

# Electric Skillet Chicken Stir Fry



This quick and easy teriyaki chicken stir-fry combines tender chicken strips with colorful peppers and onions, all tossed in a savory sauce. It's a flavorful, healthy dish that's perfect for a weeknight dinner.

## Your Key Ingredient:

[NESCO Electric Skillet](#)

## Ingredients

- 1 lb. boneless, skinless chicken breast, cut into bite-size strips
- 2 red bell peppers, sliced into strips
- 2 yellow bell peppers, sliced into strips
- 1 green bell pepper, sliced into strips

- 2 onions, thinly sliced
- 3 tablespoons olive oil, divided
- 4 tablespoons teriyaki sauce, divided

## Instructions

1. Heat 2 tablespoons of olive oil in a wok or large skillet over medium-high heat. Add the peppers and onions, and cook for about 5 minutes, stirring occasionally, until they begin to soften. Add 2 tablespoons of teriyaki sauce and stir to coat. Continue cooking until the vegetables are tender.
2. In a separate pan, heat the remaining 1 tablespoon of olive oil over medium heat. Add the chicken and cook, stirring occasionally, until no longer pink. Once the chicken starts to brown, add 1 tablespoon of teriyaki sauce and stir.
3. When the chicken is fully cooked and browned, add it to the vegetable mixture in the wok. Stir in the remaining 1 tablespoon of teriyaki sauce, and cook for an additional 2 minutes.
4. Remove from heat and serve warm.

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# Sous Vide Chicken Drumsticks



It only takes three steps to get these delicious, tender sous vide chicken drumsticks; Season, Sous Vide, and Sear!

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## Oven Roasted Chicken



This juicy roasted chicken recipe is perfect for beginners or for those days where you want a quick and delicious dinner with the family.

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## **Canned Chicken Pot Pie Filling**



**Your Key Ingredient:**

[NESCO Smart Canner](#)

**Grocery Ingredients:**

- 10 chicken breasts (10 cups, chopped)
- 2 cups onions (chopped)
- 4 tbsp. butter
- 4 cups carrots (chopped)
- 4 cups peas (frozen)
- 2 cups celery (chopped)
- 1 tbsp. salt
- 2 tsp. black pepper
- 2 tsp. celery seeds
- 2 tsp. garlic powder
- 1 1/3 cups Canning Gel
- 8 cups chicken broth

**Note: Makes Approximately 7 quarts or 14 pints**

## Directions:

1. Boil chicken in water until cooked through for about 20 minutes.
2. Remove cooked chicken from water and place on a cutting board to cool. Reserve 6-8 cups of boiled chicken broth to be used later.
3. Once chicken is cooled, chop into bite sized pieces.
4. In a large pot combine celery, onions and butter. Saute on medium heat until onions are translucent for about 8 minutes.
5. Add carrots, peas, chicken, salt, pepper and broth to the onion mixture. Bring to a boil, stirring often to avoid scorching the filling.
6. Take 3 cups of the reserved water from boiling the chicken, and using a whisk, whisk in Canning Gel. Add mixture to stock pot and mix well. Boil for about 5 minutes, stirring often. If mixture is too thick, in 1 cup increments, use the reserved liquid to give the filling a thinner consistency.
7. After filling has boiled for 5 minutes, remove from heat.
8. Ladle hot pie filling into hot jars and making sure to leave about 1/4 to 1/2 inch headspace. Remove air bubbles and wipe jar rims.
9. Put liner pot in unit with wire rack on the bottom feet down.
10. Place filled jars in canner on wire rack.
11. Add 8 cups hot or cold water depending on temperature of contents and jars.
12. Plug in canner.
13. Close and make sure lid is in the **CLOSED** position.
14. Select **High** pressure canning for low acidic foods.
15. Press **Time +** and enter 75 minutes for pints and 90 minutes for quarts.

16. Set pressure limiting valve to **Exhaust (regulator will be in a raised position)**
  17. Press **Start** to begin the process.
  18. Control Panel LED display lights will rotate clockwise and can continue for up to 30 minutes.
    - A. Steam will begin venting
    - B. Once proper internal temperature is reached unit will beep and display will read **E10** and the countdown will begin.
    - C. When it reached E0 the canner will beep again.
- Note: Unit may bypass the E10 countdown if proper temperature has been reached.**
19. Switch the Pressure Limiting Valve to **Airtight**. The canner will beep again and may continue to beep as it resumes its process to reach proper pressure.
  20. Process time will start to count down. Your canner will release steam even though the Pressure Limiting Valve is set to **Airtight**, this is **Normal** and **No reason for alarm**. Once the process is complete the canner will beep three times and then will read **OFF**.
  21. Unplug the canner and allow the temperature and pressure inside the canner to gradually decrease (60-90 minutes), do not manually release the pressure doing so will cause siphoning of the jars.

**Note: If you see an ERR or EEE code displayed on your Control Panel LED Display at any time an error has occurred. IF this occurs, reprocess High acid ingredients, or treat as open and eat immediately. For Low acid foods, reprocess the ingredients or discard immediately.**

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# 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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# Slow Cooker Crack Chicken



Your Key Ingredient:

NESCO Slow Cooker

Grocery Ingredients:

2 lbs. boneless skinless chicken thighs

1 oz. packet ranch seasoning mix

16 oz. cream cheese

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# Slow Cooker Buffalo Chicken Dip



One of our favorite dip recipes is Buffalo Chicken Dip in a slow cooker. The creamy, cheesy, dip has the perfect amount of spice and is perfect for scooping up on a crisp tortilla chip.

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## **Slow Cooker 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

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## 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.

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## 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

<sup>1</sup>/<sub>4</sub> 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.

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## **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!

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## 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.

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# 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.

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# 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.

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## 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.

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## **Chicken And Vegetables**



You can't beat this simple, healthy meal for the perfect weeknight dinner. Sprinkled with herbs and flavored with just a dash of lemon, our Chicken and Vegetables recipe focuses on freshness. Prepare enough for your family and more using NESCO's 6 Qt. Roaster Oven. The "Circle of Heat" technology cooks chicken until tender. Serve right away or save for the perfect meal-prepped lunch.

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## **Lemon Herb Chicken**





## Lemon Herb Chicken

### Your Key Ingredient:

[NESCO 6 or 18 Qt. Roaster Oven](#)

### Grocery Ingredients:

3 lb whole, broiler-fryer chicken  
1/2 tsp thyme  
1/4 tsp onion powder  
1/4 tsp garlic powder  
1/4 tsp pepper  
1 lemon, sliced  
2 Tbsp butter or margarine, melted  
Juice of 1 lemon

### Instructions:

1. Sprinkle inside of chicken cavity with thyme, onion powder, garlic powder, and pepper. Place lemon slices

inside cavity.

2. Place chicken on rack in **NESCO® Roaster Oven**. Brush with melted butter and drizzle with lemon juice.
3. Cover and cook at 375°F for 1 hour 15 minutes, or until meat thermometer inserted in breast registers 185° F. Serves 4 to 6.

*Slow Cook:* Prepare recipe as directed. Cover and cook at 225°F for 6 to 8 hours.

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## 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**.*