



MINI WAFFLE MAKER RECIPES

Thanks for choosing this waffle maker from Tasty. Get started with these recipes to make your own freshly cooked delights!



CHEESY HERB HASH BROWN WAFFLES

Ingredients

- Nonstick spray
- 1 cup shredded hash browns (thawed if frozen)
- 2 tbsp shredded cheddar cheese
- 1 tbsp chopped green onions
- Salt and pepper, to taste
- Sour cream or ketchup, for serving

Preparation

1. Preheat and spray the waffle maker with nonstick spray.
2. In a bowl, combine the hash browns, cheese, green onions, salt, and pepper.
3. Scoop the mixture into the waffle maker, pressing down lightly. Close and cook for 5–7 minutes, until golden brown and crispy.
4. Serve with sour cream or ketchup for a savory, cheesy treat.





MINI PIZZA WAFFLES

Ingredients

Nonstick spray

1 x 13.8oz can
refrigerated pizza
dough or biscuit
dough

1–2 tbsp marinara
sauce, plus more for
dipping

1–2 tbsp shredded
mozzarella cheese
1–2 slices pepperoni
or cooked sausage
(optional)

Italian seasoning, to
taste

Preparation

1. Preheat and spray the waffle maker with nonstick spray.
2. Place a small piece of dough in the waffle maker. Top with marinara, cheese, and meat, then cover with another small piece of dough.
3. Press down gently. Close and cook for 5–6 minutes, until golden.
4. Sprinkle with Italian seasoning, and serve with extra marinara for dipping.

SAVORY SPINACH & FETA WAFFLES



Ingredients

Nonstick spray

1 large egg

2 tbsp milk

2 tbsp all-purpose
flour

2 tbsp chopped fresh
spinach

1 tbsp crumbled feta
cheese

Salt and pepper, to
taste

Feta cheese or Greek
yogurt, for serving

Preparation

1. Preheat and spray the waffle maker with nonstick spray.
2. In a small bowl, whisk together the egg, milk, and flour until smooth. Fold in the spinach, feta, salt, and pepper.
3. Pour the batter into the waffle maker. Cook for 5–6 minutes, until golden.
4. Serve warm with a sprinkle of extra feta or a dollop of Greek yogurt.

JALAPEÑO CHEDDAR CORNBREAD WAFFLES



Ingredients

Nonstick spray
¼ cup cornbread mix
2 tbsp milk
1 tbsp shredded
cheddar cheese
1 tbsp diced jalapeño
(seeds removed for
less heat)
Sour cream or salsa,
for serving

Preparation

1. Preheat and spray the waffle maker with nonstick spray.
2. In a small bowl, combine the cornbread mix, milk, cheddar cheese, and diced jalapeño until well combined.
3. Pour the batter into the waffle maker. Close and cook for 5–6 minutes, until golden brown and set.
4. Serve with a dollop of sour cream or salsa for a flavorful Southwestern-style waffle.

CHOCOLATE CHIP COOKIE WAFFLES

Ingredients

Nonstick spray
¼ cup store-bought or
homemade
chocolate chip
cookie dough

Preparation

1. Preheat and spray the waffle maker with nonstick spray.
2. Place a small ball of cookie dough in the center of the waffle maker.
3. Close and cook for 3–5 minutes, until the cookie is golden and slightly crisp.
4. Serve warm with a scoop of ice cream or a drizzle of chocolate syrup.



CINNAMON ROLL WAFFLES

Ingredients

Non-stick spray
1 canned cinnamon
roll (with icing
packet)

Preparation

1. Preheat and spray the waffle maker with nonstick spray.
2. Place a single cinnamon roll in the waffle maker. Close and cook for 3–4 minutes, until golden and cooked through.
3. Drizzle with icing, and enjoy a quick and delicious cinnamon roll waffle!



BERRY & CREAM CHEESE STUFFED WAFFLES

Ingredients

Nonstick spray

¼ cup pancake or
waffle batter

1 tbsp cream cheese,
softened

1 tbsp mixed berries
(blueberries,
raspberries, etc.)

½ tsp powdered sugar
or maple syrup
(optional)

Preparation

1. Preheat and spray the waffle maker with nonstick spray.
2. Pour a small amount of batter into the waffle maker, then add a dollop of cream cheese and a few berries. Top with a bit more batter.
3. Close and cook for about 5 minutes, or until golden.
4. Serve with powdered sugar or maple syrup.





BANANA BREAD WAFFLES

Ingredients

Nonstick spray
½ ripe banana,
mashed
1 large egg
2 tbsp all-purpose
flour
½ tsp cinnamon
1 tsp sugar (optional)
Sliced bananas,
honey, and/or maple
syrup, for serving

Preparation

1. Preheat and spray the waffle maker with nonstick spray.
2. In a bowl, combine the mashed banana, egg, flour, cinnamon, and sugar until smooth.
3. Pour the batter into the waffle maker. Close and cook for about 5 minutes, until golden brown.
4. Serve with sliced bananas and a drizzle of honey or maple syrup for a quick banana bread-inspired treat.



CHICKEN CAESAR WAFFLE SANDWICH

Ingredients

SANDWICH

- 1 cup cooked chicken, shredded or chopped
- ½ teaspoon paprika
- ½ teaspoon salt-free garlic seasoning
- 1 egg
- ½ cup romaine lettuce, roughly chopped
- 4 tablespoons grated parmesan cheese
- 1 slice turkey bacon, chopped
- ¼ avocado, sliced
- ¼ tomato, sliced

CEASAR DRESSING

- 1 teaspoon anchovy paste
- 1 small garlic clove, minced
- 1 tablespoon lemon juice, freshly squeezed
- 1 teaspoon dijon mustard
- 1 teaspoon worcestershire sauce
- ½ cup mayonnaise
- ½ cup freshly grated parmigiano-reggiano cheese
- ½ teaspoon freshly ground black pepper
- 1 tablespoon water
- Salt, to taste

Preparation

1. For the dressing: Combine the mayonnaise, garlic, lemon juice, Dijon mustard, Worcestershire sauce, and salt in a bowl. Stir to combine.
2. Stir in the Parmesan cheese, followed by the water. Season generously with black pepper to taste.
3. For the sandwich: In a bowl, combine the chicken, egg, paprika, garlic seasoning, and 3 tbsp of Parmesan cheese.
4. Place the chicken mixture into a preheated waffle maker and cook for approximately 3 minutes or until crispy.
5. While the waffles are cooking, mix the lettuce with 1 tbsp of the Caesar dressing. Cook the turkey bacon in a pan until crispy.
6. Assemble the waffle sandwich by layering the lettuce, avocado, tomato, turkey bacon, remaining Parmesan, and a drizzle of Caesar dressing between two chicken waffles.
7. Enjoy!



SPICY TUNA CRISPY RICE

Ingredients

2 cups cooked sushi rice
1 tablespoon rice vinegar
1 tablespoon sugar
Cooking spray

SPICY TUNA INGREDIENTS

8 oz sushi-grade tuna, diced
1 teaspoon sesame oil
1.5 teaspoons soy sauce
1 tablespoon finely chopped green onions
1 tablespoon Kewpie Mayo
1 tablespoon homemade habanero hot sauce

HOMEMADE HABANERO SRIRACHA

8 habanada peppers, stems removed
4 garlic cloves
½ cup granulated sugar
½ cup white vinegar
4 tablespoons tomato paste
½ cup water
3 tablespoons fish sauce

GARNISHES

White sesame seed
Sliced avocado
Sliced scallion

Preparation

1. Prepare the Homemade Habanero Sriracha: Add ingredients to blender and blend until smooth. Transfer to a small saucepan and bring the mixture to a simmer over medium heat, then reduce the heat to low and let it simmer for about 10-15 minutes until the hot sauce has thickened.
2. Remove from heat and let it cool slightly. Adjust the consistency with a little water if needed. Store in a jar in the fridge.
3. Make the Spicy Tuna: In a mixing bowl, combine the diced tuna, soy sauce, sesame oil, green onions, sriracha and Kewpie mayo. Mix well to coat the tuna evenly. Set aside in the fridge.
4. Make the rice: In a small bowl, mix the rice vinegar and sugar until dissolved. Add the mixture to hot, cooked sushi rice and gently fold to combine. Let it cool slightly.
5. Cook the Crispy Rice: Preheat your mini waffle maker and lightly coat it with cooking spray.
6. Take a small amount of cooled sushi rice and form it into a patty that fits the size of your waffle maker.
7. Place the rice patty in the waffle maker and cook until crispy and golden brown, following the waffle maker's instructions. Repeat with the remaining rice.
8. Assemble the Dish: Place a crispy rice waffle on a serving plate. Top each rice waffle avocado slides, a spoonful of spicy tuna mixture and a drizzle of habanero sriracha. Garnish with scallions, toasted sesame seeds and more habanero.
9. Enjoy