

Farro Grain Salad With Dried Cranberries, Feta, And Pecans



Searching for a delicious *and* healthy side at your next get together? Look no further than our Farro Grain Salad with Dried Cranberries, Feta, and Pecans. Packed with fiber, iron, and magnesium, farro is a great alternative to white rice. Use your NESCO Pressure Cooker to ensure grains stay soft and tender. Featuring bold feta cheese, bright lemon, and sweet cranberries, this recipe is undeniably fresh.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

1 cup uncooked farro

$\frac{1}{2}$ cup toasted pecans

$\frac{1}{2}$ cup dried cranberries
1/3 cup green onions, chopped
 $\frac{1}{4}$ cup parsley, chopped
1 $\frac{1}{2}$ tbsp lemon juice
4 tsp extra virgin olive oil
Kosher salt
Black pepper
 $\frac{1}{2}$ cup feta cheese

Instructions:

1. Place 2 cups of water, and uncooked farro in a **NESCO® Pressure Cooker**. Cook on High Pressure for half the time of the instructions on the package. Let pressure come down naturally for five minutes, then quick release. Strain the farro and rinse with cold water.
2. Gently fold in all other ingredients. Serve either room temperature or chilled.

Italian Beef Sliders



We have yet to find someone who isn't a fan of our Italian Beef Sliders. Piled high with tender roast, melty cheese, and crunchy pepperoncini, people usually fill their plates with more than just one of these delicious mini sandwiches. Your NESCO 6 Qt. Slow Cooker makes this recipe easy: simply add ingredients, choose your heat settings, and set it until you're ready to assemble and enjoy.

Your Key Ingredient:

[NESCO 6 Qt. Slow Cooker](#)

Grocery Ingredients:

4 lb boneless beef chuck pot roast
2 tsp salt
1 tsp pepper
1 tsp garlic powder
2 tsp Italian seasoning
1, 15 oz can tomato sauce

2 green bell peppers, sliced
2 yellow onions, sliced
1, 12 oz jar sliced pepperoncini
10 sandwich rolls, split and toasted

Instructions:

1. Spray the crock of a **NESCO® 6 Qt. Slow Cooker** with cooking spray.
2. Drain the pepperoncini, reserving three tablespoons of the liquid.
3. Combine the salt, pepper, garlic powder, and Italian seasoning in small bowl.
4. Trim the fat from the roast and season each side with roughly one-third of the seasonings and place in Slow Cooker.
5. Pour the tomato sauce over the roast.
6. Top with the green bell peppers, onions, and pepperoncini.
7. Sprinkle the remaining third of the seasonings on top as well as the reserved pepperoncini liquid.
8. Place the lid on the slow cooker and cook on low for 10 to 12 hours or on high for 5 to 6 hours.
9. Use two forks to shred the meat and serve on toasted sandwich rolls.

Lazy Lasagna

Authentic-tasting lasagna doesn't have to take hours in the kitchen. If you're craving classic Italian flavor in half the time, this Lazy Lasagna recipe is for you. Using your NESCO 6

Qt. Roaster Oven, simply layer prepared ingredients in the cookwell, cover, and bake. Your whole family will love every bite of this steamy, cheesy entree. For vegetarian-style, just swap out ground meat for your favorite veggies.

Easy Fruit Rolls



Our Easy Fruit Rolls recipe is ideal for snacking on-the-go. Made with nature's natural sweeteners, kids and parents alike will enjoy this healthy treat. Use any variety of our NESCO Dehydrators to thicken fruit puree into chewy, juicy strips. If you want, add your favorite mix-ins such as nuts or fresh fruit.

Apple Pie And Cheese Roll-Ups



If you're craving a sweet and salty snack, our Apple Pie and Cheese Roll-Ups were made for you. While most fruit roll-up snacks are filled with artificial ingredients, this recipe combines healthy fruits, nuts, cheese, and is made right in your NESCO Dehydrator. The salty cheddar cuts through the sweetness of the apples for a memorable treat both you and your kids will love.

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.

Sun-Dried Tomatoes

Hold onto peak summertime flavor with our Sun-Dried Tomato recipe. While store-bought Sun-Dried Tomatoes can be pricey, the homemade version is perfect for any budget. Simply rely on the drying power of your NESCO Dehydrator and the flexibility of NESCO Clean-A-Screens. Toss these delicious jewels on top of homemade pizza, pasta, salad, or fresh focaccia bread.

Your Key Ingredient:

[NESCO Dehydrator](#)

[NESCO Clean-A-Screens](#)

Grocery Ingredients:

12 Roma tomatoes

1 bottle olive oil

1 bottle Italian seasoning

Instructions:

1. Wash and gently dry tomatoes. Slice tomatoes 1/4" thick.
2. Brush tomatoes lightly with olive oil. Sprinkle Italian seasoning evenly on all your slices.
3. Spread tomato slices on **NESCO® Clean-A-Screens**. Set temperature on your **NESCO® Dehydrator** at 135°F and allow 5-7 hours to dry or until crispy. Makes about 75 chips

Tip: Adding too much oil will make for a longer dryer time.