



COSORI

PREMIUM AIR FRYER
SMART AIR FRYER

Recipes



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



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CONTACT OUR CHEFS

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

Email: recipes@cosori.com

On behalf of all of us at Cosori,

Happy cooking!

This recipe book supports the following Cosori Air Fryer models:
CP158-AF, CP158-AF-R19, CP158-AF-RXB, CP158-AF-RXR, CP158-AF-RXW, CP137-AF, CP137-AF-RXB, CP137-AF-RXR,
CP137-AF-RXW, CS158-AF, CS158-AF-RXB, CS137-AF

Table of Contents

PLAYING WITH PRESETS

5	Cajun-Style Shrimp	42
	Crab Cakes	43
	Crispy Tofu	44
	Aubergine Schnitzel	45
8	Grilled Cheese	46
9	Cajun Chicken Tenders	47
10	Stromboli	48
11	Crispy "Fried" Fish Nuggets	49
12	Fiesta Mini Pizzas	50
13	Pepperoni Mini Pizzas	51
14	Cheeseburger Sliders	52
15	Turkey Burgers with Asian Slaw	53
16		

BREAKFAST

Strawberry Cream Scones
Ginger Blueberry Scones
Baked Potted Egg
French Toast Sticks
Muffin Breakfast Sandwich
Coffee Streusel Muffins
Stuffed French Toast
BBQ Bacon
Breakfast Pizza

ENTRÉES

Santa Maria Ribeye
New York Steak with Chimichurri
Steak Sandwich
Balsamic Mustard Flank Steak
Italian Meatballs
Mediterranean Lamb Meatballs
Japanese Meatballs
Roasted Garlic & Herb Chicken
Barbecue Chicken
Garlic Lemon Chicken Legs
Mustard-Roasted Chicken Thighs
Chicken Tikka Drumsticks
Honey Lemon Chicken
Five-Spice Sticky Chicken
"Fried" Chicken
Chicken Parmesan
North Carolina Style Pork Chops
Pork Katsu
Prosciutto-Wrapped Pork Roulade
Cajun-Blackened Catfish
Chipotle Tuna Melt
Cornmeal-Crusted Fish Tacos
Teriyaki-Glazed Salmon
Lemon-Butter Salmon

APPETIZERS

	Prosciutto-Wrapped Asparagus	55
18	Dry Rubbed Chicken Wings	56
19	Mongolian Chicken Wings	57
20	Honey-Sriracha Wings	58
21	Garlic Parmesan Chicken Wings	59
22	Jerk Chicken Wings	60
23	Homemade Tortilla Crisps	61
24	Pigs in a Blanket	62
25	Sausage-Stuffed Mushrooms	63
26	"Fried" Mozzarella Bites	64
27	"Fried" Pickles	65
28	Bacon-Wrapped Stuffed Jalapeños	66
29	Bacon-Wrapped Shrimp	67
30	Coconut Shrimp	68
31	Scotch Egg	69
32	Garlic & Herb Chicken Skewers	70
33	Yogurt Chicken Skewers	71
34	Korean-Style Beef Skewers	72
35	Teriyaki Pork Skewers	73
36	Lamb Shawarma Skewers	74

Table of Contents (cont.)


SIDES





Homemade Chips	76
Sweet Potato Chips	77
Cajun Chips	78
Courgette Chips	79
Avocado Chips	80
Greek Chips	81
Potato Wedges	82
Potato Crisps	83
Onion Rings	84
Blooming Onion	85
Hasselback Potatoes	86
Roasted Potatoes	87
Honey-Roasted Carrots	88
Roasted Garlic Broccoli	89
Honey-Soy Carrots	90
Roasted Cauliflower	91
Roasted Turmeric Cauliflower	92
Roasted Corn	93
Roasted Butternut Squash	94
Roasted Aubergine	95
Garlic Bread	96
Cheesy Cornbread Muffins	97
Cheddar Buttermilk Biscuits	98
Brussel Sprouts with Pancetta	99

DESSERTS







Cinnamon Rolls	101
Chocolate Soufflé	102
Banana Nut Bread	103
Mini Apple Pies	104
Rustic Pear Tart with Walnuts	105
Lemon Pound Cake	106
Blueberry Lemon Muffins	107
Chocolate Espresso Muffins	108
Coconut Macarons	109
Orange Cranberry Muffins	110
Chocolate Chip Muffins	111

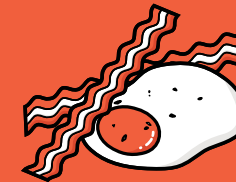
Playing with Presets

ICON	Food	Temperature (°C)	Time (min)	Cooked
 STEAK	Steak: ribeye, sirloin, filet	205°C	6 minutes	Rare
			8 minutes	Medium
			10 minutes	Well-done
	Hamburger	205°C	10 minutes	
	Beef meatballs	205°C	8 minutes	
	Sausage	205°C	8-12 minutes	
	Pork chop, boneless	205°C	12-14 minutes	
	Pork chop, bone-in	205°C	16-18 minutes	

ICON	Food	Temperature (°C)	Time (min)	Shake
 SEAFOOD	Salmon	175°C	8 minutes	
	Tilapia	175°C	6-8 minutes	
	Sword fish	175°C	8-10 minutes	
 SHRIMP	Shrimp	190°C	6-10 minutes	Shake
	Jumbo shrimp	190°C	8-10 minutes	Shake
 BACON	Bacon	160°C	6-8 minutes	
	Pancetta	160°C	10 minutes	
	Parma ham	160°C	6 minutes	
 CHICKEN	Chicken wings	195°C	20-25 minutes	Shake
	Chicken leg/drumstick	195°C	25 minutes	
	Chicken thigh, boneless, skinless	195°C	10-12 minutes	
	Chicken thigh, bone-in, skin on	195°C	20-30 minutes	
	Chicken breast, boneless, skinless	180°C	12-14 minutes	

Playing with Presets (cont.)

ICON	Food	Temperature (°C)	Time (min)	Shake
 FRENCH FRIES	Potato wedges	175°C	25-30 minutes	Shake
	Potato, baby	175°C	20-25 minutes	Flip
	Chips, fresh	195°C	25-30 minutes	Shake
	Sweet potato	195°C	25-30 minutes	Flip
 VEGETABLES	Broccoli	150°C	8 minutes	Shake
	Cauliflower	150°C	10 minutes	Shake
	Courgette	150°C	10 minutes	Shake
 ROOT VEGETABLES	Carrots	205°C	12 minutes	Shake
	Brussel sprouts	205°C	8 minutes	Shake
	Butternut squash	205°C	10 minutes	Shake
	Corn	205°C	8-12 minutes	Flip
 DESSERTS	Muffins	150°C	15 minutes	
	Cake	150°C	30 minutes	
	Cupcakes	150°C	15 minutes	
	Brownies	160°C	30 minutes	
 BREAD	Corn bread	150°C	25-30 minutes	
	Cinnamon rolls	165°C	15 minutes	
	Grilled cheese	160°C	8 minutes	
	Toasted bread	160°C	8 minutes	
 FROZEN FOODS	Chicken nuggets	175°C	10 minutes	Shake
	Onion rings	175°C	10 minutes	Shake



Breakfast



Strawberry Cream Scones

YIELDS 6 SCONES

PREP TIME: 10 minutes
COOK TIME: 12 minutes

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

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



Ginger Blueberry Scones

YIELDS 6 SCONES

PREP TIME: 10 minutes
COOK TIME: 12 minutes

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

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



Baked Potted Egg

YIELDS 3 SERVINGS

PREP TIME: 3 minutes
COOK TIME: 14 minutes

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

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



French Toast Sticks

YIELDS 4 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 10 minutes

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

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



Muffin Breakfast Sandwich

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
15 mL hot water
1 large egg
Salt & pepper, to taste

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



Coffee Streusel Muffins

YIELDS 6 MUFFINS

PREP TIME: 10 minutes
COOK TIME: 12 minutes

CRUMB TOPPING

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

MUFFINS

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

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



Stuffed French Toast

YIELDS 1 SERVING

PREP TIME: 4 minutes
COOK TIME: 10 minutes

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

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



BBQ Bacon

YIELDS 2 SERVINGS

PREP TIME: 2 minutes
COOK TIME: 8 minutes

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

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



Breakfast Pizza

YIELDS 1-2 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 8 minutes

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

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



Entrées



Santa Maria Ribeye

YIELDS 2 SERVINGS

PREP TIME: 11 minutes

COOK TIME: 6 minutes

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

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



New York Steak with Chimichurri

YIELDS 2 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 6 minutes

CHIMICHURRI SAUCE

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

STEAK

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

- 1 **COMBINE** all of the chimichurri sauce ingredients in a blender, and blend until your desired consistency is reached.
- 2 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause.
- 3 **RUB** vegetable oil onto the steak and season with salt and pepper.
- 4 **PLACE** the steak into the preheated air fryer. Select Steak, adjust time to 6 minutes (this will come out medium rare), and press Start/Pause.
- 5 **ALLOW** the steak to rest for 5 minutes when done. Then slice, top with chimichurri sauce, and serve.



Steak Sandwich

YIELDS 2 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 6 minutes

1 ribeye (473 g), boneless
20 mL olive oil
5 g salt
1 g black pepper
110 g sour cream
40 g prepared white horseradish, drained
2 g chives, freshly chopped
1 small shallot, minced
½ lemon, juiced
Salt & pepper, to taste
Toasted sesame seed buns, for serving
Baby arugula, for serving
Shallots, sliced, for serving

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



Balsamic Mustard Flank Steak

YIELDS 2 SERVINGS

PREP TIME: 2 hours 10 minutes
COOK TIME: 6 minutes

60 mL olive oil
60 mL balsamic vinegar
36 g Dijon mustard
473 g 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 **SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 5 **PLACE** steak into the preheated air fryer, select *Steak*, and press *Start/Pause*.
- 6 **SLICE** at an angle to cut through the toughness of the muscle. Season with salt and pepper, then garnish with basil and serve.



Italian Meatballs

YIELDS 1-2 SERVINGS

PREP TIME: 15 minutes
COOK TIME: 8 minutes

227 g ground beef (75/25)
28 g panko breadcrumbs
30 mL milk
1 egg
3 g garlic powder
2 g onion powder
2 g dried oregano
2 g dried parsley
Salt & pepper, to taste
15 g 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 **SELECT** Preheat on the Cosori Air Fryer and press *Start/Pause*.
- 4 **REMOVE** meatballs from the fridge and add to the preheated air fryer baskets. Spray the meatballs with cooking spray and cook at 205°C for 8 minutes.
- 5 **SERVE** with marinara sauce and more grated Parmesan.



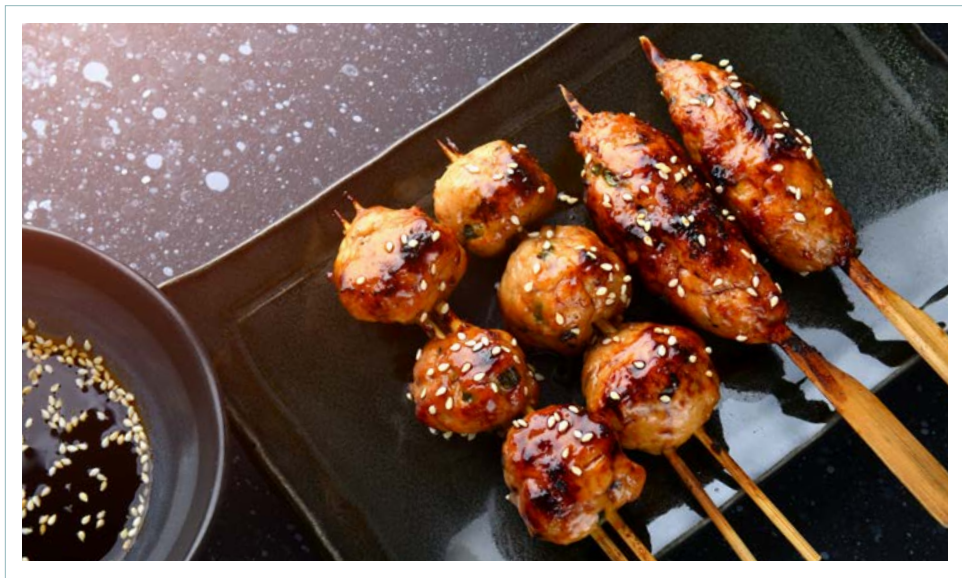
Mediterranean Lamb Meatballs

YIELDS 3 SERVINGS

PREP TIME: 35 minutes
COOK TIME: 10 minutes

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

- 1 **MIX** together the lamb, garlic, salt, pepper, mint, cumin, hot sauce, chili powder, scallion, parsley, lemon juice, and lemon zest until well combined.
- 2 **FORM** the lamb into 9 balls and chill in the fridge for 30 minutes.
- 3 **SELECT** Preheat on the Cosori Air Fryer and press *Start/Pause*.
- 4 **COAT** the meatballs in olive oil and place in the preheated air fryer.
- 5 **SELECT** Steak, adjust time to 10 minutes, and press *Start/Pause*.



Japanese Meatballs

YIELDS 4 SERVINGS

PREP TIME: 15 minutes

COOK TIME: 10 minutes

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

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



Roasted Garlic & Herb Chicken

YIELDS 3 SERVINGS

PREP TIME: 35 minutes

COOK TIME: 20 minutes

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

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



Barbecue Chicken

YIELDS 4 SERVINGS

PREP TIME: 30 minutes

COOK TIME: 20 minutes

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

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



Garlic Lemon Chicken Legs

YIELDS 3 SERVINGS

PREP TIME: 3 minutes

COOK TIME: 20 minutes

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

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



Mustard-Roasted Chicken Thighs

YIELDS 4 SERVINGS

PREP TIME: 3 minutes
COOK TIME: 20 minutes

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

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



Chicken Tikka Drumsticks

YIELDS 2 SERVINGS

PREP TIME: 1 hour
COOK TIME: 20 minutes

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

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



Honey Lemon Chicken

YIELDS 2 SERVINGS

PREP TIME: 1 hour
COOK TIME: 15 minutes

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

- 1 **COMBINE** honey, soy sauce, lemon juice, and garlic in a bowl and mix. Soak chicken thighs and marinate for up to 1 hour.
- 2 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 3 **PLACE** chicken thighs into the preheated air fryer.
- 4 **SELECT** *Chicken*, adjust time to 15 minutes, and press *Start/Pause*.
- 5 **REMOVE** the baskets from the air fryer when 5 minutes remain on the timer. Baste the chicken with more marinade and return baskets to finish cooking.
- 6 **SEASON** with salt, drizzle some honey, and garnish with lemon slices.



Five-Spice Sticky Chicken

YIELDS 2 SERVINGS

PREP TIME: 2 hours 5 minutes
COOK TIME: 12 minutes

48 g hoisin sauce
18 g oyster sauce
3 garlic cloves, finely grated
5 g Chinese five-spice powder
60 mL honey, divided
30 mL dark soy sauce, divided
4 chicken thighs, boneless, skin on

- 1 **COMBINE** the hoisin, oyster sauce, garlic, Chinese five-spice powder, 30 mL honey, and 20 mL dark soy sauce in a large bowl. Add the chicken thighs and mix until well coated. Marinate for at least 2 hours.
- 2 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 3 **PLACE** chicken thighs into the preheated air fryer baskets.
- 4 **SELECT** *Chicken*, adjust time to 12 minutes, and press *Start/Pause*.
- 5 **MIX** the remaining honey and soy sauce together in a small bowl.
- 6 **BRUSH** top of chicken with the honey-soy sauce after 8 minutes of cooking, then return to the air fryer and finish cooking for 4 minutes.
- 7 **SERVE** with steamed Chinese broccoli and rice.



"Fried" Chicken

YIELDS 2 SERVINGS

PREP TIME: 2 hours
COOK TIME: 25 minutes

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

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



Chicken Parmesan

YIELDS 2 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 12 minutes

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

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



North Carolina Style Pork Chops

YIELDS 2 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 10 minutes

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

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



Pork Katsu

YIELDS 2 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 14 minutes

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

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



Prosciutto-Wrapped Pork Roulade YIELDS 4-5 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 9 minutes

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

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



Cajun-Blackened Catfish YIELDS 2 SERVINGS

PREP TIME: 3 minutes

COOK TIME: 7 minutes

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

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



Chipotle Tuna Melt

YIELDS 2 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 8 minutes

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

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



Cornmeal-Crusted Fish Tacos

YIELDS 4-5 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 7 minutes

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

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



Teriyaki-Glazed Salmon

YIELDS 2 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 8 minutes

TERIYAKI SAUCE

118 mL soy sauce
50 g sugar
1 g grated ginger
1 garlic clove, crushed
60 mL orange juice

SALMON

2 salmon fillets (148 g)
20 mL 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 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 4 **COAT** the salmon with oil and season with salt and white pepper.
- 5 **PLACE** the salmon into the preheated air fryer, skin-side down. Select *Seafood*, adjust to 8 minutes, and press *Start/Pause*.
- 6 **REMOVE** the salmon from the air fryer when finished. Let the salmon rest for 5 minutes, then glaze with teriyaki sauce.
- 7 **SERVE** over a bed of white rice or with grilled vegetables.



Lemon Butter Salmon

YIELDS 2 SERVINGS

PREP TIME: 3 minutes
COOK TIME: 8 minutes

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

- 1 **SEASON** the salmon to taste with salt and pepper.
- 2 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 3 **SPRAY** the preheated air fryer baskets with cooking spray and place the fish inside.
- 4 **SELECT** *Seafood* and press *Start/Pause*.
- 5 **COMBINE** the butter, lemon juice, garlic, and Worcestershire sauce in a small 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

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

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



Crab Cakes

YIELDS 4 CRAB CAKES

PREP TIME: 35 minutes
COOK TIME: 8 minutes

RÉMOULADE

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

CRAB CAKES

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

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



Crispy Tofu

YIELDS 2 SERVINGS

PREP TIME: 15 minutes
COOK TIME: 18 minutes

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

- 1 **TOSS** the tofu, soy sauce, rice vinegar, and sesame oil together in a shallow bowl. Allow to marinate for 10 minutes.
- 2 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 190°C, and press *Start/Pause*.
- 3 **DRAIN** the tofu of the marinade and then toss the tofu in cornstarch until evenly coated.
- 4 **PLACE** the tofu into the preheated air fryer.
- 5 **SELECT** *Shrimp*, adjust the time to 18 minutes, and press *Start/Pause*.
- 6 **SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).



Aubergine Schnitzel

YIELDS 2 SERVINGS

PREP TIME: 8 minutes
COOK TIME: 8 minutes

1 egg, beaten
15 mL milk
112 g Italian style breadcrumbs
3 g salt
1 g black pepper
1 Japanese aubergine, cut into 13-mm thick slices
60 g 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 aubergine into 13-mm thick slices.
- 3 **COAT** the aubergine slices with flour, then dip in egg, and roll in breadcrumbs. Dip in egg and breadcrumbs again.
- 4 **SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 5 **BRUSH** each side of the aubergine slices with olive oil.
- 6 **PLACE** the breaded aubergine into the preheated air fryer in a single layer and cook at 205°C for 8 minutes. You may need to work in batches.
- 7 **FLIP** the aubergine halfway through cooking.



Grilled Cheese

YIELDS 2 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 8 minutes

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

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



Cajun Chicken Tenders

YIELDS 2-4 SERVINGS

PREP TIME: 5 hours 15 minutes
COOK TIME: 10 minutes

454 g chicken tenderloins
355 mL buttermilk
10 mL Louisiana hot sauce
180 g all-purpose flour
15 g salt
4 g black pepper
7 g garlic powder
5 g onion powder
5 g paprika
3 g ground mustard
2 g cayenne pepper
12 g 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** $\frac{1}{3}$ 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 **SELECT** *Preheat* 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 205°C for 10 minutes, until golden brown and crispy.



Stromboli

YIELDS 4-5 SERVINGS

PREP TIME: 35 minutes
COOK TIME: 20 minutes

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

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



Crispy "Fried" Fish Nuggets

YIELDS 4 SERVINGS

PREP TIME: 6 minutes
COOK TIME: 6 minutes

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

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



Fiesta Mini Pizzas

YIELDS 1 SERVING

PREP TIME: 3 minutes
COOK TIME: 10 minutes

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

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



Pepperoni Mini Pizzas

YIELDS 1 SERVING

PREP TIME: 3 minutes
COOK TIME: 10 minutes

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

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



Cheeseburger Sliders

YIELDS 4 SERVINGS

PREP TIME: 1 hour 5 minutes
COOK TIME: 8 minutes

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

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



Turkey Burgers with Asian Slaw

YIELDS 4 SERVINGS

PREP TIME: 35 minutes
COOK TIME: 10 minutes

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

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

ASIAN SLAW

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

PATTY

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



Appetizers



Prosciutto-Wrapped Asparagus

YIELDS 3 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 10 minutes

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

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



Dry Rubbed Chicken Wings

YIELDS 4 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 30 minutes

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

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



Mongolian Chicken Wings

YIELDS 2-4 SERVINGS

PREP TIME: 15 minutes
COOK TIME: 25 minutes

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

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



Honey-Sriracha Wings

YIELDS 2-4 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 30 minutes

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

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



Garlic Parmesan Chicken Wings

YIELDS 3 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 25 minutes

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

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



Jerk Chicken Wings

YIELDS 2-3 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 25 minutes

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

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



Homemade Tortilla Crisps

YIELDS 2-3 SERVINGS

PREP TIME: 2 minutes
COOK TIME: 8 minutes

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

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



Pigs in a Blanket

YIELDS 4 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 10 minutes

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

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



Sausage-Stuffed Mushrooms

YIELDS 3 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 23 minutes

6 extra-large crimini mushrooms
45 mL olive oil, divided
½ large onion, diced
1 garlic clove, minced
113 g sweet Italian sausage,
casing removed
14 g Italian style breadcrumbs
58 g mozzarella cheese, shredded,
plus more for topping
20 g Parmesan cheese, grated
4 g parsley, freshly chopped
Salt & pepper, to taste

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



"Fried" Mozzarella Bites

YIELDS 3 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 8 minutes

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

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



"Fried" Pickles

YIELDS 4 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 8 minutes

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

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



Bacon-Wrapped Stuffed Jalapeños YIELDS 2 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 16 minutes

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

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



Bacon-Wrapped Shrimp YIELDS 4-5 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 16 minutes

16 jumbo shrimp, peeled &
deveined
3 g garlic powder
2 g paprika
2 g onion powder
1 g 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 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 4 **ADD** half the shrimp to the preheated air fryer.
- 5 **SELECT** *Bacon* and press *Start/Pause*. When cooking finishes, set aside.
- 6 **REPEAT** with the other batch of shrimp.
- 7 **DRAIN** any excess grease on a paper towel and serve.



Coconut Shrimp

YIELDS 3 SERVINGS

PREP TIME: 8 minutes
COOK TIME: 8 minutes

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

- MIX** together the flour and half of the seasonings and spices in one bowl. Whisk together the eggs and milk in a separate bowl.
- COMBINE** the panko breadcrumbs, coconut, and the other half of the seasonings and spices in an additional bowl.
- COAT** each shrimp with flour, then dip in egg, and then roll in breadcrumbs and coconut. Dip in egg and crumbs again. Set aside.
- SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- ADD** the shrimp evenly into the preheated air fryer and spray with nonstick cooking spray.
- SELECT** *Frozen Foods*, adjust time to 8 minutes, and press *Start/Pause*.
- FLIP** the shrimp halfway through cooking (the Shake Reminder function will let you know when!).



Scotch Egg

YIELDS 4 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 15 minutes

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

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



Garlic & Herb Chicken Skewers

YIELDS 2-4 SERVINGS

PREP TIME: 1 hour 5 minutes
COOK TIME: 10 minutes

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

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



Yogurt Chicken Skewers

YIELDS 2-4 SERVINGS

PREP TIME: 4 hours 10 minutes
COOK TIME: 10 minutes

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

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



Korean-Style Beef Skewers

YIELDS 2-4 SERVINGS

PREP TIME: 1 hour 5 minutes
COOK TIME: 6 minutes

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

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



Teriyaki Pork Skewers

YIELDS 2-4 SERVINGS

PREP TIME: 35 minutes
COOK TIME: 8 minutes

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

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



Lamb Shawarma Skewers

YIELDS 2 SERVINGS

PREP TIME: 12 minutes

COOK TIME: 8 minutes

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

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



Sides



Homemade Chips

YIELDS 4 SERVINGS

PREP TIME: 30 minutes
COOK TIME: 28 minutes

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

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



Sweet Potato Chips

YIELDS 4 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 10 minutes

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

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



Cajun French Chips

YIELDS 4 SERVINGS

PREP TIME: 30 minutes
COOK TIME: 28 minutes

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

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



Courgettes Chips

YIELDS 4 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 8 minutes

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

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



Avocado Chips

YIELDS 2 SERVINGS

PREP TIME: 15 minutes
COOK TIME: 10 minutes

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

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



Greek Chips

YIELDS 4 SERVINGS

PREP TIME: 30 minutes
COOK TIME: 28 minutes

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

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



Potato Wedges

YIELDS 4 SERVINGS

PREP TIME: 3 minutes

COOK TIME: 20 minutes

2 large russet potatoes, rinsed & cut into 102-mm long wedges

23 mL olive oil

3 g garlic powder

1 g onion powder

3 g salt

1 g black pepper

5 g Parmesan cheese, grated

Ketchup or ranch, for serving

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



Potato Crisps

YIELDS 4 SERVINGS

PREP TIME: 40 minutes

COOK TIME: 25 minutes

2 L water

15 g salt

2 large russet potatoes, thinly sliced

20 mL olive oil

Salt & pepper, to taste

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



Onion Rings

YIELDS 2 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 20 minutes

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

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



Blooming Onion

YIELDS 3 SERVINGS

PREP TIME: 2 hours 15 minutes
COOK TIME: 25 minutes

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



Hasselback Potatoes

YIELDS 4 SERVINGS

PREP TIME: 3 minutes
COOK TIME: 40 minutes

4 medium russet potatoes, washed
& scrubbed
30 mL olive oil
12 g salt
1 g black pepper
1 g garlic powder
28 g butter, melted
8 g freshly chopped
parsley, for garnish

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



Roasted Potatoes

YIELDS 4 SERVINGS

PREP TIME: 3 minutes
COOK TIME: 20 minutes

227 g small new potatoes,
cleaned & halved
30 mL olive oil
3 g salt
1 g black pepper
2 g garlic powder
1 g dried thyme
1 g dried rosemary

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



Honey-Roasted Carrots

YIELDS 2-4 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 12 minutes

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

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



Roasted Garlic Broccoli

YIELDS 3 SERVINGS

PREP TIME: 3 minutes
COOK TIME: 10 minutes

1 large head broccoli, cut into
florets
15 mL olive oil
3 g garlic powder
3 g salt
1 g black pepper

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



Honey-Soy Carrots

YIELDS 4 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 12 minutes

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

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



Roasted Cauliflower

YIELDS 2-3 SERVINGS

PREP TIME: 2 minutes
COOK TIME: 10 minutes

284 g cauliflower florets
10 mL olive oil
3 g salt
1 g black pepper

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



Roasted Turmeric Cauliflower

YIELDS 2-3 SERVINGS

PREP TIME: 2 minutes
COOK TIME: 10 minutes

284 g cauliflower florets
10 mL olive oil
2 g turmeric powder
2 g garlic powder
1 g onion powder
3 g salt
1 g black pepper

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



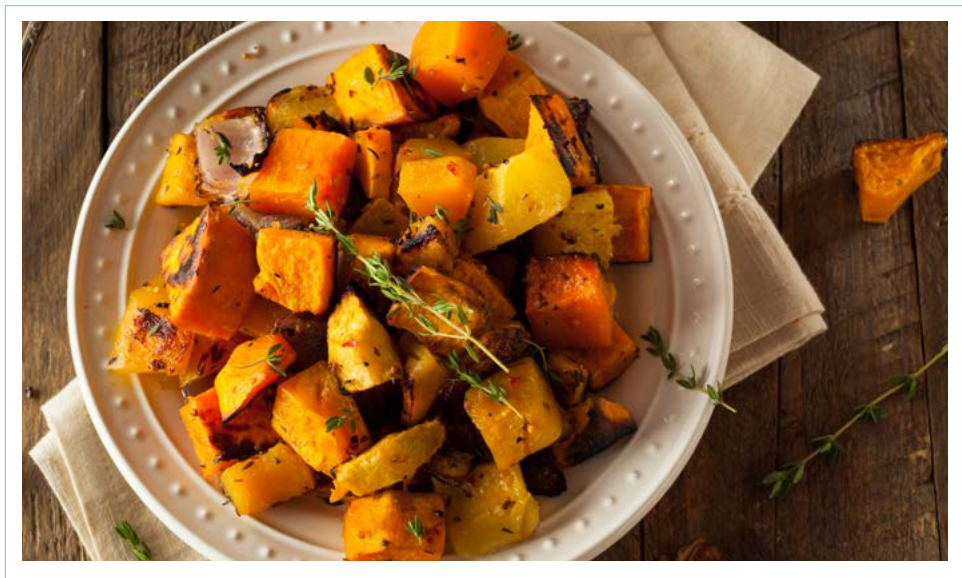
Roasted Corn

YIELDS 2 SERVINGS

PREP TIME: 2 minutes
COOK TIME: 10 minutes

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

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



Roasted Butternut Squash

YIELDS 2-4 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 12 minutes

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

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



Roasted Aubergine

YIELDS 1-2 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 10 minutes

1 Japanese aubergine, peeled & cut
into 13-mm thick slices
30 mL olive oil
3 g salt
2 g garlic powder
1 g black pepper
1 g onion powder
1 g ground cumin

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



Garlic Bread

YIELDS 4 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 8 minutes

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

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



Cheesy Cornbread Muffins

YIELDS 6 MUFFINS

PREP TIME: 8 minutes
COOK TIME: 15 minutes

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

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



Cheddar Buttermilk Biscuits

YIELDS 4 BISCUITS

PREP TIME: 10 minutes

COOK TIME: 12 minutes

5 g baking powder
5 g kosher salt
4 g sugar
1 g baking soda
210 g all-purpose flour, plus
more for surface
113 g (1 stick) unsalted butter,
chilled, cut into 6-mm pieces
62 g cheddar cheese, shredded
112 g 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 13-mm thick square.
- 5 **SELECT** *Preheat*, adjust to 175°C, and press *Start/Pause*.
- 6 **CUT** biscuits using a round biscuit/cookie cutter.
- 7 **LINE** the preheated air fryer baskets with baking paper.
- 8 **BRUSH** top of the biscuits with melted butter and place atop the baking paper.
- 9 **COOK** the biscuits at 175°C for 12 minutes.



Brussel Sprouts with Pancetta

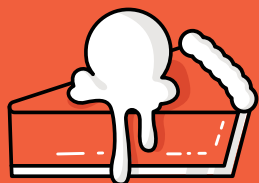
YIELDS 2-4 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 8 minutes

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

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



Desserts



Cinnamon Rolls

YIELDS 8-10 CINNAMON ROLLS

PREP TIME: 1 hour 20 minutes
COOK TIME: 12 minutes

CREAM CHEESE FROSTING

120 g cream cheese, room temperature
120 g powdered sugar
114 g unsalted butter, room temperature
3 mL vanilla extract

CINNAMON ROLLS

237 mL milk, warm
57 g unsalted butter, melted
50 g white sugar
½ packet active dry yeast
280 g all-purpose flour, plus more for dusting
2 g baking powder
6 g salt
57 g unsalted butter, softened
100 g dark brown sugar
7 g ground cinnamon

- MIX** together all the frosting ingredients until well combined and there are no lumps. Set aside.
- COMBINE** the warm milk, melted butter, white sugar, and active dry yeast in a large bowl and allow to bloom for 1 minute.
- MIX** in 6-mm all-purpose flour until well combined and cover with a towel for 1 hour and place in a warm area of your house.
- MIX** in the remaining flour, baking powder, and salt.
- KNEAD** the dough on a floured surface and roll out to a ¼-inch thickness.
- SPREAD** the softened butter on the dough, and sprinkle the dark brown sugar and cinnamon on top.
- ROLL** the cinnamon rolls tightly beginning at the long edge, until a log of dough has been formed.
- CUT** the dough into 25 to 38-mm slices, place onto a lightly buttered sheet pan, and cover with a towel for 30 minutes.
- SELECT** Preheat on the Cosori Air Fryer, adjust to 165°C, and press *Start/Pause*.
- PLACE** the cinnamon rolls on baking paper and into the preheated air fryer.
- COOK** the cinnamon rolls at 165°C for 12 minutes.
- 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
85 g bittersweet chocolate,
chopped
28 g unsalted butter
2 eggs, yolks separated from
whites
3 mL pure vanilla extract
18 g all-purpose flour
36 g sugar
Powdered sugar, for dusting

- 1 **GREASE** two 170 g 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 **SELECT** *Preheat* on Cosori Air Fryer, adjust to 165°C, and press *Start/Pause*.
- 7 **STIR** about 60 g of the whites into chocolate mixture to lighten. Then, add chocolate mixture to the remaining whites, folding gently but thoroughly.
- 8 **SPOON** batter into the ramekins and place into the preheated air fryer.
- 9 **BAKE** the soufflés at 165°C for 13 minutes.
- 10 **DUST** the soufflés with powdered sugar and serve immediately.



Banana Nut Bread

YIELDS 1 MINI LOAF

PREP TIME: 10 minutes
COOK TIME: 40 minutes

28 g unsalted butter, softened
100 g sugar
1 egg, beaten
2 overripe bananas, mashed
2 mL vanilla extract
20 g all-purpose flour
3 g baking soda
2 g salt
40 g chopped walnuts
Nonstick cooking spray

- 1 **CREAM** together the butter and sugar.
- 2 **MIX** in the egg, mashed bananas, and vanilla. Set aside.
- 3 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 4 **SIFT** together the flour, baking soda, and salt.
- 5 **FOLD** the dry ingredients into the wet until combined. Mix in the chopped walnuts.
- 6 **GREASE** 1 mini loaf pan and then fill with batter. Place into the preheated air fryer.
- 7 **SELECT** *Desserts*, adjust 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
18 g granulated sugar
18 g unsalted butter
2 g ground cinnamon
1 g ground nutmeg
1 g ground allspice
1 sheet pre-made pie dough
1 egg, beaten
5 mL milk

- 1 **COMBINE** the diced apples, granulated sugar, butter, cinnamon, nutmeg, and allspice together in a medium saucepan or skillet over low-medium heat. Bring to a simmer.
- 2 **SIMMER** for 2 minutes, then remove from heat.
- 3 **ALLOW** the apples to cool, uncovered at room temperature, for 30 minutes.
- 4 **CUT** the pie dough into 127-mm circles.
- 5 **ADD** the filling to the centre of each pie crust circle and use your finger to apply water to the outer ends. Some filling will be left over.
- 6 **CRIMP** the pie shut and cut a small slit on the top.
- 7 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Press*.
- 8 **MIX** together the egg and milk to make an egg wash and brush the tops of each pie.
- 9 **PLACE** the pies into the preheated air fryer and cook at 175°C for 10 minutes, until pies are golden brown.



Rustic Pear Tart with Walnuts

YIELDS 4 SERVINGS

PREP TIME: 1 hour 10 minutes
COOK TIME: 45 minutes

PASTRY

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

FILLING

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

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



Lemon Pound Cake

YIELDS 1 MINI LOAF

PREP TIME: 10 minutes
COOK TIME: 30 minutes

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

- 1 **MIX** together the flour, baking powder, and salt in a bowl. Set aside.
- 2 **ADD** the softened butter to an electric mixer and beat until light and fluffy, about 3 minutes.
- 3 **BEAT** the sugar into the whipped butter for 1 minute.
- 4 **BEAT** the flour mixture into the butter until fully incorporated, about 1 minute.
- 5 **ADD** in the egg, lemon juice, and lemon zest. Mix on low until fully incorporated.
- 6 **POUR** in the buttermilk slowly while mixing at medium speed.
- 7 **ADD** the batter to a greased mini loaf pan all the way to the top. You may have some batter left over.
- 8 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 9 **PLACE** the pound cake into the preheated air fryer.
- 10 **SELECT** *Bread*, adjust time to 30 minutes, and press *Start/Pause*.



Blueberry Lemon Muffins

YIELDS 6-8 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 15 minutes

5 mL lemon juice
112 g coconut milk or soy milk
120 g all-purpose flour
4 g baking powder
2 g baking soda
1 g salt
50 g granulated sugar
60 mL coconut oil,
liquidated
1 lemon, zested
5 mL vanilla extract
75 g 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 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 6 **GREASE** muffin cups with cooking spray and pour batter in until cups are $\frac{3}{4}$ full.
- 7 **PLACE** the muffin cups carefully into the preheated air fryer. Select *Desserts*, adjust time to 15 minutes, then press *Start/Pause*.
- 8 **REMOVE** muffins when done cooking and let them cool down for 10 minutes. Then serve.



Chocolate Espresso Muffins

YIELDS 8 MUFFINS

PREP TIME: 10 minutes
COOK TIME: 15 minutes

120 g all purpose flour
60 g cocoa powder
150 g light brown sugar
2 g baking powder
2 g espresso powder
3 g baking soda
1 g salt
1 large egg
170 mL milk
5 mL vanilla extract
5 mL cider vinegar
80 mL 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 $\frac{3}{4}$ full.
- 5 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 6 **PLACE** the muffin cups carefully into the preheated air fryer. You may need to work in batches.
- 7 **SELECT** *Desserts*, adjust time to 15 minutes, and press *Start/Pause*.



Coconut Macaroons

YIELDS 5-6 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 15 minutes

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

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



Orange Cranberry Muffins

YIELDS 6-8 MUFFINS

PREP TIME: 10 minutes
COOK TIME: 15 minutes

120 g all-purpose flour
66 g sugar
4 g baking powder
2 g baking soda
A pinch salt
100 g cranberries
1 egg
80 mL orange juice
60 mL 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 $\frac{3}{4}$ full.
- 5 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 6 **PLACE** the muffin cups carefully into the preheated air fryer. You may need to work in batches.
- 7 **SELECT** *Desserts*, adjust time to 15 minutes, and press *Start/Pause*.



Chocolate Chip Muffins

YIELDS 6-8 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 15 minutes

50 g granulated sugar
125 mL coconut milk or soy milk
60 mL coconut oil, liquidated
5 mL vanilla extract
120 g all-purpose flour
14 g cocoa powder
4 g baking powder
2 g baking soda
A pinch salt
85 g dark chocolate chips
25 g 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 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 5 **GREASE** muffin cups with cooking spray and pour batter in until cups are $\frac{3}{4}$ full.
- 6 **PLACE** the muffin cups carefully into the preheated air fryer. Select *Desserts*, adjust time to 15 minutes, then press *Start/Pause*.
- 7 **REMOVE** muffins when done cooking and let them cool down for 10 minutes before serving.

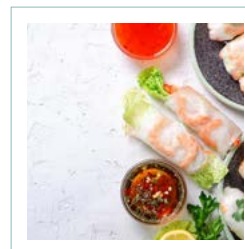
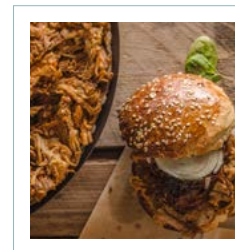


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