

COSORI®

VESYNC AEROBLAZE™ INDOOR GRILL

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Recipes



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your purchase!* 

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CONTACT OUR CHEFS

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

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M–F, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at Cosori,

Happy cooking!

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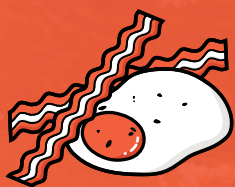
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Note: Your Indoor Grill will warm up while cooking, so make sure to **use oven mitts or heat-resistant utensils** when inserting and removing food.



breakfast



SOURDOUGH AVOCADO TOAST

YIELD 2 servings

PREP TIME 5 minutes

COOK TIME 3 minutes

- 1 avocado, mashed
- 1 lime, zested and juiced
- ½ teaspoon kosher salt, plus more as needed
- 2 slices sourdough bread
- 1 tablespoon unsalted butter, room temperature
- 1 radish, very thinly sliced
- 2 hard-boiled eggs, halved lengthwise
- ¼ teaspoon paprika, for garnish

1. **Place** the cooking pot into the base of the Cosori Indoor grill, followed by the grill grate.
2. **Select** the Air Grill function on low heat, adjust time to 3 minutes, then press *Start/Pause* to preheat.
3. **Mix** together the avocado, lime zest and juice, and salt in a small bowl. Set aside.
4. **Place** the sourdough slices onto the preheated grill grate, then close the lid.
5. **Remove** the toast when done.
6. **Spread** the butter onto the toast followed by the mashed avocado.
7. **Top** with the radish, hard-boiled eggs, and a sprinkle of salt and paprika.
8. **Serve** immediately.



CARAMELIZED GRAPEFRUIT WITH YOGURT & MINT

YIELD	4 servings
PREP TIME	5 minutes
COOK TIME	12 minutes

2 large grapefruits, halved
1 tablespoon granulated sugar,
divided
2 cups plain Greek yogurt
2 tablespoons honey
1 teaspoon vanilla extract
2 tablespoons walnuts, chopped, for
garnish
¼ cup fresh mint leaves, for garnish

1. **Place** the cooking pot into the base of the Cosori Indoor grill, followed by the basket.
2. **Select** the Broil function on high heat, adjust time to 12 minutes, then press *Start/Pause* to preheat.
3. **Sprinkle** the cut side of each grapefruit half with ½ tablespoon sugar.
4. **Place** the grapefruit halves into the preheated basket, cut side up, then close the lid.
5. **Stir** the Greek yogurt, honey, and vanilla together in a medium bowl and set aside.
6. **Remove** grapefruit halves from the grill when done.
7. **Serve** each grapefruit half with a quarter of the honeyed yogurt on the side, a sprinkle of chopped walnuts, and several mint leaves.



MAPLE TURKEY APPLE BREAKFAST PATTIES

YIELD	10 servings
PREP TIME	10 minutes
COOK TIME	7 minutes

1 pound ground turkey
2 garlic cloves, minced
1 tablespoon maple syrup
1 tablespoon fresh sage, minced
½ teaspoon dried thyme
½ teaspoon ground cumin
½ teaspoon ginger, grated
½ teaspoon allspice
½ teaspoon cayenne
½ teaspoon kosher salt
1 tablespoon olive oil
⅓ cup Granny Smith apple, peeled
and finely minced
Neutral flavored oil spray

Items Needed

Meat thermometer

1. **Mix** all ingredients in a large bowl with your hands until well blended.
2. **Form** mixture into 10 evenly sized patties, each about ⅓-inch thick.
3. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
4. **Select** the Air Grill function on medium heat, adjust time to 7 minutes, then press Start/Pause to preheat.
5. **Spray** the grill grate lightly with oil spray.
6. **Place** the patties onto the preheated grill grate, then close the lid.
7. **Flip** the patties over after 4 minutes.
8. **Use** a meat thermometer to check the internal temperature of the patties, making sure temperature reaches at least 160°F.
9. **Remove** the patties when done, and serve.



GRILLED VANILLA FRENCH TOAST

YIELD

6 servings

PREP TIME

10 minutes

COOK TIME

5 minutes

3 eggs

2 tablespoons granulated sugar

Pinch of salt

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

$\frac{1}{2}$ tablespoon vanilla extract

1 cup whole milk

6 slices brioche or challah bread,

$\frac{3}{4}$ -inch thick

Neutral flavored oil spray

Maple syrup, for serving

Fresh berries, for serving

1. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
2. **Select** the Air Grill function on medium heat, adjust time to 5 minutes, press *Shake*, then press *Start/Pause* to preheat.
3. **Whisk** the eggs, sugar, salt, cinnamon, vanilla, and milk in a shallow bowl.
4. **Add** the slices of bread to the egg mixture and flip to coat both sides.
5. **Soak** about 1 to 2 minutes.
6. **Spray** the grill grate lightly with oil spray.
7. **Place** the soaked bread slices onto the preheated grill grate, then close the lid.
8. **Flip** the French toast halfway through cooking. The Shake Reminder will let you know when.
9. **Remove** when French toast is cooked through and has golden grill marks.
10. **Transfer** to a plate and serve with maple syrup and fresh berries, if desired.



appetizers



GRILLED QUESADILLA

YIELD

2 servings

PREP TIME

5 minutes

COOK TIME

5 minutes

½ cup Monterey Jack cheese, freshly grated

1 avocado, diced

1 Roma tomato, diced

2 tablespoons pickled jalapenos, drained

1 tablespoon fresh cilantro, chopped

½ cup canned black beans, rinsed and drained

Kosher salt, as needed

4 flour tortillas

Cooking spray or spray oil

Salsa, for serving

1. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
2. **Select** the Air Grill function on low heat, adjust time to 5 minutes, press *Shake*, then press *Start/Pause* to preheat.
3. **Combine** the cheese, avocado, tomato, pickled jalapenos, cilantro, and black beans in a medium bowl and mix. Season with a pinch of kosher salt.
4. **Distribute** the avocado mixture onto one half of each of the tortillas and fold over to form 4 half-moons.
5. **Spray** both sides of the tortillas with cooking spray.
6. **Arrange** the filled tortillas on the preheated grill grate, then close the lid.
7. **Flip** the quesadillas over carefully halfway through cooking. The Shake Reminder will let you know when.
8. **Remove** the quesadillas from the grill when done and cut into triangles.
9. **Serve** with your favorite salsa on the side.



BABA GANOUSH

YIELD	4 servings
PREP TIME	10 minutes
COOK TIME	20 minutes

1 large eggplant
2½ tablespoons olive oil, plus more for drizzling
1 teaspoon kosher salt, divided, plus more to taste
2 tablespoons tahini
1 tablespoon Greek yogurt (optional)
1 lemon, juiced
1 teaspoon smoked paprika, plus more for garnish
1 teaspoon ground sumac, plus more for garnish
2 cloves garlic, minced
Black pepper, to taste
½ cup toasted pine nuts, for garnish (optional)
½ tablespoons fresh Italian parsley, minced, for garnish
Pita chips, for serving
Carrot and celery sticks, for serving

Items Needed

Fine mesh strainer

1. **Cut** the eggplant in half lengthwise and remove the stem.
2. **Brush** the cut sides with olive oil and season each half generously with ½ teaspoon kosher salt.
3. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
4. **Select** the Air Grill function on low heat, adjust time to 20 minutes, then press *Start/Pause* to preheat.
5. **Place** the eggplant halves cut-side-down onto the preheated grill grate, then close the lid.
6. **Place** a fine mesh strainer over a bowl and set aside.
7. **Remove** the grilled eggplant from the grill when done, and scoop the flesh out into the strainer.
8. **Drain** the eggplant over the bowl for 10 minutes, then empty the liquid from the bowl.
9. **Transfer** the strained eggplant flesh from the strainer into the bowl.
10. **Combine** the drained eggplant, tahini, Greek yogurt, olive oil, lemon juice, paprika, sumac, and garlic.
11. **Stir** until smooth, then taste and adjust seasoning with salt and pepper.
12. **Transfer** the baba ganoush to a serving bowl.
13. **Drizzle** with olive oil and sprinkle with sumac and paprika, then top with pine nuts and parsley leaves.
14. **Serve** with pita chips and carrot and celery sticks.



GRILLED WATERMELON SALAD

YIELD	4 servings
PREP TIME	15 minutes
COOK TIME	9 minutes

Cooking spray

1 small seedless watermelon, cut
into 1-inch-thick slices

1 tablespoon olive oil

Flaky sea salt, to taste

Freshly ground black pepper, to taste

½ cup fresh mint leaves, torn

6 ounces feta cheese, crumbled

1. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate. Spray lightly with cooking spray.
2. **Select** the Air Grill function on low heat, adjust time to 9 minutes, press *Shake*, then press *Start/Pause* to preheat.
3. **Place** the watermelon slices onto the preheated grill grate, then close the lid.
4. **Flip** the watermelon halfway through cooking. The Shake Reminder will let you know when.
5. **Remove** the grilled watermelon slices when done.
6. **Drizzle** the watermelon with olive oil and sprinkle with flaky sea salt and freshly ground pepper.
7. **Scatter** the fresh mint and crumbled feta over the watermelon and serve.



LEMONY GRILLED ARTICHOKES

YIELD

6 servings

PREP TIME

20 minutes

COOK TIME

16 minutes

3 medium artichokes

½ cup olive oil

2 lemons, zested and juiced

3 garlic cloves, finely minced

1 teaspoon kosher salt

½ teaspoon paprika

1 teaspoon fresh thyme leaves,
chopped

1. **Cut** the artichokes in half lengthwise, from tip to base.
2. **Scoop** out and discard the heart and choke.
3. **Bring** a large pot of water to a boil.
4. **Add** the artichokes to the boiling water and cook about 12 minutes, or until a knife inserted into the base goes in easily.
5. **Drain** the artichokes and let cool, then pat very dry with paper towels.
6. **Stir** together the olive oil, lemon zest and juice, garlic cloves, salt, paprika, and thyme.
7. **Coat** the artichokes with the lemon mixture.
8. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
9. **Select** the Air Grill function on medium heat, adjust time to 16 minutes, then press *Start/Pause* to preheat.
10. **Place** the artichokes onto the preheated grill grate, then close the lid.
11. **Remove** the artichokes when done and serve.



SPICY HONEY FLATBREAD PIZZAS

YIELD	4 individual pizzas
PREP TIME	30 minutes
COOK TIME	7 minutes

Dough

1½ cup lukewarm water
1 tablespoon granulated sugar
2½ teaspoons dry active yeast
¾ cup Greek yogurt
2 tablespoons olive oil
1 tablespoon kosher salt
3¾ cups all-purpose flour, plus more
for dusting
Cooking spray or spray oil

Topping

¾ cup fresh mozzarella, shredded
4 ounces prosciutto
1 tablespoon chili oil, for drizzling
2 tablespoons honey, for drizzling
1 tablespoon fresh thyme, chopped
¾ cup pistachios, chopped
Flaky sea salt, to taste

1. **Combine** the water, sugar, and dry active yeast in a small bowl and let sit for 5 minutes, or until foamy.
2. **Combine** the yeast mixture, yogurt, olive oil, and salt in a large bowl.
3. **Stir** the flour into the yeast mixture until a shaggy dough forms.
4. **Transfer** the dough to a lightly floured surface and knead until smooth and springy, about 4 minutes.
5. **Cut** the dough into 4 equally sized pieces and roll each piece into a ball.
6. **Cover** the dough with a towel and let sit for 15 minutes.
7. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
8. **Select** the Air Grill function on medium heat, adjust time to 7 minutes, then press *Start/Pause* to preheat.
9. **Stretch** 1 piece of dough into an oval, then spray with cooking spray or oil. Repeat with the rest of the dough.
10. **Distribute** the mozzarella evenly among the 4 pieces of dough.
11. **Place** 1 piece of dough onto the preheated grill grate, then close the lid.
12. **Remove** to a plate when finished cooking.
13. **Top** the finished flatbread with prosciutto, a drizzle of chili oil, honey, thyme leaves, chopped pistachios, and flaky sea salt.
14. **Repeat** with the rest of the dough.
15. **Serve** immediately.



SHRIMP BROCHETTES

YIELD	4 servings
PREP TIME	15 minutes
COOK TIME	8 minutes

1 pound jumbo shrimp, peeled and deveined
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper
2 teaspoons smoked paprika
4 ounces cream cheese, very cold
2 jalapeños, cut into thin strips lengthwise
6 strips bacon, halved crosswise
Lemon wedges, for serving
Cocktail sauce, for serving

Items Needed

6 Wooden or metal skewers

1. **Butterfly** each shrimp by using the paring knife to slice the very top, where the vein is, and open carefully.
2. **Toss** the butterflied shrimp in the salt, pepper, and paprika.
3. **Cut** the cold cream cheese into thin strips.
4. **Fill** each butterflied shrimp opening with a strip of the cold cream cheese and a strip of jalapeño, then wrap the shrimp in half a slice of bacon and secure on a skewer.
5. **Continue** until all shrimp are skewered, then refrigerate the brochettes until ready to grill.
6. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
7. **Select** the Air Grill function on low heat, adjust time to 8 minutes, press *Shake*, then press *Start/Pause* to preheat.
8. **Lay** the brochettes onto the preheated grill grate, then close the lid.
9. **Flip** the brochettes halfway through cooking. The Shake Reminder will let you know when.
10. **Remove** the brochettes when done and serve immediately with lemon wedges and cocktail sauce.



CRUNCHY 5 SPICE WINGS

YIELD	4 servings
PREP TIME	5 minutes
COOK TIME	16 minutes

1 tablespoon Chinese Five Spice
2 teaspoons paprika
1 teaspoon cayenne pepper
1 teaspoon kosher salt
1 teaspoon freshly ground black pepper
2 pounds chicken wings or flats
Lime wedges, for garnish
Sesame seeds, for garnish

1. **Combine** the Chinese Five Spice, paprika, cayenne pepper, salt, and black pepper in a small bowl and mix well.
2. **Dry** the chicken wings thoroughly with paper towels.
3. **Toss** the chicken wings with the spice mix until evenly coated.
4. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the basket.
5. **Select** the Crisp function, adjust temperature to 375°F and time to 16 minutes, press *Shake*, then press *Start/Pause* to preheat.
6. **Place** the wings into the preheated basket, then close the lid.
7. **Flip** the wings over halfway through cooking. The Shake Reminder will tell you when.
8. **Remove** when done and garnish with lime wedges and sesame seeds before serving.



VEGAN BUFFALO CAULIFLOWER KEBABS

YIELD	4 servings
PREP TIME	5 minutes
COOK TIME	12 minutes

¾ cup vegan buffalo sauce (like Frank's Red Hot)
¾ cup all-purpose flour
1 tablespoon water
2 tablespoons vegan butter, melted
2 garlic cloves, grated
2 teaspoons onion powder
1 teaspoon kosher salt
½ teaspoon ground coriander
¼ teaspoon ground cumin
1 head cauliflower, cut into florets
1 tablespoon Italian parsley, chopped, for garnish
Vegan ranch dressing, for dipping

Items Needed

Wooden or metal skewers

1. **Combine** the buffalo sauce, flour, water, vegan butter, garlic, onion powder, salt, coriander, and cumin in a large bowl and whisk to combine.
2. **Add** the cauliflower florets and toss to coat thoroughly.
3. **Skewer** the cauliflower florets.
4. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
5. **Select** the Air Grill function on low heat, adjust time to 12 minutes, then press *Start/Pause* to preheat.
6. **Place** the cauliflower skewers onto the preheated grill grate, then close the lid.
7. **Remove** the cauliflower skewers when done.
8. **Garnish** with the chopped parsley and serve alongside your favorite vegan ranch dressing for dipping.



entrees



CLASSIC CHEESEBURGERS

YIELD

4 servings

PREP TIME

10 minutes

COOK TIME

10 minutes

1 pound ground chuck
2 teaspoons kosher salt
½ teaspoon onion powder
½ teaspoon garlic powder
½ teaspoon paprika
½ teaspoon black pepper
4 slices sharp cheddar cheese, for garnish
4 burger buns
Lettuce, for garnish
Sliced tomato, for garnish
Sliced red onion, for garnish
Ketchup, mayonnaise, and mustard, for serving

1. **Combine** the ground chuck, salt, onion powder, garlic powder, paprika, and black pepper in a large bowl.
2. **Mix** the spices into the beef gently.
3. **Form** into 4 equally sized patties, about ½-inch thick. Set aside.
4. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
5. **Select** the Air Grill function on low heat, adjust time to 10 minutes, press *Shake*, then press *Start/Pause* to preheat.
6. **Place** the burger patties onto the preheated grill grate, then close the lid.
7. **Flip** the patties halfway through cooking. The Shake Reminder will let you know when.
8. **Add** a slice of cheese on top of each burger when 2 minutes remains on the timer.
9. **Remove** the cheeseburger patties when done and place on the buns.
10. **Top** with lettuce, tomato, onion, and the condiments of your choice. Serve immediately.



GRILLED SALMON TACOS WITH SPICY CABBAGE SLAW

YIELD	4 servings
PREP TIME	25 minutes
COOK TIME	6 minutes

Salmon

1 tablespoon olive oil
1 tablespoon fresh lime juice
½ teaspoon ancho chili powder
½ teaspoon ground cumin
½ teaspoon onion powder
½ teaspoon paprika
½ teaspoon ground coriander
½ teaspoon salt
½ teaspoon black pepper
2 salmon filets, 6 ounces each

Spicy Cabbage Slaw

1 cup purple cabbage, shredded
¼ teaspoon salt
½ tablespoon fresh lime juice
1 tablespoon mayonnaise
1 scallion, thinly sliced
2 tablespoons fresh cilantro, chopped
½ jalapeno, minced
1 garlic clove, minced
Black pepper, to taste
Corn tortillas, for serving

1. **Make** the slaw by placing the shredded cabbage in a colander set over a bowl and sprinkle with salt.
2. **Massage** the cabbage using your hands to release excess liquid.
3. **Set** aside to drain for 15 minutes.
4. **Squeeze** again to release any more liquid, then set aside.
5. **Mix** together the ½ tablespoon lime juice and mayonnaise in a large bowl.
6. **Add** the drained cabbage.
7. **Add** the scallions, cilantro, jalapeno, garlic, and black pepper to taste. Refrigerate while you make the salmon.
8. **Stir** together the olive oil, lime juice, ancho chili powder, cumin, onion powder, paprika, coriander, and salt and pepper in a small bowl.
9. **Massage** the spice mixture all over the salmon filets.
10. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
11. **Select** the Air Grill function on medium heat, adjust time to 6 minutes, press *Shake*, then press *Start/Pause* to preheat.
12. **Place** the salmon onto the preheated grill grate, then close the lid.
13. **Flip** the salmon halfway through cooking. The Shake Reminder will let you know when.
14. **Remove** salmon when done and allow to rest for 5 minutes.
15. **Flake** the salmon into large pieces.
16. **Serve** salmon in warm corn tortillas with spicy cabbage slaw.



SIMPLY GRILLED LAMB CHOPS

YIELD	2 servings
PREP TIME	3 hours
COOK TIME	10 minutes

2 pounds lamb chops, frenched
2 tablespoons olive oil
2 tablespoons whole-grain Dijon mustard
2 garlic cloves, finely minced
1 lemon, zested and juiced
1½ tablespoons fresh rosemary, chopped
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper

1. **Combine** all of the ingredients in a large resealable plastic bag and shake to combine. Marinate in the refrigerator for 2 hours and 30 minutes.
2. **Remove** the lamb chops from the refrigerator 30 minutes prior to grilling.
3. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
4. **Select** the Air Grill function on medium heat, adjust time to 10 minutes, press *Shake*, then press *Start/Pause* to preheat.
5. **Remove** the lamb from the marinade. Place onto the preheated grill grate, then close the lid.
6. **Flip** the lamb halfway through cooking. The Shake Reminder will let you know when.
7. **Remove** the lamb when the internal temperature reaches 125°F for medium-rare. Allow the lamb to rest for 5-10 minutes before serving.



GRILLED NEW YORK STRIP WITH MAPLE BOURBON BUTTER

YIELD

PREP TIME

COOK TIME

2 servings

35 minutes

12 minutes

- 2 New York strip steaks, 1½ to 2-inches thick
- 2 teaspoons kosher salt, divided
- 1 teaspoon freshly ground black pepper
- ½ cup unsalted butter, room temperature
- 1 tablespoon maple syrup
- ½ tablespoon bourbon
- 1 teaspoon fresh thyme, chopped
- ½ teaspoon smoked paprika

- Remove** the steaks from the refrigerator 30 minutes prior to grilling and season with 1½ teaspoons kosher salt and pepper.
- Combine** the butter, maple syrup, bourbon, thyme, remaining salt, and paprika in a small bowl and stir well.
- Scoop** the butter onto a sheet of plastic wrap, tightly roll into a cylinder and freeze until ready to serve.
- Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.

- Select** the Air Grill function on medium heat, adjust time according to desired doneness, press *Shake*, then press *Start/Pause* to preheat.
- Place** the steaks onto the preheated grill grate, then close the lid.
- Flip** the steaks halfway through cooking. The Shake Reminder will let you know when.
- Remove** the steaks from the grill when done and slice a pat of butter onto the top of each steak.
- Rest** for 5-10 minutes, then serve.

Doneness	Time Setting for 1.5 to 2-inch steak	Time setting for .75 to 1-inch steak
Rare	8 minutes	6 minutes
Medium Rare	9 minutes	8 minutes
Medium	10 minutes	9 minutes
Medium Well	12 minutes	10 minutes
Well	14-15 minutes	11-12 minutes



MARGARITA CHICKEN BREAST

YIELD	3 servings
PREP TIME	5 hours
COOK TIME	16 minutes

½ cup fresh cilantro
1 teaspoon black pepper
1 teaspoon salt
1 teaspoon garlic powder
¼ cup margarita mix
3 tablespoons lime juice
3 tablespoons orange juice
2 tablespoons tequila
2 tablespoons triple sec
2 tablespoons honey
½ cup light olive oil
3 boneless, skinless chicken breasts,
lightly pounded

Items Needed

Blender

1. **Place** the cilantro, black pepper, salt, garlic powder, margarita mix, lime juice, orange juice, tequila, triple sec, and honey in a blender. Blend on high until smooth.
2. **Reduce** speed to medium-low and slowly add the olive oil, blending until smooth.
3. **Place** the chicken breasts in a large resealable plastic bag.
4. **Pour** the marinade over the chicken. Seal bag tightly and toss to coat.
5. **Marinate** the chicken in the refrigerator for 5 hours.
6. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
7. **Select** the Air Grill function on medium heat, adjust time to 16 minutes, press *Shake*, then press *Start/Pause* to preheat.
8. **Remove** chicken from the marinade, place onto the preheated grill grate, then close the lid.
9. **Flip** the chicken halfway through cooking. The Shake Reminder will let you know when.
10. **Remove** chicken when done.
11. **Rest** the chicken for 5-10 minutes, then serve.



A close-up photograph of a rack of grilled baby back ribs. The ribs are cooked to a dark, caramelized brown color, with the meat appearing tender and falling off the bone. They are resting on a white surface, possibly a plate or a piece of parchment paper. The background is blurred, showing hints of green and brown, suggesting an outdoor or kitchen setting.

GRILLED BABY BACK RIBS

YIELD	2 servings
PREP TIME	10 minutes
COOK TIME	35 minutes

1 rack pork ribs
4 tablespoons dark brown sugar
1 tablespoon kosher salt
3 tablespoons chili powder
2 teaspoons granulated garlic
1½ teaspoons paprika
1½ teaspoons granulated onion
1 teaspoon mustard powder
¾ teaspoon cayenne pepper
3 teaspoons liquid smoke

1. **Peel** the membrane from the back of the ribs.
2. **Cut** the rack of ribs down the center to create 2 half racks.
3. **Combine** the brown sugar, salt, chili powder, granulated garlic, paprika, granulated onion, mustard powder, and cayenne pepper in a bowl and stir to combine. Set aside.
4. **Rub** both sides of the ribs with the liquid smoke.
5. **Pat** both sides of the ribs with the spice mixture until fully coated.
6. **Wrap** each half rack of ribs tightly in foil.
7. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the basket.
8. **Select** the Crisp function, adjust temperature to 300°F and time to 20 minutes, then press *Start/Pause* to preheat.
9. **Place** the foil-wrapped ribs meat-side down onto the preheated basket, then close the lid.
10. **Remove** the ribs from the grill when done, and carefully take off the foil.
11. **Remove** the basket from the grill and replace with the grill grate.
12. **Return** the ribs to the grill, meat-side down again.
13. **Select** the Air Grill function on medium heat, adjust time to 12 minutes, and press the Preheat button to bypass preheating. Press *Start/Pause* to begin cooking.
14. **Remove** the ribs from the grill when done.
15. **Cool** slightly before serving.



GRILLED CAPRESE PANINI

YIELD	1 serving
PREP TIME	5 minutes
COOK TIME	6 minutes

2 slices sourdough bread
1-2 tablespoons butter, room temperature
2 slices fresh mozzarella
½ Roma tomato, sliced
3 basil leaves
1 teaspoon balsamic vinegar
Salt and pepper, to taste

1. **Brush** the outsides of the sourdough bread with the butter.
2. **Layer** the sliced fresh mozzarella, tomato, and basil leaves on the inside of the bread.
3. **Drizzle** with balsamic vinegar and season lightly with salt and pepper. Close the slices together.
4. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
5. **Select** the Air Grill function on medium heat, adjust time to 6 minutes, then press *Start/Pause* to preheat.
6. **Place** the panini onto the preheated grill grate, then close the lid.
7. **Flip** the panini after 4 minutes.
8. **Remove** when the panini is golden, and the cheese is melted, and serve.



GRILLED LOBSTER TAILS

YIELD

4 servings

PREP TIME

20 minutes

COOK TIME

8 minutes

Lobster

4 fresh lobster tails, split (ask your fish counter to split them for you)

1 tablespoon olive oil

1 teaspoon kosher salt

1 teaspoon freshly ground black pepper

Garlic-herb butter

2 tablespoons unsalted butter, melted

2 garlic cloves, finely minced

1 tablespoon fresh parsley, chopped

1 lemon, zested and juiced

½ tablespoon fresh thyme leaves, chopped

½ teaspoon red pepper flakes

1. **Peel** the shell back from the lobster meat along the center cut.
2. **Brush** the lobster tails with olive oil and season with kosher salt and freshly ground black pepper. Set aside.
3. **Combine** the butter ingredients in a small bowl and stir well. Reserve half of the butter for serving.
4. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
5. **Select** the Air Grill function on low heat, adjust time to 8 minutes, press *Shake*, then press *Start/Pause* to preheat.
6. **Place** the lobster tails onto the preheated grill grate meat-side down, then close the lid.
7. **Flip** the lobster tails halfway through cooking. The Shake Reminder will let you know when. Brush the center cuts generously with the garlic-herb butter.
8. **Remove** the lobster tails from the grill when done, and serve with the reserved garlic-herb butter on the side.



sides



CRISPY FRENCH FRIES

YIELD

4 servings

PREP TIME

25 minutes

COOK TIME

22 minutes

2 russet potatoes

2 teaspoons cornstarch, tapioca starch, or potato starch

2 teaspoons kosher salt, plus more to taste

1 tablespoon grapeseed oil

Dipping sauce, for serving

1. **Cut** the potatoes lengthwise into $\frac{1}{4}$ -inch planks, and then cut each plank crosswise into $\frac{1}{4}$ -inch batons.
2. **Place** the potatoes into a bowl, cover with cold water, and soak for 20 minutes.
3. **Drain** the potatoes and thoroughly pat dry with paper towels.
4. **Place** the potatoes back into the bowl and toss with the cornstarch, 2 teaspoons kosher salt, and grapeseed oil until evenly coated.
5. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the basket.
6. **Select** the Crisp function, adjust temperature to 380°F and time to 22 minutes, press *Shake*, then press *Start/Pause* to preheat.
7. **Place** the potatoes into the preheated basket, then close the lid.
8. **Stir** the French fries halfway through cooking. The Shake Reminder will let you know when. You can stir more than once if necessary.
9. **Remove** the fries when done. Season to taste with salt.
10. **Serve** immediately with your favorite dipping sauce.



GRILLED ZUCCHINI & PEPPERS WITH BASIL

YIELD	2 servings
PREP TIME	5 minutes
COOK TIME	10 minutes

1 red bell pepper
1 yellow bell pepper
1 zucchini, sliced into ½-inch-thick rounds
1 tablespoon olive oil
Salt, to taste
Black pepper, to taste
4 basil leaves, chopped

1. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
2. **Select** the Air Grill function on medium heat, adjust time to 15 minutes, press *Shake*, then press *Start/Pause* to preheat.
3. **Trim**, core, and stem the bell peppers, then slice lengthwise into quarters.
4. **Drizzle** the zucchini and bell peppers with olive oil and season with salt and pepper.
5. **Place** vegetables onto the preheated grill grate, then close the lid.
6. **Flip** the vegetables halfway through cooking. The Shake Reminder will let you know when.
7. **Remove** vegetables, top with chopped basil, and serve.



GRILLED ASPARAGUS WITH SHAVED PARMESAN

YIELD	4 servings
PREP TIME	5 minutes
COOK TIME	8 minutes

1 pound asparagus
1 tablespoon olive oil
1 lemon, zested and juiced
½ teaspoon red pepper flakes
½ teaspoon kosher salt
½ teaspoon freshly ground black pepper
2 tablespoons shaved Parmesan

1. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
2. **Select** the Air Grill function on low heat, adjust time to 8 minutes, press *Shake*, then press *Start/Pause* to preheat.
3. **Trim** the woody ends from the asparagus
4. **Toss** the asparagus with olive oil, lemon juice and zest, red pepper flakes, kosher salt and black pepper.
5. **Place** the asparagus onto the preheated grill grate, then close the lid.
6. **Flip** the asparagus halfway through cooking. The Shake Reminder will let you know when.
7. **Remove** the asparagus from the grill when done, sprinkle with shaved Parmesan, and serve.



CARIBBEAN-STYLE GRILLED PLANTAINS

YIELD	4 servings
PREP TIME	5 minutes
COOK TIME	8 minutes

3 plantains, halved lengthwise
Cooking spray
Kosher salt and freshly ground black pepper, as needed
Crema Mexicana, for serving
Queso fresco, crumbled, for serving
½ cup chopped fresh cilantro, for serving

1. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
2. **Select** the Air Grill function on medium heat, adjust time to 8 minutes, then press *Start/Pause* to preheat.
3. **Spray** the cut sides of the plantains generously with cooking spray and season with kosher salt and black pepper.
4. **Place** the plantains onto the preheated grill grate cut-side down, then close the lid.
5. **Remove** plantains from the grill when done.
6. **Drizzle** with the crema, and sprinkle with the queso fresco and chopped cilantro. Serve immediately.



BRUSSELS SPROUTS & SHALLOTS WITH BALSAMIC GLAZE

YIELD	4 servings
PREP TIME	5 minutes
COOK TIME	15 minutes

1½ pounds Brussels sprouts
2 shallots, sliced
1 tablespoon olive oil
1 tablespoon grapeseed oil
¼ teaspoon salt
½ teaspoon black pepper
2 tablespoons balsamic glaze

1. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the basket.
2. **Select** the Crisp function, adjust temperature to 375°F and time to 15 minutes, press *Shake*, then press *Start/Pause* to preheat.
3. **Toss** Brussels sprouts with shallot, olive oil, salt, and pepper in a medium bowl.
4. **Place** Brussels sprouts into the preheated basket, then close the lid.
5. **Stir** the Brussels sprouts halfway through cooking. The Shake Reminder will let you know when.
6. **Remove** Brussels sprouts when crispy and tender.
7. **Toss** with balsamic glaze then serve.



ELOTE

YIELD

4 servings

PREP TIME

10 minutes

COOK TIME

10 minutes

4 ears corn, shucked

1 tablespoon vegetable oil

Salt and pepper, to taste

$\frac{1}{2}$ cup cotija cheese, divided

$\frac{1}{4}$ cup mayonnaise

$\frac{1}{4}$ cup sour cream

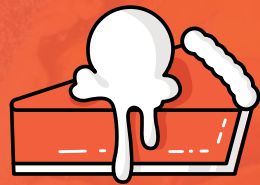
$\frac{1}{4}$ cup cilantro leaves

1 teaspoon lime zest

$\frac{1}{2}$ teaspoon ancho chili powder

Lime wedges, for serving

1. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
2. **Select** the Air Grill function on medium heat, adjust time to 10 minutes, press *Shake*, then press *Start/Pause* to preheat.
3. **Brush** the corn with oil and season with salt and pepper.
4. **Lay** the corn onto the preheated grill grate, then close the lid.
5. **Mix** together $\frac{1}{4}$ cup of the cotija cheese, mayonnaise, sour cream, cilantro, lime zest, and ancho chili powder in a bowl.
6. **Flip** the corn halfway through cooking. The Shake Reminder will let you know when.
7. **Remove** the corn from the grill and brush all over with the cheese mixture, then transfer to a serving plate.
8. **Garnish** with the remaining cotija cheese and serve with lime wedges.



desserts



FLAMELESS S'MORES

YIELD	6 servings
PREP TIME	5 minutes
COOK TIME	3 minutes

6 graham crackers, broken into halves
3 chocolate bars
6 large marshmallows

1. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the basket.
2. **Select** the Broil function, adjust temperature to 500°F and time to 3 minutes, then press *Start/Pause* to preheat.
3. **Stack** each graham cracker half with 2 chocolate bar squares and 1 marshmallow, and insert with the marshmallow side up into the preheated basket, then close the lid.
4. **Remove** the broiled s'mores carefully when done.
5. **Top** with the remaining graham cracker halves. Let cool slightly before serving.



GRILLED PINEAPPLE SUNDAES

YIELD	4 servings
PREP TIME	10 minutes
COOK TIME	10 minutes

3 tablespoons unsalted butter,
melted
½ cup honey
2 tablespoons Grand Marnier
(optional)
2 teaspoons vanilla extract
1 pineapple, peeled, cored, and cut
into ½-inch rounds
Vanilla bean ice cream, as needed
¾ cup shredded unsweetened
coconut flakes, lightly toasted
Fresh mint leaves, for garnish

1. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
2. **Select** the Air Grill function on low heat, press *Shake*, then press *Start/Pause* to preheat.
3. **Stir** together the butter, honey, Grand Marnier, and vanilla in a small bowl and spread a thin layer over the pineapple slices. Reserve the remaining glaze.
4. **Place** the pineapple slices onto the preheated grill grate, then close the lid.
5. **Flip** halfway through cooking. The Shake Reminder will let you know when.
6. **Remove** the pineapples from the grill when done.
7. **Place** the pineapples into bowls. Scoop the vanilla ice cream on top of the pineapples, then drizzle with the reserved glaze.
8. **Sprinkle** the pineapples with toasted coconut and garnish with the mint leaves. Serve immediately.



HONEY RUM GRILLED BANANAS

YIELD	2 servings
PREP TIME	5 minutes
COOK TIME	4 minutes

1 tablespoon rum
1 tablespoon honey
½ teaspoon ground cinnamon
2 ripe bananas, peeled and halved lengthwise
Vanilla ice cream, for serving

1. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the grill grate.
2. **Select** the Air Grill function on medium heat, adjust time to 4 minutes, press *Shake*, then press *Start/Pause* to preheat.
3. **Stir** together the rum, honey, and cinnamon in a small bowl. Brush the glaze over the bananas.
4. **Place** the bananas onto the preheated grill grate, then close the lid.
5. **Flip** the bananas halfway through cooking. The Shake Reminder will let you know when.
6. **Remove** the bananas when caramelized. Serve with vanilla ice cream.



APRICOT & LAVENDER CROSTATA WITH VANILLA BEAN WHIPPED CREAM

YIELD	6 servings
PREP TIME	25 minutes
COOK TIME	14 minutes

Crostata

- 2 apricots (or peaches, if unable to find apricots), pitted and thinly sliced
- ½ cup blackberries
- 1 tablespoon fresh lavender, finely chopped (½ teaspoon dried is also fine)
- 1 lemon, zested
- 2 tablespoons honey
- 1 teaspoon vanilla extract or vanilla bean paste
- ½ teaspoon almond extract
- ½ cup all-purpose flour, for dusting
- 1 store-bought pie crust, room temperature
- 1 egg, beaten with 1 teaspoon water

Whipped cream

- 1 cup heavy whipping cream
- 2 tablespoons powdered sugar
- 2 teaspoons vanilla extract or vanilla bean paste

Items Needed

- Stand mixer

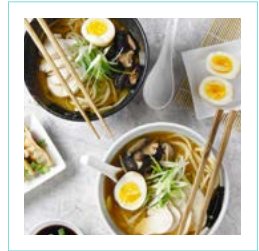
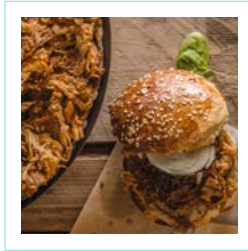
1. **Combine** the apricots, blackberries, chopped lavender, lemon zest, honey, vanilla extract, and almond extract in a medium bowl and set aside.
2. **Dust** a flat surface lightly with the all-purpose flour. Roll out the pie crust until it is smooth on a piece of parchment paper.
3. **Shingle** the apricots into the pie crust. Leave a 2-inch border around the edge of the crust.
4. **Fold** the edges of the crust over the filling, tucking it underneath itself to create folds around the border. There will be an open circle at the center. Brush the crust with the egg and water mixture.
5. **Place** the cooking pot into the base of the Cosori Indoor Grill, followed by the basket.
6. **Select** the Bake function on the grill, adjust temperature to 335°F and time to 14 minutes, then press *Start/Pause* to preheat.
7. **Insert** the crostata into the preheated basket still on the parchment paper, then close the lid.
8. **Beat** together the whipped cream ingredients in a stand mixer with the whisk attachment on high speed until stiff peaks appear. Store in the refrigerator until ready to use.
9. **Remove** the crostata from the grill when done.
10. **Cool** on a wire rack prior to serving. Top with a dollop of the whipped cream.

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