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English Quick & Easy Cooking Guide - NuWave OvenTurkey, Whole 8-10 Lbs Turkey, Whole 11-16 Lbs 3-inch Ring 165+° Turkey, Breasts 5-7 Lbs Poultry [Thicker Add 2 Mins Per ½ Inch] Roasted, Onion, Garlic, Peppers, Zucchini, And Yellow Squash Home Fries [½-inch Thick] Potato, Whole Med. Size Steamed Broccoli & Cauli°ower Squash, Acorn, Butternut & Spaghetti 3-inch 1-inch 1-in

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