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101 THINGS TO DO WITH A TOASTER OVEN



Now you can enjoy warm and toasty snacks, meals, and treats without heating up the kitchen!

- Lemon Poppy Seed Scones**
- Turkey Avocado Melts**
- Sweet Potato Oven Fries**
- Garlic Herb Pork Chops**
- Weeknight Ratatouille**
- Chocolate Swirl Cheesecake**
- And more!**

COOKBOOK

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101 THINGS TO DO WITH A TOASTER OVEN

KELLY



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Things To Do With a Toaster Oven

BY
DONNA
KELLY



CONTENTS



Helpful Hints & Facts 9

Appetizers

Pizza Bites 12 • Baked Brie in a Bread Crust 13 • Spinach Artichoke Dip 14 • Tomato Mozzarella Bruschetta 15 • Parmesan Pesto Twists 16 • Sun-Dried Tomato Pinwheels 17 • Three-Cheese Bites 18 • Crab-Stuffed Wontons 19 • Asian-Style Chicken Wings 20

Breakfast

Breakfast Pizza 22 • Toaster Oven Hash Browns 23 • Savory Sunrise Scones 24 • Green Eggs and Ham Cups 25 • Apple Popover Pancake 26 • Lemon Poppy Seed Scones 27 • Breakfast Bars 28 • Parmesan-Baked Eggs 29 • Open-Faced Breakfast Sandwich 30 • Huevos Rancheros Stacks 31 • Great Start Grapefruit 32 • Hash Brown Casserole 33 • Eggs in a Basket 34

Sandwiches & Lunches

Weeknight Calzones 36 • Simple Samosas 37 • Reuben Bratwurst Rolls 38 • Southern-Style Chicken and Waffles 39 • Ham and Cheese Strombolis 40 • Turkey Avocado Melts 41 • Classic Tuna Melts 42 • Hot Chicken Salad 43 • Twice-Baked Potatoes 44 • Pita Pizzas 45 • Toaster Oven Cheese Sandwiches 46 • Baked Mac 'n' Cheese 47 • Harvest Medley Acorn Squash 48 • Rustic Spinach Pie 49 • Turkey Salsa Rolls 50 • Ham and Asparagus Rolls 51

Snacks & More

Rustic Cheese Crackers 54 • Crusty Cheese Bread 55 • English Muffin Pizzas 56 • Toaster Oven Nachos 57 • Sweet Potato Oven Fries 58 • Toaster Oven S'mores 59 • Sweet and Spicy Toaster Oven Nuts 60

• Garlic Caesar Croutons 61 • Easy Cheesy Quesadillas 62 • Shortcut Elephant Ears 63 • Honey Nut Spirals 64 • Parmesan Crisps 65 • Mix 'n' Match Muffins 66 • Parmesan Spice Soup Toppers 67 • Mexican Pizzas 68 • Toaster Oven Garlic Bread 69

Hearty Main Dishes

Mini Chicken Meatloaves 72 • Heavenly Halibut 73 • Chicken Enchilada Stacks 74 • Hearty Meat Lasagna Stacks 75 • Honey Mustard Nut-Crusted Salmon 76 • Turkey and Stuffing Rolls 77 • Parchment Packet Fish Dinners 78 • Parmesan-Crusted Salmon Cakes 79 • Saucy Chicken Thighs 80 • Flank Steak Pinwheels 81 • Chicken Confetti Rice Bake 82 • Quick Chicken Pot Pies 83 • Caesar Chicken Fillets 84 • Ham and Potato Gratin 85 • Baked Chicken Curry 86 • Chicken Nachos Casserole 87 • Crusty Fish Fillets 88 • Garlic Herb Pork Chops 89

Veggie Main Dishes

Shortcut Tamale Pie 92 • Sublime Spinach Lasagna Stacks 93 • Mediterranean Stuffed Peppers 94 • Harvest Stuffed Zucchini 95 • Double-Sauced Baked Pasta 96 • Black Bean Empanadas 97 • Chile Cheese Casserole 98 • Toaster Oven Chimichangas 99 • Shortcut Dinner Frittata 100 • Savory Italian Bread Pudding 101 • Weeknight Ratatouille 102 • Cheesy Mushroom Cannelloni 103 • Parmesan Polenta Cakes 104 • Cheesy Corn Pudding 105

Desserts

Easy Apple Dumplings 108 • Quick Berry Cake 109 • Apricot Pineapple Pastries 110 • Gingersnap Apple Crisp 111 • Chocolate Bread Pudding Cups 112 • Shortcut Apple Strudel 113 • Pear Almond Rustic Tarts 114 • Quick Chocolate Soufflés 115 • Mini Pumpkin Cheesecakes 116 • Rustic Apple Pie 117 • Ultimate Crumb Cake 118 • Carrot Mini Cakes 119 • Chocolate Swirl Cheesecake 120 • Hazelnut Pear Pound Cake Stacks 121 • Key Lime Squares 122

SAVORY SUNRISE SCONES

4 cups	flour
2 tablespoons	baking powder
2 teaspoons	salt
1/2 cup	cold unsalted butter or margarine
1 cup	cream
5	large eggs , divided
4 cups	grated cheddar cheese
1/2 cup	thinly sliced green onions
4 slices	cooked bacon , crumbled

Turn toaster oven to bake at 350 degrees.

In a large mixing bowl, combine the flour, baking powder, and salt. Using a pastry cutter, cut butter into mixture until small crumbs form.

Stir together cream and 4 eggs. With a hand mixer on medium speed, add cream mixture to dry mixture until just mixed together. Stir in cheese, onions, and bacon.

On a floured surface, roll out or pat dough to 1/2 inch thickness. Cut into circles or triangles about 4 inches in diameter. Mix the remaining egg with 1 tablespoon water. Brush scones with egg wash and place on a baking sheet prepared with nonstick cooking spray about 1/2 inch apart. Bake in batches for 20–25 minutes each, or until golden brown. Makes 16 scones.

GREEN EGGS AND HAM CUPS

2	green onions , thinly sliced
2 cloves	garlic , minced
1 tablespoon	butter or margarine
10 ounces	frozen chopped spinach , thawed and squeezed dry
1/2 cup	light sour cream
1 teaspoon	salt
1/4 teaspoon	nutmeg
8 slices	ham lunchmeat
8	large eggs
3/4 cup	grated Parmesan cheese

Turn toaster oven to bake at 375 degrees.

Cook onions and garlic in butter in a frying pan over medium heat for about 3 minutes, or until softened. Add the spinach, sour cream, salt, and nutmeg. Cook until most of the liquid has evaporated, about 3 minutes, stirring frequently.

Prepare 8 (8- to 10-ounce) ramekins with nonstick cooking spray. Line the ramekins with ham slices, making sure the entire surface of cup is covered. Spread 1/4 cup spinach mixture into bottom and slightly up sides of ham cup. Crack an egg into each cup. Sprinkle a little Parmesan cheese on top and then bake 4 ramekins at a time for 12–15 minutes, depending desired doneness. (Remember that the eggs will continue to cook for a few minutes after taking them out of the oven.) Remove from oven and carefully remove from ramekins and place on serving plates. Makes 8 servings.

CHICKEN ENCHILADA STACKS

12	corn tortillas
3 tablespoons	unsalted butter or margarine
2 cups	shredded rotisserie chicken
1/2 tablespoon	cumin
1/2 tablespoon	chile powder
1 can (4 ounces)	diced green chiles
3	green onions , thinly sliced, tops included
1 cup	corn
1 can (28 ounces)	red enchilada sauce
1/2 cup	salsa
2 tablespoons	flour
4 cups	grated sharp cheddar cheese

Turn toaster oven to convection bake at 350 degrees (or bake at 375 degrees).

In a frying pan, saute tortillas one at a time in a little butter over medium-high heat until cooked through but not crisp, about 30 seconds on each side.

Place chicken in a bowl and stir together with cumin, chile powder, chiles, onions, and corn.

In a separate bowl, stir enchilada sauce, salsa, and flour together. Lay 4 tortillas on an 8 x 11-inch baking sheet prepared with nonstick cooking spray. Spread a little chicken mixture over each tortilla. Sprinkle some of the cheese over chicken and then pour some sauce over top. Repeat this process to make a second layer. Finish with a tortilla, a thin layer of enchilada sauce and a little cheese on top of each stack. Bake for 35–40 minutes, or until cooked through and bubbly. Makes 4 servings.

HEARTY MEAT LASAGNA STACKS

8 ounces	mild Italian sausage
1 cup	marinara sauce
1 can (6 ounces)	tomato paste
1 teaspoon	garlic powder
15 ounces	ricotta cheese
1	large egg
3 cups	grated mozzarella cheese
3/4 cup	grated Parmesan cheese
36	refrigerated wonton wrapper squares

Turn toaster oven to convection bake at 350 degrees (or bake at 375 degrees).

In a large frying pan, saute sausage over medium-high heat until cooked through and lightly browned, about 5 minutes, breaking into small bits as it cooks. Turn off heat and stir in marinara sauce, tomato paste, and garlic powder.

In a small bowl, mix together the ricotta cheese and egg.

Assemble 6 stacks on a baking sheet in layers in the following order: 1 tablespoon sauce in a 3-inch circle; 2 wonton squares (stacked together); about 2 tablespoons ricotta cheese mixture; a generous tablespoon of sauce; a little mozzarella and Parmesan cheese. Repeat for 3 layers in each stack. Bake 25–30 minutes, or until cooked through and bubbly. Serve immediately. Makes 6 servings.

CHOCOLATE SWIRL CHEESECAKE

1 1/2 cups	chocolate cookie crumbs
4 tablespoons	unsalted butter or margarine, melted
2 packages (8 ounces each)	cream cheese, softened
1/2 cup	sugar
1 teaspoon	vanilla
1/2 cup	light sour cream
2	large eggs
1 cup	semisweet chocolate chips, melted

Turn toaster oven to bake at 325 degrees.

Stir cookie crumbs with butter. Press cookie crumbs into bottom and sides of a 9-inch pie pan.

Beat the cream cheese and sugar with a mixer until well blended. Add vanilla, sour cream, and eggs. Remove $\frac{2}{3}$ cup batter and set aside. Stir melted chocolate into remaining batter. Pour chocolate batter into pie pan. Place mounds of reserved white batter into pie pan, and then swirl into the chocolate batter with a knife. Bake 40–45 minutes, or until center is almost set. Turn off oven and let sit in oven until cooled. Refrigerate 2 hours or more, up to overnight. Makes 6–8 servings.