



# NuWave Bravo™ XL

## Smart Oven



Owner's Manual & Complete Recipe Book

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LIVE WELL FOR LESS



### **NuWave Brio® 6Qt** **Digital Air Fryer**

Super-heated air cooks your food to crispy, tender perfection. The digital touch screen gives you precise temperature control.

### **NuWave** **Nutri-Pot® 6Q** **Digital Pressure Cooker**

Easily cook rice, poultry, vegetables and more all with the press of a button! The Nutri-Pot's safety release valve and hinged lid make for convenient and safe operation.

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faster and more efficiently  
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than you ever could  
on your gas or  
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### **NuWave BruHub® Coffee Maker**

Quality and convenience at your fingertips. The NuWave BruHub accommodates virtually all of your favorite single-serve pods, but with more flavor. Makes an 8- or 12-ounce cup and full carafe. The thermal stainless steel carafe keeps coffee hot for hours.

### **NuWave Moxie® High-Performance Vacuum Blender**

With the simple press of a button, the NuWave Moxie can remove all the excess air from the blender. By vacuuming the air out of the blender, you can ensure no air is being mixed with your ingredients during the blending process, maximizing the nutritional value and ensuring your blender creations will remain fresh longer.

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Coated with Duralon Healthy Ceramic Non-Stick coating for easy cleanup, this versatile cookware is perfect for use in ovens or on gas, electric, and even induction cooktops.

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 **1-877-689-2838**

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## 12 Pre-Programmed Menus

<b>Air Fry</b> <ul style="list-style-type: none"> <li>• Default Temp: 360°F</li> <li>• Default Time: 15 minutes</li> <li>• Heat Source: High Fan (level 3)</li> <li>• Rack Position: Position #1, 2, or 3</li> </ul>	<b>Broil</b> <ul style="list-style-type: none"> <li>• Default Temp: 500°F</li> <li>• Default Time: 10 minutes</li> <li>• Heat Source: Top (100 percent)</li> <li>• Rack Position: Position #1 or 2</li> </ul>
<b>Reheat</b> <ul style="list-style-type: none"> <li>• Default Temp: 350°F</li> <li>• Default Time: 10 minutes</li> <li>• Heat Source: Top/Bottom (100/100 percent)</li> <li>• Rack Position: Any Position</li> </ul>	<b>Frozen</b> <ul style="list-style-type: none"> <li>• Default Temp: 325°F</li> <li>• Default Time: 20 minutes</li> <li>• Heat Source: Top/Bottom (100/100 percent)</li> <li>• Rack Position: Position depends on desired result.</li> </ul>
<b>Waffle</b> <ul style="list-style-type: none"> <li>• Default Temp: 400°F</li> <li>• Default Time: 4 minutes</li> <li>• Heat Source: Top/Bottom (100/100 percent)</li> <li>• Rack Position: Position #2 or 3</li> </ul>	<b>Grill</b> <ul style="list-style-type: none"> <li>• Default Temp: 400°F</li> <li>• Default Time: 15 minutes</li> <li>• Heat Source: Bottom (100 percent)</li> <li>• Will have a preheat</li> <li>• Rack Position: Position #1</li> </ul>
<b>Bake</b> <ul style="list-style-type: none"> <li>• Default Temp: 350°F</li> <li>• Default Time: 25 minutes</li> <li>• Heat Source: Top/Bottom (100/100 percent)</li> <li>• Will have a preheat</li> <li>• Rack Position: Position #2 or 3</li> </ul>	<b>Dehydrate</b> <ul style="list-style-type: none"> <li>• Default Temp: 100°F</li> <li>• Default Time: 2 hours</li> <li>• Heat Source: Low Fan (level 1)</li> <li>• Rack Position: Position depends on desired result.</li> </ul>
<b>Roast</b> <ul style="list-style-type: none"> <li>• Default Temp: 310°F</li> <li>• Default Time: 25 minutes</li> <li>• Heat Source: Top/Bottom (100/100 percent)</li> <li>• Will have a preheat</li> <li>• Rack Position: Position #1</li> </ul>	<b>Toast</b> <ul style="list-style-type: none"> <li>• Default Temp: 310°F</li> <li>• Default Time: 3 minutes</li> <li>• Heat Source: Top/Bottom (100/100 percent)</li> <li>• Rack Position: Position #2, 3 or 4</li> </ul>
<b>Pizza</b> <ul style="list-style-type: none"> <li>• Default Temp: 450°F</li> <li>• Default Time: 15 minutes</li> <li>• Heat Source: Top/Bottom (100/100 percent)</li> <li>• Will have a preheat</li> <li>• Rack Position: Position #2 or 3</li> <li>• <b>NOTE:</b> Times &amp; Temps will vary on the size of the pizza.</li> </ul>	<b>Bagel</b> <ul style="list-style-type: none"> <li>• Default Temp: 310°F</li> <li>• Default Time: 3 minutes</li> <li>• Heat Source: Top/Bottom (100/100 percent)</li> <li>• Rack Position: Position #2, 3 or 4</li> </ul>

### NOTE:

- NEVER Allow any food to touch the heating elements directly.
- Default temperatures, times, and rack positions are a guide. Adjustments may need to be made to reach desired result.
- Fan speed is High (level 3) unless speed is adjusted. Dehydrate should be the lowest fan setting (level 1).

Probe Preset Temp Guide				
	Beef	Chicken	Pork	Seafood
<b>Rare</b>	125°F	165°F	145°F	145°F
<b>Medium-Rare</b>	135°F			
<b>Medium</b>	145°F			
<b>Medium-Well</b>	150°F			
<b>Well</b>	160°F			

Measurement Chart		
Teaspoon = t	Fahrenheit = °F	Minute = min
Tablespoon = T	Celsius = °C	Second = sec
Cup = C	Fluid Ounces = fl oz	Inch = in.
Ounce = oz	Liter = L	Dozen = doz
Pound = lb(s)	Milliliter = ml	Hour = hr
Quart = qt	Package = pkg.	Gram = g
Pint = pt	Gallon = gal	



## IMPORTANT SAFEGUARDS

### READ ALL INSTRUCTIONS

**WARNING:** When using the Bravo Smart Oven, basic safety precautions should always be followed:

1. Do not touch hot surfaces. Use handles and oven gloves when removing items from the Bravo.
2. Do not use the Bravo together with other electric appliance with high-power, in case of overload.
3. To protect against risk of electrical shock, do not immerse the cord, plug, or any part of the Bravo's main unit in water or any other liquids, or touch plug when hands are wet.
4. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
5. Do not place any cookware or dishes in the Bravo that are not oven safe.
6. Do not clean with metal pads.
7. Do not operate the Bravo with a damaged cord or plug, if the appliance malfunctions, is dropped, or damaged in any manner. Contact Customer Service at 1-877-689-2838 or email [help@nuwavenow.com](mailto:help@nuwavenow.com) for information on examination, repair, or adjustment.
8. Close supervision is necessary when any appliance is used near children. The Bravo is not intended for use by children, persons with reduced physical, sensory, or mental capabilities, or those with lack of expertise or knowledge of this unit.
9. Do not let the cord hang over the edge of table or counter.
10. Do not let cord contact hot surfaces, including stovetop.
11. Place the Bravo on a surface that is horizontal, even, and stable.
12. Do not place on or near a hot gas or electric burner or on a heated oven.
13. Do not place the unit close to flammable materials, heating units, or wet environments.
14. Do not place airtight containers in the Bravo.
15. Do not place plastic or rubber containers in the unit. Avoid using containers made of any other material other than ceramic, glass, or metal in the unit.
16. Do not place paper, cardboard, plastic, or any other flammable materials on the Bravo during use.
17. Use tinfoil to enwrap foods that produce oil or juice when operating and put on the bake tray, to prevent fire.
18. Make sure tinfoil does not touch heating elements, to prevent fire.
19. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven and may cause fire.
20. Do not alter or modify any part of the Bravo or use attachments or

## IMPORTANT SAFEGUARDS (Continued)

accessories not recommended by the manufacturer.

21. Do not cover any part of the oven with metal foil.
22. If excess smoke is escaping from the air vent during operation, unplug the unit immediately and contact Customer Service at 1-877-689-2838 or email [help@nuwavenow.com](mailto:help@nuwavenow.com).
23. Do not overfill the Bravo such that contents are touching heating elements or blocking the fan.
24. During use, steam may be released from the air outlet vents. Keep hands and face away from the air outlet openings. Be careful of hot steam escaping when opening the Bravo.
25. Avoid placing face and eyes near the glass door during use.
26. Never touch the insides of the Bravo while it is operating.
27. Never leave the Bravo unattended during use.
28. The Bravo is intended for normal, household use. It is not intended to be used in environments such as staff kitchens, shops, offices, or other work environments. It is not intended for outdoor use.
29. Do not use the Bravo for anything other than its intended use.
30. Never put the Bravo against the wall or other appliances. There should be at least 5 inches of free space behind, to the sides of, and on top of the Bravo.
31. Do not disassemble the unit.
32. Unplug the Bravo from the outlet when not in use or before cleaning.
33. Allow the Bravo to cool before putting on, taking off parts, or before cleaning.



### **! WARNING**

**In case of other problems, unplug unit and contact Customer Service:  
1-877-689-2838 or email [help@nuwavenow.com](mailto:help@nuwavenow.com).**

## ADDITIONAL SAFEGUARDS

### SEE CARE AND MAINTENANCE BEFORE USE

#### Electrical Information

**The Bravo Smart Oven is supplied with a short power cord to reduce the risk of entanglement or tripping. Extension cords may be used if care is exercised in their use. If an extension cord is used:**

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the Bravo.
2. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it could be pulled on by children or tripped over unintentionally. The Bravo should be operated on a separate electrical outlet from other operating appliances due to wattage limitations. Certain models of the appliances may have a polarized plug (one blade is wider than the other). To reduce the risk of an electric shock, this plug is intended to fit into a polarized outlet one way. If the plug does not fit fully into the outlet, reverse the plug. If the plug still does not fit properly, contact a qualified electrician. Do not attempt to modify the plug in any way.

### SAVE THESE INSTRUCTIONS

**Read and understand the entire manual before using this appliance.**

1. Amount of ingredients placed in the Bravo should comply with directions listed under "Operating Instructions."
2. Do not move the unit while in operation.
3. Only after the Bravo has completely cooled down should you attempt to move or handle it.
4. DO NOT attempt to use the Bravo to deep-fry any food as this is NOT its intended use and may create a fire hazard.
5. Do not cover the Intake Air Vents or Exhaust Vents while the Bravo is operating.
6. Always put the ingredients to be cooked on the appropriate baking sheet (do not overfill) and do not allow food to come into direct contact with the heating components.
7. Make sure the Bravo is always clean prior to cooking.
8. It is normal for some smoke to escape the unit when heating for the first time.

## ADDITIONAL SAFEGUARDS (Continued)

9. Before removing the plug from the outlet, always turn the unit "OFF".
10. Always unplug power cord by pulling on plug, NOT the cord.

**NOTICE: FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS, ADDITIONAL SAFEGUARDS, OR THE INSTRUCTIONS FOR SAFE USE IS A MISUSE OF THE BRAVO SMART OVEN THAT CAN VOID THE WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.**

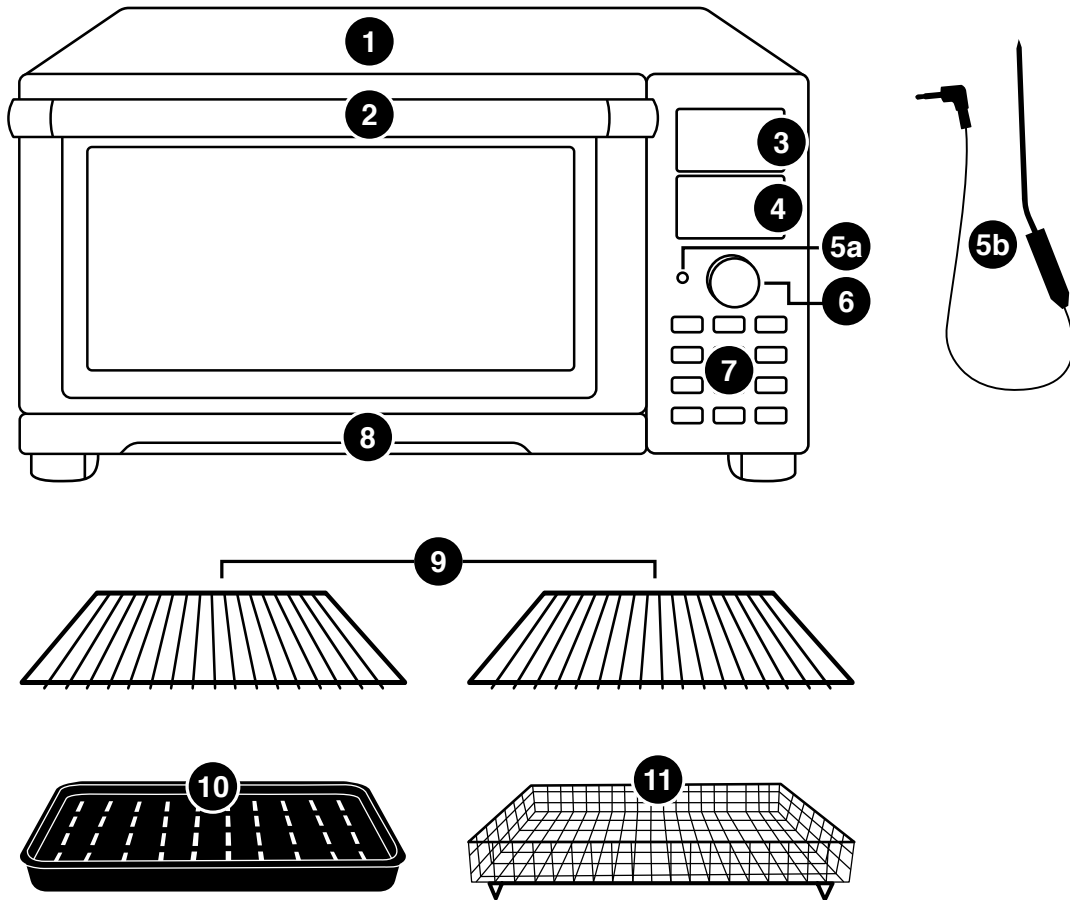


### **WARNING**

**Never use the Bravo with loose, damaged, or missing parts.**



# PARTS DESCRIPTION



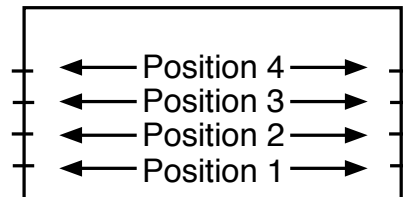
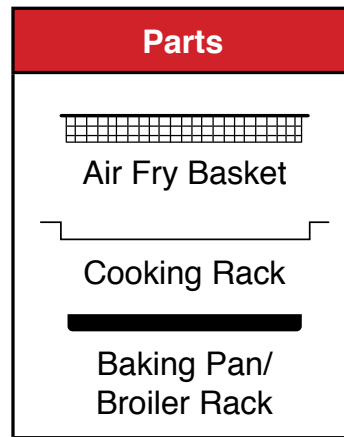
- 1** Base
- 2** Handle
- 3** Digital Display Menu
- 4** Menu
- 5a** Probe Input
- 5b** Temperature Probe  
Part #: 26808
- 6** Dial
- 7** Functions

- 8** Pull-Out Crumb Tray  
Part #: 26801
- 9** 2 Heavy-Duty  
Cooking Racks  
Part #: 26802
- 10** Enamel Baking Pan  
and Enamel Broiler Rack  
Part #: 26804
- 11** Chrome-Plated  
Air Fry Basket  
Part #: 26806
- 12** Oven Light  
Part#: 26807  
(inside Oven)

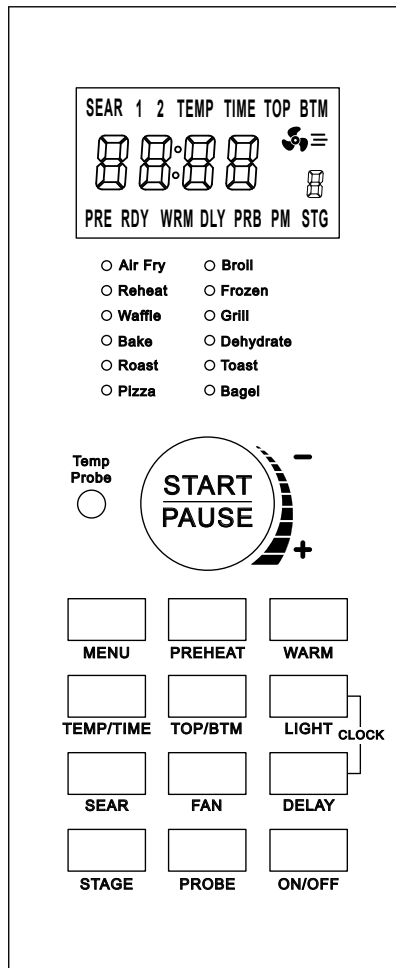
## ASSEMBLY GUIDE

1. Place the Bravo on a level, even, and stable heat-resistant surface.
2. Slide the Cooking Rack(s) into either Position 1, 2, 3, or 4 of the Bravo.
3. **Place Baking Pan with Broiler Rack on Cooking Rack in Position 1.**
4. Place the Air Fry Basket on top of Baking Pan. It is recommended to use Air Fry Basket with Baking Pan to optimize cooking results.
5. Place Crumb Tray into position by sliding it into slot at bottom of Oven. To remove, push down slightly and pull out.
6. Plug the appliance into a standard wall socket. The power plug is located in the rear of the unit.

**NOTE:** Do not cover or block the intake air vents located in the back and sides of the Bravo, as doing so can prevent proper ventilation.



# OPERATING INSTRUCTIONS



## ON/OFF & START/PAUSE:

1. Press "ON/OFF" once to turn the Bravo on. The unit will beep, the LED display will show "350F" (default), TEMP, TOP, BTM, and the fan icon will be display solid.
2. Press "START/PAUSE" to begin cooking. The unit will cook at 350°F for 10 minutes. This is the default setting.
  - The LED display will show "00:10" and begin a countdown. TIME, TOP, BTM, and fan icon will be backlit and ":" will flash.
  - To adjust cooking temperature, turn the "START/PAUSE" knob toward "+" (clockwise) to increase, or toward "-" (counterclockwise) to decrease temperature in 5°F increments. Quickly turn the dial to adjust in larger increments.
  - To adjust cooking time, press "TEMP/TIME". The LED screen will display "00:10" and TIME, TOP, BTM and fan icon will be solid. Turn the "START/PAUSE" knob toward the "+" (clockwise) to increase, or toward "-" (counterclockwise) to decrease time in 1-minute increments. Quickly turn the dial to adjust in larger increments.

## OPERATING INSTRUCTIONS (Continued)

- Press "TEMP/TIME" to switch LED screen display between current cooking temperature and time.
- 3. Press "START/PAUSE" once during cooking to pause.
  - If the LED display is on cooking time when paused, it will show remaining cooking time and TIME and ":" will be solid.
  - If the LED display is showing cooking temperature, it will show TIME and ":" will be solid.
  - During pause, only "START/PAUSE", "ON/OFF", and "LIGHT" buttons will function.
- 4. Press "START/PAUSE" a second time to resume cooking. All symbols in the LED display will be solid.
  - The LED display will show remaining cooking time and continue the countdown. TIME, TOP, BTM and the fan icon will be backlit and ":" will flash.
  - Both the cooking temperature and time can be adjusted during cooking by pressing "TEMP/TIME" then turning the "START/PAUSE" knob to adjust.

### **CLOCK:**

1. Setting the Clock:
  - Press "LIGHT" and "DELAY" at the same time. The LED display will show "00:00" and ":" will flash.
  - Turn the "START/PAUSE" knob to set the clock. When the LED display reaches "12:00", PM will be backlit.
2. Displaying Clock During Cooking:
  - Press "LIGHT" and "DELAY" at the same time. The LED display will show the current time.
  - Time can be adjusted at this time.
  - The clock time will remain on the LED display until the "START/PAUSE" knob or any other button is pressed.

### **LIGHT:**

#### **Default – Light Off**

1. Press "LIGHT" once to turn light on.
2. Press "LIGHT" a second time to turn light off.

### **FAN:**

#### **Default – Level 3, Full Speed**

1. Press "FAN". The LED display will show "3" above STG and the FAN icon will be solid.
  - Press "FAN" to change fan speed.
  - Fan speed can be adjusted during cooking by pressing "FAN".
2. To turn the fan off, press "FAN" until the FAN icon is no longer backlit. This indicates the fan is no longer running.



## OPERATING INSTRUCTIONS (Continued)

3. Level of fan speed:
  - Level 1 – 33.33% speed
  - Level 2 – 66.67% speed
  - Level 3 – 100% speed

### TOP/BTM:

**Default – Top 100%, Bottom 100%. This refers to the amount of heat coming from the top and bottom heating elements.**

1. Press "ON/OFF".
2. Press "TOP/BTM". LED display will show "100" and TOP will be solid. Adjust the amount of heat coming from Top heating elements by turning the "START/PAUSE" knob. Percentage will change in 10% increments.
3. Press "TOP/BTM" again. The LED display will show "100" and BTM will be solid. Again, adjust heat with "START/PAUSE".
4. When Top and Bottom heat are chosen, press "START/PAUSE". The Bravo will cook at programmed power.

**NOTE:** While using the Menu feature "Broil", the BTM power is not adjustable, as the Broil function only uses the top heating elements.

### TEMP/TIME:

**Default – 350°F, 10 minutes**

1. Press "TEMP/TIME" once, LED display will show "00:10" and TIME. Press "START/PAUSE" to start cooking.
  - Turn the "START/PAUSE" knob toward "+" (clockwise) to increase time in 1-minute increments. Quickly turn the dial to adjust in larger increments.
  - Turn the "START/PAUSE" knob toward "-" (counterclockwise) to decrease time in 1-minute increments.
  - Quickly turn the dial to adjust in larger increments.
2. Press "TEMP/TIME" once. LED display will show "350F" and TEMP. Press "START/PAUSE" to start cooking.
  - Turn the "START/PAUSE" knob toward "+" (clockwise) to increase temperature in 5°F increments. Quickly turn the dial to adjust in larger increments.
  - Turn the "START/PAUSE" knob toward "-" (counterclockwise) to decrease temperature in 5°F increments.
  - Quickly turn the dial to adjust in larger increments.
3. Press "START/PAUSE" to begin cooking.
4. The Bravo will beep 3 times and the LED display will show "End" when cooking is finished.

## OPERATING INSTRUCTIONS (Continued)

### NOTE:

- "TEMP/TIME" can be pressed to see the current cooking temperature and current remaining cooking time.
- "START/PAUSE" knob can be turned in conjunction with pressing "TEMP/TIME" to change cooking temperature and time during cooking.
- Cooking Time range for 100F~395F is 00:00 to 99:59 and 400F~450F is 00:00 to 01:00.

### PREHEAT:

1. Press "ON/OFF". Adjust cooking temperature and cooking time.
  - Turn the "START/PAUSE" knob toward "+" (clockwise) to increase temperature in 5°F increments. Quickly turn the dial to adjust in larger increments.
  - Turn the "START/PAUSE" knob toward "-" (counter clockwise) to decrease temperature in 5°F increments. Quickly turn the dial to adjust in larger increments.
2. Press "PREHEAT". The LED display will show the set cooking temperature and TEMP will be solid.
3. Press "START/PAUSE" to begin preheating.
  - During preheating, the LED display will show the selected temperature flashing along with the FAN icon, TEMP, TOP, BTM and PRE.
  - When the preheat temperature is reached, the LED display will show "5" TOP and BTM will be solid, and a 5-minute countdown will begin. RDY will be backlit.
  - The Bravo will beep to indicate oven has reached preheat temperature and food is ready to be placed into oven.
  - Carefully place food into the Bravo and press "START/PAUSE" to begin cooking.
  - If "START/PAUSE" is not pressed within the 5-minute countdown, the Bravo will automatically turn off and display Clock Time.

**NOTE:** Cook Time and Cook Temperature cannot be adjusted during the 5-minute holding time after preheat temperature is reached.

### DELAY:

#### Default 1 hour.

1. Press "DELAY". "01:00", TIME, and DLY will be displayed.
  - Adjust delay time by turning the START/PAUSE knob toward the "+" (clockwise) to increase time in 1-minute increments, or turning the "START/PAUSE" knob toward the "-" (counterclockwise) to decrease time in 1-minute increments.
  - Quickly turn the dial to adjust in larger increments.
  - Maximum delay time is 99 hours, 59 minutes (99:59).
2. Press "START/PAUSE" to begin delay time countdown.
  - The set delay time will be displayed with countdown.

## OPERATING INSTRUCTIONS (Continued)

- TIME will be displayed solid in LED screen during the delay time countdown. DLY and ":" will flash during the delay time countdown.
3. Once delay countdown is complete, the Bravo will begin cooking at set cooking temperature and time (default is 350°F for 10 minutes).

### Using DELAY with cooking function

#### **Example #1 Delay cooking 40 minutes, Cook at 360°F for 20 minutes :**

- Press "DELAY". Adjust time to 40 minutes (00:40).
- Press "TEMP/TIME". Adjust cooking temperature. Adjust temperature to 360°F ("360F").
- Press "TEMP/TIME" a second time to adjust time to 20 minutes (00:20).
- Press "START/PAUSE". The Bravo will delay for 40 minutes, then begin to cook at 360°F for 20 minutes.

#### **Example #2 Delay cooking 60 minutes, cook at 400°F for 10 minutes :**

- Press "DELAY". Adjust time to 1 hour (01:00).
- Press "TEMP/TIME". Adjust cooking temperature to 400°F ("400F").
- Press "TEMP/TIME" a second time to adjust time to 10 minutes (00:10).
- Press "START/PAUSE". The Bravo will delay for 60 minutes, then begin to cook at 400°F for 10 minutes.

### **NOTE:**

- Delay will always be the first function executed by the Bravo.
- The Bravo will beep 3 times and the LED display will show "End" when cooking is finished.

### **PRE-PROGRAMMED MENU FUNCTIONS**

1. Press "ON/OFF".
2. Press "MENU". The LED display will show "360F" (default), the LED light next to "Air Fry" will be lit, and TEMP, TOP, BTM and the fan icon will be solid.
3. Press "MENU" to choose desired menu. The LED display will change depending on menu selected.
4. To change menu selection, press "MENU" until desired menu is selected.
5. Once desired menu is chosen, press "START/PAUSE" to begin cooking. The cooking time will be displayed on the LED screen.
6. The Bravo will beep 3 times and the LED display will show "End" when cooking is finished.

### **NOTE:**

- Some menu functions require preheating. This step is pre-programmed into each menu function that requires it. Preheat functions are "Bake", "Grill", "Pizza", and "Roast".
- Once preheat temperature is reached, the Bravo will beep, and the LED display will show "5", and a 5-minute countdown will begin.

## OPERATING INSTRUCTIONS (Continued)

### SEAR:

**Default — 450°F, 5 minutes.**

**Sear 1:** Sear 1 will **ALWAYS** be the stage **BEFORE** the regular cooking stage.

1. Press "ON/OFF".
2. Press "SEAR" once. The LED display will show "450F", TEMP and SEAR will be backlit, and "1" will flash.
3. Press "START/PAUSE". The LED display will show SEAR 1, ":" will flash, and TIME, TOP, and BTM will be backlit.
4. The unit will "SEAR" at 450°F for 5 minutes (SEAR 1), cook at 350°F for 10 minutes (default) the unit will beep 3 times and "End" will be displayed on the LED screen, indicating cooking is complete.

**NOTE:** Regular cooking stage temperature and time can be adjusted by turning the "START/PAUSE" knob after Step #1.

**Default — 450°F, 5 minutes.**

### Sear 1 2:

1. Press "ON/OFF".
2. Press "SEAR" twice. The LED display will show "450F", TEMP and SEAR 1 will be backlit, and "2" will flash.
3. Press "START/PAUSE". The LED display will show SEAR 1 and ":" will flash. TIME, TOP and BTM will be backlit.
4. The unit will "SEAR" at 450°F for 5 minutes (SEAR 1), cook at 350°F for 10 minutes (default), and "SEAR" again at 450°F for 5 minutes (SEAR 2). SEAR 2 and ":" will flash. Then unit will beep 3 times and "End" will be displayed on the LED screen indicating cooking is complete.

**Sear 2: Default — 450°F, 5 minutes.**

1. Press "ON/OFF".
2. Press "SEAR" three times. The LED display will show "450F", TEMP and SEAR will be backlit, and "2" will flash.
3. Press "START/PAUSE".
4. The unit will cook at 350°F for 10 minutes (default) and then unit will "SEAR" at 450°F for 5 minutes (SEAR 2). Unit will then beep 3 times and "End" will be displayed on the LED screen, indicating cooking is complete.

### NOTE:

- Press "SEAR" four times to clear out the sear function.
- Maximum time for all sear functions is 5 minutes.
- Maximum temperature for all sear functions is 450°F.



## OPERATING INSTRUCTIONS (Continued)

### **STAGE: Maximum of 5 stages can be programmed.**

1. Press "ON/OFF". LED display will show "350F".
2. Press "STAGE".
  - The LED display will show TEMP and STG 2.
  - Press "TEMP/TIME". Turn "START/PAUSE" to adjust this stage's cooking temperature and time.
3. Press "STAGE" again to program another stage of cooking.
  - The LED display will show TEMP and STG and "3" will be displayed above STG.
  - Press "TEMP/TIME". Turn "START/PAUSE" to adjust this stage's cooking temperature and time.
4. Press "START/PAUSE" to begin cooking following the stages programmed.

### **WARM, SEAR 1, SEAR 2, AND DELAY WITH STAGE COOKING**

**EXAMPLE:** DELAY for 1 hour » SEAR 1 350°F for 4 minutes » Cook stage 1 at 325°F for 20 minutes » cook stage 2 at 300°F for 40 minutes » cook stage 3 at 350°F for 10 minutes » SEAR 2 at 400°F for 5 minutes » WARM at 125°F for 30 minutes.

1. Press "ON/OFF". Adjust temperature to 325°F by turning "START/PAUSE". LED display will show "325F" and TEMP. Press "TEMP/TIME". Adjust time to 20 minutes by turning "START/PAUSE". LED display will show "00:20" and TIME.
2. Press "DELAY". Adjust time to 1 hour by turning "START/PAUSE" knob. LED display will show "01:00", DLY, and TIME.
3. Press "SEAR" one time. Adjust temperature to 350°F by turning "START/PAUSE". Press "TEMP/TIME". Adjust time to 4 minutes by turning "START/PAUSE". LED display will show "01:00", DLY, TIME, and SEAR and "1" will flash.
4. Press "STAGE". Adjust temperature to 300°F by turning "START/PAUSE" knob. Press "TEMP/TIME". Adjust time to 40 minutes by turning "START/PAUSE". LED display will show STG 2, "00:40", TIME, TOP, BTM, and the fan icon.
5. Press "STAGE" again. Adjust temperature to 350°F by turning "START/PAUSE". Press "TEMP/TIME" and adjust time to 10 minutes by turning "START/PAUSE". LED display will show STG 3, "00:40", TIME, TOP, BTM, and the fan icon.
6. Press "SEAR" again. Adjust temperature to 400°F by turning "START/PAUSE". Press "TEMP/TIME". Adjust time to 5 minutes by turning "START/PAUSE". LED display will show SEAR 1, "00:05", and TIME, and "2" will flash.

## OPERATING INSTRUCTIONS (Continued)

7. Press "WARM". Adjust temperature to 125°F by turning "START/PAUSE". Press "TEMP/TIME". Adjust time to 30 minutes by turning "START/PAUSE". LED display will show WRM, "00:30", and TIME.
8. Press "START/PAUSE" to begin cooking process.

### NOTE:

- During cooking, the Bravo will show all functions programmed for that cooking cycle.
- The function that the Bravo is currently cooking in will flash.
- The remaining time for that function or stage will countdown and ":" will flash. The remaining functions for that cycle will remain backlit.
- As each function ends its cooking the icons will stop being lit.

### WARM:

#### Default 140°F, 1 hour.

1. Press "ON/OFF". LED display will show "350F".
2. Press "WARM". "140F" (default) will appear on the LED display along with TEMP and WRM.
  - Adjust warm temperature by turning "START/PAUSE" toward "+" (clockwise) to increase, or toward "-" (counterclockwise) to decrease temperature in 5°F increments. Quickly turn the dial to adjust in larger increments. Temperature range is 100°F~450°F.
  - Adjust warm time by turning "START/PAUSE" toward "+" (clockwise) to increase, or toward "-" (counter clockwise) to decrease time in 1-minute increments. Quickly turn the dial to adjust in larger increments.
  - 100F~395F, selectable time is 00:00 to 99:59.
  - 400F~450F, selectable time is 00:00 to 01:00.
  - WRM will appear on the LED display whenever the warm function is used.
3. Press "START/PAUSE" to begin cooking.

**NOTE:** Warm will always be the last cooking function executed by the Bravo. The fan is not on during the warm function.

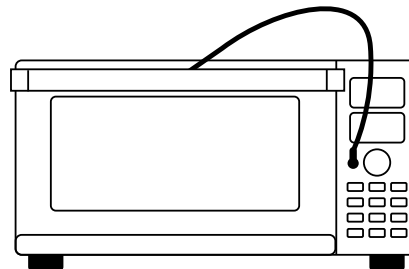
**NOTE:** The order of cooking function is as follows:

PREHEAT » SEAR 1 » COOKING » SEAR 2 » WARM » END

**PROBE:** Insert Temperature Probe into food.

Place food into oven, leaving enough of the wire to exit the oven over the top of the door. (see diagram).

Insert the Temperature Probe Jack into the Probe Input.



## OPERATING INSTRUCTIONS (Continued)

### Default 140°F, 10 minutes.

1. Press "ON/OFF". Adjust to desired cooking temperature.
2. Press "PROBE". "140F" (default) will appear on the LED display along with TEMP and PRB.
  - Adjust the temperature to the desired internal cooked temperature. Temperature range is 100°F~210°F. Adjust cooking time. Time range is 1 minute to 99 hours, 59 minutes (00:01–99:59).

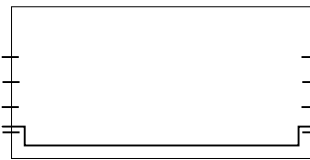
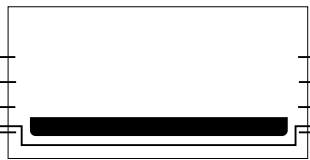
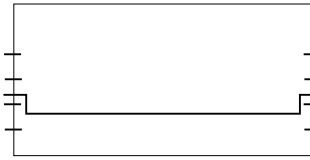
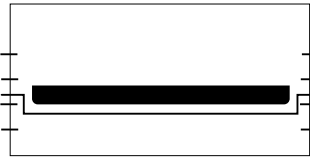
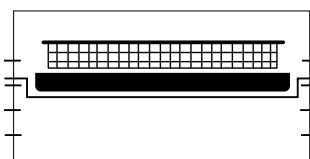

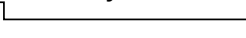

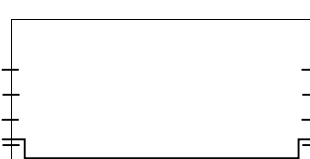
**NOTE:** The Bravo will cook until Probe temperature is reached. If time runs out before Probe temperature is reached, the unit will continue to cook until the Probe temperature is achieved.

3. Press "START/PAUSE". The LED display will show Current Internal Probe Temperature, TEMP, TOP, BTM, and PRB.
  - Press "TEMP/TIME" to display the set cooking temperature (default is 350°F).
  - Press "PROBE" & "STAGE" together to display the set temperature of the Probe. This can be adjusted during cooking by turning the "START/PAUSE".
  - Press "PROBE" to display the current Internal Probe temperature.
4. Once the Internal Probe reaches the set temperature the Bravo will stop cooking and "End" will be displayed on the LED screen.

### NOTE:

- When the Probe is unplugged and "PROBE" is pressed, "Prob" (error) will be displayed followed by 3 short beeps. This indicates "PROBE" was pressed, but that the probe was not inserted into the Probe Jack Input.
- If cooking temperature is set lower than the set Probe Temperature, "Prob" (error) will be displayed followed by 3 short beeps once user presses "START/PAUSE".
- If Probe temperature was not reached after preset cooking time has finished, the unit will continue cooking. Meanwhile, if user presses "TEMP/TIME" twice to see remaining cooking time, it will display "00:00" and stay at "00:00", indicating that the preset cooking time has run out.
- To cancel any function or stage during the cooking cycle, simply press "TEMP/TIME" (if not in cooking time countdown) and turn "START/PAUSE" until time reads "00:00". This will stop that function and move to the next function in the cooking cycle.

## OPERATING INSTRUCTIONS (Continued)

Oven Rack And Pan Positions		
<b>Position 1:</b> Air Fry, Reheat, Roast, Broil, Frozen, Grill, & Dehydrate	 	
<b>Position 2:</b> Air Fry, Reheat, Waffle, Bake, Pizza, Broil, Frozen, Dehydrate, Toast, and Bagel	 	
<b>Position 3:</b> Air Fry, Reheat, Waffle, Bake, Pizza, Frozen, Dehydrate, Toast, and Bagel		<b>Parts</b>  Air Fry Basket  Cooking Rack  Baking Pan/ Broiler Rack
<b>Position 4:</b> Reheat, Frozen, Dehydrate, Toast, and Bagel		

**NOTE:** For chicken or other large items, use Position 1 as shown above.

Helpful Hints
<ol style="list-style-type: none"> <li>1. To add more time during current cooking cycle, turn "START/PAUSE" clockwise. Monitor food to ensure it doesn't overcook.</li> <li>2. Some moisture may appear on the door during certain cooking cycles.</li> <li>3. When air-frying, food can be lightly coated with oil to boost crispness and browning.</li> </ol>



## CARE & MAINTENANCE

### Before First Use:

Wash all removable parts<sup>1</sup> in warm, soapy water or in the dishwasher, top rack only.

1. Remove all the packaging materials.
2. Remove the glue and labels on the appliance.
3. Clean the Cooking Racks, Baking Pan, Broiler Rack, Air Fry Basket and Crumb Tray thoroughly with hot water, a nonabrasive sponge, and mild dish detergent, or in the dishwasher, top rack only.
4. Rinse the Pizza Stone with hot water before use. Allow the stone to dry at least 30 minutes then place in a very hot oven for 30-45 minutes. Turn off oven and allow the Pizza Stone to completely cool before touching.
5. Wipe the insides and outside of the appliance with a damp dishcloth or wet cloth and dry thoroughly.

**CAUTION:** Do not immerse the Bravo in water.

**CAUTION:** Do not immerse unit in water or attempt to cycle through dishwasher.

### Clean After Each Use:

1. Allow the unit to cool completely before cleaning.
2. Always unplug the Bravo from the electrical outlet. NEVER clean the unit while it is plugged in.
3. Never use harsh abrasive or corrosive products cleaners, as they may damage the finish or oven surface. Wipe the exterior with a clean, damp cloth and dry thoroughly.
4. Apply the cleaning agent directly to a cloth towel, not directly to the unit, before cleaning.
5. To clean interior, use a damp cloth, mild liquid soap solution, and a clean cloth towel.
6. Never use steel wool pads, etc., on interior or exterior of oven.
7. NEVER HANDLE A HOT PIZZA STONE. Allow the pizza stone to completely cool before cleaning. Once cooled, wipe the stone with a clean damp towel then rinse in a sink with cool water and dry completely. WARNING: NEVER submerge or rinse a hot pizza stone in water. The hot stone may crack and break underwater, causing injury.
8. When the glass window is completely cool, spray glass cleaner on a clean cloth towel. Clean both inside and outside of window. Use a damp cloth to rinse the window then dry completely with a clean dry towel.



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<sup>1</sup> Pizza Stone is optional. ALL accessories (EXCEPT pizza stone) should be hand-washed in hot, soapy water.

## CARE & MAINTENANCE (Continued)

9. To remove crumbs, slide out the Crumb Tray and discard crumbs. Wipe clean and replace. Crumb Tray should be emptied and cleaned after each use.
10. To remove baked-on grease, soak Tray in hot, soapy water. Never operate the oven without the Crumb Tray in place.
11. Never wrap the cord around the Bravo.

### Storage

- Unplug the Bravo and let unit cool down completely.
- Make sure that all parts are cleaned and dry.

## TROUBLESHOOTING

The Bravo was engineered with an automatic shut-off feature to prevent overheating during use. If the Bravo shuts off to cool itself down, an odor may be detected. Unplug the unit and wait for it to completely cool down. To prevent the Bravo from overheating, do not cook foods at higher temperatures or longer times than recommended.

Problem:	Possible Cause(s):	Solution(s):
<b>The Bravo does not work.</b>	The appliance is not plugged in. Did not press "ON/OFF" button.	Insert the plug into an appropriate grounded power socket. Press "ON/OFF". If still not working, contact Customer Service at 1-877-689-2838 or email <a href="mailto:help@nuwavenow.com">help@nuwavenow.com</a> .
<b>The door to Bravo will not close completely.</b>	Food item is too large. Oven racks or accessories are not properly set in place.	Use smaller amounts of food to cook. Make sure all racks and pans are slid into place and pushed all the way to the back of the unit.
<b>The food is cooked unevenly.</b>	Depending on size and amount, some foods may need to be turned or rotated throughout cooking.	Check cooking progress throughout. Turn or rotate as needed to ensure even cooking.

## TROUBLESHOOTING (Continued)

Problem:	Possible Cause(s):	Solution(s):
<b>Bake vs. Roast vs. Broil</b>	When to use these three functions.	Use Bake when cooking items that rise (i.e., cakes and cookies). Use Roast for dense foods that are browned throughout the cooking process. Use Broil to quickly brown or crisp a food item.
<b>The Crumb Tray will not slide back into position.</b>	The Crumb Tray is not placed into the slot correctly. Something is blocking the Tray from sliding into position.	Remove the Crumb Tray and clean away any food items that may have accumulated in the back of the Bravo.
<b>White smoke is coming out of the product.</b>	You are cooking greasy foods. The Baking Pan contains greasy residue from previous uses. When preparing greasy ingredients in the unit, large amounts of oil can smoke. The oil will produce white smoke. This will not affect the final cooking effect. White smoke is caused by grease heating up on the wire racks and/or Crumb Tray.	Clean Cooking Racks and Crumb Tray regularly between use.
<b>The LED screen is blank.</b>	Unit overheated and has shut itself down. No action was taken after certain stages of cooking and unit shut down. Control Panel not working correctly.	Unplug the Bravo and allow the unit to completely cool. Plug back in and see if it is working. If the LED screen remains blank, contact Customer Service at 1-877-689-2838 or email <a href="mailto:help@nuwavenow.com">help@nuwavenow.com</a> .
<b>The Bravo is not heating.</b>	Unit is unplugged. Unit has overheated. Heating elements not working.	Make sure the Bravo is plugged in. Make sure the unit is has completely cooled. Plug in and see if unit comes up to correct temperature. If unit continues to not heat up, contact Customer Service at 1-877-689-2838 or email <a href="mailto:help@nuwavenow.com">help@nuwavenow.com</a> .

## TROUBLESHOOTING (Continued)

If the Bravo needs to be replaced or returned to the manufacturer, contact Customer Service at 1-877-689-2838 or email: [help@nuwavenow.com](mailto:help@nuwavenow.com)

Contact Customer Service if any of these errors occur:				
Code	Er1	Er2	Er3	Er4
"Prob" Error	Probe short circuit	NTC short circuit	NTC open	NTC overheated

## LIMITED WARRANTY

### The Bravo XL Smart Oven

#### THE MANUFACTURER WARRANTIES

The Bravo, including the Power Base, Heavy-Duty Cooking Racks, Enamel Baking Pan, Enamel Broiler Rack, Chrome-Plated Air Fry Basket, Pull-Out Crumb Tray, Temperature Probe, and all electrical components are warrantied for 3 years from the date of purchase, under normal household use, and when operated in accordance with the Manufacturer's written instructions.

The Manufacturer will provide the necessary parts and labor to repair any part of the Bravo at the NuWave, LLC Service Department. After the expiration of the warranty, the cost of the labor and parts will be the responsibility of the owner.

#### THE WARRANTY DOES NOT COVER

The Limited Warranty is voided if repairs are made by an unauthorized dealer and/or the serial number data plate is removed and/or defaced. Normal deterioration of finish due to use or exposure is not covered by this Warranty. This Limited Warranty does not cover failure, damages or inadequate performance due to accident, acts of God (such as lightning), fluctuations in electric power, alterations, abuse, misuse, misapplications, corrosive-type atmospheres, improper installation, failure to operate in accordance with the Manufacturer's written instructions, abnormal use or commercial use. NuWave, LLC reserves the right to void the Limited Warranty, where allowable by law, for products purchased from an unauthorized dealer.

## LIMITED WARRANTY (Continued)

### TO OBTAIN SERVICE

The owner shall have the obligation and responsibility to: pay for all services and parts not covered by the warranty; prepay the freight to and from Service Department for any part or system returned under this warranty; and carefully package the product using adequate padding material to prevent damage in transit. The original container is ideal for this purpose. Include in the package the owner's name, address, daytime telephone number, a detailed description of the problem, and your **"RGA number."** **Call 1-877-689-2838 or email [help@nuwavenow.com](mailto:help@nuwavenow.com)** to obtain the **RGA** number (Return Goods Authorization number). Provide the cooking system model & serial number and proof of date of purchase (a copy of the receipt) when making claims under this warranty.

### MANUFACTURER'S OBLIGATION

The Manufacturer's obligation under this Limited Warranty is limited, to the extent allowable by law, to repairing or replacing any part covered by this Limited Warranty which upon examination is found to be defective under normal use. The Limited Warranty is applicable only within the continental United States and only to the original purchaser of the manufacturer's authorized channels of distribution. **THE LIMITED WARRANTY MAY NOT BE ALTERED, VARIED OR EXTENDED EXCEPT BY A WRITTEN INSTRUMENT EXECUTED BY THE MANUFACTURER. THE REMEDY OF REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS LIMITED WARRANTY IS EXCLUSIVE. IN NO EVENT SHALL THE MANUFACTURER BE LIABLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES TO ANY PERSON, WHETHER OR NOT OCCASIONED BY NEGLIGENCE OF THE MANUFACTURER, INCLUDING WITHOUT LIMITATION, DAMAGES FOR LOSS OF USE, COSTS OF SUBSTITUTION, PROPERTY DAMAGE, OR OTHER MONEY LOSS.**

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation exclusions may not apply. This Limited Warranty gives specific legal rights, and there may also be other rights which vary from state to state. **EXCEPT AS OTHERWISE EXPRESSLY PROVIDED ABOVE, THE MANUFACTURER MAKES NO WARRANTIES EXPRESSED OR IMPLIED ARISING BY LAW OR OTHERWISE, INCLUDING WITHOUT LIMITATION, THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE TO ANY OTHER PERSON. READ YOUR OWNER'S MANUAL. IF YOU STILL HAVE ANY QUESTIONS ABOUT OPERATION OR WARRANTY OF THE PRODUCT, PLEASE CONTACT NUWAVE, LLC.**

### READ YOUR OWNER'S MANUAL

If you still have any questions about operation or warranty of the product, please contact **NuWave, LLC at: 1-877-689-2838 or email [help@nuwavenow.com](mailto:help@nuwavenow.com)**.



# Breakfast



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## Baked Eggs in Hell

Serves: 2

### Ingredients:

4 eggs  
2 red peppers, roasted  
5 dried arbol chiles  
1 roma tomato  
Pinch of salt and pepper  
Pinch of chili flake

### Directions:

1. In a blender or food processor combine all ingredients except for your eggs.
2. Pour your sauce into an oven safe bowl or dish.
3. Crack 4 eggs into sauce, removing some of the egg white.
4. Place bowl onto the Cooking Rack on the lowest position and set Bravo to "Bake" at 350°F for 20 minutes.
5. Once finished carefully remove the bowl from the Bravo.
6. Serve eggs with toasted bread or top with cheese and enjoy.



## Homemade Granola

Serves: 2

### Ingredients:

2 C oats  
¼ C almonds  
¼ C cashews  
¼ C pecans  
¼ C raisins  
¼ C dried cranberry  
3 T maple syrup  
1 t vanilla extract  
Pinch of salt  
3 T coconut oil

### Directions:

1. In a large mixing bowl combine all your ingredients.
2. Set your Bravo to "Dehydrate" and set the preheat to 300°F.
3. Place your granola mixture onto the Baking Pan with Cooking Rack on the lowest position and carefully set inside the Bravo.
4. Dehydrate your mixture for 5 hours at 120°F.
5. Once finished carefully remove the Baking Pan from the Bravo and let cool.
6. Serve after cooling or store in a container for up to 2 weeks.



# Seafood



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## Baked Shrimp

Serves: 2

### Ingredients:

- 1 ½ lb shrimp, peeled and devained
- 1 lemon, juiced
- 2 T butter, softened
- 4 cloves garlic, minced
- Pinch of salt and pepper
- Pinch of chili flakes
- 2 T parsley (garnish)

### Directions:

1. In a bowl combine all ingredients and coat shrimp.
2. Place shrimp onto Baking Pan with Cooking Rack and place in the middle position in your Bravo.
3. Set your Bravo to "Bake" at 425°F for 10 minutes.
4. Once finished sprinkle parsley over the top. Serve and enjoy.





## Lemon Sesame Salmon

Serves: 2

### Ingredients:

2-8 oz salmon filets, skin on  
2 T honey  
½ lemon juiced  
2 t soy sauce  
1 T sesame seeds

### Directions:

1. In a bowl combine honey, soy sauce, lemon juice, and sesame seeds.
2. Place filets on a greased Baking Pan and coat with sesame glaze.
3. Place salmon on the Cooking Rack in the middle position and set the Bravo to "Bake" at 400°F for 12 minutes until fish flakes easily with a fork.
4. Carefully remove from the oven, serve and enjoy.



## Crab Cakes with Roasted Red Pepper Sauce

Serves: 4

### Ingredients:

#### For Crab Cakes:

1 C cracker meal  
1 egg, beaten  
½ C milk  
12 oz. jumbo lump crab meat  
1 T baking powder  
1 bunch parsley, chopped  
1 lemon, zested  
1 stalk celery, fine dice

2 T mayonnaise  
Extra-virgin olive oil  
Lemon wedges for garnish

#### For Red Pepper Sauce:

1 (8-oz) jar roasted red peppers,  
drained  
1 C mayonnaise  
½ C chili sauce

### Directions:

1. In a large mixing bowl, add cracker meal and create a well in the center of the meal.
2. Combine the egg and milk and add to the well in the cracker meal. Using a fork, combine the cracker meal and liquid together to moisten the meal.
3. Add crab, baking powder, parsley, lemon zest, celery and mayonnaise. Mix well to combine.
4. Form crab cake patties, place on the Baking Pan and brush with olive oil on both sides. Place Baking Pan on Cooking Rack in oven and set oven to 375°F for 15 minutes.
5. Bake until golden brown and serve with red pepper sauce and lemon wedges.

#### For Red Pepper Sauce:

1. Add red peppers to a food processor or blender. Add mayonnaise and chili sauce.
2. Pulse the mixture until everything is combined and it has reached the desired consistency.





## Fish and Chips

Serves: 4

### Ingredients:

#### For Chips:

3 Idaho potatoes, 1/4-inch sticks  
1/4 C extra-virgin olive oil  
Fresh cracked black pepper  
Sea Salt

#### For Fish:

2-3/4 C cornflakes, crushed  
3 egg whites  
1-1/2 lbs white fish, boneless, skinless,  
3-inch pieces  
Sea salt  
Black pepper, ground  
Cooking spray

### Directions:

1. Place Cooking Rack in position 3. Place the Baking Pan on the Cooking Rack and preheat the oven to 450°F.
2. Place potatoes, oil, salt and pepper in a mixing bowl and coat the potatoes.
3. When the Baking Pan is hot and the oven is preheated, carefully remove the Baking Pan and layer the potatoes on the Baking Pan evenly.
4. Place the Baking Pan with potatoes in the oven and cook for 20-25 minutes or until potatoes are golden brown and crispy. Turn half way through cooking to ensure even browning.
5. While the chips cook, place a Baking Pan on top of another Cooking Rack and spray with cooking spray.
6. Add cornflakes to a mixing bowl along with salt and pepper to taste.
7. In a second mixing bowl, combine egg whites and a pinch of salt and whisk until frothy.
8. Dip the fish into the egg whites and then coat in cornflakes to cover. Place fish on Baking Pan and place on Cooking Rack on position 1 of the oven.
9. Bake for 10 to 12 minutes or until fish is golden brown and crisp. Serve with chips, lemon wedges and tarter sauce (optional).



# Poultry



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## Roasted Chicken

Serves: 4

### Ingredients:

- 1- 4 lb whole chicken, giblets and neck removed
- 3 T olive oil
- 1 lemon, juiced
- Pinch of salt and pepper
- 5 cloves garlic
- 4 sprigs rosemary

### Directions:

1. Pat chicken dry with paper towel then toss chicken in oil.
2. Season chicken with salt, pepper, and lemon juice.
3. Place garlic and rosemary into the cavity of the chicken.
4. Place the chicken onto the Broiler Rack with Baking Pan and set onto the Cooking Rack placed on the lowest level.
5. Set the Bravo to 425°F for 1 hour. (internal temp of 165°F).
6. Once finished carefully remove the chicken and let rest for 5 minutes. Serve and enjoy.



## Roasted Turkey Drumsticks

Serves: 2

### Ingredients:

2-10 oz turkey drumsticks, skin-on  
Pinch of salt and pepper  
1 t paprika  
1 t thyme  
2 t garlic powder  
2 T olive oil

### Directions:

1. Pat drumsticks dry with paper towel.
2. Once dried, coat the drumsticks with olive oil and season with your dry ingredients.
3. Place drumsticks on Broiler Rack with Baking Pan and set onto Cooking Rack in the lowest position.
4. Set the Bravo to "Roast" at 450°F for 35 minutes.
5. Once turkey drumsticks are finished carefully remove from the oven and let rest for 5 minutes. Serve and enjoy.



## Roasted Cornish Hen

Serves: 6

### Ingredients:

2 Cornish hens  
1 yellow onion, quartered  
4 stalks celery, large dice  
3 T olive oil  
Pinch of salt and pepper  
4 cloves garlic  
2 T chili powder

### Garnish:

4 T parsley, chopped

### Directions:

1. In a small bowl combine all of your dry ingredients.
2. Rub hens with oil and season with dry seasoning mixture.
3. Stuff the cavities with onion, celery, and garlic.
4. Place hens onto Broiler Rack with Baking Pan and place onto the Cooking Rack on the lowest position.
5. Set your Bravo to "Roast" at 375°F for 45 minutes.
6. Use probe to check the internal temperature of your hens (should be 165°F).
7. Once finished carefully remove and let rest for 5 minutes. Serve and enjoy.





## Turkey Sliders

Serves: 8

### Ingredients:

1lb ground turkey  
½ C bread crumbs  
Pinch of salt and pepper  
2 cloves garlic, minced  
¼ onion, minced  
¼ T ground mustard  
8 slider buns.

### Garnish:

Tomato  
Pickles  
Cheese  
Mayo  
Lettuce

### Directions:

1. In a bowl combine all ingredients except the buns.
2. Form mixture into patties and place onto the greased Baking Pan.
3. Set Baking Pan onto the Cooking Rack in the middle position.
4. Set Bravo to "Grill" at 375°F for 20 minutes.
5. Once finished carefully remove from the oven.
6. Place patties onto your buns and top with your favorite garnish. Serve and enjoy.





## Baked Chicken Parmesan

Serves: 4

### Ingredients:

- 2 chicken breast, butterflied (to make 4)
- $\frac{3}{4}$  C panko breadcrumbs
- $\frac{1}{3}$  C Parmesan cheese
- 2 T olive oil
- $\frac{3}{4}$  C mozzarella cheese
- 1 C marinara sauce

### Directions:

1. In a bowl combine breadcrumbs and Parmesan cheese.
2. Coat the chicken in olive oil and dip into the breadcrumb mixture.
3. Place chicken onto the greased Baking Pan and place onto the Cooking Rack on the lowest setting.
4. Set the Bravo to "Bake" at 450°F for 20 minutes.
5. Carefully remove the Baking Pan from the oven and spoon marinara sauce over the cooked chicken. Then top with mozzarella cheese.
6. Place Baking Pan back into the oven and set to "Broil" for 3 minutes.
7. Once finished, carefully remove from the Bravo and let rest for 3 minutes. Serve and enjoy.

# Beef



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## **NY Strip**

Serves: 2

### **Ingredients:**

2- 1 inch thick NY Strip Steaks

⅓ C olive oil

Pinch of salt and pepper

### **Garnish:**

Goat cheese

Chives

### **Directions:**

1. Brush your strips with olive oil and season generously with salt and pepper.
2. Place your steaks onto a greased Baking Pan and place onto Cooking Rack on the lowest position.
3. Set Bravo to "Roast" for 425°F for 8 minutes.
4. Once finished carefully open the Bravo and remove the steak.
5. Garnish with goat cheese and chives.



## Ribeye with Roasted Mushrooms

Serves: 2

### Ingredients:

2-1 inch thick ribeye steaks  
3 T butter, melted  
2 cloves garlic, minced  
Pinch of salt and pepper  
1 pack of crimini mushrooms, sliced

### Directions:

1. Melt your butter and stir in mixed garlic.
2. Brush your steaks with butter and season with salt and pepper.
3. Set your steaks and mushrooms onto a greased Baking Pan and place onto the Cooking Rack on the middle position.
4. Set your Bravo to "Roast" on 450°F and cook for 8-10 minutes.
5. Once finished carefully remove from oven and let rest for 3 minutes.  
Serve and enjoy.



## Flank Steak

Serves: 4

### Ingredients:

1 lb flank steak  
2 T olive oil  
3 cloves garlic, minced  
2 T cajun spice  
Pinch of salt and pepper

### Directions:

1. In a bowl marinate your steak in olive oil, garlic, cajun spice, salt, and pepper.
2. Marinate for 3 hours up to 1 day.
3. Place your steak onto a greased Baking Pan and place into your Bravo on the Cooking Rack set on the middle position.
4. Set your Bravo to "Broil" on 500°F for 4 minutes per side.
5. Once finished remove steak and let rest for 5 minutes.
6. Slice your steak and serve with roasted vegetables.





## Open-Faced Reuben Sandwich

Serves: 2

### Ingredients:

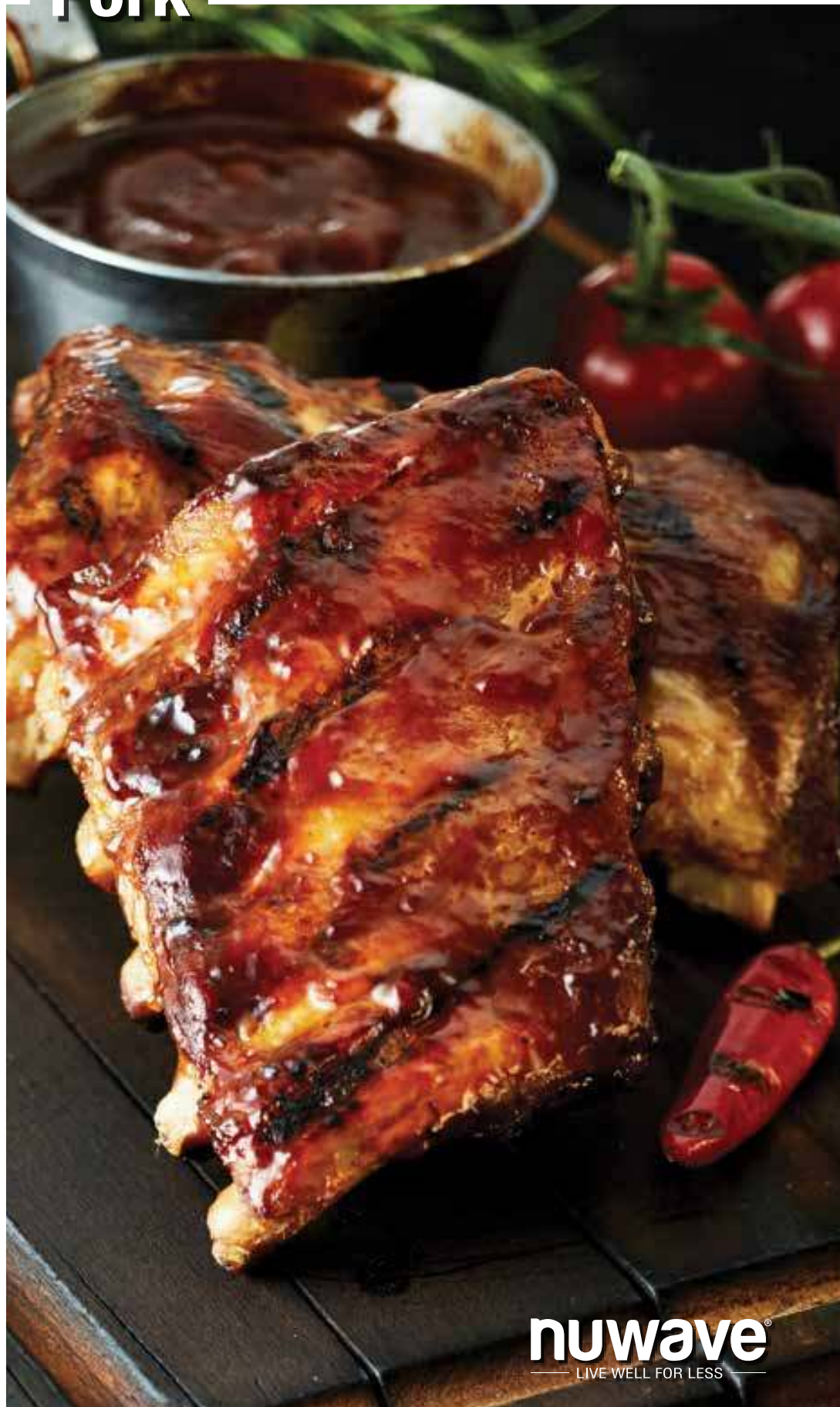
2 slices rye bread  
½ lb pastrami, shaved  
4 oz sauerkraut, drained  
4 T thousand island dressing  
4 slices swiss cheese

### Directions:

1. Build your sandwich layering dressing, sauerkraut, pastrami, and cheese.
2. Place onto a greased Baking Pan and set on Cooking Rack on the lowest position.
3. Set Bravo to "Broil" on 500°F for 4 minutes.
4. Toast sandwich until cheese is bubbly.
5. Once finished carefully remove from oven and let cool for 3 minutes. Serve and enjoy.



# Pork



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## Pork Sholder Roast with Potatoes

Serves: 6

### Ingredients:

4 lb pork shoulder roast  
3 T salt  
2 T pepper  
2 t garlic powder  
2 t onion powder  
2 t cayenne pepper  
1 T olive oil  
½ lb baby potatoes

### Directions:

1. Dry your pork shoulder and season with salt, pepper, garlic, onion, and 1 t of cayenne.
2. Rub spices into the shoulder.
3. Once seasoned set shoulder onto Baking Pan and place onto the Cooking Rack at the lowest position.
4. In a bowl toss your potatoes in oil and season with salt and 1 t of cayenne pepper. Add the Broiler Rack as well.
5. Set your Bravo to "Roast" at 400°F for 45 minutes.
6. Once finished set to "Broil" and crisp the skin for 5 minutes.
7. Carefully remove from the oven, serve and enjoy.





## **Baked BBQ Ribs**

Serves: 4

### **Ingredients:**

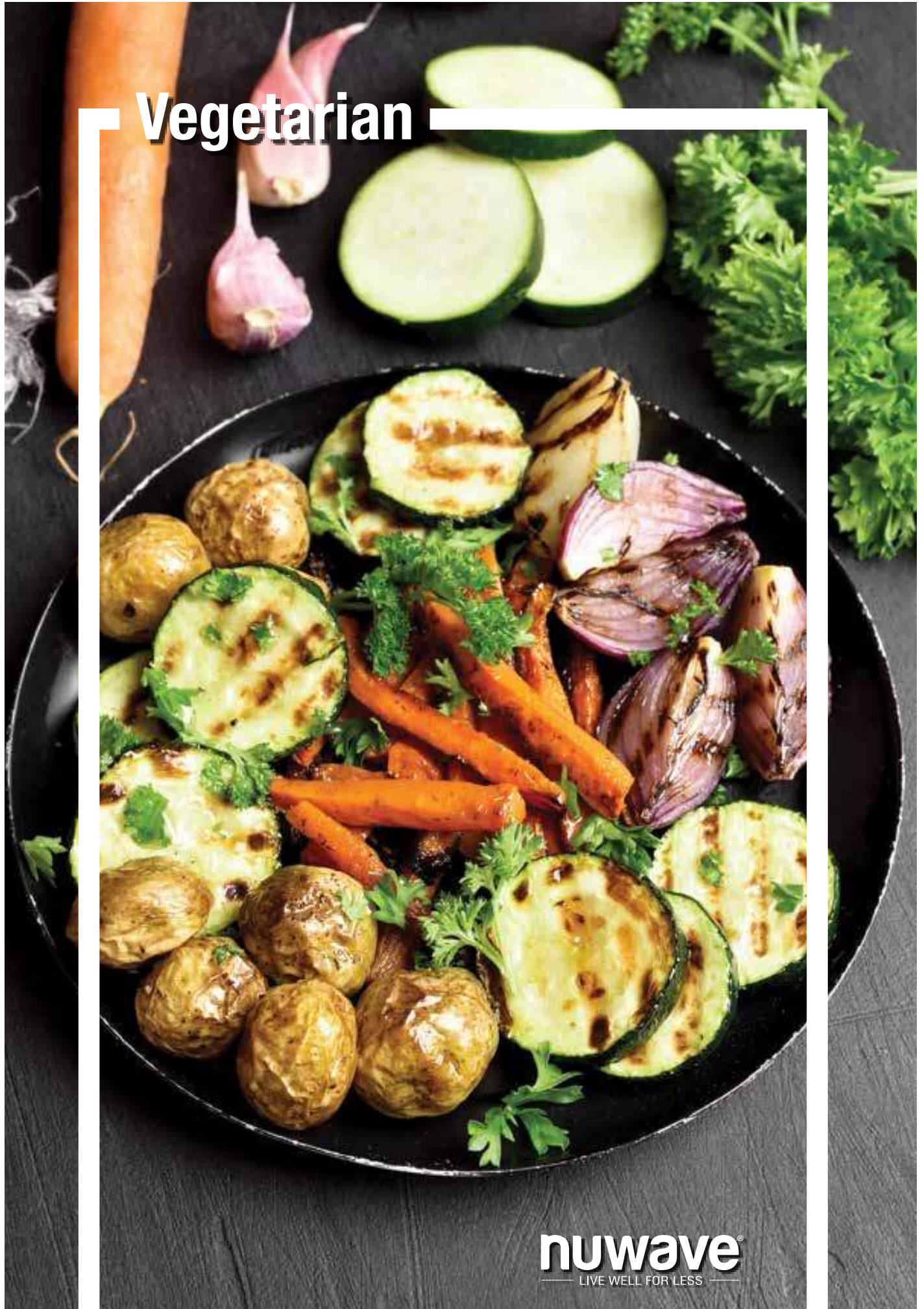
1 rack of ribs  
1 t cayenne pepper  
1/3 C brown sugar  
1 T cumin  
2 T black pepper  
1 t ground mustard  
1 C BBQ sauce

### **Directions:**

1. In a bowl combine all dry ingredients.
2. Season your rack of ribs with dry rub.
3. Set your Bravo to "Roast" at 375°F for 55 minutes.
4. Place ribs onto Baking Pan on Cooking Rack at set at the lowest position.
5. Once there is 20 minutes left of cook time carefully open the oven and brush BBQ sauce onto the ribs.
6. Close the oven and continue to bake for the remaining time.
7. Once finished carefully remove ribs from the oven, serve and enjoy.



# Vegetarian



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## Roasted Root Vegetables

Serves: 4

### Ingredients:

1 bunch, organic colored carrots, peeled  
½ red onion, quartered  
6 cloves garlic  
1 yam, peeled, quartered  
Pinch of salt and pepper  
3 T olive oil

### Directions:

1. Set your Bravo to "Roast" and preheat at 425°F.
2. Toss your vegetables in a bowl with olive oil and season with salt and pepper.
3. Place vegetables on Baking Pan and set pan onto middle setting in your Bravo.
4. Set your Bravo to 425°F for 35 minutes.
5. Carefully turn vegetables halfway through cooking.
6. Once finished carefully remove vegetables and serve.





## Roasted Brussels Sprouts

Serves: 4

### Ingredients:

1 lb Brussels sprouts, trimmed  
2 T olive oil  
Pinch of salt and pepper

### Directions:

1. Set your Bravo to "Roast" and preheat at 425°F.
2. Toss your brussels in a bowl with olive oil and season with salt and pepper.
3. Place brussels on Baking Pan and set Cooking Rack onto middle position in your Bravo.
4. Set your Bravo to 425°F for 35 minutes.
5. Once finished cooking carefully remove from your oven, serve and enjoy.



## **Tumeric Roasted Cauliflower**

Serves: 6

### **Ingredients:**

1 head cauliflower, cut into florets  
4 cloves garlic  
3 T olive oil  
½ t turmeric  
¼ t chili flake  
Pinch of salt and pepper

### **Directions:**

1. Set your Bravo to "Roast" and preheat at 425°F.
2. Toss your cauliflower in a bowl with olive oil and season with salt, pepper, turmeric, and chili flake.
3. Place cauliflower on Baking Pan and set Cooking Rack onto middle position in your Bravo.
4. Set your Bravo to 425°F for 35 minutes.
5. Once finished cooking carefully remove from your oven, serve and enjoy.



## Sweet Potato Fries

Serves: 4

### Ingredients:

2 sweet potatoes, peeled and cut into wedges

3 T olive oil

Pinch of salt and pepper

½ t red peppercorn

### Garnish:

Green Onion

Maple Syrup

### Directions:

1. Set your Bravo to "Roast" and preheat at 425°F.
2. Toss your sweet potatoes in a bowl with olive oil and season with salt, pepper, turmeric, and chili flake.
3. Place sweet potatoes on Baking Pan and set Cooking Rack onto middle position in your Bravo.
4. Set your Bravo to 425°F for 20 minutes.
5. Once finished carefully remove from the oven.
6. Garnish with green onion and maple syrup and enjoy.





## Goat Cheese Stuffed Mushrooms

Serves: 4

### Ingredients:

2 packs of crimini mushrooms, stems removed  
Pinch of salt and pepper  
3 T goat cheese, crumbled  
4 T chives, sliced

### Directions:

1. Set your Bravo to "Roast" and preheat at 400°F.
2. Stuff your mushrooms with goat cheese.
3. Place stuffed mushrooms on Baking Pan and set Cooking Rack onto middle position in your Bravo.
4. Set your Bravo to 400°F for 15 minutes.
5. Once finished carefully remove from the oven and garnish with sliced chives. Serve and enjoy.





## Baked Sweet Potatoes

Serves: 4

### Ingredients:

4 sweet potatoes

2 T olive oil

Pinch of salt

### Directions:

1. Rub your sweet potatoes with olive oil and prick the potatoes with a fork. Season with salt.
2. Set your Bravo to "Bake" at 425°F for 45 minutes and place the Baking Pan on a Cooking Rack at lowest position.
3. Once finished carefully remove from the oven and let cool for 5 minutes.
4. Split open and top with butter and salt. Serve and enjoy.



## Cajun Roasted Potatoes

Serves: 6

### Ingredients:

2 lbs baby potatoes  
1/3 C olive oil  
2 cloves garlic, minced  
Pinch of salt and pepper  
1/2 t cayenne pepper

### Directions:

1. Set your Bravo to "Roast" and preheat at 450°F.
2. In a bowl toss your potatoes in olive oil, garlic, and cayenne pepper.
3. Place potatoes on Baking Pan and set Cooking Rack onto middle position in your Bravo. Season with salt and pepper.
4. Set your Bravo to 450°F for 40 minutes.
5. Once finished, carefully remove baking sheet from the oven. Serve and enjoy.



## Oven Baked Mac and Cheese

Serves: 6

### Ingredients:

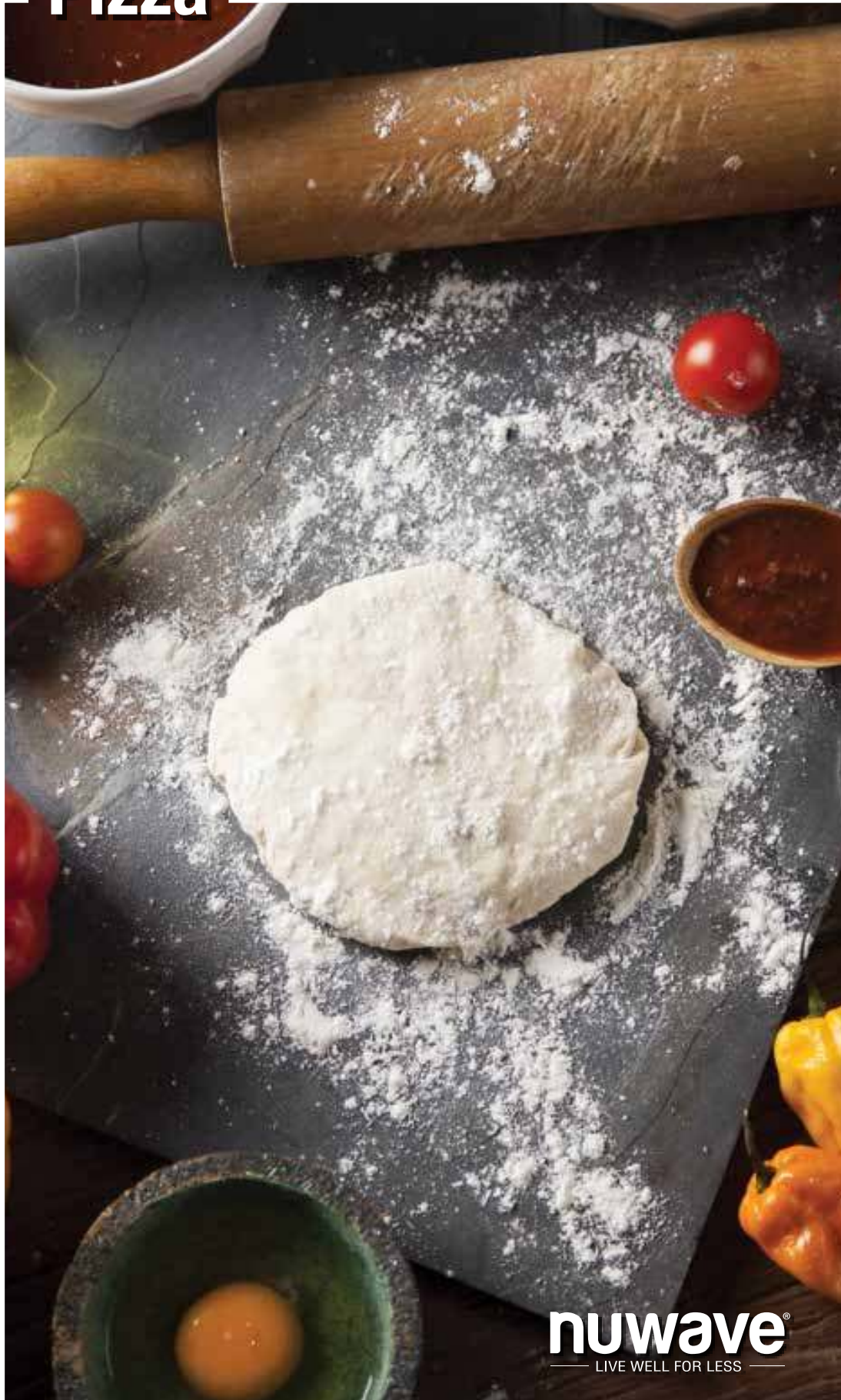
- 1 lb macaroni noodles
- 4 T butter
- 4 T flour
- 2 C milk
- 3 C cheddar cheese
- Pinch of salt and pepper
- $\frac{1}{3}$  C panko bread crumbs

### Directions:

1. In a pot bring salted water to a boil and add in macaroni.
2. Cook noodles until tender, then strain the noodles.
3. In a separate pot melt your butter.
4. Once melted whisk in flour, salt, and pepper.
5. Constantly stir roux until it becomes a light brown, about 2-3 minutes.
6. Stir in 1 cup of milk and then stir in the remaining milk.
7. Once sauce thickens stir in your cheese.
8. Add the noodles to your cheese sauce and stir.
9. Add your macaroni and cheese to a casserole dish and top with panko bread crumbs.
10. Set your Cooking Rack in the middle position and set the Bravo to "Bake" at 350°F for 12 minutes.
11. Once finished carefully remove from the oven, serve and enjoy.



# Pizza



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## Margarita Pizza

Serves: 4

### Ingredients:

#### Dough:

2 ½ C flour  
1 t sugar  
½ t active dry yeast  
Pinch of salt  
½ C warm water  
1 T olive oil

### Topping:

1 C sun-dried tomato  
½ C tomato sauce  
3 cloves garlic, minced  
Pinch of salt and pepper  
3 T grated Parmesan cheese  
8 oz fresh mozzarella cheese  
6 basil leaves

### Directions:

1. In a bowl combine flour, sugar, yeast, and salt.
2. Add in warm water and oil and combine.
3. Scrape the dough out of the bowl onto a floured surface and knead the dough until it becomes tacky.
4. Add dough back into bowl and cover and set in a warm place.
5. Allow the dough to rise for about 1 hours and 30 minutes or until doubled in size.
6. Once dough has doubled, on a floured surface roll out your dough and form into a round crust.
7. Begin to assemble your pizza and preheat a pizza stone in your Bravo at 400°F and heat your stone.
8. Brush olive oil onto your dough, then spread tomato sauce onto the dough. Sprinkle Parmesan cheese, mozzarella cheese, and basil onto your pizza. and top with sun-dried tomato.
9. Gently slide your pizza onto the heated pizza stone and set your Bravo to "Pizza".
10. Cook for 15-18 minutes at 375°F.
11. Once finished use a pizza peel to remove pizza from stone and let rest for 3-4 minutes.
12. Slice, serve, and enjoy.



## Meat Lovers Pizza

Serves: 4

### Ingredients:

#### Dough:

2 ½ C flour  
1 t sugar  
½ t active dry yeast  
Pinch of salt  
½ C warm water  
1 T olive oil

#### Topping:

1 C Italian Sausage, rolled into balls  
½ C pepperoni  
½ C bacon, diced  
3 cloves garlic, minced  
½ C tomato sauce  
Pinch of salt and pepper  
3 T grated Parmesan cheese  
8 oz fresh mozzarella cheese  
6 basil leaves

### Directions:

1. In a bowl combine flour, sugar, yeast, and salt.
2. Add in warm water and oil and combine.
3. Scrape the dough out of the bowl onto a floured surface and knead the dough until it becomes tacky.
4. Add dough back into bowl and cover and set in a warm place.
5. Allow the dough to rise for about 1 hour and 30 minutes or until doubled in size.
6. Once dough has doubled, on a floured surface roll out your dough and form into a round crust.
7. Begin to assemble your pizza and preheat a pizza stone in your Bravo at 400°F and heat your stone.
8. Spread tomato sauce onto your crust and then layer on your toppings.
9. Gently slide your pizza onto the heated pizza stone and set your Bravo to "Pizza" with the Cooking Rack and Pizza Stone on the lowest setting.
10. Cook for 15-18 minutes at 375°F.
11. Once finished use a pizza peel to remove pizza from stone and let rest for 3-4 minutes.
12. Slice, serve, and enjoy.





## Triple Cheese Pizza

Serves: 4

### Ingredients:

#### Dough:

2 ½ C flour  
1 t sugar  
½ t active dry yeast  
Pinch of salt  
½ C warm water  
1 T olive oil

#### Topping:

½ C tomato sauce  
3 cloves garlic, minced  
2 T olive oil  
Pinch of salt and pepper  
3 T grated Parmesan cheese  
8 oz fresh mozzarella cheese  
8 oz cheddar cheese, grated

### Directions:

1. In a bowl combine flour, sugar, yeast, and salt.
2. Add in warm water and oil and combine.
3. Scrape the dough out of the bowl onto a floured surface and knead the dough until it becomes tacky.
4. Add dough back into bowl and cover and set in a warm place.
5. Allow the dough to rise for about 1 hour and 30 minutes or until doubled in size.
6. Once dough has doubled, on a floured surface roll out your dough and form into a round crust.
7. Begin to assemble your pizza and preheat a pizza stone in your Bravo at 400°F and heat your stone.
8. Brush olive oil onto your dough then spread on tomato sauce. Evenly spread garlic, and then sprinkle on cheese. Finish with salt and pepper.
9. Gently slide your pizza onto the heated pizza stone and set your Bravo to "Pizza" with the Cooking Rack and stone on the lowest setting.
10. Cook for 15-18 minutes at 375°F.
11. Once finished use a pizza peel to remove pizza from stone and let rest for 3-4 minutes.
12. Slice, serve, and enjoy.



# Dehydrate



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## Beef Jerky

Serves: 20

### Ingredients:

- 1 lbs Flank Steak, Sliced into strips
- ½ C soy sauce
- Pinch of salt and pepper
- 1 ½ T liquid smoke
- 1 T garlic powder

### Directions:

1. In a bowl combine all your ingredients, then add in steak and coat steak with your marinade. Place into a bag and store in the fridge overnight.
2. Lay out the beef strips in your Air Fry Basket and place onto the Cooking Rack in the middle position.
3. Set the Bravo to "Dehydrate" at 170°F for 4 hours.
4. Once finished carefully remove the jerky from the oven and let cool for 10 minutes.
5. Store in a sealable container and refrigerate for up to 1 month.



## **Banana Chips**

Serves: 12

### **Ingredients:**

2 bananas, sliced into rounds

### **Directions:**

1. Lay bananas out into your Air Fry Basket.
2. Place into your Bravo on the Cooking Rack set on the middle position.
3. Set your Bravo to "Dehydrate" at 200°F for 1 hour and 30 minutes.
4. Once finished carefully remove from oven and let cool 5 minutes.





## Candied Bacon

Serves: 6

### Ingredients:

12 slices of bacon

$\frac{1}{3}$  C brown sugar

4 T maple syrup

Pinch of black pepper

### Directions:

1. Season bacon with brown sugar and pepper.
2. Lay strips onto Baking Pan and top with maple syrup.
3. Place Baking Pan onto Cooking Rack set on the middle position.
4. Set your Bravo to "Dehydrate" on 150°F for 1 hour and 15 minutes.
5. Once finished carefully remove from the oven and let cool. Serve and enjoy.





## **Croutons**

Serves: 8

### **Ingredients:**

1 loaf day old bread (sourdough, challah, etc.), Cubed

⅓ C olive oil

Pinch of salt and pepper

2 T herbs de provance

### **Directions:**

1. In a bowl combine bread, olive oil, salt, pepper, and herbs.
2. Lay out the bread onto the Baking Pan.
3. Place Pan into the Bravo on your Cooking Rack set in the lowest position.
4. Set the Bravo to "Dehydrate" at 375°F for 15 minutes.
5. Once finished carefully remove from the oven and let cool for 5 minutes.
6. Serve on top of a salad and enjoy.



## Sun-dried Tomato

Serves: 2

### Ingredients:

2 lb roma tomatoes, halved  
Pinch of salt and pepper  
1/3 C olive oil  
2 sprigs rosemary

### Directions:

1. Toss your tomatoes in olive oil and season with salt and pepper.
2. Sprinkle rosemary over the tops and lay on a Baking Pan.
3. Place Baking Pan onto the Cooking Rack set on the middle position.
4. Set Bravo to "Dehydrate" on 200°F for 8 hours.
5. Once finished carefully remove from the oven and let cool. Serve and enjoy.



## **Dried Apricots**

Serves: 12

### **Ingredients:**

10 apricots, pitted and sliced  
1 T lemon juice

### **Directions:**

1. Soak apricots for 10 minutes then drain and blot dry.
2. Mix apricots with lemon juice and lay them out onto your Air Fry Basket.
3. Place basket onto your Cooking Rack set on the middle position.
4. Set Bravo to "Dehydrate" at 200°F for 10 hours.
5. Once finished carefully remove from the oven and let cool.



# Baking

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## Buttery Dinner Rolls

Serves: 12

### Ingredients:

1 pack active dry yeast  
¼ C water  
⅓ T sugar  
1 ½ C milk  
4 C flour  
6 T butter, softened

4 T sugar  
1 T salt  
Pinch of pepper

### Directions:

1. In a bowl dissolve the yeast in warm water with sugar, let sit for 5 minutes.
2. Heat the milk and add in sugar and butter. Once mixture is cool add in yeast.
3. Add in 2 C of flour and mix until it makes a batter. Cover and let dough rise for 1 hour in a warm place.
4. Uncover and add 2 C flour and salt and knead for 5 minutes.
5. Place dough into a greased bowl and cover it and let it rise for 30 minutes in a warm place.
6. Remove dough from the bowl and work into 12 rolls.
7. Grease your Baking Pan and place rolls onto the pan.
8. Place the Baking Pan onto the Cooking Rack in the lowest position and set your Bravo to "Bake" for 20 minutes at 275°F.
9. Once your rolls have baked for 20 minutes remove and let cool.
10. At this point you may take these "pre-baked" rolls and store them once cooled, if not you can bake them for an extra 10 minutes at 400°F. Serve and enjoy.



## Italian Loaf

Serves: 1

### Ingredients:

1 pack active dry yeast  
1 t sugar  
3 C bread flour  
2 T olive oil  
Pinch of salt

### Directions:

1. In a bowl combine yeast and sugar in warm water and let sit for 5 minutes.
2. Add flour, salt, and oil and mix until it forms a soft dough.
3. Place dough into a greased bowl, cover and let sit for 45 minutes in a warm place.
4. Once dough has proofed, remove it from the bowl and knead on a floured surface.
5. Form dough into a loaf and place onto your Baking Pan.
6. Cut slits into the top of your loaf (3-4 slits) and place Baking Pan on Cooking Rack at the lowest position in your Bravo.
7. Set your Bravo to "Bake" and bake your bread for 17 minutes at 400°F.
8. Let bread cool for 5 minutes, serve and enjoy.





## Frutti di Bosco

Serves: 8

### Ingredients:

$\frac{2}{3}$  C butter, melted

1  $\frac{1}{4}$  C sugar

8 large eggs, separated

$\frac{1}{2}$  lemon, zested

1 t cinnamon

$\frac{1}{4}$  t salt

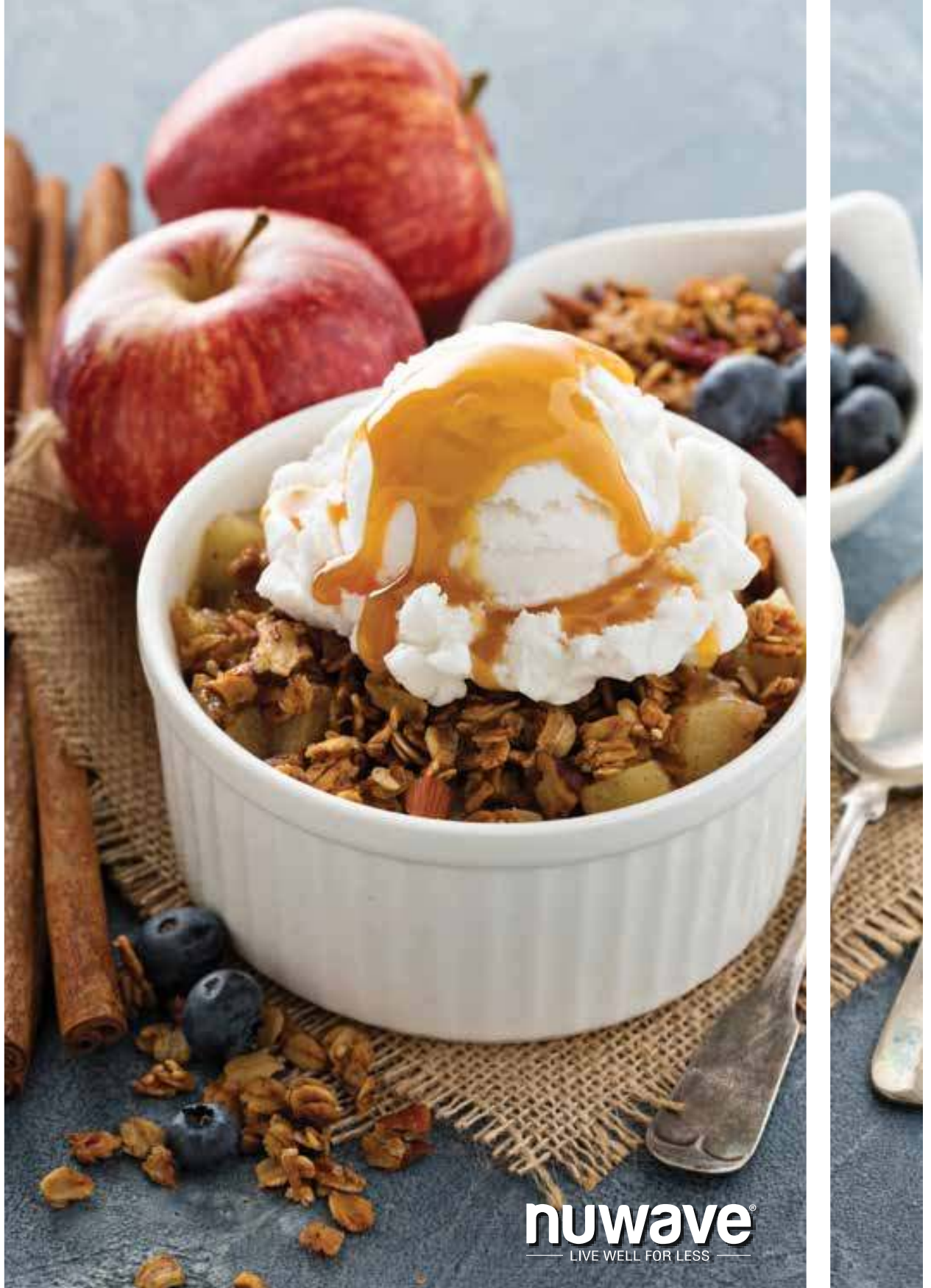
2  $\frac{1}{2}$  C flour, sifted

4  $\frac{1}{2}$  C mixed berries (blueberries, strawberries, raspberries)

### Directions:

1. Grease an 11 inch sprignform pan.
2. In a mixer, Cream butter and sugar in a large mixing bowl. Add egg yolks, one at a time, and continue mixing until smooth. Add lemon zest and cinnamon.
3. In a separate bowl, whip egg whites and salt until stiff peaks form.
4. Gently fold egg whites into yolk mixture.
5. Fold flour into mixture until blended.
6. Pour mixture into pan and spread evenly.
7. Top with 3 cups of mix berries and press into your mixture.
8. Set Bravo to "Bake" at 350°F for 45 minutes and place Cooking Rack on the lowest position.
9. Once finished remove from oven and let cool for 15 minutes.
10. Top with remaining fruit. Serve and enjoy.

# Dessert



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## **Bread Pudding**

Serves: 6

### **Ingredients:**

- 1 loaf day old bread, cubed
- 5 eggs
- 1 C sugar
- 3 C heavy cream
- 2 t vanilla extract
- 1 t cinnamon

### **Directions:**

1. In a bowl whisk together eggs, heavy cream, vanilla, cinnamon, and sugar.
2. Place bread into a greased Baking Pan and pour egg mixture over the bread.
3. Allow bread to soak up the mixture for about 10 minutes.
4. Place Baking Pan onto the Cooking Rack on the lowest position.
5. Set Bravo to 350°F for 40 minutes.
6. Once finished carefully remove from the oven and let cool for 5 minutes.
7. Cut, serve, and enjoy.





## Homestyle Peach Cobbler

Serves: 4

### Ingredients:

4 T butter  
1 C flour  
2 C sugar, divided  
1 T baking powder  
½ C milk  
4 Peaches, sliced

### Directions:

1. In a bowl combine flour, 1 cup sugar, and baking powder, add milk and stir.
2. Pour batter into a greased Baking Pan.
3. In a pot bring 1 cup sugar, and sliced peaches to a slow boil, constantly stir, then pour over your batter.
4. Place Baking Pan onto Cooking Rack set at the lowest position.
5. Set Bravo to "Bake" at 375°F for 40 minutes.
6. Once finished carefully remove from the oven and let cool for 5 minutes, serve and enjoy.



## Chocolate Chunk Cookies

Serves: 12

### Ingredients:

2 ½ C flour  
1 t baking soda  
1 ½ t cornstarch  
½ C sugar  
½ t salt  
¾ C butter, melted  
¾ C brown sugar  
1 egg  
1 t vanilla  
1 C chocolate chips

### Directions:

1. In a bowl combine flour, baking soda, cornstarch, and salt.
2. In a separate bowl combine butter, brown sugar, and sugar.
3. Combine your wet and dry ingredients and stir to make a soft dough.
4. Fold in your chocolate chips and cover in the fridge for up to 3 hours.
5. Remove from the fridge and spoon dough into and roll into balls and lay out onto a greased Baking Pan and set onto the Cooking Rack on the lowest position.
6. Set your Bravo to "Bake" at 350°F for 12 minutes.
7. Once finished carefully remove the Baking Pan and let cookies cool for 10 minutes. Serve and enjoy.