

**décor**<sup>®</sup>



**microsafe**<sup>®</sup>

**bacon cooker**

*crispy bacon with no added oil!*



**USE WITH  
MICROSAFE<sup>®</sup>  
EGG POACHER**



**BPA FREE**

## Decor Microsafe® Bacon Cooker

With the Decor Microsafe® Bacon Cooker you can now make perfect crispy bacon in your microwave in minutes without any added oils! From BLTs, salads, delicious pastas, or even as a topping for soups, enjoy bacon cooked just to your liking every time with ease.


The Microsafe® Bacon Cooker is specially designed with raised fins and a curved base to drain fat away from the bacon during cooking for a lighter, crispier result. It also features safe hold handles and steam release vents for safe and convenient use in the microwave.

The Microsafe® Bacon Cooker is dishwasher safe so cleaning up is quick and easy.

Use with the Decor Microsafe® Steam Egg Poacher to make delicious meals in minutes that your friends and family will love.

### \* Cooking guidelines

The timing will vary according to the power of the microwave, bacon type used and desired cooking of bacon. For best results we recommend using middle rasher bacon.



	<b>SOFT</b>	<b>CRISPY</b>
<b>SHORT CUT</b>	<b>3 minutes FULL POWER</b>	<b>4 minutes FULL POWER</b>
<b>MIDDLE RASHER</b>	<b>2 minutes FULL POWER</b>	<b>3 minutes FULL POWER</b>

COOKING GUIDELINES AND RECIPES ARE BASED ON A 1000W MICROWAVE OVEN

**MAKES 1 TO 4 SERVES IN MINUTES**

## Follow these simple steps for crispy bacon in minutes

1



Place bacon rashers on the tray – bacon can be overlapped.

For best results we recommend middle rasher bacon.

2



Cover and microwave on high for 2 minutes

\* For first time use see cooking guidelines

3



Serve and enjoy!

### WARNING

Extended overheating of foods high in oil, fats or sugar may cause these products to melt. Heating of any such substances must be carefully monitored and such substances should not be further heated once melted. **Do not** use Microsafe® products in a toaster oven, conventional oven, on a cook top, under a grill or on an open fire. Refer to cooking guidelines for Microsafe® Steam Egg Poacher and Microsafe® Bacon Cooker.

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## Egg and Bacon Spaghetti

**Serves:** 4

**Preparation time:** 8 minutes

**Cooking time:** 14 minutes

- 150g dried spaghetti
- 1 bunch of asparagus, chopped
- 4 middle bacon rashers
- 4 eggs
- 1/3 cup olive oil
- 1 red chilli, seeded, chopped
- ¼ cup chopped flat leaf parsley
- ½ cup grated parmesan



### Step 1

Cook the spaghetti using the Microsafe® Pasta Cooker for 10 minutes, or until al dente, adding the asparagus pieces to the Microsafe® Pasta Cooker for the last 2 minutes of cooking. Drain and set the cooked pasta aside with lid on to stay warm.

### Step 2

Cook the bacon for 2 minutes using the Microsafe® Bacon Cooker. Remove from microwave and set aside with lid on to stay warm.

### Step 3

Poach the eggs for 1 minute 20 seconds using the Microsafe® Steam Egg Poacher. Remove eggs from microwave and rest with lid on for 1 minute.

### Step 4

Meanwhile add chopped bacon, olive oil, chilli, parsley and parmesan to the Microsafe® Pasta Cooker and stir to combine. Place into serving bowls and top with a poached egg.

**USE WITH  
MICROSAFE®  
PASTA COOKER**



## Caesar Salad

**Serves:** 4

**Preparation time:** 10 minutes

**Cooking time:** 5 minutes

- 3 slices white crusty bread, cubed
- Olive oil cooking spray
- 4 middle bacon rashers
- 4 eggs
- 300g cooked chicken, shredded
- 1 cos lettuce, chopped
- 1 cup shaved parmesan
- 125ml Caesar salad dressing



### Step 1

Preheat oven to 200°C. Line baking tray with baking paper. Place bread onto tray and spray with olive oil spray. Bake for 5 minutes or until golden and crisp.

### Step 2

Meanwhile cook the bacon for 2 minutes using the Microsafe® Bacon Cooker. Remove from microwave and set aside with lid on to stay warm.

### Step 3

Poach the eggs for 1 minute 20 seconds using the Microsafe® Steam Egg Poacher. Remove eggs from microwave and rest with lid on for 1 minute.

### Step 4

Whilst the eggs are resting, combine bread, chopped bacon, chicken, lettuce, parmesan and dressing together. Place into serving bowls and top with a poached egg.