



**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 tsp of *oil* or butter – avoid aerosol sprays



Cook at a *moderate* temperature



Let cookware *cool* before washing



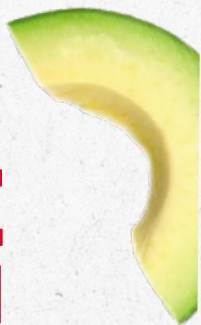
Hand washing with a soft sponge is *recommended*

# SEE YOU IN THE KITCHEN

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



*minestrone soup*



*cook with Clay!*



*chicken & orzo*



# THE DREAM TEAM

## 8" FRY PAN

Perfect for making a quick egg or a small piece of chicken, fish or steak. The pan will heat quickly due to its smaller size.



CleanCoating Safe Ceramic Nonstick Coating.

## 10" FRY PAN

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



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

## 2QT SAUCE PAN

Great for creating tasty meals for one with high sides that are expertly crafted for preparing pastas, grains and sauces with ease.



## 3QT SAUTÉ PAN

Medium sized, but wider and more shallow than a sauce pan. Great for roasting, sautéing, simmering, steaming and one-pot meals.

Forged Aluminum Construction: Sturdy, lightweight and features superior heat retention and distribution.



## 5.6QT STOCK POT

Used for soups, chilies, stews, sauces and large amounts of pasta.

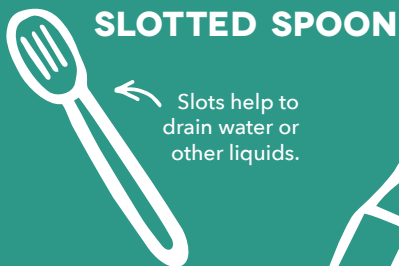


Side handles were designed so utensils can rest on them.

## COOKWARE PROTECTORS

Stack your pans without fear of scratches using these protectors.





## SLOTTED SPOON

Slots help to drain water or other liquids.



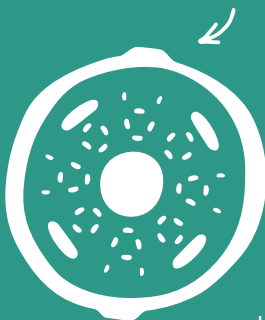
Made of eco-friendly & sustainable bamboo.

## SPATULA



## SOLID SPOON

Side notches are perfect for holding your utensils.



## BOIL OVER PROTECTOR

Prevents splatter and water from boiling over the side of your pot.



Use the hole to measure 1 serving of pasta.

## SPATULA WITH HOLE

Use the center hole to stir or add ingredients.

# 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, while the lids are oven-safe up to 350°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 the included bamboo utensils (or nonstick-safe utensils like nylon or silicone) with your cookware to protect the coating and avoid scratches.

# AFTER YOU COOK



## Give it a hand

Your cookware and the Boil Over Protector are dishwasher safe, but we recommend handwashing to preserve the life of your product.

Let cookware cool before washing.

The bamboo utensils are not dishwasher safe.

## 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

# SOBA NOODLE BOWL



## Ingredients:

1 bundle of soba noodles  
2 scallions  
1 tsp sesame seeds  
2 tsp toasted sesame oil  
2 tsp soy sauce  
1 tsp white sugar  
1 baby bok choy, halved  
1 pinch of salt  
1 tbsp cooking oil  
1 tbsp water

4 heads of shiitake mushrooms  
1 tbsp soy sauce  
2 tsp white sugar  
1 egg  
1 cucumber, cut into  
matchsticks (for garnish)  
1 carrot, cut into matchsticks  
(for garnish)  
½ radish, sliced into thin coins  
(for garnish)



## Directions:

1. In the 3qt sauté pan, add enough water to cover the soba noodles and bring to a boil over high heat. While water comes to a boil, make the sauce mixture by combining sesame oil, soy sauce, sesame seeds, scallions, and sugar in a bowl. Once water is boiling, cook soba noodles to package instructions.

2. Once the soba noodles are tender, strain and rinse them with cold water. Proceed to dry the noodles thoroughly before mixing them with the sauce.
3. In the 8" fry pan over medium heat, add 1 tsp of oil and 1 tbsp of water, then bring to a rolling boil. Add the bok choy cut side down and season with a pinch of salt. Cover and cook until water has evaporated and bok choy is tender.
4. Remove the bok choy from the pan and add 2 tsp of cooking oil over medium-high heat. Add in your sliced shiitake mushrooms and cook for 6 minutes, stirring occasionally. Once browned, add 1 tbsp soy sauce and 2 tsp white sugar. Cook until sauce is thickened and once the mushrooms are coated, remove them from the pan.
5. Wipe any excess residue from the mushrooms and add in the final tsp of cooking oil over medium heat. Crack in the egg and allow to cook until the whites are cooked through, around 3-4 minutes.
6. Assemble the soba noodle bowl using the noodles as a base, placing the bok choy, mushrooms, egg, cucumber, and carrot neatly in small piles. Add cucumber, carrot and radish for garnish if desired.



# SUNDRIED TOMATO PASTA

## Ingredients:

|                                               |                                      |
|-----------------------------------------------|--------------------------------------|
| 12 oz bowtie pasta                            | 2 tbsp tomato paste                  |
| 3 tbsp chopped sundried tomatoes in oil       | 1 cup heavy cream                    |
| 2 tsp minced garlic                           | ½ cup pasta water                    |
| 1 yellow or green zucchini (half moon slices) | 1 cup spinach (optional)             |
| ½ cup unsalted butter                         | 1 cup freshly grated Parmesan cheese |
|                                               | salt & pepper to taste               |

## Directions:

1. Fill the 5.6qt stock pot with water and season generously with salt, then bring to a boil. Add in pasta and cook to package instructions.
2. In the 3qt sauté pan, cook the chopped sundried tomato and minced garlic for two minutes over medium heat, stirring frequently. Add in the zucchini and cook for an additional three minutes, stirring occasionally.
3. Add the unsalted butter and let it melt completely, around one minute. Add the tomato paste and cook while stirring until combined. Add the heavy cream and bring to a boil, stirring occasionally.
4. Once thickened, add ½ cup of pasta water from the boiling pasta and stir to combine. Add spinach if desired, letting it wilt. Once pasta is cooked, strain and add noodles directly into the sauce, then stir to combine.
5. Once pasta is cooked to desired texture, remove from heat, add freshly grated Parmesan and stir to combine. Season with salt and pepper to taste and enjoy.



# 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 10" 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 8" 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

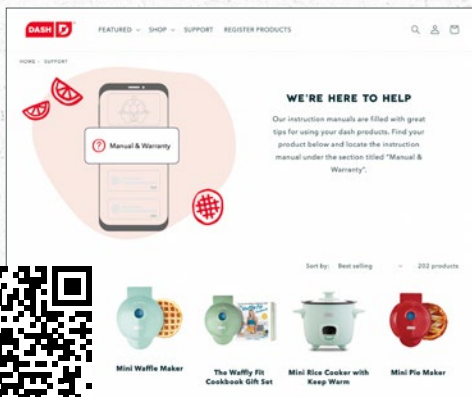
## We're here to help!

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.



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