Thank you for your purchase!

(We hope you love our new air fryer as much as we do)

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Our helpful, in-house chefs are ready to assist you with any questions you might have!

Email: recipes@cosori.com

On behalf of all of us at Cosori,

Happy cooking!
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Breakfast
Strawberry Cream Scones

PREP TIME: 10 min
COOK TIME: 12 min
YIELDS 6 SCONES

240 grams all-purpose flour
50 grams granulated sugar
8 grams baking powder
A pinch of salt
85 grams butter, cold, cut into pieces
84 grams fresh strawberries, chopped
120 millilitres cup heavy cream
2 large eggs
10 millilitres vanilla extract
5 millilitres water

1. SIFT together the flour, sugar, baking powder, and salt in a large bowl.
2. CUT the butter into the flour using a pastry blender or your hands until the mixture resembles coarse crumbs.
3. MIX the strawberries into the flour mixture. Set aside.
4. WHISK together the heavy cream, 1 egg, and the vanilla extract in a separate bowl.
5. FOLD the cream mixture into the flour mixture until it combines, then roll it out to a 38-mm thickness.
6. USE a round cookie cutter to cut the scones.
7. BRUSH the scones with an egg wash made from 1 egg and the water. Set aside.
8. SELECT Preheat on the Cosori Air Fryer, adjust to 175°C, and press Start/Pause.
9. LINE the preheated air fryer baskets with baking paper.
10. PLACE the scones on top of the baking paper and cook for 12 minutes at 175°C, until golden brown.
Ginger Blueberry Scones

PREP TIME: 10 min
COOK TIME: 12 min

YIELDS 6 SCONES

240 grams all-purpose flour
50 grams granulated sugar
8 grams baking powder
A pinch of salt
85 grams butter, cold, cut into pieces
85 grams fresh blueberries
3 grams fresh ginger, finely grated
113 millilitres heavy cream
2 large eggs
4 millilitres vanilla extract
5 millilitres water

1. **SIFT** together the flour, sugar, baking powder, and salt in a large bowl.
2. **CUT** the butter into the flour using a pastry blender or by hand until the mixture resembles coarse crumbs.
3. **MIX** the blueberries and ginger into the flour mixture. Set aside.
4. **WHISK** together the heavy cream, 1 egg, and the vanilla extract in a separate bowl.
5. **FOLD** the cream mixture into the flour until it combines.
6. **FORM** the dough into a round shape with 38-mm thickness and cut it into eighths.
7. **BRUSH** the scones with an egg wash made from 1 egg and the water. Set aside.
8. **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
9. **LINE** the preheated air fryer baskets with baking paper and place the scones on top.
10. **COOK** for 12 minutes at 175°C, until golden brown.
Baked Potted Egg

YIELDS 3 SERVINGS

PREP TIME: 3 min
COOK TIME: 14 min

Nonstick cooking spray
3 eggs
6 slices smoked streaky bacon, diced
60 grams baby spinach, washed
120 millilitres heavy cream
15 grams Parmesan cheese, grated
Salt & pepper, to taste

1. SELECT Preheat on the Cosori Air Fryer, adjust to 175°C, and press Start/Pause.
2. SPRAY three 76-mm ramekins with nonstick cooking spray.
3. ADD 1 egg to each greased ramekin.
4. COOK the bacon in a pan until crispy, about 5 minutes.
5. ADD the spinach and cook until wilted, about 2 minutes.
6. MIX in the heavy cream and Parmesan cheese. Cook for 2 to 3 minutes.
7. POUR the cream mixture on top of the eggs.
8. PLACE the ramekins into the preheated air fryer and cook for 4 minutes at 175°C, until the egg white is fully set.
9. SEASON to taste with salt and pepper.
French Toast Sticks

YIELDS 4 SERVINGS

PREP TIME: 5 min  
COOK TIME: 10 min

4 slices white bread, 38-mm thick, preferably stale  
2 eggs  
60 millilitres milk  
15 millilitres maple syrup  
2 millilitres vanilla extract  
Nonstick cooking spray  
38 grams sugar  
3 grams ground cinnamon  
Maple syrup, for serving  
Powdered sugar, for dusting

1. CUT each slice of bread into thirds making 12 pieces. Set aside.
2. WHISK together the eggs, milk, maple syrup, and vanilla.
3. SELECT Preheat on the Cosori Air Fryer, adjust to 175°C, and press Start/Pause. Allow to heat up.
4. DIP the bread sticks into the egg mixture and arrange into the preheated air fryer. Spray the French toast sticks liberally with cooking spray.
5. COOK the French toast sticks for 10 minutes at 175°C. Flip the sticks halfway through cooking.
6. MIX together the sugar and cinnamon in a bowl. Set aside.
7. COAT the French toast sticks in the cinnamon sugar mixture when done cooking.
8. SERVE with maple syrup and dust with powdered sugar.
Muffin Breakfast Sandwich

**PREP TIME:** 2 min  
**COOK TIME:** 10 min

Nonstick cooking spray  
1 slice white cheddar cheese  
1 slice Canadian bacon  
1 English muffin, split  
15 millilitres hot water  
1 large egg  
Salt & pepper, to taste

1 **SPRAY** the inside of a 85 grams ramekin with cooking spray and place into the Cosori Air Fryer.  
2 **SELECT** Preheat, adjust to 160°C, and press Start/Pause.  
3 **ADD** the cheese and Canadian bacon to 1 half of the English muffin.  
4 **PLACE** both halves of the muffin into the preheated air fryer.  
5 **POUR** the hot water and egg into the heated ramekin and season with salt and pepper.  
6 **SELECT** Bread, adjust to 10 minutes, and press Start/Pause.  
7 **TAKE** the English muffins out after 7 minutes, leaving the egg for the full time.  
8 **ASSEMBLE** your sandwich by placing the cooked egg on top of the English muffin and serve.
Coffee Streusel Muffins

YIELDS 6 MUFFINS

PREP TIME: 10 min  
COOK TIME: 12 min

CRUMB TOPPING
13 grams white sugar  
16 grams light brown sugar  
1 gram cinnamon  
2 grams salt  
14 grams unsalted butter, melted  
24 grams all-purpose flour

MUFFINS
90 grams all-purpose flour  
53 grams light brown sugar  
4 grams baking powder  
1 gram baking soda  
2 grams cinnamon  
1 gram salt  
112 grams sour cream  
42 grams unsalted butter, melted  
1 egg  
4 millilitres vanilla extract  
Nonstick cooking spray

1. MIX all the crumb topping ingredients together until it forms coarse crumbs. Set aside.
2. COMBINE together the flour, brown sugar, baking powder, baking soda, cinnamon, and salt in a large bowl.
3. WHISK the sour cream, butter, egg, and vanilla together in a separate bowl until well combined.
4. MIX the wet ingredients into the dry until well combined.
5. SELECT Preheat on the Cosori Air Fryer, adjust to 175°C, and press Start/Pause.
6. GREASE muffin cups with cooking spray and pour batter in until cups are ¾ full.
7. SPRINKLE the top of the muffins with the crumb topping.
8. PLACE the muffin cups into the preheated air fryer. You may need to work in batches.
9. COOK the muffins at 175°C for 12 minutes.
Stuffed French Toast

YIELDS 1 SERVING

**PREP TIME:** 4 min  
**COOK TIME:** 10 min

1 slice brioche bread, 64-mm thick, preferably stale  
113 grams cream cheese  
2 eggs  
15 millilitres milk  
30 millilitres heavy cream  
38 grams sugar  
3 grams cinnamon  
2 millilitres vanilla extract  
Nonstick cooking spray  
Pistachios, chopped, for topping  
Maple syrup, for serving

1. SELECT **Preheat** on the Cosori Air Fryer, adjust to 175°C, and press **Start/Pause**.
2. CUT a slit in the middle of the brioche slice.
3. STUFF the inside of the slit with cream cheese. Set aside.
4. WHISK together the eggs, milk, heavy cream, sugar, cinnamon, and vanilla extract.
5. SOAK the stuffed French toast in egg mixture for 10 seconds on each side.
6. SPRAY each side of the French toast with cooking spray.
7. PLACE the French toast in the **preheated** air fryer and cook for 10 minutes at 175°C.
8. REMOVE the French toast carefully with a spatula when done cooking.
9. SERVE topped with chopped pistachios and maple syrup.
BBQ Bacon

YIELDS 2 SERVINGS

PREP TIME: 2 min
COOK TIME: 8 min

13 grams dark brown sugar
5 grams chili powder
1 gram ground cumin
1 gram cayenne pepper
4 slices bacon, halved

1. **MIX** together the seasonings until well combined.
2. **DREDGE** the bacon in the seasoning until fully coated. Set aside.
3. **SELECT** Preheat on the Cosori Air Fryer, adjust to 160°C, and press Start/Pause.
4. **PLACE** the bacon into the preheated air fryer.
5. **SELECT** Bacon and press Start/Pause.
Breakfast Pizza

YIELDS 1-2 SERVINGS

PREP TIME: 5 min
COOK TIME: 8 min

10 millilitres olive oil
1 pre-made pizza dough (178 mm)
28 grams low-moisture mozzarella cheese
2 slices smoked ham
1 egg
2 garlic cloves, minced
2 grams cilantro, chopped

1. **BRUSH** olive oil on top of the premade pizza dough.
2. **ADD** mozzarella cheese and smoked ham onto the dough.
3. **SELECT** Preheat on the Cosori Air Fryer, adjust to 175°C, and press Start/Pause.
4. **PLACE** the pizza into the preheated air fryer and cook for 8 minutes at 175°C.
5. **REMOVE** baskets after 5 minutes and crack the egg on top of the pizza.
6. **REPLACE** baskets into the air fryer and finish cooking. Garnish with chopped cilantro and serve.
Entrées
Santa Maria Ribeye

**YIELDS 2 SERVINGS**

**PREP TIME:** 11 min  
**COOK TIME:** 6 min

- 2 grams kosher salt  
- 2 grams finely ground black pepper  
- 2 grams garlic powder  
- 2 grams onion powder  
- 2 grams dried oregano  
- A pinch dried rosemary  
- A pinch cayenne pepper  
- A pinch dried sage  
- 1 ribeye (453 g), boneless  
- 15 millilitres olive oil

1. **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause.  
2. **MIX** together the seasonings and sprinkle over the steak evenly.  
3. **DRIZZLE** olive oil onto the steak.  
4. **PLACE** the steak in the preheated air fryer.  
5. **SELECT** Steak and press Start/Pause.  
6. **REMOVE** the steak from the air fryer when done cooking. Allow to rest for 10 minutes before slicing and serving.
New York Steak with Chimichurri  

**YIELDS 2 SERVINGS**

**PREP TIME:** 10 min  
**COOK TIME:** 6 min

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**CHIMICHURRI SAUCE**

- 60 millilitres extra-virgin olive oil
- 20 grams fresh basil
- 20 grams cilantro
- 20 grams parsley
- 4 anchovy fillets
- 1 small shallot
- 2 garlic cloves, peeled
- 1 lemon, juiced
- A pinch crushed red pepper

**STEAK**

- 12 millilitres vegetable oil
- 1 New York strip steak (473 g)
- Salt & pepper, to taste

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1. **COMBINE** all of the chimichurri sauce ingredients in a blender, and blend until your desired consistency is reached.
2. **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause.
3. **RUB** vegetable oil onto the steak and season with salt and pepper.
4. **PLACE** the steak into the preheated air fryer. Select Steak, adjust time to 6 minutes (this will come out medium rare), and press Start/Pause.
5. **ALLOW** the steak to rest for 5 minutes when done. Then slice, top with chimichurri sauce, and serve.
1 ribeye (473 g), boneless
20 millilitres olive oil
5 grams salt
1 gram black pepper
110 grams sour cream
40 grams prepared white horseradish, drained
2 grams chives, freshly chopped
1 small shallot, minced
½ lemon, juiced
Salt & pepper, to taste
Toasted sesame seed buns, for serving
Baby arugula, for serving
Shallots, sliced, for serving

Steak Sandwich

PREP TIME: 5 min
COOK TIME: 6 min

YIELDS 2 SERVINGS

1 SELECT Preheat on the Cosori Air Fryer and press Start/Pause.
2 COAT your steak with olive oil and season with the salt and pepper.
3 PLACE the steak into the preheated air fryer.
4 SELECT Steak and press Start/Pause.
5 MIX together the sour cream, horseradish, chives, shallots, and lemon juice in a small bowl.
6 SEASON the horseradish cream with salt and pepper to taste.
7 REMOVE the meat from the air fryer when done cooking, and let rest for 5 to 10 minutes before slicing.
8 ASSEMBLE a sandwich by adding some of the horseradish cream to the bottom bun along with the baby arugula, sliced shallots, and the sliced steak.
Balsamic Mustard Flank Steak

**YIELDS 2 SERVINGS**

**PREP TIME:** 2 hrs 10 min  
**COOK TIME:** 6 min

1. **COMBINE** olive oil, balsamic vinegar, and mustard. Whisk together to make a marinade.
2. **PLACE** steak directly into the marinade. Cover with plastic wrap and marinate in the fridge for 2 hours or overnight.
3. **REMOVE** from fridge and let it come to room temperature.
4. **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause.
5. **PLACE** steak into the preheated air fryer, select Steak, and press Start/Pause.
6. **SLICE** at an angle to cut through the toughness of the muscle. Season with salt and pepper, then garnish with basil and serve.

**Ingredients:**
- 60 millilitres olive oil
- 60 millilitres balsamic vinegar
- 36 grams Dijon mustard
- 473 grams flank steak
- Salt & pepper, to taste
- 4 basil leaves, sliced
Italian Meatballs

**PREP TIME:** 15 min  
**COOK TIME:** 8 min

1. **COMBINE** the ground beef, breadcrumbs, milk, egg, spices, salt, pepper, and Parmesan and mix well.
2. **ROLL** the meat mixture into medium-sized balls. Set aside in the fridge for 10 minutes.
3. **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause.
4. **REMOVE** meatballs from the fridge and add to the preheated air fryer baskets. Spray the meatballs with cooking spray and cook at 205°C for 8 minutes.
5. **SERVE** with marinara sauce and more grated Parmesan.

**YIELDS 1-2 SERVINGS**

- 227 grams ground beef (75/25)
- 28 grams panko breadcrumbs
- 30 millilitres milk
- 1 egg
- 3 grams garlic powder
- 2 grams onion powder
- 2 grams dried oregano
- 2 grams dried parsley
- Salt & pepper, to taste
- 15 grams Parmesan cheese, grated, plus more for serving
- Nonstick cooking spray
- Marinara sauce, for serving
Mediterranean Lamb Meatballs

PREP TIME: 35 min
COOK TIME: 10 min

454 grams ground lamb
3 garlic cloves, minced
5 grams salt
1 gram black pepper
2 grams mint, freshly chopped
2 grams ground cumin
3 millilitres hot sauce
1 gram chili powder
1 scallion, minced
8 grams parsley, finely chopped
15 millilitres fresh lemon juice
2 grams lemon zest
10 millilitres olive oil

1. **MIX** together the lamb, garlic, salt, pepper, mint, cumin, hot sauce, chili powder, scallion, parsley, lemon juice, and lemon zest until well combined.

2. **FORM** the lamb into 9 balls and chill in the fridge for 30 minutes.

3. **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause.

4. **COAT** the meatballs in olive oil and place in the preheated air fryer.

5. **SELECT** Steak, adjust time to 10 minutes, and press Start/Pause.
Japanese Meatballs

**PREP TIME:** 15 min  
**COOK TIME:** 10 min

- 473 grams ground beef  
- 15 millilitres sesame oil  
- 18 millilitres miso paste  
- 10 fresh mint leaves, finely chopped  
- 4 scallions, finely chopped  
- 5 grams salt  
- 1 gram black pepper  
- 45 millilitres soy sauce  
- 45 millilitres mirin  
- 45 millilitres water  
- 3 grams brown sugar

1. **MIX** together the ground beef, sesame oil, miso paste, mint leaves, scallions, salt, and pepper until everything is well incorporated.
2. **ADD** a small amount of sesame oil to your hands and form mixture into 51-mm meatballs. You should have about 8 meatballs.
3. **ALLOW** the meatballs to set in the fridge for 10 minutes.
4. **CREATE** the glaze for the meatballs by mixing together the soy sauce, mirin, sake, water, and brown sugar. Set aside.
5. **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause.
6. **ARRANGE** the chilled meatballs in the preheated air fryer.
7. **SELECT** Steak, adjust time to 10 minutes, and press Start/Pause.
8. **LIBERALLY BRUSH** the meatballs with the glaze every 2 minutes.
Roasted Garlic & Herb Chicken

PREP TIME: 35 min
COOK TIME: 20 min

3 chicken thighs, bone-in, skin on
3 chicken legs, skin on
30 millilitres olive oil
20 grams garlic powder
6 grams salt
1 gram black pepper
1 gram dried thyme
1 gram dried rosemary
1 gram dried tarragon

1 COAT the chicken thighs and legs in olive oil and all seasonings. Allow to marinate for 30 minutes.
2 SELECT Preheat on the Cosori Air Fryer, adjust to 195°C, and press Start/Pause.
3 PLACE the chicken into the preheated air fryer.
4 SELECT Chicken, adjust time to 20 minutes, and press Start/Pause.
**Barbeque Chicken**

**YIELDS 4 SERVINGS**

**PREP TIME:** 30 min  
**COOK TIME:** 20 min

- 2 grams smoked paprika
- 5 grams powder
- 3 grams onion powder
- 4 grams chili powder
- 7 grams brown sugar
- 18 grams kosher salt
- 2 grams cumin
- 1 gram cayenne pepper
- 1 gram black pepper
- 1 gram white pepper
- 454 grams chicken legs, skin on
- 227 grams chicken wings
- Barbecue sauce, for basting & serving

1. **COMBINE** all the seasonings together in a small bowl.
2. **SPRINKLE** the seasoning over the chicken and allow to marinate for 30 minutes.
3. **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
4. **PLACE** the wings in the preheated air fryer.
5. **SELECT** *Chicken*, adjust time to 20 minutes, and press *Start/Pause*.
6. **BRUSH** the chicken with some barbecue sauce every 5 minutes.
7. **REMOVE** the chicken from the air fryer when done cooking.
8. **SERVE** with some more barbecue sauce on the side.
Garlic Lemon Chicken Legs

**YIELDS 3 SERVINGS**

**PREP TIME:** 3 min  
**COOK TIME:** 20 min

30 millilitres olive oil  
1 lemon, juiced & zested  
10 grams garlic powder  
5 grams paprika  
9 grams salt  
1 gram dried oregano  
1 gram black pepper  
2 grams brown sugar  
6 chicken legs, skin on

1. **MIX** together the olive oil, lemon juice, lemon zest, garlic powder, paprika, salt, oregano, black pepper, and brown sugar in a small bowl.
2. **COVER** the chicken legs in the marinade and let sit for 30 minutes.
3. **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
4. **PLACE** the chicken thighs in the *preheated* air fryer.
5. **SELECT** *Chicken*, adjust time to 20 minutes, and press *Start/Pause.*
Mustard-Roasted Chicken Thighs

YIELDS 4 SERVINGS

**PREP TIME:** 3 min  
**COOK TIME:** 20 min

30 grams Dijon mustard  
15 millilitres maple syrup  
1 gram onion powder  
2 grams garlic powder  
1 gram paprika  
2 grams salt  
1 gram black pepper  
4 chicken thighs, bone-in, skin on

1. **MIX** together the mustard, maple syrup, onion powder, garlic powder, paprika, salt, and black pepper in a small bowl.
2. **COAT** the chicken thighs in the mustard glaze and set aside.
3. **SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press Start/Pause.
4. **PLACE** the chicken thighs in the preheated air fryer and top with any left over glaze.
5. **SELECT** Chicken, adjust time to 20 minutes, and press Start/Pause.
Chicken Tikka Drumsticks

YIELDS 2 SERVINGS

PREP TIME: 1 hr
COOK TIME: 20 min

79 millilitres coconut milk
24 grams tomato paste
3 grams garam marsala
2 grams cumin
3 grams turmeric
2 grams cardamom
3 grams garlic powder
25 grams ginger, grated
5 grams salt
4 chicken drumsticks

1. **COMBINE** everything except chicken into a bowl and mix.
2. **SOAK** chicken legs in the coconut marinade and toss until legs are well covered. Marinate for up to 1 hour.
3. **SELECT** Preheat on the Cosori Air Fryer, adjust to 175°C, and press Start/Pause.
4. **REMOVE** the chicken legs from the fridge and put them into the preheated air fryer.
5. **COOK** at 175°C for 20 minutes.
6. **SERVE** with steamed basmati rice.
Honey Lemon Chicken

YIELDS 2 SERVINGS

PREP TIME: 1 hr
COOK TIME: 15 min

45 millilitres honey, plus more for drizzle
15 millilitres soy sauce
1 lemon, juiced
2 garlic cloves, minced
4 chicken thighs, bone-in, skin on
Salt, to taste
Lemon slices, for garnish

1. **COMBINE** honey, soy sauce, lemon juice, and garlic in a bowl and mix. Soak chicken thighs and marinate for up to 1 hour.

2. **SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press Start/Pause.

3. **PLACE** chicken thighs into the preheated air fryer.

4. **SELECT** Chicken, adjust time to 15 minutes, and press Start/Pause.

5. **REMOVE** the baskets from the air fryer when 5 minutes remain on the timer. Baste the chicken with more marinade and return baskets to finish cooking.

6. **SEASON** with salt, drizzle some honey, and garnish with lemon slices.
Five-Spice Sticky Chicken

YIELDS 2 SERVINGS

PREP TIME: 2 hrs 5 min
COOK TIME: 12 min

48 grams hoisin sauce
18 grams oyster sauce
3 garlic cloves, finely grated
5 grams Chinese Five-Spice Powder
60 millilitres honey, divided
30 millilitres dark soy sauce, divided
4 chicken thighs, boneless, skin on

1 **COMBINE** the hoisin, oyster sauce, garlic, Chinese Five-Spice Powder, 30 millilitres honey, and 20 millilitres dark soy sauce in a large bowl. Add the chicken thighs and mix until well coated. Marinate for at least 2 hours.

2 **SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press Start/Pause.

3 **PLACE** chicken thighs into the preheated air fryer baskets.

4 **SELECT** Chicken, adjust time to 12 minutes, and press Start/Pause.

5 **MIX** the remaining honey and soy sauce together in a small bowl.

6 **BRUSH** top of chicken with the honey-soy sauce after 8 minutes of cooking, then return to the air fryer and finish cooking for 4 minutes.

7 **SERVE** with steamed Chinese broccoli and rice.
"Fried" Chicken

YIELDS 2 SERVINGS

PREP TIME: 2 hrs
COOK TIME: 25 min

2 chicken legs
2 chicken thighs, bone-in, skin on
224 millilitres buttermilk
180 grams all-purpose flour
3 grams garlic powder
3 grams onion powder
3 grams paprika
2 grams black or white pepper
5 grams salt
40 millilitres oil
Nonstick cooking spray

1. **COMBINE** chicken legs, thighs, and buttermilk in a ziplock bag. Marinate for 1-1½ hours.
2. **MIX** flour, spices, and salt in a bowl.
3. **TAKE** chicken legs and thighs straight from the bag and dredge in flour. Make sure chicken is completely covered. Then place on a cooling rack for 15 minutes.
4. **SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press Start/Pause.
5. **DAB** a kitchen brush into the oil and gently brush onto the chicken legs and thighs on each side.
6. **PLACE** the legs and thighs into the preheated air fryer.
7. **SELECT** Chicken and press Start/Pause.
8. **FLIP** the chicken halfway through cooking and spray with cooking spray.
9. **ALLOW** to cool for 5 minutes when done cooking, then serve.
Chicken Parmesan

YIELDS 2 SERVINGS

**PREP TIME:** 10 min
**COOK TIME:** 12 min

56 grams Italian style breadcrumbs
20 grams Parmesan cheese, grated
2 chicken breasts (454 g), boneless, skinless
60 grams all-purpose flour
2 eggs, beaten
Nonstick cooking spray
2 slices mozzarella cheese
Marinara sauce, for serving
2 sprigs parsley, freshly chopped, for garnish

1. **SELECT** Preheat on the Cosori Air Fryer, adjust to 180°C, and press Start/Pause.
2. **MIX** the breadcrumbs and Parmesan cheese in a bowl.
3. **DREDGE** each chicken breast in the flour, then dip in the beaten eggs, and then roll in breadcrumb mixture.
4. **SPRAY** the top of the chicken breasts and the inside of preheated air fryer with cooking spray and place chicken breasts in the baskets.
5. **COOK** the chicken breasts at 180°C for 12 minutes.
6. **PLACE** 1 slice of mozzarella cheese onto each breast when 2 minutes remain on the timer.
7. **SERVE** with marinara sauce and garnish with freshly chopped parsley.
North Carolina Style Pork Chops

**YIELDS 2 SERVINGS**

**PREP TIME:** 5 min  
**COOK TIME:** 10 min

2 pork chops, boneless  
15 millilitres vegetable oil  
25 grams dark brown sugar, packed  
6 grams Hungarian paprika  
2 grams ground mustard  
2 grams freshly ground black pepper  
3 grams onion powder  
3 grams garlic powder  
Salt & pepper, to taste

1. **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause.  
2. **COAT** the pork chops with oil.  
3. **COMBINE** all the spices and liberally season the pork chops, almost as if it were breading.  
4. **PLACE** the pork chops into the preheated air fryer.  
5. **SELECT** Steak, adjust to 10 minutes, and press Start/Pause.  
6. **REMOVE** the pork chops when done cooking, allow to rest for 5 minutes, then serve.
Pork Katsu

YIELDS 2 SERVINGS

PREP TIME: 10 min
COOK TIME: 14 min

2 pork chops (170 g), boneless
56 grams panko breadcrumbs
3 grams garlic powder
2 grams onion powder
6 grams salt
1 gram white pepper
60 grams all-purpose flour
2 eggs, beaten
Nonstick cooking spray

1. PLACE pork chops into a ziplock bag or cover with plastic wrap.
2. POUND the pork with a rolling pin or meat hammer until it has a 13-mm thickness.
3. COMBINE the breadcrumbs and seasonings in a bowl. Set aside.
4. DREDGE each pork chop in the flour, then dip in the beaten eggs, and roll in the breadcrumb mixture.
5. SELECT Preheat on the Cosori Air Fryer, adjust to 180°C, and press Start/Pause.
6. SPRAY both sides of the pork with cooking spray and place into the preheated air fryer.
7. COOK the pork chops at 180°C for 14 minutes.
8. REMOVE from air fryer when done cooking, and allow to rest for 5 minutes.
9. SLICE into pieces and serve.
Prosciutto-Wrapped Pork Roulade  
YIELDS 4-5 SERVINGS

**PREP TIME:** 10 min  
**COOK TIME:** 9 min

6 pieces prosciutto, thinly sliced  
1 pork tenderloin (454 g), cut in half, butterflied & pounded flat  
6 grams salt  
1 gram black pepper  
227 grams fresh spinach leaves, divided  
4 slices mozzarella cheese, divided  
18 grams sun-dried tomatoes, divided  
10 millilitres olive oil, divided

1 LAY OUT 3 pieces of prosciutto on baking paper, slightly overlapping one another. Place 1 pork half on the prosciutto. Repeat with the other half.  
2 SEASON the inside of the pork roulades with salt and pepper.  
3 LAYER half the amounts of spinach, cheese, and sun-dried tomatoes atop the pork tenderloin, leaving a 13-mm border on all sides.  
4 ROLL the tenderloin around the filling tightly and tie together with kitchen string to keep closed.  
5 REPEAT the process for the other pork tenderloin. Place the roulades in the fridge.  
6 SELECT *Preheat* on the Cosori Air Fryer and press *Start/Pause.*  
7 BRUSH 5 millilitres of olive oil onto each wrapped tenderloin and place the wrapped pork in the preheated air fryer.  
8 SELECT *Steak*, adjust time to 9 minutes, and press *Start/Pause.*  
9 ALLOW roulades to rest for 10 minutes before slicing.
Cajun-Blackened Catfish

**PREP TIME:** 3 min  
**COOK TIME:** 7 min

- 5 grams paprika  
- 3 grams garlic powder  
- 2 grams onion powder  
- 2 grams ground dried thyme  
- 1 gram ground black pepper  
- 1 gram cayenne pepper  
- 1 gram dried basil  
- 1 gram dried oregano  
- 2 catfish fillets (177 g)  
- Nonstick cooking spray

1. **SELECT** Preheat on the Cosori Air Fryer, adjust to 175°C, and press Start/Pause.  
2. **MIX** all of the seasonings together in a bowl.  
3. **COAT** the fish liberally on each side with the seasoning mix.  
4. **SPRAY** each side of the fish with cooking spray and place into the preheated air fryer.  
5. **SELECT** Seafood and press Start/Pause.  
6. **REMOVE** carefully when done cooking and serve over grits.

YIELDS 2 SERVINGS
Chipotle Tuna Melt

YIELDS 2 SERVINGS

**PREP TIME:** 5 min  
**COOK TIME:** 8 min

1 can (142 g) tuna  
45 grams La Costeña Chipotle Sauce  
4 slices white bread  
2 slices pepper jack cheese

1. **SELECT** Preheat on the Cosori Air Fryer, adjust to 160°C, and press Start/Pause.
2. **MIX** the tuna and chipotle sauce until combined.
3. **SPREAD** half of the chipotle tuna mixture onto each of 2 bread slices.
4. **ADD** a slice of pepper jack cheese onto each and top with the remaining 2 bread slices, making 2 sandwiches.
5. **PLACE** the sandwiches into the preheated air fryer.
6. **SELECT** Bread, adjust time to 8 minutes, and press Start/Pause.
7. **CUT** diagonally and serve.
Cornmeal-Crusted Fish Tacos

**PREP TIME:** 10 min  
**COOK TIME:** 7 min

- 454 grams tilapia, cut into 38-mm thick strips  
- 52 grams yellow cornmeal  
- 1 gram ground cumin  
- 1 gram chili powder  
- 2 grams garlic powder  
- 1 gram onion powder  
- 3 grams salt  
- 1 gram black pepper  
- Nonstick cooking spray  
- Corn tortillas, for serving  
- Tartar sauce, for serving  
- Lime wedges, for serving

1. **CUT** the tilapia into 38-mm thick strips.  
2. **MIX** the cornmeal and seasonings together in a shallow dish.  
3. **COAT** the fish strips with the seasoned cornmeal. Set aside in the fridge.  
4. **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.  
5. **SPRAY** the coated fish liberally with cooking spray and place them in the *preheated* air fryer.  
6. **SELECT** *Seafood*, adjust time to 7 minutes, and press *Start/Pause*.  
7. **FLIP** the fish halfway through cooking.  
8. **SERVE** the fish on corn tortillas with tartar sauce and a squeeze of lime.
Teriyaki-Glazed Salmon

**TERIYAKI SAUCE**
- 118 millilitres soy sauce
- 50 grams sugar
- 1 gram grated ginger
- 1 garlic clove, crushed
- 60 millilitres orange juice

**SALMON**
- 2 salmon fillets (148 g)
- 20 millilitres vegetable oil
- Salt & white pepper, to taste

**PREP TIME:** 10 min  
**COOK TIME:** 8 min

1. **COMBINE** all teriyaki sauce ingredients in a small sauce pot.
2. **BRING** the sauce to a boil, reduce by half, then let cool.
3. **SELECT** Preheat on the Cosori Air Fryer, adjust to 175°C, and press Start/Pause.
4. **COAT** the salmon with oil and season with salt and white pepper.
5. **PLACE** the salmon into the preheated air fryer, skin-side down. Select Seafood, adjust to 8 minutes, and press Start/Pause.
6. **REMOVE** the salmon from the air fryer when finished. Let the salmon rest for 5 minutes, then glaze with teriyaki sauce.
7. **SERVE** over a bed of white rice or with grilled vegetables.
Lemon Butter Salmon

YIELDS 2 SERVINGS

**PREP TIME:** 3 min  
**COOK TIME:** 8 min

2 salmon fillets (177 g)  
Salt & pepper, to taste  
Nonstick cooking spray  
30 grams butter  
30 millilitres fresh lemon juice  
1 garlic clove, grated  
6 millilitres Worcestershire sauce

1. **SEASON** the salmon to taste with salt and pepper.
2. **SELECT** Preheat on the Cosori Air Fryer, adjust to 175°C, and press Start/Pause.
3. **SPRAY** the preheated air fryer baskets with cooking spray and place the fish inside.
4. **SELECT** Seafood and press Start/Pause.
5. **COMBINE** the butter, lemon juice, garlic, and Worcestershire sauce in a small saucepan and melt on low heat, about 1 minute.
6. **SERVE** the salmon fillets with rice and top with the lemon butter sauce.
Cajun-Style Shrimp

YIELDS 2-3 SERVINGS

PREP TIME: 3 min
COOK TIME: 5 min

6 grams salt
2 grams smoked paprika
2 grams garlic powder
2 grams Italian seasoning
2 grams chili powder
1 gram onion powder
1 gram cayenne pepper
1 gram black pepper
1 gram dried thyme
454 grams large shrimp, peeled & deveined
30 millilitres olive oil
Lime wedges, for serving

1. SELECT Preheat on the Cosori Air Fryer, adjust to 190°C, and press Start/Pause.
2. COMBINE all the seasonings together in a large bowl. Set aside.
3. TOSS the shrimp with olive oil until the shrimp is evenly coated.
4. SPRINKLE the seasoning mix onto the shrimp and toss until well coated.
5. PLACE the shrimp into the preheated air fryer.
6. SELECT Shrimp, adjust time to 5 minutes, and press Start/Pause.
7. SHAKE the baskets halfway through cooking (the Shake Reminder function will let you know when!).
8. SERVE with lime wedges.
Crab Cakes

PREP TIME: 35 min  
COOK TIME: 8 min

YIELDS 4 CRAB CAKES

RÉMOULADE
55 grams mayonnaise  
15 grams capers, washed & drained  
5 grams sweet pickles, minced  
5 grams red onion, finely diced  
8 millilitres lemon juice  
8 grams Dijon mustard  
Salt & pepper, to taste

CRAB CAKES
1 large egg, beaten  
17 grams mayonnaise  
11 gram Dijon mustard  
5 millilitres Worcestershire sauce  
2 grams Old Bay seasoning  
2 grams salt  
A pinch white pepper  
A pinch cayenne pepper  
26 grams celery, finely diced  
45 grams red bell pepper, finely diced  
8 grams fresh parsley, finely chopped  
227 grams lump crab meat  
28 grams panko breadcrumbs  
Nonstick cooking spray

1 MIX together rémoulade ingredients until everything is well incorporated. Set aside.
2 WHISK together the egg, mayonnaise, mustard, Worcestershire, Old Bay, salt, white pepper, cayenne pepper, celery, bell pepper, and parsley.
3 GENTLY FLAKE the crab meat into the egg mixture and fold together until well mixed.
4 SPRINKLE the breadcrumbs over the crab mixture and fold gently until breadcrumbs are well incorporated.
5 FORM the crab mixture into 4 cake patties and chill in the fridge for 30 minutes.
6 SELECT Preheat on the Cosori Air Fryer and press Start/Pause.
7 LINE the preheated cooking baskets with a sheet of baking paper. Spray the crab cakes with cooking spray and lay them gently onto the paper.
8 COOK the crab cakes at 205°C for 8 minutes until golden brown.
9 FLIP the crab cakes halfway through cooking.
10 SERVE with the rémoulade.
Crispy Tofu

YIELDS 2 SERVINGS

PREP TIME: 15 min
COOK TIME: 18 min

225 grams firm tofu, cut into 25-mm cubes
30 millilitres soy sauce
10 millilitres rice vinegar
10 millilitres sesame oil
40 grams cornstarch

1. **TOSS** the tofu, soy sauce, rice vinegar, and sesame oil together in a shallow bowl. Allow to marinate for 10 minutes.

2. **SELECT** Preheat on the Cosori Air Fryer, adjust to 190°C, and press Start/Pause.

3. **DRAIN** the tofu of the marinade and then toss the tofu in cornstarch until evenly coated.

4. **PLACE** the tofu into the preheated air fryer.

5. **SELECT** Shrimp, adjust the time to 18 minutes, and press Start/Pause.

6. **SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).
**Eggplant Schnitzel**

**YIELDS 2 SERVINGS**

**PREP TIME:** 8 min  
**COOK TIME:** 8 min

1 egg, beaten  
15 millilitres milk  
112 grams Italian style breadcrumbs  
3 grams salt  
1 gram black pepper  
1 Japanese eggplant, cut into 13-mm thick slices  
60 grams all-purpose flour  
Olive oil, for brushing

1. **WHISK** together the egg and milk in a shallow dish. Combine the panko breadcrumbs, salt, and pepper in a separate dish.
2. **CUT** the eggplant into 13-mm thick slices.
3. **COAT** the eggplant slices with flour, then dip in egg, and roll in breadcrumbs. Dip in egg and breadcrumbs again.
4. **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause.
5. **BRUSH** each side of the eggplant slices with olive oil.
6. **PLACE** the breaded eggplant into the preheated air fryer in a single layer and cook at 205°C for 8 minutes. You may need to work in batches.
7. **FLIP** the eggplant halfway through cooking.
Grilled Cheese

YIELDS 2 SERVINGS

PREP TIME: 5 min
COOK TIME: 8 min

43 grams butter, melted
4 slices white bread
57 grams sharp cheddar cheese, shredded, divided

1 SELECT Preheat on the Cosori Air Fryer, adjust to 160°C, and press Start/Pause.
2 BRUSH butter on each side of the bread slices.
3 SPLIT the cheese evenly on 2 slices of bread and top with remaining slices to make 2 sandwiches.
4 PLACE the grilled cheese sandwiches in the preheated air fryer.
5 SELECT Bread and press Start/Pause.
6 CUT diagonally and serve.
Cajun Chicken Tenders

PREP TIME: 5 hrs 15 min  
COOK TIME: 10 min

454 grams chicken tenderloins  
355 millilitres buttermilk  
10 millilitres Louisiana hot sauce  
180 grams all-purpose flour  
15 grams salt  
4 grams black pepper  
7 grams garlic powder  
5 grams onion powder  
5 grams paprika  
3 grams ground mustard  
2 grams cayenne pepper  
12 grams cornstarch  
Nonstick cooking spray

MARINATE chicken tenders in buttermilk and hot sauce for 4 hours or overnight.

ADD all the remaining ingredients in a large bowl and mix well.

DREDGE the marinated chicken tenders in the breading mixture and shake off any excess.

MIX ⅓ of the marinade into the seasoned flour and mix well. This will create little flakes.

ALLOW the chicken to sit out for an hour until the coating gets tacky and dredge the tenders back in the flour. Set aside.

SELECT Preheat on the Cosori Air Fryer and press Start/Pause.

SPRAY a liberal coating of cooking spray on each side of the chicken tenders and place in the preheated air fryer.

COOK the tenders at 205°C for 10 minutes, until golden brown and crispy.
Stromboli

YIELDS 4-5 SERVINGS

PREP TIME: 35 min
COOK TIME: 20 min

283 grams pizza dough, refrigerated
All-purpose flour, for dusting
8 slices ham, cooked
3 slices provolone cheese
3 slices mozzarella cheese
50 grams roasted red bell peppers, chopped
1 gram Italian seasoning
1 egg, beaten
15 millilitres milk
1 gram salt
1 gram dried oregano
1 gram garlic powder
1 gram black pepper

1. ALLOW the dough to rest at room temperature for 30 minutes.
2. DUST the dough with flour and roll the dough out to 6-mm thickness.
3. LAYER the ham, cheeses, peppers, and Italian seasoning on half of the dough. Fold over to seal.
4. MIX the egg and milk together. Brush the top of the dough with egg wash.
5. SPRINKLE salt, oregano, garlic powder, and pepper over the top. Set aside.
6. SELECT Preheat on the Cosori Air Fryer, adjust to 175°C, and press Start/Pause.
7. PLACE the stromboli into the preheated air fryer.
8. COOK at 175°C for 20 minutes. Flip the stromboli every 5 minutes during cooking.
Crispy “Fried” Fish Nuggets

PREP TIME: 6 min
COOK TIME: 6 min

454 grams whitefish, or other mild fish, cut into 38 x 13-mm long strips
30 grams all-purpose flour
7 grams Old Bay seasoning
2 eggs, beaten
180 grams panko breadcrumbs
Nonstick cooking spray
Tartar sauce, for servings

1. CUT fish into 38 x 13-mm long strips.
2. MIX together the flour and Old Bay seasoning in a bowl.
3. COAT each piece of fish with the seasoned flour, then dip in beaten eggs, and roll in breadcrumbs.
4. SELECT Preheat on the Cosori Air Fryer, adjust to 175°C, and press Start/Pause.
5. SPRAY the coated fish on both sides with cooking spray and place into the preheated air fryer.
6. SELECT Frozen Foods, adjust time to 6 minutes, and press Start/Pause.
7. SHAKE the baskets halfway through cooking (the Shake Reminder function will let you know when!).
8. SERVE with tartar sauce.
Fiesta Mini Pizzas

PREP TIME: 3 min
COOK TIME: 10 min

1 pre-made pizza crust (178 mm)
Olive oil, for brushing
57 grams salsa
85 grams Mexican cheese blend, shredded
20 grams frozen corn, thawed
30 grams cooked black beans
8 grams frozen peas, thawed

1 SELECT Preheat on the Cosori Air Fryer, adjust to 160°C, and press Start/Pause.
2 BRUSH the top of the pizza crust with olive oil.
3 PLACE the pizza crust in the preheated air fryer, and cook for 10 minutes at 160°C.
4 ADD the salsa, cheese, corn, black beans, and peas 5 minutes before cooking is finished.

YIELDS 1 SERVING
Pepperoni Mini Pizzas

YIELDS 1 SERVING

PREP TIME: 3 min
COOK TIME: 10 min

1 pre-made pizza crust (178 mm)
Olive oil, for brushing
60 grams marinara sauce
5-6 slices pepperoni
85 grams mozzarella cheese, shredded
25 grams Parmesan cheese

1. SELECT Preheat on the Cosori Air Fryer, adjust to 160°C, and press Start/Pause.
2. BRUSH the top of the pizza crust with olive oil.
3. PLACE the pizza crust in the preheated air fryer, and cook for 10 minutes at 160°C.
4. ADD the marinara sauce, pepperoni slices, mozzarella, and Parmesan 5 minutes before cooking is finished.
Cheeseburger Sliders

PREP TIME: 1 hr 5 min
COOK TIME: 8 min

YIELDS 4 SERVINGS

454 grams ground beef (80/20)
3 grams salt
1 gram black pepper
6 millilitres Worcestershire sauce
5 grams Dijon mustard
1 small onion, grated
1 egg, beaten
40 millilitres olive oil
4 slices cheddar cheese
Slider buns, for serving

1. MIX together the ground beef, salt, black pepper, Worcestershire sauce, Dijon mustard, grated onion, and egg until well combined.
2. FORM the beef into 4 even patties and chill in the fridge for 1 hour.
3. SELECT Preheat on the Cosori Air Fryer and press Start/Pause.
4. RUB the patties with olive oil and place the burgers into the preheated air.
5. SELECT Steak, adjust the time to 8 minutes, and press Start/Pause.
6. FLIP the burgers halfway through cooking to ensure even browning.
7. ADD the slices of cheddar cheese to each of the burgers with 1 minute of cooking left.
8. SERVE on mini slider buns.
Turkey Burgers with Asian Slaw

YIELDS 4 SERVINGS

PREP TIME: 35 min
COOK TIME: 10 min

ASIAN SLAW
175 grams cabbage, shredded
¼ small red onion, thinly sliced
½ carrot, grated
2 green onions, thinly sliced
2 grams cilantro, chopped
30 millilitres rice wine vinegar
30 millilitres soy sauce
28 grams brown sugar
15 millilitres sesame oil
14 grams mayonnaise
Salt & pepper, to taste

ASIAN SLAW
1 MIX together the cabbage, onion, carrots, green onions, and cilantro in a large bowl.
2 WHISK together the vinegar, soy sauce, brown sugar, sesame oil, mayonnaise, salt, and pepper in a small bowl.
3 TOSS the vegetables with the vinegar dressing and let the Asian slaw marinate for 30 minutes.

PATTY
454 grams ground turkey (85/15)
2 garlic cloves, minced
25-mm piece ginger, grated
2 green onions, chopped
32 grams hoisin
15 millilitres soy sauce
10 grams sambal oelek
3 grams salt
1 gram black pepper
90 grams panko breadcrumbs

PATTY
1 MIX all of the patty ingredients together in a large bowl until combined.
2 FORM the turkey mixture into 4 patties and set in the fridge to cool.
3 SELECT Preheat on the Cosori Air Fryer and press Start/Pause.
4 PLACE the turkey patties in the preheated air fryer.
5 COOK for 10 minutes at 205°C.
6 SERVE on buns with Asian slaw.
Appetizers
Prosciutto-Wrapped Asparagus

YIELDS 3 SERVINGS

**PREP TIME:** 5 min  
**COOK TIME:** 10 min

12 spears asparagus  
12 millilitres olive oil  
Salt & pepper, to taste  
12 slices prosciutto

1. **SELECT** Preheat on the Cosori Air Fryer, adjust to 150°C, and press Start/Pause.
2. **CUT** off the woody ends of the asparagus spears and discard.
3. **DRIZZLE AND COAT** the asparagus spears with oil. Season with salt and pepper.
4. **WRAP** 1 slice of prosciutto around each asparagus spear, top to bottom, and place into the preheated air fryer.
5. **SELECT** Vegetables, set time for 10 minutes, and press Start/Pause.
Dry Rubbed Chicken Wings

**YIELDS 4 SERVINGS**

**PREP TIME:** 5 min

**COOK TIME:** 30 min

- 9 grams granulated garlic
- 1 chicken bouillon cube, reduced sodium
- 5 grams salt
- 3 grams black pepper
- 1 gram smoked paprika
- 1 gram cayenne pepper
- 3 grams Old Bay seasoning, less sodium
- 3 grams onion powder
- 1 gram dried oregano
- 453 grams chicken wings
- Nonstick cooking spray
- Ranch, for serving

1. **SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press Start/Pause.
2. **COMBINE** seasonings in a bowl and mix well.
3. **SEASON** the chicken wings with half of the seasoning blend and spray liberally with cooking spray.
4. **PLACE** the chicken wings into the preheated air fryer.
5. **SELECT** Chicken, adjust time to 30 minutes, and press Start/Pause.
6. **SHAKE** the baskets halfway through cooking.
7. **TRANSFER** the wings into a bowl and sprinkle with the other half of the seasoning until they are well coated.
8. **SERVE** with a side of ranch.
Mongolian Chicken Wings

YIELDS 2-4 SERVINGS

PREP TIME: 15 min
COOK TIME: 25 min

680 grams chicken wings
30 millilitres vegetable oil
Salt & pepper, to taste
60 millilitres low-sodium soy sauce
85 grams honey
20 millilitres rice wine vinegar
15 grams Sriracha
3 garlic cloves, minced
4 grams fresh ginger, grated
1 green onion, chopped, for garnish

1. SELECT Preheat on the Cosori Air Fryer, adjust to 195°C, and press Start/Pause.
2. TOSS chicken wings, oil, salt, and pepper together until well coated.
3. PLACE coated chicken wings into the preheated air fryer.
4. SELECT Chicken and press Start/Pause.
5. COMBINE soy sauce, honey, rice wine vinegar, Sriracha, garlic, and ginger in a saucepan.
6. BRING to a simmer until the flavors meld and the glaze reduces slightly, about 10 minutes.
7. TRANSFER wings, after 20 minutes, into a large bowl and toss with the glaze.
8. RETURN wings to the air fryer baskets and finish cooking for the remaining 5 minutes.
9. GARNISH with green onions and serve.
Honey-Sriracha Wings

YIELDS 2-4 SERVINGS

PREP TIME: 5 min
COOK TIME: 30 min

2 grams smoked paprika
2 grams garlic powder
2 grams onion powder
2 grams salt
2 grams black pepper
25 grams cornstarch
453 grams chicken wings
Nonstick cooking spray
90 grams honey
100 grams Sriracha
15 millilitres rice wine vinegar
5 millilitres sesame oil

1. **SELECT** Preheat, adjust to 195°C, and press Start/Pause.
2. **MIX** together the smoked paprika, garlic powder, onion powder, salt, black pepper, and cornstarch.
3. **TOSS** the wings in the seasoned cornstarch until all the wings are evenly coated.
4. **SPRAY** the wings with cooking spray and mix around until all the wings are coated with oil.
5. **PLACE** the wings in the preheated air fryer.
6. **SELECT** Chicken, adjust time to 30 minutes, and press Start/Pause.
7. **SHAKE** the baskets halfway through cooking.
8. **WHISK** together the honey, Sriracha, rice wine vinegar, and sesame oil in a large bowl.
9. **TOSS** the cooked wings in the sauce until they are well coated and serve.
Garlic Parmesan Chicken Wings

PREP TIME: 5 min
COOK TIME: 25 min

YIELDS 3 SERVINGS

25 grams cornstarch
20 grams Parmesan, grated
9 grams garlic powder
Salt & pepper, to taste
680 grams chicken wings
Nonstick cooking spray

1. **SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press Start/Pause.
2. **COMBINE** the cornstarch, Parmesan, garlic powder, salt, and pepper in a bowl.
3. **TOSS** the chicken wings into the seasoning and dredge until the wings are well coated.
4. **SPRAY** the air fryer baskets with cooking spray and add the wings, spraying the top of the chicken wings as well.
5. **SELECT** Chicken and press Start/Pause. Make sure to shake the baskets halfway through cooking.
6. **SPRINKLE** with the leftover Parmesan mix and serve.
Jerk Chicken Wings

PREP TIME: 5 min
COOK TIME: 25 min

1 gram ground thyme
1 gram dried rosemary
2 grams allspice
4 grams ground ginger
3 grams garlic powder
2 grams onion powder
1 gram cinnamon
2 grams paprika
2 grams chili powder
1 gram nutmeg
Salt, to taste
30 millilitres vegetable oil
0.5 - 1 kg chicken wings
1 lime, juiced

1 SELECT Preheat on the Cosori Air Fryer, adjust to 195°C, and press Start/Pause.
2 COMBINE all spices and oil together in a bowl to make a marinade.
3 TOSS the chicken wings in the marinade until wings are well coated.
4 PLACE the chicken wings into the preheated air fryer.
5 SELECT Chicken and press Start/Pause.
6 SHAKE the baskets halfway through cooking.
7 REMOVE the wings and place on a serving platter.
8 SQUEEZE fresh lime juice over wings and serve.
Homemade Tortilla Chips

**PREP TIME:** 2 min

**COOK TIME:** 8 min

3 corn tortillas (152-mm), cut into 8 pieces each
20 millilitres olive oil
2 grams salt
Salsa, for serving

1. **CUT** the tortillas in half, then each half into quarters, making a total of 8 pieces per tortilla.
2. **SELECT** Preheat on the Cosori Air Fryer, adjust to 150°C, and press Start/Pause.
3. **TOSS** the tortillas in the olive oil and salt until all the chips are well coated.
4. **PLACE** the tortillas chips in the preheated air fryer and cook for 8 minutes at 150°C.
5. **SHAKE** the baskets halfway through cooking.
6. **SERVE** with salsa.
Pigs in a Blanket

YIELDS 4 SERVINGS

PREP TIME: 5 min
COOK TIME: 10 min

½ sheet puff pastry, thawed
16 cocktail-size smoked link sausages
15 millilitres milk

1. SELECT Preheat on the Cosori Air Fryer and press Start/Pause.
2. CUT the puff pastry into 64 x 38-mm strips.
3. PLACE a cocktail sausage on one end of the puff pastry and wrap the dough around the sausage, sealing the dough together with some water.
4. BRUSH the upside (seam-side down) of the wrapped sausages with milk and place in the preheated air fryer.
5. COOK at 205°C for 10 minutes, or until golden brown.
Sausage-Stuffed Mushrooms

YIELDS 3 SERVINGS

PREP TIME: 5 min
COOK TIME: 23 min

6 extra-large crimini mushrooms
45 millilitres olive oil, divided
¼ large onion, diced
1 garlic clove, minced
113 grams sweet Italian sausage, casing removed
14 grams Italian style breadcrumbs
58 grams mozzarella cheese, shredded, plus more for topping
20 grams Parmesan cheese, grated
4 grams parsley, freshly chopped
Salt & pepper, to taste

1. REMOVE the mushroom stems from the caps. Mince the stems and set aside.
2. SPOON out the insides of the mushroom caps to create more room for the stuffing. Set aside.
3. HEAT a pan on medium-high heat and allow to heat up.
4. ADD 20 millilitres olive oil, minced mushrooms stems, and diced onions. Cook for 5 minutes.
5. ADD the garlic and cook for 1 minute.
6. ADD in the Italian sausage and cook until brown, about 5 minutes. Set aside.
7. MIX the sausage with the breadcrumbs, mozzarella, Parmesan, and parsley.
8. SEASON to taste with salt and pepper.
9. STUFF the mushrooms until full and top with more mozzarella cheese.
10. DRIZZLE the rest of the oil on the mushrooms.
11. SELECT Preheat on the Cosori Air Fryer, adjust to 160°C, and allow to heat up.
12. PLACE the stuffed mushrooms into the preheated air fryer.
13. COOK the mushrooms at 160°C for 12 minutes until cheese is golden brown and bubbly.
“Fried” Mozzarella Bites

YIELDS 3 SERVINGS

PREP TIME: 10 min
COOK TIME: 8 min

6 pieces string cheese
16 grams all-purpose flour
3 grams cornstarch
3 grams salt
1 gram black pepper
2 eggs, beaten
15 millilitres milk
50 grams panko breadcrumbs
2 grams dried parsley flakes
Nonstick cooking spray
Marinara sauce or ranch, for serving

1. CUT the string cheese into thirds, making 18 pieces.
2. MIX together the flour, cornstarch, salt, and pepper in a bowl. Whisk together the eggs and milk in a separate bowl. Combine the panko breadcrumbs and parsley flakes in an additional bowl.
3. COAT each piece of cheese with flour, then dip in egg, and then roll in breadcrumbs. Dip in egg and breadcrumbs again.
4. SELECT Preheat on the Cosori Air Fryer, adjust to 175°C, and press Start/Pause.
5. SET the mozzarella bites in the freezer while the air fryer is preheating.
6. PLACE the coated mozzarella bites into the preheated air fryer and spray liberally with cooking spray.
7. SELECT Frozen Foods, set time for 8 minutes, and press Start/Pause.
8. SHAKE the baskets halfway through cooking (the Shake Reminder function will let you know when!).
9. SERVE with a side of your favorite marinara sauce, or even better, ranch.
“Fried” Pickles

YIELDS 4 SERVINGS

PREP TIME: 10 min
COOK TIME: 8 min

4 large dill pickles
60 grams all-purpose flour
2 eggs, beaten
25 grams breadcrumbs
2 grams paprika
1 gram cayenne pepper
Nonstick cooking spray
Salt & pepper, to taste

1. DRY the dill pickles very well with a clean kitchen towel and cut into spears.
2. SET UP a dredging station using 3 shallow bowls. Fill the first shallow dish with flour. Beat the egg in the second dish. Then combine the breadcrumbs and spices until well incorporated in the last dish.
3. SELECT Preheat on the Cosori Air Fryer, adjust to 180°C, and press Start/Pause.
4. COAT the pickles by dredging them first in the flour, then the egg, and then the breadcrumbs, pressing the crumbs on gently with your hands. Set the coated pickles on a tray and spray them on all sides with cooking spray.
5. ADD the pickles to the preheated air fryer and cook at 180°C for 10 minutes, turning them over halfway through cooking and spraying lightly again, if necessary.
6. SERVE with your favorite dipping sauce.
Bacon-Wrapped Stuffed Jalapeños

**PREP TIME:** 10 min  
**COOK TIME:** 16 min

6 medium jalapeños, halved lengthwise & deseeded  
112 grams ground pork  
57 grams cheddar cheese  
Salt & pepper, to taste  
6 strips bacon, halved

1. **CUT** the jalapeños in half, lengthwise, and remove all seeds. Set aside.
2. **COMBINE** ground pork, cheddar, salt, and pepper in a bowl and mix until well combined.
3. **SPOON** about 20 millilitres of pork mixture into each jalapeño half.
4. **PUT** the jalapeño halves back together and wrap each jalapeño with bacon.
5. **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
6. **PLACE** the bacon-wrapped jalapeños into the preheated air fryer.
7. **SELECT** *Bacon*, adjust time to 16 minutes, and press *Start/Pause*.
8. **SERVE** with your favorite dipping sauce.
Bacon-Wrapped Shrimp

16 jumbo shrimp, peeled & deveined
3 grams garlic powder
2 grams paprika
2 grams onion powder
1 gram ground black pepper
8 strips bacon, sliced lengthwise

**PREP TIME:** 5 min  
**COOK TIME:** 16 min

1. **PLACE** the jumbo shrimp in a bowl and season with spices.
2. **WRAP** the bacon around the shrimp, starting at the top and finishing at the tail, and secure them with toothpicks.
3. **SELECT** Preheat on the Cosori Air Fryer, adjust to 160°C, and press Start/Pause.
4. **ADD** half the shrimp to the preheated air fryer.
5. **SELECT** Bacon and press Start/Pause. When cooking finishes, set aside.
6. **REPEAT** with the other batch of shrimp.
7. **DRAIN** any excess grease on a paper towel and serve.
Coconut Shrimp

YIELDS 3 SERVINGS

PREP TIME: 8 min
COOK TIME: 8 min

30 grams all-purpose flour
5 grams salt, divided
1 gram black pepper, divided
1 gram garlic powder, divided
2 grams paprika, divided
2 large eggs, beaten
15 millilitres milk
28 grams panko breadcrumbs
40 grams unsweetened flaked coconut
227 grams large shrimp, peeled (tails left on) & deveined
Nonstick cooking spray

1. **MIX** together the flour and half of the seasonings and spices in one bowl. Whisk together the eggs and milk in a separate bowl.

2. **COMBINE** the panko breadcrumbs, coconut, and the other half of the seasonings and spices in an additional bowl.

3. **COAT** each shrimp with flour, then dip in egg, and then roll in breadcrumbs and coconut. Dip in egg and crumbs again. Set aside.

4. **SELECT** Preheat on the Cosori Air Fryer, adjust to 175°C, and press Start/Pause.

5. **ADD** the shrimp evenly into the preheated air fryer and spray with nonstick cooking spray.

6. **SELECT** Frozen Foods, adjust time to 8 minutes, and press Start/Pause.

7. **FLIP** the shrimp halfway through cooking (the Shake Reminder function will let you know when!).
Scotch Egg

YIELDS 4 SERVINGS

**PREP TIME:** 10 min  
**COOK TIME:** 15 min

283 grams ground pork sausage  
2 grams garlic powder  
1 gram onion powder  
1 gram dried sage  
2 grams salt  
1 gram black pepper  
4 eggs, medium boiled, peeled  
60 grams all-purpose flour  
1 egg, beaten  
40 grams Italian style breadcrumbs  
Nonstick cooking spray

1. **MIX** together the sausage, garlic powder, onion powder, sage, salt, and pepper. Divide into four balls.
2. **WRAP** the sausage around each of the peeled medium boiled eggs until the egg is fully covered.
3. **COAT** each sausage-covered egg with flour, then dip in beaten egg, and roll in breadcrumbs. Dip in the egg and breadcrumbs again.
4. **SELECT** Preheat on the Cosori Air Fryer, adjust to 175°C, and press Start/Pause.
5. **SPRAY** the scotch eggs liberally with cooking spray.
6. **PLACE** the scotch eggs in the preheated air fryer.
7. **SELECT** Frozen Foods, adjust time to 15 minutes, and press Start/Pause. Make sure to flip the eggs halfway through cooking (the Shake Reminder function will let you know when!).
Garlic & Herb Chicken Skewers

YIELDS 2-4 SERVINGS

PREP TIME: 1 hr 5 min
COOK TIME: 10 min

60 millilitres olive oil
3 garlic cloves, grated
2 grams dried oregano
1 gram dried thyme
2 grams salt
1 gram black pepper
1 lemon, juiced
454 grams chicken thighs, boneless, skinless, cut into 38-mm pieces
2 wooden skewers, halved

1  MIX together the olive oil, garlic, oregano, thyme, salt, black pepper, and lemon juice together in a large bowl.
2  ADD the chicken to the marinade and marinate for 1 hour.
3  SELECT Preheat, adjust to 195°C, and press Start/Pause.
4  CUT the marinated chicken into 38-mm pieces and skewer them onto the halved skewers.
5  PLACE the skewers in the preheated air fryer.
6  SELECT Chicken, set time for 10 minutes, and press Start/Pause.
Yogurt Chicken Skewers  

123 grams plain whole milk Greek yogurt  
20 millilitres olive oil  
2 grams paprika  
1 gram cumin  
1 gram crushed red pepper  
1 lemon, juiced & zested  
5 grams salt  
1 gram freshly ground black pepper  
4 garlic cloves, minced  
454 grams chicken thighs, boneless, skinless, cut into 38-mm pieces  
2 wooden skewers, halved  
Nonstick cooking spray

PRÉP TIME: 4 hrs 10 min  
COOK TIME: 10 min

1 MIX together the yogurt, olive oil, paprika, cumin, red pepper, lemon juice, lemon zest, salt, pepper, and garlic in a large bowl.  
2 ADD the chicken to the marinade and marinate in the fridge for at least 4 hours.  
3 SELECT Preheat and press Start/Pause.  
4 CUT the marinated chicken thighs into 38-mm pieces and skewer them onto the halved skewers.  
5 PLACE skewers into the preheated air fryer and spray with cooking spray.  
6 COOK at 205°C for 10 minutes.

YIELDS 2-4 SERVINGS
Korean-Style Beef Skewers

**PREP TIME:** 1 hr 5 min  
**COOK TIME:** 6 min

- 20 grams ssamjang  
- 20 grams gochujang  
- 15 millilitres soy sauce  
- 15 millilitres sesame oil  
- 15 millilitres honey  
- 5 millilitres rice wine vinegar  
- 454 grams beef flap meat, cut into 38-mm pieces  
- 2 wooden skewers, halved

1. **MIX** the ssamjang, gochujang, soy sauce, sesame oil, honey, and vinegar in a bowl.
2. **TOSS** the cut beef into the marinade and marinate for 1 hour.
3. **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause.
4. **SKEWER** the pieces of beef onto the halved skewers and place the skewers into the preheated air fryer.
5. **SELECT** Steak and press Start/Pause.

YIELDS 2-4 SERVINGS
Teriyaki Pork Skewers

PREP TIME: 35 min
COOK TIME: 8 min

8 grams cornstarch
118 millilitres water
60 millilitres soy sauce
55 grams light brown sugar, lightly packed
1 garlic clove, minced
2 grams grated ginger
Black pepper, to taste
454 grams pork loin chop, cut into 38-mm cubes
2 wood skewers, halved
Nonstick cooking spray
Salt & pepper, to taste

1. WHISK the cornstarch and water together.
2. COMBINE the cornstarch slurry, soy sauce, brown sugar, garlic, and ginger in a small saucepan. Cook the sauce on high heat until it boils and thickens, about 5 minutes.
3. SEASON the sauce to taste with black pepper and allow to cool.
4. SKEWER the pork evenly between the wooden skewers.
5. MARINATE the skewered pork in some of the teriyaki sauce for 30 minutes.
6. SELECT Preheat on the Cosori Air Fryer and press Start/Pause.
7. PLACE the skewers in the preheated air fryer and spray with cooking spray.
8. SELECT Steak, adjust to 8 minutes, and press Start/Pause.
9. BRUSH the skewers with the teriyaki sauce every 2 minutes during cooking.
10. SEASON to taste with salt and pepper, and serve.
Lamb Shawarma Skewers

YIELDS 2 SERVINGS

PREP TIME: 12 min
COOK TIME: 8 min

340 grams ground lamb
2 grams cumin
2 grams paprika
3 grams garlic powder
2 grams onion powder
1 gram cinnamon
1 gram turmeric
1 gram fennel seeds
1 gram ground coriander seed
3 grams salt
4 bamboo skewers (229-mm)

1. **COMBINE** all ingredients in a bowl and mix well.
2. **SKEWER** 85 grams of meat onto each stick, then place in the fridge for 10 minutes.
3. **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause.
4. **PLACE** skewers into the preheated air fryer, select Steak, adjust time to 8 minutes, and press Start/Pause.
5. **SERVE** with lemon yogurt dressing or by itself.
Sides
Homemade French Fries

YIELDS 4 SERVINGS

PREP TIME: 30 min
COOK TIME: 28 min

2 russet potatoes, cut into 76 x 25-mm strips
1 L cold water, for soaking potatoes
15 millilitres oil
3 grams garlic powder
2 grams paprika
Salt & pepper, to taste
Ketchup or ranch, for serving

1. **CUT** the potatoes into 76 x 25-mm strips and soak in the water for 15 minutes.
2. **DRAIN** the potatoes, rinse with cold water, and pat dry with paper towels.
3. **ADD** oil and spices to the potatoes, tossing until they are coated evenly.
4. **SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press Start/Pause.
5. **ADD** the potatoes to the preheated air fryer.
6. **SELECT** French Fries, adjust the time to 28 minutes, and press Start/Pause. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
7. **REMOVE** the baskets from the air fryer when done cooking, and season the fries with salt and pepper.
8. **SERVE** with ketchup or ranch.
Sweet Potato Fries

YIELDS 4 SERVINGS

PREP TIME: 5 min
COOK TIME: 10 min

2 large sweet potatoes, cut into 25-mm thick strips
15 millilitres oil
10 grams salt
2 grams black pepper
2 grams paprika
2 grams garlic powder
2 grams onion powder

1. CUT the sweet potatoes into 25-mm thick strips.
2. SELECT Preheat on the Cosori Air Fryer and press Start/Pause.
3. ADD the cut sweet potatoes to a large bowl and toss with the oil until the sweet potatoes are all coated evenly.
4. SPRINKLE in the salt, black pepper, paprika, garlic powder, and onion powder. Mix well.
5. PLACE fries in the preheated baskets and cook for 10 minutes at 205°C. Make sure to shake the baskets halfway through cooking.
Cajun French Fries

YIELDS 4 SERVINGS

**PREP TIME:** 30 min  
**COOK TIME:** 28 min

- 2 russet potatoes, peeled & cut into 76 x 25-mm strips  
- 1 L cold water  
- 15 millilitres oil  
- 7 grams Cajun seasoning  
- 1 gram cayenne pepper  
- Ketchup or ranch, for serving

1. **CUT** the potatoes into 76 x 25-mm strips and soak them in the water for 15 minutes.  
2. **DRAIN** them, rinse with cold water, and pat dry with paper towels.  
3. **SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press Start/Pause.  
4. **ADD** oil to the potato slices, and toss until they are coated evenly.  
5. **ADD** the potatoes to the preheated air fryer.  
6. **SELECT** French Fries, change the time to 28 minutes, and press Start/Pause. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).  
7. **REMOVE** the baskets from the air fryer when done cooking, and season the fries with the Cajun seasoning and cayenne pepper.  
8. **SERVE** with ketchup or ranch.

PREP TIME: 30 min  
COOK TIME: 28 min

YIELDS 4 SERVINGS
Zucchini Fries

PREP TIME: 10 min  
COOK TIME: 8 min

2 medium zucchini, cut into 19-mm thick strips  
60 grams all-purpose flour  
12 grams salt  
2 grams black pepper  
2 eggs, beaten  
15 millilitres milk  
84 grams Italian seasoned panko breadcrumbs  
25 grams Parmesan cheese, grated  
Nonstick cooking spray  
Ranch, for serving

1. **CUT** the zucchini into 19-mm thick strips.
2. **MIX** together the flour, salt, and pepper in a dish. Whisk together the eggs and milk in a separate dish. Combine the breadcrumbs and Parmesan cheese in another dish.
3. **COAT** each piece of zucchini with flour, then dip in egg, and roll in breadcrumbs. Set aside.
4. **SELECT** Preheat on the Cosori Air Fryer, adjust to 175°C, and press Start/Pause.
5. **PLACE** the coated zucchini evenly into the preheated air fryer and spray with nonstick cooking spray.
6. **SELECT** Frozen Foods, adjust time to 8 minutes, and press Start/Pause.
7. **SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).
8. **SERVE** with a side of ranch.

YIELDS 4 SERVINGS
Avocado Fries

**PREP TIME:** 15 min  
**COOK TIME:** 10 min

2 avocados, cut into 25-mm thick wedges  
50 grams panko breadcrumbs  
2 grams garlic powder  
2 grams onion powder  
1 gram smoked paprika  
1 gram cayenne  
Salt & pepper, to taste  
60 grams all-purpose flour  
2 eggs, beaten  
Nonstick cooking spray  
Ketchup or ranch, for serving

1. **CUT** the avocados into 25-mm thick wedges.  
2. **COMBINE** the breadcrumbs, garlic powder, onion powder, smoked paprika, cayenne, salt, and pepper in a bowl.  
3. **DREDGE** each avocado wedge in the flour, then dip in the beaten eggs, and roll in the breadcrumb mixture.  
4. **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause.  
5. **PLACE** avocado fries into the preheated air fryer baskets, spray with cooking spray, and cook at 205°C for 10 minutes.  
6. **FLIP** the avocado fries halfway through cooking time and spray with more cooking spray.  
7. **SERVE** with ketchup or ranch for dipping.
Greek Fries

**PREP TIME**: 30 min  
**COOK TIME**: 28 min

2 russet potatoes, cut into 76 x 13-mm strips  
1 L cold water, for soaking potatoes  
40 millilitres vegetable oil  
3 grams garlic powder  
2 grams paprika  
56 grams feta cheese, crumbled  
4 grams flat leaf parsley, chopped  
3 grams fresh oregano  
Salt & pepper, to taste  
Lemon wedges, for serving

1. **CUT** the potatoes into 76 x 13-mm strips and soak in the water for 15 minutes.  
2. **DRAIN** the potatoes, rinse with cold water, and pat dry with paper towels.  
3. **ADD** the oil, garlic powder, and paprika to the potatoes, tossing until they are coated evenly.  
4. **SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press Start/Pause.  
5. **ADD** the potatoes to the preheated air fryer.  
6. **SELECT** French Fries, adjust the time to 28 minutes, and press Start/Pause. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).  
7. **REMOVE** the baskets from the air fryer when done cooking, and top the fries with feta cheese, parsley, oregano, salt, and pepper.  
8. **SERVE** with lemon wedges.
Potato Wedges

PREP TIME: 3 min
COOK TIME: 20 min

2 large russet potatoes, rinsed & cut into 102-mm long wedges
23 millilitres olive oil
3 grams garlic powder
1 gram onion powder
3 grams salt
1 gram black pepper
5 grams Parmesan cheese, grated
Ketchup or ranch, for serving

1. CUT the potatoes into 102-mm long wedges.
2. SELECT Preheat on the Cosori Air Fryer, adjust to 195°C, and press Start/Pause.
3. COAT the potatoes in olive oil and toss with the seasonings and Parmesan cheese until well coated.
4. ADD the potatoes to the preheated air fryer.
5. SELECT French Fries, set time to 20 minutes, and press Start/Pause.
6. SHAKE the baskets halfway through cooking (the Shake Reminder function will let you know when!).
7. SERVE with ketchup or ranch.

YIELDS 4 SERVINGS
Potato Chips

**PREP TIME:** 40 min  
**COOK TIME:** 25 min

- 2 L water  
- 15 grams salt  
- 2 large russet potatoes, thinly sliced  
- 20 millilitres olive oil  
- Salt & pepper, to taste

1. **MIX** together the water and salt in a large bowl until all the salt dissolves.
2. **THINLY SLICE** the potatoes. Using a mandolin is highly recommended (use a 1.5 mm blade).
3. **SOAK** the potatoes in the salt water for 30 minutes.
4. **DRAIN** the potatoes and pat them dry.
5. **SELECT** Preheat on the Cosori Air Fryer, adjust to 165°C, and press Start/Pause.
6. **COAT** the potato slices with olive oil.
7. **LAYER** the oil-coated potatoes in the preheated air fryer.
8. **COOK** the potatoes at 165°C for 25 minutes. Make sure to shake the baskets halfway through cooking.
9. **SEASON** the potatoes with salt and pepper when done cooking.

**YIELDS 4 SERVINGS**
Onion Rings

PREP TIME: 10 min
COOK TIME: 20 min
YIELDS 2 SERVINGS

1 small white onion, cut into 13-mm thick rounds & separated into rings
84 grams panko breadcrumbs
2 grams smoked paprika
5 grams salt
2 eggs
224 millilitres buttermilk
60 grams all-purpose flour
Nonstick cooking spray

1 SLICE the onion into 13-mm thick rounds and separate the layers into rings.
2 COMBINE the breadcrumbs, paprika, and salt in a bowl. Set aside.
3 WHISK the eggs and buttermilk together until fully mixed.
4 DREDGE each onion ring into the flour, then dip in the beaten eggs, and then the breadcrumb mixture.
5 SELECT Preheat on the Cosori Air Fryer, adjust to 190°C, and press Start/Pause.
6 SPRAY the onion rings liberally with cooking spray.
7 PLACE onion rings in a single layer in the preheated air fryer baskets, and cook in batches at 190°C for 10 minutes until golden brown. Be sure to use cooking spray in between to make sure they are uniformly cooked.
8 SERVE with your favorite dipping sauce.
1 large onion
120 grams all-purpose flour
7 grams paprika
12 grams salt
7 grams garlic powder
3 grams chili powder
1 gram black pepper
1 gram dried oregano
295 millilitres water
56 grams Italian style breadcrumbs
Nonstick cooking spray

PREP TIME: 2 hrs 15 min
COOK TIME: 25 min

1 PEEL onion and cut off the top. Place cut-side down onto a cutting board.
2 CUT downward, from the centre outward, all the way to the cutting board. Repeat to make 8 evenly spaced cuts around the onion. Make sure your slit cuts through all of the layers, but leave the onion connected in the centre. Set aside.
3 COVER the onion in ice water for at least 2 hours, then dry.
4 MIX together the flour, paprika, salt, garlic powder, chili powder, black pepper, oregano, and water until it forms a batter.
5 SELECT Preheat on the Cosori Air Fryer and press Start/Pause.
6 COAT the onion with the batter, spreading out the layers and making sure every layer is covered with the batter. Then sprinkle the top and bottom of the onion with breadcrumbs.
7 SPRAY the bottom of the air fryer with cooking spray and place the onion inside, cut-side up. Spray the upside of the onion liberally with cooking spray.
8 COOK the onion at 205°C for 10 minutes, then cook for an additional 15 minutes at 175°C.

YIELDS 3 SERVINGS
Hasselback Potatoes

PREP TIME: 3 min
COOK TIME: 40 min

YIELDS 4 SERVINGS

1 WASH AND SCRUB the potatoes. Pat them dry with a paper towel.
2 CUT slits, 6-mm apart, into the potato, stopping just before you cut all the way through, so that the slices stay connected by about 13-mm at the bottom of the potato.
3 SELECT Preheat on the Cosori Air Fryer, adjust to 175°C, and press Start/Pause.
4 COVER the potatoes with olive oil, and season evenly with the salt, black pepper, and garlic powder.
5 ADD the potatoes into the preheated air fryer, and cook for 30 minutes at 175°C.
6 BRUSH the melted butter onto the potatoes and cook for another 10 minutes at 175°C.
7 GARNISH with freshly chopped parsley.

4 medium russet potatoes, washed & scrubbed
30 millilitres olive oil
12 grams salt
1 gram black pepper
1 gram garlic powder
28 grams butter, melted
8 grams freshly chopped parsley, for garnish
Roasted Potatoes

**PREP TIME:** 3 min  
**COOK TIME:** 20 min

- 227 grams small new potatoes, cleaned & halved  
- 30 millilitres olive oil  
- 3 grams salt  
- 1 gram black pepper  
- 2 grams garlic powder  
- 1 gram dried thyme  
- 1 gram dried rosemary

1. **SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press Start/Pause.
2. **COAT** the halved potatoes in olive oil and toss with the seasonings.
3. **PLACE** the potatoes into the preheated air fryer.
4. **SELECT** French Fries, set time for 20 minutes, and press Start/Pause. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).

YIELDS 4 SERVINGS
Honey-Roasted Carrots

YIELDS 2-4 SERVINGS

PREP TIME: 5 min
COOK TIME: 12 min

454 grams heirloom rainbow carrots, peeled & washed
15 millilitres olive oil
30 millilitres honey
2 sprigs fresh thyme
Salt & pepper, to taste

1. **PAT DRY** the carrots with a paper towel. Set aside.
2. **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause.
3. **TOSS** the carrots in a bowl with olive oil, honey, thyme, salt, and pepper.
4. **ADD** the carrots to the **preheated** air fryer.
5. **SELECT** Root Vegetables and press Start/Pause. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
6. **SERVE** hot.
Roasted Garlic Broccoli

YIELDS 3 SERVINGS

PREP TIME: 3 min
COOK TIME: 10 min

1 large head broccoli, cut into florets
15 millilitres olive oil
3 grams garlic powder
3 grams salt
1 gram black pepper

1. SELECT Preheat on the Cosori Air Fryer, adjust to 150°C, and press Start/Pause.
2. DRIZZLE the broccoli with olive oil and toss together until evenly coated.
3. TOSS the broccoli with the seasonings.
4. ADD the broccoli to the preheated air fryer.
5. SELECT Vegetables and press Start/Pause.
Honey-Soy Carrots

YIELDS 4 SERVINGS

PREP TIME: 5 min
COOK TIME: 12 min

454 grams young carrots (152-mm), rinsed, scrubbed clean & patted dry
15 millilitres olive oil
5 millilitres honey
5 millilitres soy sauce
Salt & pepper, to taste

1. SELECT Preheat on the Cosori Air Fryer and press Start/Pause.
2. COAT the carrots in olive oil and toss in the honey and soy sauce.
3. PLACE the carrots in the preheated air fryer.
4. SELECT Root Vegetables and press Start/Pause. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
5. SEASON with salt and pepper when done cooking.
Roasted Cauliflower

YIELDS 2-3 SERVINGS

PREP TIME: 2 min  
COOK TIME: 10 min

284 grams cauliflower florets  
10 millilitres olive oil  
3 grams salt  
1 gram black pepper

1. SELECT Preheat on the Cosori Air Fryer, adjust to 150°C, and press Start/Pause.
2. PLACE the cauliflower florets into a bowl, drizzle with olive oil, and season with salt and pepper, tossing to coat the florets evenly.
3. ADD the cauliflower into the preheated air fryer.
4. SELECT Vegetables, then press Start/Pause.
Roasted Turmeric Cauliflower

PREP TIME: 2 min
COOK TIME: 10 min

284 grams cauliflower florets
10 millilitres olive oil
2 grams turmeric powder
2 grams garlic powder
1 gram onion powder
3 grams salt
1 gram black pepper

1. SELECT Preheat on the Cosori Air Fryer, adjust to 150°C, and press Start/Pause.
2. PLACE the cauliflower florets into a bowl and drizzle with olive oil until all the cauliflower is well coated.
3. TOSS the cauliflower with the seasonings.
4. ADD the cauliflower into the preheated air fryer.
5. SELECT Vegetables, then press Start/Pause.
Roasted Corn

YIELDS 2 SERVINGS

PREP TIME: 2 min
COOK TIME: 10 min

1 ear of corn, husks & silks removed, cut in half
14 grams butter, melted
2 grams salt

1. **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause.
2. **BRUSH** the melted butter all over the corn and season with salt.
3. **PLACE** the corn in the preheated air fryer.
4. **SELECT** Root Vegetables, adjust time to 10 minutes, and press Start/Pause.
5. **FLIP** the corn halfway through cooking (the Shake Reminder function will let you know when!).
Roasted Butternut Squash

PREP TIME: 10 min
COOK TIME: 12 min

1 butternut squash, peeled, seeded & cut into 25-mm cubes
15 millilitres olive oil, plus more for drizzling
1 gram thyme leaves
6 grams salt
1 gram black pepper

1. SELECT Preheat on the Cosori Air Fryer and press Start/Pause.
2. COAT the butternut squash cubes with olive oil and season with thyme, salt, and pepper.
3. ADD the seasoned squash to the preheated air fryer.
4. SELECT Root Vegetables and press Start/Pause. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
5. DRIZZLE with olive oil when done cooking and serve.
Roasted Eggplant

PREP TIME: 5 min  
COOK TIME: 10 min

1 Japanese eggplant, peeled & cut into 13-mm thick slices  
30 millilitres olive oil  
3 grams salt  
2 grams garlic powder  
1 gram black pepper  
1 gram onion powder  
1 gram ground cumin

1 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause.  
2 **CUT** the peeled eggplant into 13-mm thick slices.  
3 **COMBINE** the oil and seasonings in a large bowl until well combined and toss the eggplant until all pieces are well coated.  
4 **PLACE** the eggplant into the preheated air fryer and cook at 205°C for 10 minutes.
Garlic Bread

YIELDS 4 SERVINGS

PREP TIME: 5 min
COOK TIME: 8 min

1 French baguette (305-mm), cut lengthwise & widthwise
4 garlic cloves, minced
43 grams butter, room temperature
15 millilitres olive oil
10 grams Parmesan cheese, grated
8 grams parsley, freshly chopped

1 SLICE the baguette in half lengthwise, then each piece in half widthwise, creating four 152-mm long slices.
2 SELECT Preheat on the Cosori Air Fryer, adjust to 160°C, and press Start/Pause.
3 COMBINE garlic, butter, and olive oil together to form a paste.
4 SPREAD the paste evenly onto the bread and sprinkle with Parmesan cheese.
5 PLACE the bread into the preheated air fryer.
6 SELECT Bread and press Start/Pause.
7 GARNISH with freshly chopped parsley when done cooking.
Cheesy Cornbread Muffins

PREP TIME: 8 min  
COOK TIME: 15 min

YIELDS 6 MUFFINS

60 grams all-purpose flour  
79 grams cornmeal  
38 grams white sugar  
6 grams salt  
7 grams baking powder  
118 millilitres milk  
45 grams butter, melted  
1 egg  
165 grams corn  
3 scallions, chopped  
120 grams cheddar cheese, grated  
Nonstick cooking spray

1. **COMBINE** flour, cornmeal, sugar, salt, and baking powder in a bowl. Mix together.
2. **WHISK** together milk, butter, and egg until well combined.
3. **MIX** dry ingredients into wet ingredients. Fold in corn, scallions, and grated cheddar cheese.
4. **SELECT** Preheat on the Cosori Air Fryer, adjust to 160°C, and press Start/Pause.
5. **GREASE** muffin cups with cooking spray and pour batter in until cups are ¾ full.
6. **ADD** the muffins into the preheated air fryer.
7. **SELECT** Bread, adjust time to 15 minutes, and press Start/Pause.
8. **SERVE** muffins with more butter, or enjoy as is.
Cheddar Buttermilk Biscuits

YIELDS 4 BISCUITS

PREP TIME: 10 min  
COOK TIME: 12 min

1. SIFT together the baking powder, salt, sugar, baking soda, and flour.
2. CUT in the chilled butter by using a pastry blender or food processor until it resembles coarse crumbs.
3. MIX in the cheddar cheese and buttermilk until it combines into dough. The dough should look dry.
4. FORM dough into a 13-mm thick square.
5. SELECT Preheat, adjust to 175°C, and press Start/Pause.
6. CUT biscuits using a round biscuit/cookie cutter.
7. LINE the preheated air fryer baskets with baking paper.
8. BRUSH top of the biscuits with melted butter and place atop the baking paper.
9. COOK the biscuits at 175°C for 12 minutes.
Brussel Sprouts with Pancetta

PREP TIME: 5 min  
COOK TIME: 8 min

284 grams brussel sprouts, halved  
2 strips pancetta, diced  
20 millilitres olive oil  
2 grams garlic powder  
Salt & pepper, to taste  
5 grams Parmesan cheese, freshly grated

1. SELECT Preheat on the Cosori Air Fryer and press Start/Pause.
2. CUT the stems off of the brussel sprouts, then cut in half.
3. COMBINE brussel sprout halves, diced pancetta, olive oil, garlic powder, salt, and pepper in a bowl and mix together.
4. ADD mixture to the preheated air fryer.
5. SELECT Root Vegetables, adjust time to 8 minutes, then press Start/Pause. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
6. GRATE Parmesan cheese for garnish, then serve.
Desserts
Cinnamon Rolls

YIELDS 8-10 CINNAMON ROLLS

PREP TIME: 1 hr 20 min
COOK TIME: 12 min

CREAM CHEESE FROSTING
60 grams cream cheese, room temperature
120 grams powdered sugar
114 grams unsalted butter, room temperature
3 millilitres vanilla extract

1. MIX all the frosting ingredients until there are no lumps. Set aside.

2. COMBINE the milk, butter, sugar, and yeast in a large bowl. Allow to bloom for 1 minute.

3. FOLD in the flour, baking powder, and salt until just combined. Then place dough into a large oiled bowl, cover with plastic wrap and place in a warm area to proof for 1 hour.

4. KNEAD the dough on a floured surface and roll out to a 6-mm thickness.

5. COMBINE the butter, dark brown sugar, and cinnamon in a small bowl, then spread the mixture on top of the dough.

6. ROLL the cinnamon rolls tightly, beginning at the long edge, until a log of dough has been formed.

7. CUT the dough into 25 to 38-mm thick slices, place onto a parchment paper-lined sheet pan, and cover with a towel for 30 minutes.

8. SELECT Preheat on the Cosori Air Fryer, adjust to 165°C, and press Start/Pause.

9. PLACE the cinnamon rolls on parchment paper, then place 4 rolls into the preheated air fryer. You will need to work in batches.

10. COOK 4 cinnamon rolls at 165°C for 12 minutes.

11. REMOVE the cinnamon rolls when done and spread the cream cheese frosting on top, then serve.
Chocolate Soufflé

YIELDS 2 SERVINGS

PREP TIME: 10 min
COOK TIME: 13 min

Butter, for greasing
Sugar, for coating
85 grams bittersweet chocolate, chopped
28 grams unsalted butter
2 eggs, yolks separated from whites
3 millilitres pure vanilla extract
18 grams all-purpose flour
36 grams sugar
Powdered sugar, for dusting

1. **GREASE** two 170 grams ramekins with butter. Sprinkle sugar into the ramekins, shaking to spread around, then dumping out the excess.

2. **MELT** chocolate and butter together in the microwave in 30 second intervals until the chocolate is fully melted, about 30 seconds to 1 minute.

3. **WHISK** the egg yolks and vanilla extract vigorously into the melted chocolate to prevent scrambling. Stir in the flour until there are no lumps and set aside to cool.

4. **BEAT** the egg whites in a large bowl with an electric mixer at medium speed until they just hold soft peaks.

5. **ADD** the sugar, a little at a time, continuing to beat at medium speed until they just hold stiff peaks. Set aside.

6. **SELECT** Preheat on Cosori Air Fryer, adjust to 165°C, and press Start/Pause.

7. **STIR** about 60 grams of the whites into chocolate mixture to lighten. Then, add chocolate mixture to the remaining whites, folding gently but thoroughly.

8. **SPOON** batter into the ramekins and place into the preheated air fryer.

9. **BAKE** the soufflés at 165°C for 13 minutes.

10. **DUST** the soufflés with powdered sugar and serve immediately.
Banana Nut Bread

YIELDS 1 MINI LOAF

PREP TIME: 10 min
COOK TIME: 40 min

55 grams unsalted butter, softened
100 grams sugar
1 egg
2 overripe bananas, mashed
2 millilitres vanilla extract
90 grams all-purpose flour
3 grams baking soda
3 grams salt
40 grams chopped walnuts
Vegetable oil spray

ITEMS NEEDED
1 mini loaf pan

1. CREAM together the butter and sugar.
2. MIX in the egg, bananas, and vanilla extract until well combined. Set aside.
3. SELECT Preheat on the Cosori Air Fryer, adjust to 150°C, and press Start/Pause.
4. SIFT together the flour, baking soda, and salt.
5. FOLD the dry ingredients into the wet until combined. Mix in the chopped walnuts.
6. GREASE the mini loaf pan with the vegetable oil spray, then fill with batter.
7. PLACE the mini loaf pan into the preheated air fryer.
8. SELECT Desserts, adjust time to 40 minutes, and press Start/Pause.
9. REMOVE the banana bread when done and serve.
Mini Apple Pies

YIELDS 2 SERVINGS

PREP TIME: 35 min
COOK TIME: 10 min

1 medium apple, peeled & diced into bite-sized pieces
18 grams granulated sugar
18 grams unsalted butter
2 grams ground cinnamon
1 gram ground nutmeg
1 gram ground allspice
1 sheet pre-made pie dough
1 egg, beaten
5 millilitres milk

1. **Combine** the diced apples, granulated sugar, butter, cinnamon, nutmeg, and allspice together in a medium saucepan or skillet over low-medium heat. Bring to a simmer.

2. **Simmer** for 2 minutes, then remove from heat.

3. **Allow** the apples to cool, uncovered at room temperature, for 30 minutes.

4. **Cut** the pie dough into 127-mm circles.

5. **Add** the filling to the centre of each pie crust circle and use your finger to apply water to the outer ends. Some filling will be left over.

6. **Crimp** the pie shut and cut a small slit on the top.

7. **Select Preheat** on the Cosori Air Fryer, adjust to 175°C, and press Start/Press.

8. **Mix** together the egg and milk to make an egg wash and brush the tops of each pie.

9. **Place** the pies into the preheated air fryer and cook at 175°C for 10 minutes, until pies are golden brown.
Rustic Pear Tart with Walnuts

YIELDS 4 SERVINGS

PREP TIME: 1 hr 10 min
COOK TIME: 45 min

PAstry
100 grams all-purpose flour
1 gram salt
12 grams granulated sugar
84 grams unsalted butter, cold, cut into 13-mm pieces
30 millilitres water, ice-cold
1 egg, beaten
12 grams turbinado sugar
Nonstick cooking spray
20 grams honey
5 millilitres water
Toasted walnuts, chopped, for garnish

FILLING
1 large pear, peeled, quartered & thinly sliced
5 grams cornstarch
24 grams brown sugar
1 gram ground cinnamon
A pinch salt

1 MIX 90 grams flour, salt, and granulated sugar in a large bowl until well combined.
2 CUT the butter into the mixture using a pastry blender or food processor until it forms coarse crumbs.
3 ADD the cold water and mix until it combines.
4 FORM the dough in a bowl, cover with plastic wrap, and chill in the fridge for 1 hour.
5 MIX together the filling ingredients in a bowl until well combined.
6 ROLL out your chilled dough until it is 216-mm in diameter.
7 ADD the 10 grams flour onto the top of the pastry leaving 38-mm unfloured.
8 LAY the pear slices in decorative, overlapping circles on top of the floured part of the crust. Spoon any remaining pear juice over the slices. Fold the border over the filling.
9 COVER the borders with beaten egg and sprinkle the turbinado sugar all over the tart. Set aside.
10 SELECT Preheat on the Cosori Air Fryer, adjust to 160°C, and press Start/Pause.
11 SPRAY the preheated air fryer with cooking spray and place the tart inside.
12 SELECT Bread, adjust time to 45 minutes, and press Start/Pause.
13 MIX together the honey and water and brush the tart when it is done cooking.
14 GARNISH with toasted chopped walnuts.
Lemon Pound Cake

PREP TIME: 10 min
COOK TIME: 30 min

120 grams all-purpose flour
4 grams baking powder
A pinch salt
84 grams unsalted butter, softened
130 grams granulated sugar
1 large egg
15 grams fresh lemon juice
1 lemon, zested
56 grams buttermilk

1. MIX together the flour, baking powder, and salt in a bowl. Set aside.

2. ADD the softened butter to an electric mixer and beat until light and fluffy, about 3 minutes.

3. BEAT the sugar into the whipped butter for 1 minute.

4. BEAT the flour mixture into the butter until fully incorporated, about 1 minute.

5. ADD in the egg, lemon juice, and lemon zest. Mix on low until fully incorporated.

6. POUR in the buttermilk slowly while mixing at medium speed.

7. ADD the batter to a greased mini loaf pan all the way to the top. You may have some batter left over.

8. SELECT Preheat on the Cosori Air Fryer, adjust to 160°C, and press Start/Pause.

9. PLACE the pound cake into the preheated air fryer.

10. SELECT Bread, adjust time to 30 minutes, and press Start/Pause.
1 **COMBINE** lemon juice and coconut milk in a small bowl, then set aside.

2 **MIX** together flour, baking powder, baking soda, and salt in a separate bowl and set aside.

3 **BLEND** together sugar, coconut oil, lemon zest, and vanilla extract in an additional bowl. Then, combine with coconut-lemon mixture and stir to combine.

4 **MIX** your dry mixture into your wet, gradually, until smooth. Gently fold in blueberries.

5 **SELECT** Preheat on the Cosori Air Fryer, adjust to 150°C, and press Start/Pause.

6 **GREASE** muffin cups with cooking spray and pour batter in until cups are ¾ full.

7 **PLACE** the muffin cups carefully into the preheated air fryer. Select Desserts, adjust time to 15 minutes, then press Start/Pause.

8 **REMOVE** muffins when done cooking and let them cool down for 10 minutes. Then serve.

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**Blueberry Lemon Muffins**

**PREP TIME:** 10 min  
**COOK TIME:** 15 min

- 5 millilitres lemon juice
- 112 grams coconut milk or soy milk
- 120 grams all-purpose flour
- 4 grams baking powder
- 2 grams baking soda
- 1 gram salt
- 50 grams granulated sugar
- 60 millilitres coconut oil, liquidated
- 1 lemon, zested
- 5 millilitres vanilla extract
- 75 grams fresh blueberries
- Nonstick cooking spray

**YIELDS 6-8 SERVINGS**
Chocolate Espresso Muffins

PREP TIME: 10 min  
COOK TIME: 15 min

120 grams all purpose flour  
60 grams cocoa powder  
150 grams light brown sugar  
2 grams baking powder  
2 grams espresso powder  
3 grams baking soda  
1 gram salt  
1 large egg  
170 millilitres milk  
5 millilitres vanilla extract  
5 millilitres cider vinegar  
80 millilitres vegetable oil  
Nonstick cooking spray

YIELDS 8 MUFFINS

1. **MIX** together the flour, cocoa powder, sugar, baking powder, espresso powder, baking soda, and salt in a large bowl.
2. **WHISK** the egg, milk, vanilla, vinegar, and oil in a separate bowl.
3. **MIX** the wet ingredients into the dry until combined.
4. **GREASE** the muffin cups with cooking spray and pour batter in until cups are ¾ full.
5. **SELECT** Preheat on the Cosori Air Fryer, adjust to 150°C, and press Start/Pause.
6. **PLACE** the muffin cups carefully into the preheated air fryer. You may need to work in batches.
7. **SELECT** Desserts, adjust time to 15 minutes, and press Start/Pause.
Coconut Macaroons

PREP TIME: 10 min
COOK TIME: 15 min

100 grams sweetened condensed milk
1 egg white
2 millilitres almond extract
2 millilitres vanilla extract
A pinch salt
175 grams shredded, unsweetened coconut

1. MIX together condensed milk, egg white, almond extract, vanilla extract, and salt in a bowl.
2. ADD in 160 grams shredded coconut and mix until well combined. Mixture should be able to hold its shape.
3. FORM 38-mm balls with your hands. On a separate plate, add 25 grams of shredded coconut.
4. ROLL the coconut macaroons into the shredded coconut until covered.
5. SELECT Preheat on the Cosori Air Fryer, adjust to 150°C, and press Start/Pause.
6. ADD the coconut macaroons to the preheated air fryer.
7. SELECT Desserts, adjust time to 15 minutes, and press Start/Pause.
8. LET macaroons cool for 5 to 10 minutes when done, then serve.

YIELDS 5-6 SERVINGS
Orange Cranberry Muffins

YIELDS 6-8 MUFFINS

PREP TIME: 10 min
COOK TIME: 15 min

120 grams all-purpose flour
66 grams sugar
4 grams baking powder
2 grams baking soda
A pinch salt
100 grams cranberries
1 egg
80 millilitres orange juice
60 millilitres vegetable oil
1 orange, zested
Nonstick cooking spray

1. MIX together the flour, sugar, baking powder, baking soda, salt, and cranberries in a large bowl.
2. WHISK the egg, orange juice, oil, and orange zest in a separate bowl.
3. MIX the wet ingredients into the dry until combined.
4. GREASE the muffin cups with cooking spray and pour batter in until cups are ¾ full.
5. SELECT Preheat on the Cosori Air Fryer, adjust to 150°C, and press Start/Pause.
6. PLACE the muffin cups carefully into the preheated air fryer. You may need to work in batches.
7. SELECT Desserts, adjust time to 15 minutes, and press Start/Pause.
Chocolate Chip Muffins

**PREP TIME:** 10 min  
**COOK TIME:** 15 min

- 50 grams granulated sugar  
- 125 millilitres coconut milk or soy milk  
- 60 millilitres coconut oil, liquidated  
- 5 millilitres vanilla extract  
- 120 grams all-purpose flour  
- 14 grams cocoa powder  
- 4 grams baking powder  
- 2 grams baking soda  
- A pinch salt  
- 85 grams dark chocolate chips  
- 25 grams pistachios, cracked (Optional)  
- Nonstick cooking spray

**YIELDS 6-8 SERVINGS**

1. **COMBINE** sugar, coconut milk, coconut oil, and vanilla extract in a small bowl, then set aside.
2. **MIX** together flour, cocoa powder, baking powder, baking soda, and salt in a separate bowl and set aside.
3. **MIX** your dry ingredients into your wet, gradually, until smooth. Then fold in chocolate chips and pistachios.
4. **SELECT** Preheat on the Cosori Air Fryer, adjust to 150°C, and press Start/Pause.
5. **GREASE** muffin cups with cooking spray and pour batter in until cups are ¾ full.
6. **PLACE** the muffin cups carefully into the preheated air fryer. Select Desserts, adjust time to 15 minutes, then press Start/Pause.
7. **REMOVE** muffins when done cooking and let them cool down for 10 minutes before serving.
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