

DASH 
ceramic



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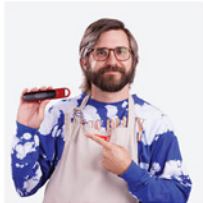
smartstore[®]
**5-IN-1 MULTIPURPOSE
NESTING COOKWARE SET**

Instruction Manual | Recipe Guide



**WELCOME
TO THE FOODIE
FAMILY**

We hope you *love* our
products as much as
our team does. 



SMARTSTORE® 5-IN-1 MULTIPURPOSE NESTING COOKWARE SET



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WHAT'S INCLUDED



9.5" GRILL PAN

Get those perfect summer BBQ grill marks without leaving the kitchen. Also doubles as a Lid for the Fry Pan to create the perfect Dutch Oven. It can even be used as a shallow Bake Pan for steak, fish, and cornbread.



2.8QT SAUTÉ PAN

Versatile Pan for everyday use. Great for sautéing veggies and more. With the Removable Handle, it transforms it into the ultimate Deep Fry Pan for frying eggs and more.



REMOVABLE HANDLE

Easy to attach and detach from Grill and Sauté Pan.



ATTACHING REMOVABLE HANDLE

The Removable Handle can attach to the 2.8QT Sauté Pan and the Grill Pan. To attach, follow these steps:



- 1** Angle the Handle straight down (**photo A**) and align it with the side-groove of Cookware piece.
- 2** Pull backward on thumb slide (**photo B**) to slide Handle attachment piece into groove.

ATTACHING REMOVABLE HANDLE



- 3 Once Handle attachment piece is in the groove, push forward on thumb slide (**photo C**) to lock Handle into place.
- 4 To test that the attachment is secure, gently lift Pan from countertop using Removable Handle (**photo D**).



WARNING: The Removable Handle should not be left on Cookware while cooking. It is not oven-safe and will heat up and retain heat. Use it only to move Cookware before and after cooking or to lift the pan and flip food. Always remove it during cooking, and reattach it using heat-resistant mitts once done.

RELEASING REMOVABLE HANDLE



- 1** To remove the Removable Handle, pull the thumb slide backward (**photo A**) to unlock the attachment piece.
- 2** Rotate the Removable Handle upward and angle it out of the groove in a similar manner as when you attached it. To securely remove the Handle, it's recommended to grip the other side of the Pan with heat-resistant oven mitts (**photo B**).



LIGHTWEIGHT CAST ALUMINUM

Advanced heat distribution while still being lightweight and easy to manage and maneuver.



SAFE CERAMIC NONSTICK COATING

Releases food easily requiring minimal oil for cooking—healthier meals made easy.



INDUCTION COMPATIBLE

Works with all cooktops!



SMARTSTORE®

The easily stackable pieces maximize storage in your cabinets, fridge, and freezer.



Stack the cookware pieces like this to maximize storage space!

USING THE CERAMIC COOKWARE



CLEAN BEFORE FIRST USE

Remove all packaging material and thoroughly clean the Cookware prior to first use.



USE LOW TO MEDIUM HEAT

The Cookware is oven-safe up to 400°F. Never cook on high heat as this can damage the nonstick coating over time, causing staining and a reduction in its nonstick properties. Do not put Cookware in broiler and never heat an empty pan.



HANDLE MAY GET WARM

Removable Handle may get warm while Cookware is in use. Use care when moving from stove or heat source.

USING THE CERAMIC COOKWARE



NONSTICK UTENSILS RECOMMENDED

Avoid using metal utensils with this Cookware. Instead, use nonstick-safe utensils like nylon, silicone, or wood to protect the Cookware's coating.



HANDWASH ONLY

The Cookware is not dishwasher safe. Handwashing is recommended to preserve the life of the Cookware. After cooking, let Cookware cool completely before washing.



AVOID ABRASIVE SPONGES

The nonstick coating will release food and residue easily while cleaning, making handwashing easy. To clean, handwash using a soft sponge with warm, soapy water.



RECIPE GUIDE



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@unprocessyourfood | veg & vegan-friendly meals



GRILLED GARLIC & LEMON CHICKEN

Prep Time: 10-12 minutes • Cook Time: 12-15 minutes • Serves: 3-4

Ingredients:

6 ounces boneless skinless chicken breasts	4 garlic cloves, pressed
¼ cup olive oil	½ teaspoon salt
¼ cup lemon juice plus the zest from the lemons	¼ teaspoon black pepper
2 teaspoons oregano	Parsley or cilantro for serving
	Lemon wedges for serving

Directions:

1. Pat chicken dry. Use meat mallets to pound if some parts are too thick.
2. In mixing bowl, combine olive oil, lemon juice, oregano, garlic, salt, and pepper. Add chicken and toss until completely coated. Place in fridge to marinate for 30-60 minutes.
3. Grease the Grill Pan with a small amount of cooking oil and heat on medium-high heat. Add chicken and grill for 5-7 minutes. Use tongs to flip, cooking until juices run dry, approximately 5-7 more minutes.
4. Remove chicken from Grill and discard remaining marinade.
5. Sprinkle with parsley and squeeze lemon wedges over chicken.
6. Serve with your favorite sides and enjoy this better-for-you grilled go-to!



SUMMER BERRY CRISP

Prep Time: 10-12 minutes • **Cook Time:** 25-30minutes • **Serves:** 6-8

Ingredients:

½ cup all-purpose flour

⅓ cup rolled oats

⅓ cup light brown sugar

¼ cup sugar

¼ teaspoon cinnamon

¼ teaspoon salt

½ cup unsalted butter,
cold and cubed

Berry Mixture:

2 cups raspberries

1 cup blueberries

1 cup blackberries

¼ cup sugar

1 tablespoon cornstarch

Directions:

1. Preheat oven to 350°F.
2. In a small mixing bowl, combine all dry ingredients for the crumble before adding the cold cubed butter. Using a pastry cutter, two knives, or hands, combine until uneven crumbles form and butter is incorporated. Place in refrigerator to chill while preparing berry mixture.
3. In the Grill Pan, combine fresh fruit, sugar, and cornstarch. Mix thoroughly.
4. Spread fruit mixture evenly at the bottom of the Grill Pan. Then, top with the cold crumble mixture. Place in the oven and bake for 25-30 minutes or until fruit is broken down and the crumble mixture is lightly golden. For best results, place Pan on a cookie sheet before baking to avoid spillage.
5. Allow to cool for 10-12 minutes before serving. Serve with vanilla bean ice cream and a fresh mint sprig and enjoy this berry delicious summer treat!



GINGER SESAME KALE & SWEET POTATOES

Prep Time: 10-15 minutes • Cook Time: 10-15 minutes • Serves: 2-3

Ingredients:

2-3 medium sweet potatoes, peeled and cubed (1-inch cubes)
Olive oil spray, or olive oil for drizzling
½ teaspoon smoked paprika
½ teaspoon garlic powder
¼ teaspoon chipotle chili powder
6-8 cups of curly green or Tuscan kale, stems removed and torn into pieces
Salt and fresh ground black pepper, to taste
¼ cup roasted pumpkin seeds (optional)

Hot Ginger Dressing:

1½ tablespoons toasted sesame oil
1 small shallot, diced (or diced red onion)
1 tablespoon chopped fresh ginger
1 garlic clove, minced
3 tablespoons red wine or apple cider vinegar
1 tablespoon honey
2 teaspoons soy sauce
½ cup olive oil

Directions:

1. On the stovetop, fill the 2.8QT Sauté Pan halfway with water. Add cubed sweet potatoes and bring to a boil. Reduce heat and boil until potatoes are tender, about 7-9 minutes.
2. While the sweet potatoes boil, make the dressing. Heat a saucepan over medium-low heat and add the sesame oil. Stir in the shallot with a pinch of salt and cook for 2-4 minutes. Stir in the ginger and garlic and cook for 2-3 minutes. Reduce the heat to low. Whisk in the vinegar, honey, and soy sauce. Whisk in the olive oil until emulsified.
3. Place the kale in a medium-sized serving bowl. Drizzle on 1-2 tablespoons of the dressing and massage the kale for a few minutes until all the leaves are coated. Let this sit for 5-10 minutes (This will help to break down the toughness of the kale and makes it less bitter).
4. When the potatoes are done and drained, toss them with paprika, garlic powder, and chipotle chili powder and stir to coat. Place them on top of the kale, drizzle with more dressing, then top with pumpkin seeds.
5. Serve as a first course or as a sweet and savory side with any meal!



DUTCH OVEN HEARTY BEEF STEW

Prep Time: 15-20 minutes • *Cook Time:* 2-2½ hours

Serves: 4-6

Ingredients:

1½ pounds boneless beef chuck,
cut into 1½-inch pieces

1 teaspoon salt

1 teaspoon freshly ground
black pepper

2 tablespoons olive oil

1 medium yellow onion, cut
into 1-inch chunks

4 cloves garlic, peeled and smashed

1 tablespoon balsamic vinegar

1 tablespoon tomato paste

2-4 tablespoons all-purpose flour

1 cup dry red wine

1 cup beef broth

½-1 cup water (start with ½ cup)

1 bay leaf

½ teaspoon
dried thyme

1 teaspoon sugar

2 medium-sized carrots, peeled and
cut into 1-inch chunks on a diagonal

½ -pound small white boiling
potatoes (baby Yukon), cut in half
(about 1 cup)

Fresh chopped parsley, for serving
(optional)



Chef Tip!

Go Dutch!

Top the Sauté Pan
with the Grill Pan to
make a Dutch Oven.

Directions:

1. Preheat the oven to 325°F and set a rack in the lower middle position. Pat the beef dry and season with salt and pepper. On the stovetop, use the Sauté Pan to heat one tablespoon of olive oil over medium-high until hot and shimmering. Add the beef and brown in two batches for about 5 minutes per batch. Turn with tongs halfway through so both sides get browned, making sure each side develops a nice brown crust before turning. Add extra olive oil as necessary. Remove beef and all juices and set aside.
2. Add onions, garlic, and balsamic vinegar. Cook for about 5 minutes and use a wooden spoon to stir, scraping the brown bits from bottom of the pan. Add tomato paste and cook for another minute. Add beef and juices back to the Sauté Pan and sprinkle with flour. Stir until flour is dissolved, 1-2 minutes. Add wine, beef broth, ½ cup water (more if needed), bay leaf, thyme, and sugar. Stir to loosen any brown bits from the bottom of the pan and bring to a boil. Cover the Deep Sauté Pan with the Grill Pan as a lid to create a Dutch Oven. Transfer to preheated oven and braise for 2 hours.
3. Remove Dutch Oven and add the carrots and potatoes. Cover again and return to oven to cook for another hour or until the vegetables are cooked, the broth is thickened, and the meat is tender.
4. Remove from oven and fish out bay leaf and discard. Taste and adjust seasoning if necessary.
5. Serve immediately or refrigerate for serving the following day, taking note that the flavors of this dish become bolder after setting for about 24 hours. Enjoy this warm and hearty one-pan meal!



SOUTHERN BUTTERMILK BISCUITS

Prep Time: 12-15 minutes • Cook Time: 30-35 minutes • Serves: 12

Ingredients:

2 cups all-purpose flour, spooned into measuring cup and leveled-off

3 tablespoons cornstarch

1 tablespoon baking powder

¼ teaspoon baking soda

1 tablespoon sugar

1¼ teaspoons salt

10 tablespoons cold unsalted butter, cut into ½-inch chunks

¾ cup buttermilk, plus a bit more if necessary

Directions:

1. Preheat the oven to 400°F and set an oven rack in the middle position. Line the Grill Pan with parchment paper.
2. In the large mixing bowl, combine flour, cornstarch, baking powder, baking soda, sugar, and salt. Mix to combine.
3. Next, cut in the cold butter into the flour mixture, until the mixture resembles coarse sand with a few pea-sized clumps of butter intact.

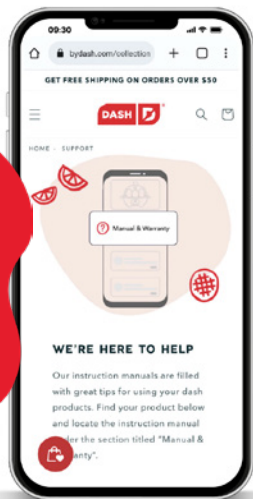
4. Add buttermilk and stir until the dough comes together into a shaggy mass. Add more buttermilk if the dough seems too dry. Do not over-mix.
5. On a floured surface, lay out dough and dust with more flour. Use hands to gently form into a loose ball, then pat into a rectangle about $\frac{3}{4}$ inch thick.
6. Cut the dough into thirds and stack the pieces on top of one another. Pat out into a rectangle about $\frac{3}{4}$ inches thick. Flour the surface lightly as needed to prevent the dough from sticking.
7. Cut the dough into thirds again. Stack the pieces on top of one another and pat into a rectangle with a final thickness of about $\frac{3}{4}$ inch.
8. Dust the blade of a sharp knife with flour and cut the dough into 12 even squares (they will seem small). Transfer 6 squares to the prepared Grill Pan and bake for 13 to 15 minutes until biscuits are lightly golden on top and a rich, golden brown on the bottom. Repeat with remaining 6 squares.
9. Serve warm with any meal or butter them up and add jam at breakfast!

CUSTOMER SUPPORT



We want you to Feel Good about your Dash products! Sign up for our Feel Good Rewards program at bydash.com/feelgood to **DOUBLE** your warranty, part of our commitment to quality and customer satisfaction.

We're here to help! Our customer support teams in the US and Canada are at your service Monday - Friday. Contact us at **1 (800) 898-6970** or support@bydash.com.



STOREBOUND, LLC - LIMITED LIFETIME WARRANTY

Dash Ceramic Cookware is warranted to the purchaser by StoreBound LLC ("StoreBound"). StoreBound will replace any item found defective in material and workmanship for the lifetime of the product from the date of the original purchase when utilized for normal and intended household use by the original owner. To process a warranty claim, contact Customer Support at support@bydash.com. The purchaser must provide proof of purchase indicating the date and place of purchase, purchaser's full name, shipping address, email address, and telephone number when making the request for a return. StoreBound will not ship to a PO Box. Minor imperfections, surface markings, and slight color variations are inherent to the hand finishing process and do not affect the performance of the cookware. Therefore, requests for replacement based on such minor imperfections, surface markings, or slight color variations as a result of the hand finishing will not be accepted. This warranty does not cover damage from misuse or abuse, such as improper cleaning, neglect, accident, alteration, fire, theft, or use in a commercial establishment. If the item the purchaser is seeking to replace is discontinued or if the item is no longer available in StoreBound's inventory, StoreBound will replace the item with the most comparable item manufactured by StoreBound at the time the request for replacement is received by StoreBound. If no replacement or comparable item is available, StoreBound will notify the purchaser to discuss the next steps. Storebound does not accept requests to replace the item with superior items or in exchange for money.

All replacement inquiries are to be submitted to support@bydash.com or contact Customer Support at 1-800-898-6970. There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Further Exclusions, this Warranty does not cover the following:

- Damage arising from thermal shocks, drops, improper use, failure to follow the use and care instructions, or unauthorized modifications/repairs;
- Normal product wear and tear;
- Nonstick deterioration, discoloration, warping, or metal separation due to high heat, prolonged heat exposure when empty, etc.;
- Stains, discoloration, or scratches on the inside or outside;
- Any accident caused by fire, flood, acts of God, etc.;
- Commercial, professional, or workplace use;
- Any glass or porcelain in the product;
- Dust or insects inside the product;
- Nonstick damage from metal or sharp utensils; and
- Damage caused by use of scouring pads, steel wool, abrasive cleaners, bleach, etc.



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