



Introducing Martha Wrap, a parchment-lined aluminum foil created and developed by Martha Stewart. It combines the insulation of foil with the nonstick protection of parchment, a wonderful new idea that adds convenience to your kitchen.

ALL THE BENEFITS OF FOIL AND PARCHMENT

- » Parchment side is nonstick. Keep this side next to your food to provide a barrier against the foil, which can corrode if it comes in contact with acidic foods such as lemons or tomatoes.
- » Aluminum side retains heat, prevents freezer burn, and makes Martha Wrap easy to fold, which is ideal for pouch cooking en papillote.
- » For roasting, baking, and steaming. Not for use under broiler or on the grill.
- » Oven safe to 420°F and freezer safe.
- » Easy cleanup for greater convenience.
- » Thicker and up to 5X stronger than regular foil for tear resistance.

MARTHA WRAP™

FOIL + PARCHMENT IN ONE

Aluminum insulates, parchment protects



FIND OUT MORE ABOUT MARTHA WRAP
AND HOW TO USE IT. →



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FOIL + PARCHMENT IN ONE [Aluminum insulates,
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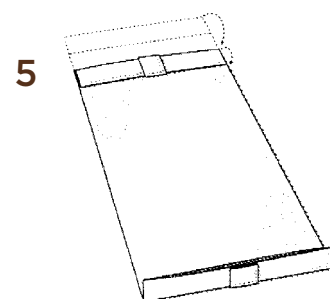
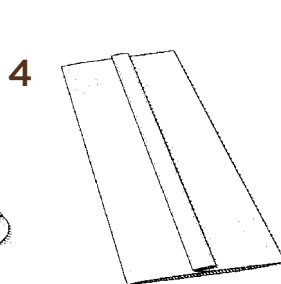
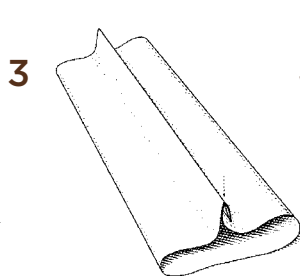
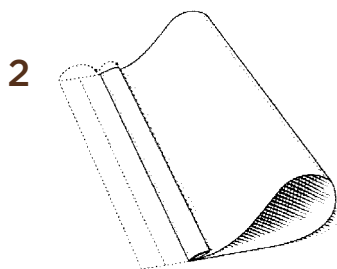
90ft 12in W

for
roasting,
baking, and
steaming

RECIPES & IDEAS

COOKING CHICKEN IN MARTHA WRAP™

- 1 **CUT** a 12-inch square sheet of Martha Wrap. Fold paper in half (but do not crease), foil side out.
- 2 **HOLDING** edges of paper together, make a 1/2 -inch fold, and crease. Make another 1/2-inch fold in the same direction, and crease to form a seam.
- 3 **LAY** packet flat with seam centered on top.
- 4 **PRESS** center seam (fold side down) to flatten. Press both long sides to flatten packet.
- 5 **FLIP** paper over. Make a 1-inch fold on one short end, and crease. Make another fold in the same direction, and crease to seal.
- 6 **SLIDE** ingredients into open end. Double-fold opposite end to seal. Flip packet over, seam side up.



CHICKEN WITH MANGO AND GINGER

SERVES 4

- 1 piece fresh ginger (1 inch), peeled and cut into matchsticks
- 1/3 cup fresh cilantro leaves
- 1 medium jalapeño, thinly sliced
- Coarse salt and ground pepper
- 2 tablespoons plus 2 teaspoons extra-virgin olive oil
- Lime wedges, for serving
- 1 large mango, peeled, pitted, and cut into 1/4-inch wedges
- 8 chicken cutlets (about 1 3/4 pounds total)

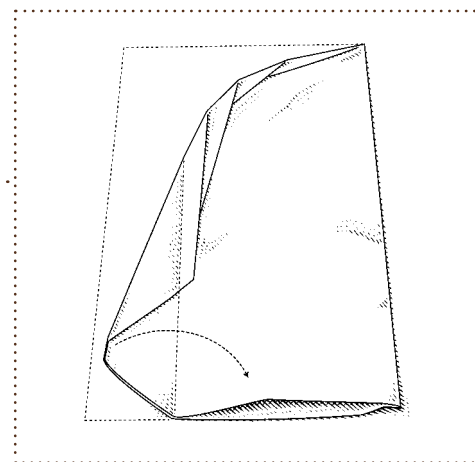
Preheat oven to 400°F. Fold 4 sheets of Martha Wrap into packets per “Chicken in Martha Wrap” instructions. Place mango wedges inside packets. Top with chicken, ginger, cilantro, and jalapeño. Season with salt and pepper and drizzle each with 2 teaspoons oil. Fold ends of packets to seal.

Place packets on a rimmed baking sheet and bake until packets are puffed up and chicken is cooked through, 18 to 20 minutes. Serve with lime wedges.

RECIPES & IDEAS

COOKING FISH IN MARTHA WRAP™

Cut a sheet of Martha Wrap measuring 12 by 17 inches. Fold in half crosswise, foil side out; then open, and lay flat. Layer ingredients to one side of crease. Fold wrap over ingredients. Make small overlapping pleats to seal the open sides and create a half-moon shape.



ROASTED GARLIC

MAKES 2 BULBS

2 heads garlic, papery outer skins discarded
2 tablespoons extra-virgin olive oil, plus more for storing

Preheat oven to 425°F. Cut a 1/4-inch slice from the top of each head of garlic; discard. Place garlic in a small baking dish. Drizzle with oil. Cover with Martha Wrap; roast until soft and golden, about 1 hour and 15 minutes. To store garlic, squeeze garlic cloves into an airtight container and add enough olive oil to cover. Keep refrigerated up to 1 week.

MUFFIN WRAPPERS HOW-TO

- 1 **CUT** 5-inch square pieces of Martha Wrap.
- 2 **SPRAY** a muffin tin with vegetable oil cooking spray to hold wrap in place.
- 3 **PLACE** 1 square of Martha Wrap into 1 cup of the tin, foil side toward the pan. Press wrap into folds against sides of pan to create cup shape. Repeat with other cups.
- 4 **SCOOP** batter into cups, and bake.