Thank you for your purchase!

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

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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

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On behalf of all of us at Cosori,

Happy cooking!
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<td>Cheddar Buttermilk Biscuits</td>
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<td>Brussel Sprouts with Pancetta</td>
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# Playing with Presets

## Steak

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<th>Time</th>
<th>Cooked</th>
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<tr>
<td></td>
<td>Steak: Ribeye, sirloin, filet</td>
<td>1 lb / 1 in</td>
<td>400°F</td>
<td>7–9 min</td>
<td>Medium rare</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>8–9 min</td>
<td>Medium</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>9–12 min</td>
<td>Well-done</td>
</tr>
<tr>
<td></td>
<td>Hamburger</td>
<td>6 oz / 1 in</td>
<td>400°F</td>
<td>10–15 min</td>
<td>Well-done</td>
</tr>
<tr>
<td></td>
<td>Sausage</td>
<td>3 oz / 1 in</td>
<td>400°F</td>
<td>8–12 min</td>
<td>Well-done</td>
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<tr>
<td></td>
<td>Roast beef, boneless, bottom round</td>
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<td>320°F</td>
<td>40–50 min</td>
<td>Medium rare</td>
</tr>
<tr>
<td></td>
<td>Beef meatballs</td>
<td>1½–2 oz balls / 1½–2 in</td>
<td>350°F</td>
<td>15–20 min</td>
<td>Well-done</td>
</tr>
<tr>
<td></td>
<td>Pork chop, boneless</td>
<td>7 oz / 1¼ in</td>
<td>400°F</td>
<td>12–14 min</td>
<td>Medium</td>
</tr>
<tr>
<td></td>
<td>Pork chop, bone-in</td>
<td>8 oz / 1¼ in</td>
<td>400°F</td>
<td>16–18 min</td>
<td>Medium</td>
</tr>
<tr>
<td></td>
<td>Pork tenderloin</td>
<td>1 lb / 2 in</td>
<td>350°F</td>
<td>15–18 min</td>
<td>Medium</td>
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## Toast

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<tbody>
<tr>
<td></td>
<td>White bread</td>
<td>- / -</td>
<td>320°F</td>
<td>4–6 min</td>
<td>Light</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>320°F</td>
<td>8–12 min</td>
<td>Medium</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>320°F</td>
<td>15–18 min</td>
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## Chicken

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<thead>
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<th>Shake</th>
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<tbody>
<tr>
<td></td>
<td>Chicken wings</td>
<td>1 lb / -</td>
<td>380°F</td>
<td>25–30 min</td>
<td>Shake</td>
</tr>
<tr>
<td></td>
<td>Chicken legs / drumstick</td>
<td>1 lb / -</td>
<td>380°F</td>
<td>15–18 min</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Chicken thigh, skin on, bone In</td>
<td>6 oz / -</td>
<td>380°F</td>
<td>20–25 min</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Chicken thigh, boneless, skinless</td>
<td>5 oz / -</td>
<td>380°F</td>
<td>15–18 min</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Chicken meatballs</td>
<td>1½–2 oz balls / 1½–2 in</td>
<td>380°F</td>
<td>10–15 min</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Chicken breast, boneless, skinless</td>
<td>8 oz / -</td>
<td>360°F</td>
<td>15–20 min</td>
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## Seafood

<table>
<thead>
<tr>
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<tbody>
<tr>
<td></td>
<td>Salmon</td>
<td>5 oz / 1 in</td>
<td>350°F</td>
<td>6–8 min</td>
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<tr>
<td></td>
<td>Tilapia</td>
<td>5 oz / ½ in</td>
<td>350°F</td>
<td>6–8 min</td>
</tr>
<tr>
<td></td>
<td>Scallops</td>
<td>1 oz / 1 in</td>
<td>400°F</td>
<td>5–7 min</td>
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<table>
<thead>
<tr>
<th>Icon</th>
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<tbody>
<tr>
<td>SHRIMP</td>
<td>Shrimp</td>
<td>1 lb / medium</td>
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<tr>
<td></td>
<td>Jumbo shrimp</td>
<td>1 lb / jumbo</td>
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<td>6–8 min</td>
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<tr>
<td></td>
<td>Breaded shrimp</td>
<td>1 lb / medium</td>
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<td>Shake</td>
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<tr>
<td>FRENCH FRIES</td>
<td>French fries, fresh, thin cut</td>
<td>10 oz / ¼ in</td>
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<td>Shake</td>
</tr>
<tr>
<td></td>
<td>French fries, fresh, thick cut</td>
<td>10 oz / ½ in</td>
<td>380°F</td>
<td>25–30 min</td>
<td>Shake</td>
</tr>
<tr>
<td></td>
<td>Whole potato, medium</td>
<td>7 oz / 2½ in</td>
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<td>40–45 min</td>
<td>Flip</td>
</tr>
<tr>
<td></td>
<td>Whole sweet potato, large</td>
<td>1 lb / -</td>
<td>380°F</td>
<td>40–50 min</td>
<td>Flip</td>
</tr>
<tr>
<td></td>
<td>Sweet potato fries, fresh, thin cut</td>
<td>10 oz / ¼ in</td>
<td>380°F</td>
<td>15–20 min</td>
<td>Shake</td>
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<tr>
<td></td>
<td>Sweet potato fries, fresh, thick cut</td>
<td>10 oz / ½ in</td>
<td>380°F</td>
<td>20–25 min</td>
<td>Shake</td>
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<tr>
<td></td>
<td>Potato wedges, fresh</td>
<td>10 oz / ¾ in</td>
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<td>25–30 min</td>
<td>Shake</td>
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<tr>
<td></td>
<td>Potato, baby</td>
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<td>20–25 min</td>
<td>Shake</td>
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<tr>
<td></td>
<td>Potatoes, cubed</td>
<td>12 oz / ¾ in</td>
<td>360°F</td>
<td>15–20 min</td>
<td>Shake</td>
</tr>
<tr>
<td>VEGETABLES</td>
<td>Carrots, whole</td>
<td>1 lb / ¾ in</td>
<td>400°F</td>
<td>10–15 min</td>
<td>Flip</td>
</tr>
<tr>
<td></td>
<td>Asparagus</td>
<td>1 lb / ½ in</td>
<td>400°F</td>
<td>6–8 min</td>
<td></td>
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<tr>
<td></td>
<td>Butternut squash, cubed</td>
<td>10 oz / ¾ in</td>
<td>400°F</td>
<td>15–20 min</td>
<td>Shake</td>
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<tr>
<td></td>
<td>Corn</td>
<td>1 lb / -</td>
<td>400°F</td>
<td>10–15 min</td>
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<tr>
<td></td>
<td>Red bell peppers, roasted</td>
<td>2 bell peppers / -</td>
<td>400°F</td>
<td>25–30 min</td>
<td>Flip</td>
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<tr>
<td></td>
<td>Mushrooms</td>
<td>12 oz / -</td>
<td>400°F</td>
<td>7–10 min</td>
<td>Shake</td>
</tr>
<tr>
<td></td>
<td>Eggplant, cubed</td>
<td>8 oz / 1 in</td>
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<td>8–12 min</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Broccoli, florets</td>
<td>10 oz / -</td>
<td>300°F</td>
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<td>Shake</td>
</tr>
<tr>
<td></td>
<td>Cauliflower, florets</td>
<td>10 oz / -</td>
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<td>15–20 min</td>
<td>Shake</td>
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<tr>
<td></td>
<td>Brussels sprouts</td>
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<tr>
<td></td>
<td>Beets</td>
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<td>40–45 min</td>
<td>Flip</td>
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<tr>
<td></td>
<td>Acorn squash</td>
<td>1½ lb / 2 in</td>
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<th>Time</th>
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<tr>
<td>🌶️</td>
<td>Frozen shrimp</td>
<td>1 lb / small–medium</td>
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<td>6–8 min</td>
<td>Shake</td>
</tr>
<tr>
<td>🌶️</td>
<td>Onion rings</td>
<td>1 lb / -</td>
<td>380°F</td>
<td>5–7 min</td>
<td>Shake</td>
</tr>
<tr>
<td>🌶️</td>
<td>Chicken nuggets</td>
<td>8 oz / -</td>
<td>380°F</td>
<td>8–12 min</td>
<td>Shake</td>
</tr>
<tr>
<td>🌶️</td>
<td>Tater tots</td>
<td>8 oz / -</td>
<td>380°F</td>
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<td>Shake</td>
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<tr>
<td>🌶️</td>
<td>Fish sticks</td>
<td>8 oz / -</td>
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<td>Shake</td>
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<td>French fries</td>
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<td>Shake</td>
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<td>Cakes</td>
<td>- / -</td>
<td>300°F</td>
<td>35–40 min</td>
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<tr>
<td>🌶️</td>
<td>Brownies</td>
<td>- / -</td>
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<tr>
<td>🌶️</td>
<td>Blondies</td>
<td>- / -</td>
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<tr>
<td>🌶️</td>
<td>Muffins</td>
<td>- / -</td>
<td>300°F</td>
<td>15–20 min</td>
<td></td>
</tr>
<tr>
<td>🌶️</td>
<td>Cupcakes</td>
<td>- / -</td>
<td>300°F</td>
<td>15–20 min</td>
<td></td>
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<tr>
<td>🌶️</td>
<td>Banana bread</td>
<td>- / -</td>
<td>300°F</td>
<td>40–50 min</td>
<td></td>
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<tr>
<td>🌶️</td>
<td>Cookies</td>
<td>- / -</td>
<td>320°F</td>
<td>7–10 min</td>
<td></td>
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<tr>
<td>🌶️</td>
<td>Crumbles</td>
<td>- / -</td>
<td>320°F</td>
<td>15–20 min</td>
<td></td>
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<tr>
<td>🌶️</td>
<td>Biscuits</td>
<td>- / -</td>
<td>350°F</td>
<td>12–15 min</td>
<td></td>
</tr>
<tr>
<td>🌶️</td>
<td>Bacon</td>
<td>- / -</td>
<td>320°F</td>
<td>6–8 min</td>
<td></td>
</tr>
<tr>
<td>🌶️</td>
<td>Bacon, thick sliced</td>
<td>- / -</td>
<td>320°F</td>
<td>9–12 min</td>
<td></td>
</tr>
<tr>
<td>🌶️</td>
<td>Pancetta</td>
<td>- / -</td>
<td>320°F</td>
<td>6–8 min</td>
<td></td>
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<tr>
<td>🌶️</td>
<td>Parma ham</td>
<td>- / -</td>
<td>320°F</td>
<td>6–8 min</td>
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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
¼ 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

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
¾ 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.
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.
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.

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**FRENCH TOAST STICKS**

<table>
<thead>
<tr>
<th>YIELD</th>
<th>4 servings</th>
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<tbody>
<tr>
<td>PREP TIME</td>
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<tr>
<td>COOK TIME</td>
<td>10 min</td>
</tr>
</tbody>
</table>

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. 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.

**MUFFIN BREAKFAST SANDWICH**

<table>
<thead>
<tr>
<th>YIELD</th>
<th>1 serving</th>
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<tbody>
<tr>
<td>PREP TIME</td>
<td>5 min</td>
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<tr>
<td>COOK TIME</td>
<td>10 min</td>
</tr>
</tbody>
</table>

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
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
½ cup all-purpose flour
½ cup light brown sugar
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon cinnamon
¼ 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.
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

<table>
<thead>
<tr>
<th>YIELD</th>
<th>1-2 servings</th>
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</thead>
<tbody>
<tr>
<td>PREP TIME</td>
<td>5 min</td>
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<tr>
<td>COOK TIME</td>
<td>8 min</td>
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- 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.
entrees

19 Santa Maria Ribeye
20 New York Steak with Chimichurri
21 Steak Sandwich
22 Balsamic Mustard Flank Steak
23 Italian Meatballs
24 Mediterranean Lamb Meatballs
25 Japanese Meatballs
26 Roasted Garlic & Herb Chicken
27 Barbeque Chicken
28 Garlic Lemon Chicken Legs
29 Mustard-Roasted Chicken Thighs
30 Chicken Tikka Drumsticks
31 Honey Lemon Chicken
32 Five-Spice Sticky Chicken
33 "Fried" Chicken
34 Chicken Parmesan
35 North Carolina Style Pork Chops
36 Pork Katsu
37 Prosciutto-Wrapped Pork Roulade
38 Cajun-Blackened Catfish
39 Chipotle Tuna Melt
40 Cornmeal-Crusted Fish Tacos
41 Teriyaki-Glazed Salmon
42 Lemon-Butter Salmon
43 Cajun-Style Shrimp
44 Crab Cakes
45 Crispy Tofu
46 Eggplant Schnitzel
47 Grilled Cheese
48 Cajun Chicken Tenders
49 Stromboli
50 Crispy "Fried" Fish Nuggets
51 Fiesta Mini Pizzas
52 Pepperoni Mini Pizzas
53 Cheeseburger Sliders
54 Turkey Burgers with Asian Slaw
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.

**SANTA MARIA RIBEYE**

YIELD 2 servings

PREP TIME 11 min

COOK TIME 6 min

¼ teaspoon kosher salt
⅛ teaspoon finely ground black pepper
⅛ teaspoon garlic powder
⅛ teaspoon onion powder
⅛ 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
NEW YORK STEAK WITH CHIMICHURRI

YIELD 2 servings
PREP TIME 10 min
COOK TIME 6 min

Chimichurri Sauce
¼ cup extra-virgin olive oil
¾ cup fresh basil
¾ cup cilantro
¾ 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.
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.

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### 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
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.
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.
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.
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.

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
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.
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

¾ cup coconut milk
1¾ 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.
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.
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.
Combine chicken legs, thighs, buttermilk, and 1 teaspoon salt in a resealable bag. Marinate for up to 1½ hours.

Mix flour, cornstarch, spices, and 1 teaspoon salt in a bowl.

Take chicken legs and thighs straight from the bag and dredge in the flour mixture. Shake off any excess.

Dip chicken back in the buttermilk, then back in the flour. Make sure chicken is completely covered.

Spray the chicken liberally with cooking spray and allow the flour to slightly absorb the oil for about 5 minutes at room temperature.

Select the Preheat function on the Cosori Air Fryer, adjust temperature to 350°F, and press Start/Pause.

Spray the chicken legs and thighs liberally with cooking spray on each side.

Place the chicken into the preheated air fryer.

Select the Chicken and Shake Reminder functions, adjust temperature to 350°F, and press Start/Pause.

Flip the chicken halfway through cooking. The Shake Reminder will let you know when.

Allow to cool for 5 minutes when done, then serve.

"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
1 ½ teaspoons garlic powder
1 ½ teaspoons onion powder
1 ½ teaspoons ground paprika
¼ teaspoon freshly ground black pepper
¼ teaspoon ground white pepper
Cooking spray
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.

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**CHICKEN PARMESAN**

<table>
<thead>
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<tbody>
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<td>PREP TIME</td>
<td>10 min</td>
</tr>
<tr>
<td>COOK TIME</td>
<td>12 min</td>
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¼ 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
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.
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.
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

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
¼ 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
¼ 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
¼ teaspoon cayenne pepper
¼ teaspoon black pepper
¼ teaspoon dried thyme
1 pound large shrimp, peeled & deveined
1½ tablespoons olive oil
Lime wedges, for serving

1. **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
¾ 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.
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.
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.

**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
CAJUN CHICKEN TENDERS

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

1 pound chicken tenderloins
1¾ cups buttermilk
1 tablespoon Louisiana hot sauce
1¾ cups all-purpose flour
2½ teaspoons salt
1¾ 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.
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.
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.

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**FIESTA MINI PIZZA**

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**Ingredients**

- 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. **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.

**PEPPERONI MINI PIZZAS**

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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. **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
½ 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

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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.
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.

**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

**RANCH**

**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
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.
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.

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 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.

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**GARLIC PARMESAN CHICKEN WINGS**

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- 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** 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.

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**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
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

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.

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

¼ sheet pre-made puff pastry, thawed
16 cocktail-sized smoked link sausages
1 tablespoon milk
SAUSAGE-STUFFED MUSHROOMS

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
½ cup Parmesan cheese, grated
1 tablespoon parsley, chopped
Salt & pepper, to taste

YIELD 3 servings
PREP TIME 5 min
COOK TIME 23 min

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
¼ 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
⅛ 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.
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

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.

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**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  
½ cup panko breadcrumbs  
½ cup unsweetened flaked coconut  
½ pound large shrimp, peeled with tails left on & deveined  
Cooking spray
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
¼ 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
¼ teaspoon dried thyme
¼ 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.
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.

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**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
- ¼ 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 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

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.

**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
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

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.
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.
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

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<td>PREP TIME</td>
<td>10 min</td>
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<tr>
<td>COOK TIME</td>
<td>20 min</td>
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1 small white onion, cut into ¼-inch-thick rounds & separated into rings
1 cup panko breadcrumbs
1 teaspoon smoked paprika
1 teaspoon salt
2 eggs
1 cup buttermilk
¼ 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.
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

1. **Cut** slits ¼-inch apart into the potatoes, stopping ½-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.

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<tr>
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<tbody>
<tr>
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<td>3 min</td>
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<tr>
<td>COOK TIME</td>
<td>45 min</td>
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4 medium russet potatoes, washed & scrubbed
2 tablespoons olive oil
2 teaspoons salt
½ teaspoon black pepper
¼ teaspoon garlic powder
2 tablespoons butter, melted
2 tablespoons freshly chopped parsley, for garnish
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.

**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
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.
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.

**ROASTED GARLIC BROCCOLI**

<table>
<thead>
<tr>
<th>YIELD</th>
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<tr>
<td>PREP TIME</td>
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<tr>
<td>COOK TIME</td>
<td>12 min</td>
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1 large broccoli head, cut into florets
1 tablespoon olive oil
1 teaspoon garlic powder
½ teaspoon salt
⅛ teaspoon black pepper
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.

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
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
¼ 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
¼ 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

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.

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
¼ teaspoon black pepper
¼ teaspoon onion powder
¼ teaspoon ground cumin
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.

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
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 ¾ 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

1½ teaspoons baking powder
1 teaspoon kosher salt
1 teaspoon sugar
¼ teaspoon baking soda
1¾ 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
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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 ⅓ 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.
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

Items needed
2 (6-ounce) ramekins

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

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.
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.

**BANANA NUT BREAD**

<table>
<thead>
<tr>
<th>YIELD</th>
<th>1 mini loaf</th>
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<tbody>
<tr>
<td>PREP TIME</td>
<td>10 min</td>
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<tr>
<td>COOK TIME</td>
<td>40 min</td>
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</table>

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
MINI APPLE PIES

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.

YIELD
2-3 servings

PREP TIME
35 min

COOK TIME
10 min

Ingredients:

1 medium apple, peeled & diced into bite-sized pieces
2½ tablespoons granulated sugar
1 tablespoon unsalted butter
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
¼ teaspoon ground allspice
1 sheet pre-made pie dough
1 egg
1 teaspoon milk
### RUSTIC PEAR TART WITH WALNUTS

<table>
<thead>
<tr>
<th>YIELD</th>
<th>4 servings</th>
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</thead>
<tbody>
<tr>
<td>PREP TIME</td>
<td>1 hr 10 min</td>
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<tr>
<td>COOK TIME</td>
<td>45 min</td>
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</tbody>
</table>

#### 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
- ½ teaspoons water
- Toasted walnuts, chopped, for garnish

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

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

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.

YIELD
1 mini loaf

PREP TIME
10 min

COOK TIME
35 min

Ingredients:
1 cup all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
6 tablespoons unsalted butter, softened
¼ cup granulated sugar
1 large egg
1 tablespoon fresh lemon juice
1 lemon, zested
¼ cup buttermilk

Items Needed
1 mini loaf pan, greased
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 ¾ 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.

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**BLUEBERRY LEMON MUFFINS**

<table>
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<th>YIELD</th>
<th>6-8 muffins</th>
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<tbody>
<tr>
<td>PREP TIME</td>
<td>10 min</td>
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<tr>
<td>COOK TIME</td>
<td>15 min</td>
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</tbody>
</table>

- 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
- ¼ 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
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
½ cup vegetable oil
Cooking spray

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 ¾ 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.

Items Needed
1 (6-cup) muffin pan or baking cups
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
¼ teaspoon salt
1¼ 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.
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 ¾ 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.

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

**ORANGE CRANBERRY MUFFINS**

<table>
<thead>
<tr>
<th>YIELD</th>
<th>6 muffins</th>
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</thead>
<tbody>
<tr>
<td>PREP TIME</td>
<td>10 min</td>
</tr>
<tr>
<td>COOK TIME</td>
<td>15 min</td>
</tr>
</tbody>
</table>
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 ¾ 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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**CHOCOLATE CHIP MUFFINS**

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

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

**Cooking spray**

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**Items Needed**  
1 (6-cup) muffin pan or baking cups
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