

DASH [®]
ceramic



#DCCWSP458

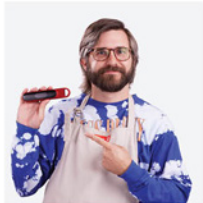
smartstore[®]
5.8QT MULTIPOT
+ STEAMER SET

Instruction Manual | Recipe Guide



**WELCOME
TO THE FOODIE
FAMILY**

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



smartstore[®] 5.8QT MULTIPOT + STEAMER SET



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WHAT'S INCLUDED



CAST ALUMINUM LID

Offers superior heat retention while steaming vegetables and cooking stews, soups, and sauces.



9.5" SILICONE TRIVET

Designed with heat-resistant silicone to prevent heat damage on countertops and tabletops.



9.5" STEAMER BASKET

Pairs with the Stockpot and Aluminum Lid to easily steam vegetables, seafood, dumplings, and more. Pairs with the Silicone Trivet as a shallow baking dish.



5.8QT STOCKPOT

Great for simmering soups, preparing stews, boiling large batches of pasta, and preparing flavorful sauces.



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

Compatible with all cooktops!



HEAT RETENTION

The cast aluminum body heats quickly and delivers a more even heat distribution. The Cast Aluminum Lid retains heat during cooking.



SMARTSTORE®

The stackable pieces maximize storage in your cabinets and fridge.

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 pot.



Stack the cookware pieces like this to maximize storage space!

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 properly clean, handwash using a soft sponge with warm, soapy water.



RECIPE GUIDE



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SUNDRIED TOMATO PASTA WITH ZUCCHINI

Prep Time: 12-15 minutes • Cook Time: 10-15 minutes • Serves: 6-8

Ingredients:

- 12 ounces of bowtie pasta
- 3-4 tablespoons chopped sundried tomatoes in oil
- 2 cloves of garlic, roughly chopped
- 1 yellow or green zucchini cut into half-moon shape
- ½ cup unsalted butter
- 2 tablespoons tomato paste
- 1 cup heavy cream
- ½ cup pasta water
- 1 cup spinach, roughly chopped (optional)
- 1 cup freshly grated parmesan cheese, plus more to garnish
- Salt & fresh ground black pepper to taste
- Fresh basil to garnish

Directions:

1. On the stovetop, fill the 5.8QT Stockpot with water, season generously with salt, and bring to a boil. Add in pasta to cook, following package instructions. Once done, drain pasta and set aside, reserving 1-2 cups of the pasta water for later.
2. In the 5.8QT Stockpot, cook the chopped sundried tomatoes and minced garlic for two minutes over medium heat, stirring frequently. Add in zucchini and cook for an additional 5-7 minutes, stirring occasionally.
3. Add the butter to the veggie mixture and let it melt completely for about 2 minutes. Then add the tomato paste and stir until combined. Add the heavy cream and bring to a boil, stirring occasionally. Reduce heat to low.
4. Once the sauce thickens slightly, add ½ cup of pasta water (and more if needed) and stir to combine. Add spinach if desired, letting it wilt and cook in.
5. Add pasta noodles directly into sauce then stir to combine. Remove from heat once combined.
6. Add freshly grated Parmesan and stir to combine. Season with salt and pepper to taste.
7. Transfer to serving bowl and add additional Parmesan cheese and fresh basil. Serve and enjoy *lotsa* pasta!



STEAMED BROCCOLI

Prep Time: 3-5 minutes • *Cook Time:* 5-7 minutes • *Serves:* 4-6

Ingredients:

1 pound broccoli florets (about 4 cups)

Water, for steaming

Olive oil

Lemon juice

Salt and pepper, for seasoning, optional

Directions:

1. Fill the 5.8QT Stockpot with 2 inches of water and place on the stovetop.
2. Place broccoli florets in the Steamer Basket and set over the Stockpot. Bring the water to a simmer, cover, and let steam for 5 minutes or until the broccoli is tender.
3. Remove from Steamer Basket and season with olive oil, lemon juice, salt, and pepper, as desired.
4. Serve as a side with any savory meal and enjoy!



STEAMED PORK DUMPLINGS

Prep Time: 40-45 minutes • Cook Time: 15-20 minutes • Serves: 3-4

Ingredients:

12-ounce pack wonton wrappers	4 tablespoons soy sauce
1¾ pounds ground pork	3 tablespoons sesame oil
1 tablespoon fresh ginger, minced	1 egg, beaten
4 cloves garlic, minced	5 cups finely shredded Chinese cabbage
2 tablespoons green onion, thinly sliced	

Directions:

1. In a large bowl, create the wonton filling by combining pork, ginger, garlic, green onion, soy sauce, sesame oil, egg, and cabbage. Stir until well mixed.
2. Place 1 heaping teaspoon of pork filling onto each wonton wrapper. Moisten edges with water and fold edges over to form a triangle shape. Roll edges slightly to seal in filling. Set dumplings aside on a lightly floured surface until ready to cook.
3. On the stovetop, add two inches of water to the 5.8QT Stockpot and bring it to a boil. Place Steamer Basket on top of the Pot.
4. Arrange the dumplings in the Steamer Basket so that they do not touch each other. Steam for 12-15 minutes, checking frequently, or until the pork is thoroughly cooked.
5. Serve hot with your favorite dipping sauce and enjoy!



ASIAN-STYLE CHICKEN NOODLE SOUP

Prep Time: 15-20 minutes • Cook Time: 35-40 minutes • Serves: 4-5

Ingredients:

2 tablespoons vegetable oil
1 cup diced carrots (about 2 large)
6 green onions, sliced (1½ cups)
4 garlic cloves, minced
2 tablespoons ginger, minced
and peeled
1 pound boneless skinless chicken
breasts (about 2-3 chicken breasts)
Salt and fresh ground black pepper
6½ cups low-sodium chicken broth
2½ tablespoons soy sauce, or more
to taste

2 tablespoons rice vinegar
1 tablespoon sriracha
1 tablespoon sesame oil
1 tablespoon granulated sugar
3 cups slightly chopped napa cabbage
¾ cup cremini mushrooms, sliced
1 package dry ramen noodles,
seasoning packets discarded
½ cup cilantro, chopped

Directions:

1. Heat 1 tablespoon vegetable oil in the 5.8QT Stockpot over medium-high heat. Add carrots and sauté for 3-5 minutes. Add green onions, garlic, and ginger and sauté for 2-4 minutes. Transfer mixture to a small bowl and set aside.
2. Cover chicken breasts with plastic wrap and pound to an even thickness using the flat side of a meat mallet. Season both sides lightly with salt and pepper.
3. Heat 1 tablespoon of olive oil in the 5.8QT Stockpot over medium-high heat. Add chicken and cook until browned on both sides, about 2½ minutes per side.
4. Pour in chicken broth, soy sauce, rice vinegar, Sriracha, and sesame oil, then add the carrot mixture.
5. Bring soup to a boil, then reduce heat to medium-low, cover and simmer until chicken has cooked through (center should register 165°F degrees on an instant-read thermometer), about 5-7 minutes.
6. Remove chicken breasts from soup and transfer to a cutting board. Let rest for 5 minutes then cut them into strips. Set aside.
7. Stir in sugar, cabbage, and mushrooms to soup and let it return to a boil. Add noodles and cook 3-5 minutes until tender. Add back in chicken then garnish with cilantro.
8. Serve hot and enjoy this sick day classic with a kick!

NOTES

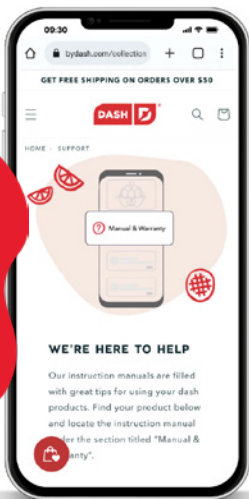
...bon appétit!

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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