(We hope you love your new convection toaster oven as much as we do.)

CONTACT OUR CHEFS

Our helpful, in-house chefs are ready to assist you with any questions you might have!

Email: recipes@cosori.com
Toll-Free: (888) 402-1684
M–F, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at Cosori,

Happy cooking!
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doughs

5 Pastry Dough
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PASTRY DOUGH

YIELD 6 servings
PREP TIME 15 minutes

- ½ cup butter
- 2½ cups all-purpose flour
- 7 tablespoons iced water
- ¼ teaspoon salt

1. **COMBINE** the butter and flour in a food processor and pulse until it forms crumbly pieces.
2. **ADD** the iced water and salt, pulsing until fully incorporated. The mixture will still be crumbly.
3. **KNEAD** mixture into a mound of dough.
4. **FLATTEN** the dough to create a square about ¼-inch-thick.
5. **WRAP** in plastic wrap and store in refrigerator until ready to use.

PIZZA DOUGH

YIELD two 12-inch pizzas
PREP TIME 24 hours

- 2½ teaspoons active dry yeast
- 1 cup warm water
- 3 cups flour
- 1 teaspoon salt
- 1 tablespoon olive oil

1. **COMBINE** yeast and water in the bowl of a kitchen mixer and stir until yeast is dissolved. Set aside for 10 minutes.
2. **ADD** flour, salt, and olive oil to the yeast mixture. Knead the dough for 8 to 10 minutes until it is smooth and elastic.
3. **TRANSFER** dough into a large bowl and cover with plastic wrap, then refrigerate overnight or up to 2 days.
4. **TAKE** out dough when ready to make pizza, and let it rest for an hour to get to room temperature.
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BUTTERMILK SPICED ROAST CHICKEN

YIELD 3–5 servings
PREP TIME 24 hours
COOK TIME 1 hour

- 1 whole chicken (4–5 pounds)
- 2 cups buttermilk
- 2 teaspoons garlic powder
- 2 teaspoons paprika
- 1 teaspoon cayenne pepper
- 1 teaspoon ground coriander
- 1 teaspoon cumin
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- ½ teaspoon cardamom
- ¼ teaspoon ground ginger

1. MIX all ingredients in a bag or bowl. Marinate for up to 6 hours.
2. TAKE chicken out of the marinade, then pat dry.
3. TRUSS chicken with butcher’s twine to make sure the wings and legs are held together.
4. PLACE the chicken onto the wire rack and on top of the food tray. Refrigerate uncovered overnight so the skin will tighten. Take out when ready to roast and remove the wire rack.
5. SELECT the Roast function on the Cosori Convection Toaster Oven, then set time to 1 hour and temperature to 400°F. Press Start/Cancel to preheat.
6. PLACE food tray with chicken at low position in the preheated toaster oven and press Start/Cancel.
7. TURN fan on for better crispness and even cooking.
8. ALLOW roast chicken to rest for 10 minutes.
9. CARVE chicken to desired portions, then serve.
1. **COOK** bacon in a skillet on medium low heat until crispy. Roughly chop the bacon, then set aside.

2. **SPRINKLE** flour onto a clean work surface and form the pizza dough into a ball. Place a damp cloth over the dough and let it rest for 1 hour.

3. **INSERT** wire rack at mid position in the Cosori Convection Toaster Oven. Select the Pizza function, set time to 18 minutes, then press Start/Cancel to preheat.

4. **PUNCH** down the dough, then shape or roll the dough into a thin circle up to 12 inches in diameter. Oil a pizza pan with 2 tablespoons of olive oil, then transfer the dough onto the pizza pan.

5. **MICROWAVE** heavy whipping cream for 1 minute, then add the parmesan cheese and black pepper and mix quickly. This will be the sauce.

6. **SPREAD** the remaining olive oil onto the dough evenly, making sure to brush the edges.

7. **SPREAD** the parmesan sauce evenly onto the dough, leaving a ½-inch border of crust.

8. **SPRINKLE** the mozzarella, bacon, and salt onto the pizza. Then, top the pizza with a freshly cracked egg.

9. **INSERT** the food tray with the pizza at mid position into the toaster oven, then press Start/Cancel. Take out when done baking, then serve.

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**CARBONARA PIZZA**

**YIELD**

one 12-inch pizza

**PREP TIME**

1 hour

**COOK TIME**

18 minutes

- 3 slices bacon
- 13 ounces pizza dough
- 4 tablespoons olive oil, divided
- ¼ cup heavy whipping cream
- 1 cup grated parmesan cheese
- 1 teaspoon black pepper
- 4 ounces low-moisture mozzarella cheese, shredded
- ½ teaspoon kosher salt
- 1 egg

**CARBONARA PIZZA**

• 3 slices bacon
• 13 ounces pizza dough
• 4 tablespoons olive oil, divided
• ¼ cup heavy whipping cream
• 1 cup grated parmesan cheese
• 1 teaspoon black pepper
• 4 ounces low-moisture mozzarella cheese, shredded
• ½ teaspoon kosher salt
• 1 egg

**YIELD**

one 12-inch pizza

**PREP TIME**

1 hour

**COOK TIME**

18 minutes
1. **HOLD** Poblano chiles directly over a lit stove top burner and char all around. Use tongs to ensure safety. Turn off the stove once done charring.

2. **WRAP** the chiles in foil and let the chiles sweat for 30 minutes.

3. **COOK** onion, garlic, and olive oil in a nonstick skillet over medium heat until onions are soft in texture.

4. **ADD** marjoram, salt, dried oregano, serrano, lime juice, and black beans and cook for 3 minutes.

5. **ADD** queso Chihuahua and pepper jack cheese and mix until the cheese is melted.

6. **SELECT** the Bake function on the Cosori Convection Toaster Oven, then set time to 35 minutes and temperature to 350°F. Press Start/Cancel to preheat.

7. **CUT** a slit in each of the softened Poblano chiles (not from end to end) and stuff with the bean mixture, being careful not to overstuff.

8. **COVER** food tray with parchment paper and place stuffed chiles on top, then insert the food tray at low position into the preheated toaster oven and press Start/Cancel.

9. **COOL** for 5 minutes, then serve immediately with your favorite salsa.

**CHILE RELLENOS**

**YIELD** 3 servings

**PREP TIME** 40 minutes

**COOK TIME** 35 minutes

- 3 Poblano chiles
- ⅛ onion, diced
- 3 cloves garlic, minced
- 2 tablespoons olive oil
- 1 tablespoon marjoram
- ½ teaspoon salt
- ¼ teaspoon dried oregano
- 1 serrano pepper, minced
- ½ lime, juiced
- 16 ounces canned black beans, drained
- 3 ounces queso Chihuahua or mozzarella, shredded
- 2 ounces pepper jack cheese, shredded
1. **Season** chicken thighs on both sides with black pepper and ½ teaspoon kosher salt.
2. **Place** chicken thighs skin-side down on a skillet over medium heat and cook for about 8 minutes. Flip the chicken and cook for an additional 5 minutes.
3. **Remove** chicken from the skillet and set aside.
4. **Add** mushrooms, carrot, onion, and ¼ teaspoon kosher salt to the rendered chicken fat in the skillet. Sauté for about 10 minutes until mushrooms and onions are soft and dry.
5. **Add** garlic, herbes de provence, anchovy, and cayenne pepper to the mushroom mixture and sauté over low heat for 1 minute.
6. **Stir** flour and tomato paste into the mushroom mixture until lumpy. Then, add white wine, followed by chicken stock.
7. **Stir** the mixture until fully incorporated, then add bay leaves and diced tomatoes.
8. **Transfer** mixture to a casserole dish (8 x 8 inches).
9. **Place** chicken thighs in the casserole dish skin-side up.
10. **Select** the Bake function on the Cosori Convection Toaster Oven. Set time to 1 hour 20 minutes and temperature to 325°F, then press Start/Cancel to preheat.
11. **Insert** wire rack at low position in the preheated toaster oven.
12. **Wrap** the casserole dish with aluminum foil, and place on top of the wire rack, then press Start/Cancel.
13. **Remove** bay leaves and mix in olives, parsley, lemon zest, and lemon juice.
14. **Plate** chicken. Spoon some mixture on top and sprinkle thyme for garnish, then serve.
1. **MIX** together water, salt, black pepper, and bay leaves to make a brine. Submerge the chicken into the brine and let it sit for 1 hour.

2. **TAKE** chicken out of the brine and pat dry.

3. **TRUSS** the chicken with butcher’s twine to ensure the wings and legs are held together.

4. **PLACE** the chicken onto the wire rack and on top of the food tray. Place in the fridge uncovered overnight for the skin to get tight. Take out when ready to roast and remove the wire rack.

5. **SELECT** the Roast function on the Cosori Convection Toaster Oven, then set time to 1 hour and temperature to 375°F. Press Start/Cancel to preheat.

6. **INSERT** the food tray with the chicken at low position into the preheated toaster oven, then press Start/Cancel to begin roasting. Turn convection fan on for better crispness and even cooking.

7. **TAKE** chicken out when finished roasting. Carve up chicken to desired portions, then serve.
1. **COOK** olive oil and eggplant cubes in a nonstick skillet over medium heat for 10 minutes.

2. **REMOVE** eggplant mixture and put mixture into a blender with salt and egg white, blending until smooth.

3. **TRANSFER** blended eggplant mixture to a bowl and add breadcrumbs. Mix until breadcrumbs are thoroughly incorporated.

4. **SELECT** the Pizza function on the Cosori Convection Toaster Oven, then set time to 10 minutes and press **Start/Cancel** to preheat.

5. **COVER** the food tray with parchment paper. Shape the eggplant mixture on top into a circle up to 7 inches in diameter and a ½ inch thick.

6. **SPREAD** tomato sauce onto the eggplant mixture, leaving a ½-inch border. Sprinkle cheese on top, followed by your toppings of choice.

7. **PLACE** the food tray at top position into the preheated toaster oven and press **Start/Cancel**.

8. **SERVE** immediately.
1. **COMBINE** ginger, scallion, sambal, garlic, water, and sugar in a small sauce pot

2. **COOK** the chili sauce over medium-high heat on a stove top and reduce the sauce by half, then let it cool.

3. **MARINATE** the salmon with the chili sauce for 1 hour in the refrigerator. Take out when ready to cook.

4. **SELECT** the Broil function on the Cosori Convection Toaster Oven, then set time to 15 minutes and press Start/Cancel to preheat.

5. **LINE** the food tray with parchment paper and place salmon on top.

6. **SPOON** the marinade over the salmon, then insert the food tray at top position into the preheated toaster oven. Press Start/Cancel to begin broiling.

7. **REMOVE** salmon when done broiling, garnish with sliced green onion, then serve.

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**GINGER CHILLI GLAZED SALMON**

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- 2 tablespoons ginger, grated
- 1 scallion, chopped
- 2 tablespoons sambal chili paste
- 1 garlic clove, minced
- ½ cup water
- 3 tablespoons sugar
- 4 salmon fillets (6 ounces each)
- 1 green onion, sliced, for garnish
1. **MIX** all ingredients in a bowl. Refrigerate the chicken and let it marinate for up to 6 hours. Take out when ready to bake.

2. **SELECT** the Bake function on the Cosori Convection Toaster Oven, set time to 40 minutes and temperature to 375°F, then press Start/Cancel to preheat.

3. **TRANSFER** marinade to a saucepan, then set aside. Line the food tray with parchment paper, then place the chicken thighs on top.

4. **INSERT** the food tray at mid position into the preheated toaster oven, then press Start/Cancel. Turn the convection fan on.

5. **COOK** the marinade on a stove top over medium heat until it reaches a thick consistency to make a sauce.

6. **GLAZE** chicken with the sauce, then serve.
1. **SEASON** chuck eye roast with salt, making sure the whole roast is coated.

2. **PLACE** butter in a skillet over medium heat, then add onion. Cook for about 10 minutes or until onion is soft.

3. **ADD** carrot and celery, and cook for an additional 5 minutes.

4. **SELECT** the Bake function on the Cosori Convection Toaster Oven, then set time to 3 hours and temperature to 325°F. Press Start/Cancel to preheat.

5. **ADD** garlic to the skillet and cook for 1 minute. Then add 1 cup beef broth, ½ cup red wine, tomato paste, 1 sprig thyme, and bay leaves.

6. **TRANSFER** beef broth and vegetable mix to a casserole dish (8 x 8 inches). Place roast on top.

7. **INSERT** wire rack at low position into the preheated toaster oven. Wrap dish with aluminum foil and place on top of the wire rack. Press Start/Cancel.

8. **REMOVE** the dish from toaster oven with 1 hour and 30 minutes left. Remove the foil to flip the roast. Replace the foil and put the dish back into the oven.

9. **REMOVE** dish from the oven once done cooking, and wrap the roast in a large piece of aluminum foil.

10. **STRAIN** the leftover liquid through a mesh, removing the top layer of fat as much as possible. Remove bay leaves and thyme sprigs.

11. **BLEND** the strained liquid and the separated vegetables in a blender until smooth.

12. **TRANSFER** the blended liquid to a sauce pan and add 2 cups beef broth, ¼ cup red wine, 1 sprig thyme, and 1 tablespoon balsamic vinegar to make gravy.

13. **SIMMER** for 5 minutes while constantly stirring, adding salt and pepper for taste.

14. **CUT** roast into 1-inch-thick slices and spoon over gravy, then serve.
ROASTED TOMATO CAPRESE PANINI

YIELD | 2 servings
PREP TIME | 10 minutes
COOK TIME | 22 minutes

- 2 loaves French bread (6 inches long), halved horizontally
- 9 grape tomatoes, halved (or 2 Roma tomatoes, quartered)
- ¼ teaspoon ground thyme
- ¼ teaspoon dried rosemary
- ¼ teaspoon red pepper flakes
- 1 tablespoon olive oil
- 1 teaspoon kosher salt
- 3 tablespoons pesto sauce
- 2 slices mozzarella cheese (½ inch thick)
- 4 basil leaves

1. **SELECT** the Broil function on the Cosori Convection Toaster Oven and set time to 15 minutes. Press Start/Cancel to preheat.
2. **MIX** tomatoes, thyme, rosemary, red pepper flakes, olive oil, and kosher salt in a bowl, then set aside.
3. **LINE** the food tray with parchment paper, then place the tomato pieces seed side up.
4. **INSERT** food tray at top position into the preheated toaster oven, then press Start/Cancel.
5. **TAKE** out the tomatoes once done broiling, then set aside.
6. **SELECT** the Broil function again, setting time to 8 minutes and temperature to 450°F. Press Start/Cancel to preheat.
7. **SPREAD** pesto on all French bread slices.
8. **PLACE** roast tomatoes on the bottom halves of the French bread, followed by mozzarella slices.
9. **PLACE** all French bread slices face up on the food tray and insert at mid position into the preheated toaster oven.
10. **REMOVE** food tray when done cooking. Garnish with basil leaves and form into 2 sandwiches, then serve.
1. **SPRINKLE** flour onto a clean work surface and form the pizza dough into a ball. Place a damp cloth over the dough and let it rest for 1 hour.

2. **SELECT** the Pizza function on the Cosori Convection Toaster Oven, set time to 25 minutes, then press Start/Cancel to preheat.

3. **PUNCH** down the dough, then shape or roll the dough large enough to fit the food tray. Oil the food tray with 2 tablespoons of oil, then transfer the dough onto the tray.

4. **SPREAD** the remaining olive oil onto the pizza dough evenly, making sure to brush the edges.

5. **SPREAD** tomato sauce evenly onto the dough, leaving a ½-inch border of crust.

6. **SPRINKLE** the mozzarella, parmesan, and salt evenly onto the pizza. Then top with pepperoni slices.

7. **INSERT** the food tray at mid position in the preheated toaster oven, then press Start/Cancel. Take out when done baking, then serve.
SPAGHETTI SQUASH WITH MARINARA

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- 1 large spaghetti squash, deseeded, halved lengthwise
- 1 cup marinara sauce
- 1 tablespoon butter, melted
- 2 tablespoons parmesan cheese
- 4 basil leaves, chiffonade

1. **SELECT** the Bake function on the Cosori Convection Toaster Oven and set time to 1 hour. Press Start/Cancel to preheat.
2. **LINE** food tray with parchment paper and place spaghetti squash halves cut side down.
3. **INSERT** food tray at mid position in the preheated toaster oven and press Start/Cancel.
4. **REMOVE** spaghetti squash once done cooking and let cool for 10 minutes.
5. **SCOOP** out the spaghetti squash into a bowl and throw the skin away.
6. **COOK** spaghetti squash strands in a nonstick skillet over medium heat. Add marinara sauce and butter, mixing until sauce is thoroughly incorporated.
7. **SPRINKLE** parmesan cheese and basil on top, then serve.
1. **PLACE** vegetable oil, salt, green onions, and mushrooms in a skillet under medium heat. Sauté for 5 minutes.

2. **ADD** garlic, serrano, habanero, black pepper and lime juice to the mushroom mix and cook for 3 minutes, then set aside.

3. **SELECT** the Broil function on the Cosori Convection Toaster Oven, then set time to 18 minutes and temperature to 450°F. Press Start/Cancel to preheat.

4. **PLACE** mushroom mix on one tortilla, leaving a 1-inch border. Sprinkle cheese on the mushroom mix, then place the remaining tortilla on top.

5. **PLACE** quesadilla on the food tray and insert the tray at top position in the preheated toaster oven, then press Start/Cancel.

6. **SERVE** with your favorite salsa, guacamole, or sour cream.

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**SPICY MUSHROOM QUESADILLAS**

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- 2 tablespoons vegetable oil
- ½ teaspoon kosher salt
- 3 green onions, thinly sliced
- 15 crimini mushrooms, minced
- 3 cloves garlic, minced
- ½ serrano pepper, minced
- ½ habanero pepper, deseeded and minced
- ½ teaspoon black pepper
- ½ lime, juiced
- ½ cup queso Chihuahua or mozzarella, grated
- 2 medium-sized flour tortillas
SPINACH AND CHEESE CALZONE

YIELD | 2 calzones
PREP TIME | 1 hour
COOK TIME | 15 minutes

- 13 ounces pizza dough
- 6 ounces spinach, blanched and drained
- 1 cup ricotta cheese
- ½ cup parmesan, shredded
- ¼ cup mozzarella cheese, shredded
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon chilli flakes
- 1 teaspoon kosher salt

1. **SPRINKLE** flour onto a clean work surface and form the pizza dough into a ball. Place a damp cloth over the dough and let it rest for 1 hour.

2. **SELECT** the Pizza function on the Cosori Convection Toaster Oven, set time to 18 minutes, then press Start/Cancel to preheat.

3. **MIX** the remaining ingredients together to make the filling, then set aside.

4. **PUNCH** down the dough, then cut the dough in half. Shape the dough into two balls, then roll them into circles up to 7 inches in diameter.

5. **SPLIT** the filling between the dough circles, spreading the filling onto half of each circle.

6. **FOLD** the empty half of the dough circles over the filling and pinch the edges with your finger. Cut unnecessary dough if desired, then place calzones on the food tray.

7. **INSERT** food tray at mid position into the preheated toaster oven, then press Start/Cancel. Take out when done, then serve.
1. **SPRINKLE** flour onto a clean work surface and form the pizza dough into a ball. Place a damp cloth over the dough and let it rest for 1 hour.

2. **INSERT** the wire rack at mid position in the Cosori Convection Toaster Oven and select the Pizza function. Set time to 15 minutes, then press Start/Cancel to preheat.

3. **PUNCH** down the dough, then shape or roll the dough into a thin circle up to 12 inches in diameter. Transfer the dough onto a pizza pan.

4. **SPREAD** olive oil onto the pizza dough evenly, making sure to brush the edges.

5. **SPREAD** ricotta cheese evenly onto the dough, leaving a ½-inch border.

6. **SPRINKLE** mozzarella, pecorino Romano, and salt evenly onto the pizza. Then, top with the crimini mushrooms.

7. **PLACE** the pizza on the wire rack into the preheated toaster oven, then press Start/Cancel. Garnish with lemon zest and thyme leaves, then serve.

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**WHITE CRIMINI PIZZA**

**YIELD**

one 12-inch pizza

**PREP TIME**

1 hour 25 minutes

**COOK TIME**

15 minutes

- 12 ounces pizza dough
- 2 tablespoons olive oil
- ⅛ cup ricotta cheese
- 3 ounces low-moisture mozzarella
- 2 tablespoons pecorino Romano, grated
- ⅛ teaspoon kosher salt
- 2 ounces crimini mushroom, sliced
- 1 tablespoon lemon zest
- 2 sprigs thyme
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1. **SELECT** the Bake function on the Cosori Convection Toaster Oven and set time to 45 minutes. Press **Start/Cancel** to preheat.

2. **LINE** food tray with parchment paper and place butternut squash halves cut side down.

3. **INSERT** food tray at mid position in the preheated toaster oven, then press **Start/Cancel**.

4. **REMOVE** butternut squash once done cooking and let cool for 10 minutes.

5. **SCOOP** out butternut squash into a bowl and throw the skin away.

6. **MASH** butternut squash using a ricer and wring out as much water as possible. Repeat this process 2 more times.

7. **COOK** butternut squash in a skillet over low heat with butter, cream, salt, and brown sugar.

8. **MIX** puree until smooth. For a silkier texture, add more cream.

9. **SERVE** immediately.

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**BUTTERNUT SQUASH PUREE**

**YIELD**
3 servings

**PREP TIME**
20 minutes

**COOK TIME**
55 minutes

- 1 large butternut squash, deseeded, halved lengthwise
- 2 tablespoons butter
- ⅛ cup heavy cream
- ⅛ teaspoon salt
- 3 tablespoons light brown sugar

**YIELD**
3 servings

**PREP TIME**
20 minutes

**COOK TIME**
55 minutes
1. **BOIL** water in a skillet over medium heat and add Brussels sprouts. Cook for 10 minutes, or until slightly soft.

2. **DRAIN** Brussels sprouts, then aside.

3. **ADD** butter to the skillet with shallot, garlic, salt, and black pepper. Sauté until shallot is soft.

4. **SELECT** the Bake function on the Cosori Convection Toaster Oven, set time to 15 minutes and temperature to 350°F, then press Start/Cancel to preheat.

5. **ADD** Brussels sprouts to the skillet with heavy cream, oregano, olives, and cheeses. Mix until smooth in texture for about 3 minutes.

6. **TRANSFER** cheesy Brussels sprouts to a casserole dish (8 x 8 inches) then sprinkle with enough breadcrumbs to cover the tops of the Brussels sprouts, then spray with cooking spray.

7. **CUT** cooked bacon slices into small, ½-inch pieces, then sprinkle over the Brussels sprouts.

8. **INSERT** wire rack at mid position in the preheated toaster oven, then place the casserole dish on top of the wire rack. Press Start/Cancel.

9. **COOL** cheesy Brussels sprouts for 5 minutes, then serve immediately.

### CHEESY BRUSSELS SPROUTS

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- 2 cups water
- 20 Brussels sprouts, quartered
- 1 tablespoon butter
- 1 shallot, minced
- 2 cloves garlic, minced
- ½ teaspoon kosher salt
- ½ teaspoon black pepper
- ⅓ cup heavy cream
- ⅛ teaspoon oregano
- 12 olives, sliced
- 6 ounces grated sharp cheddar, grated
- 3 ounces mozzarella cheese, grated
- ⅛ cup panko breadcrumbs
- 3 cooked bacon slices
- Cooking spray
1. **MIX** flour, baking powder, baking soda, and kosher salt in a bowl.

2. **GRATE** chilled butter and sharp cheddar into the flour mixture and use a stand mixer to mix until a crumbly texture forms.

3. **POUR** ¾ cup buttermilk in slowly as the mixer runs until it forms a dough. Set remaining buttermilk aside.

4. **FORM** dough into a rectangle on a floured surface.

5. **FOLD** the dough 3 times and flatten into a large rectangle measuring 8 x 5 inches. Then, cut out 6 biscuits that are 2½ inches in diameter.

6. **SELECT** the Bake function on the Cosori Convection Toaster Oven, setting time to 25 minutes and temperature to 350°F. Then, press Start/Cancel to preheat.

7. **LINE** food tray with parchment paper and place biscuits on top. Brush remaining buttermilk over each biscuit.

8. **INSERT** food tray at mid position in the preheated toaster oven and press Start/Cancel.

9. **SERVE** immediately.
CHINESE STYLE GREEN BEANS

YIELD  
3–4 servings

PREP TIME  
5 minutes

COOK TIME  
18 minutes

- 12 ounces green beans
- 1 tablespoon vegetable oil
- 2 teaspoons Shaoxing wine
- 2 teaspoons soy sauce
- ½ teaspoon kosher salt
- 3 garlic cloves, minced
- 3 tablespoons peanuts, chopped

1. SELECT the Broil function on the Cosori Convection Toaster Oven, set time to 18 minutes, then press Start/Cancel to preheat.

2. MIX all ingredients except peanuts in a bowl, then set aside.

3. LINE the food tray with parchment paper, then spread the green bean mix evenly onto the food tray.

4. INSERT food tray at top position in the preheated toaster oven, then press Start/Cancel.

5. TAKE out green beans when done. Top with chopped peanuts, then serve.
1. **SELECT** the Broil function on the Cosori Convection Toaster Oven, then set time to 35 minutes and temperature to 450°F. Press Start/Cancel to preheat.

2. **MIX** all ingredients in a bowl, then set aside.

3. **LINE** the food tray with parchment paper, then spread the potatoes evenly onto the food tray.

4. **INSERT** the food tray at mid position in the preheated toaster oven, then press Start/Cancel.

5. **TAKE** out the potatoes when done, then serve.

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**HERB-ROASTED POTATOES**

<table>
<thead>
<tr>
<th>YIELD</th>
<th>3–4 servings</th>
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</thead>
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<tr>
<td>PREP TIME</td>
<td>5 minutes</td>
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<tr>
<td>COOK TIME</td>
<td>30 minutes</td>
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</tbody>
</table>

- 6 yukon gold potatoes, quartered
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- ¼ teaspoon dried rosemary
- ¼ teaspoon ground thyme
- ¼ teaspoon herbes de provence
- 2 tablespoons vegetable oil
PROSCIUTTO-WRAPPED ASPARAGUS

YIELD 3 servings
PREP TIME 5 minutes
COOK TIME 10 minutes

- 18 spears asparagus
- 6 slices prosciutto
- 2 teaspoons olive oil
- Salt & pepper, to taste

1. SELECT the Broil function on the Cosori Convection Toaster Oven, set time to 10 minutes, then press Start/Cancel to preheat.
2. WRAP 3 asparagus spears in each prosciutto slice.
3. LINE the food tray with parchment paper, then place prosciutto-wrapped asparagus on top.
4. DRIZZLE olive oil, then season with salt and pepper.
5. INSERT food tray at top position in the preheated toaster oven, then press Start/Cancel.
6. TAKE out prosciutto-wrapped asparagus spears when done, then serve.

ROASTED GRAPE TOMATOES

YIELD 3–4 servings
PREP TIME 5 minutes
COOK TIME 15 minutes

- 18 grape tomatoes, halved
- ¼ teaspoon ground thyme
- ¼ teaspoon dried rosemary
- ¼ teaspoon red pepper flakes
- 1 tablespoon olive oil
- 1 teaspoon kosher salt

1. SELECT the Broil function on the Cosori Convection Toaster Oven, set time to 15 minutes, then press Start/Cancel to preheat.
2. MIX all ingredients in a bowl, then set aside.
3. LINE the food tray with parchment paper, then spread the tomato halves cut side up on the food tray.
4. INSERT food tray at top position in the preheated toaster oven, then press Start/Cancel.
5. TAKE out the tomatoes when done, then serve.
1. **MELT** butter in a nonstick pan over medium high heat. Add frozen corn and sauté for 10 minutes, or until corn has browned.

2. **ADD** melted butter, sautéed corn, cream, milk, and eggs to a blender. Blend until everything is combined.

3. **WHISK** all dry ingredients together until combined. Fold the blended corn mixture into the dry ingredients until fully incorporated.

4. **INSERT** wire rack at mid position in the Cosori Convection Toaster Oven.

5. **SELECT** the Bake function on the toaster oven. Set time to 30 minutes, then press Start/Cancel to preheat.

6. **SPRAY** a round baking pan (8 x 2 inches) with cooking spray, then cover with flour.

7. **POUR** batter into the baking pan. Place the baking pan on top of the wire rack in the preheated toaster oven, then press Start/Cancel.

8. **TAKE** out the corn bread when done, then serve immediately or chill on a cooling rack.

**SAVORY CORN BREAD**

<table>
<thead>
<tr>
<th>Yield</th>
<th>8–12 servings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prep Time</td>
<td>15 minutes</td>
</tr>
<tr>
<td>Cook Time</td>
<td>30 minutes</td>
</tr>
</tbody>
</table>

- 2 cups butter
- 1 pound corn, frozen
- ½ cup heavy cream
- ¼ cup milk
- 2 eggs
- 1 cup cake flour
- ½ cup cornmeal
- ¼ cup sugar
- 1 teaspoon kosher salt
- ¼ teaspoon baking soda
- ½ teaspoon baking powder
- Cooking spray

**Yield**

**Prep Time**

**Cook Time**

**8–12 servings**

**15 minutes**

**30 minutes**
desserts

33 Oatmeal Raisin Cookies
35 Lemon Bars
36 Earl Grey Sweet Loaf
37 Strawberry Crumble
39 Chocolate Soufflé
OATMEAL RAISIN COOKIES

YIELD | 15 cookies
PREP TIME | 40 minutes
COOK TIME | 15 minutes

- ½ cup butter, room temperature
- ½ cup light brown sugar
- ⅛ cup granulated sugar
- 1 egg
- 1½ teaspoons vanilla extract
- ⅛ cup flour
- 1¼ cups rolled oats
- ½ teaspoon baking soda
- ½ cup raisins
- ¼ cup craisins

1. **MIX** butter and sugars in a stand mixer until creamed.
2. **ADD** egg and vanilla extract, mixing until fully combined. Then, scrape down the sides of the bowl.
3. **ADD** flour, oats, baking soda, raisins, and craisins, mixing until dough is thick and sticky.
4. **CHILL** dough for 30 minutes before baking.
5. **SELECT** the Cookies function on the Cosori Convection Toaster Oven, set time to 15 minutes, then press Start/Cancel to preheat.
6. **LINE** the food tray with parchment paper.
7. **ROLL** the cookie dough into 2-inch balls and place them 1½ inches apart on the food tray. You might have to bake in batches.
8. **INSERT** the food tray at mid position in the preheated toaster oven, then press Start/Cancel.
9. **TAKE** cookies out of the toaster oven when done, then use the bottom of a cup or bowl to flatten the cookies to make them more chewy.
10. **PLACE** on a wire rack to cool, then serve.
LEMON BARS

YIELD  12 servings
PREP TIME  45 minutes
COOK TIME  45 minutes

SHORTBREAD CRUST:
• 2 cups all-purpose flour
• 1 cup unsalted butter, cubed
• ½ cup sugar
• 1½ teaspoons vanilla extract
• ¼ teaspoon salt

LEMON FILLING:
• 6 tablespoons all-purpose flour
• 1 tablespoon granulated sugar
• 6 large eggs
• 3 lemons, juiced

1. **COMBINE** all ingredients for the shortbread crust in a food processor and pulse until it forms crumbly pieces.
2. **REMOVE** the mixture and knead into a mound of dough. Sprinkle dough with flour so it doesn’t stick to your work surface.
3. **FLATTEN** the dough to create a square about ¼ inch thick.
4. **WRAP** dough in plastic wrap and let rest for 30 minutes.
5. **TAKE** dough out and line a baking sheet (12 x 9 inches) with parchment paper, then place dough onto the baking sheet.
6. **PRESS** dough firmly into the baking sheet, cutting off excess dough if necessary.
7. **SELECT** the Bake function on the Cosori Convection Toaster Oven, set time to 45 minutes, then press Start/Cancel to preheat.
8. **INSERT** baking sheet at low position in the preheated toaster oven, then press Start/Cancel.
9. **MIX** all ingredients for the lemon filling in a liquid measuring cup.
10. **POUR** the lemon filling onto the shortbread crust at the 20 minute mark. Bake for the remaining 25 minutes, or until the center of the filling is not jiggling.
11. **TAKE** lemon bars out of the toaster oven when done. Chill at room temperature for an hour, then store in the fridge for 2 hours. Dust powdered sugar on top, then serve.
1. **MIX** all-purpose flour, kosher salt, and sugar in a bowl.

2. **WHISK** butter, eggs, vanilla, whole milk, and strong earl grey tea in another large bowl, using a stand mixer on low speed.

3. **INCORPORATE** dry ingredients slowly into the mixing bowl until a thick batter forms.

4. **LINE** a loaf pan (9 x 4½ inches) with parchment paper and pour batter into the pan.

5. **SELECT** the Bake function on the Cosori Convection Toaster Oven, set time to 50 minutes and temperature to 350°F, then press Start/Cancel to preheat.

6. **INSERT** wire rack at mid position in the preheated toaster oven, place loaf pan on top, then press Start/Cancel.

7. **REMOVE** loaf pan when done and let cool for 5 minutes.

8. **SERVE** immediately.
1. **COMBINE** all ingredients for the strawberry filling, then let it sit for 5 minutes.

2. **COMBINE** butter, rolled oats, almond flour, egg yolk, and sugar together in a separate bowl, mixing until it forms a crumble.

3. **ADD** the strawberry filling to a baking dish (8 x 8 inches), then layer the crumble on top of the filling.

4. **INSERT** wire rack at low position in the Cosori Convection Toaster Oven. Select the Bake function, set time to 40 minutes, then press Start/Cancel to preheat.

5. **PLACE** dish on top of the wire rack in the preheated toaster oven, then press Start/Cancel.

6. **TAKE** out strawberry crumble when done, then serve. Best complemented with ice cream.
1. **BRUSH** insides of two 4-ounce ramekins lightly with 1 tablespoon butter, right up to the rim. Divide 1 tablespoon sugar between the ramekins and coat all surfaces, then pour out the excess sugar.

2. **MELT** the remaining butter in a saucepan over medium heat. Add flour and milk, then whisk the mixture until it forms a thick paste.

3. **REMOVE** saucepan from heat, then transfer the mixture to a bowl. Immediately add chocolate and mix until fully combined with the paste.

4. **MIX** in egg yolks, then set aside.

5. **WHISK** egg whites in a separate bowl until frothy. Add remaining sugar, then whisk again until egg whites have formed stiff peaks.

6. **FOLD** egg whites gently into the chocolate mixture using a rubber spatula until the mixture is one homogenous color.

7. **DIVIDE** the mixture between the prepared ramekins on the food tray.

8. **SELECT** the Bake function on the Cosori Convection Toaster Oven, set time to 16 minutes and temperature to 375°F, then press Start/Cancel to preheat.

9. **INSERT** food tray at low position in the preheated toaster oven, then press Start/Cancel.

10. **SERVE** immediately.
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