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SMART AIR FRYER TOASTER OVEN

Recipes



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CONTACT OUR CHEFS

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

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On behalf of all of us at Cosori,

Happy cooking!

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appetizers

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BACON PASTRY TWISTS

YIELD	7 servings
PREP TIME	10 min
COOK TIME	30 min

1 sheet premade puff pastry
14 slices bacon
1 egg
1 tablespoon water

1. **Roll** out the puff pastry sheet into a 14 x 14-inch square, then cut pastry into fourteen 1-inch strips.
2. **Lay** 1 bacon slice on top of each strip, pinch the ends, then twist in opposite directions to create a tight spiral. Set aside.
3. **Whisk** together egg and water, then brush the egg wash on the twists.
4. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven and press *Start/Pause* to preheat.
5. **Line** the food tray with parchment paper and place the twists on top. You may need to work in batches.
6. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
7. **Remove** when done, then serve.





BACON RANCH CHEDDAR DIP

YIELD	3-4 servings
PREP TIME	5 min
COOK TIME	25 min

1 sheet premade puff pastry
14 slices bacon
1 egg
1 tablespoon water



1. **Combine** sour cream, ranch seasoning, black pepper, 1 cup cheddar cheese, scallions, and cooked bacon in a large oven-safe bowl. Mix well.
2. **Top** with remaining cheese and set aside.
3. **Insert** the wire rack at low position in the Cosori Smart Air Fryer Toaster Oven. Select the Bake function, set time to 25 minutes and temperature to 375°F, then press *Start/Pause* to preheat.
4. **Set** the bowl of dip on top of the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Remove** when done and serve with tortilla chips for dipping.





BAGEL PIZZA BITES

YIELD

3-4 servings

PREP TIME

5 min

COOK TIME

12 min

3 mini bagels, halved

½ cup marinara sauce

½ cup shredded mozzarella cheese


½ cup mini pepperonis, chopped

½ teaspoon crushed red pepper

½ teaspoon Italian seasoning

Items Needed

One 8 x 8-inch baking pan

1. **Place** the bagels cut side up on a parchment lined baking sheet.
 2. **Set** the baking sheet on top of the wire rack, then insert the rack at mid position in the Cosori Smart Air Fryer Toaster Oven.
 3. **Select** the Bagel function on the oven, set to darkness level 3, and press *Start/Pause*.
 4. **Flip** the bagels halfway through cook time so they're cut side down.
 5. **Remove** the bagels when done and flip so they are facing cut side up again.
 6. **Spread** marinara sauce on the bagels, top with cheese and chopped pepperoni, and sprinkle with crushed red pepper and Italian seasoning.
 7. **Set** the bagels back on the wire rack at mid position in the oven.
 8. **Select** the Toast function, set to darkness level 3, and press *Start/Pause*.
 9. **Remove** when done and allow to cool for 5 minutes before serving.
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BAJA SHRIMP SLIDERS

YIELD	6 servings
PREP TIME	10 min
COOK TIME	8 min

¾ cup shredded red cabbage
¾ cup shredded green cabbage
¾ cup mayonnaise
1 lime, juiced, divided
3 garlic cloves, minced
1 jalapeno, finely chopped
3 tablespoons fresh cilantro, chopped
Salt & pepper, to taste
1 pound large shrimp, peeled & deveined
1 tablespoon olive oil
½ teaspoon kosher salt
½ teaspoon freshly ground black pepper
½ teaspoon garlic powder
½ teaspoon cayenne pepper
A pinch of ground coriander
A pinch of ground cumin
6 slider buns, toasted

1. **Mix** red cabbage, green cabbage, mayonnaise, the juice of ½ a lime, minced garlic, chopped jalapeno, and cilantro to make coleslaw.
2. **Season** the slaw with salt and pepper to taste. Set aside.
3. **Toss** shrimp with the juice of ½ a lime, olive oil, kosher salt, black pepper, garlic powder, cayenne pepper, coriander, and cumin in a large mixing bowl.
4. **Select** the Broil function on the Cosori Smart Air Fryer Toaster Oven, set time to 8 minutes, then press *Start/Pause* to preheat.
5. **Line** the food tray with aluminum foil and place the shrimp on top.
6. **Insert** the food tray at top position in the preheated oven. Cooking will begin automatically when you close the oven door.
7. **Remove** when done.
8. **Assemble** sliders by placing 3 shrimp on the bottom bun of each slider, followed by the slaw, then the top bun. Serve.



BAKED BRIE WITH HONEY & PECANS

YIELD

4 servings

PREP TIME

5 min

COOK TIME

10 min

½ cup raw pecans, roughly chopped
1 tablespoon honey
1 tablespoon brown sugar
1 tablespoon unsalted butter, melted
¼ teaspoon salt
½ teaspoon fresh rosemary, chopped
1 brie cheese wheel (8 ounces)
1 baguette, sliced

1. **Combine** chopped pecans, honey, brown sugar, melted butter, salt, and chopped rosemary in a bowl.
2. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 10 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
3. **Line** the food tray with parchment paper and place the brie wheel on top.
4. **Pour** pecan mixture on top of brie.
5. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
6. **Remove** when brie is soft and pecans are golden, then serve with baguette slices.



CHEESE & GREEN CHILE QUESADILLA

YIELD	3-4 servings
PREP TIME	5 min
COOK TIME	6 min

2 flour tortillas (8-inch diameter)
1 tablespoon butter, melted
½ cup shredded Mexican-style cheese
4½ ounces chopped green chiles

1. **Brush** one side of each tortilla with melted butter. Set aside.
2. **Place** one tortilla, buttered side down, on the food tray.
3. **Spread** cheese and chopped chiles evenly on the tortilla, then top with the other tortilla, buttered side up.
4. **Insert** the food tray at mid position in the Cosori Smart Air Fryer Toaster Oven. Select the Toast function, set to darkness level 4, then press *Start/Pause*.
5. **Flip** quesadilla halfway through cooking.
6. **Remove** quesadilla when done and allow to cool for 5 minutes.
7. **Cut** into 6 pieces and serve.



CHEESY HASSELBACK POTATOES

YIELD	4 servings
PREP TIME	10 min
COOK TIME	1 hr 10 min

4 medium russet potatoes, washed & scrubbed
2 tablespoons olive oil
2 teaspoons salt
½ teaspoon black pepper
2 tablespoons butter, melted
½ teaspoon garlic powder
1 cup shredded mozzarella cheese
Chopped scallions, for garnish

1. **Wash** the potatoes. Pat dry with a paper towel.
2. **Cut** slices into the potatoes ¼-inch apart, stopping ½-inch from the bottom of the potato so the slices stay connected.
3. **Select** the Roast function on the Cosori Smart Air Fryer Toaster Oven, set time to 1 hour and 10 minutes, then press *Start/Pause* to preheat.
4. **Brush** the potatoes with olive oil, then season with salt and pepper.
5. **Line** the food tray with aluminum foil and place the potatoes on top.
6. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
7. **Mix** together melted butter and garlic powder. Set aside.
8. **Remove** potatoes after 1 hour of cooking, brush with melted butter, and stuff the slits with shredded mozzarella.
9. **Insert** the food tray at mid position and cook for the remaining 10 minutes.
10. **Remove** when done, garnish with chopped scallions, then serve.



FIRE ROASTED SALSA

YIELD	5 servings
PREP TIME	5 min
COOK TIME	15 min

10 ounces grape tomatoes, halved
3 garlic cloves, unpeeled
½ large white onion, chopped
1 jalapeño pepper, halved
½ cup cilantro
1½ limes, juiced
1 teaspoon salt
½ teaspoon cumin
Tortilla chips, for serving

1. **Select** the Broil function on the Cosori Smart Air Fryer Toaster Oven, set time to 15 minutes, then press *Start/Pause* to preheat.
2. **Place** halved tomatoes, unpeeled garlic cloves, chopped onion, and ½ jalapeño on the food tray.
3. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
4. **Remove** when done and peel garlic cloves. Place all ingredients from the food tray into a food processor.
5. **Add** ½ jalapeño, cilantro, lime juice, salt, and cumin to the blender. Blend until smooth.
6. **Serve** with tortilla chips.



ROASTED CHICKPEA HUMMUS

YIELD	4 servings
PREP TIME	15 min
COOK TIME	30 min

15 ounces canned chickpeas
2 tablespoons olive oil
¼ teaspoon kosher salt
1 large lemon, juiced
2 tablespoons water
½ cup tahini
1 garlic clove, minced
2 tablespoons extra-virgin olive oil,
plus more for serving
½ teaspoon ground cumin
Salt, to taste
Ground paprika, for sprinkling

1. **Select** the Roast function on the Cosori Smart Air Fryer Toaster Oven, set time to 30 minutes, then press *Start/Pause* to preheat.
2. **Drain** and thoroughly dry chickpeas with paper towels.
3. **Toss** with olive oil and kosher salt.
4. **Set** chickpeas on the food tray, then insert the tray at low position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Remove** chickpeas when done and place the chickpeas into a food processor with the remaining ingredients except the salt and paprika, blending until smooth.
6. **Season** to taste with salt and sprinkle with paprika, then serve.





SAUSAGE & CHEESE POTATO SKINS

YIELD

3-4 servings

PREP TIME

5 min

COOK TIME

1 hr 30 min

6 small to medium russet potatoes
2 tablespoons olive oil, divided
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon black pepper
3 ounces ground sausage, cooked
 $1\frac{1}{2}$ cups shredded white cheddar cheese,
divided
 $\frac{1}{4}$ cup sour cream
Chopped scallions, for garnish

1. **Wash** potatoes and scrub off any dirt. Dry with paper towels.
2. **Rub** potatoes with 1 tablespoon olive oil.
3. **Select** the Roast function on the Cosori Smart Air Fryer Toaster Oven, then press *Start/Pause* to preheat.
4. **Set** potatoes on the food tray, then insert the tray at low position in the preheated oven. Press *Start/Pause*.
5. **Remove** the potatoes when done and allow to cool for 15 minutes.
6. **Cut** cooled potatoes in half and scoop out the insides, leaving $\frac{1}{4}$ -inch of potato in the skin.
7. **Brush** the hollowed potatoes with the remaining olive oil and season with salt and pepper. Place back on the food tray and set aside.
8. **Mix** together cooked sausage, 1 cup cheddar cheese, and sour cream until well combined. Set aside.
9. **Select** the Broil function, set time to 30 minutes, then press *Start/Pause* to preheat.
10. **Insert** the food tray with the empty potato skins at top position in the preheated oven. Close the oven door to begin cooking.
11. **Add** the sausage and cheese mixture to the potato skins and top with the remaining cheese after 20 minutes of cooking.
12. **Remove** potato skins when done, garnish with chopped scallions, then serve.



SHRIMP AVOCADO BITES

YIELD	15 servings
PREP TIME	5 min
COOK TIME	7 min

1 pound shrimp, peeled & deveined
2 garlic cloves, minced
1 teaspoon salt, divided
1 teaspoon black pepper, divided
2 tablespoons olive oil
¼ teaspoon paprika
¼ teaspoon lime zest
1 large ripe avocado, lightly mashed
½ lime, juiced
2 tablespoons cilantro, chopped, divided
2 tablespoons red onion, finely chopped
Tortilla chips, for serving

1. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 7 minutes and temperature to 400°F, then press *Start/Pause* to preheat.
2. **Combine** shrimp, minced garlic, ½ teaspoon salt, ½ teaspoon pepper, olive oil, paprika, and lime zest in a bowl.
3. **Line** the food tray with aluminum foil and place shrimp on top.
4. **Insert** the tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Remove** shrimp when done.
6. **Combine** mashed avocado, lime juice, 1 tablespoon chopped cilantro, chopped red onion, ½ teaspoon salt, and ½ teaspoon pepper. Stir to combine.
7. **Place** 1 tablespoon of guacamole on a tortilla chip, followed by 1 shrimp. Repeat until you run out of shrimp.
8. **Garnish** with 1 tablespoon fresh cilantro, then serve.



SPINACH ARTICHOKE DIP

YIELD	3-4 servings
PREP TIME	5 min
COOK TIME	25 min

8 ounces cream cheese, softened
½ cup mayonnaise
½ cup grated Parmesan cheese
¾ teaspoon dried basil
2 garlic cloves, minced
½ teaspoon garlic powder
¾ teaspoon salt
½ teaspoon black pepper
14 ounces artichoke hearts, drained
and chopped
½ cup frozen chopped spinach,
thawed and drained
¾ cup mozzarella cheese

Items Needed

One 9 x 9-inch glass baking dish

1. **Combine** all ingredients except mozzarella cheese in a large bowl. Mix well.
2. **Insert** the wire rack at low position in the Cosori Smart Air Fryer Toaster Oven. Select the Bake function, set time to 25 minutes and temperature to 375°F, then press *Start/Pause* to preheat.
3. **Place** dip in the glass baking dish and top with mozzarella cheese.
4. **Set** the baking dish on top of the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Remove** when done and serve with tortilla chips for dipping.



breakfast

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BREAKFAST BAGEL SANDWICH

YIELD

1 serving

PREP TIME

5 min

COOK TIME

20 min

2 eggs, beaten

1 tablespoon unsalted butter, divided

1 green onion, chopped

¼ teaspoon salt

¼ teaspoon black pepper

1 slice bacon

1 tablespoon cheddar jack cheese,
shredded

1 sesame bagel, sliced

Items Needed

One 16-ounce ramekin

1. **Whisk** together eggs, ½ tablespoon melted butter, chopped green onion, salt, and pepper in a small greased ramekin.
2. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 10 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
3. **Line** the food tray with aluminum foil.
4. **Place** 1 slice of bacon on one side of the food tray and the ramekin on the other side.
5. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
6. **Remove** when done and sprinkle cheese on top of the eggs.
7. **Insert** food tray back into the oven at mid position, set time to 2 minutes, then press *Start/Pause* twice to skip preheating.
8. **Remove** when done. Set aside bacon and eggs.
9. **Set** sliced bagel on the food tray, insert the tray at mid position in the oven, and select the Bagel function. Press *Start/Pause*.
10. **Remove** bagel and spread with ½ tablespoon butter.
11. **Assemble** the bagel sandwich by placing eggs on the bottom half of the bagel, followed by the bacon and the top half of the bagel, then serve.



CROQUE MADAME

YIELD	2 servings
PREP TIME	20 min
COOK TIME	27 min

3 tablespoons unsalted butter, divided
1 tablespoon all-purpose flour
1 cup whole milk, hot
Salt & pepper, to taste
A pinch of nutmeg
2 tablespoons Dijon mustard
4 slices white bread
8 slices Gruyère cheese
10 slices deli ham
½ cup of shredded Gruyère cheese
2 eggs

1. **Melt** 1 tablespoon butter in a saucepan over medium-high heat.
2. **Whisk** in flour to make a roux. Cook for 1 minute.
3. **Pour** hot milk slowly into roux, continually whisking until sauce is smooth.
4. **Cook** for 3 more minutes or until boiling, stirring constantly.
5. **Bring** down to a simmer and cook for 2 minutes.
6. **Season** with salt, pepper, and a pinch of nutmeg and cook for 1 minute. Remove from heat and set aside.
7. **Spread** a very thin layer of Dijon mustard on each slice of bread, place 2 slices of Gruyère on each slice of bread, then place ham in the middle.
8. **Spread** remaining butter on the outside of each sandwich.
9. **Line** the food tray with aluminum foil, place the croque madames on the tray, then insert at mid position in the Cosori Smart Air Fryer Toaster Oven.
10. **Select** the Toast function, set to darkness level 5, then press *Start/Pause*.
11. **Flip** the croque madames when done cooking and repeat step 10.
12. **Spread** a thin layer of the sauce on the sandwiches and top with shredded Gruyère. Set aside.
13. **Select** the Broil function on the oven, set time to 10 minutes, then press *Start/Pause* to preheat.
14. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
15. **Fry** the eggs for 5 minutes or until done, then set aside.
16. **Remove** croque madames when done, top with fried eggs, and serve.



EGG CLOUDS

YIELD

2 servings

PREP TIME

5 min

COOK TIME

7 min

2 egg whites

2 egg yolks

A pinch of salt

A pinch of pepper

Items Needed

One 8 x 8-inch glass baking dish

1. **Insert** the wire rack at top position in the Cosori Smart Air Fryer Toaster Oven. Select the Broil function, set time to 7 minutes, then press *Start/Pause* to preheat.
2. **Whisk** salt, pepper, and egg whites until stiff peaks form.
3. **Line** the baking sheet with parchment paper. Make 2 circles of egg whites 4-5 inches wide on the parchment paper, then make a pocket in the center of each circle.
4. **Place** the baking sheet on top of the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Add** 1 egg yolk to each egg white pocket after 5 minutes of cooking. Cook for the remaining 2 minutes.
6. **Remove** when done and serve with toast.



EGGS IN A HOLE

YIELD

2 servings

PREP TIME

5 min

COOK TIME

5 min

2 slices bread

2 eggs

Freshly grated black pepper

Butter

Items Needed

3-inch round cookie cutter

1. **Line** the food tray with aluminum foil and place it inside the Cosori Smart Air Fryer Toaster Oven. Make sure to securely attach the foil so it doesn't lift and contact the heating elements.
2. **Select** the Air Fry function on the oven, adjust time to 5 minutes, and press *Start/Pause* to preheat.
3. **Cut** a hole into the center of each slice of bread using the cookie cutter, and keep the cutouts.
4. **Remove** the food tray once the oven is preheated, and place the bread and cutouts on the food tray. Crack one egg into each hole.
5. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
6. **Remove** when egg whites are set. Top the egg with black pepper and spread butter on the toast cutout. Serve hot.



ENGLISH BREAKFAST MUFFINS

YIELD

4 servings

PREP TIME

5 min

COOK TIME

20 min

4 eggs

3 tablespoons heavy cream

1 tablespoon tomato paste

½ cup shredded cheddar cheese

½ teaspoon salt

A pinch of black pepper

Cooking spray

4 links breakfast sausage, cooked and
chopped

3 tablespoons baked beans

Items Needed

6-cup muffin pan

1. **Whisk** eggs, heavy cream, tomato paste, cheddar cheese, salt, and pepper.
2. **Spray** the inside of the muffin pan with cooking spray.
3. **Divide** the egg mixture evenly between the 6 muffin cups.
4. **Divide** cooked sausage and baked beans evenly between the muffin cups.
5. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 20 minutes, then press *Start/Pause* to preheat.
6. **Set** the muffin pan on top of the wire rack, then insert the rack at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
7. **Remove** carefully when done and allow to cool for 5 minutes before serving.



MAPLE PECAN GRANOLA

YIELD

5 servings

PREP TIME

5 min

COOK TIME

20 min

½ cup rolled oats
¾ cup raw pecans, chopped
½ cup raw almonds, chopped
½ cup raw walnuts, chopped
2 tablespoons coconut oil, melted
1 teaspoon vanilla extract
½ cup maple syrup
½ teaspoon cinnamon
¼ teaspoon salt

1. **Combine** all ingredients in a mixing bowl.
2. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 20 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
3. **Line** the food tray with parchment paper and place the granola mixture on top.
4. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Remove** when granola is golden.
6. **Cool** completely, then serve on top of yogurt, with milk, or by itself.



MUSHROOM & SAUSAGE FRITTATA

YIELD	4 servings
PREP TIME	8 min
COOK TIME	40 min

2 tablespoons olive oil, divided
8 ounces country-style pork sausage
8 ounces mushrooms, chopped
8 eggs
3 tablespoons heavy cream
3 tablespoons freshly chopped parsley
1 teaspoon salt
½ teaspoon black pepper
¼ teaspoon garlic powder
¼ teaspoon onion powder
¼ teaspoon dried thyme
½ cup shredded cheddar cheese
Cooking spray

Items Needed

One 9 x 9-inch glass baking dish

1. **Heat** 1 tablespoon olive oil in a skillet over medium-high heat for 1 minute.
2. **Brown** the sausage in the skillet, breaking the sausage into chunks. Cook for 5 minutes, then remove from the skillet.
3. **Add** the remaining tablespoon of oil and the mushrooms to the skillet, then saute for 10 minutes. Combine the mushrooms with the sausage and set aside to cool.
4. **Whisk** eggs, heavy cream, parsley, salt, black pepper, garlic powder, onion powder, dried thyme, and cheese in a large mixing bowl until well combined.
5. **Spray** the inside of the baking dish with cooking spray.
6. **Pour** the egg mixture into the prepared baking dish and set aside.
7. **Insert** the wire rack at low position in the Cosori Smart Air Fryer Toaster Oven. Select the Bake function, set time to 25 minutes, then press *Start/Pause* to preheat.
8. **Place** the baking dish on top of the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.
9. **Remove** the frittata when done and allow to cool for 5 minutes before slicing and serving.



RASPBERRY & CHEESE DANISHES

YIELD

6 servings

PREP TIME

2 hr 15 min

COOK TIME

30 min

1 cup all-purpose flour, plus more for sprinkling
¼ teaspoon salt
1 tablespoon granulated sugar
6 tablespoons unsalted butter, cold, cut into ½-inch pieces
2 tablespoons ice-cold water
1 egg, beaten
1 tablespoon water
3 ounces cream cheese
2 teaspoons powdered sugar
6 tablespoons raspberry preserves

1. **Add** flour, salt, and sugar to a food processor, then pulse.
2. **Add** butter and blend until mixture forms coarse crumbs.
3. **Pour** in cold water while blending until a dough forms.
4. **Sprinkle** with flour and roll into a flat dough ball. Chill in the fridge for 2 hours.
5. **Roll** out to ⅛-inch thickness and cut out six 5-inch circles.
6. **Whisk** together egg and water until well combined to make an egg wash. Set aside.
7. **Mix** together cream cheese and powdered sugar until well combined.
8. **Spread** cream cheese mixture on each of the dough circles, leaving a 1-inch border along the edges. Brush the edges with egg wash.
9. **Add** 1 tablespoon raspberry preserves in the middle of each danish and spread it over the cream cheese.
10. **Fold** the edges of each dough circle towards the center, pressing them gently to hold the shape. The dough will only cover the outer edge of the danishes while the middle remains exposed.
11. **Brush** the edges with egg wash.
12. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, then press *Start/Pause* to preheat.
13. **Line** the food tray with parchment paper and place the danishes on top.
14. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
15. **Remove** when done, cool for 10 minutes, then serve.



ROASTED VEGGIE BREAKFAST BOWL

YIELD	4 servings
PREP TIME	10 min
COOK TIME	25 min

4 medium sized yukon gold potatoes, diced
3 tablespoons olive oil, divided
½ teaspoon garlic powder
½ teaspoon smoked paprika
Salt & pepper, to taste
4 slices bacon, chopped into 1½-inch pieces
10 cups baby greens
½ lemon, juiced
1 cup cherry tomatoes, cut in half
1 cucumber, diced
1 small red onion, sliced
4 slices smoked salmon
1 avocado, sliced

1. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven, then press *Start/Pause* to preheat.
2. **Toss** the diced potatoes with 2 tablespoons olive oil, garlic powder, smoked paprika, salt, and pepper. Add potatoes and bacon to a foil-lined food tray.
3. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
4. **Remove** when potatoes are tender and bacon is crispy.
5. **Dress** greens with lemon juice and the remaining 1 tablespoon of olive oil. Divide greens into 4 bowls.
6. **Top** each bowl with tomato, cucumber, red onion, roasted potatoes, bacon, 1 slice of smoked salmon, and avocado slices. Season with additional salt and pepper to taste.



SWEET POTATO HASH

YIELD

4 servings

PREP TIME

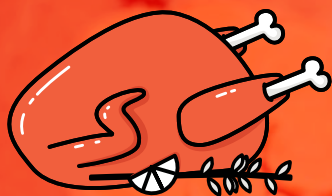
8 min

COOK TIME

33 min

1 sweet potato, peeled & diced
into ½-inch cubes
½ red bell pepper, chopped
1 shallot, chopped
2 green onions, chopped
2 slices bacon, chopped
1 tablespoon olive oil
1 teaspoon salt
½ teaspoon black pepper
½ teaspoon garlic powder
½ teaspoon paprika
2 teaspoons fresh rosemary, finely chopped
1 egg

1. **Combine** all ingredients except the egg in a mixing bowl. Toss to combine.
2. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 28 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
3. **Line** the food tray with aluminum foil and set the sweet potato hash on top.
4. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Fry** the egg for five minutes or until done, then set aside.
6. **Remove** hash when tender and golden.
7. **Serve** with the fried egg on top.



entrées

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ALMOND-CRUSTED SALMON

YIELD	4 servings
PREP TIME	20 min
COOK TIME	10 min

4 salmon fillets (8 ounces each)
1 cup almonds
¼ cup sesame seeds
2 ounces Parmesan cheese
¼ cup parsley, chopped
1 tablespoon lemon zest
1 tablespoon sugar
1 teaspoon kosher salt
1 tablespoon olive oil
4 tablespoons honey
½ lemon

Items Needed

One 8 x 8-inch baking sheet

1. **Combine** all ingredients except the salmon, honey, and lemon in a food processor. Pulse until crumbly, then put in a bowl and set aside.
2. **Drizzle** the salmon fillets with honey and bread the top of the salmon with the almond crust.
3. **Insert** the wire rack at top position in the Cosori Smart Air Fryer Toaster Oven. Select the Broil function, set time to 10 minutes, then press *Start/Pause* to preheat.
4. **Line** the baking sheet with parchment paper, then place the salmon fillets on top.
5. **Place** the baking sheet on top of the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.
6. **Remove** when done and let the salmon rest for 5 minutes. Squeeze lemon over the salmon, then serve.



BBQ PORK TENDERLOIN

YIELD	4 servings
PREP TIME	5 min
COOK TIME	25 min

¾ teaspoon salt
¾ teaspoon pepper
¾ teaspoon granulated garlic
¾ teaspoon smoked paprika
¾ teaspoon granulated onion
1 pork tenderloin (1.3 lb)
½ cup bbq sauce

1. **Combine** salt, pepper, garlic, paprika, and onion in a bowl. Place pork tenderloin on a foil-lined food tray and sprinkle spice mixture all over tenderloin.
2. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven, adjust time to 15 minutes, then press *Start/Pause* to preheat.
3. **Insert** the food tray at top position in the preheated oven. Cooking will begin automatically when you close the oven door.
4. **Remove** when the timer finishes and brush bbq sauce all over the tenderloin. Place the food tray back into the oven and cook for 10 more minutes.
5. **Remove** when the internal temperature of the pork reaches 145°F. Allow pork to rest for 5 minutes before slicing.



BUTTERMILK SPICED ROAST CHICKEN

YIELD	3-5 servings
PREP TIME	24 hr
COOK TIME	1 hr

1 whole chicken (4-5 pounds)
2 cups buttermilk
2 teaspoons garlic powder
2 teaspoons paprika
1 teaspoon cayenne pepper
1 teaspoon ground coriander
1 teaspoon cumin
1 teaspoon kosher salt
½ teaspoon black pepper
½ teaspoon cardamom
½ teaspoon ground ginger

1. **Mix** all ingredients in a bag or bowl. Marinate for up to 6 hours in the refrigerator.
2. **Remove** chicken from the marinade and pat dry.

3. **Truss** chicken with butcher's twine to hold the wings and legs together.
4. **Place** the Cosori Smart Air Fryer Toaster Oven's wire rack on top of the food tray, then set the chicken on the wire rack.
5. **Refrigerate** uncovered overnight so that the skin tightens. Take out when ready to roast.
6. **Select** the Roast function on the oven, set time to 1 hour and temperature to 400°F, then press *Start/Pause* to preheat.
7. **Remove** the wire rack and place the chicken on the food tray.
8. **Insert** the tray at low position in the preheated oven. Cooking will begin automatically when you close the oven door.
9. **Press** the *Fan/Light* button to turn on the convection fan for better crispness and even cooking.
10. **Remove** when done, and let chicken rest for 10 minutes.
11. **Carve** into desired portions, then serve.



CARBONARA PIZZA

YIELD

One 12-inch pizza

PREP TIME

1 hr 10 min

COOK TIME

26 min

13 ounces pizza dough
3 slices bacon
4 tablespoons olive oil, divided
½ cup heavy whipping cream
1 cup grated Parmesan cheese
1 teaspoon black pepper
4 ounces low-moisture mozzarella cheese,
shredded
½ teaspoon kosher salt
1 egg

Items Needed

One 12-inch pizza pan

1. **Cook** bacon in a skillet over medium-low heat for 8 minutes or until crispy. Roughly chop the bacon, then set aside.
2. **Sprinkle** flour onto a clean work surface and form the pizza dough into a ball. Place a damp cloth over the dough and let it rest for 1 hour.
3. **Punch** down dough, then shape or roll it into a thin circle up to 12 inches in diameter.
4. **Oil** the pizza pan with 2 tablespoons olive oil, then transfer the dough onto the pizza pan.
5. **Microwave** heavy whipping cream for 1 minute, then add Parmesan cheese and black pepper and mix quickly. This will be the sauce.
6. **Spread** the remaining olive oil evenly onto the dough, making sure to brush the edges.
7. **Spread** the Parmesan sauce evenly onto the dough, leaving a ½-inch border of crust.
8. **Insert** the wire rack at mid position in the Cosori Smart Air Fryer Toaster Oven. Select the Pizza function, set time to 18 minutes, then press *Start/Pause* to preheat.
9. **Sprinkle** the bacon, mozzarella, and salt onto the pizza. Then, top the pizza with a freshly cracked egg.
10. **Place** the pizza pan on top of the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.
11. **Remove** when done, then serve.



CHICKEN KEBABS WITH BELL PEPPER

YIELD	5 servings
PREP TIME	10 min
COOK TIME	16 min

3 boneless & skinless chicken breasts
1 large red bell pepper
3 tablespoons olive oil
1 teaspoon dried oregano
1 teaspoon garlic powder
½ teaspoon crushed red chili flakes
½ lemon, juiced
2 teaspoons salt
1 teaspoon black pepper

Items Needed

5 wooden skewers

1. **Cut** chicken breasts and bell pepper into 1½-inch cubes and place in a bowl.
2. **Add** olive oil, oregano, garlic powder, red chili flakes, lemon juice, salt, and pepper. Toss to combine.
3. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 16 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
4. **Assemble** kebabs by alternating chicken and bell pepper pieces on the wooden skewers.
5. **Line** the food tray with aluminum foil and place kebabs on top.
6. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
7. **Remove** when the internal temperature of the chicken reaches 165°F, then serve.



CHICKEN PROVENCAL

YIELD

4 servings

PREP TIME

15 min

COOK TIME

1 hr 44 min

4 chicken thighs, bone-in and skin on

1 teaspoon kosher salt, divided

½ teaspoon black pepper

7 crimini mushrooms, minced

1 carrot, chopped

½ onion, chopped

3 cloves garlic, minced

1 teaspoon herbes de provence

1 anchovy fillet, minced

¼ teaspoon cayenne pepper

1½ tablespoons flour

1 tablespoon tomato paste

⅓ cup white wine

1½ cups chicken stock

2 bay leaves

½ cup canned diced tomatoes

10 black olives or Italian olives, quartered

3 tablespoons parsley, minced

½ lemon, zested

½ lemon, juiced

Thyme, for garnish

Items Needed

One 8 x 8-inch casserole dish

1. **Season** chicken thighs on both sides with black pepper and ½ teaspoon kosher salt.

2. **Place** chicken thighs skin side down on a skillet over medium heat and cook for about 8 minutes. Flip the chicken and cook for an additional 5 minutes.

3. **Remove** chicken from the skillet and set aside.

4. **Add** minced mushrooms, chopped

carrot, chopped onion, and ½ teaspoon kosher salt to the rendered chicken fat in the skillet. Sauté for 10 minutes or until mushrooms and onions are soft and dry.

5. **Add** minced garlic, herbes de provence, minced anchovy, and cayenne pepper to the mushroom mixture. Sauté over low heat for 1 minute.

6. **Stir** flour and tomato paste into the mushroom mixture until lumpy. Then, add white wine, followed by chicken stock.

7. **Stir** the mixture until fully incorporated, then add bay leaves and diced tomatoes.

8. **Transfer** mixture to the casserole dish.

9. **Place** chicken thighs in the casserole dish, skin side up.

10. **Insert** wire rack at low position in the Cosori Smart Air Fryer Toaster Oven. Select the Bake function, set time to 1 hour 20 minutes and temperature to 325°F, then press *Start/Pause* to preheat.

11. **Wrap** the casserole dish with aluminum foil, making sure to securely attach the foil so it doesn't lift and contact the heating elements.

12. **Set** the casserole dish on top of the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.

13. **Remove** when done, take out the bay leaves, then mix in olives, parsley, lemon zest, and lemon juice.

14. **Plate** chicken. Spoon some of the juice mixture on top and sprinkle thyme for garnish, then serve.



CHILE RELLENOS

YIELD	3 servings
PREP TIME	40 min
COOK TIME	50 min

3 poblano chiles
½ onion, diced
3 cloves garlic, minced
2 tablespoons olive oil
1 tablespoon marjoram
½ teaspoon salt
½ teaspoon dried oregano
1 serrano pepper, minced
½ lime, juiced
16 ounces canned black beans, drained
3 ounces queso Chihuahua or mozzarella
cheese, shredded
2 ounces pepper jack cheese, shredded

1. **Hold** poblano chiles directly over a lit stove top burner with tongs and char on all sides. Turn off stove once done charring.
2. **Wrap** the chiles in foil and let them sweat for 30 minutes.
3. **Cook** diced onion, minced garlic, and olive oil in a nonstick skillet over medium heat for 10 minutes or until onions are soft.
4. **Add** marjoram, salt, dried oregano, serrano pepper, lime juice, and black beans. Cook for 3 minutes.
5. **Add** queso Chihuahua and pepper jack cheese, then mix for 2 minutes or until cheese is melted.
6. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 35 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
7. **Cut** a slit in each of the softened Poblano chiles, leaving about one inch at each end. Stuff with the bean mixture, being careful not to overstuff.
8. **Line** food tray with parchment paper and place stuffed chiles on top, then insert the food tray at low position in the preheated oven. Cooking will begin automatically when you close the oven door.
9. **Remove** when done, cool for 5 minutes, then serve immediately with your favorite salsa.



CHILI LIME CHICKEN WINGS

YIELD	8 servings
PREP TIME	10 min
COOK TIME	25 min

WING INGREDIENTS:

2 pounds chicken wings & drumettes
Salt & pepper, to taste
1 tablespoon cornstarch (or arrowroot)
Chopped cilantro, for garnish

SAUCE INGREDIENTS:

2 tablespoons honey
1½ tablespoons olive oil
1 teaspoon chili powder
¼ teaspoon smoked paprika
¼ teaspoon granulated garlic
¼ teaspoon kosher salt
¼ teaspoon lemon pepper
½ lime, zested & juiced

1. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven, adjust time to 15 minutes, then press *Start/Pause* to preheat.
2. **Dry** the chicken wings and drumettes thoroughly. Season with salt and pepper and coat lightly in cornstarch. Place onto a foil-lined food tray.
3. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
4. **Whisk** together all the sauce ingredients in a bowl. When the timer ends, brush chicken liberally with the sauce and place back into the oven.
5. **Cook** for 10 more minutes, or until chicken is crispy. Remove and glaze with more sauce, then garnish with cilantro.



GARLIC LEMON PEPPER ROTISSERIE CHICKEN

YIELD	5-6 servings
PREP TIME	30 min
COOK TIME	60 min

1 whole chicken (4½ pounds)
2 tablespoons olive oil
1 tablespoon lemon pepper seasoning
2 teaspoons kosher salt
2 teaspoons garlic powder

Items Needed

Butcher's twine

1. **Remove** any giblets from the chicken.
2. **Pat** chicken dry with paper towels.
3. **Rub** the inside and outside of the chicken with olive oil.
4. **Season** the chicken with lemon pepper, salt, and garlic powder, making sure to also season the cavity.
5. **Insert** the crumb tray at low position in the Cosori Smart Air Fryer Toaster Oven to catch drippings.
6. **Select** the Roast function on the oven and press *Start/Pause* to preheat.
7. **Truss** the chicken tightly with butcher's twine and place on the food tray.
8. **Insert** the food tray at low position in the preheated oven. Cooking will begin automatically when you close the oven door.
9. **Remove** the chicken when done cooking and rest for 20 minutes, then serve.



GARLIC ROSEMARY CRUSTED LAMB CHOPS

YIELD	4 servings
PREP TIME	20 min
COOK TIME	20 min

6 cloves of garlic, peeled
2 tablespoons rosemary leaves
2 tablespoons olive oil
1 rack of lamb (1 lb)
1 teaspoon salt
1 teaspoon pepper

1. **Combine** garlic cloves, rosemary leaves, and olive oil in a mini food processor and blend until garlic and rosemary are finely chopped.
2. **Place** the lamb fat side up onto a foil-lined food tray. Season lamb with salt and pepper. Rub the garlic rosemary mixture all over the lamb. Let stand at room temperature for 15 minutes.
3. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven, adjust time to 20 minutes, then press *Start/Pause* to preheat.
4. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Remove** when the internal temperature of the meat reaches 130-135°F for medium-done lamb. Allow to rest for 5 minutes before slicing.



GINGER CHILI GLAZED SALMON

YIELD

4 servings

PREP TIME

1 hr 10 min

COOK TIME

25 min

4 salmon fillets (6 ounces each)
2 tablespoons ginger, grated
1 scallion, chopped
2 tablespoons sambal chili paste
1 garlic clove, minced
½ cup water
3 tablespoons sugar
1 green onion, sliced, for garnish

1. **Combine** ginger, chopped scallion, sambal chili paste, minced garlic, water, and sugar in a small saucepan.
2. **Cook** the chili sauce over medium-high heat for 10 minutes or until the sauce is reduced by half, then let it cool.
3. **Marinate** salmon in the chili sauce for 1 hour in the refrigerator. Take out when ready to cook.
4. **Select** the Broil function on the Cosori Smart Air Fryer Toaster Oven, set time to 15 minutes, then press *Start/Pause* to preheat.
5. **Line** the food tray with parchment paper and place salmon on top.
6. **Spoon** the marinade over the salmon, then insert the food tray at top position in the preheated oven. Cooking will begin automatically when you close the oven door.
7. **Remove** salmon when done, garnish with sliced green onion, then serve.



HONEY GLAZED SALMON

YIELD	2 servings
PREP TIME	35 min
COOK TIME	7-8 min

2 (6-oz) pieces of salmon
½ cup honey
2 tablespoons soy sauce
2 tablespoons olive oil
1 tablespoon lime juice
½ teaspoon red pepper flakes (optional)
1 garlic clove, minced
½ teaspoon salt
¼ teaspoon pepper

1. **Whisk** together the honey, soy sauce, olive oil, lime juice, red pepper flakes, garlic, salt, and pepper in a dish. Place salmon filets in the marinade and toss to coat them evenly.
2. **Place** in the refrigerator to marinate for 30 minutes.
3. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven, adjust time to 7 minutes, then press *Start/Pause* to preheat.
4. **Remove** salmon from the refrigerator and place onto a foil-lined food tray. Drizzle 2 tablespoons of the marinade over the salmon and discard the rest.
5. **Insert** the food tray at top position in the preheated oven. Cooking will begin automatically when you close the oven door.
6. **Remove** when salmon reaches an internal temperature of 140°F. Allow salmon to rest for 5 minutes before serving.



HULI HULI CHICKEN

YIELD

4 servings

PREP TIME

6 hr 10 min

COOK TIME

50 min

4 chicken thighs, bone-in and skin on

¼ cup pineapple juice

¼ cup brown sugar

¼ cup ketchup

3 cloves garlic, chopped

2 teaspoons ginger, chopped

1. **Mix** all ingredients in a bowl, then marinate the chicken in the fridge for up to 6 hours. Take out when ready to bake.
2. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 40 minutes and temperature to 375°F, then press *Start/Pause* to preheat.
3. **Transfer** marinade to a saucepan, then set aside. Line the food tray with parchment paper, then place the chicken thighs on top.
4. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Press** the *Fan/Light* button to turn on the convection fan.
6. **Cook** the marinade on a stove top over medium heat for 10 minutes or until it reaches a thick consistency.
7. **Remove** chicken when done, glaze it with the sauce, then serve.



MOROCCAN SPICED CHICKEN LEGS

YIELD

4 servings

PREP TIME

5 min

COOK TIME

20 min

1½ pounds chicken legs
2 tablespoons olive oil
2 tablespoons lemon juice
1 teaspoon paprika
1 teaspoon ras el Hanout (or curry powder)
1 teaspoon kosher salt
½ teaspoon lemon pepper
½ teaspoon garlic powder

1. **Pat** chicken legs dry with paper towels. Place chicken legs onto a foil-lined food tray.
2. **Whisk** together olive oil, lemon juice, paprika, ras el Hanout, salt, lemon pepper, and garlic powder in a bowl. Pour over and massage into the chicken.
3. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven, adjust time to 20 minutes, and press *Start/Pause* to preheat.
4. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Remove** when chicken legs are fully cooked and golden.



PINOY BOY RIBS

YIELD

3 servings

PREP TIME

8 hr 5 min

COOK TIME

50 min

1 rack pork loin baby back ribs, cut into thirds
1 cup soy sauce
3 tablespoons apple cider vinegar
2 tablespoons lemon juice
½ cup light brown sugar, tightly packed
6 garlic cloves, minced
1 teaspoon ginger, grated
2 scallions, chopped
½ teaspoon freshly ground black pepper
½ cup honey
½ cup water
Toasted sesame seeds, for garnish

1. **Whisk** together soy sauce, apple cider vinegar, lemon juice, brown sugar, minced garlic, grated ginger, chopped scallions, and black pepper. Place in a resealable plastic bag and set aside.
2. **Remove** the silver skin from the underside of the ribs by sliding your fingers under the thin membrane and pulling it off.
3. **Dry** the ribs with paper towels and place in the resealable plastic bag with the marinade.
4. **Marinate** for 8 hours in the fridge.
5. **Remove** from fridge and mix honey, water, and marinade in a saucepan.
6. **Cook** marinade on high heat for about 10 minutes or until it boils and thickens slightly.
7. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 50 minutes, then press *Start/Pause* to preheat.
8. **Set** the ribs on the food tray, then insert the tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
9. **Baste** the ribs with the marinade every 10 minutes.
10. **Remove** when done, garnish with sesame seeds, then serve.



POT ROAST

YIELD	4 servings
PREP TIME	20 min
COOK TIME	3 hr 20 min

1 beef chuck eye roast (3-4 pounds),
trimmed, twined
1 tablespoon kosher salt, plus more for
seasoning
2 tablespoons butter
1 onion, thinly sliced
1 large carrot, chopped
1 celery rib, chopped
2 cloves garlic, minced
3 cups beef broth, divided
¾ cup red wine, divided
1 tablespoon tomato paste
2 sprigs thyme, divided
2 bay leaves
1 tablespoon balsamic vinegar
Salt & black pepper, to taste

Items Needed

One 8 x 8-inch casserole dish

1. **Season** chuck eye roast with salt, making sure the whole roast is coated.
2. **Place** butter in a skillet over medium heat, then add sliced onion. Cook for 10 minutes or until onion is soft.
3. **Add** chopped carrot and celery, and cook for an additional 5 minutes.
4. **Add** minced garlic and cook for 1 minute. Add 1 cup beef broth, ½ cup red wine, tomato paste, 1 sprig thyme, and bay leaves, then remove from skillet.
5. **Insert** the wire rack at low position in the Cosori Smart Air Fryer Toaster Oven. Select the Bake function, set time to 3 hours and temperature to 325°F, then press *Start/Pause* to preheat.
6. **Transfer** beef broth and vegetable mix to the casserole dish. Place roast on top.
7. **Cover** the dish with aluminum foil, making sure to securely attach the foil so it doesn't lift and contact the heating elements.
8. **Place** the dish on top of the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.
9. **Remove** the dish from the oven with 1 hour 30 minutes of cook time left and flip the roast. Replace the foil and put the dish back into the oven.
10. **Remove** when done and wrap the roast in a large piece of aluminum foil.
11. **Strain** the leftover liquid through a mesh, removing the top layer of fat as much as possible. Remove bay leaves and thyme sprig.
12. **Blend** the strained liquid and vegetables in a blender until smooth.
13. **Transfer** the blended liquid to a sauce pan, then add balsamic vinegar and the remaining 2 cups beef broth, ¼ cup red wine, and 1 sprig thyme to make gravy.
14. **Simmer** for 5 minutes while constantly stirring, adding salt and pepper to taste.
15. **Cut** roast into 1-inch-thick slices and spoon over gravy, then serve.



ROAST BEEF

YIELD

6 servings

PREP TIME

15 min

COOK TIME

1 hr

1 beef round roast (3 pounds)

1 teaspoon salt

½ teaspoon paprika

½ teaspoon garlic powder

½ teaspoon black pepper

1 tablespoon olive oil

1 tablespoon Dijon mustard

1. **Mix** salt, paprika, garlic powder, black pepper, olive oil, and Dijon mustard in a small bowl.
2. **Select** the Roast function on the Cosori Smart Air Fryer Toaster Oven, set time to 1 hour and temperature to 380°F, then press *Start/Pause* to preheat.
3. **Rub** the round roast with the Dijon mixture until fully covered.
4. **Place** the round roast on top of the food tray and insert tray at low position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Remove** when done, let it rest for 10 minutes, then slice and serve.



ROAST CHICKEN, ARUGULA, TOMATO, CUCUMBER & AVOCADO SALAD

YIELD	1 serving
PREP TIME	10 min
COOK TIME	17 min

1 boneless & skinless chicken breast
3 tablespoons extra-virgin olive oil, divided
¼ teaspoon garlic powder
⅛ teaspoon crushed red chili flakes
2 tablespoons lemon juice, divided
¼ teaspoon fresh rosemary, minced
1 teaspoon salt, divided
1 teaspoon black pepper, divided
3 cups arugula
1 Roma tomato, chopped
1 cucumber, peeled & sliced
1 tablespoon balsamic vinegar
1 garlic clove, minced
½ avocado, sliced

1. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 17 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
2. **Sprinkle** chicken breast with 1 tablespoon olive oil, garlic powder, crushed red chili flakes, 1 tablespoon lemon juice, minced rosemary, ¼ teaspoon salt, and ¼ teaspoon pepper.
3. **Line** the food tray with aluminum foil and place chicken breast on top.
4. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Remove** when chicken's internal temperature reaches 165°F.
6. **Rest** chicken for 5 minutes, then slice.
7. **Combine** arugula, tomato, and cucumber in a large mixing bowl.
8. **Whisk** together 2 tablespoons olive oil, 1 tablespoon lemon juice, balsamic vinegar, minced garlic, and the remaining salt and pepper.
9. **Add** vinaigrette to the vegetables and toss to combine.
10. **Place** sliced avocado and chicken on top.



ROASTED TOMATO CAPRESE PANINI

YIELD	2 servings
PREP TIME	10 min
COOK TIME	23 min

2 loaves French bread (6 inches long),
halved lengthwise
9 grape tomatoes, halved (or 2 Roma
tomatoes, quartered)
¼ teaspoon ground thyme
¼ teaspoon dried rosemary
¼ teaspoon red pepper flakes
1 tablespoon olive oil
1 teaspoon kosher salt
3 tablespoons pesto sauce
2 slices mozzarella cheese (½-inch-thick)
4 basil leaves

1. **Select** the Broil function on the Cosori Smart Air Fryer Toaster Oven, set time to 15 minutes, then press *Start/Pause* to preheat.
2. **Mix** tomatoes, thyme, rosemary, red pepper flakes, olive oil, and kosher salt in a bowl, then set aside.
3. **Line** the food tray with parchment paper, then place the tomato pieces on top, seed side up.
4. **Insert** food tray at top position in the preheated oven, then press *Start/Pause*.
5. **Remove** the tomatoes when done, then set aside.
6. **Select** the Broil function again, set time to 8 minutes and temperature to 450°F, then press *Start/Pause* to preheat.
7. **Spread** pesto on all French bread slices.
8. **Place** roast tomatoes on the bottom halves of the French bread, followed by mozzarella slices.
9. **Place** all French bread slices face up on the food tray and insert at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
10. **Remove** when done. Garnish with basil leaves and assemble into 2 sandwiches, then serve.



SHEET PAN CHICKEN FAJITAS

YIELD	4 servings
PREP TIME	1-3 hours
COOK TIME	20 min

MARINADE INGREDIENTS:

- 2 tablespoons olive oil
- 3 tablespoons brown sugar
- 2 tablespoons freshly squeezed orange juice
- 2 tablespoons lime juice
- 2 tablespoons soy sauce
- 1 tablespoon dijon mustard
- 3 teaspoons chipotle chili powder
- 1 teaspoon cumin
- 1 teaspoon granulated garlic
- 1 teaspoon granulated onion
- ½ teaspoon salt
- ½ teaspoon paprika
- ½ teaspoon pepper

FAJITA INGREDIENTS:

- 2 large chicken breasts
- 1 red bell pepper, sliced
- 1 small red onion, sliced
- Corn tortillas, for serving
- Fresh cilantro, for serving
- Sliced avocado, for serving

1. **Whisk** all the marinade ingredients in a bowl. Place chicken and marinade in a resealable bag. Massage the marinade into the chicken. Place chicken into the refrigerator to marinate for 1-3 hours.
2. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven, adjust time to 20 minutes, then press *Start/Pause* to preheat.
3. **Add** sliced bell pepper and red onion to the bag with the marinated chicken and toss to coat. Place chicken, bell pepper, and red onion onto a foil-lined food tray. Discard leftover marinade.
4. **Insert** the food tray at top position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Remove** when the chicken is fully cooked and bell peppers and onions are slightly charred. Slice chicken breast into ½-inch slices.
6. **Serve** chicken, bell peppers, and onions on warmed corn tortillas. Top with fresh cilantro and avocado slices.



SICILIAN PIZZA

YIELD

One 14-inch pizza

PREP TIME

1 hr 15 min

COOK TIME

25 min

13 ounces pizza dough

4 tablespoons olive oil, divided

⅓ cup tomato sauce

4 ounces low-moisture mozzarella cheese,
shredded

⅓ cup Parmesan cheese, grated

½ teaspoon kosher salt

2 ounces pepperoni slices

1. **Sprinkle** flour onto a clean work surface and form the pizza dough into a ball. Place a damp cloth over the dough and let it rest for 1 hour.
2. **Grease** the food tray with 2 tablespoons of oil.
3. **Punch** down the dough, then shape or roll the dough so that it covers the bottom of the food tray.
4. **Select** the Pizza function on the Cosori Smart Air Fryer Toaster Oven, set time to 25 minutes, and press *Start/Pause* to preheat.
5. **Spread** the remaining olive oil onto the pizza dough evenly, making sure to brush the edges.
6. **Spread** tomato sauce evenly onto the dough, leaving a ½-inch border of crust.
7. **Sprinkle** mozzarella, Parmesan, and salt evenly onto the pizza. Top with pepperoni slices.
8. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
9. **Remove** when done, then serve.



SOUTH CAROLINA SHRIMP BAKE

YIELD	2 servings
PREP TIME	10 min
COOK TIME	26 min

1 ear of corn, husk and silk removed, cut into 4 rounds
1 cup small red potatoes, cut in half
2 tablespoons olive oil, divided
1½ teaspoons Old Bay seasoning, divided
¼ teaspoon pepper
8 jumbo shrimp, peeled with tail on
2 garlic cloves, minced
1 cup andouille sausage, cut into 1-inch pieces
1 tablespoon parsley, chopped

1. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven, adjust time to 20 minutes, then press *Start/Pause* to preheat.
2. **Place** corn rounds and potatoes onto the food tray. Drizzle with 1 tablespoon olive oil, 1 teaspoon old bay seasoning, and pepper. Toss to coat.
3. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
4. **Remove** the food tray and add shrimp, garlic, andouille sausage, 1 tablespoon olive oil, and ½ teaspoon old bay seasoning. Toss to coat.
5. **Cook** for 6 more minutes, or until shrimp is cooked and potatoes are tender. Garnish with chopped parsley and serve.



SPAGHETTI SQUASH WITH MARINARA

YIELD

3 servings

PREP TIME

15 min

COOK TIME

1 hr 15 min

1 large spaghetti squash, deseeded, halved
lengthwise

1 cup marinara sauce

1 tablespoon butter, melted

2 tablespoons Parmesan cheese

4 basil leaves, chiffonade

1. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 1 hour, and press *Start/Pause* to preheat.
2. **Line** the food tray with parchment paper and place spaghetti squash halves on top, cut side down.
3. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
4. **Remove** spaghetti squash when done and let cool for 10 minutes.
5. **Scoop** out the spaghetti squash into a bowl and throw away the skin.
6. **Cook** spaghetti squash in a nonstick skillet over medium heat for 5 minutes. Add marinara sauce and butter, mixing until sauce is thoroughly incorporated.
7. **Remove** when done, sprinkle with Parmesan cheese and basil, then serve.



SPICY MUSHROOM QUESADILLAS

YIELD	2 servings
PREP TIME	15 min
COOK TIME	26 min

2 tablespoons vegetable oil
½ teaspoon kosher salt
3 green onions, thinly sliced
15 cremini mushrooms, minced
3 cloves garlic, minced
½ serrano pepper, minced
½ habanero pepper, deseeded and minced
½ teaspoon black pepper
½ lime, juiced
½ cup queso Chihuahua or mozzarella cheese, grated
2 medium-sized flour tortillas

1. **Place** vegetable oil, salt, sliced green onions, and minced mushrooms in a skillet over medium heat. Sauté for 5 minutes.
2. **Add** minced garlic, serrano peppers, habanero, black pepper and lime juice. Cook for 3 minutes, then set aside.
3. **Select** the Broil function on the Cosori Smart Air Fryer Toaster Oven, set time to 18 minutes and temperature to 450°F, then press *Start/Pause* to preheat.
4. **Place** mushroom mix on one tortilla, leaving a 1-inch border. Sprinkle cheese on the mushroom mix, then place the other tortilla on top.
5. **Set** the quesadilla on the food tray and insert tray at top position in the preheated oven. Cooking will begin automatically when you close the oven door.
6. **Remove** when done, then serve with your favorite salsa, guacamole, or sour cream.





SPICY PEANUT TOFU NOODLE BOWL

YIELD

4 servings

PREP TIME

15 min

COOK TIME

35 min

1 extra firm tofu block (12-oz)
1-inch piece of ginger, minced
2 garlic cloves, minced
2 teaspoons chili oil
1 tablespoon sesame oil
3 tablespoons soy sauce
2 tablespoons creamy peanut butter
2 tablespoons lime juice
¼ cup brown sugar
Black rice noodles (or white rice noodles),
cooked
Veggies of your choice, cooked

1. **Press** the tofu in an absorbent towel for 15 minutes to release the water.
2. **Cut** the tofu into ½-inch cubes and spread the cubes out on a foil-lined food tray.
3. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven and press *Start/Pause* to preheat.
4. **Insert** food tray at top position in the preheated oven. Cooking will begin automatically when you close the oven door. Flip tofu when the Shake button goes off.
5. **Whisk** together the ginger, garlic, chili oil, sesame oil, soy sauce, peanut butter, lime juice, and brown sugar.
6. **Pour** ¼ cup of the sauce over the tofu and toss to coat. Cook for 10 more minutes or until tofu is caramelized and crispy.
7. **Place** rice noodles and veggies in 4 bowls. Top with tofu and drizzle with the remaining sauce.



SPINACH & CHEESE CALZONE

YIELD	2 calzones
PREP TIME	1 hr
COOK TIME	15 min

13 ounces pizza dough
6 ounces spinach, blanched and drained
1 cup ricotta cheese
½ cup Parmesan cheese, shredded
½ cup mozzarella cheese, shredded
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon chili flakes
1 teaspoon kosher salt

1. **Sprinkle** flour onto a clean work surface and form the pizza dough into a ball. Place a damp cloth over the dough and let it rest for 1 hour.
2. **Mix** the remaining ingredients together to make the filling, then set aside.
3. **Select** the Pizza function on the Cosori Smart Air Fryer Toaster Oven, set time to 18 minutes, then press *Start/Pause* to preheat.
4. **Punch** down the dough, then cut the dough in half. Shape the dough into 2 balls, then roll them into circles up to 7 inches in diameter.
5. **Split** the filling between the dough circles, spreading it onto half of each circle.
6. **Fold** the empty half of the dough circles over the filling and pinch the edges with your finger. Cut off excess dough if desired, then place calzones on the food tray.
7. **Insert** food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
8. **Remove** when done, then serve.



STEAK SALAD

YIELD

2 servings

PREP TIME

20 min

COOK TIME

8 min

1 boneless ribeye steak (8 ounces)

Salt & pepper, to taste

2 cups arugula

1 cup mixed baby greens

½ red onion, thinly sliced

12 cherry tomatoes, sliced in half

1 avocado, sliced

VINAIGRETTE:

½ cup olive oil

¼ cup red wine vinegar

1 garlic clove, minced

1 teaspoon honey

1 teaspoon salt

¼ teaspoon pepper

1. **Allow** steak to come to room temperature for 15 minutes. Place steak onto the food tray and season with salt and pepper.
2. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven, adjust time to 8 minutes, then press *Start/Pause* to preheat.
3. **Insert** the food tray at top position in the preheated oven. Cooking will begin automatically when you close the oven door.
4. **Remove** steak and allow to rest for 5 minutes while you prepare the salad.
5. **Combine** the vinaigrette ingredients in a jar and shake until well incorporated.
6. **Place** arugula and mixed baby greens into a large bowl. Add red onion and cherry tomatoes. Add just enough vinaigrette to dress the greens and toss. Slice the steak into ½-inch slices and place on top of the salad. Place avocado slices on top and serve.





SWEET POTATO TACOS

YIELD

4 servings

PREP TIME

8 min

COOK TIME

40 min

1 large sweet potato, cut into 1-inch cubes
2 tablespoons olive oil
1½ teaspoons salt
¼ teaspoon Mexican chili powder
½ teaspoon black pepper
4 ounces sour cream
½ lime, juiced
1 small garlic clove, minced
A pinch of salt
4 corn tortillas
1 cup canned black beans
1 cup arugula

1. **Toss** cubed sweet potatoes, olive oil, salt, Mexican chili powder, and black pepper in a bowl.
2. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 40 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
3. **Line** the food tray with aluminum foil and set sweet potatoes on top.
4. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Remove** when sweet potatoes are tender and golden.
6. **Mix** sour cream, lime juice, minced garlic, and salt in a bowl to make lime crema.
7. **Assemble** tacos by placing ¼ of the sweet potatoes on each tortilla, followed by black beans, arugula, and a drizzle of lime crema.



SWEET & SPICY BBQ RIBS

YIELD	3 servings
PREP TIME	8 hr 10 min
COOK TIME	2 hr 20 min

1 rack pork loin baby back ribs, cut into thirds
2 tablespoons dark brown sugar
2 tablespoons chili powder
2 tablespoons smoked paprika
1½ teaspoons salt
1 teaspoon freshly ground black pepper
1 teaspoon garlic powder
1 teaspoon onion powder
½ teaspoon ground cumin
½ teaspoon dried rosemary
½ teaspoon cayenne pepper
¼ cup BBQ sauce, plus more for serving
2 tablespoons hot sauce

1. **Dry** ribs with paper towels.
2. **Remove** the silver skin from the underside of the ribs by sliding your fingers under the thin membrane and pulling it off.
3. **Combine** brown sugar, chili powder, smoked paprika, salt, black pepper, garlic powder, onion powder, cumin, rosemary, and cayenne pepper.

4. **Rub** ribs with the seasoning, making sure they are well-coated.
5. **Wrap** the ribs tightly with plastic wrap and place in the fridge to marinate for 8 hours or overnight.
6. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 2 hours and temperature to 280°F, then press *Start/Pause* to preheat.
7. **Take** ribs out of the fridge, remove the plastic wrap, then wrap tightly in foil. Make sure to securely attach the foil so it doesn't lift and contact the heating elements.
8. **Set** ribs on the food tray, then insert tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
9. **Remove** foil when done cooking. Set aside.
10. **Mix** the juices from the ribs with the BBQ sauce and hot sauce until well combined.
11. **Select** the Bake function again, set time to 20 minutes, then press *Start/Pause* to preheat.
12. **Brush** the top of the ribs with sauce and set back on the food tray.
13. **Insert** the food tray at low position in the preheated oven, then press *Start/Pause*.
14. **Remove** when done, then serve with additional BBQ sauce.



TERIYAKI SALMON

YIELD	2 servings
PREP TIME	35 min
COOK TIME	12 min

2 salmon fillets (4 ounces each)
1 tablespoon teriyaki sauce
1 tablespoon hoisin sauce
1 tablespoon soy sauce
1 teaspoon sesame oil
1 tablespoon brown sugar
1 garlic clove, minced
1 teaspoon fresh ginger, grated
Sesame seeds, for garnish

1. **Whisk** together teriyaki sauce, hoisin sauce, soy sauce, sesame oil, brown sugar, minced garlic, and grated ginger.
2. **Pour** sauce over salmon fillets in a bowl. Flip salmon fillets in sauce to coat evenly.
3. **Marinate** fillets for 30 minutes in the refrigerator.
4. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 12 minutes and temperature to 400°F, then press *Start/Pause* to preheat.
5. **Line** the food tray with aluminum foil and place salmon fillets on top.
6. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
7. **Remove** when the fillets' internal temperature reaches 145°F.
8. **Garnish** with sesame seeds, then serve.



THAI TOFU STEAKS

YIELD	2-4 servings
PREP TIME	4 hr 10 min
COOK TIME	15 min

1 block extra-firm tofu (16 ounces)
3 tablespoons fish sauce
2 tablespoons granulated sugar
1 lime, juiced
¼ teaspoon garlic powder
¼ teaspoon onion powder
¼ teaspoon ground coriander
¼ teaspoon crushed red pepper
¼ teaspoon black pepper
Sweet Thai chili sauce, for serving

1. **Cut** the tofu in half crosswise and in half again lengthwise, making 4 pieces.
2. **Dry** tofu well with paper towels and place in a shallow dish. Set aside.
3. **Mix** together all remaining ingredients except for the chili sauce, then pour marinade over the tofu.
4. **Marinate** the tofu for 4 hours in the fridge, flipping after 2 hours.
5. **Select** the Broil function on the Cosori Smart Air Fryer Toaster Oven, set time to 15 minutes, then press *Start/Pause* to preheat.
6. **Line** the food tray with aluminum foil and place tofu on top.
7. **Insert** the food tray at top position in the preheated oven. Cooking will begin automatically when you close the oven door.
8. **Remove** when done and serve with sweet Thai chili sauce.



TURKEY MEATBALLS

YIELD	5 servings
PREP TIME	10 min
COOK TIME	15 min

1 pound ground turkey
½ cup breadcrumbs
½ cup onion, minced
½ cup fresh parsley, finely chopped
1 large egg
½ teaspoon garlic powder
⅓ cup fresh Parmesan cheese, grated
½ teaspoon crushed red pepper flakes
1 teaspoon salt
1 teaspoon black pepper
Olive oil, for brushing

1. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 15 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
2. **Combine** turkey, breadcrumbs, onion, parsley, egg, garlic powder, Parmesan, red pepper, salt, and pepper in a mixing bowl. Stir until evenly combined.
3. **Shape** meatballs into 1½-inch balls.
4. **Line** the food tray with parchment paper and place the meatballs on top.
5. **Brush** the tops of the meatballs with olive oil.
6. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
7. **Remove** when meatballs are cooked and golden on top, then serve.



WHITE CREMINI PIZZA

YIELD

One 12-inch pizza

PREP TIME

1 hr 25 min

COOK TIME

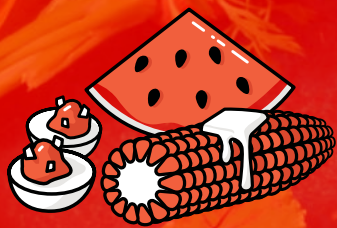
15 min

12 ounces pizza dough (see page 7)
2 tablespoons olive oil
¼ cup ricotta cheese
3 ounces low-moisture mozzarella
2 tablespoons pecorino Romano, grated
¼ teaspoon kosher salt
2 ounces cremini mushrooms, sliced
1 tablespoon lemon zest
2 sprigs thyme

Items Needed

One 13-inch pizza pan

1. **Sprinkle** flour onto a clean work surface and form the pizza dough into a ball. Lay a damp cloth over the dough and let it rest for 1 hour.
2. **Insert** the wire rack at mid position in the Cosori Smart Air Fryer Toaster Oven and select the Pizza function. Set time to 15 minutes, then press *Start/Pause* to preheat.
3. **Punch** down the dough, then shape or roll it into a thin circle up to 12 inches in diameter. Transfer the dough onto a pizza pan.
4. **Spread** olive oil onto the pizza dough evenly, making sure to brush the edges.
5. **Spread** ricotta cheese evenly onto the dough, leaving a ½-inch border.
6. **Sprinkle** mozzarella, pecorino Romano, and salt evenly onto the pizza. Top with the cremini mushrooms.
7. **Place** the pizza pan on top of the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.
8. **Remove** when done, garnish with lemon zest and thyme, then serve.



side dishes

- 79 Asparagus with Toasted Almonds
- 80 Banh Mi Loaded Fries
- 81 Brussel Sprouts & Bacon
- 82 Cheddar Broccoli
- 83 Cheesy Brussels Sprouts
- 84 Cheesy Buttermilk Biscuits
- 85 Chinese Style Green Beans
- 86 Crispy Purple Cabbage Wedges
- 87 Dill & Tarragon Roasted Beets
- 88 Herb Roasted Potatoes
- 89 Honey Ginger Baby Carrots
- 91 Keto Cloud Bread
- 92 Mini Eggplant Pizzas
- 93 Prosciutto-Wrapped Asparagus
- 94 Roasted Broccolini
- 95 Roasted Carrots with Maple & Thyme
- 96 Savory Corn Bread
- 97 Sesame Ginger Broccoli
- 98 Smashed Potatoes
- 99 Spicy Tarragon Snap Peas
- 100 Sweet Potato Wedges with Lime Tahini Sauce
- 101 Tandoori Roasted Cauliflower
- 102 Whole Roasted Cauliflower



ASPARAGUS WITH TOASTED ALMONDS

YIELD

4 servings

PREP TIME

5 min

COOK TIME

10 min

1 bunch asparagus

1 tablespoon olive oil

Salt & pepper, to taste

2 tablespoons toasted sliced almonds

1. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven, adjust time to 10 minutes, then press *Start/Pause* to preheat.
2. **Place** asparagus onto the food tray. Drizzle with olive oil and season with salt and pepper.
3. **Insert** the food tray at top position in the preheated oven. Cooking will begin automatically when you close the oven door.
4. **Remove** asparagus and place onto a serving plate. Sprinkle with toasted sliced almonds.



BANH MI LOADED FRIES

YIELD	4 servings
PREP TIME	10 min
COOK TIME	1 hr

10 ounces extra firm tofu, drained
and pressed
2 tablespoons soy sauce
1 lime, juiced
1 teaspoon brown sugar
½ tablespoon light flavored oil
1 teaspoon lemongrass paste
½ bag frozen french fries (26 oz)
½ cup pickled carrots and/or radishes,
drained and patted dry
Japanese Mayo (or American mayo)
Sriracha
Fresh cilantro, chopped

1. **Cut** the pressed tofu into ½-inch cubes and place onto a foil-lined food tray.
2. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven, then press *Start/Pause* to preheat.
3. **Insert** food tray at top position in the preheated oven and press the Shake function. Cooking will begin automatically when you close the oven door. Flip tofu when the Shake function beeps.
4. **Whisk** together the soy sauce, lime juice, brown sugar, oil, and lemongrass paste.
5. **Remove** tofu when the timer is done, pour sauce over the tofu, and toss to coat. Cook for 10 more minutes. Set tofu off to the side while you cook the french fries.
6. **Place** frozen french fries onto the food tray, insert food tray at top position in the oven, and cook for 25 minutes.
7. **Remove** when french fries are golden and crispy.
8. **Place** fries onto a serving dish. Top with tofu cubes, pickled veggies, mayo, sriracha, and cilantro.



BRUSSEL SPROUTS & BACON

YIELD

4 servings

PREP TIME

5 min

COOK TIME

20 min

1 pound brussel sprouts, cut in half
2 tablespoons olive oil
Salt & pepper, to taste
4 slices bacon, cut into 1-inch pieces

1. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven, adjust time to 20 minutes, then press *Start/Pause* to preheat.
2. **Add** brussel sprouts to a foil-lined food tray. Drizzle with olive oil and season with salt and pepper. Add bacon pieces to the food tray.
3. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
4. **Remove** when brussel sprouts are tender and bacon is crispy.



CHEDDAR BROCCOLI

YIELD

3-4 servings

PREP TIME

5 min

COOK TIME

18 min

1 head broccoli, cut into florets

1 tablespoon olive oil

1 teaspoon salt

½ teaspoon black pepper

¼ teaspoon garlic powder

½ cup shredded cheddar cheese

1. **Select** the Broil function on the Cosori Smart Air Fryer Toaster Oven, set time to 18 minutes, and press *Start/Pause* to preheat.
2. **Mix** all ingredients except cheese in a bowl, then set aside.
3. **Line** the food tray with parchment paper, then spread the broccoli evenly on top.
4. **Insert** the food tray at top position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Top** the broccoli with cheese after 13 minutes of cook time.
6. **Remove** when done, then serve.



CHEESY BRUSSELS SPROUTS

YIELD	4 servings
PREP TIME	15 min
COOK TIME	39 min

2 cups water
20 Brussels sprouts, quartered
1 tablespoon butter
1 shallot, minced
2 cloves garlic, minced
½ teaspoon kosher salt
½ teaspoon black pepper
½ cup heavy cream
½ teaspoon oregano
12 olives, sliced
6 ounces sharp cheddar, grated
3 ounces mozzarella cheese, grated
¼ cup panko breadcrumbs
3 bacon slices, cooked
Cooking spray

Items Needed

One 8 x 8-inch casserole dish

1. **Boil** water in a skillet over medium heat and add Brussels sprouts. Cook for 10 minutes or until slightly soft.
2. **Drain** Brussels sprouts, then set aside.
3. **Add** butter, minced shallot, minced garlic, salt, and black pepper to the skillet. Sauté for 6 minutes or until shallot is soft.
4. **Add** Brussels sprouts to the skillet with heavy cream, oregano, olives, and cheeses. Stir for 3 minutes or until smooth.
5. **Transfer** cheesy Brussels sprouts to the casserole dish. Sprinkle enough breadcrumbs to cover the tops of the Brussels sprouts, then spray with cooking spray.
6. **Insert** the wire rack at mid position in the Cosori Smart Air Fryer Toaster Oven. Select the Bake function, set time to 15 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
7. **Cut** cooked bacon slices into small, ½-inch pieces, then sprinkle over the Brussels sprouts.
8. **Place** the casserole dish on top of the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.
9. **Remove** when done, cool for 5 minutes, then serve immediately.



CHEESY BUTTERMILK BISCUITS

YIELD

6 servings

PREP TIME

20 min

COOK TIME

25 min

2 cups all-purpose flour

2 teaspoons baking powder

$\frac{1}{4}$ teaspoon baking soda

1 teaspoon kosher salt

10 tablespoons butter, chilled

2 ounces sharp cheddar

1 cup buttermilk, divided

1. **Mix** flour, baking powder, baking soda, and kosher salt in a bowl.
2. **Grate** chilled butter and sharp cheddar into the flour mixture and use a stand mixer to mix until a crumbly texture forms.
3. **Pour** $\frac{3}{4}$ cup buttermilk in slowly into the mixer until it forms a dough. Set aside remaining buttermilk.
4. **Form** dough into a rectangle on a floured surface.
5. **Fold** the dough 3 times and flatten into a large rectangle measuring 8 x 5 inches. Then, cut out 6 biscuits that are 2½ inches in diameter.
6. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 25 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
7. **Line** the food tray with parchment paper and place biscuits on top. Brush remaining buttermilk over each biscuit.
8. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
9. **Remove** when done and serve immediately.



CHINESE STYLE GREEN BEANS

YIELD

3-4 servings

PREP TIME

5 min

COOK TIME

18 min

12 ounces green beans

1 tablespoon vegetable oil

2 teaspoons Shaoxing wine

2 teaspoons soy sauce

½ teaspoon kosher salt

3 garlic cloves, minced

3 tablespoons peanuts, chopped

1. **Select** the Broil function on the Cosori Smart Air Fryer Toaster Oven, set time to 18 minutes, and press *Start/Pause* to preheat.
2. **Combine** all ingredients except peanuts in a bowl and mix, then set aside.
3. **Line** the food tray with parchment paper, then spread the green bean mixture evenly on top.
4. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Remove** the green beans when done, top with peanuts, then serve.



CRISPY PURPLE CABBAGE WEDGES

YIELD

4 servings

PREP TIME

10 min

COOK TIME

25 min

CABBAGE INGREDIENTS:

1 head of purple cabbage, cut into wedges

2 tablespoons olive oil

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

$\frac{1}{4}$ teaspoon pepper

DRESSING INGREDIENTS:

3 tablespoons white wine vinegar

1 teaspoon dijon mustard

4 tablespoons olive oil

Shaved Parmesan cheese, for garnish
(optional)

1. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven, then press *Start/Pause* to preheat.
2. **Place** cabbage wedges onto a foil-lined food tray. Drizzle with olive oil and season with salt and pepper.
3. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
4. **Combine** all dressing ingredients except the Parmesan in a jar. Seal the top and shake until well incorporated.
5. **Remove** food tray when cabbage is tender and crispy on the edges.
6. **Place** cabbage wedges onto a serving dish. Drizzle with dressing and top with shavings of Parmesan.



DILL & TARRAGON ROASTED BEETS

YIELD	4 servings
PREP TIME	5 min
COOK TIME	45 min

3 whole beets, peeled & quartered
1 tablespoon olive oil
½ lemon, juiced
½ teaspoon dried dill
½ teaspoon dried tarragon
½ teaspoon salt
A pinch of black pepper

1. **Toss** all ingredients together until beets are well coated with seasonings.
2. **Select** the Roast function on the Cosori Smart Air Fryer Toaster Oven, set time to 45 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
3. **Line** the food tray with aluminum foil and place beets on top.
4. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Flip** the beets halfway through cooking.
6. **Remove** when done, then serve.



HERB ROASTED POTATOES

YIELD

3-4 servings

PREP TIME

5 min

COOK TIME

35 min

6 Yukon Gold potatoes, quartered

1 teaspoon kosher salt

½ teaspoon black pepper

½ teaspoon dried rosemary

½ teaspoon ground thyme

½ teaspoon herbes de provence

2 tablespoons vegetable oil

1. **Select** the Broil function on the Cosori Smart Air Fryer Toaster Oven, set time to 35 minutes and temperature to 450°F, then press *Start/Pause* to preheat.
2. **Mix** all ingredients in a bowl, then set aside.
3. **Line** the food tray with parchment paper, then spread the potato quarters evenly on top.
4. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Remove** potatoes when done, then serve.



HONEY GINGER BABY CARROTS

YIELD	4-5 servings
PREP TIME	5 min
COOK TIME	30 min

1 pound baby carrots
3 tablespoons honey
3 tablespoons olive oil
2 tablespoons fresh ginger, grated
Salt & pepper, to taste
Sesame seeds, for garnish

1. **Wash** and dry the carrots. Set aside.
2. **Whisk** honey, olive oil, and grated ginger in a large mixing bowl.
3. **Season** the honey mixture with salt and pepper to taste.
4. **Toss** the carrots and honey mixture together until carrots are well coated.
5. **Select** the Roast function on the Cosori Smart Air Fryer Toaster Oven, set time to 30 minutes, then press *Start/Pause* to preheat.
6. **Line** the food tray with aluminum foil and place carrots on top.
7. **Insert** the food tray at low position in the preheated oven. Cooking will begin automatically when you close the oven door.
8. **Remove** when done, garnish with sesame seeds, then serve.






KETO CLOUD BREAD

YIELD	5 servings
PREP TIME	15 min
COOK TIME	30 min

3 large eggs, separated
3 ounces cream cheese, room temperature
 $\frac{1}{4}$ teaspoon kosher salt
 $\frac{1}{8}$ teaspoon garlic powder
 $\frac{1}{8}$ teaspoon cream of tartar

Items Needed

One #16 ice cream scoop

- 
1. **Beat** the egg yolks, cream cheese, salt, and garlic powder until smooth.
 2. **Beat** the egg whites and cream of tartar until stiff peaks form.
 3. **Fold** egg whites into the cream cheese with a spatula. Use a gentle folding motion to incorporate without breaking down the air bubbles in the egg whites.
 4. **Line** the food tray with parchment paper and place 5 scoops of the mixture on top using the ice cream scoop. You may need to work in batches.
 5. **Spread** the scoops out in a circle so that they are each 5-6 inches in diameter.
 6. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 30 minutes and temperature to 300°F, then press *Start/Pause* to preheat.
 7. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
 8. **Remove** when done and serve warm or store for later.



MINI EGGPLANT PIZZAS

YIELD

5 servings

PREP TIME

5 min

COOK TIME

37 min

1 eggplant
¼ cup olive oil
1 teaspoon salt
½ teaspoon black pepper
2 Roma tomatoes, chopped
1 cup fresh mozzarella, shredded
½ cup fresh basil, chopped, for garnish

1. **Cut** eggplant into ½-inch-thick slices.
2. **Brush** eggplant slices with olive oil. Season with salt and pepper.
3. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 25 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
4. **Line** the food tray with aluminum foil and place the eggplant slices on top.
5. **Insert** food tray at mid position in the preheated oven, then press *Start/Pause*.
6. **Remove** when eggplant is tender.
7. **Top** eggplant with chopped tomatoes and mozzarella.
8. **Select** the Bake function again, set time to 12 minutes, then press *Start/Pause* to preheat.
9. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
10. **Remove** when cheese is melted and golden.
11. **Garnish** with fresh basil, then serve.



PROSCIUTTO- WRAPPED ASPARAGUS

YIELD

3 servings

PREP TIME

5 min

COOK TIME

10 min

18 spears asparagus

6 slices prosciutto

2 teaspoons olive oil

Salt & pepper, to taste

1. **Select** the Broil function on the Cosori Smart Air Fryer Toaster Oven, adjust time to 10 minutes, then press *Start/Pause* to preheat.
2. **Wrap** 3 asparagus spears in each prosciutto slice.
3. **Line** the food tray with parchment paper, then place the prosciutto-wrapped asparagus on top.
4. **Drizzle** olive oil on the asparagus, then season with salt and pepper to taste.
5. **Insert** the food tray at top position in the preheated oven. Cooking will begin automatically when you close the oven door.
6. **Remove** when done, then serve.



ROASTED BROCCOLINI

YIELD	2 servings
PREP TIME	5 min
COOK TIME	22 min

1 bunch broccolini, stems trimmed
1½ tablespoons olive oil
½ teaspoon salt
½ teaspoon black pepper

1. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 22 minutes and temperature to 400°F, then press *Start/Pause* to preheat.
2. **Sprinkle** olive oil, salt, and pepper on the broccolini.
3. **Line** the food tray with aluminum foil and place the broccolini on top.
4. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Remove** when broccolini is tender, then serve.



ROASTED CARROTS WITH MAPLE & THYME

YIELD

4 servings

PREP TIME

5 min

COOK TIME

30 min

5 large carrots, peeled & halved lengthwise

1 tablespoon maple syrup

1 tablespoon brown sugar

1 tablespoon unsalted butter, melted

1 teaspoon thyme leaves

½ teaspoon dried red pepper flakes

1 teaspoon salt

½ teaspoon black pepper

1. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 30 minutes and temperature to 400°F, then press *Start/Pause* to preheat.
2. **Combine** maple syrup, brown sugar, melted butter, thyme, red pepper flakes, salt, and black pepper in a bowl.
3. **Line** the food tray with aluminum foil and place carrots on top.
4. **Brush** glaze over carrots.
5. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
6. **Remove** when carrots are tender and golden, then serve.



SAVORY CORN BREAD

YIELD

8-12 servings

PREP TIME

15 min

COOK TIME

40 min

2 cups butter
1 pound corn, frozen
½ cup heavy cream
¼ cup milk
2 eggs
1 cup cake flour
½ cup cornmeal
¼ cup sugar
1 teaspoon kosher salt
¼ teaspoon baking soda
¼ teaspoon baking powder
Cooking spray
Flour, for coating

Items Needed

One round 8 x 2-inch baking pan

1. **Melt** butter in a nonstick pan over medium high heat. Add frozen corn and sauté for 10 minutes, or until corn has browned.
2. **Place** melted butter, sautéed corn, cream, milk, and eggs into a blender. Blend until everything is combined.
3. **Mix** all dry ingredients in a bowl until combined. Fold the blended corn mixture into the dry ingredients until fully incorporated.
4. **Insert** the wire rack at mid position in the Cosori Smart Air Fryer Toaster Oven. Select the Bake function, then press *Start/Pause* to preheat.
5. **Spray** the round baking pan with cooking spray, then coat with flour.
6. **Pour** batter into the baking pan, then place the pan on top of the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.
7. **Remove** when done, then serve immediately or chill on a cooling rack.



SESAME GINGER BROCCOLI

YIELD	3-4 servings
PREP TIME	5 min
COOK TIME	15 min

12 ounces broccoli florets
1 tablespoon sesame oil
1 tablespoon olive oil
1 tablespoon fresh ginger, grated
1 teaspoon salt
½ teaspoon black pepper
Toasted sesame seeds, for garnish

1. **Toss** together all ingredients except sesame seeds until broccoli is well coated. Set aside.
2. **Select** the Roast function on the Cosori Smart Air Fryer Toaster Oven, set time to 15 minutes, then press *Start/Pause* to preheat.
3. **Line** the food tray with aluminum foil and place the broccoli on top.
4. **Insert** the food tray at low position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Remove** when done, garnish with toasted sesame seeds, then serve.



SMASHED POTATOES

YIELD

4 servings

PREP TIME

5 min

COOK TIME

40-45 min

1 pound Dutch yellow baby potatoes

2 tablespoons olive oil

1 teaspoon salt

½ teaspoon pepper

1. **Place** potatoes in a pot of salted water. Bring to a boil and cook for 15-20 minutes, or until the potatoes are fork tender. Drain potatoes well and place onto a foil-lined food tray.
2. **Smash** the potatoes gently using a potato masher or the palm of your hand.
3. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven, then press *Start/Pause* to preheat.
4. **Drizzle** the olive oil over the potatoes and season with salt and pepper.
5. **Insert** the food tray at top position in the preheated oven. Cooking will begin automatically when you close the oven door.
6. **Remove** when potatoes are crispy and golden.



SPICY TARRAGON SNAP PEAS

YIELD	4-5 servings
PREP TIME	5 min
COOK TIME	15 min

15 ounces snap peas
2 tablespoons olive oil
1 tablespoon freshly squeezed lemon juice
4 garlic cloves, minced
2 teaspoons dried tarragon
1 teaspoon crushed red pepper
½ teaspoon kosher salt
¼ teaspoon black pepper

1. **Toss** all ingredients together until snap peas are well coated.
2. **Select** the Roast function on the Cosori Smart Air Fryer Toaster Oven, set time to 15 minutes, then press *Start/Pause* to preheat.
3. **Line** the food tray with aluminum foil and place snap peas on top.
4. **Insert** the food tray at low position in the preheated oven. Cooking will begin automatically when you close the oven door.
5. **Remove** when done, then serve.



SWEET POTATO WEDGES WITH LIME TAHINI SAUCE

YIELD	2 servings
PREP TIME	10 min
COOK TIME	25 min

SWEET POTATO INGREDIENTS:

- 1 large sweet potato, sliced in half, then in wedges
- 2 tablespoons olive oil
- ½ teaspoon salt
- ¼ teaspoon pepper

LIME TAHINI SAUCE INGREDIENTS:

- ¼ cup raw tahini paste
- 1½ tablespoons lime juice
- ¼ teaspoon salt
- 1½ tablespoons water
- ¼ teaspoon cumin

1. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven and press *Start/Pause* to preheat.
2. **Place** sweet potato wedges onto a foil-lined food tray. Drizzle with olive oil and season with salt and pepper.
3. **Insert** the food tray at top position in the preheated oven. Cooking will begin automatically when you close the oven door.
4. **Remove** when sweet potatoes are tender and crispy.
5. **Whisk** the lime tahini sauce ingredients in a bowl until smooth. Serve sweet potato wedges with sauce.



TANDOORI ROASTED CAULIFLOWER

YIELD	4 servings
PREP TIME	5 min
COOK TIME	25 min

½ cup plain yogurt
1 tablespoon olive oil
½ teaspoon paprika
½ teaspoon garam masala
½ teaspoon coriander
½ teaspoon salt
½ teaspoon pepper
1 large garlic clove, minced
½-inch piece of ginger, grated
Juice of ¼ lemon
½ head cauliflower, cut into florets

1. **Combine** yogurt, olive oil, paprika, garam masala, coriander, salt, pepper, garlic, ginger, and lemon juice in a large bowl. Add cauliflower florets and toss to evenly coat. Place cauliflower onto a foil-lined food tray.
2. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven, then press *Start/Pause* to preheat.
3. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
4. **Remove** when cauliflower is tender and golden.



WHOLE ROASTED CAULIFLOWER

YIELD

4 servings

PREP TIME

5 min

COOK TIME

55 min

1 whole head cauliflower
2 tablespoons unsalted butter, melted
1 tablespoon olive oil
1 teaspoon salt
½ teaspoon black pepper
1 tablespoon parsley, chopped
1 teaspoon lemon zest
2 tablespoons Parmesan cheese, grated

1. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 50 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
2. **Combine** butter, olive oil, salt, pepper, chopped parsley, and lemon zest in a bowl.
3. **Brush** butter mixture all over cauliflower.
4. **Line** the food tray with aluminum foil and place cauliflower on top.
5. **Insert** the food tray at low position in the preheated oven. Cooking will begin automatically when you close the oven door.
6. **Cover** cauliflower with foil halfway through baking. Secure the foil under the cauliflower so it does not lift and contact the heating elements.
7. **Remove** foil from cauliflower when done and sprinkle Parmesan on top.
8. **Bake** for 5 more minutes.
9. **Remove** when cauliflower is golden and tender, then serve.



snacks

- 104 Antioxidant Trail Mix
- 105 Dehydrated Pineapple
- 107 Jalapeno Lime Kale Chips
- 109 Moroccan Spiced Almonds
- 110 Spiced Candied Bacon



ANTIOXIDANT TRAIL MIX

YIELD

10 servings

PREP TIME

5 min

COOK TIME

8 min

½ cup raw almonds
½ cup raw walnuts
½ cup raw cashews
½ cup raw pumpkin seeds
½ cup goji berries
¼ cup dried cranberries
¼ cup dark chocolate chips
½ teaspoon salt

1. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 8 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
2. **Place** almonds, walnuts, and cashews on the food tray.
3. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
4. **Remove** when nuts are toasted.
5. **Combine** toasted nuts with pumpkin seeds, goji berries, dried cranberries, chocolate chips, and salt, then serve.



DEHYDRATED PINEAPPLE

YIELD	3-4 servings
PREP TIME	5 min
COOK TIME	16 hr

2 cups chopped pineapple
1 lime, juiced
A pinch of salt
A pinch of cayenne pepper

1. **Toss** together all ingredients.
2. **Set** pineapple on the food tray and insert the tray at low position in the Cosori Smart Air Fryer Toaster Oven.
3. **Select** the Dehydrate function, set time to 16 hours and temperature to 165°F, then press *Start/Pause*.
4. **Remove** when done, then serve.





JALAPENO LIME KALE CHIPS

YIELD

2 servings

PREP TIME

5 min

COOK TIME

12 hr

1 jalapeno, minced
1 lime, juiced
2 cups chopped kale
¼ teaspoon salt

1. **Combine** jalapeno and lime in a blender until it forms a liquid paste.
2. **Toss** jalapeno paste, kale, and salt until well combined.
3. **Line** the food tray with parchment paper, set kale on the tray, then insert at mid position in the Cosori Smart Air Fryer Toaster Oven.
4. **Select** the Dehydrate function, set time to 12 hours and temperature to 150°F, then press *Start/Pause*.
5. **Remove** when done, then serve.





MOROCCAN SPICED ALMONDS

YIELD	8 servings
PREP TIME	5 min
COOK TIME	30 min

¼ cup brown sugar
⅛ cup sugar
1 tablespoon ground cumin
1 tablespoon ground coriander
2 teaspoons ground cinnamon
½ teaspoon ground ginger
1 teaspoon paprika
¼ teaspoon cayenne pepper
1 teaspoon kosher salt
1 egg white
2 cups raw almonds

Items Needed

One 12 x 9-inch baking sheet

1. **Insert** wire rack at mid position in the Cosori Smart Air Fryer Toaster Oven. Select the Bake function, set time to 30 minutes and temperature to 320°F, then press *Start/Pause* to preheat.
2. **Mix** the sugars, spices, and salt together in a bowl and set aside.
3. **Whisk** the egg white until frothy in a separate bowl. Add almonds into the frothed egg white and toss until coated.
4. **Add** the spice mix and toss until the almonds are well-coated, then spread them evenly on the baking sheet.
5. **Place** the baking pan on top of the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.
6. **Turn** on the fan to ensure almonds are cooked evenly.
7. **Remove** when done and cool completely before serving.
8. **Store** at room temperature in a sealed bag or jar.





SPICED CANDIED BACON

YIELD

6 slices

PREP TIME

6 hr 10 min

COOK TIME

20-25 min

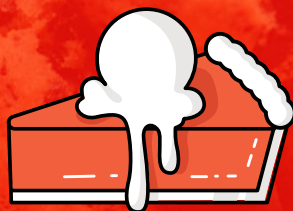
6 slices bacon

⅓ cup light brown sugar

2 tablespoons chili paste

1 tablespoon soy sauce

1. **Mix** brown sugar, chili paste, and soy sauce in a bowl.
2. **Add** bacon slices to the bowl and mix until they are well coated.
3. **Refrigerate** marinated bacon for at least 6 hours, then take out when ready to bake.
4. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 25 minutes, then press *Start/Pause* to preheat.
5. **Place** bacon slices on the wire rack, then set the rack on the food tray.
6. **Insert** the food tray at low position in the preheated oven. Cooking will begin automatically when you close the oven door.
7. **Press** the *Fan/Light* button to turn on the convection fan.
8. **Remove** when done, let the bacon cool for 5 minutes, then serve.



desserts

- 112 Blueberry Tartlets with Lemon
Pastry Cream
- 114 Chocolate Mocha Muffins
- 115 Chocolate Soufflé
- 116 Cream Puffs
- 117 Earl Grey Sweet Loaf
- 118 Flourless Chocolate Cake
- 119 Lemon Bars
- 120 Meringue Cookies
- 121 Mexican Wedding Cookies
- 122 Mini Cheesecake Bites
- 123 Oatmeal Raisin Cookies
- 125 Peach Hand Pies
- 127 Pecan Pie
- 128 Raspberry Almond Shortbread
Thumbprints
- 129 Strawberry Crumble
- 130 Vanilla Maple Roasted Stone Fruit
- 131 Vegan Peanut Butter Cookies



BLUEBERRY TARTLETS WITH LEMON PASTRY CREAM

YIELD

4 servings

PREP TIME

4 hr 45 min

COOK TIME

28 min

2¼ cups all-purpose flour, plus more for dusting

¾ cup almond flour

½ teaspoon kosher salt

½ cup unsalted butter, room temperature

½ cup confectioners' sugar

1 egg

4 egg yolks, divided

1 tablespoon ice-cold water

1 cup whole milk

1 lemon, juiced

1 lemon, zested

½ cup granulated sugar

2 tablespoons cornstarch

¼ teaspoon vanilla extract

A pinch of salt

1 tablespoon unsalted butter, cold

1 cup blueberries

¼ cup blueberry jam

1 tablespoon water

Items Needed

Four 4-inch tart pans

18 x 13-inch baking sheet

1. **Combine** flour, almond flour, and salt. Set aside.
2. **Cream** together butter and confectioners' sugar until sugar is fully incorporated.
3. **Beat** in 1 egg, 1 egg yolk, and ice-cold water until fully incorporated.
4. **Add** the flour mixture little by little until just incorporated.
5. **Knead** the dough until it forms a ball, then flatten it into a 1-inch-thick circle. Refrigerate for 3 hours.
6. **Whisk** together whole milk, lemon juice, lemon zest, 3 egg yolks, granulated sugar, cornstarch, vanilla extract, and a pinch of salt in a saucepan until well combined.
7. **Heat** the pastry cream over medium low heat for about 8 minutes or until it bubbles and thickens.
8. **Remove** from heat then melt the butter into the pastry cream for 2 minutes or until the butter is fully incorporated.
9. **Pour** the pastry cream through a fine mesh strainer to remove any lumps.
10. **Spread** the pastry cream on a baking sheet and cover with plastic wrap, making sure the plastic wrap is touching the pastry cream so a film does not form on top. Refrigerate for 4 hours.
11. **Remove** the dough from the fridge, divide it into 4 pieces, and roll out each piece until they are $\frac{1}{8}$ -inch-thick.
12. **Cut** a 6-inch circle out of each piece of dough.
13. **Place** the circles into the tart pans and cut off the excess.
14. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 18 minutes, then press *Start/Pause* to preheat.
15. **Place** the tart pans on the food tray and insert the tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
16. **Remove** the shells from the tart pans when done and cool for 30 minutes.
17. **Fill** the tart shells with pastry cream and top with blueberries.
18. **Mix** together blueberry jam and water and microwave for 30 seconds.
19. **Brush** the blueberry jam mixture over the blueberries, then serve.



CHOCOLATE MOCHA MUFFINS

YIELD

6 servings

PREP TIME

8 min

COOK TIME

25 min

¼ cup vegetable oil
¼ cup granulated sugar
¼ cup whole milk
1 large egg, beaten
½ teaspoon vanilla extract
⅓ cup sour cream
1 cup all-purpose flour, sifted
¼ cup cocoa powder
¾ teaspoon espresso powder
¾ teaspoon baking soda
¾ teaspoon salt
1 cup milk chocolate chips

Items Needed

6-cup muffin pan
Cupcake liners

1. **Whisk** the oil, sugar, milk, egg, vanilla extract, and sour cream in a large mixing bowl. Set aside.
2. **Mix** flour, cocoa powder, espresso powder, baking soda, and salt in another bowl. Set aside.
3. **Mix** the dry ingredients with the wet ingredients little by little until fully incorporated.
4. **Fold** chocolate chips into the muffin batter.
5. **Line** the muffin pan with cupcake liners and divide the batter evenly between the 6 cups. Set aside.
6. **Insert** the wire rack at low position in the Cosori Smart Air Fryer Toaster Oven. Select the Bake function, set time to 25 minutes, then press *Start/Pause* to preheat.
7. **Place** the muffin pan on top of the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.
8. **Remove** when done and allow to cool for 15 minutes, then serve.



CHOCOLATE SOUFFLÉ

YIELD	2 soufflés
PREP TIME	15 min
COOK TIME	16 min

2 tablespoons butter, room temperature,
divided
2½ tablespoons sugar, divided
1 tablespoon flour
¼ cup milk
2 ounces 70% dark chocolate
2 large egg yolks
2 large egg whites

Items Needed

Two 4-ounce ramekins

1. **Brush** the ramekins lightly with 1 tablespoon butter, right up to the rim. Divide 1 tablespoon sugar between the ramekins and coat all surfaces, then pour out the excess sugar.
2. **Melt** the remaining butter in a saucepan over medium heat. Add flour and milk, then whisk the mixture until it forms a thick paste.
3. **Remove** saucepan from heat, then transfer the mixture to a bowl. Immediately add chocolate and mix until fully combined with the paste.
4. **Mix** in egg yolks, then set aside.
5. **Whisk** egg whites in a separate bowl until frothy. Add remaining sugar, then whisk again until egg whites have formed stiff peaks.
6. **Fold** egg whites gently into the chocolate mixture using a rubber spatula until the mixture is one homogenous color.
7. **Divide** the mixture between the prepared ramekins and place on the food tray.
8. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 16 minutes and temperature to 375°F, then press *Start/Pause* to preheat.
9. **Insert** the food tray at low position in the preheated oven. Cooking will begin automatically when you close the oven door.
10. **Remove** when done and serve immediately.



CREAM PUFFS

YIELD	6-8 servings
PREP TIME	45 min
COOK TIME	34 min

½ cup water
¼ cup unsalted butter
1 tablespoon granulated sugar
⅛ teaspoon kosher salt
½ cup & 1 tablespoon all-purpose flour
2 large eggs
Whipped cream, for filling
Powdered sugar, for dusting

1. **Add** water, butter, sugar, and salt to a saucepan. Heat over medium heat for about 5 minutes or until boiling with the butter fully melted.
2. **Mix** in flour until a dough forms and cook for 1 minute.
3. **Transfer** the dough to a bowl and mix in 1 egg at a time until fully incorporated.
4. **Transfer** the dough to a piping bag fitted with a ½-inch round tip.
5. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 28 minutes, then press *Start/Pause* to preheat.
6. **Line** the food tray with parchment paper, then pipe 2-inch puffs on top, 1 inch away from each other. You may need to work in batches.
7. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
8. **Remove** when done and allow the puffs to cool for 30 minutes.
9. **Cut** the cream puffs in half, fill each puff with whipped cream and dust with powdered sugar, then serve.



EARL GREY SWEET LOAF

YIELD

6 servings

PREP TIME

20 min

COOK TIME

50 min

2 cups all-purpose flour

½ teaspoon kosher salt

1 cup sugar

½ cup butter, softened

2 eggs

1½ teaspoons vanilla extract

¾ cup whole milk

¼ cup strong earl grey tea

Items Needed

One 9 x 4½-inch loaf pan

1. **Mix** flour, salt, and sugar in a bowl.
2. **Whisk** butter, eggs, vanilla, whole milk, and earl grey tea in another large bowl, using a stand mixer on low speed.
3. **Add** dry ingredients slowly into the mixing bowl until a thick batter forms.
4. **Line** the loaf pan with parchment paper and pour batter into the pan.
5. **Insert** the wire rack at mid position in the Cosori Smart Air Fryer Toaster Oven. Select the Bake function, set time to 50 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
6. **Place** the loaf pan on top of the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.
7. **Remove** loaf pan when done and let cool for 5 minutes, then serve.



FLOURLESS CHOCOLATE CAKE

YIELD	8 servings
PREP TIME	10 min
COOK TIME	35 min

1 cup semisweet chocolate chips
½ cup unsalted butter
½ cup granulated sugar
½ cup light brown sugar
3 eggs, room temperature
1 teaspoon espresso powder
1 teaspoon vanilla extract
½ cup cocoa powder
Powdered sugar, for dusting

Items Needed

One 6-inch cake pan, greased

1. **Combine** chocolate chips and butter in a microwave-safe bowl. Microwave in 30-second intervals until the butter and chocolate are melted.
2. **Add** sugars, eggs, espresso powder, and vanilla. Whisk to combine.
3. **Fold** in cocoa powder.
4. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 35 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
5. **Pour** batter into the greased cake pan, then place the pan on the food tray.
6. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
7. **Remove** cake when done and cool for 30 minutes.
8. **Invert** cake onto a serving plate and dust with powdered sugar before serving.



LEMON BARS

YIELD	12 servings
PREP TIME	45 min
COOK TIME	45 min

SHORTBREAD CRUST

2 cups all-purpose flour
1 cup unsalted butter, cubed
½ cup sugar
1½ teaspoons vanilla extract
¼ teaspoon salt

LEMON FILLING

6 tablespoons all-purpose flour
1 tablespoon granulated sugar
6 large eggs
3 lemons, juiced

OTHER INGREDIENTS

Powdered Sugar

Items Needed

One 12 x 9-inch baking sheet with raised edges

1. **Combine** all ingredients for the shortbread crust in a food processor and pulse until it forms crumbly pieces.
2. **Remove** the mixture and knead into a mound of dough. Sprinkle dough with flour so it doesn't stick to your work surface.
3. **Flatten** the dough to create a square about ¼-inch thick.
4. **Wrap** dough in plastic wrap and let rest for 30 minutes.
5. **Line** the baking sheet with parchment paper. Place the dough on the baking sheet.
6. **Press** dough firmly so that it covers the bottom of the baking sheet, cutting off excess dough if necessary.
7. **Insert** the wire rack at low position in the Cosori Smart Air Fryer Toaster Oven. Select the Bake function, set time to 45 minutes, then press *Start/Pause* to preheat.
8. **Place** the baking sheet on top of the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.
9. **Mix** all ingredients for the lemon filling in a liquid measuring cup.
10. **Pour** the lemon filling onto the shortbread crust after 20 minutes of cook time. Bake for the remaining 25 minutes, or until the center of the filling doesn't jiggle.
11. **Remove** lemon bars when done. Chill at room temperature for an hour, then store in the fridge for 2 hours. Dust powdered sugar on top, then serve.



MERINGUE COOKIES

YIELD	6-8 servings
PREP TIME	1 hr 15 min
COOK TIME	1 hr

2 large egg whites, room temperature
¼ teaspoon cream of tartar
A pinch of salt
½ teaspoon vanilla extract
½ cup granulated sugar

1. **Combine** egg whites, cream of tartar, salt, and vanilla in a large mixing bowl.
2. **Mix** the egg whites using an electric or stand mixer with the whisk attachment. Use low speed until mixture becomes foamy, then increase to high speed.
3. **Add** sugar gradually and slowly until all sugar is dissolved.
4. **Whisk** until mixture is thick, shiny, and has increased in volume. It should have stiff peaks and the sugar should be completely dissolved.
5. **Line** the food tray with parchment paper. Fit a large piping bag with a large tip and transfer the meringue into the piping bag, then pipe the meringue onto the food tray.
6. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 1 hour and temperature to 230°F, then press *Start/Pause* to preheat.
7. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
8. **Leave** the meringue cookies in the oven with the oven door slightly open for 1 hour when done.
9. **Serve** or store in an airtight container, away from moisture.



MEXICAN WEDDING COOKIES

YIELD	14 servings
PREP TIME	10 min
COOK TIME	12 min

½ cup unsalted butter, softened
¼ cup powdered sugar
½ teaspoon vanilla extract
1 cup & 2 tablespoons all-purpose flour
⅛ teaspoon salt
½ cup pecans, finely chopped
Confectioners' sugar, for rolling

1. **Cream** the butter and sugar in a stand mixer with a paddle attachment. Beat on high speed for 2 minutes or until light and fluffy.
2. **Add** vanilla, flour, salt, and chopped pecans. Beat on low speed until dough forms.
3. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 12 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
4. **Line** the food tray with parchment paper.
5. **Form** dough into 1¼-inch balls, then place the balls on the food tray.
6. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
7. **Remove** when cookies are slightly golden.
8. **Cool** cookies slightly, then roll in confectioners' sugar.
9. **Cool** cookies completely, then roll again in confectioners' sugar and serve.



MINI CHEESECAKE BITES

YIELD

6 servings

PREP TIME

15 min

COOK TIME

25 min

CRUST

½ cup graham cracker crumbs

1 tablespoon butter, melted

1½ teaspoons sugar

A pinch of salt

FILLING

8 ounces cream cheese, room temperature

3 tablespoons sour cream

⅓ cup granulated sugar

½ teaspoon vanilla extract

1 egg

3 tablespoons heavy cream

A pinch of salt

Items Needed

6-cup muffin pan

Cupcake liners

1. **Combine** all ingredients for the crust.
2. **Insert** the wire rack at low position in the Cosori Smart Air Fryer Toaster Oven. Select the Bake function, set time to 8 minutes, then press *Start/Pause* to preheat.
3. **Line** the muffin pan with cupcake liners and divide the crust evenly between all 6 cups. Set aside.
4. **Place** the muffin pan on top of the wire rack in the preheated oven and press *Start/Pause*.
5. **Remove** the crusts when done. Set aside and allow to cool.
6. **Mix** cream cheese in a stand mixer on high until smooth. Then add the sour cream and sugar, mixing until smooth.
7. **Mix** in the vanilla extract, a pinch of salt, egg, and heavy cream until fully incorporated.
8. **Select** the Bake function again, set time to 25 minutes and temperature to 325°F, then press *Start/Pause* to preheat.
9. **Pour** cheesecake batter into the cooled muffin cups.
10. **Place** the mini cheesecakes on the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.
11. **Remove** cheesecakes when done and cool in the fridge for at least 4 hours, then serve.



OATMEAL RAISIN COOKIES

YIELD	15 cookies
PREP TIME	40 min
COOK TIME	15 min

½ cup butter, room temperature
½ cup light brown sugar
⅓ cup granulated sugar
1 egg
1½ teaspoons vanilla extract
¾ cup flour
1½ cups rolled oats
½ teaspoon baking soda
½ cup raisins
¼ cup craisins

1. **Mix** butter and sugars in a stand mixer until creamed.
2. **Add** egg and vanilla extract, mixing until fully combined. Scrape down the sides of the bowl.
3. **Add** flour, oats, baking soda, raisins, and craisins, mixing until dough is thick and sticky.
4. **Chill** dough for 30 minutes.
5. **Select** the Cookies function on the Cosori Smart Air Fryer Toaster Oven, set time to 15 minutes, then press *Start/Pause* to preheat.
6. **Line** the food tray with parchment paper.
7. **Roll** the cookie dough into 2-inch balls and place them 1½ inches apart on the food tray. You might have to bake in batches.
8. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
9. **Remove** cookies when done, then use the bottom of a cup or bowl to flatten the cookies and make them more chewy.
10. **Place** on a wire rack to cool, then serve.



PEACH HAND PIES

YIELD	12 servings
PREP TIME	30 min
COOK TIME	20 min

2 peaches, peeled & finely chopped
1 tablespoon brown sugar
½ teaspoon vanilla extract
A tiny pinch of salt
½ teaspoon cinnamon
1 pre-made pie dough
1 egg, beaten
Sugar, for sprinkling

Items Needed

2-inch round cookie cutter

1. **Combine** the peaches, brown sugar, vanilla extract, salt, and cinnamon in a saucepan over medium-low heat. Cook for 6-8 minutes or until the peaches are soft and tender, stirring occasionally. Let the mixture cool completely.
2. **Roll** out the pie dough to ¼-inch thickness. Use a 2-inch round cutter to cut 24 rounds out of the dough. Place the rounds onto a food tray lined with parchment paper.
3. **Fill** 12 rounds with 1 teaspoon of the peach mixture. Dip a finger in water and run it along the outside of the dough round. Place the empty dough rounds on top of the peach-filled rounds. Seal the rounds by pressing the edges together with a fork.
4. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven, adjust time to 20 minutes, then press *Start/Pause* to preheat.
5. **Brush** the tops of the hand pies with the beaten egg and sprinkle with sugar. Cut an "x" in the top of each hand pie with a sharp paring knife.
6. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
7. **Remove** when hand pies are golden brown. Cool for 5 minutes before serving.



PECAN PIE

YIELD

6 servings

PREP TIME

1 hr 40 min

COOK TIME

1 hr 35 min

PASTRY DOUGH INGREDIENTS

1 cup butter

2½ cups all-purpose flour

7 tablespoons water, iced

¼ teaspoon salt

Raw pinto beans, for blind baking

PIE INGREDIENTS:

½ cup unsalted butter

1½ cups dark brown sugar, packed

¾ cup light corn syrup

2 teaspoons vanilla extract

½ teaspoon grated orange zest

¼ teaspoon salt

3 large eggs, beaten

2 cups pecans, halved

Items Needed

One 9-inch diameter pie plate

1. **Combine** the butter and flour in a food processor and pulse until it forms crumbly pieces.
2. **Add** the iced water and salt, pulsing until fully incorporated. The mixture will still be crumbly.
3. **Knead** mixture into a mound of dough.
4. **Flatten** the dough to create a square about ¼-inch thick.
5. **Wrap** in plastic wrap and store in the refrigerator for 1 hour.
6. **Roll** out pastry dough on a lightly floured surface with a floured rolling pin into a 12-inch diameter circle. Transfer dough into the pie plate and trim the edges.
7. **Crimp** edges of the pie dough, for decoration.
8. **Poke** the bottom of the dough with a fork and chill for 30 minutes or until firm.
9. **Cover** dough with parchment paper and add beans on top. Set aside.
10. **Insert** the wire rack at low position in the Cosori Convection Smart Air Fryer Toaster Oven. Select the Bake function, set temperature to 375°F, then press *Start/Pause* to preheat.
11. **Set** the pie plate on top of the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.
12. **Remove** the pie plate when done blind baking, remove the beans and parchment paper, then set aside.
13. **Select** the Bake function again, set time to 1 hour 5 minutes and temperature to 375°F, then press *Start/Pause* to preheat.
14. **Melt** butter in a small saucepan over medium heat.
15. **Add** brown sugar and whisk until smooth. Remove from heat.
16. **Whisk** in corn syrup, vanilla, zest, salt, and eggs.
17. **Add** pecans to the pie plate and pour the corn syrup mixture evenly over them.
18. **Set** the pie plate on top of the wire rack in the preheated oven and close the oven door to cook.
19. **Remove** when done and allow to cool completely, then serve.



RASPBERRY ALMOND SHORTBREAD THUMBPRINTS

YIELD

4 servings

PREP TIME

2 hr 20 min

COOK TIME

20 min

½ cup unsalted butter, softened

⅓ cup granulated sugar

½ teaspoon almond extract

¼ teaspoon vanilla extract

¼ teaspoon kosher salt

1 cup & 1 tablespoon all-purpose flour

¼ cup raspberry preserves

1. **Cream** together softened butter and sugar using an electric or stand mixer until sugar is fully incorporated.
2. **Mix** in almond, vanilla extract, and salt.
3. **Add** in flour little by little, mixing on low speed until fully incorporated.
4. **Place** the dough in the fridge and chill for 2 hours.
5. **Remove** from fridge and form 8 dough balls.
6. **Line** the food tray with parchment paper and place the dough balls on top.
7. **Select** the Cookies function on the Cosori Smart Air Fryer Toaster Oven, set time to 20 minutes, then press *Start/Pause* to preheat.
8. **Use** your thumb or the rounded back of a teaspoon to gently press an indent in the center of each ball.
9. **Add** raspberry preserves in the thumbprint indent.
10. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
11. **Remove** the cookies when done and allow to cool for 5 minutes before serving.



STRAWBERRY CRUMBLE

YIELD

4-8 servings

PREP TIME

15 min

COOK TIME

40-45 min

STRAWBERRY FILLING:

2 pounds strawberries, halved

½ lemon, juiced and zested

8 basil leaves, chopped

A pinch of sea salt

2½ tablespoons cornstarch

¼ cup sugar

CRUMBLE:

¾ cup unsalted butter, room temperature

1½ cups rolled oats

1½ cups almond flour

1 egg yolk

¾ cup sugar

Items Needed

One 8 x 8-inch baking dish

1. **Combine** all ingredients for the strawberry filling, then let it sit for 5 minutes.
2. **Combine** all ingredients for the crumble and mix thoroughly.
3. **Add** the strawberry filling to the baking dish, then layer the crumble on top of the filling.
4. **Insert** the wire rack at low position in the Cosori Smart Air Fryer Toaster Oven. Select the Bake function, set time to 40 minutes, then press *Start/Pause* to preheat.
5. **Place** the baking dish on top of the wire rack in the preheated oven. Cooking will begin automatically when you close the oven door.
6. **Remove** strawberry crumble when done, then serve. Best complemented with ice cream.



VANILLA MAPLE ROASTED STONE FRUIT

YIELD	4 servings
PREP TIME	5 min
COOK TIME	25 min

3 large stone fruit (peaches, nectarines, plums), pitted & sliced
2 tablespoons maple syrup
2 tablespoons melted butter
½ teaspoon cinnamon
1 vanilla bean, sliced in half with seeds scraped out (or 1 teaspoon vanilla extract)

1. **Select** the Air Fry function on the Cosori Smart Air Fryer Toaster Oven, then press *Start/Pause* to preheat.
2. **Toss** sliced stone fruit with maple syrup, butter, cinnamon, and vanilla bean seeds. Place onto a food tray lined with parchment paper.
3. **Insert** the food tray at mid position in the preheated oven and select the Shake function. Cooking will begin automatically when you close the oven door.
4. **Stir** halfway through cooking when the Shake function beeps.
5. **Remove** when stone fruit is tender and caramelized. Serve on top of ice cream, yogurt, waffles, pancakes, or oatmeal.



VEGAN PEANUT BUTTER COOKIES

YIELD	15 servings
PREP TIME	10 min
COOK TIME	10 min

1 cup smooth and creamy peanut butter,
unsalted
½ cup brown sugar
½ cup granulated sugar
6 tablespoons almond milk
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking soda
¼ teaspoon salt

1. **Combine** peanut butter, brown sugar, granulated sugar, almond milk, and vanilla extract in a large mixing bowl. Whisk until fully incorporated.
2. **Add** flour, baking soda, and salt. Fold to combine using a spatula.
3. **Select** the Bake function on the Cosori Smart Air Fryer Toaster Oven, set time to 10 minutes and temperature to 350°F, then press *Start/Pause* to preheat.
4. **Line** the food tray with parchment paper.
5. **Shape** dough into 1½-tablespoon-sized balls, then place the balls on the food tray, 2½ inches apart. You may need to work in batches.
6. **Sprinkle** balls with sugar, then press a criss cross pattern on each ball with a fork to slightly flatten them.
7. **Insert** the food tray at mid position in the preheated oven. Cooking will begin automatically when you close the oven door.
8. **Remove** when cookies are slightly golden.
9. **Cool** cookies completely before serving.

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