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*Recipes*

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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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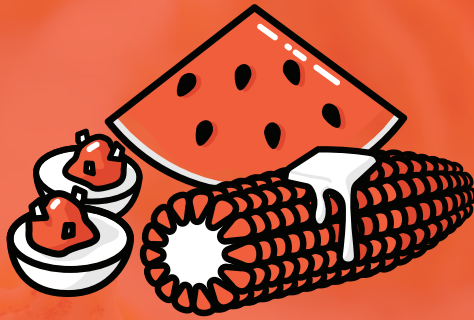
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# Appetizers



## Bulgogi Skewers

**YIELD:** 4 servings

**PREP TIME:** 1 hr 10 min

**COOK TIME:** 6 min

1 skirt steak (8 ounces), cut into  
4 strips

1 tablespoon garlic, minced

1 tablespoon ginger, minced

1 cup apple juice

½ cup soy sauce

½ teaspoon sesame oil

½ teaspoon black pepper

¼ cup brown sugar

¼ teaspoon toasted sesame seeds,  
for garnish

1. **COMBINE** all ingredients except for the toasted sesame seeds in a ziplock bag, mix, and marinate for 1 hour at room temperature.
2. **PREHEAT** the Cosori Air Fryer to 400°F.
3. **SKEWER** each steak strip and place skewers into the preheated air fryer baskets.
4. **SET** the time for 6 minutes and press *Start/Stop*.
5. **REMOVE** skewers from the air fryer and garnish with sesame seeds, then serve.

### Items Needed

4 skewers, cut to inner basket size



## Buttermilk Onion Rings

**YIELD:** 4 servings

**PREP TIME:** 2 hr 10 min

**COOK TIME:** 15 min

½ onion, cut into ½-inch slices

1 cup buttermilk

4 tablespoons all-purpose flour

1 teaspoon salt

½ teaspoon black pepper

½ teaspoon garlic powder

½ teaspoon onion powder

¼ teaspoon cayenne pepper

2 eggs, beaten

1½ cups panko breadcrumbs

Cooking spray

1. **SOAK** the onion slices in buttermilk for 1 hour.
2. **COMBINE** flour, salt, black pepper, garlic powder, onion powder, and cayenne pepper.
3. **DREDGE** the onion slices in the seasoned flour until evenly coated.
4. **DIP** the onions rings in the eggs and then into the panko breadcrumbs. Coat evenly.
5. **SET** the onion rings on a baking sheet and freeze for 1 hour.
6. **PREHEAT** the Cosori Air Fryer to 350°F.
7. **SPRAY** the onion rings with cooking spray on both sides.
8. **PLACE** the onion rings into the preheated air fryer baskets.
9. **SET** the time for 15 minutes and press *Start/Stop*.
10. **SERVE** immediately.



## Chicken Quesadilla

**YIELD:** 2 servings

**PREP TIME:** 10 min

**COOK TIME:** 16 min

1 chicken thigh, skinless and boneless

½ red bell pepper, sliced

½ lime, juiced

2 tablespoons olive oil

½ tablespoon taco seasoning

2 flour tortillas (8-inch diameter)

2 ounces quesadilla cheese, shredded

6 pickled jalapeno slices

1. **PREHEAT** the Cosori Air Fryer to 380°F.
2. **MIX** chicken thigh, red bell pepper, lime juice, olive oil, and taco seasoning in a bowl until fully coated.
3. **PLACE** chicken and red bell pepper mixture into the preheated air fryer baskets.
4. **SET** the time for 12 minutes and press *Start/Stop*.
5. **CHOP** the chicken and red bell pepper and place onto 1 tortilla along with pickled jalapeno slices, 1 inch away from the edge.
6. **PLACE** cheese over the chicken and place the other tortilla on top.
7. **PLACE** quesadilla into the air fryer. Set the time for 4 minutes, then set the temperature to 400°F and press *Start/Stop*.
8. **SERVE** immediately.



## Deviled Eggs

**YIELD:** 6 servings

**PREP TIME:** 5 min

**COOK TIME:** 16 min

6 eggs

1 tablespoon Dijon mustard

1 teaspoon apple cider vinegar

3 tablespoons mayonnaise

¼ teaspoon paprika

1. **PLACE** eggs into the Cosori Air Fryer baskets.
2. **SET** the time for 16 minutes and the temperature for 280°F. Press *Start/Stop*.
3. **REMOVE** eggs and peel under cold water. Cut in half and remove yolks, placing the yolks into a separate bowl.
4. **MIX** yolks, Dijon mustard, apple cider vinegar, mayonnaise, and paprika in a bowl until creamy smooth.
5. **PIPE** the filling into the halved egg whites using a plastic bag.
6. **SERVE** immediately or chill.





## Maple Dijon Wings

**YIELD:** 2 servings

**PREP TIME:** 10 min

**COOK TIME:** 22 min

10 chicken wings

¼ teaspoon kosher salt

¼ teaspoon black pepper

### Sauce Ingredients

3 tablespoons Dijon mustard

3 tablespoons maple syrup

1. **PREHEAT** the Cosori Air Fryer to 380°F.
2. **SPRINKLE** salt and pepper over the wings.
3. **PLACE** chicken wings into the preheated air fryer baskets.
4. **SET** the time for 22 minutes and press *Start/Stop*.
5. **COMBINE** sauce ingredients in a small bowl and mix until smooth.
6. **REMOVE** chicken wings and place into a bowl, tossing them with half the sauce.
7. **SERVE** immediately with the rest of the sauce.



## Spicy Gochujang Wings

**YIELD:** 2 servings

**PREP TIME:** 2 hr 5 min

**COOK TIME:** 22 min

12 chicken wings

3 tablespoons gochujang

2 tablespoons canola oil

2 tablespoons water

1 tablespoon white distilled  
vinegar

2 teaspoons sugar

½ teaspoon salt

Sesame seeds, for garnish

1. **COMBINE** all ingredients except the sesame seeds in a ziplock bag and marinate in the fridge for 2 hours or overnight.
2. **PREHEAT** the Cosori Air Fryer to 360°F.
3. **PLACE** chicken wings into the preheated air fryer baskets.
4. **SET** the time for 22 minutes and press *Start/Stop*.
5. **GARNISH** with sesame seeds.
6. **SERVE** immediately.



## Tandoori Chicken Wings

**YIELD:** 3 servings

**PREP TIME:** 1 hr

**COOK TIME:** 22 min

10 chicken wings

½ tablespoon cumin

½ tablespoon paprika

½ tablespoon coriander powder

½ tablespoon garam masala

¼ teaspoon fennel seeds

1½ teaspoons salt

2 tablespoons olive oil

½ lemon, juiced

1 cup plain whole-milk yogurt

1. **COMBINE** all ingredients in a large ziplock bag and marinate for 1 hour at room temperature.
2. **PREHEAT** the Cosori Air Fryer to 360°F.
3. **PLACE** chicken wings into the preheated air fryer baskets and save the marinade on the side.
4. **SET** the time for 22 minutes and press *Start/Stop*.
5. **FLIP** wings halfway through cooking and pour marinade over the wings. Continue cooking.
6. **SERVE** immediately.



## Tex-Mex Roasted Corn

**YIELD:** 3 servings

**PREP TIME:** 10 min

**COOK TIME:** 15 min

¼ teaspoon salt

4 tablespoons butter

½ lime, juiced

½ teaspoon chili powder

¼ teaspoon cumin

¼ teaspoon ground Mexican chili pepper

¼ teaspoon onion powder

¼ teaspoon garlic powder

2 ears of corn, cut into thirds

1. **COMBINE** all ingredients except for the corn in a microwave-safe bowl and microwave until the butter is melted. Mix well.
2. **TOSS** half of the seasoned butter with the corn until evenly coated.
3. **PREHEAT** the Cosori Air Fryer to 400°F.
4. **PLACE** corn into the preheated air fryer baskets.
5. **SET** the time for 15 minutes and press *Start/Stop*.
6. **BRUSH** the corn with the seasoned butter every 5 minutes.
7. **SERVE** immediately.





## Zucchini Fries

**YIELD:** 2 servings

**PREP TIME:** 10 min

**COOK TIME:** 8 min

½ cup all-purpose flour

2 teaspoons salt

½ teaspoon black pepper

2 eggs

¾ cup Italian style panko  
breadcrumbs

¼ cup Parmesan cheese, grated

2 medium zucchini, cut into  
wedges

Nonstick cooking spray

1. **PREHEAT** the Cosori Air Fryer to 360°F.
2. **MIX** the flour, salt, and pepper in a dish.
3. **WHISK** the eggs in a separate dish.
4. **COMBINE** the breadcrumbs and Parmesan in a third dish.
5. **COAT** each zucchini wedge with flour, dip it into the eggs, and roll it in breadcrumbs. Set aside.
6. **PLACE** the coated zucchini fries into the preheated air fryer baskets and spray with nonstick cooking spray. Put no more than 2 pounds of zucchini into the baskets at a time, cooking in 2 batches if necessary.
7. **SET** the time for 8 minutes and press *Start/Stop*.
8. **SERVE** with a side of ranch, or any other dipping sauce you want.

# Thai Lettuce Wraps

**YIELD:** 4 servings

**PREP TIME:** 15 min

**COOK TIME:** 15 min

½ pound ground chicken

¼ red onion, minced

1 tablespoon ginger, minced finely

1 tablespoon lemongrass, minced  
finely

2 green onions, sliced

1 tablespoon basil, minced

3 tablespoons vegetable oil

3 tablespoons soy sauce

2 tablespoons fish sauce

½ tablespoon brown sugar

2 limes, juiced, divided

½ large carrot, julienned

10 butter lettuce leaves, stacked  
in pairs

## Garnish

½ lime, juiced

½ jalapeno, diced

2 tablespoons cilantro, chopped

1. **COMBINE** all ingredients except for the garnish in a ziplock bag and marinate for 15 minutes.
2. **PREHEAT** the Cosori Air Fryer to 360°F.
3. **PLACE** marinated ground chicken into the preheated air fryer baskets.
4. **SET** the time for 10 minutes and press *Start/Stop*.
5. **USE** a wooden spoon to break up and crumble the chicken in the baskets.
6. **PLACE** baskets back into the air fryer. Set the time for 5 minutes and temperature to 360°F, then press *Start/Stop*.
7. **PLACE** cooked chicken mix into a serving dish and sprinkle lime juice, jalapeno, and cilantro to garnish.
8. **PLACE** 2 tablespoons of chicken mix on each pair of lettuce leaves, then serve.





Breakfast





## Chocolate Hazelnut French Toast

**YIELD:** 3 servings

**PREP TIME:** 5 min

**COOK TIME:** 10 min

2 eggs

¼ cup milk

¼ cup heavy cream

1 tablespoon maple syrup

1 teaspoon ground cinnamon

A pinch of ground nutmeg

A pinch of ground cardamom

A pinch of salt

3 slices French bread  
(1½ inches thick)

Nonstick cooking spray

Chocolate hazelnut spread

Strawberries, for garnish

Coarse sea salt, for garnish

1. **PREHEAT** the Cosori Air Fryer to 350°F.
2. **COMBINE** the eggs, milk, heavy cream, maple syrup, cinnamon, nutmeg, cardamom, and salt in a bowl.
3. **SOAK** the bread for 30 seconds on each side.
4. **SPRAY** the inner basket with nonstick cooking spray.
5. **PLACE** French toast into the preheated air fryer baskets. Spray the toast with nonstick spray.
6. **SET** the time for 10 minutes and press *Start/Stop*.
7. **SPREAD** chocolate hazelnut spread on top.
8. **GARNISH** with strawberries and sea salt.
9. **SERVE** immediately.



## Leek & Gruyere Mini Breakfast Casseroles

**YIELD:** 2 servings

**PREP TIME:** 5 min

**COOK TIME:** 17 min

1 tablespoon butter

½ cup chopped leeks

2 eggs

1 tablespoon milk

1 tablespoon heavy cream

1 cup stale bread, cut into ½-inch cubes

¼ teaspoon salt

A pinch of dried thyme

A pinch of black pepper

½ tablespoon parsley, freshly chopped

6 tablespoons gruyere cheese, grated

### Items Needed

2 ceramic ramekins (3-inch diameter), greased

1. **COOK** the butter and leeks in a pot over medium heat for 5 minutes, or until the leeks are translucent and slightly caramelized. Place them in a mixing bowl.
2. **WHISK** the eggs, milk, and heavy cream in a separate bowl. Set aside.
3. **COMBINE** the leeks, egg mixture, bread cubes, salt, thyme, black pepper, parsley, and 4 tablespoons grated gruyere cheese.
4. **DIVIDE** the egg and bread mixture evenly between the 2 ramekins.
5. **SPRINKLE** 1 tablespoon of grated gruyere cheese on each.
6. **PREHEAT** the Cosori Air Fryer to 300°F.
7. **PLACE** breakfast casseroles into the preheated air fryer basket.
8. **SET** the time for 12 minutes and press *Start/Stop*.
9. **REMOVE** carefully from the air fryer and enjoy.



## Bacon Grilled Cheese Sandwich

**YIELD:** 1 serving

**PREP TIME:** 5 min

**COOK TIME:** 14 min

2 slices bacon, halved

2 tablespoons butter, room  
temperature

2 slices white or sourdough bread

2 slices American cheese

2 slices low-moisture mozzarella  
cheese

1. **PREHEAT** the Cosori Air Fryer to 320°F.
2. **PLACE** bacon strips into the preheated air fryer baskets.
3. **SET** the time for 8 minutes and press *Start/Stop*.
4. **BUTTER** the white or sourdough bread slices on both sides.
5. **TAKE** out bacon and drain the fat from the outer basket.
6. **PLACE** the cheese and bacon between the 2 slices of bread.
7. **PLACE** the sandwich into the air fryer baskets.
8. **SET** the time for 6 minutes and press *Start/Stop*.
9. **TAKE** out the grilled cheese sandwich, cut it diagonally, and serve.



Entreés





## Carne Asada

**YIELD:** 2 servings

**PREP TIME:** 1 hr 10 min

**COOK TIME:** 6 min

1 skirt steak (8 ounces)

3 limes, juiced

½ red onion, diced

1 teaspoon Mexican chili pepper

¼ teaspoon cumin

⅛ teaspoon cayenne

1 teaspoon kosher salt

½ teaspoon black pepper

3 tablespoons cilantro, chopped

1. **COMBINE** all ingredients in a ziplock bag, mix, and marinate for 1 hour at room temperature.
2. **PREHEAT** the Cosori Air Fryer to 400°F.
3. **PLACE** the marinated skirt steak into the preheated air fryer baskets.
4. **SET** the time for 6 minutes and press *Start/Stop*.
5. **SERVE** as a steak or with your favorite Mexican dish.



## Chimichurri Chicken Thigh Skewers

**YIELD:** 4 servings

**PREP TIME:** 10 min

**COOK TIME:** 11 min

2 chicken thighs, boneless and skinless, cut into 1-inch cubes

1 tablespoon vegetable oil

1 teaspoon garlic powder

1 teaspoon onion powder

½ teaspoon kosher salt

½ teaspoon black pepper

### Chimichurri Ingredients

¼ cup flat-leaf parsley, finely chopped

6 tablespoons olive oil

3 cloves garlic, finely minced

¼ teaspoon kosher salt

1 lemon, juiced

### Items Needed

4 metal or wooden skewers

1. **PREHEAT** the Cosori Air Fryer to 380°F.
2. **COAT** the chicken cubes with vegetable oil.
3. **SPRINKLE** garlic powder, onion powder, kosher salt, and black pepper on the chicken.
4. **SKEWER** the chicken, dividing the cubes evenly between the 4 skewers.
5. **PLACE** the skewers into the preheated air fryer baskets.
6. **SET** the time for 11 minutes and press *Start/Stop*.
7. **COMBINE** all the chimichurri ingredients in a small bowl and set aside.
8. **REMOVE** skewers from the air fryer and drizzle the chimichurri over the chicken.
9. **SERVE** immediately.



## Lemon Thyme Chicken Thighs

**YIELD:** 4 servings

**PREP TIME:** 2 hr 5 min

**COOK TIME:** 25 min

4 chicken thighs, skinless and boneless

2 lemons, juiced and zested

½ cup olive oil

4 teaspoons honey

2 teaspoons fresh thyme leaves

1 teaspoon kosher salt

½ teaspoon black pepper

1. **COMBINE** all ingredients in a ziplock bag and marinate in the fridge for 2 hours.
2. **PREHEAT** the Cosori Air Fryer to 380°F.
3. **PLACE** marinated chicken thighs into the preheated air fryer baskets.
4. **SET** the time for 25 minutes and press *Start/Stop*.
5. **SERVE** immediately.

# Cheese-Stuffed Pork Katsu

**YIELD:** 2 servings

**PREP TIME:** 8 min

**COOK TIME:** 10 min

2 pork loin chops, butterflied

3 slices mozzarella cheese

Salt & pepper, to taste

2 tablespoons all-purpose flour

2 eggs, whisked

1 cup panko breadcrumbs

Canola oil, for brushing

Tonkatsu, for dipping

Lemon, for garnish

1. **POUND** the pork loin chops with a meat mallet until they are  $\frac{1}{3}$ -inch thick.
2. **SPLIT** the mozzarella cheese between the pork chops, placing the cheese onto 1 half of the pork chops, then folding the other half over the cheese.
3. **POUND** the ends of the pork chops to secure the cheese.
4. **SEASON** both sides of the pork chops with salt and pepper.
5. **DREDGE** the pork chops in flour on each side.
6. **DIP** the dredged pork chops in the whisked eggs, then into the panko breadcrumbs.
7. **BRUSH** each side of the breaded pork chops with canola oil.
8. **PREHEAT** the Cosori Air Fryer to 400°F.
9. **PLACE** the breaded pork chop into the preheated air fryer baskets.
10. **SET** the time for 10 minutes and press *Start/Stop*.
11. **FLIP** the katsu halfway through cooking.
12. **SERVE** with tonkatsu sauce and a squeeze of lemon.







## Mushroom & Green Onion Pork Sausage

**YIELD:** 4 servings

**PREP TIME:** 15 min

**COOK TIME:** 19 min

2 tablespoons vegetable oil

10 cremini mushrooms, minced

3 green onions, minced

½ teaspoon salt

½ teaspoon black pepper

¾ teaspoon fennel seeds

½ teaspoon red pepper flakes

½ pound ground pork (80% lean)

1. **HEAT** a skillet over medium heat and add the vegetable oil.
2. **SAUTE** mushrooms, green onion, salt, black pepper, fennel seeds, and red pepper flakes for 10 minutes.
3. **ADD** the mushroom and green onion mixture to the ground pork and incorporate fully.
4. **FORM** four ½-inch-thick patties.
5. **PREHEAT** the Cosori Air Fryer to 350°F.
6. **PLACE** patties into the preheated air fryer baskets.
7. **SET** the time for 9 minutes and press *Start/Stop*.
8. **SERVE** immediately.



## Red Thai Curry Ribeye

**YIELD:** 1 serving

**PREP TIME:** 4 hr 5 min

**COOK TIME:** 14 min

1 boneless rib (16 ounces)

1 jar red curry paste (4 ounces)

½ can lite coconut milk (14 ounces)

1 lime, zested

½ lime, juiced

1 tablespoon sugar

1 tablespoon fish sauce

¾ teaspoon salt

¼ teaspoon black pepper

1. **COMBINE** all ingredients in a ziplock bag and marinate in the fridge for 4 hours.
2. **PREHEAT** the Cosori Air Fryer to 400°F.
3. **WIPE** off any residual marinade from the steak, then place into the preheated air fryer baskets.
4. **SET** the time for 14 minutes and press *Start/Stop*.
5. **ALLOW** the steak to rest for 5 minutes, then slice.
6. **SERVE** immediately.

# Ranch Chicken Tenders

**YIELD:** 2–3 servings

**PREP TIME:** 8 min

**COOK TIME:** 12 min

1 pound boneless chicken breast

1 teaspoon paprika

½ teaspoon kosher salt

½ cup flour

2 eggs

¾ cup breadcrumbs

1 packet ranch dressing  
seasoning (1 ounce)

Nonstick cooking spray

1. **PREHEAT** the Cosori Air Fryer to 360°F.
2. **CUT** the chicken breast into strips of your preferred size.
3. **SEASON** the chicken with salt and paprika.
4. **ASSEMBLE** 3 shallow bowls. Pour flour into the first bowl, beat the eggs in the second bowl, and put the breadcrumbs and ranch seasoning into the third bowl.
5. **DIP** the chicken strips first into the flour, then the eggs, and finally the breadcrumbs, gently pressing the crumbs in with your hands.
6. **ARRANGE** the strips on a prepping tray and spray them on all sides with nonstick cooking spray.
7. **PLACE** the strips into the preheated air fryer baskets.
8. **SET** time for 12 minutes and press *Start/Stop*.
9. **FLIP** the chicken halfway through cooking. If necessary, spray lightly with more nonstick cooking spray.
10. **SERVE** immediately.







Sides



## Greek Feta Fries

**YIELD:** 2 servings

**PREP TIME:** 40 min

**COOK TIME:** 25 min

2 russet potatoes

1 teaspoon garlic powder

1 teaspoon oregano

1 teaspoon kosher salt

¼ teaspoon black pepper

1 tablespoon olive oil

Salt & pepper, to taste

½ cup feta cheese, crumbled

Olive oil, for drizzling

Red wine vinegar, for drizzling

1. **CUT** the potatoes into 4 x ½-inch fries, then soak in cold water for 30 minutes or overnight.
2. **DRAIN** the fries and pat dry with a paper towel.
3. **COMBINE** fries, garlic powder, oregano, kosher salt, black pepper, and olive oil in a bowl. Mix until fries are well coated.
4. **PREHEAT** the Cosori Air Fryer to 380°F.
5. **PLACE** the fries into the preheated air fryer baskets.
6. **SET** the time to 25 minutes and press *Start/Stop*.
7. **SHAKE** the fries halfway through cooking.
8. **REMOVE** the fries from the air fryer when done cooking and season with salt and pepper if desired.
9. **TOP** the fries with feta cheese and drizzle with olive oil and red wine vinegar.





## Homemade French Fries

**YIELD:** 2 servings

**PREP TIME:** 20 min

**COOK TIME:** 25 min

1 russet potato (1 pound), skinned

1 teaspoon kosher salt

1 tablespoon vegetable oil

Salt & pepper, to taste

1. **PREHEAT** the Cosori Air Fryer to 380°F.
2. **CUT** the potato into 4 x ½-inch long fries, then soak them in hot water for 15 minutes.
3. **DRAIN** the fries and pat them dry with a paper towel.
4. **COMBINE** fries, kosher salt, and vegetable oil in a small bowl, mixing until fries are well coated.
5. **PLACE** the fries into the preheated air fryer baskets.
6. **SET** the time for 25 minutes and press *Start/Stop*.
7. **SHAKE** the fries halfway through cooking.
8. **SEASON** the fries with salt and pepper if desired.
9. **SERVE** with your dipping sauce of choice.





## Parmesan Smashed Potatoes

**YIELD:** 2 servings

**PREP TIME:** 5 min

**COOK TIME:** 30 min

1 pound baby yellow potatoes

2 tablespoons olive oil, divided

½ teaspoon salt

¼ teaspoon black pepper

¼ teaspoon garlic powder

½ cup Parmesan cheese, grated

1. **PREHEAT** the Cosori Air Fryer to 380°F.
2. **COAT** the baby yellow potatoes with 1 tablespoon olive oil.
3. **SEASON** the potatoes with salt, black pepper, and garlic powder.
4. **PLACE** the potatoes into the preheated air fryer baskets.
5. **SET** the time for 15 minutes and press *Start/Stop*.
6. **REMOVE** potatoes from the air fryer. Lightly smash each potato with a fork and drizzle with the remaining tablespoon of olive oil.
7. **PLACE** the potatoes back into the air fryer baskets.
8. **SET** the time for 15 minutes and press *Start/Stop*.
9. **GARNISH** with Parmesan cheese, then serve.



## Skinny Fries

**YIELD:** 2 servings

**PREP TIME:** 20 min

**COOK TIME:** 25 min

1 russet potato

1 teaspoon garlic powder

1 teaspoon ground paprika

1 teaspoon kosher salt

2 teaspoons vegetable oil

Salt & pepper, to taste

1. **CUT** the potato into 4 x ¼-inch fries, then soak them in cold water for 15 minutes or overnight.
2. **PREHEAT** the Cosori Air Fryer to 380°F.
3. **DRAIN** the fries and pat them dry with a paper towel.
4. **COMBINE** all of the ingredients in a bowl and mix until fries are well coated.
5. **PLACE** the fries into the preheated air fryer baskets.
6. **SET** the time for 25 minutes and press *Start/Stop*.
7. **SHAKE** the baskets halfway through the cooking.
8. **REMOVE** the fries from the air fryer when done cooking and season with salt and pepper if desired.
9. **SERVE** with your dipping sauce of choice.



## Spicy Roast Potatoes

**YIELD:** 2 servings

**PREP TIME:** 5 min

**COOK TIME:** 25 min

2 large russet potatoes, cut into  
1-inch cubes

2 tablespoons olive oil

½ teaspoon salt

½ teaspoon black pepper

¼ teaspoon cayenne pepper  
powder

¼ teaspoon garlic powder

1. **PREHEAT** the Cosori Air Fryer to 380°F.
2. **COAT** potatoes with olive oil and season with the remaining ingredients.
3. **TOSS** the potatoes until evenly coated.
4. **PLACE** the potatoes into the preheated air fryer baskets.
5. **SET** the time for 25 minutes and press *Start/Stop*.
6. **SERVE** immediately.



# Desserts





## Baked Apples

**YIELD:** 2 servings

**PREP TIME:** 10 min

**COOK TIME:** 10 min

2 honeycrisp apples

1 tablespoon butter, melted

2 teaspoons raisins

2 teaspoons brown sugar

½ teaspoon cinnamon

1 teaspoon pine nuts

1. **CUT** off the tops of the apples (about 1 inch), including the stem, and set aside. Core the apples, not all the way through.
2. **CHOP** the cored apple pieces finely.
3. **COMBINE** the chopped apple, melted butter, raisins, brown sugar, cinnamon, and pine nuts in a bowl.
4. **STUFF** the cored apples with the mixture in equal parts.
5. **PREHEAT** the Cosori Air Fryer to 350°F.
6. **PLACE** stuffed apples and the tops into the preheated air fryer, but don't place the tops on the stuffed apples.
7. **SET** the time for 10 minutes and press *Start/Stop*.
8. **PLACE** tops back on stuffed apples.
9. **SERVE** immediately.



## Blueberry Muffins

**YIELD:** 6 servings

**PREP TIME:** 8 min

**COOK TIME:** 12 min

1 tablespoon coconut oil

1 ripe banana

1¼ cups almond flour

1 egg, beaten

⅛ cup maple syrup

1 teaspoon apple cider vinegar

½ teaspoon baking powder

1 teaspoon lemon zest

1 teaspoon vanilla extract

2 tablespoons sugar

A pinch of cinnamon

½ cup fresh or frozen blueberries

Cooking spray

1. **MICROWAVE** the coconut oil in a small glass container until melted.
2. **MASH** the banana until it becomes a smooth puree.
3. **MIX** melted coconut oil, mashed banana, almond flour, egg, maple syrup, apple cider vinegar, baking powder, lemon zest, vanilla extract, sugar, and cinnamon together until fully incorporated.
4. **FOLD** in the blueberries gently.
5. **PREHEAT** the Cosori Air Fryer to 320°F.
6. **GREASE** muffin cups with cooking spray and pour in batter until cups are ¾ full.
7. **PLACE** the muffin cups carefully into the preheated air fryer baskets.
8. **SET** the time for 12 minutes and press *Start/Stop*.
9. **REMOVE** muffins when done cooking and let them cool for 10 minutes, then serve.



## Brown Butter Pineapple

**YIELD:** 4 servings

**PREP TIME:** 5 min

**COOK TIME:** 15 min

1 ripe pineapple, skinned and  
cored, cut into spears

2 tablespoons butter, melted

¼ cup light brown sugar, packed

A pinch of salt

1. **PREHEAT** the Cosori Air Fryer to 330°F.
2. **COMBINE** all ingredients in a bowl and toss until the pineapple is well coated.
3. **PLACE** the pineapple into the preheated air fryer baskets.
4. **SET** the time for 15 minutes and press *Start/Stop*.
5. **SERVE** warm or allow to cool.



## Chocolate Molten Lava Cake

**YIELD:** 2 servings

**PREP TIME:** 5 min

**COOK TIME:** 12 min

¼ cup butter, cubed

⅓ cup semisweet chocolate chips

½ cup powdered sugar, plus more  
for dusting

1 egg

1 egg yolk

3 tablespoons all-purpose flour

Nonstick cooking spray or butter,  
for greasing

### Items Needed

2 ramekins (4 ounces)

1. **PLACE** butter and chocolate chips in a microwave-safe bowl.
2. **MICROWAVE** for 30 seconds, then stir until smooth.
3. **WHISK** in powdered sugar, egg, and egg yolk until blended, then fold in the flour.
4. **PREHEAT** the Cosori Air Fryer to 320°F.
5. **GREASE** and flour the 2 ramekins with butter or cooking spray.
6. **POUR** batter into ramekins and place into the preheated air fryer baskets.
7. **SET** the time for 12 minutes and press *Start/Stop*.
8. **ALLOW** cakes to rest for 5 minutes after cooking.
9. **INVERT** the ramekins onto dessert plates, then dust with powdered sugar and serve.





## S'mores

**YIELD:** 4 servings

**PREP TIME:** 5 min

**COOK TIME:** 3 min

4 graham crackers, halved

2 jumbo marshmallows, halved

1 chocolate bar, quartered

1. **LINE** the Cosori Air Fryer's inner basket with parchment paper.
2. **PREHEAT** the air fryer to 380°F.
3. **PUT** 1 quarter of chocolate onto half a graham cracker.
4. **PLACE** the sticky side of a halved marshmallow onto the chocolate. Set aside.
5. **ASSEMBLE** 3 more graham cracker halves in the same way.
6. **PLACE** the 4 graham cracker halves into the preheated air fryer baskets.
7. **SET** the time for 3 minutes and press *Start/Stop*.
8. **PUT** a graham cracker half on top of each roasted marshmallow.
9. **SERVE** immediately.

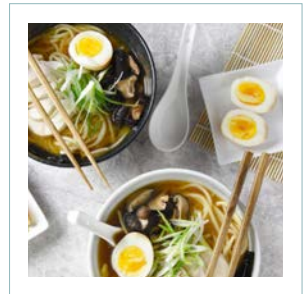
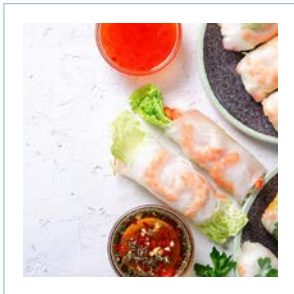
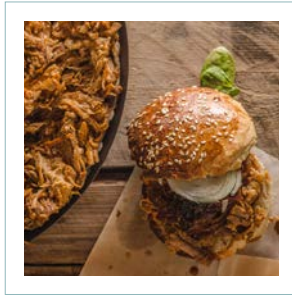


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