

Roaster Oven Egg Bites



These easy, protein-packed egg muffins with spinach and roasted red peppers are baked to perfection in the Nesco Roaster Oven—great for meal prep or a grab-and-go breakfast!

Your Key Ingredient:

[NESCO Roaster Oven](#)

Ingredients:

- Extra-virgin olive oil (for greasing muffin cups or silicone molds)
- 6 large eggs
- $\frac{3}{4}$ cup whole milk cottage cheese
- $\frac{1}{4}$ teaspoon sea salt
- Freshly ground black pepper
- 3 cups fresh spinach (about 3 oz)
- $\frac{1}{2}$ cup diced roasted red bell pepper (about 1 pepper)

- $\frac{1}{2}$ cup chopped green onion (about 2 green onions)

Directions:

1. **Preheat:** Set your NESCO 18-Quart Roaster Oven to **350°F**. Place the **baking rack** inside the cookwell. Cover and allow it to preheat for about 10 minutes
2. **Grease Muffin Cups:** Lightly grease nonstick muffin tins or silicone muffin molds with olive oil. If using silicone molds, place them on a baking sheet or shallow pan for easy transfer into the roaster.
3. **Prepare Egg Mixture:** In a blender, combine the eggs, cottage cheese, salt, and several grinds of pepper. Blend until smooth and creamy.
4. **Steam the Spinach:** Steam the spinach using your preferred method (e.g., on the stovetop or in the microwave) until just wilted, about 1 minute. Squeeze out any excess moisture and roughly chop.
5. **Mix the Veggies:** In a medium bowl, toss the chopped spinach with roasted red peppers and green onions. Measure out $\frac{1}{4}$ cup of the mixture and set aside for topping.
6. **Assemble Muffins:** Evenly divide the remaining vegetable mixture among the muffin cups. Pour a scant $\frac{1}{4}$ cup of the egg mixture over the veggies in each cup. Distribute any leftover egg mixture evenly. Top each with a bit of the reserved veggie mixture.
7. **Bake in NESCO:** Carefully place the filled muffin tins or silicone molds onto the baking rack inside your preheated NESCO Roaster Oven. Cover and bake for **18 to 22 minutes**, or until the egg muffins are set in the center.
8. **Cool & Serve:** Let the muffins cool for about 5 minutes before removing from the molds. Serve warm, or store in the fridge for meal prep.

Roaster Oven Thanksgiving Turkey



Roast a perfectly moist turkey in your NESCO Roaster Oven this Thanksgiving with just a few simple steps!

Your Key Ingredient:

[NESCO Roaster Oven](#)

Ingredients:

- 1 whole turkey, thawed (up to 20 lbs.)
- 1/4 cup olive oil or butter
- 1 teaspoon seasoning salt
- 1 teaspoon poultry seasoning

- 1/4 teaspoon pepper

Directions:

1. **Preheat:** Remove the insert pan from the roaster and preheat the oven to 450°F.
2. **Prepare Turkey:** Do not wash the turkey. Season the cavity with salt. Rub the entire bird with olive oil or butter, then sprinkle with seasoning salt, poultry seasoning, and pepper. Stuff if desired.
3. **Roasting:** Place the turkey on the rack inside the insert pan and put the pan back into the roaster. Cover and roast at 450°F for 1 hour to brown the skin.
4. **Lower Temperature:** After 1 hour, reduce the temperature to 350°F and continue roasting. Do not lift the lid during cooking.
5. **Check Doneness:** Use a meat thermometer to monitor the internal temperature. The turkey is done when it reaches 165°F.

This method ensures a moist, perfectly roasted turkey with minimal effort!

Lucky Charms Cookies



These soft and delicious Lucky Charms cookies are perfect for Saint Patrick's day.

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.

The Perfect Roasted Turkey



Your Key Ingredient:

[NESCO High Speed Turkey Roaster](#)

Grocery Ingredients:

- 18 lb. turkey (thawed)
- 1 cup butter
- 2 tsp. seasoning salt
- 2 tsp. poultry seasoning
- 1 tsp. black pepper

Directions:

1. Thoroughly thaw the turkey before cooking.
2. Remove the giblets.
3. Rinse and pat turkey dry.
4. Mix olive oil, salt, poultry seasoning, and pepper in a bowl and rub on turkey or season as desired.
5. Spray the surfaces of the cooking stand assembly with

spray-on cooking oil

6. Pull the turkey open and position it over the top rack. Ensuring the drumsticks hang downwards to the side of the top rack.
 7. The heating element cover end should come through the neck of the turkey as much as possible.
 8. Cook 18 lb. turkey on "HIGH" at 165 degrees. Estimated time cook is 6/min per pound.
 9. Use the Rack Remover, insert the hook into the hole at the end of the Heating Element Cover to lift the turkey.
 10. Let turkey cool for 30 minutes before cutting.
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Roaster Oven Pork Roast



Your Key Ingredient:

[NESCO Roasters](#)

Grocery Ingredients:

- 1/2 c brown sugar
- 2 tablespoons smoked paprika
- 1 tablespoon black pepper
- 1 tablespoon salt
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon mustard powder

Directions:

1. Mix ingredients and rub over roaster and massage gently into it
2. Cook on low for 6-7 hours.
3. Ready to serve!

Cadbury Egg Easter Cookies



Our roaster oven is so much more than just for cooking turkeys. You can also bake delicious cookies in it!

Brown Butter Sugar Cookies



This new twist on a traditional Christmas cookie will be the hit of your holidays! The brown butter adds a nutty sweetness to round out the flavor of the cookie while still maintaining a familiarity to the classic sugar cookies. While many people prefer to roll out and use cookie cutters to create snowmen, Christmas trees, and candy cane shapes, we made ours drop-style and added some festive colored sugars after baking. Whatever your style, these cookies are sure to be a crowd pleaser!

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!





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.







Sundae Bar



Just when you thought your NESCO Roaster couldn't get any more amazing! When you're not using it for cooking, gear up your NESCO 18 Qt. Roaster Oven for serving. Its versatile display allows for easy access to any buffet-style meal. Ice cream toppings such as fresh fruit and whipped cream stay chilled all afternoon. Check out our sundae bar suggestions below.

Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#)

Grocery Ingredients:

Ice

Assorted sundae toppings, such as nuts, sprinkles, fruit, and cookie pieces

Instructions:

1. Leave your **NESCO® 18 Qt. Roaster Oven** unplugged and fill with ice.

2. Place Buffet Kit in Roaster on top of ice.
3. Fill with your favorite sundae toppings and enjoy!



Pumpkin Spice Muffins



Satisfy your pumpkin spice craving this fall with our delicious Pumpkin Spice Muffins. Made with a heavenly autumnal blend of cinnamon, nutmeg, and vanilla, these muffins are simply irresistible. Your NESCO Roaster Oven bakes up to a dozen at once in just under 30 minutes. Reheat with a slab of cinnamon butter for a decadent breakfast treat.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

1 $\frac{1}{2}$ cup AP flour
 $\frac{3}{4}$ cup sugar

3 tsp baking powder
2 $\frac{1}{2}$ tsp cinnamon
 $\frac{3}{4}$ tsp nutmeg
 $\frac{3}{4}$ tsp salt
 $\frac{1}{8}$ tsp ground cloves
 $\frac{3}{4}$ cup butter, softened
1 $\frac{3}{4}$ cup pumpkin puree
 $\frac{3}{4}$ cup evaporated milk
2 eggs
2 $\frac{1}{2}$ tsp vanilla

Crumb Topping

$\frac{1}{3}$ cup light brown sugar
 $\frac{1}{4}$ cup all-purpose flour
 $\frac{1}{2}$ tsp ground cinnamon
1 Tbsp butter, melted

Instructions:

1. Place wire baking rack in the bottom of your **NESCO® Roaster Oven**, making sure the handles are facing upwards for easy grabbing. Preheat Roaster to 400°F. Grease 12 muffin tins well.
2. Sift the dry ingredients and cut in butter with a pastry blender (two knives work well).
3. In a separate bowl, mix the pumpkin, evaporated milk, egg, and vanilla. Combine with dry ingredients and fold very gently just until blended. Do not overmix.
4. Pour mixture evenly into muffin tins. Blend together the crumb topping and sprinkle over muffin batter.
5. Bake in your roaster for 20-25 minutes. Decorate with powdered sugar or pecans.

Creamy Herb Pasta



Tired of regular spaghetti and meatballs? Give this delicious Creamy Herb Pasta recipe a try in your weekly meal rotation. Featuring egg noodles, cream cheese, and chives, your whole family won't be able to get enough of its rich and buttery flavor. Simply add ingredients, cook for 45 to 50 minutes in your NESCO Roaster Oven, and enjoy bite after bite.

Seasonal Pumpkin Bread



18 Qt Silver Roaster
Seasonal Pumpkin Bread



Nothing says fall quite like Seasonal Pumpkin Bread. Satisfy your pumpkin spice craving with this decadent and perfectly moist recipe. Your energy-saving NESCO 18 Qt. Roaster Oven prepares an entire loaf in just about an hour. If you're headed out for a Halloween party, pumpkin bread makes for a great hostess gift. Tip: toast and slather a slice with butter or cream cheese for a delicious morning treat.

Easy Parmesan Potatoes



Get your dipping sauce ready. Our Easy Parmesan Potatoes are the perfect side to any meal. Crispy on the outside and soft on the inside, this recipe is simple and fast with your NESCO Jet Stream 2 Oven. Not only are these potatoes delicious, but they're also a healthy alternative to traditional french fries. Don't be shy about seconds.

Delicious Carrot Cake



Patriotic Flag Roaster
Delicious Carrot Cake

Tired of regular old birthday cake? Put Delicious Carrot Cake on the menu for your next get-together. Delicately spiced with cinnamon, nutmeg, and just a touch of vanilla, this recipe is perfect for any celebration. The addition of crushed pineapples makes every slice moist and creamy. Your NESCO 18 Qt. Roaster Oven ensures an even bake throughout. Tip: prepare one day ahead for a richer flavor.

Salmon In Orange Sauce



Jet Stream 2 Oven:
Salmon in Orange Sauce

Citrus and savory marry in this delicious dinner recipe. Enjoy Salmon in orange Sauce in just under 20 minutes with your NESCO Jet Stream 2 Oven. Simply wrap salmon in foil, preheat, and set for a refreshing main entree in no time. Your family will love this healthy meal any day of the week.

Goopy S'mores Bars



With these Goopy S'mores Gars, you'll feel like you're sitting around the campfire no matter where you are. The graham cracker crust, the soft marshmallow, and the layer of chocolate combine to recreate your childhood favorite in a bar that you can bring to parties, barbecues, or potlucks. Just make sure to bring extra napkins.

Beef Round Tip Roast



Our Beef Round Tip Roast is exactly what you're craving tonight. All you need for this recipe is a few kitchen staples and your NESCO 6 Qt. Roaster Oven. Enjoy tender, savory meat in no time. We recommend pairing this dish with homemade mashed potatoes or a vinaigrette salad.

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 $\frac{1}{2}$ 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**.*