



**COOK  
WITH  
CARE**

[bydash.com](http://bydash.com)



# WELCOME

Congratulations on upgrading your cookware with the Dash Dream Green collection!

With *recycled* materials and quality craftsmanship, this top-of-the-line set is a chef's best friend.

Save this booklet and follow these instructions to keep your cookware in tip-top shape.

# Hello FOODIE!

Are you ready to reward yourself?



Be the first to know about sales and product releases.



Expedited Customer Service



Earn points and redeem them for freebies!

**GET STARTED**

[bydash.com/feelgood](https://bydash.com/feelgood)



# DON'T PAN-IC

Follow these tips to get the most out of your Dash Cookware!



Clean *before* first use



Use plastic, silicone, nylon or *wood* utensils



Don't overheat *empty* cookware



Do not *cut* inside the pan



Heat with a few tps of *oil* or butter – avoid aerosol sprays



Cook at a *moderate* temperature



Let cookware *cool* before washing



Hand washing with a soft sponge is *recommended*

# SEE YOU IN THE KITCHEN

Scan below for more recipes and  
access to bonus cooking classes!



*minestrone soup*



*chicken & orzo*



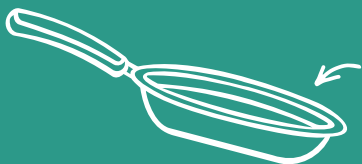
*↑  
cook with Clay!*



# THE DREAM TEAM

## 9.5" FRY PAN

Perfect for everyday use, like cooking larger cuts of meat or multiple foods without overcrowding.



CleanCoating Safe Ceramic Nonstick Coating.

## 11" FRY PAN

Large surface area is great for big cuts of meat, pan pizzas, sauces and more.



100% Recycled Aluminum Cookware Body\*: Just as durable as non-recycled aluminum.

# BEFORE YOU COOK

## Clean it up

For best performance, give your cookware a good cleaning before first use.



## Avoid aerosol sprays

Aerosol sprays containing soy lecithin can cause nonstick surfaces to become sticky and hard to clean over time. Use a neutral oil or butter when cooking to preserve your nonstick.

## Less is more

Your cookware has a CleanCoating Safe Ceramic Nonstick Coating that is excellent at preventing food from sticking and only requires a **small amount** of oil and butter for cooking.



# WHILE YOU COOK

## No need for high heat

Your cookware is oven-safe up to 400°F.

Don't cook on high heat, as this will damage the nonstick coating over time, causing staining and a reduction in its nonstick properties.

Do not put cookware in your broiler.

## Watch your fingers

Silicone handles may get warm while your cookware is in use: use care when moving from your stove or heat source.

## Keep It Scratch-Free



Don't use metal utensils: use nonstick-safe utensils like nylon, bamboo, or silicone with your cookware to protect the coating and avoid scratches.



# AFTER YOU COOK



## Give it a hand

Your cookware is dishwasher safe, but we recommend handwashing to preserve the life of your product.

Let cookware cool before washing.

## Avoid abrasive sponges

Abrasive sponges may scratch and damage your nonstick coating. Use non-abrasive sponges or dish cloths when cleaning.

## Cool down

Give your cookware time to cool before washing. Adding cold water to a hot pan can result in thermal shock and cracking.



## Let it simmer

To remove stuck food or residue from your cookware, simmer soapy water over low heat. Then, lightly wipe with a soapy sponge or dish cloth.



# RECIPE BOOK

# SALMON & ASPARAGUS

Three fresh asparagus spears are arranged diagonally across the right side of the page, pointing towards the top right. They are green with some purple at the tips.

## *Ingredients:*

- 2 salmon fillets
- ½ bunch of asparagus
- 3 garlic cloves, minced
- 1 tsp red chili flakes
- ¼ cup grated parmesan
- salt to taste

## *Directions:*

1. Preheat your oven to 350°F.
  2. Pat the salmon fillets dry and season the surface. In the 11" fry pan, over medium heat, sear both sides of your salmon for 1.5 minutes. Move your pan into the oven and cook for an additional 8 minutes.
  3. Prep your asparagus by trimming the bottoms off and cutting them in half. In the 9.5" fry pan, over medium-high heat, add 1 tbsp of olive oil, the minced garlic, and the red chili flakes. Cook for 45 seconds while stirring.
  4. Add the asparagus to the 9.5" fry pan and season with a pinch of salt. Cook until tender, occasionally stirring. Once tender, plate your asparagus and top with grated parmesan.
  5. Remove salmon from the oven and serve.
- 
- A single asparagus spear is positioned at the bottom center of the page, pointing upwards.

# SHAKSHUKA

## Ingredients:

- |                             |   |
|-----------------------------|---|
| 2 tbsp olive oil            | 1½ tbsp kosher salt or 2 tsp table salt |
| 1 white onion, diced        | 2 tsp black pepper                      |
| 1 red bell pepper, diced    | 1 tbsp paprika                          |
| 4 garlic cloves, minced     | 4 eggs                                  |
| ¼ cup tomato paste          |   |
| 16 oz canned crushed tomato |   |

## Directions:

1. Preheat your oven to 350°F.
2. In your 11" fry pan, over medium heat, sauté olive oil and diced onions for two minutes, then add the diced red bell pepper. Cook for 3 minutes, then add garlic and cook for an additional 30 seconds.
3. Add the tomato paste and cook for 4 minutes, until caramelized. Add the crushed tomatoes and mix, then season with salt, pepper and paprika. Cook until the sauce is thick enough to hold an egg.
4. Crack your eggs into the sauce and let them cook for 1 minute. Transfer into the oven and cook until eggs are finished, around 10-15 minutes. Serve with toasted bread or eat as-is.



# BERRY CRISP

## Ingredients:

*For the crumble:*

½ cup flour  
⅓ cup rolled oats  
⅓ cup light brown sugar  
¼ cup white sugar  
¼ tsp cinnamon  
¼ tsp salt  
½ cup unsalted butter, cold  
and cubed

*For the berry mixture:*

2 cups raspberries  
1 cup blueberries  
1 cup blackberries  
¼ cup white sugar  
1 tbsp corn starch

## Directions:

1. Preheat your oven to 350°F.
2. Mix all the dry ingredients for the crumble together before adding the cold cubed butter. Using either a pastry cutter or a hand mixer, combine until uneven crumbles form and place in your refrigerator.
3. Combine the fruit and rinse with water, but do not pat dry. Add sugar and corn starch, then mix thoroughly.
4. Spread the fruit in the bottom of your 9.5" fry pan in an even layer and top with the crumble mixture. Place in the oven and bake for 30 minutes, or until fruit is broken down and the crumble mixture is lightly golden.

# CUSTOMER SUPPORT

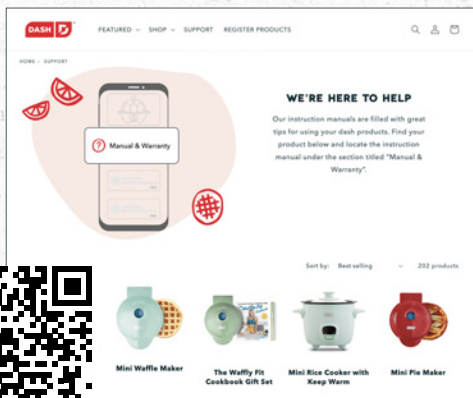
## We're here to help!

Our customer support teams in the US and Canada are at your service Monday - Friday. Check out our support page below or contact us at **1 (800) 898-6970** or **support@bydash.com**

scan  
here



[bydash.com/help](https://bydash.com/help)



**FEEL GOOD  
GUARANTEE™**

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit [bydash.com/feelgood](https://bydash.com/feelgood).

# WARRANTY

## STOREBOUND, LLC - LIMITED LIFETIME WARRANTY

Dash Dream Green 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](mailto: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](mailto: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.



1-800-898-6970 | @bydash | bydash.com