

Creamy Tomato Tortellini Soup



Creamy Tomato Tortellini Soup, made easy on the NESCO Double Burner! Perfectly savory, with tender tortellini and a hint of basil, this cozy soup is ready to enjoy now—and thanks to our NESCO Premium Vacuum Sealer with Liquid Lock, it's easy to save the leftovers for later!

Your Key Ingredient:

[NESCO Premium Vacuum Sealer featuring LiquidLock](#)

[NESCO Double Burner](#)

Ingredients

- 1 tbs. olive oil
- 1 tbs. butter
- 1 onion, diced
- 2 cloves garlic, minced

- Pinch of crushed red pepper flakes, to taste
- 1/4 cup all-purpose flour
- 3 cups vegetable broth
- 1 (14.5-ounce) can diced tomatoes
- 1 cup (8 ounces) tomato sauce
- 1/2 tsp. dried basil
- 1 tsp. Italian seasoning
- Salt and freshly ground black pepper, to taste
- 10 ounces refrigerated cheese tortellini
- 1/2 cup freshly grated Parmesan cheese
- 1 1/2 cups fresh spinach leaves, packed
- 1/2 cup heavy cream or half-and-half
- 1/4 cup fresh basil leaves, chopped

Instructions

1. Add oil and butter to a large saucepan on the **NESCO Double Burner** over medium heat. Once melted, add the onion and cook, stirring occasionally, for about 5 minutes.
2. Add the garlic, stirring until fragrant. Sprinkle in the flour and cook for another minute.
3. Gradually pour in the vegetable broth, diced tomatoes, and tomato sauce. Stir in Italian seasoning and dried basil. Season with salt and pepper, tasting the broth and adjusting seasonings if necessary.
4. Bring the mixture to a gentle boil, then add the tortellini. Cook for a few minutes, just until the tortellini are tender.
5. Remove from heat and stir in the spinach, parmesan cheese, and cream until everything is combined and creamy.
6. Garnish with fresh chopped basil, and enjoy this cozy, flavorful soup!

When you're ready to store leftovers, use our **NESCO Premium Vacuum Sealer featuring LiquidLock** to keep your soup fresh for

later. This way, you can enjoy delicious homemade soup whenever you need a warm, comforting meal.

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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Nam Sod (Thai Pork Salad)



Nam Sod is filled with a lot of ingredients that are bright and bold-tasting. You can serve it warm or at room temperature to a Thai-loving crowd.

Your Key Ingredient:

[NESCO Electric Skillet](#)

Grocery Ingredients:

- 1/4 cup fresh lime juice (2 limes)
- 1 tbsp. fish sauce
- 1/2 tbsp. grated fresh ginger
- 1/2 tbsp. chili garlic sauce
- 1 lb. ground pork
- 1 garlic clove
- 1/2 tbsp. canola oil

- 1/2 red onion
- 1 carrot
- 1/4 cilantro
- 1/2 cup unsalted peanuts
- 4 cups cooked rice

Directions:

1. Make the dressing first to allow the flavors time to blend. In a small bowl combine the lime juice, fish sauce, grated ginger, and chili garlic sauce. Stir to combine. The dressing should be very potent.
2. Add the ground pork to our NESCO Electric Skillet along with 1/2 tbsp. canola oil and one minced clove of garlic. Cook the pork over medium heat. Drain off any excess fat and allow the pork to cool for a few minutes, or until it is no longer hot.
3. While the pork is cooking, peel and shred the carrot using a large holed cheese grater. Slice the red onion into very thin strips. Pull the cilantro leaves from the stems.
4. Transfer the cooled pork to a bowl, add the prepared dressing, and stir to combine. Add the shredded carrot, sliced red onion, cilantro, and peanuts. Stir to combine again.
5. Serve the salad over a bed of cooked rice.

Easter Deviled Eggs



These colorful Easter deviled eggs will add a special touch to your Easter! Skip the stovetop and prepare up to 8 eggs at a time with your NESCO Egg Cooker.

Your Key Ingredient:

[NESCO Egg Cooker](#)

Grocery Ingredients:

- 8 large eggs
- 1/2 cup Miracle Whip
- 1/4 tsp. dry mustard
- Hot sauce
- Red, blue, and green food coloring
- 3 cups water (divided)

Instructions:

1. Measure the amount of water for “hardboiled” marked on the measuring cup and pour water into the base.
2. Use the pin on the measuring cup and prick each egg before placing on the tray (reduces cracking eggshells).
3. Remove the eggs and peel the eggshells under cool running water.
4. Slice the eggs in half lengthwise, placing the yolks in a bowl, and the whites on a plate.
5. Mash yolks in a bowl with Miracle Whip, dry mustard, salt, pepper, and hot sauce until smooth.
6. Place red, blue, and green food coloring into 3 different bowls and add about 1 cup water to each bowl. Place egg white halves in each bowl, tinting the egg whites pink, light blue, and green. If color is too pale, add more food coloring to bowls. Drain colored egg whites on paper towels.
7. Pipe or spoon egg yolk filling into colored egg white halves; cover and chill before serving, at least 30 minutes.

Pumpkin French Toast



Your Key Ingredient:

[NESCO 12" Electric Skillet](#)

Grocery Ingredients:

- 4 eggs
- 2/3 cup whole milk
- 1/2 cup pumpkin puree (canned)
- 2 tsp. all spice seasoning
- 1/2 tsp. sea salt
- 12 slices thick cut bread
- 3 tbsp. butter, divided

Directions:

1. Beat the eggs in a large bowl that can accommodate a slice of the bread. Add milk, pumpkin puree, all spice seasoning, sugar, and salt together, until thoroughly mixed.
2. Place the butter in your electric skillet at 375 degrees

and let it melt.

3. Dip a slice of bread in the batter and let it soak for about 10 seconds on each side. Let the excess drip off, then place it in your skillet to fry until golden and crispy on each side, about 2-3 minutes per side.
4. Repeat with the rest of the bread, adding more butter to your skillet as needed.
5. Serve with maple syrup with powdered sugar sprinkled on.

Pumpkin Pecan Pancakes



Your Key Ingredient:

[NESCO Double Burner](#)

Grocery Ingredients:

- 1 cup pumpkin puree
- 1 1/2 cup milk
- 2 large eggs
- 1/4 cup brown sugar
- 1 tablespoons of oil
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ginger
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt
- 1 cup chopped pecans

Directions:

1. In a large mixing bowl, whisk together pumpkin puree, milk, eggs, brown sugar, oil, and vanilla.
 2. Add flour, baking powder, baking soda, cinnamon, allspice, ginger, nutmeg, and salt. Gently toss dry ingredients together before stirring into wet ingredients. Stir until smooth, but don't over mix. Fold in the pecans.
 3. Turn on your double burner hot plate. If desired, butter or oil the pan. Scoop batter by about 1/4-cup portions onto heated pan. Cook for about 3-4 minutes.
 4. Flip and cook for another 2-3 minutes or until golden brown and cooked through. Repeat with remaining batter.
 5. Enjoy!
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“Devil”ed Eggs



Bring the spookiness to the Halloween party with these “Devil”ed Eggs! The classic combination of mayo, mustard, and vinegar create the traditional flavors of devilled eggs that everyone knows and loves. Adding edible decorations will make them the hit of any spooky season.

Smothered Pork Chops



The Cooking Mom's Amy Hanten knows what it's like to make dinner on a busy weeknight. With two kids, she's the master of getting food on the table for even the pickiest of eaters with ingredients that you most likely have on hand. With our Electric Skillet, she makes these smothered pork chops that are packed with flavor.

Surf 'N' Turf With Garlic Cream Sauce



Looking for a dish that will make you seem like a gourmet chef without too much stress? This Surf N Turf in a Garlic Cream Sauce is the way to go. Cooked on our Double Burner, it can be made anywhere and is the perfect date night, or dinner party recipe.

The trick with this recipe is to be patient. Make sure you aren't rushing through the searing of the steaks or shrimp. Using fresh garlic in this will give far better flavors than jarred or powdered.

Chili Spiced Asapragus



Getting your “5 a day” for fruits and veggies doesn’t have to mean eating bland and boring flavors for every meal. Spice it up with this chili spiced asparagus as a side to your favorite meal. It’s healthy and that extra kick from the chili powder brings the flavor up a notch.

Wisconsin Fish Fry With Chimichurri Sauce



If you know Wisconsin, you know there's nothing quite like a Wisconsin fish fry. For your next big fry, we've got you covered with a classic midwestern recipe. Your NESCO Deep Fryer cooks faster and uses less oil than traditional deep fryers, so you can enjoy flakey, crunchy fish every time. Even the most loyal tartar sauce fans can't pass up our added chimichurri sauce for an extra kick of flavor.

Your Key Ingredient:

[NESCO Deep Fryer](#)

Grocery Ingredients:

Fresh Cod, white fish, or panfish fillets

Batter

1 cup flour

1 cup COLD water

1/2 cup COLD seltzer

1 egg

Season to taste (salt & pepper, Lawry's, or Old Bay)

Oil for fryer

Chimichurri Sauce

1 shallot, chopped
1/2 cup cilantro
1/4 cup parsley
1 Tbsp oregano
4 garlic cloves chopped
Salt and pepper
1/3 cup Red Wine Vinegar
Lime juice (zest if you want a more citrus pop)
3/4 cup olive oil or grapeseed oil
Jalapeño or poblano pepper (optional)

Instructions:

1. Preheat **NESCO® Deep Fryer** to 385 degrees.
2. Mix batter and use quickly, don't make a large batch unless you have many fryers and hands to fry large amounts of fish at a time. Batter will lose its effervescence and get too sticky.
3. Dip fillet in the tempura batter and put several pieces in the frying basket. Cook for 3-5 minutes or until golden-brown and cooked through. Repeat until finished.
4. For the chimichurri sauce, combine and blend together with an immersion blender to a pesto-like consistency.





Trail Mix



Don't waste money on expensive snacks at the gas station. Instead, make your own healthy trail mix using your NESCO Dehydrator and Vacuum Sealer, perfect for those long summer road trips or packed lunches! Your Dehydrator preserves ingredients while your Vacuum Sealer locks in freshness. We love mixing and matching for the ultimate sweet and salty combo. Stir together cashews, peanuts, dried cherries, or even a handful of M&M's, and stay full all afternoon.

Your Key Ingredients:

[NESCO Dehydrator](#)

[NESCO Vacuum Sealer](#)

Grocery Ingredients:

- 1 package of raw cashews
- 1 package of raw almonds
- 1 package of raw peanuts
- 1 package of sunflower seeds

1 pineapple sliced in 1/2" to 3/4" thick pieces
1 package of fresh cranberries or cherries
1 Tbsp salt
Water

Instructions:

1. Place the nuts in a bowl and add the salt. Cover with filtered water by at least 1½ inches. Soak at least 7 hours or overnight except the cashews – soak them for 6 hours exactly. Cashews will become too slimy after a prolonged soaking time.
2. Rinse the nuts thoroughly and drain in a sieve. Place them in a single layer on the **NESCO® Dehydrator** trays.
3. Dehydrate at 100°F for 24-36 hours. The timing varies depending on the nuts and seeds. Make sure your nuts/seeds are completely dry. Moisture can cause them to mold during storage. Set nuts aside.
4. Place a single layer of pineapple slices on the dehydrator trays.
5. Dehydrate at 135°F for 12-16 hours, turning the fruit after 8 hours to ensure even drying.
6. The dehydrated pineapple will be finished when it is firm, chewy, and lightly sticky. Vacuum seal in your **NESCO® Vacuum Sealer** and place in refrigerator until needed.
7. Wash cherries and pit them by slicing in half.
8. Place a single layer of cherry halves on the dehydrator trays.
9. Dehydrate at 125° F – 135° F for 9 -16 hours. Cherries are finished when they look plump, but not wet.
10. Combine dried nuts and fruit in a large bowl. Vacuum seal in desired portions for freshness. Enjoy!





Salted Caramel Cheesecake



Salted Caramel Cheesecake is a dessert lover's dream. Sweet, salty, and buttery, every bite of this recipe is just as good as the first. Unlike traditionally dense cheesecakes, our Salted Caramel Cheesecake stays soft and velvety when baked in your NESCO Pressure Cooker. Layered on a crumbly graham cracker crust and topped with drizzles of caramel sauce, this is a recipe you'll want to make again and again.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

[NESCO 16-Speed Hand Mixer](#)

Grocery Ingredients:

Crust

1 cup graham cracker crust
3 Tbsp butter, melted

Filling

2, 8 oz packages cream cheese
1/2 cup sugar
1 tsp vanilla extract
2 eggs

Topping

2 Tbsp coarse sea salt
Caramel syrup for drizzling

Instructions:

1. Mix graham crackers and melted butter in a bowl and press evenly into the bottom on an 8" springform pan and about 1 inch up the sides. Set aside.
2. Beat cream cheese on medium-high using **NESCO® 16-Speed Hand Mixer** until smooth. Add sugar and vanilla while continuing mixing. Add eggs one at a time, scraping the sides of the bowl as necessary. Pour filling into the prepared crust.
3. Place the wire rack and 2 cups of water in **NESCO® Pressure Cooker**. Fold a 12" piece foil into thirds to create a "sling" for easy removal of the pan. Using the sling, lower the pan into the Pressure Cooker and lock the lid. Set pressure valve to "pressure" and cook on HIGH for 25 minutes.
4. When timer is up, use Quick Release to lower the pressure. remove cheesecake from Pressure Cooker and let cool slightly.
5. Sprinkle sea salt on top of cheesecake and drizzle with caramel syrup. Chill for at least 3 hours, or up to 2

days.

Chili Spiced Asparagus



Getting your “5 a day” for fruits and veggies doesn’t mean being stuck eating boring and bland foods. Spice it up with this steamed asparagus that has a little kick to it.

Personalized Party Omelets



Single and Double Electric Burners
Personalized Party Omelets

Breakfast just might never be the same after you try our Personalized Party Omelet. Your NESCO Single Electric Burner helps you achieve the perfectly pillowy omelet in minutes, so can enjoy this simple, timeless recipe right at home or even on-the-go. Fill with any of your favorite egg pairings, including (but certainly not limited to) crispy bacon, feta cheese, and fresh tomatoes.

Your Key Ingredient:

[NESCO Single Electric Burner](#)

Grocery Ingredients:

- 2 eggs
- 1 Tbsp of water (to help make eggs fluffy)
- 1 tsp of butter
- Dash of salt and pepper to taste

Suggested fillings

Chopped cooked ham
Cubed feta cheese
Shredded cheese
Cooked spinach
Cooked diced onions
Cooked diced mushrooms
Chopped parsley
Chopped fresh tomatoes
Cooked chopped red or green peppers
Jalapeno peppers
Chopped crispy bacon

Instructions:

1. Beat eggs, water, salt, and pepper in a bowl.
2. Heat a 7 to 10-inch skillet over your **NESCO® Electric Burner** and add butter.
3. Pour the beaten egg mixture into pan and cook until edges start to set. Push eggs gently with spatula and tilt pan to let uncooked egg mixture flow onto open pan area.
4. Once eggs are cooked, add approximately 1/4 cup of combined ingredients of filling to one side of omelet. Fold other side of omelet over filling and gently slide onto plate.

Tips For Whipping Egg Whites



Fluffy meringues make a beautiful topper for puddings, pies, cupcakes, and more. Whipping egg whites is quick and simple with your NESCO Digital Hand Mixer. Tip: When whipping egg whites, use a metal bowl such as stainless steel or copper. Avoid aluminum bowls that can alter the color of your eggs.

Your Key Ingredient:

[NESCO 16-Speed Hand Mixer](#)

Grocery Ingredients:

1/2 teaspoon cream of tartar
2 Tbsp white sugar
2 or more eggs

Instructions:

1. Adding a half teaspoon of cream of tartar for two or more eggs will help keep the whipped egg whites firm.
 2. When making meringue add 2 tablespoons of white sugar for each egg. Add sugar slowly while beating eggs.
 3. Whip until stiff peaks form.
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Healthy Avocado Toast With Eggs



Egg Cooker and Toaster
Healthy Avocado Toast with Eggs

Stay full all morning long with our Healthy Avocado Toast with Eggs recipe. Packed with satiating avocado fats, complex carbohydrates, and eggs, this meal is pure nutrition fuel. Use your NESCO Toaster to achieve the perfect crispy slice and your NESCO Egg Cooker to ensure creamy egg yolks every time. Wake up

on the right side of the bed with NESCO.

Your Key Ingredients:

[NESCO Egg Cooker](#)

NESCO Toaster

Grocery Ingredients:

8 eggs

2 avocados

chia seeds

sunflower seeds

1/4 teaspoon salt

Freshly ground black pepper

Wholegrain bread

Fresh basil leaves

Instructions:

1. Measure the amount of water for hard-boiled marked on the measuring cup and pour water into base of your **NESCO® Egg Cooker**.
2. Use the pin on the measuring cup and prick each egg before placing on the tray (reduces cracking eggshells).
3. Remove the eggs and peel the eggshells under cool running water. Slice the eggs in half lengthwise.
4. Toast the bread and spread mashed avocado over the toast. Garnish with basil, chia seeds, sunflower seeds, salt to taste.
5. Place the halved hard-boiled eggs on top. Sprinkle with fresh pepper and serve. Makes 8 slices.

End Of Summer Smoothies



Start off the morning right with our favorite End of Summer Smoothie. Featuring dark berries, yogurt, and just a touch of honey, this recipe is packed with powerful antioxidants, vitamins, and minerals. Your NESCO Blender fuses ingredients quickly for the perfect glass of fruity, frothy freshness. Optional: blend in a scoop of protein powder or flax meal.

Stir Fry Vegetable Delight



Dig into flavor and freshness with our Stir Fry Vegetable Delight. This vegetable-packed dish is quick and simple with your NESCO 12 Inch Electric Skillet. A touch of lemon juice adds just the right amount of brightness. For seafood lovers, simply add the optional precooked shrimp.

Dill And Cucumber Salad



Our Dill and Cucumber Salad is the cool, fresh, and tangy side dish you've been searching for. All you need are fresh cucumbers, a few ingredients, and your NESCO 8 Cup Food Processor. The NESCO 8 Cup Food Processor slices cucumbers evenly and fast, cutting the preparation time to a fraction of hand slicing. This salad is paired perfectly with your favorite barbecue meal.