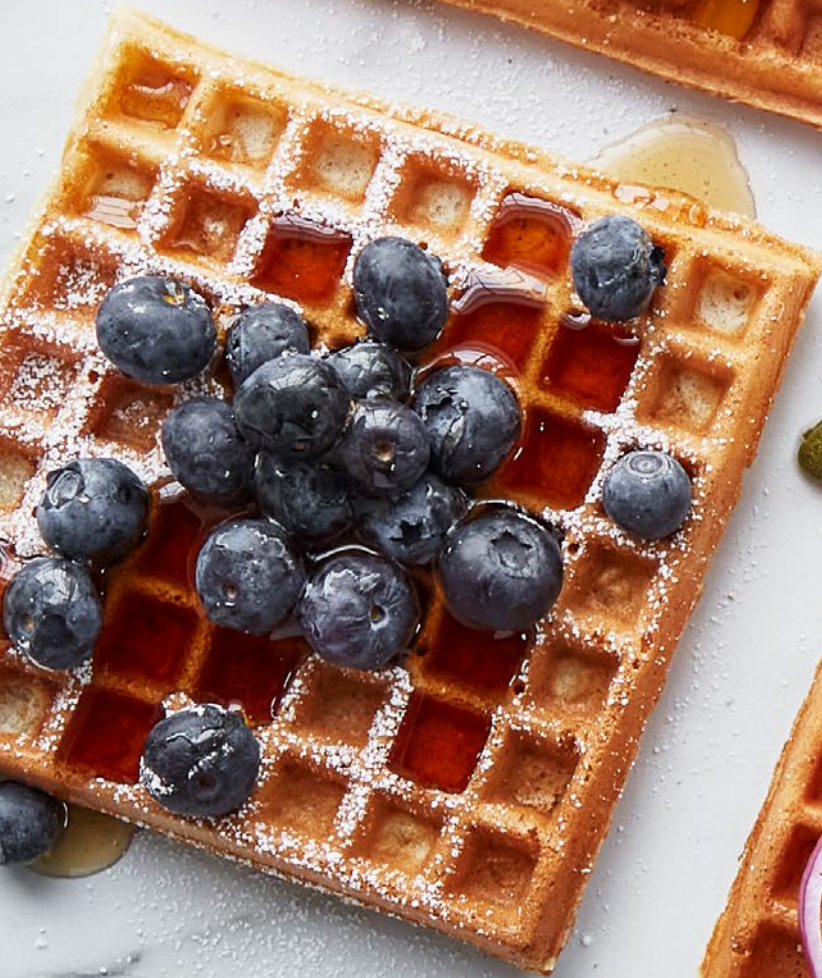
RECIPE

1. Mix the wet ingredients—In a medium bowl, whisk together the milk, eggs, melted butter, and vanilla.
2. Mix the dry ingredients—In a large bowl, whisk together the flour, sugar, baking powder, and salt.
3. Make the batter—Pour wet ingredients into bowl with dry ingredients. Stir to combine evenly. Batter will be lumpy, but resist the urge to over-mix. Let batter sit while you preheat your GreenPan Multi Grill, Griddle & Waffle Maker.
4. Prep the waffle maker—Preheat oven to 200°F. Fit your GreenPan Multi Grill, Griddle & Waffle Maker with waffle plates and turn dial to waffle setting. Turn light/dark dial to select shading. (You may want to err on the lighter side and adjust the dial to add more time, if needed.) When preheat is complete, a beep will sound and “Preheat” will no longer appear on display.
5. Make the waffles—Pour about half the waffle batter onto the center of lower plate. Working quickly, use a spatula to distribute batter evenly. Close lid. When three beeps sound, waffles are done. Use non-scratch utensils or tongs to transfer waffles to a baking sheet. Place in preheated oven to keep warm. Repeat with remaining batter. Serve warm.

QUICK TIPS

Try Savory Waffles—Leave out the sugar and vanilla and add toppings like fried chicken, bacon jam, shredded cheese, avocados, poached eggs, or sautéed mushrooms.

Don't Skip a Step—Mixing warm melted butter with straight-from-the-fridge milk turns butter into clumps that won't mix evenly into batter.







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Have a recipe you want featured? Tag us on Instagram using your Multi Grill, Griddle & Waffle Maker for a chance to be featured! Tag us on Instagram today!

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