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CONTACT OUR CHEFS

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

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On behalf of all of us at Cosori,

Happy cooking!

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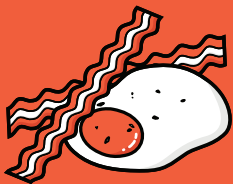
Playing with Presets

ICON	Food	Temperature (°F)	Time (min)	Cooked
 STEAK	Steak: Ribeye, Sirloin, Filet	400°F	6 minutes	Rare
			8 minutes	Medium
			10 minutes	Well-done
	Hamburger	400°F	10 minutes	
	Beef Meatballs	400°F	8 minutes	
	Sausage	400°F	8-12 minutes	
	Pork Chop, boneless	400°F	12-14 minutes	
	Pork Chop, bone-in	400°F	16-18 minutes	

ICON	Food	Temperature (°F)	Time (min)	Shake
 SEAFOOD	Salmon	350°F	8 minutes	
	Tilapia	350°F	6-8 minutes	
	Sword Fish	350°F	8-10 minutes	
 SHRIMP	Shrimp	370°F	6-10 minutes	Shake
	Jumbo Shrimp	370°F	8-10 minutes	Shake
 BACON	Bacon	320°F	6-8 minutes	
	Pancetta	320°F	10 minutes	
	Parma Ham	320°F	6 minutes	
 CHICKEN	Chicken Wings	380°F	20-25 minutes	Shake
	Chicken Leg/Drumstick	380°F	25 minutes	
	Chicken Thigh, boneless, skinless	380°F	10-12 minutes	
	Chicken Thigh, bone-in, skin on	380°F	20-30 minutes	
	Chicken Breast, boneless, skinless	360°F	12-14 minutes	

Playing with Presets (cont.)

ICON	Food	Temperature (°F)	Time (min)	Shake
 FRENCH FRIES	Potato Wedges	350°F	25-30 minutes	Shake
	Potato, baby	350°F	20-25 minutes	Flip
	French Fries, fresh	380°F	25-30 minutes	Shake
	Sweet Potato	380°F	25-30 minutes	Flip
 VEGETABLES	Broccoli	300°F	8 minutes	Shake
	Cauliflower	300°F	10 minutes	Shake
	Zucchini	300°F	10 minutes	Shake
 DESSERTS	Muffins	300°F	15 minutes	
	Cake	300°F	30 minutes	
	Cupcakes	300°F	15 minutes	
	Brownies	320°F	30 minutes	
 FROZEN FOODS	Chicken Nuggets	350°F	10 minutes	Shake
	Onion Rings	350°F	10 minutes	Shake



Breakfast



Strawberry Cream Scones

YIELDS 6 SCONES

PREP TIME: 10 minutes

COOK TIME: 12 minutes

2 cups all-purpose flour

$\frac{1}{2}$ cup granulated sugar

2 teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

6 tablespoons butter, cold, cut into pieces

$\frac{1}{2}$ cup fresh strawberries, chopped

$\frac{1}{2}$ cup heavy cream

2 large eggs

2 teaspoons vanilla extract

1 teaspoon 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 $1\frac{1}{2}$ -inch 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F and press *Start/Pause*.
- 9 LINE** the preheated air fryer baskets with parchment paper.
- 10 PLACE** the scones on top of the parchment paper and cook for 12 minutes at 350°F, until golden brown.



Ginger Blueberry Scones

YIELDS 6 SCONES

PREP TIME: 10 minutes

COOK TIME: 12 minutes

2 cups all-purpose flour
½ cup granulated sugar
2 teaspoons baking powder
¼ teaspoon salt
6 tablespoons butter, cold, cut into pieces
½ cup fresh blueberries
2 teaspoons fresh ginger, finely grated
½ cup heavy cream
2 large eggs
2 teaspoons vanilla extract
1 teaspoon 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 1½-inch thickness and cut it into eighths.
- 7 BRUSH** the scones with an egg wash made from 1 egg and the water. Set aside.
- 8 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F and press *Start/Pause*.
- 9 LINE** the preheated air fryer baskets with parchment paper and place the scones on top.
- 10 COOK** for 12 minutes at 350°F, until golden brown.



Baked Potted Egg

YIELDS 3 SERVINGS

PREP TIME: 3 minutes

COOK TIME: 14 minutes

Nonstick cooking spray

3 eggs

6 slices smoked streaky bacon,
diced

2 cups baby spinach, washed

½ cup heavy cream

3 tablespoons Parmesan cheese,
grated

Salt & pepper, to taste

- 1 PRESS** *MENU* to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F and press *Start/Pause*.
- 2 SPRAY** three 3-inch 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 350°F, until the egg white is fully set.
- 9 SEASON** to taste with salt and pepper.



French Toast Sticks

YIELDS 4 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 10 minutes

4 slices white bread, 1½ inches thick, preferably stale

2 eggs

¼ cup milk

1 tablespoon maple syrup, plus more for serving

½ teaspoon vanilla extract

Nonstick cooking spray

3 tablespoons sugar

1 teaspoon ground cinnamon

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 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F and press *Start/Pause*.
- 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 350°F. 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

YIELDS 1 SERVING

PREP TIME: 2 minutes

COOK TIME: 10 minutes

Nonstick cooking spray

1 slice white cheddar cheese

1 slice Canadian bacon

1 English muffin, split

1 tablespoon hot water

1 large egg

Salt & pepper, to taste

- 1 SPRAY** the inside of a 3-ounce ramekin with cooking spray and place into the Cosori Air Fryer.
- 2 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 320°F 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 SET** the time for 10 minutes, adjust temperature to 320°F, 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 minutes

COOK TIME: 12 minutes

CRUMB TOPPING

1 tablespoon white sugar

1½ tablespoons light brown sugar

¼ teaspoon cinnamon

¼ teaspoon salt

1 tablespoon unsalted butter,
melted

3 tablespoons all-purpose flour

MUFFINS

¾ cup all-purpose flour

¾ cup light brown sugar

1 teaspoon baking powder

⅛ teaspoon baking soda

½ teaspoon cinnamon

⅛ teaspoon salt

½ cup sour cream

3 tablespoons unsalted butter,
melted

1 egg

1 teaspoon vanilla

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 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F 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 350°F for 12 minutes.



Stuffed French Toast

YIELDS 1 SERVING

PREP TIME: 4 minutes

COOK TIME: 10 minutes

1 slice brioche bread, 2½ inches thick, preferably stale
4 ounces cream cheese
2 eggs
2 tablespoons milk
2 tablespoons heavy cream
3 tablespoons sugar
1 teaspoon cinnamon
½ teaspoon vanilla extract
Nonstick cooking spray
Pistachios, chopped, for topping
Maple syrup, for serving

- 1 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F 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 350°F.
- 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 minutes

COOK TIME: 8 minutes

1 tablespoon dark brown sugar

2 teaspoons chili powder

$\frac{1}{2}$ teaspoon ground cumin

$\frac{1}{2}$ teaspoon 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 320°F and press *Start/Pause*.
- 4 PLACE** the bacon into the preheated air fryer.
- 5 PRESS MENU** repeatedly to select the Bacon preset. Press *Start/Pause*.



Breakfast Pizza

YIELDS 1-2 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 8 minutes

2 teaspoons olive oil

1 pre-made pizza dough (7 inches)

1 ounce low-moisture mozzarella cheese, grated

2 slices smoked ham, cut into pieces

1 egg

2 garlic cloves, minced

1½ tablespoons cilantro, chopped

- 1 BRUSH** olive oil on top of the premade pizza dough.
- 2 ADD** mozzarella cheese and smoked ham onto the dough.
- 3 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F and press *Start/Pause*.
- 4 PLACE** the pizza into the preheated air fryer and cook for 8 minutes at 350°F.
- 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 minutes

COOK TIME: 6 minutes

$\frac{1}{2}$ teaspoon kosher salt

$\frac{1}{2}$ teaspoon finely ground black pepper

$\frac{1}{2}$ teaspoon garlic powder

$\frac{1}{2}$ teaspoon onion powder

$\frac{1}{2}$ teaspoon dried oregano

A pinch dried rosemary

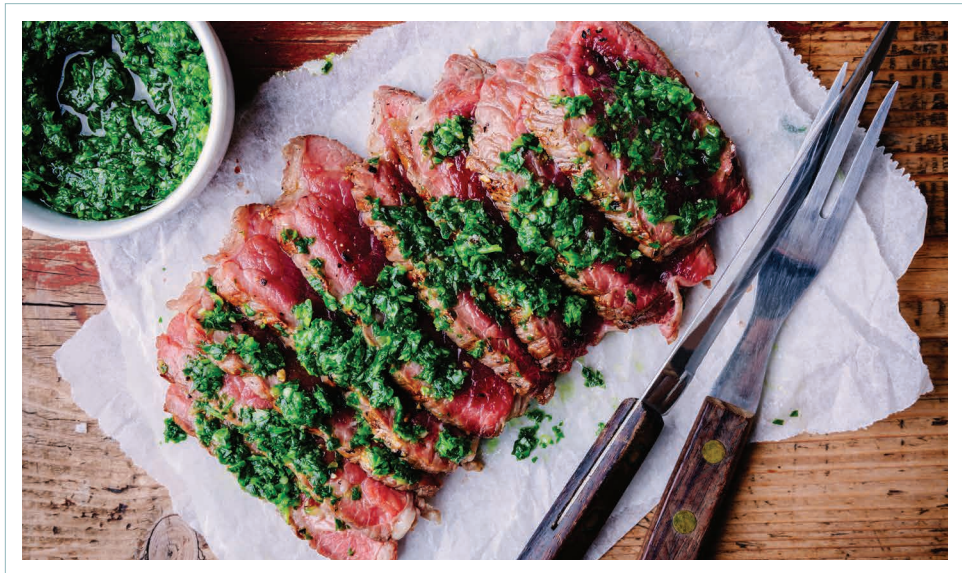
A pinch cayenne pepper

A pinch dried sage

1 ribeye (16 ounces), boneless

1 tablespoon olive oil

- 1 PRESS** *MENU* to select the Preheat function 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 PRESS** *MENU* repeatedly to select the Steak preset, then 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 minutes

COOK TIME: 6 minutes

CHIMICHURRI SAUCE

½ cup extra-virgin olive oil

½ cup fresh basil

½ cup cilantro

½ cup parsley

4 anchovy fillets

1 small shallot

2 garlic cloves, peeled

1 lemon, juiced

A pinch crushed red pepper

STEAK

2 teaspoons vegetable oil

1 New York strip steak (16 ounces)

Salt & pepper, to taste

- 1 COMBINE** all of the chimichurri sauce ingredients in a blender, and blend until your desired consistency is reached.
- 2 PRESS MENU** to select the Preheat function 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.
- 5 PRESS MENU** repeatedly to select the Steak preset, then press *Start/Pause*. This will come out medium rare.
- 6 ALLOW** the steak to rest for 5 minutes when done. Then slice, top with chimichurri sauce, and serve.



Steak Sandwich

YIELDS 2 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 6 minutes

1 ribeye (16 ounces), boneless

1 tablespoon olive oil

1 teaspoon salt

$\frac{1}{2}$ teaspoon black pepper

$\frac{1}{2}$ cup sour cream

3 tablespoons prepared white

horseradish, drained

2 teaspoons chives, freshly chopped

1 small shallot, minced

$\frac{1}{2}$ teaspoon lemon juice

Salt & pepper, to taste

Toasted sesame seed buns, for
serving

Baby arugula, for serving

Shallots, sliced, for serving

1 PRESS MENU to select the Preheat function 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 PRESS MENU repeatedly to select the Steak preset, then 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 hours 10 minutes

COOK TIME: 6 minutes

¼ cup olive oil

¼ cup balsamic vinegar

2 tablespoons Dijon mustard

16 ounces flank steak

Salt & pepper, to taste

4 basil leaves, sliced

- 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
- 5 PLACE** steak into the preheated air fryer.
- 6 PRESS MENU** repeatedly to select the Steak preset, then press *Start/Pause*.
- 7 SLICE** at an angle to cut through the toughness of the muscle. Season with salt and pepper, then garnish with basil and serve.



Italian Meatballs

YIELDS 1-2 SERVINGS

PREP TIME: 15 minutes

COOK TIME: 8 minutes

½ pound ground beef (75/25)
¼ cup panko breadcrumbs
¼ cup milk
1 egg
1 teaspoon garlic powder
1 teaspoon onion powder
2 teaspoons dried oregano
1 tablespoon dried parsley
Salt & pepper, to taste
3 tablespoons Parmesan cheese,
grated, plus more for serving
Nonstick cooking spray
Marinara sauce, for serving

- 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 PRESS MENU** to select the Preheat function 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 400°F for 8 minutes.
- 5 SERVE** with marinara sauce and more grated Parmesan.



Mediterranean Lamb Meatballs

YIELDS 3 SERVINGS

PREP TIME: 35 minutes

COOK TIME: 10 minutes

1 pound ground lamb
3 garlic cloves, minced
¾ teaspoon salt
¼ teaspoon black pepper
1½ tablespoons mint, freshly chopped
1 teaspoon ground cumin
½ teaspoon hot sauce
½ teaspoon chili powder
1 scallion, minced
2 tablespoons parsley, finely chopped
1 tablespoon fresh lemon juice
1 teaspoon lemon zest
2 teaspoons 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
- 4 COAT** the meatballs in olive oil and place in the preheated air fryer.
- 5 PRESS MENU** repeatedly to select the Steak preset, adjust time to 10 minutes, and press *Start/Pause*.



Japanese Meatballs

YIELDS 4 SERVINGS

PREP TIME: 15 minutes

COOK TIME: 10 minutes

1 pound ground beef
1 tablespoon sesame oil
1 tablespoon Awase miso paste
10 fresh mint leaves, finely chopped
4 scallions, finely chopped
1 teaspoon salt
½ teaspoon black pepper
3 tablespoons soy sauce
3 tablespoons mirin
1 tablespoon sake
1 tablespoon water
½ teaspoon 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 2-inch 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
- 6 ARRANGE** the chilled meatballs in the preheated air fryer.
- 7 PRESS MENU** repeatedly to select the Steak preset, adjust time to 10 minutes, and press *Start/Pause*.
- 8 LIBERALLY BRUSH** the meatballs with the glaze every 2 minutes.



Roasted Garlic & Herb Chicken

YIELDS 3 SERVINGS

PREP TIME: 35 minutes

COOK TIME: 20 minutes

3 chicken thighs, bone-in, skin on

3 chicken legs, skin on

2 tablespoons olive oil

2 tablespoons garlic powder

1 teaspoon salt

½ teaspoon black pepper

½ teaspoon dried thyme

½ teaspoon dried rosemary

½ teaspoon dried tarragon

- 1 COAT** the chicken thighs and legs in olive oil and all seasonings. Allow to marinate for 30 minutes.
- 2 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 380°F and press *Start/Pause*.
- 3 PLACE** the chicken into the preheated air fryer.
- 4 PRESS MENU** repeatedly to select the Chicken preset, adjust time to 20 minutes, and press *Start/Pause*.



Barbeque Chicken

YIELDS 4 SERVINGS

PREP TIME: 30 minutes

COOK TIME: 20 minutes

½ tablespoon smoked paprika

½ tablespoon garlic powder

½ tablespoon onion powder

½ tablespoon chili powder

½ tablespoon brown sugar

1 tablespoon kosher salt

1 teaspoon cumin

½ teaspoon cayenne pepper

½ teaspoon black pepper

½ teaspoon white pepper

1 pound chicken legs, skin on

½ pound 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 380°F and press *Start/Pause*.
- 4 PLACE** the wings in the preheated air fryer.
- 5 PRESS MENU** repeatedly to select the Chicken preset, 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 minutes

COOK TIME: 20 minutes

2 tablespoons olive oil
1 lemon, juiced & zested
1 tablespoon garlic powder
2 teaspoons paprika
1½ teaspoons salt
1 teaspoon dried oregano
½ teaspoon black pepper
½ teaspoon 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 380°F and press *Start/Pause*.
- 4 PLACE** the chicken thighs in the preheated air fryer.
- 5 PRESS MENU** repeatedly to select the Chicken preset, adjust time to 20 minutes, and press *Start/Pause*.



Mustard-Roasted Chicken Thighs

YIELDS 4 SERVINGS

PREP TIME: 3 minutes

COOK TIME: 20 minutes

2 tablespoons Dijon mustard

1 tablespoon maple syrup

½ teaspoon onion powder

½ teaspoon garlic powder

½ teaspoon paprika

½ teaspoon salt

½ teaspoon 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 380°F and press *Start/Pause*.
- 4 PLACE** the chicken thighs in the preheated air fryer and top with any left over glaze.
- 5 PRESS MENU** repeatedly to select the Chicken preset, adjust time to 20 minutes, and press *Start/Pause*.



Chicken Tikka Drumsticks

YIELDS 2 SERVINGS

PREP TIME: 1 hour

COOK TIME: 20 minutes

½ cup coconut milk

1½ tablespoons tomato paste

1 teaspoon garam marsala

1 teaspoon cumin

1 teaspoon turmeric

1 teaspoon cardamom

1 teaspoon garlic powder

1 tablespoon ginger, grated

1 teaspoon 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 **PRESS** *MENU* to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F and press *Start/Pause*.
- 4 **REMOVE** the chicken legs from the fridge and put them into the preheated air fryer.
- 5 **COOK** at 350°F for 20 minutes.
- 6 **SERVE** with steamed basmati rice.



Honey Lemon Chicken

YIELDS 2 SERVINGS

PREP TIME: 1 hour

COOK TIME: 15 minutes

3 tablespoons honey, plus more for drizzle

1 tablespoon 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. Marinate chicken thighs in sauce for up to 1 hour. **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 380°F and press *Start/Pause*.
- 2 PLACE** chicken thighs into the preheated air fryer.
- 3 PRESS MENU** repeatedly to select the Chicken preset, adjust time to 15 minutes, and press *Start/Pause*.
- 4 REMOVE** the baskets from the air fryer when 5 minutes remain on the timer. Baste the chicken with more marinade, then finish cooking.
- 5 SEASON** with salt, drizzle some honey, and garnish with lemon slices.



Five-Spice Sticky Chicken

YIELDS 2 SERVINGS

PREP TIME: 2 hours 5 minutes

COOK TIME: 12 minutes

3 tablespoons hoisin sauce

1 tablespoon oyster sauce

3 garlic cloves, finely grated

2 teaspoons Chinese Five-Spice Powder

4 tablespoons honey, divided

2 tablespoons dark soy sauce, divided

4 chicken thighs, boneless, skin on

- 1 COMBINE** the hoisin, oyster sauce, garlic, Chinese Five-Spice Powder, 2 tablespoons honey, and 1 tablespoon dark soy sauce in a large bowl. Add the chicken thighs and mix until well coated. Marinate for at least 2 hours.
- 2 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 380°F and press *Start/Pause*.
- 3 PLACE** chicken thighs into the preheated air fryer baskets.
- 4 PRESS MENU** repeatedly to select the Chicken preset, 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 finish cooking for 4 minutes.
- 7 SERVE** with steamed Chinese broccoli and rice.



"Fried" Chicken

YIELDS 2 SERVINGS

PREP TIME: 2 hours

COOK TIME: 25 minutes

2 chicken legs
2 chicken thighs, bone-in, skin on
1 cup buttermilk
1½ cups all-purpose flour
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon paprika
½ teaspoon black or white pepper
1 teaspoon salt
2 tablespoons 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 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 380°F 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 **PRESS MENU** repeatedly to select the Chicken preset, then 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 minutes

COOK TIME: 12 minutes

½ cup Italian style breadcrumbs

½ cup Parmesan cheese, grated

2 chicken breasts (1 pound),
boneless, skinless

½ cup 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 360°F 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 inside of the preheated air fryer baskets with cooking spray and place chicken breasts inside, spraying the tops of the chicken as well.
- 5 COOK** the chicken breasts at 360°F 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 minutes

COOK TIME: 10 minutes

2 pork chops, boneless
2 teaspoons vegetable oil
2 tablespoons dark brown sugar,
packed
2 teaspoons Hungarian paprika
1 teaspoon ground mustard
1 teaspoon freshly ground black
pepper
1 teaspoon onion powder
1 teaspoon garlic powder
Salt & pepper, to taste

- 1 **PRESS** *MENU* to select the Preheat function 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 as if it were breading.
- 4 **PLACE** the pork chops into the preheated air fryer.
- 5 **PRESS** *MENU* repeatedly to select the Steak preset, adjust time 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 minutes

COOK TIME: 14 minutes

2 pork chops (6 ounces), boneless

$\frac{1}{2}$ cup panko breadcrumbs

1 teaspoon garlic powder

1 teaspoon onion powder

1 teaspoon salt

$\frac{1}{2}$ teaspoon white pepper

$\frac{1}{2}$ cup 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 $\frac{1}{2}$ -inch 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 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 360°F 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 360°F 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 minutes

COOK TIME: 9 minutes

6 pieces prosciutto, thinly sliced
 1 pork tenderloin (1 pound), cut in half, butterflied & pounded flat
 1 teaspoon salt
 ½ teaspoon black pepper
 8 ounces fresh spinach leaves, divided
 4 slices mozzarella cheese, divided
 ⅓ cup sun-dried tomatoes, divided
 2 teaspoons olive oil, divided

- 1 **LAY OUT** 3 pieces of prosciutto on plastic wrap, 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 ½-inch border on all sides.
- 4 **ROLL** the tenderloin around the filling tightly and tie together with kitchen string to keep closed. Discard plastic wrap.
- 5 **REPEAT** the process for the other pork tenderloin. Place the roulades in the fridge.
- 6 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
- 7 **BRUSH** 1 teaspoon of olive oil onto each wrapped tenderloin and place the wrapped pork in the preheated air fryer.
- 8 **PRESS MENU** repeatedly to select the Steak preset, adjust time to 9 minutes, and press *Start/Pause*.
- 9 **ALLOW** roulades to rest for 10 minutes before slicing.



Cajun-Blackened Catfish

YIELDS 2 SERVINGS

PREP TIME: 3 minutes

COOK TIME: 8 minutes

2½ teaspoons paprika
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon ground dried thyme
1 teaspoon ground black pepper
½ teaspoon cayenne pepper
½ teaspoon dried basil
½ teaspoon dried oregano
2 catfish fillets (6 ounces)
Nonstick cooking spray

- 1 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 320°F 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 PRESS MENU** repeatedly to select the Seafood preset, then press *Start/Pause*.
- 6 REMOVE** carefully when done cooking and serve over grits.



Chipotle Tuna Melt

YIELDS 2 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 8 minutes

1 can (5 ounces) tuna

3 tablespoons La Costeña Chipotle
Sauce

4 slices white bread

2 slices pepper jack cheese

- 1 **PRESS** *MENU* to select the Preheat function on the Cosori Air Fryer. Adjust to 320°F 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 **COOK** for 8 minutes at 320°F.
- 7 **CUT** diagonally and serve.



Cornmeal-Crusted Fish Tacos

YIELDS 4-5 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 7 minutes

1 pound tilapia

½ cup yellow cornmeal

½ teaspoon ground cumin

½ teaspoon chili powder

½ teaspoon garlic powder

½ teaspoon onion powder

½ teaspoon salt

½ teaspoon black pepper

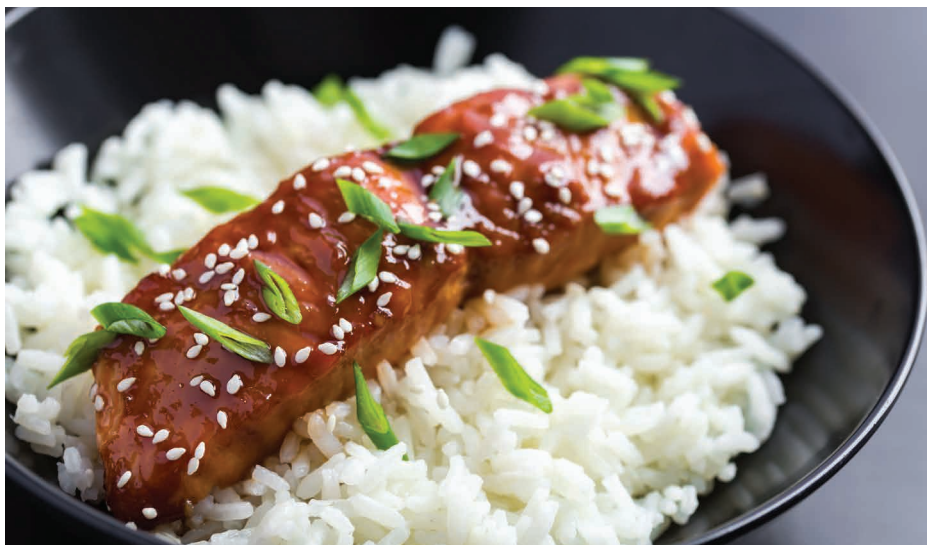
Nonstick cooking spray

Corn tortillas, for serving

Tartar sauce, for serving

Lime wedges, for serving

- 1 CUT** the tilapia into 1½-inch 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F and press *Start/Pause*.
- 5 SPRAY** the coated fish liberally with cooking spray and place them in the preheated air fryer.
- 6 PRESS MENU** repeatedly to select the Seafood preset, 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

YIELDS 2 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 8 minutes

TERIYAKI SAUCE

½ cup soy sauce

½ cup sugar

½ teaspoon grated ginger

1 garlic clove, crushed

¼ cup orange juice

SALMON

2 salmon fillets (5 ounces)

1 tablespoon vegetable oil

Salt & white pepper, to taste

- 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F 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.
- 6 PRESS MENU** repeatedly to select the Seafood preset, then press *Start/Pause*.
- 7 REMOVE** the salmon from the air fryer when finished. Let the salmon rest for 5 minutes, then glaze with teriyaki sauce.
- 8 SERVE** over a bed of white rice or with grilled vegetables.



Lemon-Butter Salmon

YIELDS 2 SERVINGS

PREP TIME: 3 minutes

COOK TIME: 8 minutes

2 salmon fillets (6 ounces)

Salt & pepper, to taste

Nonstick cooking spray

2 tablespoons butter

2 tablespoons fresh lemon juice

1 garlic clove, grated

½ teaspoon Worcestershire sauce

- 1 SEASON** the salmon to taste with salt and pepper.
- 2 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F and press *Start/Pause*.
- 3 SPRAY** the preheated air fryer baskets with cooking spray and place the fish inside.
- 4 PRESS MENU** repeatedly to select the Seafood preset, then press *Start/Pause*.
- 5 COMBINE** the butter, lemon juice, garlic, and Worcestershire sauce in a small sauce pan 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 minutes

COOK TIME: 5 minutes

1½ teaspoons salt
1 teaspoon smoked paprika
1 teaspoon garlic powder
1 teaspoon Italian seasoning
1 teaspoon chili powder
½ teaspoon onion powder
½ teaspoon cayenne pepper
¼ teaspoon black pepper
¼ teaspoon dried thyme
1 pound large shrimp, peeled & deveined
1½ tablespoons olive oil
Lime wedges, for serving

- 1 **PRESS** *MENU* to select the Preheat function on the Cosori Air Fryer. Adjust to 370°F 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 **PRESS** *MENU* repeatedly to select the Shrimp preset, adjust time to 5 minutes, and press *Start/Pause*.
- 7 **SHAKE** the baskets halfway through cooking.
- 8 **SERVE** with lime wedges.



Crab Cakes

YIELDS 4 CRAB CAKES

PREP TIME: 35 minutes

COOK TIME: 8 minutes

RÉMOULADE

½ cup mayonnaise
 1 teaspoon capers, washed & drained
 ½ tablespoon sweet pickles, minced
 ½ tablespoon red onion, finely diced
 ½ tablespoon lemon juice
 ½ teaspoon Dijon mustard
 Salt & pepper, to taste

CRAB CAKES

1 large egg, beaten
 1½ tablespoons mayonnaise
 ½ teaspoon Dijon mustard
 1 teaspoon Worcestershire sauce
 1 teaspoon Old Bay seasoning
 ½ teaspoon salt
 A pinch white pepper
 A pinch cayenne pepper
 ½ cup celery, finely diced
 ½ cup red bell pepper, finely diced
 2 tablespoons fresh parsley, finely chopped
 ½ pound lump crab meat
 ½ cup 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 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
- 7 **LINE** the preheated cooking baskets with a sheet of parchment paper. Spray the crab cakes with cooking spray and lay them gently onto the paper.
- 8 **COOK** the crab cakes at 400°F 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 minutes

COOK TIME: 18 minutes

8 ounces firm tofu, cut into 1-inch cubes

2 tablespoons soy sauce

2 teaspoons rice vinegar

2 teaspoons sesame oil

3 tablespoons cornstarch

- 1 TOSS** the tofu, soy sauce, rice vinegar, and sesame oil together in a shallow bowl. Allow to marinate for 10 minutes.
- 2 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 370°F 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 PRESS MENU** repeatedly to select the Shrimp preset, adjust the time to 18 minutes, and press *Start/Pause*.
- 6 SHAKE** the baskets halfway through cooking.



Eggplant Schnitzel

YIELDS 2 SERVINGS

PREP TIME: 8 minutes

COOK TIME: 8 minutes

1 egg, beaten
1 tablespoon milk
1 cup Italian style breadcrumbs
¼ teaspoon salt
¼ teaspoon black pepper
1 Japanese eggplant
½ cup 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 ½-inch thick slices.
- 3 COAT** the eggplant slices with flour, then dip in egg, and roll in breadcrumbs. Dip in egg and breadcrumbs again.
- 4 PRESS MENU** to select the Preheat function 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 400°F 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 minutes

COOK TIME: 8 minutes

3 tablespoons butter, melted

4 slices white bread

½ cup sharp cheddar cheese,
shredded, divided

- 1 PRESS** *MENU* to select the Preheat function on the Cosori Air Fryer. Adjust to 320°F 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 COOK** for 8 minutes at 320°F.
- 6 CUT** diagonally and serve.



Cajun Chicken Tenders

YIELDS 2-4 SERVINGS

PREP TIME: 5 hours 15 minutes

COOK TIME: 10 minutes

1 pound chicken tenderloins
1½ cups buttermilk
1 tablespoon Louisiana hot sauce
1½ cups all-purpose flour
2½ teaspoons salt
1½ teaspoons black pepper
2 teaspoons garlic powder
2 teaspoons onion powder
2 teaspoons paprika
1½ teaspoons ground mustard
1 teaspoon cayenne pepper
1½ tablespoons cornstarch
Nonstick cooking spray

- 1 **MARINATE** chicken tenders in buttermilk and hot sauce for 4 hours or overnight.
- 2 **ADD** all the remaining ingredients in a large bowl and mix well.
- 3 **DREDGE** the marinated chicken tenders in the breading mixture and shake off any excess.
- 4 **MIX** ½ of the marinade into the seasoned flour and mix well. This will create little flakes.
- 5 **ALLOW** the chicken to sit out for an hour, until the coating gets tacky, and dredge the tenders back in the flour. Set aside.
- 6 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
- 7 **SPRAY** a liberal coating of cooking spray on each side of the chicken tenders and place in the preheated air fryer.
- 8 **COOK** the tenders at 400°F for 10 minutes, until golden brown and crispy.



Stromboli

YIELDS 4-5 SERVINGS

PREP TIME: 35 minutes

COOK TIME: 20 minutes

10-12 ounce pizza dough,
refrigerated

All-purpose flour, for dusting

8 slices ham, cooked

3 slices provolone cheese

3 slices mozzarella cheese

½ cup roasted red bell peppers,
chopped

1 teaspoon Italian seasoning

1 egg, beaten

1 tablespoon milk

¼ teaspoon salt

¼ teaspoon dried oregano

¼ teaspoon garlic powder

¼ teaspoon 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 ¼-inch 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 PRESS** *MENU* to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F and press *Start/Pause*.
- 7 PLACE** the stromboli into the preheated air fryer.
- 8 COOK** at 350°F for 20 minutes. Flip the stromboli every 5 minutes during cooking.



Crispy “Fried” Fish Nuggets

YIELDS 4 SERVINGS

PREP TIME: 6 minutes

COOK TIME: 6 minutes

1 pound whitefish, or other
mild fish

½ cup all-purpose flour

1 tablespoon Old Bay seasoning

2 eggs, beaten

2 cups panko breadcrumbs

Nonstick cooking spray

Tartar sauce, for servings

- 1 **CUT** fish into 1½ x ½-inch 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 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F and press *Start/Pause*.
- 5 **SPRAY** the coated fish on both sides with cooking spray and place into the preheated air fryer.
- 6 **PRESS MENU** repeatedly to select the Frozen Foods preset, adjust time to 6 minutes, and press *Start/Pause*.
- 7 **SHAKE** the baskets halfway through cooking.
- 8 **SERVE** with tartar sauce.



Fiesta Mini Pizzas

YIELDS 1 SERVING

PREP TIME: 3 minutes

COOK TIME: 10 minutes

1 pre-made pizza crust (7 inches)

Olive oil, for brushing

4 tablespoons salsa

3 ounces Mexican cheese blend,
shredded

2 tablespoons frozen corn, thawed

2 tablespoons cooked black beans

1 tablespoon frozen peas, thawed

- 1 **PRESS** *MENU* to select the Preheat function on the Cosori Air Fryer. Adjust to 320°F 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 320°F.
- 4 **ADD** the salsa, cheese, corn, black beans, and peas 5 minutes before cooking is finished.



Pepperoni Mini Pizzas

YIELDS 1 SERVING

PREP TIME: 3 minutes

COOK TIME: 10 minutes

1 pre-made pizza crust (7 inches)

Olive oil, for brushing

3-4 tablespoons marinara sauce

5-6 slices pepperoni

3 ounces mozzarella cheese,
shredded

1 tablespoon Parmesan cheese

- 1 PRESS** *MENU* to select the Preheat function on the Cosori Air Fryer. Adjust to 320°F 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 320°F.
- 4 ADD** the marinara sauce, pepperoni slices, mozzarella, and Parmesan 5 minutes before cooking is finished.



Cheeseburger Sliders

YIELDS 4 SERVINGS

PREP TIME: 1 hour 5 minutes

COOK TIME: 8 minutes

1 pound ground beef (80/20)

½ teaspoon salt

½ teaspoon black pepper

1 teaspoon Worcestershire sauce

1 teaspoon Dijon mustard

1 small onion, grated

1 egg, beaten

2 tablespoons 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
- 4 RUB** the patties with olive oil and place the burgers into the preheated air fryer.
- 5 PRESS MENU** repeatedly to select the Steak preset, 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 minutes

COOK TIME: 10 minutes

ASIAN SLAW

2½ cups cabbage, shredded
 ¼ small red onion, thinly sliced
 ½ carrot, grated
 2 green onions, thinly sliced
 2 tablespoons cilantro, chopped
 2 tablespoons rice wine vinegar
 2 tablespoons soy sauce
 2 tablespoons brown sugar
 1 tablespoon sesame oil
 1 tablespoon mayonnaise
 Salt & pepper, to taste

PATTY

1 pound ground turkey (85/15)
 2 garlic cloves, minced
 1-inch piece ginger, grated
 2 green onions, chopped
 2 tablespoons hoisin
 1 tablespoon soy sauce
 2 teaspoons sambal oelek
 ½ teaspoon salt
 ½ teaspoon black pepper
 1 cup panko breadcrumbs

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

- 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 **PRESS MENU** to select the Preheat function 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 400°F.
- 6 **SERVE** on buns with Asian slaw.



Appetizers



Prosciutto-Wrapped Asparagus

YIELDS 3 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 10 minutes

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

- 1 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 300°F 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 PRESS MENU** repeatedly to select the Vegetables preset, then press *Start/Pause*.



Dry Rubbed Chicken Wings

YIELDS 4 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 25 minutes

1 tablespoon granulated garlic
1 chicken bouillon cube, reduced sodium
1 tablespoon salt-free garlic and herb seasoning blend
1 teaspoon salt
1 teaspoon black pepper
1 teaspoon smoked paprika
1 teaspoon cayenne pepper
1 teaspoon Old Bay seasoning, less sodium
1 teaspoon onion powder
½ teaspoon dried oregano
1 pound chicken wings
Nonstick cooking spray
Ranch, for serving

- 1 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 380°F 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 **PRESS MENU** repeatedly to select the Chicken preset, adjust time to 25 minutes, and press *Start/Pause*.
- 6 **SHAKE** the baskets halfway through cooking.
- 7 **TRANSFER** the wings to 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 minutes

COOK TIME: 25 minutes

1½ pounds chicken wings
1½ tablespoons vegetable oil
Salt & pepper, to taste
¼ cup low-sodium soy sauce
¼ cup honey
2 tablespoons rice wine vinegar
1 tablespoon Sriracha
3 garlic cloves, minced
1 tablespoon fresh ginger, grated
1 green onion, chopped, for garnish

- 1 **PRESS** *MENU* to select the Preheat function on the Cosori Air Fryer. Adjust to 380°F 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 **PRESS** *MENU* repeatedly to select the Chicken preset, then 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 minutes

COOK TIME: 25 minutes

½ teaspoon smoked paprika
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon salt
½ teaspoon black pepper
2 tablespoons cornstarch
1 pound chicken wings
Nonstick cooking spray
⅓ cup honey
⅓ cup Sriracha
1 tablespoon rice wine vinegar
½ teaspoon sesame oil

- 1 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 380°F 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 PRESS MENU** repeatedly to select the Chicken preset, thenchimi 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

YIELDS 3 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 25 minutes

2 tablespoons cornstarch

4 tablespoons Parmesan, grated

1 tablespoon garlic powder

Salt & pepper, to taste

1½ pounds chicken wings

Nonstick cooking spray

- 1 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 380°F 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 **PRESS MENU** repeatedly to select the Chicken preset, then press *Start/Pause*. Make sure to shake the baskets halfway through cooking.
- 6 **SPRINKLE** with the leftover Parmesan mix and serve.



Jerk Chicken Wings

YIELDS 2-3 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 25 minutes

2 teaspoons ground thyme
2 teaspoons dried rosemary
2 teaspoons allspice
2 teaspoons ground ginger
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon cinnamon
1 teaspoon paprika
1 teaspoon chili powder
½ teaspoon nutmeg
½ teaspoon salt
¼ cup vegetable oil
1-2 pounds chicken wings
1 lime, juiced

- 1 **PRESS** *MENU* to select the Preheat function on the Cosori Air Fryer. Adjust to 380°F 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 **PRESS** *MENU* repeatedly to select the Chicken preset, then press *Start/Pause*. Make sure to shake the baskets halfway through cooking.
- 6 **REMOVE** the wings and place on a serving platter.
- 7 **SQUEEZE** fresh lime juice over wings and serve.



Homemade Tortilla Chips

YIELDS 2-3 SERVINGS

PREP TIME: 2 minutes
COOK TIME: 8 minutes

3 corn tortillas (6-inch)
1 tablespoon olive oil
½ teaspoon salt
Salsa, for serving

- 1 CUT** the tortillas in half, then each half into quarters, making a total of 8 pieces per tortilla.
- 2 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 300°F and press *Start/Pause*.
- 3 TOSS** the tortillas in the olive oil and salt until all the chips are well coated.
- 4 PLACE** the tortilla chips in the preheated air fryer and cook for 8 minutes at 300°F.
- 5 SHAKE** the baskets halfway through cooking.
- 6 SERVE** with salsa.



Pigs in a Blanket

YIELDS 4 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 10 minutes

½ sheet puff pastry, thawed
16 cocktail-size smoked link
sausages
1 tablespoon milk

- 1 **PRESS** *MENU* to select the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
- 2 **CUT** the puff pastry into 2½ x 1½-inch 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 400°F for 10 minutes, or until golden brown.



Sausage-Stuffed Mushrooms

YIELDS 3 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 23 minutes

6 extra-large crimini mushrooms

3 tablespoons olive oil, divided

½ large onion, diced

1 garlic clove, minced

4 ounces sweet Italian sausage,
casing removed

2 tablespoons Italian style
breadcrumbs

½ cup mozzarella cheese, shredded,
plus more for topping

½ cup Parmesan cheese, grated

1 tablespoon 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** 1 tablespoon 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 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 320°F and press *Start/Pause*.
- 12 **PLACE** the stuffed mushrooms into the preheated air fryer.
- 13 **COOK** the mushrooms at 320°F for 12 minutes until cheese is golden brown and bubbly.



"Fried" Mozzarella Bites

YIELDS 3 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 8 minutes

6 pieces string cheese
2 tablespoons all-purpose flour
1 teaspoon cornstarch
¼ teaspoon salt
¼ teaspoon black pepper
2 eggs, beaten
1 tablespoon milk
1 cup panko breadcrumbs
1 teaspoon dried parsley flakes
Nonstick cooking spray
Marinara sauce or ranch, for serving

- CUT** the string cheese into thirds, making 18 pieces.
- 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.
- COAT** each piece of cheese with flour, then dip in egg, and then roll in breadcrumbs. Dip in egg and breadcrumbs again.
- PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F and press *Start/Pause*.
- SET** the mozzarella bites in the freezer while the air fryer is preheating.
- PLACE** the coated mozzarella bites into the preheated air fryer and spray liberally with cooking spray.
- PRESS MENU** repeatedly to select the Frozen Foods preset, adjust time to 8 minutes, and press *Start/Pause*.
- SHAKE** the baskets halfway through cooking.
- SERVE** with a side of your favorite marinara sauce, or even better, ranch.



"Fried" Pickles

YIELDS 4 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 10 minutes

4 large dill pickles
½ cup all-purpose flour
2 eggs, beaten
¼ cup breadcrumbs
1 teaspoon paprika
½ teaspoon 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 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 360°F 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 360°F for 10 minutes.
- 6 **FLIP** the pickles over halfway through cooking and spray lightly again, if necessary.
- 7 **SERVE** with your favorite dipping sauce.



Bacon-Wrapped Stuffed Jalapeños YIELDS 2 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 16 minutes

6 medium jalapeños
¼ pound ground pork
2 ounces cheddar cheese
Salt & pepper, to taste
6 strips bacon, halved

- CUT** the jalapeños in half, lengthwise, and remove all seeds. Set aside.
- COMBINE** ground pork, cheddar, salt, and pepper in a bowl and mix until well combined.
- SPOON** about 1 tablespoon of pork mixture into each jalapeño half.
- PUT** the jalapeño halves back together and wrap each jalapeño with bacon.
- PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 320°F and press *Start/Pause*.
- PLACE** the bacon-wrapped jalapeños into the preheated air fryer.
- PRESS MENU** repeatedly to select the Bacon preset, adjust time to 16 minutes, and press *Start/Pause*.
- SERVE** with your favorite dipping sauce.



Bacon-Wrapped Shrimp

YIELDS 4-5 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 16 minutes

16 jumbo shrimp, peeled & deveined

1 teaspoon garlic powder

1 teaspoon paprika

1 teaspoon onion powder

$\frac{1}{2}$ teaspoon ground black pepper

8 strips bacon, sliced lengthwise

- 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 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 320°F and press *Start/Pause*.
- 4 **ADD** half the shrimp to the preheated air fryer.
- 5 **PRESS MENU** repeatedly to select the Bacon preset, then 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 minutes

COOK TIME: 8 minutes

½ cup all-purpose flour
1 teaspoon salt, divided
½ teaspoon black pepper, divided
½ teaspoon garlic powder, divided
½ teaspoon paprika, divided
2 large eggs, beaten
1 tablespoon milk
½ cup panko breadcrumbs
½ cup unsweetened flaked coconut
½ pound 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F and press *Start/Pause*.
- 5 ADD** the shrimp evenly into the preheated air fryer and spray with nonstick cooking spray.
- 6 PRESS MENU** repeatedly to select the Frozen Foods preset, adjust time to 8 minutes, and press *Start/Pause*.
- 7 FLIP** the shrimp halfway through cooking.



Scotch Egg

YIELDS 4 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 15 minutes

10 ounces ground pork sausage

½ teaspoon garlic powder

½ teaspoon onion powder

½ teaspoon dried sage

½ teaspoon salt

½ teaspoon black pepper

4 eggs, medium boiled, peeled

½ cup all-purpose flour

1 egg, beaten

½ cup 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F and press *Start/Pause*.
- 5 SPRAY** the scotch eggs liberally with cooking spray.
- 6 PLACE** the scotch eggs in the preheated air fryer.
- 7 PRESS MENU** repeatedly to select the Frozen Foods preset, adjust time to 15 minutes, and press *Start/Pause*. Make sure to flip the eggs halfway through cooking.



Garlic & Herb Chicken Skewers

YIELDS 2-4 SERVINGS

PREP TIME: 1 hour 5 minutes

COOK TIME: 10 minutes

3 tablespoons olive oil

3 garlic cloves, grated

1 teaspoon dried oregano

½ teaspoon dried thyme

½ teaspoon salt

½ teaspoon black pepper

1 lemon, juiced

1 pound chicken thighs, boneless,
skinless

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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 380°F and press *Start/Pause*.
- 4 CUT** the marinated chicken into 1½-inch pieces and skewer them onto the halved skewers.
- 5 PLACE** the skewers in the preheated air fryer.
- 6 PRESS MENU** repeatedly to select the Chicken preset, adjust time to 10 minutes, and press *Start/Pause*.



Yogurt Chicken Skewers

YIELDS 2-4 SERVINGS

PREP TIME: 4 hours 10 minutes

COOK TIME: 10 minutes

½ cup plain whole milk Greek yogurt

1 tablespoon olive oil

1 teaspoon paprika

½ teaspoon cumin

½ teaspoon crushed red pepper

1 lemon, juiced & zested

1 teaspoon salt

½ teaspoon freshly ground black pepper

4 garlic cloves, minced

1 pound chicken thighs, boneless, skinless

2 wooden skewers, halved

Nonstick cooking spray

- MIX** together the yogurt, olive oil, paprika, cumin, red pepper, lemon juice, lemon zest, salt, pepper, and garlic in a large bowl.
- ADD** the chicken to the marinade and marinate in the fridge for at least 4 hours.
- PRESS MENU** to select the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
- CUT** the marinated chicken thighs into 1½-inch pieces and skewer them onto the halved skewers.
- PLACE** skewers into the preheated air fryer and spray with cooking spray.
- COOK** at 400°F for 10 minutes.



Korean-Style Beef Skewers

YIELDS 2-4 SERVINGS

PREP TIME: 1 hour 5 minutes

COOK TIME: 6 minutes

1 tablespoon ssamjang
1 tablespoon gochujang
1 tablespoon soy sauce
1 tablespoon sesame oil
1 tablespoon honey
1 teaspoon rice wine vinegar
1 pound beef flap meat, cut into
1½-inch 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 PRESS MENU** to select the Preheat function 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 PRESS MENU** repeatedly to select the Steak preset, then press *Start/Pause*.



Teriyaki Pork Skewers

YIELDS 2-4 SERVINGS

PREP TIME: 35 minutes

COOK TIME: 8 minutes

1 tablespoon cornstarch

½ cup water

½ cup soy sauce

½ cup light brown sugar, lightly packed

1 garlic clove, minced

½ teaspoon grated ginger

Black pepper, to taste

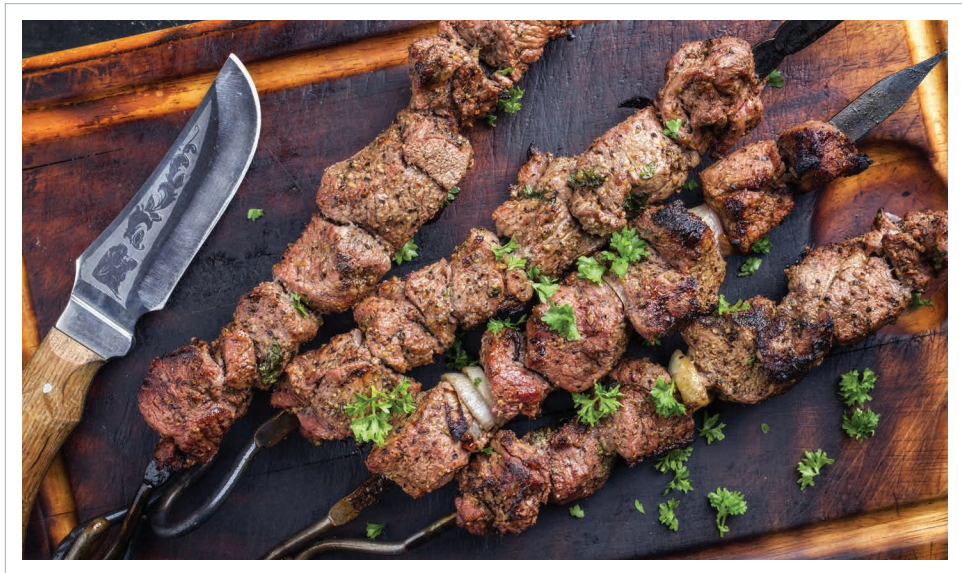
1 pound pork loin chop, cut into 1½-inch cubes

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 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
- 7 **PLACE** the skewers in the preheated air fryer and spray with cooking spray.
- 8 **PRESS MENU** repeatedly to select the Steak preset, adjust time 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

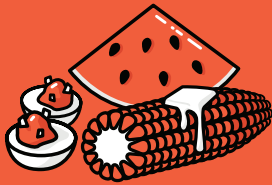
YIELDS 2 SERVINGS

PREP TIME: 12 minutes

COOK TIME: 8 minutes

¾ pound ground lamb
1 teaspoon cumin
1 teaspoon paprika
1 teaspoon garlic powder
1 teaspoon onion powder
½ teaspoon cinnamon
½ teaspoon turmeric
½ teaspoon fennel seeds
½ teaspoon ground coriander seed
½ teaspoon salt
4 bamboo skewers (9 inches)

- 1 COMBINE** all ingredients in a bowl and mix well.
- 2 SKEWER** 3 ounces of meat onto each stick, then place in the fridge for 10 minutes.
- 3 PRESS MENU** to select the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
- 4 PLACE** skewers into the preheated air fryer.
- 5 PRESS MENU** repeatedly to select the Steak preset, adjust time to 8 minutes, and press *Start/Pause*.
- 6 SERVE** with lemon yogurt dressing or by itself.



Sides



Homemade French Fries

YIELDS 4 SERVINGS

PREP TIME: 30 minutes

COOK TIME: 28 minutes

2 russet potatoes

1 liter cold water, for soaking
potatoes

2 tablespoons oil

1 teaspoon garlic powder

1 teaspoon paprika

Salt & pepper, to taste

Ketchup or ranch, for serving

- 1 CUT** the potatoes into 3 x 1/2-inch 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 380°F and press *Start/Pause*.
- 5 ADD** the potatoes to the preheated air fryer.
- 6 PRESS MENU** repeatedly to select the French Fries preset. Adjust time to 28 minutes and press *Start/Pause*. Make sure to shake the baskets halfway through cooking.
- 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 minutes

COOK TIME: 10 minutes

2 large sweet potatoes

2 tablespoons oil

2 teaspoons salt

½ teaspoon black pepper

½ teaspoon paprika

½ teaspoon garlic powder

½ teaspoon onion powder

- 1 CUT** the sweet potatoes into ½-inch thick strips.
- 2 PRESS MENU** to select the Preheat function 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 400°F. Make sure to shake the baskets halfway through cooking.



Cajun French Fries

YIELDS 4 SERVINGS

PREP TIME: 30 minutes

COOK TIME: 28 minutes

2 russet potatoes, peeled

1 liter cold water

2 tablespoons oil

1 tablespoon Cajun seasoning

$\frac{1}{2}$ teaspoon cayenne pepper

Ketchup or ranch, for serving

- 1 CUT** the potatoes into 3 x $\frac{1}{2}$ -inch strips and soak them in the water for 15 minutes.
- 2 DRAIN** them, rinse with cold water, and pat dry with paper towels.
- 3 PRESS MENU** on the Cosori Air Fryer. Adjust to 380°F 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 PRESS MENU** repeatedly to select the French Fries preset. Adjust the time to 28 minutes and press *Start/Pause*. Make sure to shake the baskets halfway through cooking.
- 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.



Zucchini Fries

YIELDS 4 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 8 minutes

2 medium zucchini
½ cup all-purpose flour
2 teaspoons salt
½ teaspoon black pepper
2 eggs, beaten
1 tablespoon milk
¾ cup Italian seasoned panko
breadcrumbs
¾ cup Parmesan cheese, grated
Nonstick cooking spray
Ranch, for serving

- CUT** the zucchini into ¾-inch thick strips.
- 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.
- COAT** each piece of zucchini with flour, then dip in egg, and roll in breadcrumbs. Set aside.
- PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F and press *Start/Pause*.
- PLACE** the coated zucchini evenly into the preheated air fryer and spray with nonstick cooking spray.
- PRESS MENU** repeatedly to select the Frozen Foods preset. Adjust time to 8 minutes and press *Start/Pause*.
- SHAKE** the baskets halfway through cooking.
- SERVE** with a side of ranch.



Avocado Fries

YIELDS 2 SERVINGS

PREP TIME: 15 minutes

COOK TIME: 10 minutes

2 avocados, de-skinned

1 cup panko breadcrumbs

½ teaspoon garlic powder

½ teaspoon onion powder

½ teaspoon smoked paprika

½ teaspoon cayenne

Salt & pepper, to taste

½ cup all-purpose flour

2 eggs, beaten

Nonstick cooking spray

Ketchup or ranch, for serving

- CUT** the avocados into 1-inch thick wedges.
- COMBINE** the breadcrumbs, garlic powder, onion powder, smoked paprika, cayenne, salt, and pepper in a bowl.
- DREDGE** each avocado wedge in the flour, then dip in the beaten eggs, and roll in the breadcrumb mixture.
- PRESS MENU** to select the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
- PLACE** avocado fries into the preheated air fryer baskets, spray with cooking spray, and cook at 400°F for 10 minutes.
- FLIP** the avocado fries halfway through cooking time and spray with more cooking spray.
- SERVE** with ketchup or ranch for dipping.



Greek Fries

YIELDS 4 SERVINGS

PREP TIME: 30 minutes

COOK TIME: 28 minutes

2 russet potatoes

1 liter cold water, for soaking potatoes

2 tablespoons oil

1 teaspoon garlic powder

1 teaspoon paprika

2 ounces feta cheese, crumbled

1 tablespoon flat leaf parsley, chopped

1 tablespoon fresh oregano

Salt & pepper, to taste

Lemon wedges, for serving

- 1 CUT** the potatoes into 3 x 1/2-inch 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 380°F and press *Start/Pause*.
- 5 ADD** the potatoes to the preheated air fryer.
- 6 PRESS MENU** repeatedly to select the French Fries preset, adjust the time to 28 minutes, and press *Start/Pause*.
- 7 SHAKE** the baskets halfway through cooking.
- 8 REMOVE** the baskets from the air fryer when done cooking, and top the fries with feta cheese, parsley, oregano, salt, and pepper.
- 9 SERVE** with lemon wedges.



Potato Wedges

YIELDS 4 SERVINGS

PREP TIME: 3 minutes

COOK TIME: 20 minutes

2 large russet potatoes, rinsed

1½ tablespoons olive oil

1 teaspoon garlic powder

½ teaspoon onion powder

½ teaspoon salt

½ teaspoon black pepper

1 tablespoon Parmesan cheese,
grated

Ketchup or ranch, for serving

- 1 **CUT** the potatoes into 4-inch long wedges.
- 2 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 380°F 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 **PRESS MENU** repeatedly to select the French Fries preset. Adjust time to 20 minutes and press *Start/Pause*.
- 6 **SHAKE** the baskets halfway through cooking.
- 7 **SERVE** with ketchup or ranch.



Potato Chips

YIELDS 4 SERVINGS

PREP TIME: 40 minutes

COOK TIME: 25 minutes

2 liters water

1 tablespoon salt

2 large russet potatoes

1 tablespoon 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 330°F 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 330°F for 25 minutes. Make sure to shake the baskets halfway through cooking.
- 9 SEASON** the potatoes with salt and pepper when done cooking.



Onion Rings

YIELDS 2 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 20 minutes

1 small white onion
1 cup panko breadcrumbs
1 teaspoon smoked paprika
1 teaspoon salt
2 eggs
1 cup buttermilk
½ cup all-purpose flour
Nonstick cooking spray

- 1 SLICE** the onion into ½-inch 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 370°F 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 370°F 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.



Blooming Onion

YIELDS 3 SERVINGS

PREP TIME: 2 hours 15 minutes

COOK TIME: 25 minutes

1 large onion
1 cup all-purpose flour
1 tablespoon paprika
2 teaspoons salt
2 teaspoons garlic powder
1 teaspoon chili powder
½ teaspoon black pepper
½ teaspoon dried oregano
1½ cups water
½ cup Italian style breadcrumbs
Nonstick cooking spray

- 1 PEEL** onion and cut off the top. Place cut-side down onto a cutting board.
- 2 CUT** downward, from the center 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 center. 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 PRESS MENU** to select the Preheat function 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 400°F for 10 minutes, then cook for an additional 15 minutes at 350°F.



Hasselback Potatoes

YIELDS 4 SERVINGS

PREP TIME: 3 minutes

COOK TIME: 40 minutes

4 medium russet potatoes
2 tablespoons olive oil
2 teaspoons salt
½ teaspoon black pepper
½ teaspoon garlic powder
2 tablespoons butter, melted
2 tablespoons freshly chopped
parsley, for garnish

- 1 **WASH AND SCRUB** the potatoes. Pat them dry with a paper towel.
- 2 **CUT** slits, ¼-inch apart, into the potato, stopping just before you cut all the way through, so that the slices stay connected by about ½ inch at the bottom of the potato.
- 3 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F 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 to the preheated air fryer, and cook for 30 minutes at 350°F.
- 6 **BRUSH** the melted butter onto the potatoes and cook for another 10 minutes at 350°F.
- 7 **GARNISH** with freshly chopped parsley.



Roasted Potatoes

YIELDS 4 SERVINGS

PREP TIME: 3 minutes

COOK TIME: 20 minutes

1½ pounds of small new potatoes,
cleaned & halved

2 tablespoons olive oil

½ teaspoon salt

½ teaspoon black pepper

½ teaspoon garlic powder

½ teaspoon dried thyme

½ teaspoon dried rosemary

- 1 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 380°F 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 **PRESS MENU** repeatedly to select the French Fries preset. Adjust time for 20 minutes and press *Start/Pause*. Make sure to shake the baskets halfway through cooking.



Honey-Roasted Carrots

YIELDS 2-4 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 10 minutes

1 pound heirloom rainbow carrots,
peeled & washed

1 tablespoon olive oil

2 tablespoons honey

2 sprigs fresh thyme

Salt & pepper, to taste

- 1 **PAT DRY** the carrots with a paper towel. Set aside.
- 2 **PRESS MENU** to select the Preheat function 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 and cook at 400°F for 10 minutes. Make sure to shake the baskets halfway through cooking.
- 5 **SERVE** hot.



Roasted Garlic Broccoli

YIELDS 3 SERVINGS

PREP TIME: 3 minutes

COOK TIME: 10 minutes

1 large head broccoli, cut into florets

1 tablespoon olive oil

1 teaspoon garlic powder

½ teaspoon salt

¼ teaspoon black pepper

- 1 **PRESS** *MENU* to select the Preheat function on the Cosori Air Fryer. Adjust to 300°F 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 **PRESS** *MENU* repeatedly to select the Vegetables preset and press *Start/Pause*.



Honey-Soy Carrots

YIELDS 4 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 10 minutes

1 pound young carrots (6-inch),
rinsed, scrubbed clean & patted
dry

1 tablespoon olive oil

1 teaspoon honey

1 teaspoon soy sauce

Salt & pepper, to taste

- 1 **PRESS** *MENU* to select the Preheat function 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 into the preheated air fryer.
- 4 **ADJUST** temperature to 400°F, set time to 10 minutes, then press *Start/Pause*.
- 5 **SEASON** with salt and pepper when done cooking.



Roasted Cauliflower

YIELDS 2-3 SERVINGS

PREP TIME: 2 minutes

COOK TIME: 10 minutes

10 ounces cauliflower florets

2 teaspoons olive oil

½ teaspoon salt

¼ teaspoon black pepper

- 1** **PRESS** *MENU* to select the Preheat function on the Cosori Air Fryer. Adjust to 300°F 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** **PRESS** *MENU* repeatedly to select the Vegetables preset, then press *Start/Pause*.



Roasted Turmeric Cauliflower

YIELDS 2-3 SERVINGS

PREP TIME: 2 minutes

COOK TIME: 10 minutes

10 ounces cauliflower florets

2 teaspoons olive oil

1 teaspoon turmeric powder

½ teaspoon garlic powder

½ teaspoon onion powder

½ teaspoon salt

½ teaspoon black pepper

- 1 **PRESS** *MENU* to select the Preheat function on the Cosori Air Fryer. Adjust to 300°F 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 **PRESS** *MENU* repeatedly to select the Vegetables preset, then press *Start/Pause*.



Roasted Corn

YIELDS 2 SERVINGS

PREP TIME: 2 minutes

COOK TIME: 10 minutes

1 ear of corn, husks & silks
removed, cut in half

1 tablespoon butter, melted

$\frac{1}{2}$ teaspoon salt

- 1 **PRESS** *MENU* to select the Preheat function 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 **ADJUST** temperature to 400°F, set time to 10 minutes, then press *Start/Pause*.
- 5 **FLIP** the corn halfway through cooking.



Roasted Butternut Squash

YIELDS 2-4 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 10 minutes

1 butternut squash, peeled, seeded
& cut into 1-inch cubes

2 tablespoons olive oil, plus more
for drizzling

1½ teaspoons thyme leaves

1 teaspoon salt

½ teaspoon black pepper

- 1 **PRESS** *MENU* to select the Preheat function 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 **ADJUST** temperature to 400°F, set time to 10 minutes, then press *Start/Pause*.
- 5 **DRIZZLE** with olive oil when done cooking and serve.



Roasted Eggplant

YIELDS 1-2 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 10 minutes

1 Japanese eggplant, peeled

2 tablespoons olive oil

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon garlic powder

$\frac{1}{2}$ teaspoon black pepper

$\frac{1}{2}$ teaspoon onion powder

$\frac{1}{2}$ teaspoon ground cumin

- 1 **PRESS** *MENU* to select the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
- 2 **CUT** the peeled eggplant into $\frac{1}{2}$ -inch 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. Cook at 400°F for 10 minutes. Serve hot.



Garlic Bread

YIELDS 4 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 8 minutes

- 1 French baguette (12 inches)
- 4 garlic cloves, minced
- 3 tablespoons butter, room temperature
- 1 tablespoon olive oil
- 2 tablespoons Parmesan cheese, grated
- 2 tablespoons parsley, freshly chopped

- 1 **SLICE** the baguette in half lengthwise, then each piece in half widthwise, creating four 6-inch long slices.
- 2 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 320°F 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 **SET** the time for 8 minutes, adjust temperature to 320°F, and press *Start/Pause*.
- 7 **GARNISH** with freshly chopped parsley when done cooking.



Cheesy Cornbread Muffins

YIELDS 6 MUFFINS

PREP TIME: 8 minutes

COOK TIME: 15 minutes

½ cup all-purpose flour
½ cup cornmeal
3 tablespoons white sugar
1 teaspoon salt
1½ teaspoons baking powder
½ cup milk
3 tablespoons butter, melted
1 egg
1 cup corn
3 scallions, chopped
3 ounces 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 320°F 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 ADJUST** temperature to 320°F, set time to 15 minutes, then press *Start/Pause*.
- 8 SERVE** muffins with more butter, or enjoy as is.



Cheddar Buttermilk Biscuits

YIELDS 4 BISCUITS

PREP TIME: 10 minutes

COOK TIME: 12 minutes

1½ teaspoons baking powder

1 teaspoon kosher salt

1 teaspoon sugar

½ teaspoon baking soda

1½ cups all-purpose flour, plus
more for surface

½ cup (1 stick) unsalted butter,
chilled, cut into ½-inch pieces

½ cup cheddar cheese, shredded

½ cup buttermilk, chilled

Butter, melted, for brushing

- 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 1-inch thick square.
- 5 PRESS** *MENU* to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F and press *Start/Pause*.
- 6 CUT** biscuits using a round biscuit/cookie cutter.
- 7 LINE** the preheated air fryer baskets with parchment paper.
- 8 BRUSH** top of the biscuits with melted butter and place atop the parchment paper.
- 9 COOK** the biscuits at 350°F for 12 minutes.



Brussel Sprouts with Pancetta

YIELDS 2-4 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 8 minutes

10 ounces brussel sprouts, halved

2 strips pancetta, diced

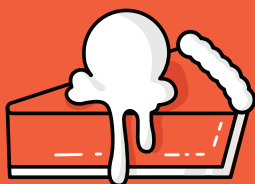
1 tablespoon olive oil

¼ teaspoon garlic powder

Salt & pepper, to taste

1 tablespoon Parmesan cheese,
freshly grated

- 1 **PRESS MENU** to select the Preheat function 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 **ADJUST** temperature to 400°F, set time to 8 minutes, then press *Start/Pause*.
- 6 **GRATE** Parmesan cheese for garnish, then serve.



Desserts



Cinnamon Rolls

YIELDS 8-10 CINNAMON ROLLS

PREP TIME: 1 hour 20 minutes

COOK TIME: 12 minutes

CREAM CHEESE FROSTING

½ cup cream cheese, room temperature

1 cup powdered sugar

½ cup unsalted butter, room temperature

½ teaspoon vanilla extract

CINNAMON ROLLS

1 cup milk, warm

½ cup unsalted butter, melted

½ cup white sugar

½ packet active dry yeast

2½ cups all-purpose flour, plus more for dusting

½ teaspoon baking powder

1 teaspoon salt

½ cup unsalted butter, softened

½ cup dark brown sugar

2½ teaspoons ground cinnamon

- 1 **MIX** together all the frosting ingredients until well combined and there are no lumps. Set aside.
- 2 **COMBINE** the warm milk, melted butter, white sugar, and active dry yeast in a large bowl and allow to bloom for 1 minute.
- 3 **MIX** in 2 cups all-purpose flour until well combined and cover with a towel for 1 hour and place in a warm area of your house.
- 4 **MIX** in the remaining flour, baking powder, and salt.
- 5 **KNEAD** the dough on a floured surface and roll out to a ¼-inch thickness.
- 6 **SPREAD** the softened butter on the dough, and sprinkle the dark brown sugar and cinnamon on top.
- 7 **ROLL** the cinnamon rolls tightly beginning at the long edge, until a log of dough has been formed.
- 8 **CUT** the dough into 1 to 1½-inch slices, place onto a lightly buttered sheet pan, and cover with a towel for 30 minutes.
- 9 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 330°F and press *Start/Pause*.
- 10 **PLACE** the cinnamon rolls on parchment paper and into the preheated air fryer.
- 11 **COOK** the cinnamon rolls at 330°F for 12 minutes.
- 12 **SPREAD** the cream cheese frosting on top when done cooking.



Chocolate Soufflé

YIELDS 2 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 13 minutes

Butter, for greasing

Sugar, for coating

3 ounces bittersweet chocolate,
chopped

$\frac{1}{2}$ cup unsalted butter

2 eggs, yolks separated from
whites

$\frac{1}{2}$ teaspoon pure vanilla extract

2 tablespoons all-purpose flour

3 tablespoons sugar

Powdered sugar, for dusting

- 1 **GREASE** two 6-ounce 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, then increasing to high speed until whites just hold stiff peaks. Set aside.
- 6 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 330°F and press *Start/Pause*.
- 7 **STIR** about $\frac{1}{2}$ cup 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 330°F for 13 minutes.
- 10 **DUST** the soufflés with powdered sugar and serve immediately.



Banana Nut Bread

YIELDS 1 MINI LOAF

PREP TIME: 10 minutes

COOK TIME: 40 minutes

$\frac{1}{2}$ cup unsalted butter, softened

$\frac{1}{2}$ cup sugar

1 egg, beaten

2 overripe bananas, mashed

$\frac{1}{2}$ teaspoon vanilla extract

$\frac{1}{2}$ cups all-purpose flour

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup chopped walnuts

Nonstick cooking spray

- 1 **CREAM** together the butter and sugar.
- 2 **MIX** in the egg, mashed bananas, and vanilla. Set aside.
- 3 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 300°F 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** 1 mini loaf pan and then fill with batter. Place into the preheated air fryer.
- 7 **PRESS MENU** repeatedly to select the Desserts preset, adjust time to 40 minutes, and press *Start/Pause*.



Mini Apple Pies

YIELDS 2 SERVINGS

PREP TIME: 35 minutes

COOK TIME: 10 minutes

1 medium apple, peeled & diced
into bite-sized pieces
2½ tablespoons granulated sugar
1 tablespoon unsalted butter
⅓ teaspoon ground cinnamon
⅓ teaspoon ground nutmeg
⅓ teaspoon ground allspice
1 sheet pre-made pie dough
1 egg, beaten
1 teaspoon 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 5-inch circles.
- 5 ADD** the filling to the center 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F and press *Start/Pause*.
- 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 350°F for 10 minutes, until pies are golden brown.



Rustic Pear Tart with Walnuts

YIELDS 4 SERVINGS

PREP TIME: 1 hour 10 minutes

COOK TIME: 45 minutes

PASTRY

¾ cup all-purpose flour, plus ½
tablespoon
½ teaspoon salt
1 tablespoon granulated sugar
6 tablespoons unsalted butter, cold,
cut into ½-inch pieces
2 tablespoons water, ice-cold
1 egg, beaten
1 tablespoon turbinado sugar
Nonstick cooking spray
1 tablespoon honey
1½ teaspoons water
Toasted walnuts, chopped, for
garnish

FILLING

1 large pear, peeled, quartered &
thinly sliced
1½ teaspoons cornstarch
2 tablespoons brown sugar
¼ teaspoon ground cinnamon
A pinch salt

- 1 **MIX** the ¾ cup 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 8½ inches in diameter.
- 7 **ADD** the ½ cup flour onto the top of the pastry leaving 1½ inches 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 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 350°F and press *Start/Pause*.
- 11 **SPRAY** the preheated air fryer with cooking spray and place the tart inside.
- 12 **COOK** for 45 minutes at 320°F.
- 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

YIELDS 1 MINI LOAF

PREP TIME: 10 minutes

COOK TIME: 30 minutes

1 cup all-purpose flour

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

6 tablespoons unsalted butter,
softened

$\frac{3}{4}$ cup granulated sugar

1 large egg

1 tablespoon fresh lemon juice

1 lemon, zested

$\frac{1}{2}$ cup 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 320°F and press *Start/Pause*.
- 9 PLACE** the pound cake into the preheated air fryer.
- 10 COOK** for 30 minutes at 320°F.



Blueberry Lemon Muffins

YIELDS 6-8 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 15 minutes

½ teaspoon lemon juice
½ cup coconut milk or soy milk
1 cup all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
½ cup granulated sugar
3 tablespoons coconut oil,
liquidated
1 lemon, zested
½ teaspoon vanilla extract
1 cup fresh blueberries
Nonstick cooking spray

- 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 300°F 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.
- 8 PRESS MENU** repeatedly to select the Desserts preset, adjust time to 15 minutes, then press *Start/Pause*.
- 9 REMOVE** muffins when done cooking and let them cool down for 10 minutes. Then serve.



Chocolate Espresso Muffins

YIELDS 8 MUFFINS

PREP TIME: 10 minutes

COOK TIME: 15 minutes

1 cup all purpose flour
½ cup cocoa powder
¾ cup light brown sugar
½ teaspoon baking powder
½ teaspoon espresso powder
½ teaspoon baking soda
½ teaspoon salt
1 large egg
¾ cup milk
1 teaspoon vanilla extract
1 teaspoon apple cider vinegar
⅓ cup vegetable oil
Nonstick cooking spray

- 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 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 300°F and press *Start/Pause*.
- 6 **PLACE** the muffin cups carefully into the preheated air fryer. You may need to work in batches.
- 7 **PRESS MENU** repeatedly to select the Desserts preset, adjust time to 15 minutes, and press *Start/Pause*.



Coconut Macaroons

YIELDS 5-6 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 15 minutes

$\frac{1}{2}$ cup sweetened condensed milk

1 egg white

$\frac{1}{2}$ teaspoon almond extract

$\frac{1}{2}$ teaspoon vanilla extract

$\frac{1}{8}$ teaspoon salt

$1\frac{1}{2}$ cups shredded, unsweetened coconut

- 1 MIX** together condensed milk, egg white, almond extract, vanilla extract, and salt in a bowl.
- 2 ADD** in $1\frac{1}{2}$ cups shredded coconut and mix until well combined. Mixture should be able to hold its shape.
- 3 FORM** $1\frac{1}{2}$ -inch balls with your hands. On a separate plate, add $\frac{1}{4}$ cup of shredded coconut.
- 4 ROLL** the coconut macaroons into the shredded coconut until covered.
- 5 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 300°F and press *Start/Pause*.
- 6 ADD** the coconut macaroons to the preheated air fryer.
- 7 PRESS MENU** repeatedly to select the Desserts preset, adjust time to 15 minutes, and press *Start/Pause*.
- 8 LET** macaroons cool for 5 to 10 minutes when done, then serve.



Orange Cranberry Muffins

YIELDS 6-8 MUFFINS

PREP TIME: 10 minutes

COOK TIME: 15 minutes

1 cup all-purpose flour
 ½ cup sugar
 1 teaspoon baking powder
 ¼ teaspoon baking soda
 ½ teaspoon salt
 1 cup cranberries
 1 egg
 ⅓ cup orange juice
 ¼ cup 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 **PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 300°F and press *Start/Pause*.
- 6 **PLACE** the muffin cups carefully into the preheated air fryer. You may need to work in batches.
- 7 **PRESS MENU** repeatedly to select the Desserts preset, adjust time to 15 minutes, and press *Start/Pause*.



Chocolate Chip Muffins

YIELDS 6-8 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 15 minutes

$\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup coconut milk or soy milk
3 tablespoons coconut oil,
liquidated
 $\frac{1}{2}$ teaspoon vanilla extract
1 cup all-purpose flour
2 tablespoons cocoa powder
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup dark chocolate chips
 $\frac{1}{2}$ cup pistachios, cracked (Optional)
Nonstick cooking spray

- 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 PRESS MENU** to select the Preheat function on the Cosori Air Fryer. Adjust to 300°F and press *Start/Pause*.
- 5 GREASE** muffin cups with cooking spray and pour batter in until cups are $\frac{3}{4}$ full.
- 6 PLACE** the muffin cups carefully into the preheated air fryer.
- 7 PRESS MENU** repeatedly to select the Desserts preset, adjust time to 15 minutes, then press *Start/Pause*.
- 8 REMOVE** muffins when done cooking and let them cool down for 10 minutes before serving.

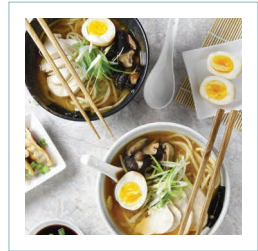
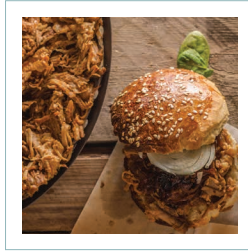


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