

914843 KHQ Microwave Hando Sando Recipes

Classic Grilled Cheese Sandwich

1 slice White Bread
2 slices cheddar cheese

Open your Kitchen HQ Microwave Hando Sando maker and add your bread. Place the cheese in the middle of the bread, then close the lid and lock. Microwave for 2 minutes, or until golden brown and the cheese has melted. Enjoy!

Mini Pizza Sandwich

1 slice sourdough bread
1 tbsp pepperoni
1 tbsp pizza sauce
1 tbsp mozzarella
½ tsp oregano

Open your Kitchen HQ Microwave Hando Sando maker and add your bread. Place the pepperoni, pizza sauce, cheese, and oregano in the middle of the bread, then close the lid and lock. Microwave for 2 minutes, or until golden brown and the cheese has melted. Enjoy!

Crispy Ham and Cheese

1 slice white bread
1 slice cheddar cheese
1.5oz ham, thinly sliced

Open your Kitchen HQ Microwave Hando Sando maker and add your bread. Place the cheese and ham in the middle of the bread, then close the lid and lock. Microwave for 2 minutes, or until golden brown and the cheese has melted. Enjoy!

Reuben Sandwich

1 slice rye bread
2 tbsp Thousand Island dressing
1 tbsp sauerkraut
1 slice Swiss cheese
1.5oz corned beef, thinly sliced

Open your Kitchen HQ Microwave Hando Sando maker and add your bread. Place the dressing, sauerkraut, cheese, and beef in the middle of the bread, then close the lid and lock. Microwave for 2 minutes, or until golden brown and the cheese has melted. Enjoy!

Caprese Sandwich

1 slice white bread
1oz mozzarella, sliced
2 tbsp sundried tomato pesto
Fresh basil, picked

Open your Kitchen HQ Microwave Hando Sando maker and add your bread. Place the pesto, cheese, and basil in the middle of the bread, then close the lid and lock. Microwave for 2 minutes, or until golden brown and the cheese has melted. Enjoy!

Turkey and Bacon Sandwich

1 slice whole wheat bread
1 slice Gouda cheese
1.5oz turkey, thinly sliced
1oz bacon, cooked

Open your Kitchen HQ Microwave Hando Sando maker and add your bread. Place the cheese, turkey, and bacon in the middle of the bread, then close the lid and lock. Microwave for 2 minutes, or until golden brown and the cheese has melted. Enjoy!

1-Minute Egg

1 egg, scrambled
1 tbsp cheddar cheese, grated

Mix the egg, cheese, and salt and pepper to taste. Pour into your Kitchen HQ Microwave Hando Sando maker, then close the lid and lock. Microwave for 1 minute. Remove and enjoy!

Bacon, Egg, and Cheese Sandwich

1 slice white bread
1 egg, scrambled and cooked
1oz bacon, cooked
1 slice Cheddar cheese

Open your Kitchen HQ Microwave Hando Sando maker and add your bread. Place the cheese, egg, and bacon in the middle of the bread, then close the lid and lock. Microwave for 2 minutes, or until golden brown and the cheese has melted. Enjoy!

Mini Croissant Ham and Cheese

1 mini croissant, halved
1 tsp Dijon mustard
1 tbsp ham
1 tbsp Swiss cheese

Open your Kitchen HQ Microwave Hando Sando maker and add your croissant. Spread on the mustard, ham, and cheese then top with the other half of the croissant. Close the lid and lock. Microwave for 2 minutes, or until golden brown and the cheese has melted. Enjoy!

Mini Hot Dog

1 slice White Bread
1 hot dog, cooked and cut to 3.5"
1 tsp ketchup
1 tsp mustard

Open your Kitchen HQ Microwave Hando Sando maker and add your bread. Place the hot dog, ketchup, and mustard in the middle of the bread, then close the lid and lock. Microwave for 2 minutes, or until golden brown and the hot dog is warm. Enjoy!

Chocolate Hazelnut Stuffed French Toast

1/3 cup whipping cream
1 tbsp brown sugar
1 egg
1 tsp vanilla extract
1/4 tsp cinnamon
2 slices brioche bread
1/4 cup chocolate hazelnut spread

In a bowl, combine the cream, sugar, egg, vanilla, and cinnamon. Whisk well to combine, then dip the bread in and coat all over. Open your Kitchen HQ Microwave Hando Sando maker and add your soaked bread. Add 2 tbsp of chocolate hazelnut spread, then close the lid and lock. Microwave for 2, or until golden brown. When done, remove and garnish with powdered sugar and maple syrup!

Chocolate Chip Pancake Bites

1 cup AP flour
1 tsp salt
1 tsp baking powder
1 tbsp sugar
1 cup buttermilk
1 egg
3 tbsp butter, melted
1/3 cup chocolate chips

Combine the flour, salt, baking powder, and sugar in a bowl then set aside. In a separate bowl, whisk together the buttermilk, egg, and melted butter to combine then add the dry ingredients to form a pancake batter. Lastly, fold in the chocolate chips. Spoon 3 tbsp of the batter into your Kitchen HQ Microwave Hando Sando maker. Close the lid and lock. Microwave for 2 minutes, then remove. Repeat until all the batter is cooked, then enjoy!