



COSORI®

DUAL BLAZE™ 6.4-LITRE SMART AIR FRYER

# *Recipes*

## Table of Contents

### Breakfast

- 5** Breakfast Pizza
- 6** Bacon & Egg Cups
- 7** Stuffed French Toast

### Appetisers

- 9** Dry-Rubbed Chicken Wings
- 10** Garlic-Parmesan Chicken Wings
- 11** Coconut Shrimp
- 12** Prosciutto-Wrapped Asparagus
- 13** Vegan Cocktail "Meatballs"
- 15** Avocado Mango Spring Rolls

### Entrees

- 17** Bratwurst with Peppers
- 19** Cuban Spiced Black Bean & Quinoa Burgers
- 21** Whole30® Lemon Chicken with Spinach Pesto
- 22** Blackened Chicken Breasts
- 23** Popcorn Shrimp Tacos
- 24** 5-Spice Sticky Chicken
- 25** Lemon-Butter Salmon
- 26** Crispy "Fried" Fish Nuggets
- 27** Chipotle Tuna Melt
- 28** Santa Maria Ribeye
- 29** Chicken Parmesan
- 31** Whole30® Buffalo Chicken Meatballs

### Sides

- 33** Parmesan-Thyme Acorn Squash
- 34** Crispy Sweet Potato Chips
- 35** Crispy Seasoned Chips
- 36** Homemade Tortilla Crisps
- 37** Aubergine-Mushroom Stir Fry
- 38** Avocado Chips

### Dessert

- 41** Mini Apple Pies
- 43** Coffee Streusel Muffins
- 44** Churros with Mexican Chocolate Sauce



*Thank you for  
your purchase!*



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



*explore*

our recipe gallery  
[www.cosori.com/recipes](http://www.cosori.com/recipes)



*enjoy*

weekly, featured recipes  
*made exclusively by our in-house chefs*



## CONTACT OUR CHEFS

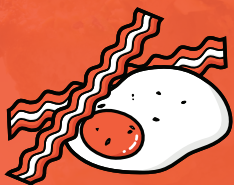
Our helpful, in-house chefs are ready to assist you with any questions you might have!

Email: [recipes@cosori.com](mailto:recipes@cosori.com)

On behalf of all of us at COSORI,

*Happy cooking!*





*breakfast*





## BREAKFAST PIZZA

<b>YIELD</b>	1–2 servings
<b>PREP TIME</b>	5 minutes
<b>COOK TIME</b>	9 minutes

9 millilitres olive oil  
1 pre-made pizza dough  
(18-centimetres)  
28 grams low-moisture mozzarella  
cheese  
2 slices smoked ham  
1 egg  
21 grams coriander leaves, chopped,  
for garnish

1. **Brush** olive oil on top of the premade pizza dough.
2. **Add** mozzarella cheese and smoked ham onto the dough.
3. **Place** the pizza directly into the COSORI Smart Air Fryer basket, without the crisper plate.
4. **Select** the Air Fry function, adjust temperature to 200°C and time to 5 minutes, then press *Start/Pause*.
5. **Remove** when the timer goes off and crack the egg on top of the pizza.
6. **Place** the basket back into the air fryer.
7. **Select** the Broil function, adjust time to 4 minutes, then press *Start/Pause*.
8. **Remove** when done, garnish with chopped coriander, and serve.



## BACON & EGG CUPS

<b>YIELD</b>	6 servings
<b>PREP TIME</b>	5 minutes
<b>COOK TIME</b>	8 minutes

6 slices bacon  
6 eggs  
Salt & pepper, to taste  
2 green onions, thinly sliced, for garnish

### Items Needed

6 Individual cup muffin tins

1. **Wrap** 1 piece of bacon around the inside of each muffin tin to create rings.
2. **Crack** 1 egg into the center of each bacon ring. Season each egg with a sprinkle of salt and pepper.
3. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the muffin tins onto the crisper plate.
4. **Select** the Air Fry function, adjust time to 8 minutes, then press *Start/Pause*.
5. **Remove** when done, garnish the bacon and egg cups with sliced green onions, and serve.



## STUFFED FRENCH TOAST

<b>YIELD</b>	1 serving
<b>PREP TIME</b>	4 minutes
<b>COOK TIME</b>	8 minutes

1 slice brioche bread  
(6½-centimetres-thick),  
preferably stale  
113 grams cream cheese  
2 eggs  
30 millilitres milk  
30 millilitres heavy cream  
42 grams sugar  
5 grams cinnamon  
2 grams vanilla extract  
Oil spray  
Pistachios, chopped, for topping  
Maple syrup, for serving

1. **Cut** a slit in the middle of the brioche slice.
2. **Stuff** the inside of the slit with cream cheese. Set aside.
3. **Whisk** together the eggs, milk, heavy cream, sugar, cinnamon, and vanilla extract.
4. **Soak** the stuffed French toast in the egg mixture for 10 seconds on each side.
5. **Spray** each side of the French toast with oil spray.
6. **Place** the French toast directly into the COSORI Smart Air Fryer basket, without the crisper plate.
7. **Select** the Air Fry function, adjust time to 8 minutes, then press *Start/Pause*.
8. **Flip** the French toast over halfway through cooking.
9. **Remove** when done.
10. **Serve** topped with chopped pistachios and maple syrup.





*appetisers*



## DRY-RUBBED CHICKEN WINGS

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	5 minutes
<b>COOK TIME</b>	20 minutes

9 grams garlic powder  
1 chicken bouillon cube, reduced sodium  
5 grams salt  
3 grams black pepper  
2 grams smoked paprika  
1 grams cayenne pepper  
3 grams Old Bay® seasoning, less sodium  
3 grams onion powder  
1 grams dried oregano  
453 grams chicken wings  
Oil spray  
Ranch, for serving

1. **Combine** all the seasonings in a bowl and mix well.
2. **Reserve** half of the seasoning mixture in a separate bowl for sprinkling over the cooked chicken wings.
3. **Season** the chicken wings with half of the seasoning blend and spray liberally with oil spray.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the chicken wings onto the crisper plate.
5. **Select** the Chicken function and press *Start/Pause*.
6. **Remove** when done, place into a bowl, and sprinkle with the other half of the seasoning blend until they are well coated.
7. **Serve** with a side of ranch.



## GARLIC-PARMESAN CHICKEN WINGS

<b>YIELD</b>	3 servings
<b>PREP TIME</b>	5 minutes
<b>COOK TIME</b>	20 minutes

25 grams cornstarch  
28 grams Parmesan cheese, grated  
9 grams garlic powder  
Salt & pepper, to taste  
680 grams chicken wings  
Oil spray

1. **Combine** the cornstarch, Parmesan cheese, garlic powder, salt, and pepper in a bowl.
2. **Reserve** half of the Parmesan mixture in a separate bowl for sprinkling over the cooked chicken wings.
3. **Add** the chicken wings to the bowl and dredge until the wings are well coated.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the chicken wings onto the crisper plate.
5. **Spray** the top of the chicken wings with oil spray.
6. **Select** the Chicken function and press *Start/Pause*.
7. **Remove** when done.
8. **Sprinkle** with the reserved Parmesan mixture and serve.





## COCONUT SHRIMP

<b>YIELD</b>	3 servings
<b>PREP TIME</b>	8 minutes
<b>COOK TIME</b>	6 minutes

27 grams plain flour  
5 grams salt, divided  
1 grams black pepper, divided  
1 grams garlic powder, divided  
2 grams paprika, divided  
2 large eggs, beaten  
15 millilitres milk  
28 grams panko breadcrumbs  
40 grams unsweetened flaked coconut  
227 grams large shrimp, peeled (tails left on) and deveined  
Oil spray

1. **Mix** together the flour and half of the seasonings and spices in 1 bowl.
2. **Whisk** together the eggs and milk in a separate bowl.
3. **Combine** the panko breadcrumbs, coconut, and the other half of the seasonings and spices in a third bowl.
4. **Coat** each shrimp with flour, then dip in egg, and then roll in breadcrumbs and coconut. Dip in egg and crumbs again and set aside.
5. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the shrimp onto the crisper plate.
6. **Spray** the shrimp with the oil spray.
7. **Select** the Seafood function, adjust time to 6 minutes, then press *Start/Pause*.
8. **Remove** when done and serve.



## PROSCIUTTO- WRAPPED ASPARAGUS

<b>YIELD</b>	3 servings
<b>PREP TIME</b>	5 minutes
<b>COOK TIME</b>	8 minutes

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

1. **Cut** off the woody ends of the asparagus spears and discard.
2. **Drizzle** the asparagus spears with oil.
3. **Season** with salt and pepper to taste.
4. **Wrap** 1 slice of prosciutto around each asparagus spear, top to bottom.
5. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the asparagus onto the crisper plate.
6. **Select** the Veggies function, adjust time to 8 minutes, then press *Start/Pause*.
7. **Remove** when done and serve.



## VEGAN COCKTAIL “MEATBALLS”

### YIELD

6 servings

### PREP TIME

15 minutes

### COOK TIME

12 minutes

340 grams plant-based ground “beef”

½ medium shallot, finely diced

3 grams garlic powder

2 grams black pepper

3 grams salt

2 grams dry mustard

A pinch of cayenne

A pinch of smoked paprika

15 grams fresh parsley,  
finely chopped

3 millilitres Worcestershire sauce  
(vegan friendly)

43 grams almond flour

Oil spray

64 millilitres vegan BBQ sauce, plus  
more for serving

Chives, chopped, for garnish

1. **Mix** the ground “beef” with the shallot, garlic powder, pepper, salt, dry mustard, cayenne, paprika, parsley, Worcestershire sauce, and almond flour in a large bowl until well combined.
2. **Divide** the mixture into 12 portions and shape into balls. Refrigerate for at least 10 minutes.
3. **Place** the meatballs directly into the COSORI Smart Air Fryer basket, without the crisper plate.
4. **Spray** the meatballs with oil spray.
5. **Select** the Air Fry function, adjust temperature to 200°C and time to 12 minutes, then press *Start/Pause*.
6. **Remove** when done.
7. **Heat** the BBQ sauce in a medium saucepan until it simmers, then add the meatballs.
8. **Stir** to coat the meatballs.
9. **Remove** from heat, garnish with chives, and serve.





# AVOCADO MANGO SPRING ROLLS

<b>YIELD</b>	3 servings
<b>PREP TIME</b>	15 minutes
<b>COOK TIME</b>	10 minutes

60 millilitres liquid coconut oil  
30 millilitres sesame oil  
12 egg roll wrappers  
1 ripe mango, peeled and sliced into  
6-millimetre strips  
2 firm medium avocados, cut into  
6-millimetre strips  
11 grams kosher salt  
14 grams tajin seasoning  
28 grams fresh coriander, chopped  
2 green onions, chopped  
Flaky sea salt, for sprinkling

## Dipping Sauce

128 grams diced mango  
43 millilitres coconut cream  
1 lime, juiced  
7 millilitres agave syrup  
7 millilitres hot sauce  
5 millilitres coconut aminos  
3 grams tajin seasoning  
3 grams kosher salt

## Items Needed

Food processor or blender

1. **Stir** together the coconut oil and sesame oil in a medium bowl.
2. **Brush** each egg roll wrapper with the oil mixture, lay a second wrapper on top, then brush again with oil.
3. **Lay** several pieces of mango and avocado in the center of each egg roll wrapper.
4. **Sprinkle** the mango and avocado with salt, tajin, and some coriander.
5. **Fold** the bottom side of the egg roll wrapper over the fruit, then fold the sides in over the fruit.
6. **Wet** your finger with water and moisten the remaining open edge of the wrapper, then roll up the egg rolls tightly.
7. **Brush** the outside of the egg rolls with the coconut and sesame oil mixture.
8. **Combine** all the dipping sauce ingredients in the bowl of a small food processor or blender and pulse until very smooth. Set aside.
9. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the egg rolls onto the crisper plate.
10. **Select** the Air Fry function, adjust temperature to 185°C, then press *Start/Pause*.
11. **Remove** when done and sprinkle with flaky sea salt.
12. **Cool** for 10 minutes, then serve with the dipping sauce on the side.



*mains*





## BRATWURST WITH PEPPERS

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	5 minutes
<b>COOK TIME</b>	7 minutes

2 red bell peppers, cored and cut into  
2½-centimetre-wide slices  
7 millilitres olive oil  
Salt & pepper, to taste  
2 bratwurst sausages, pricked with  
a knife

1. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the bell pepper slices onto the crisper plate.
2. **Drizzle** the bell peppers slices with olive oil, season with salt and pepper, then add the bratwurst sausages.
3. **Select** the Roast function, adjust time to 7 minutes, then press *Start/Pause*.
4. **Remove** when done and serve.





# CUBAN SPICED BLACK BEAN & QUINOA BURGERS

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	20 minutes
<b>COOK TIME</b>	8 minutes

½ white onion, roughly chopped  
2 garlic cloves  
32 grams coriander leaves  
1 can black beans, drained and rinsed  
128 grams quinoa, cooked according to package instructions  
1 lime, zested and juiced  
15 grams tomato paste  
10 grams kosher salt  
5 grams dried oregano  
3 grams freshly ground black pepper  
3 grams ground coriander seeds  
3 grams ground cumin  
15 millilitres olive oil  
Oil spray

## For Serving

4 burger buns  
32 grams fresh coriander leaves  
Plant-based mayonnaise  
¼ red onion, thinly sliced  
Lettuce, torn, washed, and dried  
1 Roma tomato, thinly sliced

## Items Needed

Food processor fitted with the blade attachment

1. **Place** the onion, garlic, and coriander leaves in the bowl of a food processor fitted with the blade attachment.
2. **Pulse** several times until the mixture is finely chopped, then add in the black beans and pulse several more times until a smooth paste is formed. Transfer the mixture to a medium bowl.
3. **Add** the quinoa, lime zest and juice, tomato paste, salt, oregano, pepper, ground coriander seeds, cumin, and olive oil to the black bean mixture.
4. **Stir** together until evenly distributed.
5. **Shape** the black bean mixture into 4 equally sized patties, tightly packing them to ensure they stay together while cooking.
6. **Spray** the patties with oil spray on both sides.
7. **Place** the patties directly into the COSORI Smart Air Fryer basket, without the crisper plate.
8. **Select** the Air Fry function, adjust temperature to 195°C and time to 8 minutes, then press *Start/Pause*.
9. **Flip** the patties over halfway through cooking.
10. **Remove** when done and serve on burger buns with coriander, plant-based mayonnaise, onion slices, lettuce, and sliced tomato.





# WHOLE30® LEMON CHICKEN WITH SPINACH PESTO

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	2 hours
<b>COOK TIME</b>	18 minutes

## Chicken

- 6 bone-in, skin-on chicken drumsticks or thighs
- 2 lemons, zested and juiced
- 60 millilitres olive oil
- 2 garlic cloves, smashed
- 2 stems fresh thyme
- 5 grams kosher salt
- 3 grams black pepper

## Pesto

- 60 grams baby spinach leaves
- 15 grams fresh basil leaves
- 15 grams fresh mint leaves
- 32 grams toasted pine nuts
- 1 clove garlic
- 78 millilitres olive oil, plus more as needed
- 1 lemon, juiced
- 15 grams nutritional yeast
- 5 grams kosher salt, plus more to taste
- 3 grams black pepper

## Items Needed

- Food processor or blender

1. **Place** all the chicken ingredients into a resealable plastic bag or bowl and mix well.
2. **Marinate** in the refrigerator for 2 hours.
3. **Drain** and discard the marinade.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the chicken onto the crisper plate.
5. **Select** the Chicken function, adjust time to 18 minutes, then press *Start/Pause*.
6. **Combine** the spinach, basil, mint, pine nuts, garlic, olive oil, and lemon juice in a food processor or blender and pulse to combine.
7. **Add** the nutritional yeast, salt, and pepper and blend until the pesto is almost smooth but still has just a bit of texture. Add more olive oil as needed to thin out the pesto.
8. **Remove** when done and serve drizzled with the pesto.

**Disclaimer:** Whole30 is the registered trademark of Thirty & Co., LLC. COSORI is not associated with, sponsored, or endorsed by Thirty & Co., LLC. The use of the mark is for identification only.





## BLACKENED CHICKEN BREASTS

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	10 minutes
<b>COOK TIME</b>	12 minutes

9 grams smoked paprika  
6 grams garlic powder  
6 grams onion powder  
2 grams cayenne pepper  
5 grams black pepper  
4 grams salt  
454 grams boneless skinless chicken  
breasts, thinly sliced  
Oil spray  
2 limes, halved, for serving

1. **Combine** the paprika, garlic powder, onion powder, cayenne, black pepper, and salt in a small bowl.
2. **Season** the chicken on both sides with the spice mixture to ensure it's completely coated.
3. **Spray** both sides with oil spray.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the chicken onto the crisper plate.
5. **Select** the Chicken function, adjust time to 12 minutes, then press *Start/Pause*.
6. **Remove** when done.
7. **Serve** after squeezing the limes over the chicken.





## POPCORN SHRIMP TACOS

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	10 minutes
<b>COOK TIME</b>	6 minutes

### Popcorn Shrimp

43 grams plain flour  
5 grams granulated garlic  
5 grams paprika  
5 grams kosher salt  
3 grams black pepper  
1 egg  
14 millilitres milk  
128 grams panko breadcrumbs  
230 grams shrimp, peeled and deveined  
Oil spray

### Tacos

Corn tortillas, warmed  
Shredded lettuce  
Radish, thinly sliced  
Sour cream  
Lime  
1 avocado, sliced

1. **Place** the flour, garlic, paprika, salt, and pepper in a bowl and stir to combine.
2. **Whisk** together the egg and milk in a separate bowl.
3. **Place** the panko breadcrumbs in a third bowl.
4. **Dip** the shrimp into the flour mixture, then the egg mixture, then the panko breadcrumbs.
5. **Spray** both sides of the shrimp with oil spray.
6. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the shrimp onto the crisper plate.
7. **Select** the Seafood function, adjust time to 6 minutes, then press *Start/Pause*.
8. **Remove** when done.
9. **Assemble** the tacos by placing popcorn shrimp onto the warmed corn tortillas.
10. **Top** with shredded lettuce, radish, sour cream, lime, and avocado slices, and serve.



## 5-SPICE STICKY CHICKEN

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	2 hours
	5 minutes
<b>COOK TIME</b>	18 minutes

45 millilitres hoisin sauce  
15 millilitres oyster sauce  
3 garlic cloves, finely grated  
10 grams Chinese 5-Spice Powder  
60 grams honey, divided  
30 millilitres dark soy sauce, divided  
4 bone-in, skin-on chicken thighs  
Chinese broccoli, steamed, for  
serving  
Rice, cooked, for serving

1. **Combine** the hoisin, oyster sauce, garlic, Chinese 5-Spice Powder, 30 grams of honey, and 15 grams of dark soy sauce in a large bowl.
2. **Add** the chicken thighs and mix until well coated.
3. **Marinate** in the refrigerator for at least 2 hours.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the chicken thighs skin side down onto the crisper plate.
5. **Select** the Chicken function, adjust time to 18 minutes, then press *Start/Pause*.
6. **Mix** the remaining honey and soy sauce together in a small bowl.
7. **Flip** the chicken halfway through cooking.
8. **Brush** the tops of the chicken with the honey-soy sauce after 14 minutes of cooking, then return to the air fryer and finish cooking for 4 minutes.
9. **Remove** when done and serve with steamed Chinese broccoli and rice.



## LEMON-BUTTER SALMON

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	3 minutes
<b>COOK TIME</b>	8 minutes

2 salmon fillets (170 grams each)

Salt & pepper, for seasoning, as desired

Oil spray

30 grams butter

30 millilitres fresh lemon juice

1 garlic clove, grated

6 millilitres Worcestershire sauce

1. **Season** the salmon with salt and pepper as desired.
2. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the salmon onto the crisper plate.
3. **Spray** the tops of the salmon with oil spray.
4. **Select** the Seafood function and press *Start/Pause*.
5. **Combine** the butter, lemon juice, garlic, and Worcestershire sauce in a small sauce pan and melt on low heat, about 1 minute.
6. **Remove** when done.
7. **Serve** the salmon fillets with rice and topped with the lemon-butter sauce.





## CRISPY “FRIED” FISH NUGGETS

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	6 minutes
<b>COOK TIME</b>	6 minutes

32 grams plain flour  
15 grams Old Bay® seasoning  
2 eggs, beaten  
400 grams panko breadcrumbs  
454 grams whitefish or other mild fish, cut into 3½ x 1½-centimetre long strips  
Oil spray  
Tartar sauce, for serving

1. **Mix** together the flour and Old Bay® seasoning in a medium bowl, put the beaten eggs in a separate bowl, and then pour the breadcrumbs into a third bowl.
2. **Coat** each piece of fish with the seasoned flour, then dip in the beaten eggs, and then roll in the breadcrumbs.
3. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the coated fish onto the crisper plate.
4. **Spray** the coated fish on both sides with oil spray.
5. **Select** the Seafood function, adjust time to 6 minutes, then press *Start/Pause*.
6. **Remove** when done and serve with tartar sauce.



## CHIPOTLE TUNA MELT

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	5 minutes
<b>COOK TIME</b>	8 minutes

1 can tuna (142 grams)  
42 grams La Costeña® chipotle sauce  
4 slices white bread  
2 slices pepper jack cheese

1. **Mix** the tuna and chipotle sauce until well combined.
2. **Spread** half of the chipotle tuna mixture onto each of the 2 bread slices.
3. **Add** a slice of pepper jack cheese onto each one and top with the remaining 2 bread slices, making 2 sandwiches.
4. **Place** the sandwiches directly into the COSORI Smart Air Fryer basket, without the crisper plate.
5. **Select** the Air Fry function, adjust time to 8 minutes, then press *Start/Pause*.
6. **Flip** the sandwiches over halfway through cooking.
7. **Remove** when done, cut diagonally, and serve.



## SANTA MARIA RIBEYE

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	30 minutes
<b>COOK TIME</b>	10 minutes

1 boneless ribeye (450 grams)  
5 grams kosher salt  
2 grams ground black pepper  
2 grams garlic powder  
2 grams onion powder  
2 grams dried oregano  
A pinch of dried rosemary  
A pinch of cayenne pepper  
A pinch of dried sage  
15 millilitres olive oil

1. **Remove** the steak from the refrigerator 30 minutes prior to cooking.
2. **Pat** the steak dry with a paper towel and season both sides with the salt and black pepper.
3. **Mix** together the seasonings and sprinkle over the steak evenly.
4. **Drizzle** olive oil onto the steak.
5. **Place** the steak directly into the COSORI Smart Air Fryer basket, without the crisper plate.
6. **Select** the Steak function, adjust time to 10 minutes, then press *Start/Pause*. This will give you medium doneness.
7. **Remove** when done.
8. **Rest** the steak for 5 minutes before slicing and serving.





## CHICKEN PARMESAN

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	10 minutes
<b>COOK TIME</b>	12 minutes

56 grams Italian-style breadcrumbs  
20 grams Parmesan cheese, grated  
1 egg, beaten  
60 grams plain flour  
2 boneless, skinless chicken breasts  
(thinly cut)  
Oil spray  
2 slices mozzarella cheese  
Marinara sauce, for serving  
2 sprigs parsley, freshly chopped, for  
garnish

1. **Mix** the breadcrumbs and Parmesan cheese in a medium bowl, put the beaten egg in a separate bowl, and then pour the flour into a third bowl.
2. **Dredge** each chicken breast in the flour, then dip in the beaten egg, and then roll in the breadcrumb mixture.
3. **Spray** both sides of the chicken with oil spray.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the chicken onto the crisper plate.
5. **Select** the Air Fry function, adjust time to 12 minutes, then press *Start/Pause*.
6. **Place** 1 slice of mozzarella cheese onto each breast after 10 minutes.
7. **Remove** the chicken when done.
8. **Serve** with marinara sauce and garnished with the freshly chopped parsley.





# WHOLE30® BUFFALO CHICKEN MEATBALLS

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	15 minutes
<b>COOK TIME</b>	14 minutes

## Meatballs

454 grams ground chicken  
43 grams carrot, grated  
2 green onions, chopped finely  
crosswise  
1 celery rib, small diced  
32 millilitres Frank's RedHot® Buffalo Wings Sauce  
32 grams almond flour  
1 egg, beaten  
30 grams Whole30®-Friendly mayonnaise  
7 millilitres apple cider vinegar  
10 grams garlic powder  
10 grams onion powder  
5 grams kosher salt  
5 grams black pepper  
Olive oil spray

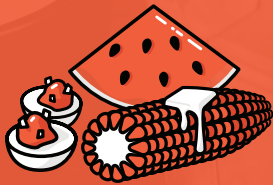
## Dipping Sauce

118 millilitres coconut milk  
30 grams Whole30®-Friendly mayonnaise  
15 millilitres apple cider vinegar  
15 grams fresh chives, chopped  
15 grams fresh dill, chopped  
15 grams fresh Italian parsley leaves, chopped  
5 grams garlic powder  
2 grams onion powder  
2 grams kosher salt  
2 grams black pepper

1. **Place** all the meatball ingredients except for the olive oil spray into a large bowl and stir to combine, being careful not to overwork the chicken.
2. **Form** the mixture into 12 meatballs.
3. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the meatballs onto the crisper plate.
4. **Spray** the meatballs with olive oil spray.
5. **Select** the Air Fry function, adjust time to 14 minutes, then press *Start/Pause*.
6. **Whisk** together the dipping sauce ingredients in a medium bowl.
7. **Remove** the meatballs when done, then serve with the dipping sauce on the side.

**Disclaimer:** Whole30 is the registered trademark of Thirty & Co., LLC. COSORI is not associated with, sponsored, or endorsed by Thirty & Co., LLC. The use of the mark is for identification only.





*sides*



## PARMESAN-THYME ACORN SQUASH

<b>YIELD</b>	3 servings
<b>PREP TIME</b>	10 minutes
<b>COOK TIME</b>	16 minutes

1 small acorn squash  
15 grams fresh thyme leaves  
15 millilitres olive oil  
5 grams kosher salt  
5 grams freshly ground black pepper  
15 grams freshly grated  
Parmesan cheese

1. **Halve** the acorn squash and scoop out and discard the seeds. Cut the squash halves into 2½-centimetre-thick wedges.
2. **Combine** the acorn squash wedges, thyme, olive oil, salt, and pepper in a medium bowl and toss to coat the squash.
3. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the acorn squash onto the crisper plate.
4. **Select** the Roast function, adjust time to 16 minutes, then press *Start/Pause*.
5. **Remove** the squash when done, sprinkle the Parmesan cheese over the top, and serve.



## CRISPY SWEET POTATO CHIPS

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	10 minutes
<b>COOK TIME</b>	15 minutes

2 sweet potatoes  
10 grams cornstarch, potato starch,  
or tapioca starch  
15 millilitres vegetable oil  
10 grams kosher salt, divided

1. **Peel** the sweet potatoes, then cut off the narrow ends.
2. **Halve** the sweet potatoes cross wise, then cut each half into 6-millimetre-wide sticks.
3. **Toss** the cut sweet potatoes with the cornstarch, oil, and 1 teaspoon of the kosher salt until fully coated.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the sweet potatoes onto the crisper plate.
5. **Select** the Air Fry function, adjust temperature to 205°C and time to 15 minutes, then press *Start/Pause*.
6. **Remove** the sweet potato chips when done, sprinkle with the remaining salt, then serve immediately.

**Note:** To recrisp your sweet potato chips, set temperature to 205°C and time to 2 minutes, then press *Start/Pause*.





## CRISPY SEASONED CHIPS

<b>YIELD</b>	3 servings
<b>PREP TIME</b>	10 minutes
<b>COOK TIME</b>	17 minutes

2 russet potatoes  
15 grams cornstarch or potato starch  
21 millilitres vegetable oil  
8 grams kosher salt, plus more to taste for seasoning  
5 grams onion powder  
5 grams garlic powder  
5 grams paprika  
2 grams chili powder  
2 grams cayenne pepper

1. **Peel** the potatoes, then cut off the narrow ends.
2. **Halve** the potatoes cross wise, then cut each half into 6-millimetre-wide sticks.
3. **Toss** the cut potatoes with the remaining ingredients in a large bowl until evenly coated.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the potatoes onto the crisper plate.
5. **Select** the Fries function, adjust time to 17 minutes, then press *Start/Pause*.
6. **Remove** the chips when done, sprinkle with additional salt if desired, and serve immediately.



## HOMEMADE TORTILLA CRISPS

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	2 minutes
<b>COOK TIME</b>	9 minutes

6 corn tortillas  
(15-centimetre diameter),  
cut into 6 pieces each  
30 millilitres neutral oil like canola  
or grapeseed  
8 grams salt  
Salsa, for serving

1. **Toss** the tortillas in the oil and salt until well coated.
2. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the tortillas onto the crisper plate.
3. **Select** the Air Fry function, adjust time to 9 minutes, then press *Start/Pause*.
4. **Remove** when done and serve with salsa.



## AUBERGINE-MUSHROOM STIR FRY

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	10 minutes
<b>COOK TIME</b>	12 minutes

½ large aubergine, cut into  
25-millimetre cubes  
7 cremini mushrooms, quartered  
30 millilitres soy sauce  
15 grams hoisin sauce  
15 grams honey  
7 millilitres rice wine vinegar  
1 grams sesame oil  
Rice, cooked, for serving  
1 green onion, sliced, for garnish

1. **Combine** all ingredients except for the rice and green onion in a resealable plastic bag.
2. **Marinate** the aubergine and mushrooms for about 10 minutes at room temperature.
3. **Drain** and discard the marinade.
4. **Place** the aubergine and mushrooms directly into the air fryer basket, without the crisper plate.
5. **Select** the Veggies function, adjust time to 12 minutes, then press *Start/Pause*.
6. **Remove** the aubergine and mushrooms when done and serve over rice, garnished with the green onions.



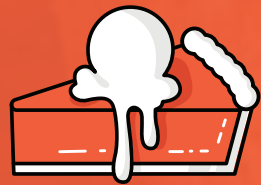


## AVOCADO CHIPS

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	15 minutes
<b>COOK TIME</b>	9 minutes

62 grams plain flour  
2 grams garlic powder  
2 grams onion powder  
1 grams smoked paprika  
1 grams cayenne pepper  
2 eggs, beaten  
106 grams panko breadcrumbs  
43 grams Parmesan cheese, grated  
Salt & pepper, to taste  
2 avocados, peeled, pitted, and cut  
into 25-millimetre-thick wedges  
Oil spray  
Ketchup or ranch, for serving

1. **Place** the flour, garlic powder, onion powder, smoked paprika, and cayenne pepper in a small bowl, put the beaten eggs in a separate small bowl, and mix the panko, Parmesan cheese, salt, and pepper together in a third small bowl.
2. **Coat** the avocado wedges by dredging them first in the flour, then the egg, and then the breadcrumbs, pressing the crumbs on gently with your hands.
3. **Set** the coated avocados on a tray and spray them on all sides with oil spray.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the avocado wedges onto the crisper plate.
5. **Select** the Air Fry function, adjust temperature to 195°C and time to 9 minutes, then press *Start/Pause*.
6. **Remove** the avocado chips when done and serve with your favorite dipping sauce.



*dessert*







## MINI APPLE PIES

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	35 minutes
<b>COOK TIME</b>	10 minutes

1 medium apple, peeled and diced  
into bite-sized pieces  
18 grams granulated sugar  
18 grams unsalted butter  
1 grams ground cinnamon  
A pinch of ground nutmeg  
A pinch of ground allspice  
1 sheet premade pie dough  
1 egg, beaten  
5 millilitres milk

1. **Combine** the diced apples, granulated sugar, butter, cinnamon, nutmeg, and allspice together in a medium saucepan or skillet over medium-low heat. Bring to a simmer.
2. **Simmer** for 2 minutes, then remove from heat.
3. **Allow** the apples to cool uncovered at room temperature for 30 minutes.
4. **Cut** the pie dough into 127-millimetre circles.
5. **Add** the filling to the center of each pie crust circle and use your finger to apply water to the outer ends. Some filling will be left over.
6. **Crimp** the pies shut with a fork and cut a small slit on the top. Keep refrigerated until ready to cook.
7. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
8. **Select** the Air Fry function, adjust temperature to 175°C and time to 5 minutes, then press *Start/Pause* to preheat.
9. **Mix** together the egg and milk to make an egg wash and brush the tops of each pie.
10. **Place** the apple pies onto the crisper plate.
11. **Select** the Bake function, adjust temperature to 175°C and time to 10 minutes, then press *Start/Pause*.
12. **Remove** the pies when done and golden brown, let cool for 5 minutes, and serve.



# COFFEE STREUSEL MUFFINS

<b>YIELD</b>	6 muffins
<b>PREP TIME</b>	10 minutes
<b>COOK TIME</b>	12 minutes

## Crumb Topping

13 grams white sugar  
16 grams light brown sugar  
1 grams cinnamon  
A pinch of salt  
30 grams unsalted butter, melted  
30 grams plain flour

## Muffins

100 grams plain flour  
49 grams light brown sugar  
4 grams baking powder  
1 grams bicarbonate of soda  
2 grams cinnamon  
1 grams fine sea salt  
98 grams sour cream  
44 grams unsalted butter, melted  
1 egg  
5 ml vanilla extract  
Oil spray

## Items Needed

Silicone muffin liners or 6-cup individual muffin tin

1. **Mix** all the crumb topping ingredients together until they form coarse crumbs. Set aside.
2. **Combine** the flour, 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. **Grease** the muffin cups with the oil spray and pour in the batter until the cups are  $\frac{3}{4}$  full.
6. **Sprinkle** the tops of the muffins with the crumb topping.
7. **Place** the muffins directly into the air fryer basket, without the crisper plate.
8. **Select** the Bake function, adjust temperature to 150°C and time to 12 minutes, then press *Start/Pause*.
9. **Remove** the muffins when done and serve warm.





## CHURROS WITH MEXICAN CHOCOLATE SAUCE

<b>YIELD</b>	12 servings
<b>PREP TIME</b>	30 minutes
<b>COOK TIME</b>	8 minutes

### Mexican Chocolate Sauce

118 millilitres heavy cream  
170 grams chopped  
Mexican chocolate  
(or semi-sweet chocolate)  
10 millilitres coffee liqueur  
2 millilitres vanilla extract  
1 grams cinnamon

### Churros

118 millilitres water  
43 grams unsalted butter  
15 grams granulated sugar  
A pinch of salt  
68 grams plain flour  
1 large egg, room temperature  
2 millilitres vanilla extract  
Coconut oil spray

### Cinnamon Sugar

100 grams granulated sugar  
5 grams cinnamon

### Items Needed

Electric hand mixer or stand mixer  
Pastry bag fitted with large star tip

- 
1. **Heat** the heavy cream in a medium saucepan over medium-low heat until it just begins to bubble.
  2. **Combine** the chocolate, coffee liqueur, vanilla, and cinnamon in a medium bowl.
  3. **Pour** the hot cream over the chocolate and let stand for 1 minute.
  4. **Whisk** until smooth. Set aside until ready to serve.
  5. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
  6. **Select** the Air Fry function, adjust temperature to 190°C and time to 5 minutes, then press *Start/Pause* to preheat.
  7. **Combine** the water, butter, sugar, and salt in a saucepan and bring to medium-high heat.
  8. **Turn** the heat off once the butter has melted and begun to boil, add the flour, then stir vigorously with a wooden spoon until the mixture forms a ball, about 2 minutes.
  9. **Transfer** the mixture to the bowl of a stand mixer or a large mixing bowl and allow to cool for 4 minutes.
  10. **Add** the egg and vanilla extract to the bowl while beating on high speed for 3 minutes using an electric hand mixer or stand mixer, or until the egg has been well incorporated and the batter looks smooth.
  11. **Transfer** the batter to a pastry bag fitted with a large star-shaped tip.
  12. **Spray** the crisper plate with the coconut oil spray.
  13. **Pipe** the batter into 10-centimetre-long strips directly onto the greased crisper plate and cut the ends with scissors.
  14. **Spray** the tops of the churros lightly with the coconut oil spray.
  15. **Select** the Air Fry function, adjust temperature to 190°C and time to 8 minutes, then press *Start/Pause*.
  16. **Mix** the sugar and cinnamon in a bowl while the churros cook.
  17. **Remove** when done, then immediately toss the churros in the cinnamon sugar mixture. Repeat the cooking and coating process with the remaining churros.
  18. **Serve** the churros with the chocolate sauce on the side for dipping.

[illegible]



[illegible]

# COSORI®

**Questions or Concerns?**

[support.eu@cosori.com](mailto:support.eu@cosori.com)