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AIR FRYERS

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Recipes

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made exclusively by our in-house chefs



CONTACT OUR CHEFS

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

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M–F, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at Cosori,

Happy cooking!

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PLAYING WITH PRESETS

Icon	Food	Weight/ Thickness	Temperature	Time	Cooked
 STEAK	Steak: Ribeye, sirloin, filet	1 lb / 1 in	400°F	7–9 min	Medium rare
				8–9 min	Medium
				9–12 min	Well-done
	Hamburger	6 oz / 1 in	400°F	10–15 min	Well-done
	Sausage	3 oz / 1 in	400°F	8–12 min	Well-done
	Roast beef, boneless, bottom round	4 lb / 4 in	320°F	40–50 min	Medium rare
	Beef meatballs	1½–2 oz balls / 1½–2 in	350°F	15–20 min	Well-done
	Pork chop, boneless	7 oz / 1¼ in	400°F	12–14 min	Medium
	Pork chop, bone-in	8 oz / 1¼ in	400°F	16–18 min	Medium
Pork tenderloin	1 lb / 2 in	350°F	15–18 min	Medium	
 TOAST	White bread	- / -	320°F	4–6 min	Light
			320°F	8–12 min	Medium
			320°F	15–18 min	Dark

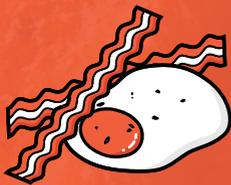
Icon	Food	Weight/ Thickness	Temperature	Time	Shake
 CHICKEN	Chicken wings	1 lb / -	380°F	25–30 min	Shake
	Chicken legs / drumstick	1 lb / -	380°F	15–18 min	
	Chicken thigh, skin on, bone in	6 oz / -	380°F	20–25 min	
	Chicken thigh, boneless, skinless	5 oz / -	380°F	15–18 min	
	Chicken meatballs	1½–2 oz balls / 1½–2 in	380°F	10–15 min	
	Chicken breast, boneless, skinless	8 oz / -	360°F	15–20 min	
 SEAFOOD	Salmon	5 oz / 1 in	350°F	6–8 min	
	Tilapia	5 oz / ½ in	350°F	6–8 min	
	Scallops	1 oz / 1 in	400°F	5–7 min	

PLAYING WITH PRESETS (CONT.)

Icon	Food	Weight/ Thickness	Temperature	Time	Shake
 SHRIMP	Shrimp	1 lb / medium	370°F	6–8 min	Shake
	Jumbo shrimp	1 lb / jumbo	370°F	6–8 min	Shake
	Breaded shrimp	1 lb / medium	350°F	8–10 min	Shake
 FRENCH FRIES	French fries, fresh, thin cut	10 oz / ¼ in	380°F	20–25 min	Shake
	French fries, fresh, thick cut	10 oz / ½ in	380°F	25–30 min	Shake
	Whole potato, medium	7 oz / 2½ in	380°F	40–45 min	Flip
	Whole sweet potato, large	1 lb / -	380°F	40–50 min	Flip
	Sweet potato fries, fresh, thin cut	10 oz / ¼ in	380°F	15–20 min	Shake
	Sweet potato fries, fresh, thick cut	10 oz / ½ in	380°F	20–25 min	Shake
	Potato wedges, fresh	10 oz / ¾ in	350°F	25–30 min	Shake
	Potato, baby	1 lb / 1¼ in	400°F	20–25 min	Shake
	Potatoes, cubed	12 oz / ¾ in	360°F	15–20 min	Shake
 VEGETABLES	Carrots, whole	1 lb / ¾ in	400°F	10–15 min	Flip
	Asparagus	1 lb / ½ in	400°F	6–8 min	
	Butternut squash, cubed	10 oz / ¾ in	400°F	15–20 min	Shake
	Corn	1 lb / -	400°F	10–15 min	
	Red bell peppers, roasted	2 bell peppers / -	400°F	25–30 min	Flip
	Mushrooms	12 oz / -	400°F	7–10 min	Shake
	Eggplant, cubed	8 oz / 1 in	400°F	8–12 min	
	Broccoli, florets	10 oz / -	300°F	10–15 min	Shake
	Cauliflower, florets	10 oz / -	300°F	15–20 min	Shake
	Brussels sprouts	10 oz / halved	300°F	20–30 min	Shake
	Beets	1 lb / 1½ in	300°F	40–45 min	Flip
Acorn squash	1½ lb / 2 in	300°F	25–35 min		

PLAYING WITH PRESETS (CONT.)

Icon	Food	Weight/ Thickness	Temperature	Time	Shake
 FROZEN FOODS	Frozen shrimp	1 lb / small-medium	380°F	6-8 min	Shake
	Onion rings	1 lb / -	380°F	5-7 min	Shake
	Chicken nuggets	8 oz / -	380°F	8-12 min	Shake
	Tater tots	8 oz / -	380°F	10-15 min	Shake
	Fish ticks	8 oz / -	380°F	6-8 min	Shake
	French fries	1 lb / -	380°F	15-20 min	Shake
	Mozzarella sticks	8 oz / -	380°F	6-8 min	Shake
	Pizza rolls	8 oz / -	380°F	15-18 min	Shake
 BAKE	Cakes	- / -	300°F	35-40 min	
	Brownies	- / -	300°F	20-25 min	
	Blondies	- / -	300°F	25-35 min	
	Muffins	- / -	300°F	15-20 min	
	Cupcakes	- / -	300°F	15-20 min	
	Banana bread	- / -	300°F	40-50 min	
	Cookies	- / -	320°F	7-10 min	
	Crumbles	- / -	320°F	15-20 min	
	Biscuits	- / -	350°F	12-15 min	
 BACON	Bacon	- / -	320°F	6-8 min	
	Bacon, thick sliced	- / -	320°F	9-12 min	
	Pancetta	- / -	320°F	6-8 min	
	Parma ham	- / -	320°F	6-8 min	



breakfast

- 9 Strawberry Cream Scones
- 10 Ginger Blueberry Scones
- 11 Baked Potted Egg
- 12 French Toast Sticks
- 13 Muffin Breakfast Sandwich
- 14 Coffee Streusel Muffins
- 15 Stuffed French Toast
- 16 BBQ Bacon
- 17 Breakfast Pizza



STRAWBERRY CREAM SCONES

YIELD	12 scones
PREP TIME	10 min
COOK TIME	12 min

2 cups all-purpose flour
¼ cup granulated sugar
2 teaspoons baking powder
½ teaspoon salt
6 tablespoons butter, cold, cut into pieces
½ cup fresh strawberries, chopped
½ cup heavy cream, cold
2 large eggs
2 teaspoons vanilla extract
1 teaspoon water
Granulated sugar, for topping

Items Needed

1 round 2½-inch cookie cutter

1. **Sift** together the flour, sugar, baking powder, and salt in a large bowl.
2. **Cut** the butter into the flour using a pastry blender or your hands until the mixture resembles coarse crumbs.
3. **Mix** the strawberries into the flour mixture. Set aside.
4. **Whisk** together the heavy cream, 1 egg, and the vanilla extract in a separate bowl.
5. **Fold** the cream mixture into the flour mixture until combined, then roll it out to a 1½-inch thickness.
6. **Use** the 2½-inch round cookie cutter to cut the scones.
7. **Brush** the scones with an egg wash made from 1 egg and the water. Sprinkle with granulated sugar. Set aside.
8. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
9. **Line** the preheated inner basket with parchment paper. Then place the scones on top of the parchment paper.
10. **Set** time to 12 minutes and press *Start/Pause*.
11. **Remove** when golden brown and serve.



GINGER BLUEBERRY SCONES

YIELD	6 scones
PREP TIME	10 min
COOK TIME	17 min

2 cups all-purpose flour
¼ cup granulated sugar
2 teaspoons baking powder
⅛ teaspoon salt
6 tablespoons butter, cold, cut into pieces
½ cup fresh blueberries
4 teaspoons fresh ginger, finely grated
½ cup heavy cream, cold
2 large eggs, divided
2 teaspoons vanilla extract
1 teaspoon water
Granulated sugar, for topping

1. **Sift** together the flour, sugar, baking powder, and salt in a large bowl.
2. **Cut** the butter into the flour using a pastry blender or by hand until the mixture resembles coarse crumbs.
3. **Mix** the blueberries and ginger into the flour mixture. Set aside.
4. **Whisk** together the heavy cream, 1 egg, and the vanilla extract in a separate bowl.
5. **Fold** the cream mixture into the flour until combined.
6. **Form** the dough into a round shape with 1½-inch thickness and cut it into eighths.
7. **Brush** the scones with an egg wash made from 1 egg and the water. Sprinkle with granulated sugar. Set aside.
8. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
9. **Line** the preheated inner basket with parchment paper and place the scones on top.
10. **Set** time to 17 minutes and press *Start/Pause*.
11. **Remove** when golden brown and serve.



BAKED POTTED EGG

YIELD	3 servings
PREP TIME	3 min
COOK TIME	14 min

Cooking spray
3 eggs
6 slices smoked streaky bacon, diced
2 cups baby spinach, washed
½ cup heavy cream
3 tablespoons Parmesan cheese,
grated
Salt & pepper, to taste

Items Needed
3 (3-inch) ramekins

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
2. **Spray** the three ramekins with cooking spray.
3. **Add** 1 egg to each greased ramekin.
4. **Cook** the bacon in a pan until crispy, about 5 minutes.
5. **Add** the spinach and cook until wilted, about 2 minutes.
6. **Mix** in the heavy cream and Parmesan cheese. Cook for 2 to 3 minutes.
7. **Pour** the cream mixture on top of the eggs.
8. **Place** the ramekins into the preheated air fryer.
9. **Set** time to 4 minutes and press *Start/Pause*.
10. **Remove** when the egg white is fully set.
11. **Season** to taste with salt and pepper.



FRENCH TOAST STICKS

YIELD	4 servings
PREP TIME	5 min
COOK TIME	10 min

4 slices white bread, 1½ inches thick, preferably stale

2 eggs

¼ cup milk

1 tablespoon maple syrup

½ teaspoon vanilla extract

Cooking spray

3 tablespoons sugar

1 teaspoon ground cinnamon

Maple syrup, for serving

Powdered sugar, for dusting

1. **Cut** each slice of bread into thirds, making 12 pieces total. Set aside.
2. **Whisk** together the eggs, milk, maple syrup, and vanilla extract.
3. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*. Allow to heat up.
4. **Dip** the bread sticks into the egg mixture and arrange in the preheated air fryer. Spray the French toast sticks liberally with cooking spray.
5. **Set** time to 10 minutes and press *Start/Pause*. Flip the sticks halfway through cooking.
6. **Mix** the sugar and cinnamon in a bowl.
7. **Coat** the French toast sticks in the cinnamon sugar mixture when done cooking.
8. **Serve** with maple syrup and dust with powdered sugar.



MUFFIN BREAKFAST SANDWICH

YIELD	1 serving
PREP TIME	5 min
COOK TIME	10 min

Cooking spray
1 slice white cheddar cheese
1 slice Canadian bacon
1 English muffin, halved
1 tablespoon hot water
1 large egg
Salt & pepper, to taste

Items Needed

1 (3-ounce) ramekin

1. **Spray** the inside of the ramekin with cooking spray and place it into the Cosori Air Fryer.
2. **Select** the Preheat function, adjust temperature to 320°F, and press *Start/Pause*.
3. **Add** the cheese and Canadian bacon to 1 half of the English muffin.
4. **Place** both halves of the muffin into the preheated air fryer.
5. **Pour** the hot water and egg into the heated ramekin and season with salt and pepper.
6. **Select** the Toast function, adjust time to 10 minutes, and press *Start/Pause*.
7. **Take** the English muffins out after 7 minutes, but leave the egg for the full time.
8. **Assemble** your sandwich by placing the cooked egg on top of the English muffin, then serve.



COFFEE STREUSEL MUFFINS

YIELD	6 muffins
PREP TIME	10 min
COOK TIME	12 min

Crumb Topping

- 1 tablespoon white sugar
- 1½ tablespoons light brown sugar
- ¼ teaspoon cinnamon
- ¼ teaspoon salt
- 1 tablespoon unsalted butter, melted
- 3 tablespoons all-purpose flour

Muffins

- ¾ cup all-purpose flour
- ¾ cup light brown sugar
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon cinnamon
- ½ teaspoon salt
- ½ cup sour cream
- 3 tablespoons unsalted butter, melted
- 1 egg
- 1 teaspoon vanilla
- Cooking spray

Items Needed

- 1 (6-cup) muffin pan or baking cups

1. **Mix** all the crumb topping ingredients together until they form coarse crumbs. Set aside.
2. **Combine** the muffins' flour, light brown sugar, baking powder, baking soda, cinnamon, and salt in a large bowl.
3. **Whisk** the sour cream, butter, egg, and vanilla extract together in a separate bowl until well combined.
4. **Mix** the wet ingredients into the dry until well combined.
5. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
6. **Grease** muffin cups with cooking spray and pour batter in until cups are ¾ full.
7. **Sprinkle** the top of the muffins with the crumb topping.
8. **Place** the muffins into the preheated air fryer. You may need to work in batches.
9. **Set** time to 12 minutes and press *Start/Pause*.
10. **Remove** when done and serve.



STUFFED FRENCH TOAST

YIELD	1 serving
PREP TIME	4 min
COOK TIME	10 min

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

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
2. **Cut** a slit in the middle of the brioche slice.
3. **Stuff** the inside of the slit with cream cheese. Set aside.
4. **Whisk** together the eggs, milk, heavy cream, sugar, cinnamon, and vanilla extract.
5. **Soak** the stuffed French toast in the egg mixture for 10 seconds on each side.
6. **Spray** each side of the French toast with cooking spray.
7. **Place** the French toast into the preheated air fryer.
8. **Set** time to 10 minutes and press *Start/Pause*.
9. **Remove** the French toast carefully with a spatula when done cooking.
10. **Top** with chopped pistachios and serve with maple syrup.



BBQ BACON

YIELD	2 servings
PREP TIME	2 min
COOK TIME	8 min

1 tablespoon dark brown sugar
2 teaspoons chili powder
¼ teaspoon ground cumin
¼ teaspoon cayenne pepper
4 slices bacon, halved

1. **Mix** the seasonings until well combined.
2. **Dredge** the bacon in the seasoning until fully coated. Set aside.
3. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 320°F, and press *Start/Pause*.
4. **Place** the bacon into the preheated air fryer.
5. **Select** the Bacon function and press *Start/Pause*.
6. **Remove** when done, then serve.



BREAKFAST PIZZA

YIELD	1-2 servings
PREP TIME	5 min
COOK TIME	8 min

2 teaspoons olive oil
1 (7-inch) pre-cooked pizza crust
1 ounce low-moisture mozzarella cheese
2 slices smoked ham
1 egg
1½ tablespoons cilantro, chopped

1. **Brush** olive oil on top of the pre-cooked pizza crust.
2. **Add** mozzarella cheese and smoked ham onto the pizza.
3. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
4. **Place** the pizza into the preheated air fryer.
5. **Set** time to 8 minutes and press *Start/Pause*.
6. **Remove** baskets after 5 minutes and crack the egg on top of the pizza.
7. **Place** baskets back into the air fryer and finish cooking. Garnish with chopped cilantro and serve.



entrées

- | | | | |
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| 27 | Barbeque Chicken | 45 | Crispy Tofu |
| 28 | Garlic Lemon Chicken Legs | 46 | Eggplant Schnitzel |
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| 30 | Chicken Tikka Drumsticks | 48 | Cajun Chicken Tenders |
| 31 | Honey Lemon Chicken | 49 | Stromboli |
| 32 | Five-Spice Sticky Chicken | 50 | Crispy "Fried" Fish Nuggets |
| 33 | "Fried" Chicken | 51 | Fiesta Mini Pizzas |
| 34 | Chicken Parmesan | 52 | Pepperoni Mini Pizzas |
| 35 | North Carolina Style Pork Chops | 53 | Cheeseburger Sliders |
| 36 | Pork Katsu | 54 | Turkey Burgers with Asian Slaw |



SANTA MARIA RIBEYE

YIELD | 2 servings
PREP TIME | 11 min
COOK TIME | 6 min

¼ teaspoon kosher salt
¼ teaspoon finely ground black pepper
¼ teaspoon garlic powder
¼ teaspoon onion powder
¼ teaspoon dried oregano
A pinch of dried rosemary
A pinch of cayenne pepper
A pinch of dried sage
1 (16-ounce) ribeye, boneless
1 tablespoon olive oil

1. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
2. **Mix** all the seasonings and sprinkle evenly over the steak.
3. **Drizzle** olive oil on the steak.
4. **Place** the steak into the preheated air fryer.
5. **Select** the Steak function and press *Start/Pause*.
6. **Remove** the steak from the air fryer when done. Allow to rest for 10 minutes before slicing and serving.



NEW YORK STEAK WITH CHIMICHURRI

YIELD	2 servings
PREP TIME	10 min
COOK TIME	6 min

Chimichurri Sauce

- ½ cup extra-virgin olive oil
- ½ cup fresh basil
- ½ cup cilantro
- ½ cup parsley
- 4 anchovy fillets
- 1 small shallot
- 2 garlic cloves, peeled
- 1 lemon, juiced
- A pinch of crushed red pepper

Steak

- 2 teaspoons vegetable oil
- 1 (16-ounce) New York strip steak
- Salt & pepper, to taste

1. **Combine** all the chimichurri sauce ingredients in a blender, and blend until your desired consistency is reached.
2. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
3. **Rub** vegetable oil onto the steak and season with salt and pepper.
4. **Place** the steak into the preheated air fryer. Select the Steak function and press *Start/Pause*.
5. **Allow** the steak to rest for 10 minutes when done. Then slice, top with chimichurri sauce, and serve.



STEAK SANDWICH

YIELD	2 servings
PREP TIME	10 min
COOK TIME	6 min

1 (16-ounce) boneless ribeye steak
1 tablespoon olive oil
1 teaspoon salt
½ teaspoon black pepper
½ cup sour cream
3 tablespoons prepared white horseradish, drained
2 teaspoons chives, freshly chopped
1 small shallot, minced
½ teaspoon lemon juice
Salt & pepper, to taste
Toasted sesame seed buns, for serving
Baby arugula, for serving
Shallots, sliced, for serving

1. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
2. **Coat** the steak with olive oil and season with salt and pepper.
3. **Place** the steak into the preheated air fryer.
4. **Select** the Steak function and press *Start/Pause*.
5. **Mix** together sour cream, horseradish, chopped chives, minced shallot, and lemon juice in a small bowl.
6. **Season** the horseradish cream with salt and pepper to taste.
7. **Remove** the steak when done, and let rest for 10 minutes before slicing.
8. **Assemble** the sandwiches by adding some of the horseradish cream to the bottom bun, followed by baby arugula, sliced shallots, and sliced steak.



BALSAMIC MUSTARD FLANK STEAK

YIELD	2 servings
PREP TIME	2 hr 10 min
COOK TIME	6 min

¼ cup olive oil
¼ cup balsamic vinegar
2 tablespoons Dijon mustard
1 (16-ounce) flank steak
Salt & pepper, to taste
4 basil leaves, sliced

1. **Combine** olive oil, balsamic vinegar, and Dijon mustard. Whisk together to make a marinade.
2. **Place** steak directly into the marinade. Cover with plastic wrap and marinate in the fridge for 2 hours or overnight.
3. **Remove** from fridge and let steak come to room temperature.
4. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
5. **Place** steak into the preheated air fryer, select the Steak function, and press *Start/Pause*.
6. **Allow** the meat to rest for 10 minutes before slicing.
7. **Slice** at an angle to cut through the toughness of the muscle. Season with salt and pepper, then garnish with basil and serve.



ITALIAN MEATBALLS

YIELD	1-2 servings
PREP TIME	15 min
COOK TIME	10 min

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

1. **Combine** the ground beef, breadcrumbs, milk, egg, spices, salt, pepper, and Parmesan cheese. Mix well.
2. **Roll** the meat mixture into medium-sized balls. Refrigerate for 10 minutes.
3. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
4. **Remove** meatballs from the fridge and place them into the preheated air fryer. Spray the meatballs with cooking spray and cook at 400°F for 10 minutes.
5. **Serve** with marinara sauce and more grated Parmesan.



MEDITERRANEAN LAMB MEATBALLS

YIELD	3 servings
PREP TIME	35 min
COOK TIME	12 min

1 pound ground lamb
3 garlic cloves, minced
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon black pepper
 $1\frac{1}{2}$ tablespoons fresh mint, chopped
1 teaspoon ground cumin
 $\frac{1}{2}$ teaspoon hot sauce
 $\frac{1}{2}$ teaspoon chili powder
1 scallion, minced
2 tablespoons parsley, finely chopped
1 tablespoon fresh lemon juice
1 teaspoon lemon zest
 $\frac{1}{2}$ cup breadcrumbs
1 egg
2 teaspoons olive oil

1. **Mix** the lamb, garlic, salt, pepper, mint, cumin, hot sauce, chili powder, scallion, parsley, lemon juice, lemon zest, breadcrumbs, and egg until well combined.
2. **Form** the lamb mixture into 9 balls and refrigerate for 30 minutes.
3. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
4. **Coat** the meatballs in olive oil and place into the preheated air fryer.
5. **Select** the Steak function, adjust time to 12 minutes, and press *Start/Pause*.
6. **Remove** when done, then serve.



JAPANESE MEATBALLS

YIELD	4 servings
PREP TIME	15 min
COOK TIME	12 min

1 pound ground beef
1 tablespoon sesame oil
1 tablespoon Awase miso paste
10 fresh mint leaves, finely chopped
4 scallions, finely chopped
1 teaspoon salt
½ teaspoon black pepper
3 tablespoons soy sauce
3 tablespoons mirin
1 tablespoon water
1 teaspoon brown sugar

1. **Mix** the ground beef, sesame oil, Awase miso paste, mint leaves, scallions, salt, and pepper until everything is well incorporated.
2. **Add** a small amount of sesame oil to your hands and form mixture into 2-inch meatballs. You should have about 8 meatballs.
3. **Refrigerate** the meatballs for 10 minutes.
4. **Create** dipping sauce by mixing the soy sauce, mirin, water, and brown sugar. Set aside.
5. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
6. **Place** the chilled meatballs into the preheated air fryer.
7. **Select** the Steak function, adjust time to 12 minutes, and press *Start/Pause*.
8. **Remove** when done and serve the finished meatballs with the dipping sauce.



ROASTED GARLIC & HERB CHICKEN

YIELD	3 servings
PREP TIME	35 min
COOK TIME	20 min

- 3 (5-ounce) chicken thighs, bone-in & skin on
- 3 (4-ounce) chicken legs, skin on
- 2 tablespoons olive oil
- 2 tablespoons garlic powder
- 1 teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon dried thyme
- ½ teaspoon dried rosemary
- ½ teaspoon dried tarragon

1. **Coat** the chicken thighs and legs in olive oil and all seasonings. Marinate for 30 minutes.
2. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
3. **Place** the chicken into the preheated air fryer.
4. **Select** the Chicken function, adjust time to 20 minutes, and press *Start/Pause*.
5. **Remove** when done, then serve.



BARBECUE CHICKEN

YIELD	4 servings
PREP TIME	35 min
COOK TIME	20 min

½ tablespoon smoked paprika
½ tablespoon garlic powder
½ tablespoon onion powder
½ tablespoon chili powder
½ tablespoon brown sugar
1 tablespoon kosher salt
1 teaspoon cumin
½ teaspoon cayenne pepper
½ teaspoon black pepper
½ teaspoon white pepper
3 (4-ounce) chicken legs, skin on
½ pound chicken wings
Barbecue sauce, for basting & serving

1. **Mix** all the seasonings in a small bowl.
2. **Sprinkle** the seasoning over the chicken and allow to marinate for 30 minutes.
3. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
4. **Place** the chicken into the preheated air fryer.
5. **Select** the Chicken function, adjust time to 20 minutes, and press *Start/Pause*.
6. **Brush** the chicken with some barbecue sauce every 5 minutes.
7. **Remove** the chicken from the air fryer when done.
8. **Serve** with more barbecue sauce on the side.



GARLIC LEMON CHICKEN LEGS

YIELD	3 servings
PREP TIME	35 min
COOK TIME	20 min

2 tablespoons olive oil
1 lemon, juiced & zested
1 tablespoon garlic powder
2 teaspoons paprika
1½ teaspoons salt
1 teaspoon dried oregano
½ teaspoon black pepper
½ teaspoon brown sugar
6 chicken legs, skin on

1. **Mix** the olive oil, lemon juice, lemon zest, garlic powder, paprika, salt, oregano, black pepper, and brown sugar in a small bowl.
2. **Cover** the chicken legs in the marinade and let sit for 30 minutes.
3. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
4. **Place** the chicken thighs into the preheated air fryer.
5. **Select** the Chicken function, adjust time to 20 minutes, and press *Start/Pause*.
6. **Remove** when done, then serve.



MUSTARD-ROASTED CHICKEN THIGHS

YIELD	4 servings
PREP TIME	3 min
COOK TIME	20 min

2 tablespoons Dijon mustard
1 tablespoon maple syrup
½ teaspoon onion powder
½ teaspoon garlic powder
¼ teaspoon paprika
¼ teaspoon salt
¼ teaspoon black pepper
4 (5-ounce) chicken thighs, bone-in,
skin on

1. **Mix** together the Dijon mustard, maple syrup, onion powder, garlic powder, paprika, salt, and black pepper in a small bowl.
2. **Coat** the chicken thighs with the mustard glaze and set aside.
3. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
4. **Place** the chicken thighs skin-side down into the preheated air fryer and top with any leftover glaze.
5. **Select** the Chicken function, adjust time to 20 minutes, and press *Start/Pause*.
6. **Flip** chicken to skin-side up and cook for an additional 5 minutes.
7. **Remove** when done, then serve.



CHICKEN TIKKA DRUMSTICKS

YIELD	2 servings
PREP TIME	1 hr
COOK TIME	20 min

½ cup coconut milk
1½ tablespoons tomato paste
1 teaspoon garam marsala
1 teaspoon cumin
1 teaspoon turmeric
1 teaspoon cardamom
1 teaspoon garlic powder
1 tablespoon ginger, grated
1 teaspoon salt
4 chicken drumsticks

1. **Combine** everything except chicken into a bowl and mix.
2. **Soak** chicken legs in the coconut marinade and toss until the legs are well covered. Marinate for up to 1 hour.
3. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
4. **Remove** the chicken legs from the fridge and discard the marinade, then place the chicken into the preheated air fryer.
5. **Set** time to 20 minutes and press *Start/Pause*.
6. **Serve** with steamed basmati rice.



HONEY LEMON CHICKEN

YIELD	2 servings
PREP TIME	1 hr
COOK TIME	15 min

3 tablespoons honey, plus more for drizzling
1 tablespoon soy sauce
1 lemon, juiced
2 garlic cloves, minced
4 (4-ounce) chicken thighs, bone-in, skin on
Salt, to taste
Lemon slices, for garnish

1. **Mix** honey, soy sauce, lemon juice, and garlic in a bowl. Soak chicken thighs and marinate for up to 1 hour.
2. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
3. **Place** chicken thighs into the preheated air fryer.
4. **Select** the Chicken function, adjust time to 15 minutes, and press *Start/Pause*.
5. **Remove** the baskets from the air fryer when 5 minutes remain on the timer. Baste the chicken with more marinade and return baskets to finish cooking.
6. **Season** with salt, drizzle some honey, and garnish with lemon slices, then serve.



FIVE-SPICE STICKY CHICKEN

YIELD	2 servings
PREP TIME	2 hr 5 min
COOK TIME	15 min

- 3 tablespoons hoisin sauce
- 1 tablespoon oyster sauce
- 3 garlic cloves, finely grated
- 2 teaspoons five-spice powder
- 4 tablespoons honey, divided
- 2 tablespoons dark soy sauce, divided
- 4 (5-ounce) chicken thighs, boneless, skin on

- 1. Combine** the hoisin sauce, oyster sauce, grated garlic, five-spice powder, 2 tablespoons honey, and 1 tablespoon dark soy sauce in a large bowl. Add the chicken thighs and mix until well coated. Marinate for at least 2 hours.
- 2. Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
- 3. Place** chicken thighs into the preheated air fryer, skin-side down.
- 4. Select** the Chicken function, adjust time to 15 minutes, and press *Start/Pause*.
- 5. Mix** the remaining honey and soy sauce in a small bowl.
- 6. Brush** the tops of the chicken thighs with the honey-soy sauce after 10 minutes of cooking, then finish cooking for the remaining 5 minutes.
- 7. Serve** with steamed Chinese broccoli and rice.



“FRIED” CHICKEN

YIELD	2 servings
PREP TIME	2 hr
COOK TIME	23 min

2 chicken legs, bone-in, skin on
2 chicken thighs, bone-in, skin on
2 cups buttermilk
2 teaspoons salt, divided
2 cups all-purpose flour
2 tablespoons cornstarch
1½ teaspoons garlic powder
1½ teaspoons onion powder
1½ teaspoons ground paprika
½ teaspoon freshly ground black pepper
½ teaspoon ground white pepper
Cooking spray

1. **Combine** chicken legs, thighs, buttermilk, and 1 teaspoon salt in a resealable bag. Marinate for up to 1½ hours.
2. **Mix** flour, cornstarch, spices, and 1 teaspoon salt in a bowl.
3. **Take** chicken legs and thighs straight from the bag and dredge in the flour mixture. Shake off any excess.
4. **Dip** chicken back in the buttermilk, then back in the flour. Make sure chicken is completely covered.
5. **Spray** the chicken liberally with cooking spray and allow the flour to slightly absorb the oil for about 5 minutes at room temperature.
6. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
7. **Spray** the chicken legs and thighs liberally with cooking spray on each side.
8. **Place** the chicken into the preheated air fryer.
9. **Select** the Chicken and Shake Reminder functions, adjust temperature to 350°F, and press *Start/Pause*.
10. **Flip** the chicken halfway through cooking. The Shake Reminder will let you know when.
11. **Allow** to cool for 5 minutes when done, then serve.



CHICKEN PARMESAN

YIELD	2 servings
PREP TIME	10 min
COOK TIME	12 min

½ cup Italian style breadcrumbs
¼ cup Parmesan cheese, grated
2 (8-ounce) chicken breasts,
boneless, skinless
½ cup all-purpose flour
2 eggs, beaten
Cooking spray
2 slices mozzarella cheese
Marinara sauce, for serving
2 sprigs parsley, freshly chopped, for
garnish

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 360°F, and press *Start/Pause*.
2. **Mix** the breadcrumbs and Parmesan cheese in a bowl.
3. **Dredge** each chicken breast in flour, then dip in beaten eggs, then roll in breadcrumb mixture.
4. **Spray** the inside of the preheated air fryer baskets with cooking spray and place chicken breasts inside, spraying the tops of the chicken as well.
5. **Adjust** time to 12 minutes and press *Start/Pause*.
6. **Place** 1 slice of mozzarella cheese on top of each breast when 2 minutes remain on the timer.
7. **Remove** when done, then top with marinara sauce and garnish with freshly chopped parsley.



NORTH CAROLINA STYLE PORK CHOPS

YIELD	2 servings
PREP TIME	5 min
COOK TIME	10 min

2 (6-ounce) boneless pork chops
2 teaspoons vegetable oil
2 tablespoons dark brown sugar,
packed
2 teaspoons Hungarian paprika
1 teaspoon ground mustard
1 teaspoon freshly ground black
pepper
1 teaspoon onion powder
1 teaspoon garlic powder
Salt & pepper, to taste

1. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
2. **Coat** the pork chops with oil.
3. **Combine** all the spices and liberally season the pork chops, almost as if it were breading.
4. **Place** the pork chops into the preheated air fryer.
5. **Select** the Steak function, adjust time to 10 minutes, and press *Start/Pause*.
6. **Remove** the pork chops when done, allow to rest for 5 minutes, then serve.



PORK KATSU

YIELD	2 servings
PREP TIME	10 min
COOK TIME	14 min

2 (6-ounce) boneless pork chops
½ cup panko breadcrumbs
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon salt
¼ teaspoon white pepper
½ cup all-purpose flour
2 eggs, beaten
Cooking spray

1. **Place** pork chops into a resealable bag or cover with plastic wrap.
2. **Pound** the pork with a rolling pin or meat hammer to ½-inch thickness.
3. **Combine** the breadcrumbs and seasonings in a bowl. Set aside.
4. **Dredge** each pork chop in the flour, then dip in the beaten eggs, then roll in the breadcrumb mixture.
5. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 360°F, and press *Start/Pause*.
6. **Spray** both sides of the pork with cooking spray and place into the preheated air fryer.
7. **Set** time to 14 minutes and press *Start/Pause*.
8. **Remove** from the air fryer when done, and allow to rest for 5 minutes.
9. **Slice** into pieces and serve.



PROSCIUTTO- WRAPPED PORK ROULADE

YIELD	4-5 servings
PREP TIME	25 min
COOK TIME	9 min

6 pieces thinly sliced prosciutto
1 (16-ounce) pork tenderloin, halved,
butterflied & pounded flat
1 teaspoon salt
½ teaspoon black pepper
8 ounces fresh spinach leaves,
divided
4 slices mozzarella cheese, divided
⅓ cup sun-dried tomatoes, divided
2 teaspoons olive oil, divided

- 1. Place** 3 pieces of prosciutto on parchment paper, slightly overlapping one another. Place one pork half on the prosciutto. Repeat with the other half.
- 2. Season** the inside of the pork roulades with salt and pepper.
- 3. Layer** half of the spinach, cheese, and sun-dried tomatoes on top of one pork tenderloin half, leaving a ½-inch border on all sides.
- 4. Roll** the tenderloin around the filling tightly, then tie with kitchen string to keep closed.
- 5. Repeat** the process for the other pork tenderloin half.
- 6. Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
- 7. Brush** 1 teaspoon of olive oil onto each wrapped tenderloin, then place into the preheated air fryer.
- 8. Select** the Steak function, adjust time to 9 minutes, and press *Start/Pause*.
- 9. Remove** when done, then allow the roulades to rest for 10 minutes before slicing.



CAJUN-BLACKENED CATFISH

YIELD	2 servings
PREP TIME	3 min
COOK TIME	8 min

2½ teaspoons paprika
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon ground dried thyme
1 teaspoon ground black pepper
¼ teaspoon cayenne pepper
¼ teaspoon dried basil
¼ teaspoon dried oregano
2 (6-ounce) catfish fillets
Cooking spray
Grits, for serving

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
2. **Mix** all the seasonings together in a bowl.
3. **Coat** the fish liberally on each side with the seasoning mix.
4. **Spray** each side of the fish with cooking spray and place into the preheated air fryer.
5. **Select** the Seafood function then press *Start/Pause*.
6. **Remove** carefully when done and serve over grits.



CHIPOTLE TUNA MELT

YIELD	2 servings
PREP TIME	5 min
COOK TIME	8 min

5 ounces canned tuna
3 tablespoons La Costeña Chipotle
Sauce
4 slices white bread
2 slices pepper jack cheese

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 320°F, and press *Start/Pause*.
2. **Mix** the tuna and chipotle sauce until combined.
3. **Spread** the chipotle tuna mixture on 2 bread slices.
4. **Add** a slice of pepper jack cheese to each bread slice, then top with the remaining bread slices, making 2 sandwiches.
5. **Place** the sandwiches into the preheated air fryer.
6. **Select** the Toast function, adjust time to 8 minutes, and press *Start/Pause*.
7. **Remove** when done, then cut diagonally and serve.



CORNMEAL-CRUSTED FISH TACOS

YIELD | 4-5 servings
PREP TIME | 10 min
COOK TIME | 8 min

½ cup yellow cornmeal
½ teaspoon ground cumin
½ teaspoon chili powder
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon salt
½ teaspoon black pepper
1 pound tilapia, cut into 1½-inch-thick strips
Cooking spray
Corn tortillas, for serving
Tartar sauce, for serving
Lime wedges, for serving

1. **Mix** the cornmeal and seasonings together in a shallow dish.
2. **Coat** the fish strips with the seasoned cornmeal.
3. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
4. **Spray** the coated fish liberally with cooking spray and place into the preheated air fryer.
5. **Select** the Seafood function then press *Start/Pause*.
6. **Flip** the fish halfway through cooking.
7. **Serve** the fish on corn tortillas with tartar sauce and a squeeze of lime.



TERIYAKI-GLAZED SALMON

YIELD	2 servings
PREP TIME	10 min
COOK TIME	8 min

Teriyaki Sauce

- ½ cup soy sauce
- ¼ cup sugar
- ¼ teaspoon grated ginger
- 1 garlic clove, crushed
- ¼ cup orange juice

Salmon

- 2 (5-ounce) salmon fillets
- 1 tablespoon vegetable oil
- Salt & white pepper, to taste

1. **Combine** all teriyaki sauce ingredients in a small sauce pot.
2. **Bring** the sauce to a boil, reduce by half, then let cool.
3. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
4. **Coat** the salmon with oil and season with salt and white pepper.
5. **Place** the salmon into the preheated air fryer, skin-side down. Select the Seafood function and press *Start/Pause*.
6. **Remove** the salmon from the air fryer when finished. Let rest for 5 minutes, then glaze with teriyaki sauce.
7. **Serve** over a bed of white rice or with grilled vegetables.



LEMON-BUTTER SALMON

YIELD	2 servings
PREP TIME	3 min
COOK TIME	8 min

2 (5-ounce) salmon fillets
Salt & pepper, to taste
Cooking spray
2 tablespoons butter
2 tablespoons fresh lemon juice
1 garlic clove, grated
½ teaspoon Worcestershire sauce

1. **Season** the salmon to taste with salt and pepper.
2. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
3. **Spray** the preheated air fryer baskets with cooking spray and place the fish inside.
4. **Select** the Seafood function then press *Start/Pause*.
5. **Combine** the butter, lemon juice, garlic, and Worcestershire sauce in a small sauce pan and melt over low heat for about 1 minute.
6. **Remove** salmon when done, then serve with rice and top with the lemon butter sauce.



CAJUN-STYLE SHRIMP

YIELD	2-3 servings
PREP TIME	3 min
COOK TIME	6 min

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

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 370°F, and press *Start/Pause*.
2. **Mix** all the seasonings in a large bowl. Set aside.
3. **Toss** the shrimp with the olive oil until the shrimp is evenly coated.
4. **Sprinkle** the seasoning mix onto the shrimp and toss until well coated.
5. **Place** the seasoned shrimp into the preheated air fryer.
6. **Select** the Shrimp and Shake Reminder functions, then press *Start/Pause*.
7. **Shake** the shrimp halfway through cooking. The Shake Reminder function will let you know when.
8. **Remove** when done and serve with lime wedges.



CRAB CAKES

YIELD	4 crab cakes
PREP TIME	40 min
COOK TIME	8 min

Rémoulade

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

Crab Cakes

1 large egg
1½ tablespoons mayonnaise
¾ teaspoon Dijon mustard
1 teaspoon Worcestershire sauce
1 teaspoon Old Bay seasoning
¼ teaspoon salt
A pinch of white pepper
A pinch of cayenne pepper
¼ cup celery, finely diced
¼ cup red bell pepper, finely diced
2 tablespoons fresh parsley, finely chopped
½ pound lump crab meat
½ cup panko breadcrumbs
Cooking spray

1. **Mix** together all rémoulade ingredients until everything is well incorporated. Set aside.
2. **Whisk** together the egg, mayonnaise, Dijon mustard, Worcestershire sauce, Old Bay seasoning, salt, white pepper, cayenne pepper, celery, bell pepper, and parsley.
3. **Flake** the crab meat gently into the egg mixture and fold together until well mixed.
4. **Sprinkle** the breadcrumbs over the crab mixture and fold gently until breadcrumbs are well incorporated.
5. **Form** the crab mixture into 4 cake patties and refrigerate for 30 minutes.
6. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 400°F, and press *Start/Pause*.
7. **Line** the preheated inner basket with parchment paper. Spray the crab cakes with cooking spray and lay them gently onto the paper.
8. **Select** the Shake Reminder function, adjust time to 8 minutes, and press *Start/Pause*.
9. **Flip** the crab cakes halfway through cooking. The Shake Reminder function will let you know when.
10. **Serve** with the rémoulade.



CRISPY TOFU

YIELD	2 servings
PREP TIME	15 min
COOK TIME	18 min

8 ounces firm tofu, cut into 1-inch cubes

2 tablespoons soy sauce

2 teaspoons rice vinegar

2 teaspoons sesame oil

3 tablespoons cornstarch

Cooking spray

1. **Toss** the tofu, soy sauce, rice vinegar, and sesame oil together in a shallow bowl. Marinate for 10 minutes.
2. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 370°F, and press *Start/Pause*.
3. **Drain** the tofu of the marinade, then toss the tofu in cornstarch until evenly coated.
4. **Allow** the cornstarch to absorb the marinade still remaining on the tofu until there is no dry cornstarch on the surface of the tofu.
5. **Place** the tofu into the preheated air fryer and spray lightly with cooking spray.
6. **Select** the Shrimp function and Shake Reminder functions, adjust time to 18 minutes, and press *Start/Pause*.
7. **Shake** the tofu halfway through cooking. The Shake Reminder function will let you know when.
8. **Remove** when done and serve.



EGGPLANT SCHNITZEL

YIELD	2 servings
PREP TIME	8 min
COOK TIME	8 min

1 egg
1 tablespoon milk
1 cup Italian style breadcrumbs
½ teaspoon salt
¼ teaspoon black pepper
1 Japanese eggplant
½ cup all-purpose flour
Olive oil, for brushing

1. **Whisk** together the egg and milk in a shallow dish. Combine the breadcrumbs, salt, and black pepper in a separate dish.
2. **Cut** the eggplant into ½-inch-thick slices.
3. **Coat** the eggplant slices with flour, then dip in egg, then roll in breadcrumbs. Dip in egg and breadcrumbs again.
4. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 400°F, and press *Start/Pause*.
5. **Brush** each side of the eggplant slices with olive oil.
6. **Place** the breaded eggplant into the preheated air fryer in a single layer.
7. **Select** the Shake Reminder function, adjust temperature to 400°F, set time to 8 minutes, then press *Start/Pause*. You may need to work in batches.
8. **Shake** and flip the eggplant halfway through cooking. The Shake Reminder function will let you know when.
9. **Remove** when done, then serve.



GRILLED CHEESE

YIELD	2 servings
PREP TIME	5 min
COOK TIME	8 min

3 tablespoons butter, melted
4 slices white bread
½ cup sharp cheddar cheese,
shredded, divided

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 320°F, and press *Start/Pause*.
2. **Brush** butter on each side of the bread slices.
3. **Split** the cheese evenly between 2 slices of bread and top with remaining bread slices to make 2 sandwiches.
4. **Place** the sandwiches into the preheated air fryer.
5. **Select** the Toast function and press *Start/Pause*.
6. **Cut** diagonally and serve.



CAJUN CHICKEN TENDERS

YIELD	2-4 servings
PREP TIME	5 hr 15 min
COOK TIME	10 min

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

1. **Marinate** chicken tenders in buttermilk and hot sauce for 4 hours or overnight.
2. **Add** all the remaining ingredients except the cooking spray to a large bowl and mix well.
3. **Dredge** the marinated chicken tenders in the mixture and shake off any excess.
4. **Mix** ⅓ of the marinade into the seasoned flour and mix well. This will create little flakes.
5. **Allow** the chicken to sit out for an hour until the coating gets tacky, then dredge the tenders in the flour again. Set aside.
6. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
7. **Spray** a liberal coating of cooking spray on each side of the chicken tenders, then place them into the preheated air fryer.
8. **Set** the time to 10 minutes, then press *Start/Pause*.
9. **Remove** when tenders are golden brown and crispy, then serve.



STROMBOLI

YIELD	4-5 servings
PREP TIME	35 min
COOK TIME	22 min

10-12 ounces pizza dough,
refrigerated

All-purpose flour, for dusting

8 slices ham, cooked

3 slices provolone cheese

3 slices mozzarella cheese

½ cup roasted red bell peppers,
chopped

1 teaspoon Italian seasoning

1 egg, beaten

1 tablespoon milk

¼ teaspoon salt

¼ teaspoon dried oregano

¼ teaspoon garlic powder

¼ teaspoon black pepper

1. **Allow** the dough to rest at room temperature for 30 minutes.
2. **Dust** the dough with flour, then roll the dough out to ¼-inch thickness.
3. **Layer** the ham, cheeses, peppers, and Italian seasoning on half of the dough. Fold over to seal.
4. **Mix** the egg and milk together. Brush the top of the dough with egg wash.
5. **Sprinkle** salt, oregano, garlic powder, and black pepper on top. Set aside.
6. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
7. **Place** the stromboli into the preheated air fryer.
8. **Adjust** time to 22 minutes, then press *Start/Pause*. Flip the stromboli every 5 minutes during cooking.
9. **Remove** when done and serve.



CRISPY “FRIED” FISH NUGGETS

YIELD	4 servings
PREP TIME	6 min
COOK TIME	6 min

1 pound whitefish, or other mild fish
¼ cup all-purpose flour
1 tablespoon Old Bay seasoning
2 eggs, beaten
2 cups panko breadcrumbs
Cooking spray
Tartar sauce, for serving

1. **Cut** fish into 1½ x ½-inch long strips.
2. **Mix** the flour and Old Bay seasoning in a bowl.
3. **Coat** each strip of fish with the seasoned flour, then dip in beaten eggs, and roll in breadcrumbs.
4. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
5. **Spray** the coated fish on both sides with cooking spray, then place into the preheated air fryer.
6. **Select** the Shake Reminder function, adjust time to 6 minutes, then press *Start/Pause*.
7. **Shake** the fish nuggets halfway through cooking. The Shake Reminder function will let you know when.
8. **Serve** with tartar sauce.



FIESTA MINI PIZZA

YIELD	1 serving
PREP TIME	3 min
COOK TIME	10 min

1 (7-inch) pre-cooked pizza crust

Olive oil, for brushing

4 tablespoons salsa

3 ounces Mexican cheese blend,
shredded

2 tablespoons frozen corn, thawed

2 tablespoons cooked black beans

1 tablespoon frozen peas, thawed

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 320°F, and press *Start/Pause*.
2. **Brush** the top of the pizza crust with olive oil.
3. **Place** the pizza crust into the preheated air fryer.
4. **Select** the Toast function, adjust time to 10 minutes, and press *Start/Pause*.
5. **Add** the salsa, cheese, corn, black beans, and peas with 5 minutes left on the timer, then finish cooking.
6. **Remove** when done, then serve.



PEPPERONI MINI PIZZAS

YIELD	1 serving
PREP TIME	3 min
COOK TIME	10 min

1 (7-inch) pre-cooked pizza crust
Olive oil, for brushing
3-4 tablespoons marinara sauce
5-6 slices pepperoni
3 ounces mozzarella cheese,
shredded
1 tablespoon Parmesan cheese

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 320°F, and press *Start/Pause*.
2. **Brush** the top of the pizza crust with olive oil.
3. **Place** the pizza crust into the preheated air fryer.
4. **Set** time to 10 minutes and press *Start/Pause*.
5. **Add** the marinara sauce, pepperoni slices, and cheeses with 5 minutes left on the timer, then finish cooking.
6. **Remove** when done, then serve.



CHEESEBURGER SLIDERS

YIELD | 4 servings
PREP TIME | 1 hr 5 min
COOK TIME | 8 min

1 pound ground beef (80% lean)
½ teaspoon salt
½ teaspoon black pepper
1 teaspoon Worcestershire sauce
1 teaspoon Dijon mustard
1 small onion, grated
1 egg, beaten
2 tablespoons olive oil
4 slices cheddar cheese
Slider buns, for serving

1. **Mix** together the ground beef, salt, black pepper, Worcestershire sauce, Dijon mustard, grated onion, and egg until well combined.
2. **Form** the beef into 4 even patties and refrigerate for 1 hour.
3. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
4. **Rub** the patties with the olive oil, then place the burgers into the preheated air fryer.
5. **Select** the Steak function, adjust time to 8 minutes, and press *Start/Pause*.
6. **Flip** the burgers halfway through cooking to ensure even browning.
7. **Top** the burgers with the cheddar cheese slices with 1 minute of cooking left.
8. **Remove** when done and serve on mini slider buns.



TURKEY BURGERS WITH ASIAN SLAW

YIELD	4 servings
PREP TIME	40 min
COOK TIME	10 min

Asian Slaw

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

Patty

1 pound ground turkey (85% lean)
2 garlic cloves, minced
1-inch piece ginger, grated
2 green onions, chopped
2 tablespoons hoisin
1 tablespoon soy sauce
2 teaspoons sambal oelek
½ teaspoon salt
¼ teaspoon black pepper
1 cup panko breadcrumbs
Buns, for serving

Asian Slaw

1. **Mix** the cabbage, red onion, carrot, green onions, and cilantro in a large bowl. Set aside.
2. **Whisk** together the vinegar, soy sauce, brown sugar, sesame oil, mayonnaise, salt, and pepper in a small bowl.
3. **Toss** the vegetables with the vinegar dressing. Marinate for 30 minutes.

Patty

1. **Mix** all the patty ingredients in a large bowl until well combined.
2. **Form** the turkey mixture into 4 patties, then refrigerate for 30 minutes.
3. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 400°F, and press *Start/Pause*.
4. **Place** the turkey patties into the preheated air fryer.
5. **Adjust** time to 10 minutes and press *Start/Pause*.
6. **Remove** when done, then serve on buns with Asian slaw.



appetizers

- 56 Prosciutto-Wrapped Asparagus
- 57 Dry Rubbed Chicken Wings
- 58 Mongolian Chicken Wings
- 59 Honey-Sriracha Wings
- 60 Garlic Parmesan Chicken Wings
- 61 Jerk Chicken Wings
- 62 Homemade Tortilla Chips
- 63 Pigs in a Blanket
- 64 Sausage-Stuffed Mushrooms
- 65 "Fried" Mozzarella Bites
- 66 "Fried" Pickles
- 67 Bacon-Wrapped Stuffed Jalapeños
- 68 Bacon-Wrapped Shrimp
- 69 Coconut Shrimp
- 70 Scotch Egg
- 71 Garlic & Herb Chicken Skewers
- 72 Yogurt Chicken Skewers
- 73 Korean-Style Beef Skewers
- 74 Teriyaki Pork Skewers
- 75 Lamb Shawarma Skewers



PROSCIUTTO-WRAPPED ASPARAGUS

YIELD	3 servings
PREP TIME	5 min
COOK TIME	10 min

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

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 300°F, and press *Start/Pause*.
2. **Cut** off the woody ends of the asparagus spears and discard.
3. **Drizzle** the asparagus with oil so they're fully coated. Season with salt and pepper.
4. **Wrap** one slice of prosciutto around each asparagus spear, top to bottom, then place the spears into the preheated air fryer.
5. **Set** time to 10 minutes and press *Start/Pause*.
6. **Remove** when done, then serve.



DRY-RUBBED CHICKEN WINGS

YIELD	4 servings
PREP TIME	5 min
COOK TIME	23 min

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

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
2. **Combine** all seasonings in a bowl and mix well.
3. **Season** the chicken wings with half of the seasoning mixture and spray liberally with cooking spray.
4. **Place** the chicken wings into the preheated air fryer.
5. **Select** the Chicken and Shake Reminder functions, then press *Start/Pause*.
6. **Shake** the wings halfway through cooking. The Shake Reminder function will let you know when.
7. **Transfer** the wings into a bowl and sprinkle with the other half of the seasoning until they are well coated.
8. **Serve** with a side of ranch.



MONGOLIAN CHICKEN WINGS

YIELD	2-4 servings
PREP TIME	15 min
COOK TIME	25 min

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

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
2. **Toss** chicken wings, oil, salt, and pepper until well coated.
3. **Place** coated chicken wings into the preheated air fryer.
4. **Select** the Chicken function, adjust to 25 minutes, and press *Start/Pause*.
5. **Combine** soy sauce, honey, rice wine vinegar, Sriracha, minced garlic, and grated ginger in a saucepan.
6. **Bring** to a simmer until the flavors meld and the glaze reduces slightly, about 10 minutes.
7. **Transfer** wings into a large bowl after 20 minutes and toss with the glaze.
8. **Return** wings to the air fryer baskets and cook for the remaining 5 minutes.
9. **Garnish** with green onions and serve.



HONEY-SRIRACHA WINGS

YIELD	2-4 servings
PREP TIME	10 min
COOK TIME	30 min

½ teaspoon smoked paprika
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon salt
¼ teaspoon black pepper
2 tablespoons cornstarch
1 pound chicken wings
Cooking spray
½ cup honey
½ cup Sriracha
1 tablespoon rice wine vinegar
¼ teaspoon sesame oil

1. **Select** the Preheat function, adjust temperature to 380°F, and press *Start/Pause*.
2. **Mix** together the smoked paprika, garlic powder, onion powder, salt, black pepper, and cornstarch.
3. **Toss** the wings in the seasoned cornstarch until all the wings are evenly coated.
4. **Spray** the wings with cooking spray and mix around until all the wings are coated with oil.
5. **Place** the wings into the preheated air fryer.
6. **Select** the Chicken and Shake Reminder functions, adjust time to 30 minutes, and press *Start/Pause*.
7. **Shake** the wings halfway through cooking. The Shake Reminder function will let you know when.
8. **Whisk** together the honey, Sriracha, rice wine vinegar, and sesame oil in a large bowl.
9. **Toss** the cooked wings in the sauce until they are well coated, then serve.



GARLIC PARMESAN CHICKEN WINGS

YIELD	3 servings
PREP TIME	5 min
COOK TIME	23 min

2 tablespoons cornstarch
4 tablespoons Parmesan cheese,
grated
1 tablespoon garlic powder
Salt & pepper, to taste
1½ pounds chicken wings
Cooking spray

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
2. **Combine** the cornstarch, Parmesan cheese, garlic powder, salt, and pepper in a bowl.
3. **Add** the chicken wings to the bowl and dredge until the wings are well coated.
4. **Spray** the preheated air fryer baskets with cooking spray and add the wings, spraying the top of the chicken wings as well.
5. **Select** the Chicken and Shake Reminder functions and press *Start/Pause*.
6. **Shake** the wings halfway through cooking. The Shake Reminder function will let you know when.
7. **Sprinkle** with the leftover seasoning, then serve.



JERK CHICKEN WINGS

YIELD	2-3 servings
PREP TIME	5 min
COOK TIME	23 min

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

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
2. **Combine** all spices and oil in a bowl to make a marinade.
3. **Toss** the chicken wings in the marinade until the wings are well coated.
4. **Place** the chicken wings into the preheated air fryer.
5. **Select** the Chicken and Shake Reminder functions and press *Start/Pause*.
6. **Shake** the wings halfway through cooking. The Shake Reminder function will let you know when.
7. **Remove** when done, garnish with lime juice, then serve.



HOMEMADE TORTILLA CHIPS

YIELD	2-3 servings
PREP TIME	5 min
COOK TIME	8 min

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

1. **Cut** the tortillas in half, then cut each half into quarters, making a total of 8 pieces per tortilla.
2. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 300°F, and press *Start/Pause*.
3. **Toss** the tortillas in the olive oil and salt until all the chips are well coated.
4. **Place** the tortilla chips into the preheated air fryer.
5. **Select** the Shake Reminder function, set time to 8 minutes, and press *Start/Pause*.
6. **Shake** the tortilla chips halfway through cooking. The Shake Reminder function will let you know when.
7. **Serve** with salsa.



PIGS IN A BLANKET

YIELD	4 servings
PREP TIME	5 min
COOK TIME	10 min

½ sheet pre-made puff pastry, thawed
16 cocktail-sized smoked link
sausages
1 tablespoon milk

1. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
2. **Cut** the puff pastry into 2½ x 1½-inch strips.
3. **Place** a cocktail sausage on one end of the puff pastry and wrap it around the sausage, sealing the dough together with some water.
4. **Place** the wrapped sausages seam-side down and brush the tops with milk, then add them into the preheated air fryer.
5. **Set** time to 10 minutes and press *Start/Pause*.
6. **Remove** when golden brown, then serve.



SAUSAGE-STUFFED MUSHROOMS

YIELD	3 servings
PREP TIME	5 min
COOK TIME	23 min

6 extra-large cremini mushrooms
3 tablespoons olive oil, divided
¼ large onion, diced
1 garlic clove, minced
4 ounces sweet Italian sausage,
casing removed
2 tablespoons Italian style
breadcrumbs
½ cup mozzarella cheese, shredded,
plus more for topping
¼ cup Parmesan cheese, grated
1 tablespoon parsley, chopped
Salt & pepper, to taste

1. **Remove** the mushroom stems from the caps. Mince the stems and set aside.
2. **Spoon** out the insides of the mushroom caps to create more room for the stuffing. Set aside.
3. **Heat** a pan over medium-high heat.
4. **Add** 1 tablespoon olive oil, minced mushrooms stems, and diced onions to the heated pan. Cook for 5 minutes.
5. **Add** the minced garlic and cook for 1 minute.
6. **Add** the Italian sausage and cook for 5 minutes or until brown. Set aside.
7. **Mix** the sausage with the breadcrumbs, mozzarella cheese, Parmesan cheese, and parsley.
8. **Season** to taste with salt and pepper.
9. **Stuff** the mushrooms until full and top with more mozzarella cheese.
10. **Drizzle** the rest of the oil on the mushrooms.
11. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 320°F, and press *Start/Pause*.
12. **Place** the stuffed mushrooms into the preheated air fryer.
13. **Set** time to 12 minutes and press *Start/Pause*.
14. **Remove** when cheese is golden brown and bubbly, then serve.



“FRIED” MOZZARELLA BITES

YIELD | 3 servings
PREP TIME | 10 min
COOK TIME | 8 min

6 pieces string cheese
2 tablespoons all-purpose flour
1 teaspoon cornstarch
½ teaspoon salt
½ teaspoon black pepper
2 eggs, beaten
1 tablespoon milk
1 cup panko breadcrumbs
1 teaspoon dried parsley flakes
Cooking spray
Marinara sauce or ranch, for serving

1. **Cut** the string cheese into thirds, making 18 pieces total.
2. **Mix** the flour, cornstarch, salt, and pepper in a bowl. Whisk together the eggs and milk in a separate bowl. Combine the panko breadcrumbs and parsley flakes in an additional bowl.
3. **Coat** each piece of cheese with flour, then dip in egg, and then roll in breadcrumbs. Dip in egg and breadcrumbs again.
4. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
5. **Set** the mozzarella bites in the freezer while the air fryer is preheating.
6. **Place** the coated mozzarella bites into the preheated air fryer and spray liberally with cooking spray.
7. **Select** the Frozen Foods and Shake Reminder functions, then press *Start/Pause*.
8. **Shake** the mozzarella bites halfway through cooking. The Shake Reminder function will let you know when.
9. **Serve** with a side of your favorite marinara sauce, or even better, ranch.



“FRIED” PICKLES

YIELD	4 servings
PREP TIME	10 min
COOK TIME	8 min

4 large dill pickles
½ cup all-purpose flour
2 eggs
½ cup breadcrumbs
1 teaspoon paprika
¼ teaspoon cayenne pepper
Salt & pepper, to taste
Cooking spray

1. **Dry** the dill pickles thoroughly with clean paper towels and cut into spears.
2. **Assemble** a dredging station using 3 shallow bowls. Fill the first shallow dish with flour. Beat the eggs in the second dish. Combine the breadcrumbs, spices, salt, and pepper until well incorporated in the last dish.
3. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 360°F, and press *Start/Pause*.
4. **Coat** the pickles by dredging them first in flour, then egg, and then breadcrumbs, pressing in the crumbs gently with your hands. Set the coated pickles on a tray and spray them on all sides with cooking spray.
5. **Add** the pickles to the preheated air fryer, adjust time to 10 minutes, and press *Start/Pause*.
6. **Flip** pickles over halfway through cooking, spraying lightly again if necessary.
7. **Serve** with your favorite dipping sauce.



BACON-WRAPPED STUFFED JALAPEÑOS

YIELD	2 servings
PREP TIME	10 min
COOK TIME	16 min

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

1. **Cut** the jalapeños in half, lengthwise, and remove all seeds. Set aside.
2. **Mix** ground pork, cheddar cheese, salt, and pepper in a bowl until well combined.
3. **Spoon** about 1 tablespoon of pork mixture into each jalapeño half.
4. **Put** the jalapeño halves back together and wrap each jalapeño with bacon.
5. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 320°F, and press *Start/Pause*.
6. **Place** the bacon-wrapped jalapeños into the preheated air fryer.
7. **Select** the Bacon function, adjust time to 16 minutes, and press *Start/Pause*.
8. **Serve** with your favorite dipping sauce.



BACON-WRAPPED SHRIMP

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

16 jumbo shrimp, peeled & deveined
1 teaspoon garlic powder
1 teaspoon paprika
1 teaspoon onion powder
¼ teaspoon ground black pepper
8 strips bacon, halved lengthwise

1. **Place** the jumbo shrimp in a bowl and season with all the spices.
2. **Wrap** the bacon around the shrimp, starting at the top and finishing at the tail, then secure the bacon with toothpicks.
3. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 320°F, and press *Start/Pause*.
4. **Add** half the shrimp into the preheated air fryer.
5. **Select** the Bacon function, adjust time to 15 minutes, and press *Start/Pause*. When cooking finishes, set aside.
6. **Repeat** with the other batch of shrimp.
7. **Drain** any excess grease on a paper towel and serve.



COCONUT SHRIMP

YIELD	3 servings
PREP TIME	8 min
COOK TIME	8 min

¼ cup all-purpose flour
1 teaspoon salt, divided
½ teaspoon black pepper, divided
½ teaspoon garlic powder, divided
½ teaspoon paprika, divided
2 large eggs
1 tablespoon milk
¼ cup panko breadcrumbs
¼ cup unsweetened flaked coconut
½ pound large shrimp, peeled with tails left on & deveined
Cooking spray

1. **Mix** the flour and half of the seasonings and spices in one bowl. Whisk together the eggs and milk in a separate bowl.
2. **Combine** the panko breadcrumbs, coconut, and the other half of the seasonings and spices in an additional bowl.
3. **Coat** each shrimp with flour, then dip in egg, then roll in breadcrumbs and coconut. Dip in egg and crumbs again. Set aside.
4. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
5. **Add** the shrimp evenly into the preheated air fryer and spray with cooking spray.
6. **Select** the Frozen Foods and Shake Reminder functions, then press *Start/Pause*.
7. **Shake** the shrimp halfway through cooking. The Shake Reminder function will let you know when.
8. **Remove** when done, then serve.



SCOTCH EGG

YIELD	4 servings
PREP TIME	10 min
COOK TIME	16 min

10 ounces ground pork sausage
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon dried sage
½ teaspoon salt
½ teaspoon black pepper
4 eggs, soft boiled, peeled
½ cup all-purpose flour
1 egg, beaten
¾ cup Italian style breadcrumbs
Cooking spray

1. **Mix** together the sausage, garlic powder, onion powder, sage, salt, and pepper. Divide into four balls.
2. **Wrap** the sausage around each of the peeled soft boiled eggs until the egg is fully covered.
3. **Coat** each sausage-covered egg with flour, then dip in beaten egg, and roll in breadcrumbs. Dip in the egg and breadcrumbs again.
4. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
5. **Spray** the scotch eggs liberally with cooking spray.
6. **Place** the scotch eggs into the preheated air fryer.
7. **Select** the Frozen Foods and Shake Reminder functions, adjust time to 16 minutes, and press *Start/Pause*.
8. **Shake** the eggs halfway through cooking. The Shake Reminder function will let you know when.
9. **Remove** when done, then serve.



GARLIC & HERB CHICKEN SKEWERS

YIELD | 2-4 servings
PREP TIME | 1 hr 5 min
COOK TIME | 10 min

3 tablespoons olive oil
3 garlic cloves, grated
1 teaspoon dried oregano
½ teaspoon dried thyme
½ teaspoon salt
¼ teaspoon black pepper
1 lemon, juiced
1 pound chicken thighs, boneless & skinless
2 (12-inch) wooden skewers, halved

1. **Mix** together the olive oil, minced garlic, oregano, thyme, salt, black pepper, and lemon juice in a large bowl.
2. **Add** the chicken to the marinade and marinate in the fridge for 1 hour.
3. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
4. **Cut** the marinated chicken into 1½-inch pieces and skewer them on the halved skewers.
5. **Place** the skewers into the preheated air fryer.
6. **Select** the Chicken function, adjust time to 10 minutes, and press *Start/Pause*.
7. **Remove** when done, then serve.



YOGURT CHICKEN SKEWERS

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

½ cup plain whole milk Greek yogurt
1 tablespoon olive oil
1 teaspoon paprika
¼ teaspoon cumin
½ teaspoon crushed red pepper
1 lemon, juiced & zested
1 teaspoon salt
¼ teaspoon freshly ground black pepper
4 garlic cloves, minced
1 pound chicken thighs, boneless & skinless
2 wooden skewers, halved
Cooking spray

1. **Mix** the yogurt, olive oil, paprika, cumin, red pepper, lemon juice, lemon zest, salt, pepper, and minced garlic in a large bowl.
2. **Add** the chicken to the marinade and marinate in the fridge for at least 4 hours.
3. **Select** the Preheat function and press *Start/Pause*.
4. **Cut** the marinated chicken thighs into 1½-inch pieces and skewer them on the halved skewers.
5. **Place** skewers into the preheated air fryer and spray with cooking spray.
6. **Set** time to 10 minutes and press *Start/Pause*.
7. **Remove** when done, then serve.



KOREAN-STYLE BEEF SKEWERS

YIELD | 2-4 servings
PREP TIME | 1 hr 5 min
COOK TIME | 6 min

1 tablespoon ssamjang
1 tablespoon gochujang
1 tablespoon soy sauce
1 tablespoon sesame oil
1 tablespoon honey
1 teaspoon rice wine vinegar
1 pound beef flap meat, cut into
1½-inch pieces
2 wooden skewers, halved

1. **Mix** the ssamjang, gochujang, soy sauce, sesame oil, honey, and rice wine vinegar in a bowl.
2. **Toss** the beef pieces in the marinade and marinate in the fridge for 1 hour.
3. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
4. **Skewer** the pieces of beef on the halved skewers and place the skewers into the preheated air fryer.
5. **Select** the Steak function and press *Start/Pause*.
6. **Remove** when done, then serve.



TERIYAKI PORK SKEWERS

YIELD	2-4 servings
PREP TIME	35 min
COOK TIME	8 min

1 tablespoon cornstarch
½ cup water
¼ cup soy sauce
¼ cup light brown sugar, lightly packed
1 garlic clove, minced
½ teaspoon grated ginger
Black pepper, to taste
1 pound pork loin chop, cut into 1½-inch cubes
2 wood skewers, halved
Cooking spray
Salt & pepper, to taste

1. **Whisk** the cornstarch and water together.
2. **Combine** the cornstarch slurry, soy sauce, light brown sugar, minced garlic, and grated ginger in a small saucepan. Cook the sauce over high heat for 5 minutes or until it boils and thickens.
3. **Season** the sauce to taste with black pepper and allow to cool.
4. **Marinate** the pork in some of the teriyaki sauce for 30 minutes in the fridge.
5. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
6. **Skewer** the pieces of pork on the halved skewers, place the skewers into the preheated air fryer, and spray with cooking spray.
7. **Select** the Steak function, adjust time to 8 minutes, and press *Start/Pause*.
8. **Brush** the skewers with the teriyaki sauce every 2 minutes during cooking.
9. **Remove** when done, season to taste with salt and pepper, and serve.



LAMB SHAWARMA SKEWERS

YIELD	2 servings
PREP TIME	15 min
COOK TIME	8 min

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

1. **Combine** all ingredients in a bowl and mix well.
2. **Skewer** 3 ounces of meat onto each stick, then marinate in the fridge for 10 minutes.
3. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
4. **Place** skewers into the preheated air fryer, select the Steak function, adjust time to 8 minutes, and press *Start/Pause*.
5. **Serve** with lemon yogurt dressing or by itself.



sides

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



HOMEMADE FRENCH FRIES

YIELD	4 servings
PREP TIME	30 min
COOK TIME	28 min

2 russet potatoes, peeled & cut into
3 x ½-inch strips
1 liter cold water, for soaking
potatoes
2 tablespoons vegetable oil
1 teaspoon garlic powder
1 teaspoon paprika
Salt & pepper, to taste
Ketchup or ranch, for serving

1. **Soak** the potato strips in the cold water for 15 minutes.
2. **Drain** the potatoes, rinse with cold water, and pat dry with paper towels.
3. **Add** the vegetable oil and spices to the potatoes, tossing until they are coated evenly.
4. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
5. **Add** the potatoes to the preheated air fryer.
6. **Select** the French Fries and Shake Reminder functions, adjust time to 28 minutes, and press *Start/Pause*.
7. **Shake** the fries halfway through cooking. The Shake Reminder function will let you know when.
8. **Remove** the baskets from the air fryer when done cooking, and season the fries with salt and pepper.
9. **Serve** with ketchup or ranch.



SWEET POTATO FRIES

YIELD	4 servings
PREP TIME	5 min
COOK TIME	20 min

1 large sweet potato, peeled & cut
into ½-inch-thick strips
3 tablespoons cornstarch
1 teaspoon salt
½ teaspoon black pepper
½ teaspoon paprika
½ teaspoon garlic powder
½ teaspoon onion powder
Cooking spray

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
2. **Mix** the cornstarch and seasonings in a resealable bag until well combined.
3. **Place** the sweet potato strips into the resealable bag and shake until all the fries are evenly coated with the cornstarch seasoning mix. Shake any excess mix off the fries.
4. **Spray** the fries liberally with cooking spray. Toss fries until there is no visible dry cornstarch on the sweet potatoes.
5. **Place** fries in the preheated air fryer, making sure not to overcrowd the inner basket.
6. **Select** the French Fries and Shake Reminder functions, set time to 20 minutes, then press *Start/Pause*.
7. **Shake** the fries halfway through cooking. The Shake Reminder function will let you know when.
8. **Serve** with your preferred condiment.



CAJUN FRENCH FRIES

YIELD	4 servings
PREP TIME	30 min
COOK TIME	28 min

2 russet potatoes, peeled & cut into
3 x ½-inch strips
1 liter warm water
2 tablespoons vegetable oil
1 tablespoon Cajun seasoning
¼ teaspoon cayenne pepper
Ketchup or ranch, for serving

1. **Soak** the potato strips in warm water for 15 minutes.
2. **Drain** the potato strips, rinse them with cold water, and pat dry with paper towels.
3. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
4. **Add** oil to the potato slices, and toss until they are evenly coated.
5. **Add** the potatoes to the preheated air fryer.
6. **Select** the French Fries and Shake Reminder functions, adjust time to 28 minutes, and press *Start/Pause*.
7. **Shake** the fries halfway through cooking. The Shake Reminder function will let you know when.
8. **Remove** the baskets from the air fryer when done cooking, then season the fries with the Cajun seasoning and cayenne pepper.
9. **Serve** with ketchup or ranch.



ZUCCHINI FRIES

YIELD	4 servings
PREP TIME	10 min
COOK TIME	8 min

2 medium zucchini, cut into $\frac{1}{4}$ -inch thick strips
 $\frac{1}{2}$ cup all-purpose flour
2 teaspoons salt
 $\frac{1}{2}$ teaspoon black pepper
2 eggs, beaten
1 tablespoon whole milk
 $\frac{1}{2}$ cup Italian-seasoned panko breadcrumbs
 $\frac{1}{4}$ cup Parmesan cheese, grated
Cooking spray
Ranch, for serving

1. **Mix** flour, salt, and black pepper in a dish. Whisk together the eggs and milk in a separate dish. Combine the breadcrumbs and Parmesan cheese in another dish.
2. **Coat** each zucchini strip with flour, then dip in egg, and roll in breadcrumbs. Set aside.
3. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
4. **Place** the zucchini fries evenly into the preheated air fryer and spray with cooking spray.
5. **Select** the Frozen Foods and Shake Reminder functions, then press *Start/Pause*.
6. **Shake** the fries halfway through cooking. The Shake Reminder function will let you know when.
7. **Serve** with a side of ranch.



AVOCADO FRIES

YIELD	2 servings
PREP TIME	15 min
COOK TIME	10 min

2 avocados, cut into 1-inch-thick wedges
1 cup panko breadcrumbs
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon smoked paprika
½ teaspoon cayenne pepper
Salt & pepper, to taste
½ cup all-purpose flour
2 eggs, beaten
Cooking spray
Ketchup or ranch, for serving

1. **Combine** the breadcrumbs, garlic powder, onion powder, smoked paprika, cayenne pepper, salt, and pepper in a dish. Place the flour in a separate dish and the beaten eggs in a third dish.
2. **Dredge** each avocado wedge in the flour, then dip in the beaten eggs, and roll in the breadcrumb mixture.
3. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
4. **Place** the avocado fries into the preheated air fryer and spray with cooking spray.
5. **Set** time to 10 minutes and press *Start/Pause*.
6. **Flip** the avocado fries halfway through cooking and spray with more cooking spray.
7. **Serve** with ketchup or ranch for dipping.



GREEK FRIES

YIELD	4 servings
PREP TIME	30 min
COOK TIME	28 min

2 russet potatoes
1 liter cold water, for soaking potatoes
2 tablespoons oil
1 teaspoon garlic powder
1 teaspoon paprika
2 ounces feta cheese, crumbled
1 tablespoon flat leaf parsley, chopped
1 tablespoon fresh oregano
Salt & pepper, to taste
Lemon wedges, for serving

1. **Cut** the potatoes into 3 x ½-inch strips and soak in the cold water for 15 minutes.
2. **Drain** the potatoes, rinse with cold water, and pat dry with paper towels.
3. **Add** the oil, garlic powder, and paprika to the potatoes, tossing until they are evenly coated.
4. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
5. **Add** the fries to the preheated air fryer.
6. **Select** the French Fries function, adjust time to 28 minutes, and press *Start/Pause*.
7. **Shake** the fries halfway through cooking. The Shake Reminder function will let you know when.
8. **Remove** when done cooking, and top the fries with feta cheese, parsley, oregano, salt, and pepper.
9. **Serve** with lemon wedges.



POTATO WEDGES

YIELD	4 servings
PREP TIME	3 min
COOK TIME	30 min

2 large russet potatoes, rinsed & cut
into 4-inch long wedges

1½ tablespoons olive oil

1 teaspoon garlic powder

½ teaspoon onion powder

½ teaspoon salt

¼ teaspoon black pepper

1 tablespoon Parmesan cheese,
grated

Ketchup or ranch, for serving

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
2. **Coat** the wedges in olive oil and toss with the seasonings and Parmesan cheese.
3. **Add** the wedges to the preheated air fryer.
4. **Select** the French Fries and Shake Reminder functions, set time to 30 minutes, and press *Start/Pause*.
5. **Shake** the wedges halfway through cooking. The Shake Reminder function will let you know when.
6. **Serve** with ketchup or ranch.



POTATO CHIPS

YIELD	4 servings
PREP TIME	40 min
COOK TIME	33 min

2 liters warm water
1 tablespoon kosher salt
1 medium russet potato
Cooking spray
Salt & pepper, to taste

1. **Mix** the warm water and kosher salt in a large bowl until all the salt dissolves.
2. **Slice** the potatoes very thinly. Using a mandolin with a 1½-millimeter blade is highly recommended.
3. **Soak** the potatoes slices in the salt water for 20 minutes.
4. **Drain** the slices and rinse them.
5. **Boil** the slices for 3 minutes. This helps remove any excess starch.
6. **Drain** the slices, rinse them with cool water, and pat them dry.
7. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 330°F, and press *Start/Pause*.
8. **Spray** the potato slices liberally with cooking spray, making sure each chip is coated.
9. **Layer** the oil-coated potatoes in the preheated air fryer.
10. **Set** time to 33 minutes and press *Start/Pause*.
11. **Flip** the potato slices so they brown evenly. You may need to flip them 4 to 5 times during cooking.
12. **Season** the potatoes with salt and pepper when done, then serve.



ONION RINGS

YIELD	2 servings
PREP TIME	10 min
COOK TIME	20 min

- 1 small white onion, cut into ½-inch-thick rounds & separated into rings
- 1 cup panko breadcrumbs
- 1 teaspoon smoked paprika
- 1 teaspoon salt
- 2 eggs
- 1 cup buttermilk
- ½ cup all-purpose flour
- Cooking spray

1. **Combine** the breadcrumbs, paprika, and salt in a bowl. Set aside.
2. **Whisk** the eggs and buttermilk together until fully mixed.
3. **Dredge** each onion ring in the flour, then dip in the beaten eggs, and then the breadcrumb mixture.
4. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 370°F, and press *Start/Pause*.
5. **Spray** the onion rings liberally with cooking spray.
6. **Place** onion rings in a single layer into the preheated air fryer, and cook in batches at 370°F for 10 minutes or until golden brown. Be sure to use cooking spray in between batches to make sure they are uniformly cooked.
7. **Serve** with your favorite dipping sauce.



BLOOMING ONION

YIELD	3 servings
PREP TIME	2 hr 15 min
COOK TIME	25 min

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

1. **Peel** onion and cut off the top. Place cut-side down onto a cutting board.
2. **Cut** downward, ½-inch from the center, all the way to the cutting board. Repeat to make 8 evenly spaced cuts around the onion. Make sure your slits cut through all of the layers, but leave the onion connected in the center. Set aside.
3. **Soak** the onion in ice water for at least 2 hours, then dry.
4. **Mix** together the flour, paprika, salt, garlic powder, chili powder, black pepper, oregano, and water until it forms a batter.
5. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
6. **Coat** the onion with the batter, spreading out the layers and making sure each layer is covered with the batter. Then sprinkle the top and bottom of the onion with breadcrumbs.
7. **Spray** the bottom of the air fryer's inner basket with cooking spray and place the onion inside, bloom-side up. Spray the onion liberally with cooking spray.
8. **Cook** the onion at 400°F for 10 minutes, then cook for an additional 15 minutes at 350°F.
9. **Remove** when done, then serve.



HASSELBACK POTATOES

YIELD	4 servings
PREP TIME	3 min
COOK TIME	45 min

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

1. **Cut** slits $\frac{1}{4}$ -inch apart into the potatoes, stopping $\frac{1}{2}$ -inch before you cut all the way through so that the slices stay connected.
2. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
3. **Cover** the potatoes with olive oil and season evenly with the salt, black pepper, and garlic powder.
4. **Place** the potatoes into the preheated air fryer, adjust time to 35 minutes, and press *Start/Pause*.
5. **Brush** the melted butter onto the potatoes and cook for another 10 minutes at 350°F.
6. **Garnish** with freshly chopped parsley, then serve.



ROASTED POTATOES

YIELD	4 servings
PREP TIME	3 min
COOK TIME	20 min

- 1½ pounds small new potatoes, cleaned & halved
- 2 tablespoons olive oil
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon garlic powder
- ¼ teaspoon dried thyme
- ¼ teaspoon dried rosemary

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
2. **Coat** the halved potatoes in olive oil and toss with the seasonings until well-coated.
3. **Place** the potatoes into the preheated air fryer.
4. **Select** the French Fries and Shake Reminder functions, set time for 20 minutes, and press *Start/Pause*.
5. **Shake** the potatoes halfway through cooking. The Shake Reminder function will let you know when.
6. **Remove** when done, then serve.



HONEY-ROASTED CARROTS

YIELD	2-4 servings
PREP TIME	5 min
COOK TIME	12 min

1 pound heirloom rainbow carrots,
peeled & washed
1 tablespoon olive oil
2 tablespoons honey
2 sprigs fresh thyme
Salt & pepper, to taste

1. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
2. **Toss** the carrots in a bowl with olive oil, honey, thyme, salt, and pepper.
3. **Add** the carrots to the preheated air fryer.
4. **Select** the Vegetables and Shake Reminder functions, adjust time to 12 minutes, then press *Start/Pause*.
5. **Remove** when done, then serve hot.



ROASTED GARLIC BROCCOLI

YIELD	3 servings
PREP TIME	3 min
COOK TIME	12 min

- 1 large broccoli head, cut into florets
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- ½ teaspoon salt
- ¼ teaspoon black pepper

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 300°F, and press *Start/Pause*.
2. **Drizzle** the broccoli with olive oil and toss until evenly coated.
3. **Toss** the broccoli with the seasonings.
4. **Add** the broccoli to the preheated air fryer.
5. **Set** time to 12 minutes and press *Start/Pause*.
6. **Remove** when done, then serve.



HONEY-SOY CARROTS

YIELD	4 servings
PREP TIME	5 min
COOK TIME	12 min

1 pound (6-inch) young carrots, rinsed,
scrubbed clean & patted dry
1 tablespoon olive oil
1 teaspoon honey
1 teaspoon soy sauce
Salt & pepper, to taste

1. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
2. **Coat** the carrots in olive oil and toss in the honey and soy sauce.
3. **Place** the carrots in the preheated air fryer.
4. **Select** the Vegetables and Shake Reminder functions, adjust time to 12 minutes, then press *Start/Pause*.
5. **Shake** the carrots halfway through cooking. The Shake Reminder function will let you know when.
6. **Season** with salt and pepper when done cooking, then serve.



ROASTED CAULIFLOWER

YIELD	2-3 servings
PREP TIME	2 min
COOK TIME	15 min

10 ounces cauliflower florets
2 teaspoons olive oil
½ teaspoon salt
¼ teaspoon black pepper

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 300°F, and press *Start/Pause*.
2. **Place** the cauliflower florets into a bowl, drizzle with olive oil, and season with salt and pepper, tossing to coat the florets evenly.
3. **Add** the cauliflower into the preheated air fryer.
4. **Set** time to 15 minutes and press *Start/Pause*.
5. **Remove** when done, then serve



ROASTED TURMERIC CAULIFLOWER

YIELD	2-3 servings
PREP TIME	2 min
COOK TIME	15 min

10 ounces cauliflower florets
2 teaspoons olive oil
1 teaspoon turmeric powder
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon salt
¼ teaspoon black pepper

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 300°F, and press *Start/Pause*.
2. **Place** the cauliflower florets into a bowl and drizzle with olive oil until all the cauliflower is well coated.
3. **Toss** the cauliflower with the seasonings.
4. **Place** the cauliflower into the preheated air fryer.
5. **Set** time to 15 minutes and press *Start/Pause*.
6. **Remove** when done, then serve.



ROASTED CORN

YIELD	2 servings
PREP TIME	2 min
COOK TIME	10 min

1 ear of corn, husks & silks removed,
halved
1 tablespoon butter, melted
 $\frac{1}{4}$ teaspoon salt

1. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
2. **Brush** the melted butter all over the corn and season with salt.
3. **Place** the corn into the preheated air fryer.
4. **Select** the Vegetables and Shake Reminder functions, adjust time to 10 minutes, and press *Start/Pause*.
5. **Shake** the corn halfway through cooking. The Shake Reminder function will let you know when.
6. **Remove** when done, then serve.



ROASTED BUTTERNUT SQUASH

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

- 1 butternut squash, peeled, seeded & cut into 1-inch cubes
- 2 tablespoons olive oil, plus more for drizzling
- 1½ teaspoons thyme
- 1 teaspoon salt
- ½ teaspoon black pepper

1. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
2. **Coat** the butternut squash cubes with olive oil and season with thyme, salt, and black pepper.
3. **Place** the squash into the preheated air fryer.
4. **Select** the Vegetables and Shake Reminder functions, adjust time to 15 minutes, and press *Start/Pause*.
5. **Shake** the squash halfway through cooking. The Shake Reminder function will let you know when.
6. **Drizzle** with olive oil when done cooking and serve.



ROASTED EGGPLANT

YIELD	1-2 servings
PREP TIME	5 min
COOK TIME	12 min

- 1 Japanese eggplant, peeled & cut into ½-inch-thick slices
- 2 tablespoons olive oil
- ½ teaspoon salt
- ½ teaspoon garlic powder
- ½ teaspoon black pepper
- ½ teaspoon onion powder
- ½ teaspoon ground cumin

1. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
2. **Combine** the oil and seasonings in a large bowl until well combined, then toss the eggplant until all pieces are well coated.
3. **Place** the eggplant into the preheated air fryer, adjust temperature to 400°F, set time to 12 minutes, then press *Start/Pause*.
4. **Remove** when done, then serve.



GARLIC BREAD

YIELD	4 servings
PREP TIME	5 min
COOK TIME	8 min

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

1. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 320°F, and press *Start/Pause*.
2. **Combine** garlic, butter, and olive oil to form a paste.
3. **Spread** the paste evenly onto the four baguette slices and sprinkle with Parmesan cheese.
4. **Place** the slices into the preheated air fryer.
5. **Select** the Toast function and press *Start/Pause*.
6. **Garnish** with freshly chopped parsley when done, then serve.



CHEESY CORNBREAD MUFFINS

YIELD	6 muffins
PREP TIME	8 min
COOK TIME	15 min

½ cup all-purpose flour
½ cup cornmeal
3 tablespoons white sugar
1 teaspoon salt
1½ teaspoons baking powder
½ cup milk
3 tablespoons butter, melted
1 egg
1 cup corn
3 scallions, chopped
3 ounces cheddar cheese, grated
Cooking spray

Items Needed

1 (6-cup) muffin pan or baking cups

1. **Mix** flour, cornmeal, sugar, salt, and baking powder in a bowl.
2. **Whisk** together milk, butter, and egg until well combined.
3. **Combine** dry ingredients with wet ingredients. Fold in corn, scallions, and cheddar cheese.
4. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 320°F, and press *Start/Pause*.
5. **Grease** muffin cups with cooking spray and pour in batter until cups are $\frac{3}{4}$ full.
6. **Place** the muffins into the preheated air fryer.
7. **Set** time to 15 minutes and press *Start/Pause*.
8. **Serve** muffins with more butter, or enjoy as is.



CHEDDAR BUTTERMILK BISCUITS

YIELD	4 biscuits
PREP TIME	10 min
COOK TIME	15 min

1¼ teaspoons baking powder
1 teaspoon kosher salt
1 teaspoon sugar
½ teaspoon baking soda
1½ cups all-purpose flour, plus more for surface
½ cup (1 stick) unsalted butter, chilled, cut into ¼-inch-thick pieces
½ cup cheddar cheese, grated
½ cup buttermilk, chilled
Butter, melted, for brushing

Items Needed

1 (2½-inch) round biscuit/cookie cutter

1. **Sift** together the baking powder, kosher salt, sugar, baking soda, and flour.
2. **Cut** in the chilled butter by using a pastry blender or food processor until the mixture resembles coarse crumbs.
3. **Mix** in the cheddar cheese and buttermilk until it forms a dough. The dough should look dry.
4. **Dust** your work surface with flour and form the dough into a 1-inch-thick square.
5. **Select** the Preheat function, adjust temperature to 350°F, and press *Start/Pause*.
6. **Cut** biscuits using the biscuit/cookie cutter.
7. **Line** the preheated inner basket with parchment paper.
8. **Brush** the tops of the biscuits with melted butter and place on top of the parchment paper.
9. **Set** time to 15 minutes, then press *Start/Pause*.
10. **Remove** when done, then serve.



BRUSSELS SPROUTS WITH PANCETTA

YIELD	2-4 servings
PREP TIME	5 min
COOK TIME	10 min

10 ounces Brussels sprouts, halved
2 strips pancetta, diced
1 tablespoon olive oil
½ teaspoon garlic powder
Salt & pepper, to taste
1 tablespoon Parmesan cheese,
grated, for garnish

1. **Select** the Preheat function on the Cosori Air Fryer and press *Start/Pause*.
2. **Mix** the Brussels sprout halves, diced pancetta, olive oil, garlic powder, salt, and pepper in a bowl.
3. **Add** mixture to the preheated air fryer.
4. **Select** the Vegetables and Shake Reminder functions, adjust time to 10 minutes, then press *Start/Pause*.
5. **Shake** the Brussels sprouts halfway through cooking. The Shake Reminder function will let you know when.
6. **Remove** when done, garnish with Parmesan cheese, then serve.



desserts

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



CINNAMON ROLLS

YIELD	8-10 cinnamon rolls
PREP TIME	1 hr 20 min
COOK TIME	12 min

Cream Cheese Frosting

- ½ cup cream cheese, room temperature
- 1 cup powdered sugar
- ½ cup unsalted butter, room temperature
- ½ teaspoon vanilla extract

Cinnamon Rolls

- 1 cup milk, warm
- ¼ cup unsalted butter, melted
- ¼ cup white sugar
- ½ packet active dry yeast
- 2½ cups all-purpose flour, divided, plus more for dusting
- ½ teaspoon baking powder
- 1 teaspoon salt
- ¼ cup unsalted butter, softened
- ½ cup dark brown sugar
- 2½ teaspoons ground cinnamon

1. **Mix** all the frosting ingredients until there are no lumps. Set aside.
2. **Combine** the warm milk, melted butter, white sugar, and active dry yeast in a large bowl. Allow to bloom for 1 minute.
3. **Mix** in 2 cups all-purpose flour until well combined. Cover with a towel and place in a warm area for 1 hour.
4. **Mix** in the remaining ½ cup flour, baking powder, and salt.
5. **Knead** the dough on a floured surface and roll out to a ¼-inch thickness.
6. **Spread** the softened butter on the dough, then sprinkle the dark brown sugar and cinnamon on top.
7. **Roll** the cinnamon rolls tightly, beginning at the long edge, until a log of dough has been formed.
8. **Cut** the dough into 1- to 1½-inch-thick slices, place onto a lightly buttered sheet pan, and cover with a towel for 30 minutes.
9. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 330°F, and press *Start/Pause*.
10. **Place** the cinnamon rolls on parchment paper, then place into the preheated air fryer.
11. **Set** time to 12 minutes and press *Start/Pause*.
12. **Remove** when done and spread the cream cheese frosting on top, then serve.



CHOCOLATE SOUFFLÉ

YIELD | 2 servings
PREP TIME | 10 min
COOK TIME | 13 min

Butter, for greasing
Sugar, for coating
3 ounces bittersweet chocolate,
chopped
¼ cup unsalted butter
2 eggs, yolks separated from whites
½ teaspoon pure vanilla extract
2 tablespoons all-purpose flour
3 tablespoons sugar
Powdered sugar, for dusting

Items needed

2 (6-ounce) ramekins

1. **Grease** the ramekins with butter. Sprinkle sugar into the ramekins, shaking to spread around, then dumping out the excess.
2. **Microwave** the chocolate and butter together in 15-second intervals, stirring after each interval, until the chocolate is fully melted.
3. **Whisk** the egg yolks and vanilla extract into the melted chocolate vigorously to prevent scrambling. Stir in the flour until there are no lumps and set aside to cool.
4. **Beat** the egg whites in a large bowl with an electric mixer at medium speed until they hold soft peaks.
5. **Add** the sugar to the egg whites, a little at a time, continuing to beat at medium speed. Once the sugar has been added, increase to high speed until the egg whites hold stiff peaks. Set aside.
6. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 330°F, and press *Start/Pause*.
7. **Stir** about ½ of the egg whites into the chocolate mixture to lighten it first. Then, add the chocolate mixture to the remaining whites, folding in gently but thoroughly.
8. **Spoon** batter into the ramekins and place into the preheated air fryer.
9. **Adjust** time to 13 minutes and press *Start/Pause*.
10. **Remove** when done, dust the soufflés with powdered sugar, and serve immediately.



BANANA NUT BREAD

YIELD	1 mini loaf
PREP TIME	10 min
COOK TIME	40 min

¼ cup unsalted butter, softened
½ cup sugar
1 egg
2 overripe bananas, mashed
¼ teaspoon vanilla extract
¾ cups all-purpose flour
½ teaspoon baking soda
½ teaspoon salt
½ cup chopped walnuts
Cooking spray

Items needed

1 mini loaf pan

1. **Cream** together the butter and sugar.
2. **Mix** in the egg, mashed bananas, and vanilla extract until well combined. Set aside.
3. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 300°F, and press *Start/Pause*.
4. **Sift** together the flour, baking soda, and salt.
5. **Fold** the dry ingredients into the wet until combined. Mix in the chopped walnuts.
6. **Grease** the mini loaf pan with cooking spray, then fill with batter. You will have leftover batter. Place into the preheated air fryer.
7. **Select** the Bake function, adjust time to 40 minutes, and press *Start/Pause*.
8. **Remove** when done and serve.



MINI APPLE PIES

YIELD	2-3 servings
PREP TIME	35 min
COOK TIME	10 min

- 1 medium apple, peeled & diced into bite-sized pieces
- 2½ tablespoons granulated sugar
- 1 tablespoon unsalted butter
- ½ teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon ground allspice
- 1 sheet pre-made pie dough
- 1 egg
- 1 teaspoon milk

1. **Combine** the diced apples, granulated sugar, butter, cinnamon, nutmeg, and allspice in a medium saucepan or skillet over low-medium heat. Bring to a simmer.
2. **Simmer** for 2 minutes, then remove from heat.
3. **Allow** the apples to cool while uncovered at room temperature for 30 minutes.
4. **Cut** the pie dough into two to three 5-inch circles.
5. **Add** the apple filling to the center of each pie dough circle and use your finger to apply water to the outer ends. Some filling will be left over.
6. **Crimp** the dough shut and cut a small slit on the top.
7. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
8. **Mix** together the egg and milk to make an egg wash, and brush it on the top of each pie.
9. **Place** the pies into the preheated air fryer, set time 10 minutes, and press *Start/Pause*.
10. **Remove** when pies are golden brown, then serve.



RUSTIC PEAR TART WITH WALNUTS

YIELD	4 servings
PREP TIME	1 hr 10 min
COOK TIME	45 min

Pastry

- ¾ cup plus ½ tablespoon all-purpose flour
- 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 turbinado sugar
- Cooking spray
- 1 tablespoon honey
- 1½ teaspoons water
- Toasted walnuts, chopped, for garnish

Filling

- 1 large pear, peeled, quartered & thinly sliced
- 1½ teaspoons cornstarch
- 2 tablespoons brown sugar
- ¾ teaspoon ground cinnamon
- A pinch of salt

- Mix** ¾ cup flour, salt, and granulated sugar in a large bowl until well combined.
- Cut** the butter into the mixture, using a pastry blender or food processor until it forms coarse crumbs.
- Add** the cold water and mix until it combines.
- Form** the dough in a bowl, cover with plastic wrap, and refrigerate for 1 hour.
- Mix** all the filling ingredients in a bowl until well combined.
- Roll** out chilled dough until it is a circle 8½-inches in diameter.
- Add** ½ tablespoon flour on top of the pastry, leaving a 1½-inch unfloured border.
- Lay** the pear slices in decorative, overlapping circles on top of the floured part of the crust. Spoon any remaining pear juice over the slices. Fold the unfloured border over the filling.
- Cover** the border with the beaten egg and sprinkle the turbinado sugar all over the tart. Set aside.
- Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press *Start/Pause*.
- Spray** the preheated air fryer with cooking spray and place the tart inside.
- Select** the Toast function, adjust time to 45 minutes, and press *Start/Pause*.
- Cover** the tart securely with foil halfway through cooking to prevent the pear slices from burning.
- Mix** together the honey and 1½ teaspoons water, then brush the mixture on the tart when it is done cooking.
- Garnish** with toasted chopped walnuts, then serve.



LEMON POUND CAKE

YIELD	1 mini loaf
PREP TIME	10 min
COOK TIME	35 min

1 cup all-purpose flour
1 teaspoon baking powder
 $\frac{1}{8}$ teaspoon salt
6 tablespoons unsalted butter,
softened
 $\frac{2}{3}$ cup granulated sugar
1 large egg
1 tablespoon fresh lemon juice
1 lemon, zested
 $\frac{1}{4}$ cup buttermilk

Items Needed

1 mini loaf pan, greased

1. **Mix** together the flour, baking powder, and salt in a bowl. Set aside.
2. **Beat** the softened butter with an electric mixer for 3 minutes or until light and fluffy.
3. **Beat** the sugar into the whipped butter for 1 minute.
4. **Beat** the flour mixture into the butter for 1 minute or until fully incorporated.
5. **Add** the egg, lemon juice, and lemon zest. Mix on low speed until fully incorporated.
6. **Pour** in the buttermilk slowly while mixing at medium speed.
7. **Add** the batter to the greased mini loaf pan, filling all the way to the top. You may have some batter left over.
8. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 320°F, and press *Start/Pause*.
9. **Place** the pound cake into the preheated air fryer.
10. **Select** the Toast function, adjust time to 35 minutes, and press *Start/Pause*.
11. **Remove** when done and serve.



BLUEBERRY LEMON MUFFINS

YIELD	6-8 muffins
PREP TIME	10 min
COOK TIME	15 min

½ teaspoon lemon juice
½ cup coconut milk or soy milk
1 cup all-purpose flour
1 teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon salt
½ cup granulated sugar
3 tablespoons liquidated coconut oil
1 lemon, zested
½ teaspoon vanilla extract
1 cup fresh blueberries
Cooking spray

Items Needed

1 (6-cup) muffin pan or baking cups

1. **Combine** lemon juice and coconut/soy milk in a small bowl, then set aside.
2. **Mix** together flour, baking powder, baking soda, and salt in a separate bowl. Set aside.
3. **Blend** sugar, coconut oil, lemon zest, and vanilla extract in an additional bowl. Combine with lemon-milk mixture and stir.
4. **Mix** the dry mixture into the wet gradually, until smooth. Gently fold in blueberries.
5. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 300°F, and press *Start/Pause*.
6. **Grease** muffin cups with cooking spray and pour in batter until cups are $\frac{3}{4}$ full. You may have to work in batches.
7. **Place** the muffins carefully into the preheated air fryer.
8. **Select** the Bake function, adjust time to 15 minutes, then press *Start/Pause*.
9. **Remove** muffins when done cooking, let cool for 10 minutes, then serve.



CHOCOLATE ESPRESSO MUFFINS

YIELD	8 muffins
PREP TIME	10 min
COOK TIME	15 min

1 cup all-purpose flour
½ cup cocoa powder
¾ cup light brown sugar
½ teaspoon baking powder
½ teaspoon instant espresso powder
½ teaspoon baking soda
¼ teaspoon salt
1 large egg
¾ cup milk
1 teaspoon vanilla extract
1 teaspoon apple cider vinegar
⅓ cup vegetable oil
Cooking spray

Items Needed

1 (6-cup) muffin pan or baking cups

1. **Mix** the flour, cocoa powder, light brown sugar, baking powder, espresso powder, baking soda, and salt in a large bowl.
2. **Whisk** the egg, milk, vanilla extract, apple cider vinegar, and vegetable oil in a separate bowl.
3. **Mix** the wet ingredients with the dry until combined.
4. **Grease** the muffin cups with cooking spray and pour in batter until cups are $\frac{3}{4}$ full.
5. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 300°F, and press *Start/Pause*.
6. **Place** the muffins carefully into the preheated air fryer. You may need to work in batches.
7. **Select** the Bake function, adjust time to 15 minutes, and press *Start/Pause*.
8. **Remove** when done and serve.



COCONUT MACAROONS

YIELD	5-6 servings
PREP TIME	10 min
COOK TIME	15 min

½ cup sweetened condensed milk
1 egg white
¼ teaspoon almond extract
¼ teaspoon vanilla extract
½ teaspoon salt
1½ cups shredded, unsweetened
coconut, divided

1. **Mix** condensed milk, egg white, almond extract, vanilla extract, and salt in a bowl.
2. **Add** 1½ cups shredded coconut and mix until well combined. Mixture should be able to hold its shape.
3. **Form** 1½-inch balls with your hands. On a separate plate, add ¼ cup shredded coconut.
4. **Roll** the macaroons in the shredded coconut until covered.
5. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 300°F, then press *Start/Pause*.
6. **Add** the coconut macaroons to the preheated air fryer.
7. **Select** the Bake function, adjust time to 15 minutes, and press *Start/Pause*.
8. **Remove** when done, let macaroons cool for 5 to 10 minutes, then serve.



ORANGE CRANBERRY MUFFINS

YIELD	6 muffins
PREP TIME	10 min
COOK TIME	15 min

1 cup all-purpose flour
½ cup sugar
1 teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon salt
1 cup cranberries
1 egg
⅓ cup orange juice
¼ cup vegetable oil
1 orange, zested
Cooking spray

Items Needed

1 (6-cup) muffin pan or baking cups

1. **Mix** the flour, sugar, baking powder, baking soda, salt, and cranberries in a large bowl.
2. **Whisk** the egg, orange juice, vegetable oil, and orange zest in a separate bowl.
3. **Mix** the wet ingredients with the dry ingredients until combined.
4. **Grease** the muffin cups with cooking spray and pour in batter until cups are $\frac{3}{4}$ full.
5. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 300°F, then press *Start/Pause*.
6. **Place** the muffins carefully into the preheated air fryer. You may need to work in batches.
7. **Select** the Bake function, adjust time to 15 minutes, and press *Start/Pause*.
8. **Remove** when done and serve.



CHOCOLATE CHIP MUFFINS

YIELD	6-8 muffins
PREP TIME	10 min
COOK TIME	15 min

¼ cup granulated sugar
¼ cup coconut milk or soy milk
3 tablespoons liquidated coconut oil
½ teaspoon vanilla extract
1 cup all-purpose flour
2 tablespoons cocoa powder
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
½ cup dark chocolate chips
½ cup pistachios, cracked (optional)
Cooking spray

Items Needed

1 (6-cup) muffin pan or baking cups

1. **Combine** sugar, coconut/soy milk, coconut oil, and vanilla extract in a small bowl, then set aside.
2. **Mix** together flour, cocoa powder, baking powder, baking soda, and salt in a separate bowl and set aside.
3. **Mix** the dry ingredients into the wet ingredients gradually, until smooth. Then fold in chocolate chips and pistachios.
4. **Select** the Preheat function on the Cosori Air Fryer, adjust temperature to 300°F, then press *Start/Pause*.
5. **Grease** muffin cups with cooking spray and pour in batter until cups are $\frac{3}{4}$ full.
6. **Place** the muffins carefully into the preheated air fryer.
7. **Select** the Bake function, adjust time to 15 minutes, and press *Start/Pause*.
8. **Remove** muffins when done and let them cool for 10 minutes before serving.



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