

Homemade Slow Cooker Queso Dip



Your Key Ingredient:

NESCO Slow Cooker

Grocery Ingredients:

(1) 12 oz. salsa verde

8 oz. cream cheese

1 cup monterey jack cheese (cheddar jack or pepper jack is fine too)

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

Mexican Street Corn



No summer fiesta is complete without Mexican Street Corn. Made with creamy sauce, sweet corn, and salty crumbles of Cotija cheese, there's a reason why this side is a favorite at warm-weather get-togethers. Your NESCO Roaster Oven is the key to achieving tender, buttery corn on the cob. Simply preheat, set, and wait 35-40 minutes until corn is soft. Garnished with fresh cilantro and red chili powder, Mexican Street Corn adds a beautiful pop of color and flavor to your table.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

- $\frac{1}{4}$ cup of mayonnaise
- $\frac{1}{4}$ cup of sour cream
- 1 medium clove of garlic finely minced
- 1 lime cut into wedges
- $\frac{1}{2}$ cup of crumbled Cotija cheese

$\frac{1}{2}$ teaspoon of ancho or guajillo chili powder
 $\frac{1}{4}$ cup of chopped cilantro
4 ears of corn

Instructions:

1. Preheat the **NESCO® Roaster Oven** to 400F.
2. In a small bowl, combine mayonnaise, sour cream, garlic powder, and lime juice and set aside.
3. Place corn husks directly in the Roaster on the wire rack and cook until corn is soft, about 35-40 minutes.
4. When corn is soft, remove, and peel down the husks and spread each ear with the mayonnaise mixture.
5. Garnish the corn with chili powder, Cotija, and cilantro and serve immediately.







Green Chile Pork Carnitas



Green Chile Pork Carnitas are the perfect way to get the weekend started. Infused with tomatillos, peppers, and Mexican spices,

you might want to make these on Friday *and* Saturday. Count on your NESCO Pressure Cooker for juicy, tender pork every time. We recommended topping with queso fresco, fresh cilantro, and a squeeze of fresh lime juice.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Ingredients:

2-3 lbs pork shoulder, cut into 6-8 pieces

2 Tbsp olive oil

1 tsp salt

1/2 tsp black pepper

1 large jalapeño, seeded and stem removed

1 green bell pepper, seeded and stem removed

1 poblano pepper, seeded and stem removed

1 lb tomatillos, husks removed and quartered

3 cloves garlic, peeled and minced

1 onion, quartered

1 tsp cumin

1 tsp oregano

2 cups chicken broth

2 bay leaves

1 cup of water

Toppings

Tortillas (a flour/corn hybrid works best)

Queso Fresco

Red onion, diced

Cilantro, roughly chopped



Instructions:

1. Rub pork shoulder pieces with salt and pepper then place in your **NESCO® Pressure Cooker** with the olive oil and brown for 2-3 minutes.
2. Add in jalapeño, green pepper, poblano, quartered tomatillos, garlic, onion, cumin, oregano, chicken broth, bay leaves, and 1 cup of water.
3. Mix the ingredients and lock lid. Set to high pressure for 55 minutes.
4. Do a natural release and then release remaining pressure with a quick release after 10 minutes.
5. Remove meat from pressure cooker. Take out bay leaves and add broth with peppers to a blender and puree the mixture. This will yield a large amount of green chile sauce.
6. Shred meat with fork. Mix in desired amount of green chile sauce.
7. Serve in tortillas topped with crumbled queso fresco, red onion, and cilantro.



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:

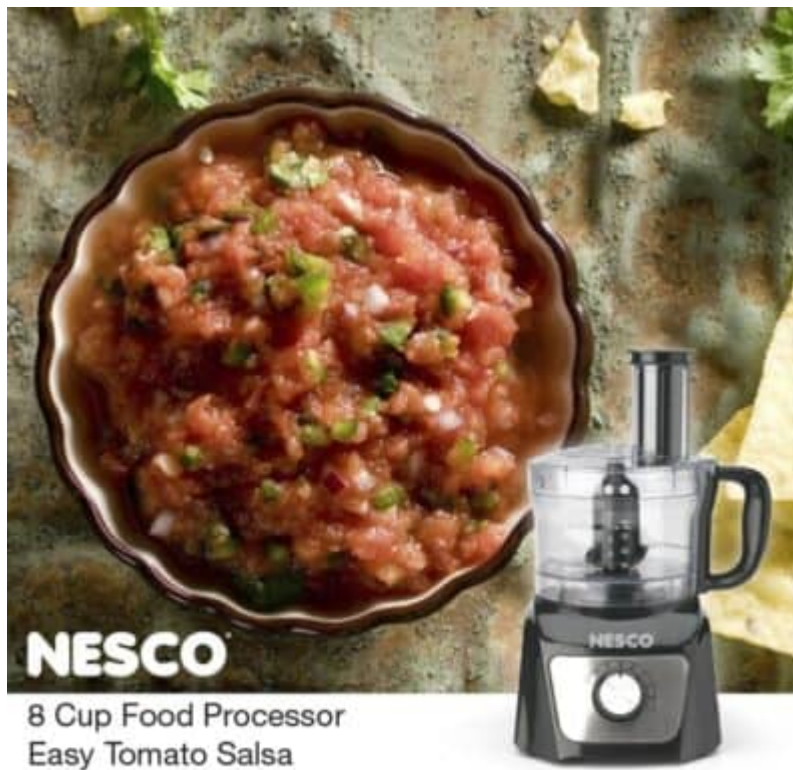
- 1 lb cooked chicken
- 1 packet of McCormick White Chicken Chili Seasoning Mix
- 1 cup of water
- 1 cup fresh chopped tomatoes

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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Easy Tomato Salsa



Get the tortilla chips ready. Our Easy Tomato Salsa is the perfect addition to your Taco Tuesday. The NESCO 8 Cup Food

Processor makes this recipe fast and easy. Packed with crunchy green bell peppers, fresh cilantro, and zesty lime, you won't want to top your fajitas and tamales with anything else. For less heat, remove the jalapeno seeds before finely chopping or substitute green peppers for yellow or red peppers.

Your Key Ingredient:

NESCO 8 Cup Food Processor

Grocery Ingredients:

3 cups tomatoes
1/2 cup green bell pepper
1 cup onion
1/4 cup fresh cilantro
2 tablespoons fresh lime juice
4 teaspoons chopped fresh jalapeno pepper (including seeds)
1/2 teaspoon ground cumin
1/2 teaspoon kosher salt
1/2 teaspoon ground black pepper

Instructions:

1. Place the tomatoes, green bell pepper, onion, cilantro, lime juice, jalapeno pepper, cumin, salt, and pepper in the food processor.
 2. Pulse to chop and blend. Serve and enjoy!
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Creamy Deviled Eggs



NESCO

Deluxe Egg Cooker
Creamy Deviled Eggs

Let Creamy Deviled Eggs be the star of the show at your next get together. Made with tangy mayonnaise and zesty mustard, this recipe features the classic ingredients you know and love. Skip the stovetop and prepare up to 8 eggs at a time with your NESCO Egg Cooker. To top, sprinkle with fresh herbs or spritz with a fresh squeeze of lemon juice for an extra pop of flavor.