

Slow Cooker Corn Chowder with Chicken and Bacon



Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 1 cup half & half or milk (Add more as needed)
- 4 tbs. butter
- 1 (16 oz.) bag frozen corn
- 2 cups frozen diced onions
- 2 cups shredded hash brown potatoes
- 2 (14 3/4 oz.) cans creamed corn
- 1 (14 oz.) can cream of mushroom soup
- 1/4 cup bacon bits
- 1 tbs. dehydrated parsley flakes
- 2 tsp. salt
- 1/4 tsp. black pepper
- 1/2 tsp. garlic salt

- 1 pound boneless, skinless chicken breasts

Directions:

1. Combine all ingredients except chicken breasts into your slow cooker. Mix thoroughly and break up any clumps.
 2. Add chicken breasts, pushing them to the bottom of the slow cooker.
 3. Cook on low for 6-8 hours, or on high for 5 hours.
 4. Before serving, use two forks to shred chicken.
 5. Serve with sprinkled cheese or dehydrated parsley, if desired. You can also serve in large, hollowed-out rolls as bread bowls.
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Shredded Taco Ranch Chicken

Your Key Ingredient:

NESCO Slow Cooker

Grocery Ingredients:

4 lbs of uncooked chicken breasts

32 oz. salsa of choice

2 packets taco seasoning mix

Lemon Rosemary Chicken



When you're looking for a flavorful, healthy meal, look no further than this Rosemary Lemon Chicken. The tanginess of the lemon combines with the warm and savory flavor of the rosemary, with a slight bitterness from the wines to dress up your everyday chicken breasts. Using your NESCO Smart Canner and Cooker keeps the chicken juicy and tender. Best of all-it's ready in about a half hour and doesn't require any prep work ahead of time like marinating. Try this recipe once and your family will have a new weeknight favorite.

Firecracker Wings



Take a page from Uncle Sam's cookbook and try these Firecracker Wings at your next Fourth of July celebration. A little bit of sriracha sauce gives this recipe just the right amount of kick. Roasted to perfection in your NESCO Roaster Oven, there's no better way to show your love for the red, white, and blue! For dipping sauces, you can't go wrong with blue cheese or classic ranch.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

3-5 lbs chicken wings

6 cups water

1 Tbsp cold water

1 Tbsp cornstarch

¹/₄ cup [kosher salt](#)

$\frac{1}{2}$ cup chili sauce
3 cloves of minced garlic
1–3 tsp of chili powder (mild or hot depending on preference)
1 cup honey
2 Tbsp soy sauce
Juice of one lime
3 Tbsp [sriracha](#) sauce
 $\frac{1}{4}$ cup apple cider vinegar
 $\frac{1}{4}$ cup minced ginger
1 tsp sea salt
1 Tbsp freshly cracked black pepper
1–2 Tbsp chopped fresh cilantro

Instructions:

1. Preheat roaster to 425°F.
2. Make the garlic-chili sauce by combining the chili sauce, minced garlic, and chili powder. Spice to taste and set aside.
3. In a large bowl, combine water, salt, $\frac{1}{4}$ cup of the garlic-chili sauce, and $\frac{1}{4}$ cup of honey. Stir until salt and honey are completely dissolved. Add the wings and chill for 30 minutes or up to 4 hours.
4. To make the basting and dipping sauce, combine the remaining chili garlic sauce, soy sauce, sweet soy sauce, sriracha, remaining honey, vinegar, lime juice, and ginger in a small bowl and mix well. In another small bowl, combine 1 tablespoon cold water and 1 tablespoon cornstarch and whisk together. Add to the sauce slowly until desired thickness is reached. Set aside half of the sauce for serving to avoid contamination.
5. Drain wings and season them with sea salt and pepper. Place the wings on the rack inside the **NESCO® Roaster**

Oven, baste them with half of the sauce, and reduce the heat to 350°F. Roast until the internal temperature of the chicken reaches 160°F for approximately 25-30 minutes.

6. Remove the chicken pieces with a pair of tongs to a serving platter. Let the chicken pieces rest, loosely covered with aluminum foil, for 5-10 minutes before serving.

7. Garnish the wings with lime and cilantro. Enjoy!





Holiday Hot Wings



NESCO
Holiday Hot Wings
11 Qt Multi Function Pressure Cooker

Get the party started with our Holiday Hot Wings! This recipe is easy with the help of your NESCO Pressure Cooker. Enjoy tender, honey-brushed wings in no time. Whether you're a ranch, sweet and sour, or honey barbecue kinda person, get your dipping sauce ready because these wings are next-level delicious.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

12-14 chicken wings cut into pieces
1 cup of water

1 3/4 cups of smoky BBQ sauce divided
4 tablespoons of honey divided

Instructions:

1. Cut 12-14 chicken wings into 3 pieces – the drumettes, wingettes (often called flats), and the tips. For this recipe, we'll use just the drumettes and wingettes. Save and freeze the tips for next time you make homemade chicken stock.
2. Add wing pieces to your NESCO Pressure Cooker with $\frac{3}{4}$ cup of your favorite smoky BBQ sauce, 1 cup of water, and 2 tablespoons of honey. Lock lid and set regulator knob to SEAL. Set for ten minutes on High Pressure and cook.
3. When wings are finished after 10 minutes of cooking remove to lightly greased cookie sheet. Place under broiler for 5 minutes or until crispy brown. Remove from broiler. Combine remaining BBQ sauce and honey and brush wings lightly.

NOTE: Wings may vary in size when purchased. Larger wings may require extra cooking time to be fully cooked. If so reset your pressure cooker and cook for an additional 3-4 minutes. Repeat if needed.

White Chicken Chili



This evening, cozy up with a bowl of White Chicken Chili. Our recipe is filled with hearty chicken, flavorful beans, and delicious sweet corn stirred together in a creamy broth. Your NESCO Pressure Cooker gets this dinner on the table in just minutes. Similar to traditional beef chili, White Chicken Chili is paired perfectly with a dollop of sour cream.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

- 1 lb cooked chicken
- 1 packet of McCormick White Chicken Chili Seasoning Mix
- 1 cup of water
- 1 cup fresh chopped tomatoes

1 can of corn drained
1 can white beans un-drained
Sour cream and chives

Instructions:

1. Put chicken, water, beans, corn, tomatoes, and seasoning in **NESCO® Pressure Cooker** and cook for three minutes on HIGH pressure. Set regulator knob to SEAL.
 2. When complete, gently stir and serve with a dollop of sour cream and sprinkle of fresh chives.
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Pineapple Teriyaki Marinade

Marinating meat like chicken doesn't have to be an all-day process. If you get home and realize you've forgotten to prep for dinner, don't fret. Use a vacuum sealer to open meat's pores to get marinade through in less time than traditional marinating. Use this trick with recipes like this delicious Pineapple Teriyaki Marinade and see how you can make dinner a quick and easy process!

Light Italian Chicken

Light Italian Chicken

Your Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#) or [NESCO Slow Cooker](#)

Grocery Ingredients:

3 lb broiler-fryer chicken, cut-up
1 medium onion, sliced
1/2 cup green pepper, chopped
2 cloves garlic, minced
14 ½ oz whole tomatoes
4 oz mushrooms, sliced and drained
1 tsp basil
1 bay leaf
1/4 tsp salt
1/4 tsp oregano

Instructions:

1. Wash chicken and pat dry. Remove skin from chicken before cooking or brown pieces in non-stick skillet and drain before placing in roaster.
2. Place prepared chicken in **NESCO® Roaster Oven**. Add all remaining ingredients. Cover and cook at 325° F for 1 hour 15 minutes.

Slow Cook: Prepare recipe as directed. Cover and cook at 225°F for 4 to 6 hours. Serves 4.

Country Chicken Soup



Nourish the body and soul with our Country Chicken Soup. Made with wholesome, natural ingredients like celery, carrots, and thyme, this recipe is pure comfort food. Both the NESCO Roaster Oven or NESCO Slow Cooker simmer broth to perfection. Cold weather calls for a second serving.

Your Key Ingredient:

[NESCO Roaster Oven](#) OR [NESCO Slow Cooker](#)

Grocery Ingredients:

- 3 lb whole broiler/fryer chicken
- 2 onions, chopped
- 3 stalks celery, sliced
- 3 carrots, sliced
- 1 Tbsp dry parsley flakes
- 1 tsp basil
- 1 bay leaf
- 1/2 tsp thyme

1 ½ tsp salt
1/2 tsp pepper
7 cups water
1/2 cup instant rice
3 cups frozen mixed vegetables

Instructions:

1. Place all ingredients, except rice and frozen vegetables, in **NESCO® Roaster Oven**. Cover and cook at 225°F for 7 to 8 hours.
2. Remove chicken and allow to cool slightly. Remove skin and bone; return meat to soup. Stir in rice and vegetables.
3. Add 2 cups water, or as need for desired consistency. Cover and continue cooking at 225°F for 30 minutes to 1 hour, or until vegetables and rice are done. Soup freezes well. Serves 8.

*Cook time and temperature will vary if using a **NESCO® Slow Cooker**.*

Roaster Oven Sunday Dinner

Although traditionally served on Sunday, our Roaster Oven Sunday Dinner is perfect for any day of the week. It has all the essentials of a classic family meal: roasted chicken, russet potatoes, and plenty of fresh herbs. Your NESCO 6 Qt. Roaster Oven makes this recipe simple. All you have to do is preheat, combine ingredients, and cover. We like to serve with a side of bread and butter.

Your Key Ingredient:

NESCO 6 Qt. Roaster Oven

Grocery Ingredients:

5 medium russet [baking] potatoes
2 cups baby carrots
1 cup celery, chopped
1 whole roasting chicken [4 ½ to 5 lbs]
2 tsp garlic, minced
1 ½ tsp salt
1 tsp pepper
1 ½ tsp ground sage
1 tsp oregano leaves, whole
1/2 tsp thyme leaves, whole

Instructions:

1. Cube unpeeled potatoes into 1" pieces. Place in **NESCO® 6 Qt. Roaster Oven** cookwell. Put carrots evenly across potatoes.
2. Remove exterior wrap from chicken. Remove any parts stored in cavity. Use for gravy or discard. Rinse chicken thoroughly inside and out. Sprinkle 1/2 tsp salt and 1/4 tsp pepper in cavity.
3. Place chicken in cookwell on top of potatoes and carrots. Rub chicken with garlic. Sprinkle remaining salt and pepper over chicken. Then sprinkle sage, oregano, and thyme over chicken.
4. Cover roaster with lid and cook at 250°F for 6 hours. Chicken will be very moist and juicy. DO NOT add any liquid to roaster. The vegetables and chicken will produce plenty of liquid to prepare a wonderful gravy.

Submitted by Jamie Parchman, Rio Hondo, TX.

Chicken, Broccoli, & Rice

Two words: cheesy and easy. Our Chicken, Broccoli, & Rice is the perfect one-pot weeknight dinner. Featuring juicy chicken, creamy soup, and tender greens, there's a whole lot to love about this classic recipe. Your NESCO Roaster Oven or Slow Cooker does the work for you – simply prep ingredients, layer, and set to cook. Feel free to swap out broccoli for cauliflower or asparagus to suit your family's preferences.

Your Key Ingredient:

[NESCO Roaster Oven](#) or [NESCO Slow Cooker](#)

Ingredients:

1 $\frac{1}{2}$ cups uncooked long-grain white rice
1 $\frac{3}{4}$ lbs skinless, boneless chicken breast halves
2 cups shredded cheddar cheese (about 8 oz)
16 oz frozen broccoli cuts, thawed
5 medium carrots, peeled and thinly sliced (about 2 $\frac{1}{2}$ cups)
1 can Campbell's® Condensed Cream of Chicken Soup
1 can Campbell's® Condensed Mushroom Soup
1 $\frac{1}{2}$ cups Swanson® Chicken Broth or Swanson® Chicken Stock

Instructions:

1. Spray a **NESCO® Roaster Oven** with vegetable cooking spray and add rice. Layer the chicken, 1 cup cheese, broccoli, carrots, soups, and the remaining cheese on top of the rice.
2. Pour the broth around the edges of the Roaster or Slow Cooker. Do not stir. Cover and cook on LOW for 6 hours or

until the chicken is cooked through.

3. Stir the rice and vegetables before serving.

Note: time and temperature will vary if using a Slow Cooker.

Campfire Hobo Dinner

Enjoy the flavors of the great outdoors with Campfire Hobo Dinner. Packed with protein and vegetables, this recipe is the perfect nourishing entree after a long day on the trail. All you need is aluminum foil, a touch of your favorite seasonings, and your very own smokey campfire.

Grocery Ingredients:

1/2 pound meat
1/4 teaspoon garlic powder
1 cup potato, sliced salt
1 cup carrot, sliced pepper
1/2 cup onion, sliced
4 teaspoons butter

Instructions:

Preparation: 10 minutes

Cook Time: 40 minutes

1. Spray 18-inch square of aluminum foil with cooking spray.
2. Place 1/4 of the meat in center of foil. Place 1/4 of the vegetables on top of meat. Season with butter, salt, garlic powder, and pepper to taste. Fold top and sides of foil several times to seal food.
3. Always place seam side up when cooking. (You may want to

double wrap if cooking on a campfire or grill). Serves 4.

CAMPFIRE: Place on hot coals near the edge of your campfire and allow cooking 25-30 minutes, or until meat is done

GRILL: Place on medium/hot grill for 40 minutes; rotate 1/2 way through cook time.

Easy To Prepare Chicken

Sometimes when it comes to cooking, the simpler, the better. Our Easy to Prepare Chicken recipe takes the guesswork out of meal planning without giving up flavor. To prepare, preheat your NESCO 6 Qt. Roaster Oven, add ingredients, and set to enjoy tender chicken in just a few hours. Save this recipe for a busy weeknight or even a last-minute get-together.

Quick 'N Easy Chicken & Noodles

Coming home to dinner ready is possible with our Quick 'n Easy Chicken & Noodles recipe. Just add ingredients into NESCO's 6 Qt. Roaster Oven, set, and cover. Made with creamy sauce and hearty chicken, this recipe will become a favorite in your weekly meal rotation. Grab a spoon and dig in.

Chicken And Rice

Achieve hassle-free family meal night with our hearty Chicken and Rice recipe. With its creamy mushroom base and Greek seasoning for garnish, you can count on pleasing the whole family. This dinner will be on the table within the hour using the NESCO 6 Qt. Roaster Oven. Tip: place the chicken in the cookwell last on top of rice to soak up all the flavor.

Chicken Jerky

If you're searching for a delicious on-the-go snack, we've got you covered. Our Chicken Jerky recipe is perfect for busy people and packs a savory punch with its blend of tangy teriyaki and tropical pineapple. After marinating chicken using NESCO's Jerky Cure, simply place strips on your NESCO Dehydrator and enjoy jerky that lasts for weeks in just a few hours. Wherever you're headed, you can rest easy knowing this homemade snack is both healthy and satisfying.

Swiss Chicken Casserole

Look no further for the perfect holiday side dish. Our Swiss Chicken Casserole might just become your next family tradition

with its irresistibly creamy sauce and crunchy toppings. Your NESCO Slow Cooker is the Key Ingredient to saving you time on this flavorful dish. Simply add ingredients, choose heat settings, and serve up comfort in just a few hours. Tip: use fresh green beans instead of canned.

Chicken “Casserole” In Mushroom Sauce

Our creamy Chicken “Casserole” in Mushroom Sauce just might become your weeknight dinner go-to. This recipe combines meaty flavors and hearty noodles with a rich mushroom sauce your family won’t be able to resist. Instead of using a traditional oven, save time, and let your NESCO Pressure Cooker do the work for you.

Whole Chicken

Simplify your cooking with our delicious Whole Chicken recipe. Your NESCO 6 Qt. Roaster Oven allows you to cook an entire chicken all at once. You can even take your chicken on-the-go with the NESCO Roaster Oven portable and stay-cool side handles. Tender, juicy, and satisfying, this classic recipe is the ideal main dish for almost any occasion.

Roast Chicken Breasts

Your search for the perfect chicken recipe is over. Our Roast Chicken Breasts are juicy, tender, and perfectly flavored in a creamy combination of mushroom and rice. Use your NESCO 6 Qt. Roaster Oven to cook this meal for four in just under an hour.