



Toaster Oven

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A Simple Guide Into Toaster Oven:
10 Recipes for everyday meals

Our toaster ovens can be used for a wide range of different cooking functions, including baking, toasting, broiling, roasting, defrosting, and dehydrating.

Toaster ovens are comparatively small and light kitchen appliances that fit well on most countertops without taking all the space.

Convection cooking is one of the most prominent features of our toaster ovens. An energy-efficient fan circulates hot air inside the oven. As a result, food is done faster and thoroughly on both sides. Moreover, this gadget will help you save money on electricity bills since they use half of the conventional ovens' power.

You can use our ovens for different purposes because they are equipped with a wide temperature range. Thus they can easily handle defrosting, toasting, baking, boiling, baking, and warming needs. Moreover, the broiler component ensures even browning of the food, which cannot be achieved by other appliances, like microwave ovens. Forget about chewy, hard, and soggy food!

Contents

1. Baked Chicken Breasts
2. Chicken Quesadillas
3. Fish & Chips
4. Cauliflower Bites
5. Grilled Cheese Sandwiches
6. Zucchini Bites
7. Mac & Cheese
8. Easy Tortilla Pizza
9. Broiled Salmon
10. Tortilla Chips

Baked Chicken Breasts

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Ingredients:

- 4 chicken breasts
- 1 tbsp melted butter (olive oil)
- 1 tsp kosher salt
- ½ tsp black pepper
- ½ tsp garlic powder
- ½ tsp smoked paprika

Directions:

1. Season the chicken, brush it generously with melted butter.
2. In a bowl, combine the salt, pepper, garlic powder, and paprika. Stir well. Spread all over chicken thoroughly.
3. Put the chicken in a preheated oven (450°F) and bake for 15-18 minutes.
4. Once the chicken is ready, let the chicken rest for at least 5-10 minutes in aluminum foil.

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recipe 1



Chicken Quesadillas

Ingredients:

- 2 green onions
- 2 c. shredded chicken meat
- 1 ½ c. shredded cheese
- 1 pickled jalapeño chile
- ¼ c. fresh cilantro leaves
- 4 burrito size flour tortillas
- ¾ c. salsa verde
- ½ c. sour cream

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Directions:

1. Slice green onions and chicken. Thinly slice jalapeñ and cilantro. Evenly spread the veggies, meat, and cheese on one side of each tortilla.
2. Put the tortillas in a preheated toaster oven (425°F) in a single layer (put some foil on a tray).
3. Toast quesadillas 8-10 minutes, until the cheese melts.
4. Cut each quesadilla in half. Serve with salsa verde and sour cream.

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recipe 2



Fish & Chips

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Ingredients:

1³/₄ pounds potatoes
4 tbsp olive oil
1¹/₄ tsp kosher salt
1¹/₄ tsp black pepper
8 sprigs of fresh thyme
4 6-ounce pieces cod
1 lemon
1 clove garlic
2 tbsp capers

Directions:

1. Put the potatoes cut in halves, 2 tbsp of olive oil, salt, pepper, and 4 sprigs of thyme in the preheated toaster oven (450° F). Bake, occasionally stirring for 25- 30 minutes. When cooked, wrap the potatoes in aluminum foil to keep warm.
2. Place the cod topped with lemon slices, garlic, capers, salt, pepper, and thyme sprigs on the tray. Sprinkle some oil. Bake 8 -12 minutes.
3. Serve the cod sprinkled with lemon juice and potatoes on individual plates.

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recipe 3



Cauliflower Bites

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Ingredients:

3 tbsp olive oil
¾ tsp sea salt
1 tsp smoked paprika
½ tsp cumin
¼ tsp turmeric
⅛ tsp chili powder
1 medium head cauliflower

Directions:

1. Mix olive oil, sea salt, smoked paprika, cumin, turmeric, and chili powder. Add cauliflower florets, stir thoroughly.
2. Place the florets in a preheated oven (450° F). Roast for 15-20 minutes, stirring halfway.

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recipe 4



Grilled Cheese Sandwiches

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Ingredients:

4 slices multi-grain bread
4 tsp soft Butter
4 slices Cheese

Directions:

1. Spread each slice of bread with butter. Top with cheese slices. Make two sandwiches.
2. Place the sandwiches in a preheated oven (450°F) on the pan and return to the toaster oven. Cook for about 4 minutes.
3. Flip the sandwiches over and cook for 4 minutes until the cheese is melted.
4. Slice in half and enjoy.

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recipe 5



Zucchini Bites

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Ingredients:

- 1 zucchini
- ½ tsp Grapeseed Oil
- Salt and Pepper
- ¼ tsp Italian Seasoning
- 1 tbsp Pizza Sauce
- 4 tbsp Shredded Mozzarella Cheese

Directions:

1. Slice the zucchini into thick rounds. Add the slices to a bowl and mix them with oil, salt, pepper, and Italian seasoning.
2. Broil zucchini (450°F) in a preheated oven for 3-5 minutes.
3. Remove the tray, flip the zucchini slices, top each with pizza sauce and cheese.
4. Return the tray and broil the zucchini until the cheese is melted for 3 minutes.
5. When the bites are ready, sprinkle them with fresh basil.

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recipe 6



Mac & Cheese

Ingredients:

1 package spiral pasta
2 pounds ground beef
2 chopped onions
2 chopped peppers
3 minced garlic cloves
1 can crushed tomatoes
1 can condensed cheddar cheese soup
½ cup 2% milk
2 tbsp chili powder
1 tbsp ground cumin
1 tsp cayenne pepper
1 tsp dried oregano
salt
black pepper
2 cups shredded cheese

Directions:

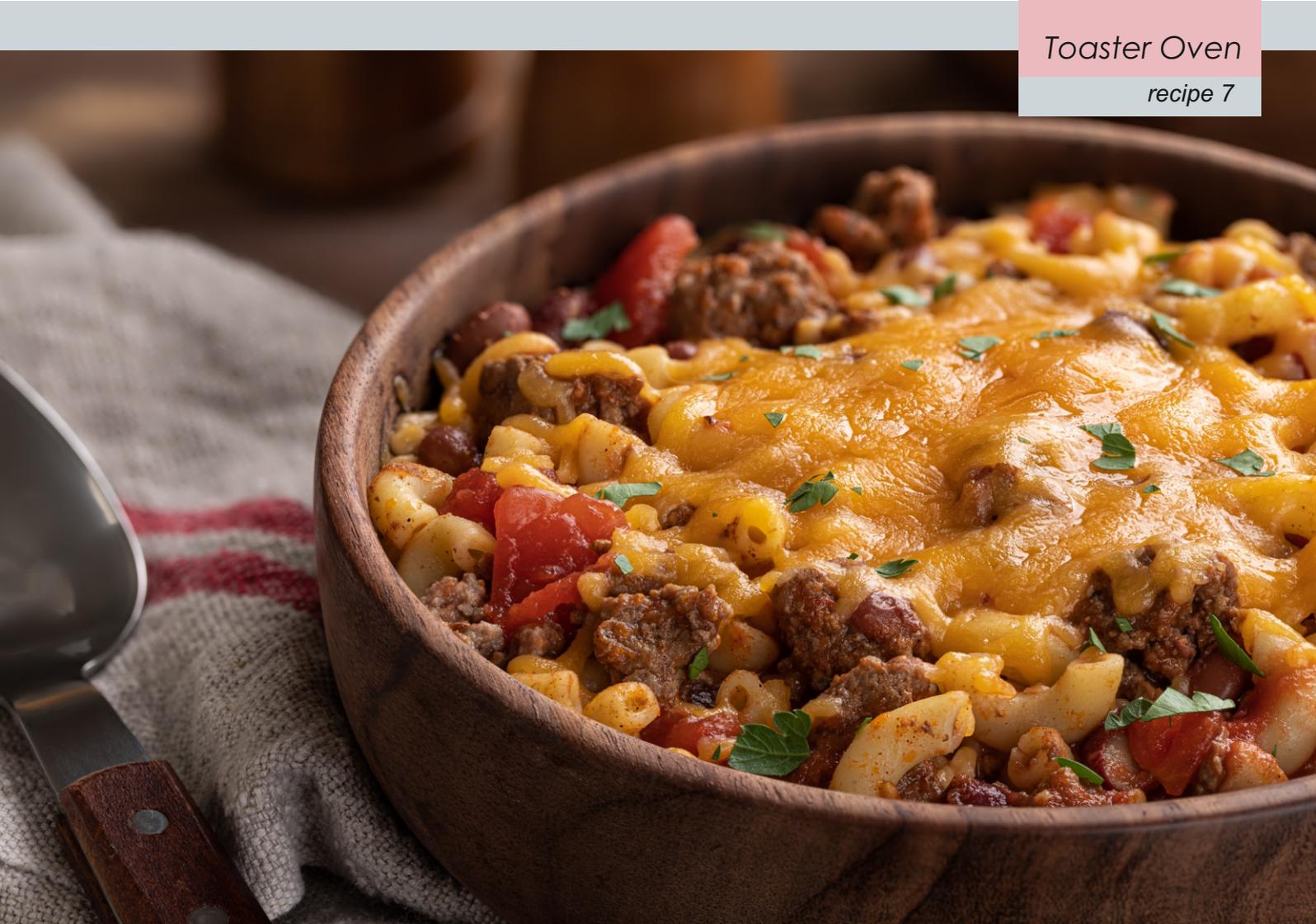
1. Cook pasta following instructions on a package.
2. Cook the beef, onions, green peppers, and garlic over medium heat until meat is lightly brown.
3. Add the tomatoes, soup, milk, and seasonings. Bring to a boil. Then simmer for 15 minutes.
4. Stir pasta into the meat mixture. Put the mixture in the baking dishes; sprinkle generously with cheese.
5. Cover and bake casseroles for 20 minutes (350°F). Uncover and bake until the cheese is melted, 8-10 minutes longer.

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recipe 7



Easy Tortilla Pizza

Ingredients:

1 whole-wheat tortilla
extra-virgin olive oil
Sliced tomato
Sliced red onion
3 tbsp shredded mozzarella cheese
1 tsp dried basil
2 tsp balsamic vinegar
2 cups mixed salad greens

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Directions:

1. Put the tortilla on a tray and brush it with olive oil. Top with tomatoes, onion, and mozzarella.
2. Toast until the cheese is melted for 7-9 minutes. Remove from the oven and top with basil. Cut into pieces.
3. Serve the pizza with mixed salad greens sprinkled with olive oil and vinegar.

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recipe 8



Broiled Salmon

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Ingredients:

- 1 ¼ pound salmon filet
- 2 tbsp white wine
- 2 tbsp pesto
- 2 tbsp toasted pine nuts
- 1 lemon

Directions:

1. Place salmon fillets on a tray covered with foil, skin-side down.
2. Sprinkle lemon juice over the salmon, then drizzle with the white wine. Marinate for 15 minutes.
3. Spread the pesto over each serving of salmon. Broil in the preheated oven for 10-15 minutes until the pesto forms a browned crust.
4. Serve each salmon piece with toasted pine nuts and lemon slices.



Tortilla Chips

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Ingredients:

2 corn tortillas
Olive Oil
Sea salt

Directions:

1. Preheat a toaster oven to 350°F. Spread the tray with baking paper.
2. Brush the tortillas with oil and sprinkle with salt. Flip tortillas over, repeat the process and slice them into triangles.
3. Bake the chips for 8 minutes, then flip over and continue cooking for 4-6 minutes more.
4. Remove the chips and let them cool.

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recipe 10



If you have a big family or like to host dinner parties with many guests, you might be familiar with the problem of insufficient space in your traditional oven.

In that case, you should definitely try our quick and easy recipes for the toaster oven that will help you to cook a whole variety of wholesome meals, including crusty pizzas, yummy appetizers, and nutritious meats.

Embrace the joys of cooking mouthwatering dishes for your loved ones with this wonderful appliance which not only takes little space but is also energy-efficient