



**COSORI™**

AIR FRYER

CP137-AF & CP158-AF

# *Recipes*

 *Thank you for  
your purchase!* 

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



*join*

the Cosori Cooks Community on Facebook  
[facebook.com/groups/cosoricooks](https://facebook.com/groups/cosoricooks)



*enjoy*

weekly, featured recipes  
*Penny Plates | Quick Cuisines | Easy One-Pot*



*explore*

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



## 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!*

# Table of Contents

## 5 PLAYING WITH PRESETS

### BREAKFAST

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

### ENTRÉES

- 18 Santa Maria Ribeye
- 19 New York Steak with Chimichurri
- 20 Steak Sandwich
- 21 Balsamic Mustard Flank Steak
- 22 Italian Meatballs
- 23 Mediterranean Lamb Meatballs
- 24 Japanese Meatballs
- 25 Roasted Garlic & Herb Chicken
- 26 Barbeque Chicken
- 27 Garlic Lemon Chicken Legs
- 28 Mustard-Roasted Chicken Thighs
- 29 Chicken Tikka Drumsticks
- 30 Honey Lemon Chicken
- 31 Five-Spice Sticky Chicken
- 32 "Fried" Chicken
- 33 Chicken Parmesan
- 34 North Carolina Style Pork Chops
- 35 Pork Katsu
- 36 Prosciutto-Wrapped Pork Roulade
- 37 Cajun-Blackened Catfish
- 38 Chipotle Tuna Melt
- 39 Cornmeal-Crusted Fish Tacos
- 40 Teriyaki-Glazed Salmon
- 41 Lemon-Butter Salmon

- 42 Cajun-Style Shrimp
- 43 Crab Cakes
- 44 Crispy Tofu
- 45 Eggplant Schnitzel
- 46 Grilled Cheese
- 47 Cajun Chicken Tenders
- 48 Stromboli
- 49 Crispy "Fried" Fish Nuggets
- 50 Fiesta Mini Pizzas
- 51 Pepperoni Mini Pizzas
- 52 Cheeseburger Sliders
- 53 Turkey Burgers with Asian Slaw

### APPETIZERS

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

# Table of Contents (cont.)

## SIDES

Homemade French Fries	<b>76</b>
Sweet Potato Fries	<b>77</b>
Cajun French Fries	<b>78</b>
Zucchini Fries	<b>79</b>
Avocado Fries	<b>80</b>
Greek Fries	<b>81</b>
Potato Wedges	<b>82</b>
Potato Chips	<b>83</b>
Onion Rings	<b>84</b>
Blooming Onion	<b>85</b>
Hasselback Potatoes	<b>86</b>
Roasted Potatoes	<b>87</b>
Honey-Roasted Carrots	<b>88</b>
Roasted Garlic Broccoli	<b>89</b>
Honey-Soy Carrots	<b>90</b>
Roasted Cauliflower	<b>91</b>
Roasted Turmeric Cauliflower	<b>92</b>
Roasted Corn	<b>93</b>
Roasted Butternut Squash	<b>94</b>
Roasted Eggplant	<b>95</b>
Garlic Bread	<b>96</b>
Cheesy Cornbread Muffins	<b>97</b>
Cheddar Buttermilk Biscuits	<b>98</b>
Brussel Sprouts with Pancetta	<b>99</b>

## DESSERTS

Cinnamon Rolls	<b>101</b>
Chocolate Soufflé	<b>102</b>
Banana Nut Bread	<b>103</b>
Mini Apple Pies	<b>104</b>
Rustic Pear Tart with Walnuts	<b>105</b>
Lemon Pound Cake	<b>106</b>
Blueberry Lemon Muffins	<b>107</b>
Chocolate Espresso Muffins	<b>108</b>
Coconut Macarons	<b>109</b>
Orange Cranberry Muffins	<b>110</b>
Chocolate Chip Muffins	<b>111</b>

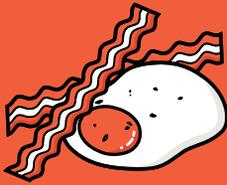
## Playing with Presets

ICON	FOOD	TEMPERATURE (°C)	TIME (MIN)	COOKED
<b>STEAK</b> 	Steak: Ribeye, Sirloin, Filet	205°C	6 minutes	Rare
			8 minutes	Medium
			10 minutes	Well-done
	Hamburger	205°C	10 minutes	
	Beef Meatballs	205°C	8 minutes	
	Sausage	205°C	8-12 minutes	
	Pork Chop, boneless	205°C	12-14 minutes	
	Pork Chop, bone-in	205°C	16-18 minutes	

ICON	FOOD	TEMPERATURE (°C)	TIME (MIN)	SHAKE
<b>SEAFOOD</b> 	Salmon	175°C	8 minutes	
	Tilapia	175°C	6-8 minutes	
	Sword Fish	175°C	8-10 minutes	
<b>SHRIMP</b> 	Shrimp	190°C	6-10 minutes	Shake
	Jumbo Shrimp	190°C	8-10 minutes	Shake
<b>BACON</b> 	Bacon	160°C	6-8 minutes	
	Pancetta	160°C	10 minutes	
	Parma Ham	160°C	6 minutes	
<b>CHICKEN</b> 	Chicken Wings	195°C	20-25 minutes	Shake
	Chicken Leg/Drumstick	195°C	25 minutes	
	Chicken Thigh, boneless, skinless	195°C	10-12 minutes	
	Chicken Thigh, bone-in, skin on	195°C	20-30 minutes	
	Chicken Breast, boneless, skinless	180°C	12-14 minutes	

## Playing with Presets (cont.)

ICON	FOOD	TEMPERATURE (°C)	TIME (MIN)	SHAKE
	Potato Wedges	175°C	25-30 minutes	Shake
	Potato, baby	175°C	20-25 minutes	Flip
	French Fries, fresh	195°C	25-30 minutes	Shake
	Sweet Potato	195°C	25-30 minutes	Flip
	Broccoli	150°C	8 minutes	Shake
	Cauliflower	150°C	10 minutes	Shake
	Zucchini	150°C	10 minutes	Shake
	Carrots	205°C	12 minutes	Shake
	Brussel Sprouts	205°C	8 minutes	Shake
	Butternut Squash	205°C	10 minutes	Shake
	Corn	205°C	8-12 minutes	Flip
	Muffins	150°C	15 minutes	
	Cake	150°C	30 minutes	
	Cupcakes	150°C	15 minutes	
	Brownies	160°C	30 minutes	
	Corn Bread	150°C	25-30 minutes	
	Cinnamon Rolls	165°C	15 minutes	
	Grilled Cheese	160°C	8 minutes	
	Toasted Bread	160°C	8 minutes	
	Chicken Nuggets	175°C	10 minutes	Shake
	Onion Rings	175°C	10 minutes	Shake



Breakfast



## Strawberry Cream Scones

YIELDS 6 SCONES

**PREP TIME:** 10 min

**COOK TIME:** 12 min

240 grams all-purpose flour

50 grams granulated sugar

8 grams baking powder

A pinch of salt

85 grams butter, cold, cut into pieces

84 grams fresh strawberries, chopped

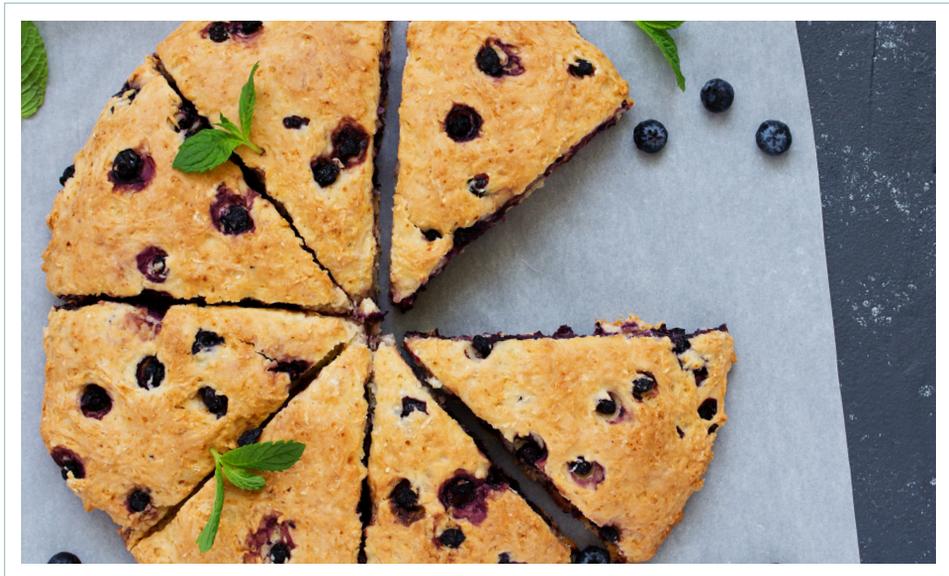
120 millilitres cup heavy cream

2 large eggs

10 millilitres vanilla extract

5 millilitres water

- 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 it combines, then roll it out to a 38-mm thickness.
- 6 USE** a round cookie cutter to cut the scones.
- 7 BRUSH** the scones with an egg wash made from 1 egg and the water. Set aside.
- 8 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 9 LINE** the *preheated* air fryer baskets with baking paper.
- 10 PLACE** the scones on top of the baking paper and cook for 12 minutes at 175°C, until golden brown.



## Ginger Blueberry Scones

YIELDS 6 SCONES

**PREP TIME:** 10 min

**COOK TIME:** 12 min

240 grams all-purpose flour

50 grams granulated sugar

8 grams baking powder

A pinch of salt

85 grams butter, cold, cut into pieces

85 grams fresh blueberries

3 grams fresh ginger, finely grated

113 millilitres heavy cream

2 large eggs

4 millilitres vanilla extract

5 millilitres water

- 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 it combines.
- 6 FORM** the dough into a round shape with 38-mm thickness and cut it into eighths.
- 7 BRUSH** the scones with an egg wash made from 1 egg and the water. Set aside.
- 8 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 9 LINE** the *preheated* air fryer baskets with baking paper and place the scones on top.
- 10 COOK** for 12 minutes at 175°C, until golden brown.



## Baked Potted Egg

YIELDS 3 SERVINGS

**PREP TIME:** 3 min

**COOK TIME:** 14 min

Nonstick cooking spray

3 eggs

6 slices smoked streaky bacon,  
diced

60 grams baby spinach, washed

120 millilitres heavy cream

15 grams Parmesan cheese, grated

Salt & pepper, to taste

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 2 SPRAY** three 76-mm ramekins with nonstick 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 and cook for 4 minutes at 175°C, until the egg white is fully set.
- 9 SEASON** to taste with salt and pepper.



## French Toast Sticks

YIELDS 4 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 10 min

4 slices white bread, 38-mm thick,  
preferably stale

2 eggs

60 millilitres milk

15 millilitres maple syrup

2 millilitres vanilla extract

Nonstick cooking spray

38 grams sugar

3 grams ground cinnamon

Maple syrup, for serving

Powdered sugar, for dusting

- 1 CUT** each slice of bread into thirds making 12 pieces. Set aside.
- 2 WHISK** together the eggs, milk, maple syrup, and vanilla.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*. Allow to heat up.
- 4 DIP** the bread sticks into the egg mixture and arrange into the *preheated* air fryer. Spray the French toast sticks liberally with cooking spray.
- 5 COOK** the French toast sticks for 10 minutes at 175°C. Flip the sticks halfway through cooking.
- 6 MIX** together the sugar and cinnamon in a bowl. Set aside.
- 7 COAT** the French toast sticks in the cinnamon sugar mixture when done cooking.
- 8 SERVE** with maple syrup and dust with powdered sugar.



## Muffin Breakfast Sandwich

YIELDS 1 SERVING

**PREP TIME:** 2 min

**COOK TIME:** 10 min

Nonstick cooking spray

1 slice white cheddar cheese

1 slice Canadian bacon

1 English muffin, split

15 millilitres hot water

1 large egg

Salt & pepper, to taste

- 1 SPRAY** the inside of a 85 grams ramekin with cooking spray and place into the Cosori Air Fryer.
- 2 SELECT** *Preheat*, adjust to 160°C, 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** *Bread*, adjust to 10 minutes, and press *Start/Pause*.
- 7 TAKE** the English muffins out after 7 minutes, leaving the egg for the full time.
- 8 ASSEMBLE** your sandwich by placing the cooked egg on top of the English muffin and serve.



## Coffee Streusel Muffins

YIELDS 6 MUFFINS

**PREP TIME:** 10 min

**COOK TIME:** 12 min

### CRUMB TOPPING

13 grams white sugar

16 grams light brown sugar

1 gram cinnamon

2 grams salt

14 grams unsalted butter, melted

24 grams all-purpose flour

### MUFFINS

90 grams all-purpose flour

53 grams light brown sugar

4 grams baking powder

1 gram baking soda

2 grams cinnamon

1 gram salt

112 grams sour cream

42 grams unsalted butter, melted

1 egg

4 millilitres vanilla extract

Nonstick cooking spray

- MIX** all the crumb topping ingredients together until it forms coarse crumbs. Set aside.
- COMBINE** together the flour, brown sugar, baking powder, baking soda, cinnamon, and salt in a large bowl.
- WHISK** the sour cream, butter, egg, and vanilla together in a separate bowl until well combined.
- MIX** the wet ingredients into the dry until well combined.
- SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- GREASE** muffin cups with cooking spray and pour batter in until cups are  $\frac{3}{4}$  full.
- SPRINKLE** the top of the muffins with the crumb topping.
- PLACE** the muffin cups into the *preheated* air fryer. You may need to work in batches.
- COOK** the muffins at 175°C for 12 minutes.



## Stuffed French Toast

YIELDS 1 SERVING

**PREP TIME:** 4 min

**COOK TIME:** 10 min

1 slice brioche bread, 64-mm thick,  
preferably stale

113 grams cream cheese

2 eggs

15 millilitres milk

30 millilitres heavy cream

38 grams sugar

3 grams cinnamon

2 millilitres vanilla extract

Nonstick cooking spray

Pistachios, chopped, for topping

Maple syrup, for serving

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 175°C, 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 egg mixture for 10 seconds on each side.
- 6 SPRAY** each side of the French toast with cooking spray.
- 7 PLACE** the French toast in the *preheated* air fryer and cook for 10 minutes at 175°C.
- 8 REMOVE** the French toast carefully with a spatula when done cooking.
- 9 SERVE** topped with chopped pistachios and maple syrup.



## BBQ Bacon

YIELDS 2 SERVINGS

**PREP TIME:** 2 min

**COOK TIME:** 8 min

13 grams dark brown sugar

5 grams chili powder

1 gram ground cumin

1 gram cayenne pepper

4 slices bacon, halved

- 1 MIX** together the seasonings until well combined.
- 2 DREDGE** the bacon in the seasoning until fully coated. Set aside.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 4 PLACE** the bacon into the *preheated* air fryer.
- 5 SELECT** *Bacon* and press *Start/Pause*.



## Breakfast Pizza

YIELDS 1-2 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 8 min

10 millilitres olive oil

1 pre-made pizza dough (178 mm)

28 grams low-moisture mozzarella cheese

2 slices smoked ham

1 egg

2 garlic cloves, minced

2 grams cilantro, chopped

- 1 BRUSH** olive oil on top of the premade pizza dough.
- 2 ADD** mozzarella cheese and smoked ham onto the dough.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 4 PLACE** the pizza into the *preheated* air fryer and cook for 8 minutes at 175°C.
- 5 REMOVE** baskets after 5 minutes and crack the egg on top of the pizza.
- 6 REPLACE** baskets into the air fryer and finish cooking. Garnish with chopped cilantro and serve.



# Entrées



## Santa Maria Ribeye

YIELDS 2 SERVINGS

**PREP TIME:** 11 min

**COOK TIME:** 6 min

2 grams kosher salt

2 grams finely ground black pepper

2 grams garlic powder

2 grams onion powder

2 grams dried oregano

A pinch dried rosemary

A pinch cayenne pepper

A pinch dried sage

1 ribeye (453 g), boneless

15 millilitres olive oil

- 1 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 2 MIX** together the seasonings and sprinkle over the steak evenly.
- 3 DRIZZLE** olive oil onto the steak.
- 4 PLACE** the steak in the *preheated* air fryer.
- 5 SELECT** *Steak* and press *Start/Pause*.
- 6 REMOVE** the steak from the air fryer when done cooking. Allow to rest for 10 minutes before slicing and serving.



## New York Steak with Chimichurri YIELDS 2 SERVINGS

**PREP TIME:** 10 min

**COOK TIME:** 6 min

### CHIMICHURRI SAUCE

60 millilitres extra-virgin olive oil

20 grams fresh basil

20 grams cilantro

20 grams parsley

4 anchovy fillets

1 small shallot

2 garlic cloves, peeled

1 lemon, juiced

A pinch crushed red pepper

### STEAK

12 millilitres vegetable oil

1 New York strip steak (473 g)

Salt & pepper, to taste

- 1 COMBINE** all of the chimichurri sauce ingredients in a blender, and blend until your desired consistency is reached.
- 2 SELECT** *Preheat* 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 *Steak*, adjust time to 6 minutes (this will come out medium rare), and press *Start/Pause*.
- 5 ALLOW** the steak to rest for 5 minutes when done. Then slice, top with chimichurri sauce, and serve.



## Steak Sandwich

YIELDS 2 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 6 min

1 ribeye (473 g), boneless  
20 millilitres olive oil  
5 grams salt  
1 gram black pepper  
110 grams sour cream  
40 grams prepared white horseradish, drained  
2 grams chives, freshly chopped  
1 small shallot, minced  
½ lemon, juiced  
Salt & pepper, to taste  
Toasted sesame seed buns, for serving  
Baby arugula, for serving  
Shallots, sliced, for serving

- 1 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 2 COAT** your steak with olive oil and season with the salt and pepper.
- 3 PLACE** the steak into the *preheated* air fryer.
- 4 SELECT** *Steak* and press *Start/Pause*.
- 5 MIX** together the sour cream, horseradish, chives, shallots, and lemon juice in a small bowl.
- 6 SEASON** the horseradish cream with salt and pepper to taste.
- 7 REMOVE** the meat from the air fryer when done cooking, and let rest for 5 to 10 minutes before slicing.
- 8 ASSEMBLE** a sandwich by adding some of the horseradish cream to the bottom bun along with the baby arugula, sliced shallots, and the sliced steak.



## Balsamic Mustard Flank Steak

YIELDS 2 SERVINGS

**PREP TIME:** 2 hrs 10 min

**COOK TIME:** 6 min

60 millilitres olive oil

60 millilitres balsamic vinegar

36 grams Dijon mustard

473 grams flank steak

Salt & pepper, to taste

4 basil leaves, sliced

- 1 COMBINE** olive oil, balsamic vinegar, and 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 it come to room temperature.
- 4 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 5 PLACE** steak into the *preheated* air fryer, select *Steak*, and press *Start/Pause*.
- 6 SLICE** at an angle to cut through the toughness of the muscle. Season with salt and pepper, then garnish with basil and serve.



## Italian Meatballs

YIELDS 1-2 SERVINGS

**PREP TIME:** 15 min

**COOK TIME:** 8 min

227 grams ground beef (75/25)

28 grams panko breadcrumbs

30 millilitres milk

1 egg

3 grams garlic powder

2 grams onion powder

2 grams dried oregano

2 grams dried parsley

Salt & pepper, to taste

15 grams Parmesan cheese,  
grated, plus more for serving

Nonstick cooking spray

Marinara sauce, for serving

- 1 COMBINE** the ground beef, breadcrumbs, milk, egg, spices, salt, pepper, and Parmesan and mix well.
- 2 ROLL** the meat mixture into medium-sized balls. Set aside in the fridge for 10 minutes.
- 3 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 4 REMOVE** meatballs from the fridge and add to the *preheated* air fryer baskets. Spray the meatballs with cooking spray and cook at 205°C for 8 minutes.
- 5 SERVE** with marinara sauce and more grated Parmesan.



## Mediterranean Lamb Meatballs

YIELDS 3 SERVINGS

**PREP TIME:** 35 min

**COOK TIME:** 10 min

454 grams ground lamb

3 garlic cloves, minced

5 grams salt

1 gram black pepper

2 grams mint, freshly chopped

2 grams ground cumin

3 millilitres hot sauce

1 gram chili powder

1 scallion, minced

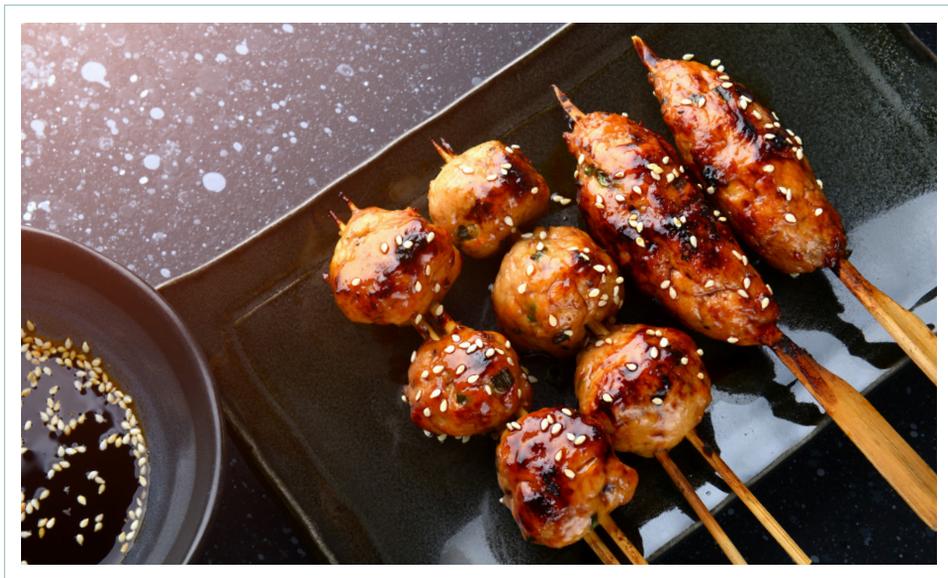
8 grams parsley, finely chopped

15 millilitres fresh lemon juice

2 grams lemon zest

10 millilitres olive oil

- 1 MIX** together the lamb, garlic, salt, pepper, mint, cumin, hot sauce, chili powder, scallion, parsley, lemon juice, and lemon zest until well combined.
- 2 FORM** the lamb into 9 balls and chill in the fridge for 30 minutes.
- 3 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 4 COAT** the meatballs in olive oil and place in the *preheated* air fryer.
- 5 SELECT** *Steak*, adjust time to 10 minutes, and press *Start/Pause*.



## Japanese Meatballs

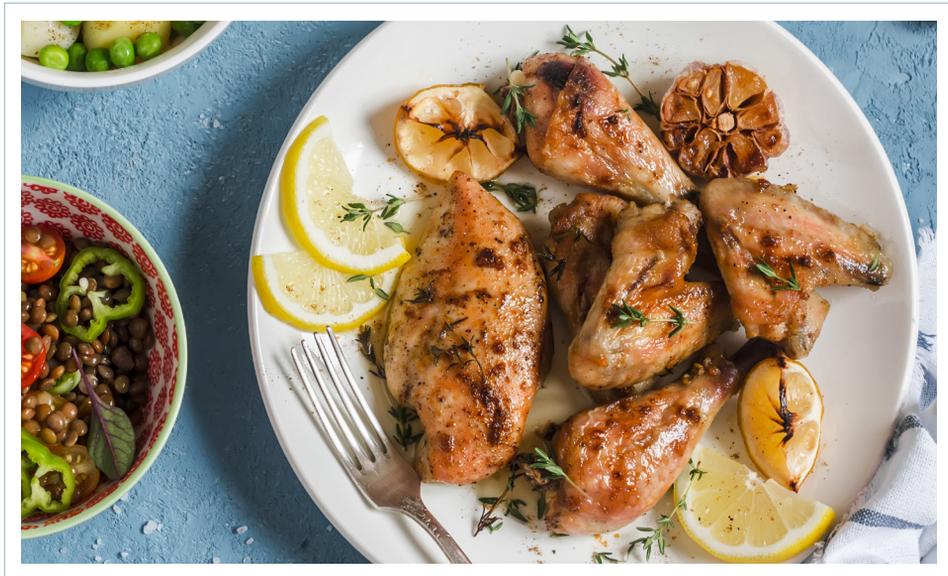
YIELDS 4 SERVINGS

**PREP TIME:** 15 min

**COOK TIME:** 10 min

473 grams ground beef  
15 millilitres sesame oil  
18 millilitres miso paste  
10 fresh mint leaves, finely chopped  
4 scallions, finely chopped  
5 grams salt  
1 gram black pepper  
45 millilitres soy sauce  
45 millilitres mirin  
45 millilitres water  
3 grams brown sugar

- 1 MIX** together the ground beef, sesame oil, 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 51-mm meatballs. You should have about 8 meatballs.
- 3 ALLOW** the meatballs to set in the fridge for 10 minutes.
- 4 CREATE** the glaze for the meatballs by mixing together the soy sauce, mirin, sake, water, and brown sugar. Set aside.
- 5 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 6 ARRANGE** the chilled meatballs in the *preheated* air fryer.
- 7 SELECT** *Steak*, adjust time to 10 minutes, and press *Start/Pause*.
- 8 LIBERALLY BRUSH** the meatballs with the glaze every 2 minutes.



## Roasted Garlic & Herb Chicken

YIELDS 3 SERVINGS

**PREP TIME:** 35 min

**COOK TIME:** 20 min

3 chicken thighs, bone-in, skin on

3 chicken legs, skin on

30 millilitres olive oil

20 grams garlic powder

6 grams salt

1 gram black pepper

1 gram dried thyme

1 gram dried rosemary

1 gram dried tarragon

- 1 COAT** the chicken thighs and legs in olive oil and all seasonings. Allow to marinate for 30 minutes.
- 2 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 3 PLACE** the chicken into the *preheated* air fryer.
- 4 SELECT** *Chicken*, adjust time to 20 minutes, and press *Start/Pause*.



## Barbeque Chicken

YIELDS 4 SERVINGS

**PREP TIME:** 30 min

**COOK TIME:** 20 min

2 grams smoked paprika

5 grams powder

3 grams onion powder

4 grams chili powder

7 grams brown sugar

18 grams kosher salt

2 grams cumin

1 gram cayenne pepper

1 gram black pepper

1 gram white pepper

454 grams chicken legs, skin on

227 grams chicken wings

Barbecue sauce, for basting & serving

- 1 COMBINE** all the seasonings together in a small bowl.
- 2 SPRINKLE** the seasoning over the chicken and allow to marinate for 30 minutes.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 4 PLACE** the wings in the *preheated* air fryer.
- 5 SELECT** *Chicken*, 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 cooking.
- 8 SERVE** with some more barbecue sauce on the side.



## Garlic Lemon Chicken Legs

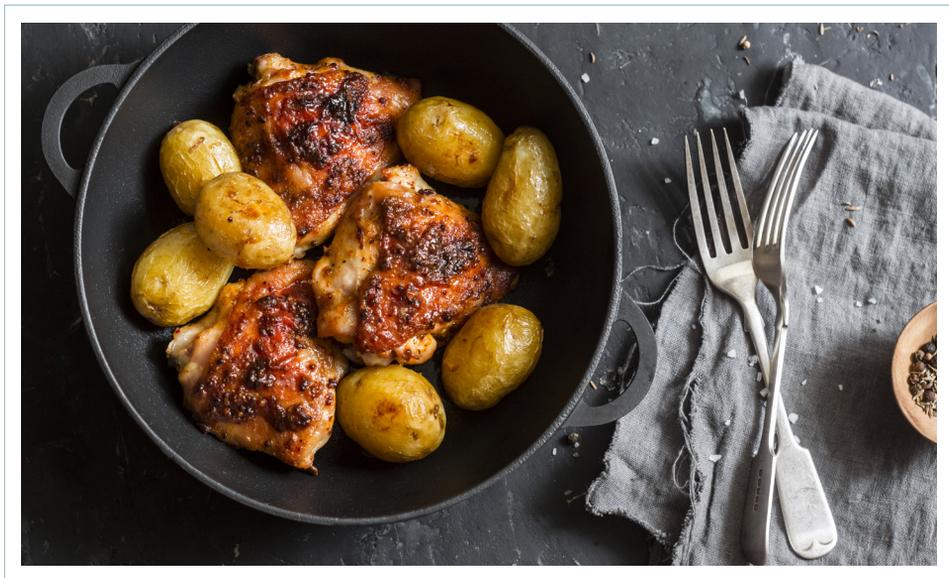
YIELDS 3 SERVINGS

**PREP TIME:** 3 min

**COOK TIME:** 20 min

30 millilitres olive oil  
1 lemon, juiced & zested  
10 grams garlic powder  
5 grams paprika  
9 grams salt  
1 gram dried oregano  
1 gram black pepper  
2 grams brown sugar  
6 chicken legs, skin on

- 1 MIX** together 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** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 4 PLACE** the chicken thighs in the *preheated* air fryer.
- 5 SELECT** *Chicken*, adjust time to 20 minutes, and press *Start/Pause*.



## Mustard-Roasted Chicken Thighs

YIELDS 4 SERVINGS

**PREP TIME:** 3 min

**COOK TIME:** 20 min

30 grams Dijon mustard

15 millilitres maple syrup

1 gram onion powder

2 grams garlic powder

1 gram paprika

2 grams salt

1 gram black pepper

4 chicken thighs, bone-in, skin on

- 1 MIX** together the mustard, maple syrup, onion powder, garlic powder, paprika, salt, and black pepper in a small bowl.
- 2 COAT** the chicken thighs in the mustard glaze and set aside.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 4 PLACE** the chicken thighs in the *preheated* air fryer and top with any left over glaze.
- 5 SELECT** *Chicken*, adjust time to 20 minutes, and press *Start/Pause*.



## Chicken Tikka Drumsticks

YIELDS 2 SERVINGS

**PREP TIME:** 1 hr

**COOK TIME:** 20 min

79 millilitres coconut milk

24 grams tomato paste

3 grams garam marsala

2 grams cumin

3 grams turmeric

2 grams cardamom

3 grams garlic powder

25 grams ginger, grated

5 grams 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 legs are well covered. Marinate for up to 1 hour.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 4 REMOVE** the chicken legs from the fridge and put them into the *preheated* air fryer.
- 5 COOK** at 175°C for 20 minutes.
- 6 SERVE** with steamed basmati rice.



## Honey Lemon Chicken

YIELDS 2 SERVINGS

**PREP TIME:** 1 hr

**COOK TIME:** 15 min

45 millilitres honey, plus more for drizzle

15 millilitres soy sauce

1 lemon, juiced

2 garlic cloves, minced

4 chicken thighs, bone-in, skin on  
Salt, to taste

Lemon slices, for garnish

- 1 COMBINE** honey, soy sauce, lemon juice, and garlic in a bowl and mix. Soak chicken thighs and marinate for up to 1 hour.
- 2 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 3 PLACE** chicken thighs into the *preheated* air fryer.
- 4 SELECT** *Chicken*, 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.



## Five-Spice Sticky Chicken

YIELDS 2 SERVINGS

**PREP TIME:** 2 hrs 5 min

**COOK TIME:** 12 min

48 grams hoisin sauce

18 grams oyster sauce

3 garlic cloves, finely grated

5 grams Chinese Five-Spice Powder

60 millilitres honey, divided

30 millilitres dark soy sauce,  
divided

4 chicken thighs, boneless, skin on

- 1 COMBINE** the hoisin, oyster sauce, garlic, Chinese Five-Spice Powder, 30 millilitres honey, and 20 millilitres dark soy sauce in a large bowl. Add the chicken thighs and mix until well coated. Marinate for at least 2 hours.
- 2 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 3 PLACE** chicken thighs into the *preheated* air fryer baskets.
- 4 SELECT** *Chicken*, adjust time to 12 minutes, and press *Start/Pause*.
- 5 MIX** the remaining honey and soy sauce together in a small bowl.
- 6 BRUSH** top of chicken with the honey-soy sauce after 8 minutes of cooking, then return to the air fryer and finish cooking for 4 minutes.
- 7 SERVE** with steamed Chinese broccoli and rice.



## "Fried" Chicken

YIELDS 2 SERVINGS

**PREP TIME:** 2 hrs

**COOK TIME:** 25 min

2 chicken legs

2 chicken thighs, bone-in, skin on

224 millilitres buttermilk

180 grams all-purpose flour

3 grams garlic powder

3 grams onion powder

3 grams paprika

2 grams black or white pepper

5 grams salt

40 millilitres oil

Nonstick cooking spray

- 1 COMBINE** chicken legs, thighs, and buttermilk in a ziplock bag. Marinate for 1-1½ hours.
- 2 MIX** flour, spices, and salt in a bowl.
- 3 TAKE** chicken legs and thighs straight from the bag and dredge in flour. Make sure chicken is completely covered. Then place on a cooling rack for 15 minutes.
- 4 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 5 DAB** a kitchen brush into the oil and gently brush onto the chicken legs and thighs on each side.
- 6 PLACE** the legs and thighs into the *preheated* air fryer.
- 7 SELECT** *Chicken* and press *Start/Pause*.
- 8 FLIP** the chicken halfway through cooking and spray with cooking spray.
- 9 ALLOW** to cool for 5 minutes when done cooking, then serve.



## Chicken Parmesan

YIELDS 2 SERVINGS

**PREP TIME:** 10 min

**COOK TIME:** 12 min

56 grams Italian style breadcrumbs

20 grams Parmesan cheese, grated

2 chicken breasts (454 g), boneless, skinless

60 grams all-purpose flour

2 eggs, beaten

Nonstick cooking spray

2 slices mozzarella cheese

Marinara sauce, for serving

2 sprigs parsley, freshly chopped, for garnish

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 180°C, and press *Start/Pause*.
- 2 MIX** the breadcrumbs and Parmesan cheese in a bowl.
- 3 DREDGE** each chicken breast in the flour, then dip in the beaten eggs, and then roll in breadcrumb mixture.
- 4 SPRAY** the top of the chicken breasts and the inside of preheated air fryer with cooking spray and place chicken breasts in the baskets.
- 5 COOK** the chicken breasts at 180°C for 12 minutes.
- 6 PLACE** 1 slice of mozzarella cheese onto each breast when 2 minutes remain on the timer.
- 7 SERVE** with marinara sauce and garnish with freshly chopped parsley.



## North Carolina Style Pork Chops

YIELDS 2 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 10 min

2 pork chops, boneless  
15 millilitres vegetable oil  
25 grams dark brown sugar, packed  
6 grams Hungarian paprika  
2 grams ground mustard  
2 grams freshly ground black pepper  
3 grams onion powder  
3 grams garlic powder  
Salt & pepper, to taste

- 1 SELECT** *Preheat* 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** *Steak*, adjust to 10 minutes, and press *Start/Pause*.
- 6 REMOVE** the pork chops when done cooking, allow to rest for 5 minutes, then serve.



## Pork Katsu

YIELDS 2 SERVINGS

**PREP TIME:** 10 min

**COOK TIME:** 14 min

2 pork chops (170 g), boneless

56 grams panko breadcrumbs

3 grams garlic powder

2 grams onion powder

6 grams salt

1 gram white pepper

60 grams all-purpose flour

2 eggs, beaten

Nonstick cooking spray

- 1 PLACE** pork chops into a ziplock bag or cover with plastic wrap.
- 2 POUND** the pork with a rolling pin or meat hammer until it has a 13-mm 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, and roll in the breadcrumb mixture.
- 5 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 180°C, and press *Start/Pause*.
- 6 SPRAY** both sides of the pork with cooking spray and place into the *preheated* air fryer.
- 7 COOK** the pork chops at 180°C for 14 minutes.
- 8 REMOVE** from air fryer when done cooking, and allow to rest for 5 minutes.
- 9 SLICE** into pieces and serve.



## Prosciutto-Wrapped Pork Roulade YIELDS 4-5 SERVINGS

**PREP TIME:** 10 min

**COOK TIME:** 9 min

6 pieces prosciutto, thinly sliced  
1 pork tenderloin (454 g), cut in half, butterflied & pounded flat  
6 grams salt  
1 gram black pepper  
227 grams fresh spinach leaves, divided  
4 slices mozzarella cheese, divided  
18 grams sun-dried tomatoes, divided  
10 millilitres olive oil, divided

- LAY OUT** 3 pieces of prosciutto on baking paper, slightly overlapping one another. Place 1 pork half on the prosciutto. Repeat with the other half.
- SEASON** the inside of the pork roulades with salt and pepper.
- LAYER** half the amounts of spinach, cheese, and sun-dried tomatoes atop the pork tenderloin, leaving a 13-mm border on all sides.
- ROLL** the tenderloin around the filling tightly and tie together with kitchen string to keep closed.
- REPEAT** the process for the other pork tenderloin. Place the roulades in the fridge.
- SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- BRUSH** 5 millilitres of olive oil onto each wrapped tenderloin and place the wrapped pork in the *preheated* air fryer.
- SELECT** *Steak*, adjust time to 9 minutes, and press *Start/Pause*.
- ALLOW** roulades to rest for 10 minutes before slicing.



## Cajun-Blackened Catfish

YIELDS 2 SERVINGS

**PREP TIME:** 3 min

**COOK TIME:** 7 min

5 grams paprika  
3 grams garlic powder  
2 grams onion powder  
2 grams ground dried thyme  
1 gram ground black pepper  
1 gram cayenne pepper  
1 gram dried basil  
1 gram dried oregano  
2 catfish fillets (177 g)  
Nonstick cooking spray

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 2 MIX** all of 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** *Seafood* and press *Start/Pause*.
- 6 REMOVE** carefully when done cooking and serve over grits.



## Chipotle Tuna Melt

YIELDS 2 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 8 min

1 can (142 g) tuna

45 grams La Costeña Chipotle  
Sauce

4 slices white bread

2 slices pepper jack cheese

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 2 MIX** the tuna and chipotle sauce until combined.
- 3 SPREAD** half of the chipotle tuna mixture onto each of 2 bread slices.
- 4 ADD** a slice of pepper jack cheese onto each and top with the remaining 2 bread slices, making 2 sandwiches.
- 5 PLACE** the sandwiches into the *preheated* air fryer.
- 6 SELECT** *Bread*, adjust time to 8 minutes, and press *Start/Pause*.
- 7 CUT** diagonally and serve.



## Cornmeal-Crusted Fish Tacos

YIELDS 4-5 SERVINGS

**PREP TIME:** 10 min

**COOK TIME:** 7 min

454 grams tilapia, cut into 38-mm thick strips

52 grams yellow cornmeal

1 gram ground cumin

1 gram chili powder

2 grams garlic powder

1 gram onion powder

3 grams salt

1 gram black pepper

Nonstick cooking spray

Corn tortillas, for serving

Tartar sauce, for serving

Lime wedges, for serving

- 1 CUT** the tilapia into 38-mm thick strips.
- 2 MIX** the cornmeal and seasonings together in a shallow dish.
- 3 COAT** the fish strips with the seasoned cornmeal. Set aside in the fridge.
- 4 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 5 SPRAY** the coated fish liberally with cooking spray and place them in the *preheated* air fryer.
- 6 SELECT** *Seafood*, adjust time to 7 minutes, and press *Start/Pause*.
- 7 FLIP** the fish halfway through cooking.
- 8 SERVE** the fish on corn tortillas with tartar sauce and a squeeze of lime.



## Teriyaki-Glazed Salmon

YIELDS 2 SERVINGS

**PREP TIME:** 10 min

**COOK TIME:** 8 min

### TERIYAKI SAUCE

118 millilitres soy sauce

50 grams sugar

1 gram grated ginger

1 garlic clove, crushed

60 millilitres orange juice

### SALMON

2 salmon fillets (148 g)

20 millilitres 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** *Preheat* on the Cosori Air Fryer, adjust to 175°C, 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 *Seafood*, adjust to 8 minutes, and press *Start/Pause*.
- 6 REMOVE** the salmon from the air fryer when finished. Let the salmon rest for 5 minutes, then glaze with teriyaki sauce.
- 7 SERVE** over a bed of white rice or with grilled vegetables.



## Lemon Butter Salmon

YIELDS 2 SERVINGS

**PREP TIME:** 3 min

**COOK TIME:** 8 min

2 salmon fillets (177 g)

Salt & pepper, to taste

Nonstick cooking spray

30 grams butter

30 millilitres fresh lemon juice

1 garlic clove, grated

6 millilitres Worcestershire sauce

- 1 SEASON** the salmon to taste with salt and pepper.
- 2 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 3 SPRAY** the *preheated* air fryer baskets with cooking spray and place the fish inside.
- 4 SELECT** *Seafood* 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 SERVE** the salmon fillets with rice and top with the lemon butter sauce.



## Cajun-Style Shrimp

YIELDS 2-3 SERVINGS

**PREP TIME:** 3 min

**COOK TIME:** 5 min

6 grams salt  
2 grams smoked paprika  
2 grams garlic powder  
2 grams Italian seasoning  
2 grams chili powder  
1 gram onion powder  
1 gram cayenne pepper  
1 gram black pepper  
1 gram dried thyme  
454 grams large shrimp, peeled & deveined  
30 millilitres olive oil  
Lime wedges, for serving

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 190°C, and press *Start/Pause*.
- 2 COMBINE** all the seasonings together in a large bowl. Set aside.
- 3 TOSS** the shrimp with olive oil until the shrimp is evenly coated.
- 4 SPRINKLE** the seasoning mix onto the shrimp and toss until well coated.
- 5 PLACE** the shrimp into the *preheated* air fryer.
- 6 SELECT** *Shrimp*, adjust time to 5 minutes, and press *Start/Pause*.
- 7 SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 8 SERVE** with lime wedges.



## Crab Cakes

YIELDS 4 CRAB CAKES

**PREP TIME:** 35 min

**COOK TIME:** 8 min

### RÉMOULADE

55 grams mayonnaise

15 grams capers, washed & drained

5 grams sweet pickles, minced

5 grams red onion, finely diced

8 millilitres lemon juice

8 grams Dijon mustard

Salt & pepper, to taste

### CRAB CAKES

1 large egg, beaten

17 grams mayonnaise

11 gram Dijon mustard

5 millilitres Worcestershire sauce

2 grams Old Bay seasoning

2 grams salt

A pinch white pepper

A pinch cayenne pepper

26 grams celery, finely diced

45 grams red bell pepper, finely diced

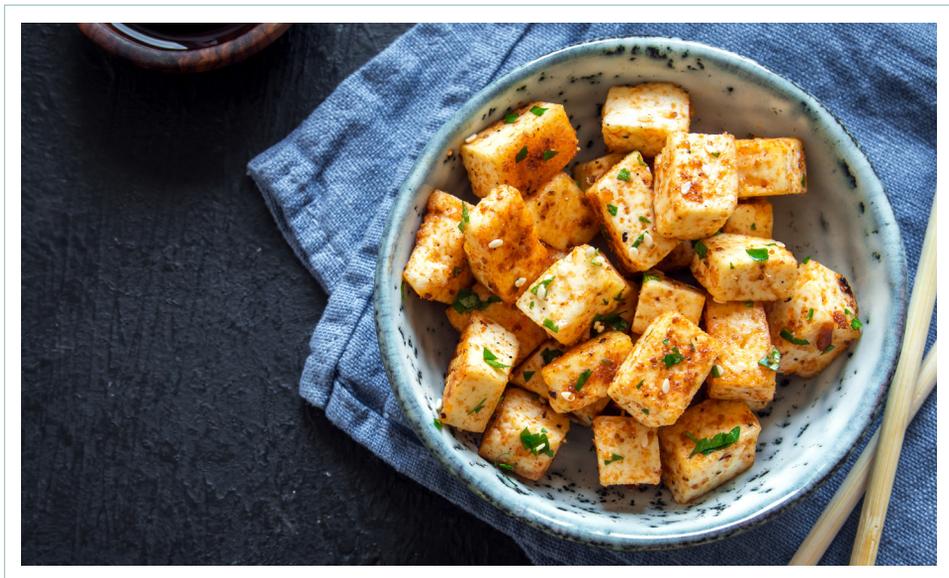
8 grams fresh parsley, finely chopped

227 grams lump crab meat

28 grams panko breadcrumbs

Nonstick cooking spray

- MIX** together rémoulade ingredients until everything is well incorporated. Set aside.
- WHISK** together the egg, mayonnaise, mustard, Worcestershire, Old Bay, salt, white pepper, cayenne pepper, celery, bell pepper, and parsley.
- GENTLY FLAKE** the crab meat into the egg mixture and fold together until well mixed.
- SPRINKLE** the breadcrumbs over the crab mixture and fold gently until breadcrumbs are well incorporated.
- FORM** the crab mixture into 4 cake patties and chill in the fridge for 30 minutes.
- SELECT** Preheat on the Cosori Air Fryer and press *Start/Pause*.
- LINE** the preheated cooking baskets with a sheet of baking paper. Spray the crab cakes with cooking spray and lay them gently onto the paper.
- COOK** the crab cakes at 205°C for 8 minutes until golden brown.
- FLIP** the crab cakes halfway through cooking.
- SERVE** with the rémoulade.



## Crispy Tofu

YIELDS 2 SERVINGS

**PREP TIME:** 15 min

**COOK TIME:** 18 min

225 grams firm tofu, cut into  
25-mm cubes

30 millilitres soy sauce

10 millilitres rice vinegar

10 millilitres sesame oil

40 grams cornstarch

- 1 TOSS** the tofu, soy sauce, rice vinegar, and sesame oil together in a shallow bowl. Allow to marinate for 10 minutes.
- 2 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 190°C, and press *Start/Pause*.
- 3 DRAIN** the tofu of the marinade and then toss the tofu in cornstarch until evenly coated.
- 4 PLACE** the tofu into the *preheated* air fryer.
- 5 SELECT** *Shrimp*, adjust the time to 18 minutes, and press *Start/Pause*.
- 6 SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).



## Eggplant Schnitzel

YIELDS 2 SERVINGS

**PREP TIME:** 8 min

**COOK TIME:** 8 min

1 egg, beaten

15 millilitres milk

112 grams Italian style  
breadcrumbs

3 grams salt

1 gram black pepper

1 Japanese eggplant, cut into 13-  
mm thick slices

60 grams all-purpose flour

Olive oil, for brushing

- 1 WHISK** together the egg and milk in a shallow dish. Combine the panko breadcrumbs, salt, and pepper in a separate dish.
- 2 CUT** the eggplant into 13-mm thick slices.
- 3 COAT** the eggplant slices with flour, then dip in egg, and roll in breadcrumbs. Dip in egg and breadcrumbs again.
- 4 SELECT** *Preheat* on the Cosori Air Fryer 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 and cook at 205°C for 8 minutes. You may need to work in batches.
- 7 FLIP** the eggplant halfway through cooking.



## Grilled Cheese

YIELDS 2 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 8 min

43 grams butter, melted

4 slices white bread

57 grams sharp cheddar cheese,  
shredded, divided

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 2 BRUSH** butter on each side of the bread slices.
- 3 SPLIT** the cheese evenly on 2 slices of bread and top with remaining slices to make 2 sandwiches.
- 4 PLACE** the grilled cheese sandwiches in the *preheated* air fryer.
- 5 SELECT** *Bread* and press *Start/Pause*.
- 6 CUT** diagonally and serve.



## Cajun Chicken Tenders

YIELDS 2-4 SERVINGS

**PREP TIME:** 5 hrs 15 min

**COOK TIME:** 10 min

454 grams chicken tenderloins  
355 millilitres buttermilk  
10 millilitres Louisiana hot sauce  
180 grams all-purpose flour  
15 grams salt  
4 grams black pepper  
7 grams garlic powder  
5 grams onion powder  
5 grams paprika  
3 grams ground mustard  
2 grams cayenne pepper  
12 grams cornstarch  
Nonstick cooking spray

- 1 MARINATE** chicken tenders in buttermilk and hot sauce for 4 hours or overnight.
- 2 ADD** all the remaining ingredients in a large bowl and mix well.
- 3 DREDGE** the marinated chicken tenders in the breading mixture and shake off any excess.
- 4 MIX**  $\frac{1}{3}$  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 and dredge the tenders back in the flour. Set aside.
- 6 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 7 SPRAY** a liberal coating of cooking spray on each side of the chicken tenders and place in the *preheated* air fryer.
- 8 COOK** the tenders at 205°C for 10 minutes, until golden brown and crispy.



## Stromboli

YIELDS 4-5 SERVINGS

**PREP TIME:** 35 min  
**COOK TIME:** 20 min

283 grams pizza dough,  
refrigerated  
All-purpose flour, for dusting  
8 slices ham, cooked  
3 slices provolone cheese  
3 slices mozzarella cheese  
50 grams roasted red bell peppers,  
chopped  
1 gram Italian seasoning  
1 egg, beaten  
15 millilitres milk  
1 gram salt  
1 gram dried oregano  
1 gram garlic powder  
1 gram black pepper

- 1 ALLOW** the dough to rest at room temperature for 30 minutes.
- 2 DUST** the dough with flour and roll the dough out to 6-mm 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 pepper over the top. Set aside.
- 6 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 7 PLACE** the stromboli into the *preheated* air fryer.
- 8 COOK** at 175°C for 20 minutes. Flip the stromboli every 5 minutes during cooking.



## Crispy “Fried” Fish Nuggets

YIELDS 4 SERVINGS

**PREP TIME:** 6 min

**COOK TIME:** 6 min

454 grams whitefish, or other mild fish, cut into 38 x 13-mm long strips

30 grams all-purpose flour

7 grams Old Bay seasoning

2 eggs, beaten

180 grams panko breadcrumbs

Nonstick cooking spray

Tartar sauce, for servings

- 1 CUT** fish into 38 x 13-mm long strips.
- 2 MIX** together the flour and Old Bay seasoning in a bowl.
- 3 COAT** each piece of fish with the seasoned flour, then dip in beaten eggs, and roll in breadcrumbs.
- 4 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 5 SPRAY** the coated fish on both sides with cooking spray and place into the *preheated* air fryer.
- 6 SELECT** *Frozen Foods*, adjust time to 6 minutes, and press *Start/Pause*.
- 7 SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 8 SERVE** with tartar sauce.



## Fiesta Mini Pizzas

YIELDS 1 SERVING

**PREP TIME:** 3 min  
**COOK TIME:** 10 min

1 pre-made pizza crust (178 mm)  
Olive oil, for brushing  
57 grams salsa  
85 grams Mexican cheese blend,  
shredded  
20 grams frozen corn, thawed  
30 grams cooked black beans  
8 grams frozen peas, thawed

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 2 BRUSH** the top of the pizza crust with olive oil.
- 3 PLACE** the pizza crust in the *preheated* air fryer, and cook for 10 minutes at 160°C.
- 4 ADD** the salsa, cheese, corn, black beans, and peas 5 minutes before cooking is finished.



## Pepperoni Mini Pizzas

YIELDS 1 SERVING

**PREP TIME:** 3 min

**COOK TIME:** 10 min

1 pre-made pizza crust (178 mm)

Olive oil, for brushing

60 grams marinara sauce

5-6 slices pepperoni

85 grams mozzarella cheese,  
shredded

25 grams Parmesan cheese

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 2 BRUSH** the top of the pizza crust with olive oil.
- 3 PLACE** the pizza crust in the *preheated* air fryer, and cook for 10 minutes at 160°C.
- 4 ADD** the marinara sauce, pepperoni slices, mozzarella, and Parmesan 5 minutes before cooking is finished.



## Cheeseburger Sliders

YIELDS 4 SERVINGS

**PREP TIME:** 1 hr 5 min

**COOK TIME:** 8 min

454 grams ground beef (80/20)

3 grams salt

1 gram black pepper

6 millilitres Worcestershire sauce

5 grams Dijon mustard

1 small onion, grated

1 egg, beaten

40 millilitres olive oil

4 slices cheddar cheese

Slider buns, for serving

- 1 MIX** together the ground beef, salt, black pepper, Worcestershire sauce, Dijon mustard, grated onion, and egg until well combined.
- 2 FORM** the beef into 4 even patties and chill in the fridge for 1 hour.
- 3 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 4 RUB** the patties with olive oil and place the burgers into the *preheated* air.
- 5 SELECT** *Steak*, adjust the time to 8 minutes, and press *Start/Pause*.
- 6 FLIP** the burgers halfway through cooking to ensure even browning.
- 7 ADD** the slices of cheddar cheese to each of the burgers with 1 minute of cooking left.
- 8 SERVE** on mini slider buns.



## Turkey Burgers with Asian Slaw

YIELDS 4 SERVINGS

**PREP TIME:** 35 min

**COOK TIME:** 10 min

### ASIAN SLAW

175 grams cabbage, shredded  
¼ small red onion, thinly sliced  
¼ carrot, grated  
2 green onions, thinly sliced  
2 grams cilantro, chopped  
30 millilitres rice wine vinegar  
30 millilitres soy sauce  
28 grams brown sugar  
15 millilitres sesame oil  
14 grams mayonnaise  
Salt & pepper, to taste

### PATTY

454 grams ground turkey (85/15)  
2 garlic cloves, minced  
25-mm piece ginger, grated  
2 green onions, chopped  
32 grams hoisin  
15 millilitres soy sauce  
10 grams sambal oelek  
3 grams salt  
1 gram black pepper  
90 grams panko breadcrumbs

### ASIAN SLAW

- 1 **MIX** together the cabbage, onion, carrots, green onions, and cilantro in a large bowl.
- 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 and let the Asian slaw marinate for 30 minutes.

### PATTY

- 1 **MIX** all of the patty ingredients together in a large bowl until combined.
- 2 **FORM** the turkey mixture into 4 patties and set in the fridge to cool.
- 3 **SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 4 **PLACE** the turkey patties in the *preheated* air fryer.
- 5 **COOK** for 10 minutes at 205°C.
- 6 **SERVE** on buns with Asian slaw.



# Appetizers



## Prosciutto-Wrapped Asparagus

YIELDS 3 SERVINGS

**PREP TIME:** 5 min  
**COOK TIME:** 10 min

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

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 2 CUT** off the woody ends of the asparagus spears and discard.
- 3 DRIZZLE AND COAT** the asparagus spears with oil. Season with salt and pepper.
- 4 WRAP** 1 slice of prosciutto around each asparagus spear, top to bottom, and place into the *preheated* air fryer.
- 5 SELECT** *Vegetables*, set time for 10 minutes, and press *Start/Pause*.



## Dry Rubbed Chicken Wings

YIELDS 4 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 30 min

9 grams granulated garlic

1 chicken bouillon cube, reduced sodium

5 grams salt

3 grams black pepper

1 gram smoked paprika

1 gram cayenne pepper

3 grams Old Bay seasoning, less sodium

3 grams onion powder

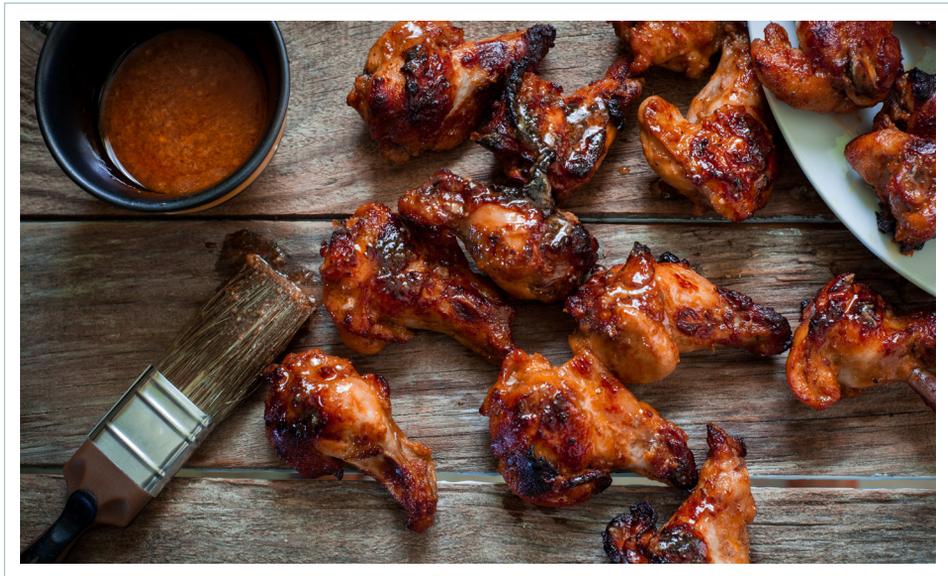
1 gram dried oregano

453 grams chicken wings

Nonstick cooking spray

Ranch, for serving

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 2 COMBINE** seasonings in a bowl and mix well.
- 3 SEASON** the chicken wings with half of the seasoning blend and spray liberally with cooking spray.
- 4 PLACE** the chicken wings into the *preheated* air fryer.
- 5 SELECT** *Chicken*, adjust time to 30 minutes, and press *Start/Pause*.
- 6 SHAKE** the baskets halfway through cooking.
- 7 TRANSFER** the wings into a bowl and sprinkle with the other half of the seasoning until they are well coated.
- 8 SERVE** with a side of ranch.



## Mongolian Chicken Wings

YIELDS 2-4 SERVINGS

**PREP TIME:** 15 min

**COOK TIME:** 25 min

680 grams chicken wings

30 millilitres vegetable oil

Salt & pepper, to taste

60 millilitres low-sodium soy sauce

85 grams honey

20 millilitres rice wine vinegar

15 grams Sriracha

3 garlic cloves, minced

4 grams fresh ginger, grated

1 green onion, chopped, for garnish

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 2 TOSS** chicken wings, oil, salt, and pepper together until well coated.
- 3 PLACE** coated chicken wings into the *preheated* air fryer.
- 4 SELECT** *Chicken* and press *Start/Pause*.
- 5 COMBINE** soy sauce, honey, rice wine vinegar, Sriracha, garlic, and ginger in a saucepan.
- 6 BRING** to a simmer until the flavors meld and the glaze reduces slightly, about 10 minutes.
- 7 TRANSFER** wings, after 20 minutes, into a large bowl and toss with the glaze.
- 8 RETURN** wings to the air fryer baskets and finish cooking for the remaining 5 minutes.
- 9 GARNISH** with green onions and serve.



## Honey-Sriracha Wings

YIELDS 2-4 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 30 min

2 grams smoked paprika

2 grams garlic powder

2 grams onion powder

2 grams salt

2 grams black pepper

25 grams cornstarch

453 grams chicken wings

Nonstick cooking spray

90 grams honey

100 grams Sriracha

15 millilitres rice wine vinegar

5 millilitres sesame oil

- 1 SELECT** *Preheat*, adjust to 195°C, 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 in the *preheated* air fryer.
- 6 SELECT** *Chicken*, adjust time to 30 minutes, and press *Start/Pause*.
- 7 SHAKE** the baskets halfway through cooking.
- 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 and serve.



## Garlic Parmesan Chicken Wings

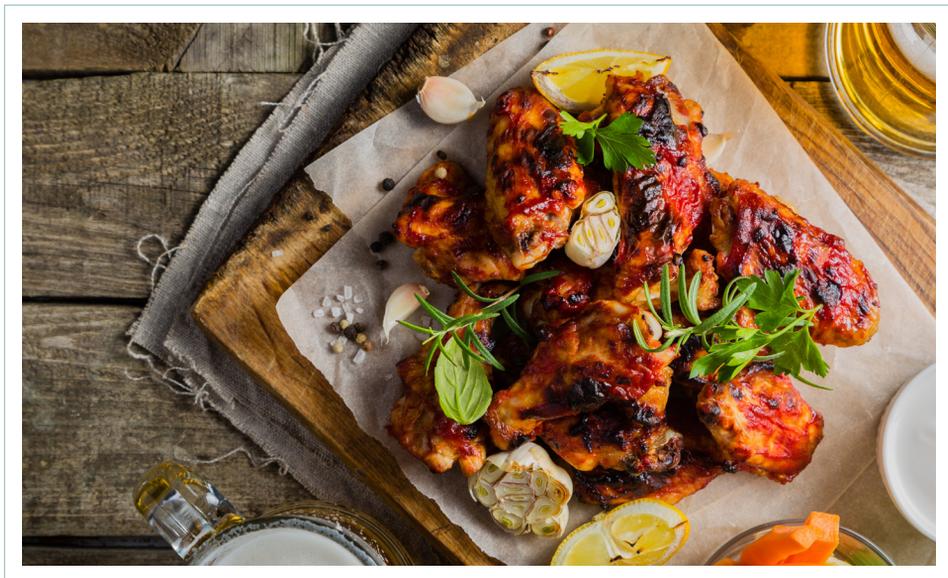
YIELDS 3 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 25 min

25 grams cornstarch  
20 grams Parmesan, grated  
9 grams garlic powder  
Salt & pepper, to taste  
680 grams chicken wings  
Nonstick cooking spray

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 2 COMBINE** the cornstarch, Parmesan, garlic powder, salt, and pepper in a bowl.
- 3 TOSS** the chicken wings into the seasoning and dredge until the wings are well coated.
- 4 SPRAY** the air fryer baskets with cooking spray and add the wings, spraying the top of the chicken wings as well.
- 5 SELECT** *Chicken* and press *Start/Pause*. Make sure to shake the baskets halfway through cooking.
- 6 SPRINKLE** with the leftover Parmesan mix and serve.



## Jerk Chicken Wings

YIELDS 2-3 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 25 min

1 gram ground thyme  
1 gram dried rosemary  
2 grams allspice  
4 grams ground ginger  
3 grams garlic powder  
2 grams onion powder  
1 gram cinnamon  
2 grams paprika  
2 grams chili powder  
1 gram nutmeg  
Salt, to taste  
30 millilitres vegetable oil  
0.5 - 1 kg chicken wings  
1 lime, juiced

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 2 COMBINE** all spices and oil together in a bowl to make a marinade.
- 3 TOSS** the chicken wings in the marinade until wings are well coated.
- 4 PLACE** the chicken wings into the *preheated* air fryer.
- 5 SELECT** *Chicken* and press *Start/Pause*.
- 6 SHAKE** the baskets halfway through cooking.
- 7 REMOVE** the wings and place on a serving platter.
- 8 SQUEEZE** fresh lime juice over wings and serve.



## Homemade Tortilla Chips

YIELDS 2-3 SERVINGS

**PREP TIME:** 2 min

**COOK TIME:** 8 min

3 corn tortillas (152-mm), cut into 8 pieces each

20 millilitres olive oil

2 grams salt

Salsa, for serving

- 1 CUT** the tortillas in half, then each half into quarters, making a total of 8 pieces per tortilla.
- 2 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 3 TOSS** the tortillas in the olive oil and salt until all the chips are well coated.
- 4 PLACE** the tortillas chips in the *preheated* air fryer and cook for 8 minutes at 150°C.
- 5 SHAKE** the baskets halfway through cooking.
- 6 SERVE** with salsa.



## Pigs in a Blanket

YIELDS 4 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 10 min

½ sheet puff pastry, thawed  
16 cocktail-size smoked link  
sausages  
15 millilitres milk

- 1 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 2 CUT** the puff pastry into 64 x 38-mm strips.
- 3 PLACE** a cocktail sausage on one end of the puff pastry and wrap the dough around the sausage, sealing the dough together with some water.
- 4 BRUSH** the upside (seam-side down) of the wrapped sausages with milk and place in the *preheated* air fryer.
- 5 COOK** at 205°C for 10 minutes, or until golden brown.



## Sausage-Stuffed Mushrooms

YIELDS 3 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 23 min

6 extra-large crimini mushrooms  
45 millilitres olive oil, divided  
½ large onion, diced  
1 garlic clove, minced  
113 grams sweet Italian sausage,  
casing removed  
14 grams Italian style breadcrumbs  
58 grams mozzarella cheese,  
shredded, plus more for topping  
20 grams Parmesan cheese, grated  
4 grams parsley, freshly chopped  
Salt & pepper, to taste

- 1 REMOVE** the mushroom stems from the caps. Mince the stems and set aside.
- 2 SPOON** out the insides of the mushroom caps to create more room for the stuffing. Set aside.
- 3 HEAT** a pan on medium-high heat and allow to heat up.
- 4 ADD** 20 millilitres olive oil, minced mushrooms stems, and diced onions. Cook for 5 minutes.
- 5 ADD** the garlic and cook for 1 minute.
- 6 ADD** in the Italian sausage and cook until brown, about 5 minutes. Set aside.
- 7 MIX** the sausage with the breadcrumbs, mozzarella, Parmesan, 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** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and allow to heat up.
- 12 PLACE** the stuffed mushrooms into the *preheated* air fryer.
- 13 COOK** the mushrooms at 160°C for 12 minutes until cheese is golden brown and bubbly.



## "Fried" Mozzarella Bites

YIELDS 3 SERVINGS

**PREP TIME:** 10 min

**COOK TIME:** 8 min

6 pieces string cheese  
16 grams all-purpose flour  
3 grams cornstarch  
3 grams salt  
1 gram black pepper  
2 eggs, beaten  
15 millilitres milk  
50 grams panko breadcrumbs  
2 grams dried parsley flakes  
Nonstick cooking spray  
Marinara sauce or ranch, for serving

- CUT** the string cheese into thirds, making 18 pieces.
- MIX** together 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.
- COAT** each piece of cheese with flour, then dip in egg, and then roll in breadcrumbs. Dip in egg and breadcrumbs again.
- SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- SET** the mozzarella bites in the freezer while the air fryer is *preheating*.
- PLACE** the coated mozzarella bites into the *preheated* air fryer and spray liberally with cooking spray.
- SELECT** *Frozen Foods*, set time for 8 minutes, and press *Start/Pause*.
- SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- SERVE** with a side of your favorite marinara sauce, or even better, ranch.



## "Fried" Pickles

YIELDS 4 SERVINGS

**PREP TIME:** 10 min

**COOK TIME:** 8 min

4 large dill pickles  
60 grams all-purpose flour  
2 eggs, beaten  
25 grams breadcrumbs  
2 grams paprika  
1 gram cayenne pepper  
Nonstick cooking spray  
Salt & pepper, to taste

- 1 DRY** the dill pickles very well with a clean kitchen towel and cut into spears.
- 2 SET UP** a dredging station using 3 shallow bowls. Fill the first shallow dish with flour. Beat the egg in the second dish. Then combine the breadcrumbs and spices until well incorporated in the last dish.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 180°C, and press *Start/Pause*.
- 4 COAT** the pickles by dredging them first in the flour, then the egg, and then the breadcrumbs, pressing the crumbs on 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 and cook at 180°C for 10 minutes, turning them over halfway through cooking and spraying lightly again, if necessary.
- 6 SERVE** with your favorite dipping sauce.



## Bacon-Wrapped Stuffed Jalapeños YIELDS 2 SERVINGS

**PREP TIME:** 10 min

**COOK TIME:** 16 min

6 medium jalapeños, halved  
lengthwise & deseeded

112 grams ground pork

57 grams cheddar cheese

Salt & pepper, to taste

6 strips bacon, halved

- CUT** the jalapeños in half, lengthwise, and remove all seeds. Set aside.
- COMBINE** ground pork, cheddar, salt, and pepper in a bowl and mix until well combined.
- SPOON** about 20 millilitres of pork mixture into each jalapeño half.
- PUT** the jalapeño halves back together and wrap each jalapeño with bacon.
- SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- PLACE** the bacon-wrapped jalapeños into the *preheated* air fryer.
- SELECT** *Bacon*, adjust time to 16 minutes, and press *Start/Pause*.
- SERVE** with your favorite dipping sauce.



## Bacon-Wrapped Shrimp

YIELDS 4-5 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 16 min

16 jumbo shrimp, peeled & deveined  
3 grams garlic powder  
2 grams paprika  
2 grams onion powder  
1 gram ground black pepper  
8 strips bacon, sliced lengthwise

- 1 PLACE** the jumbo shrimp in a bowl and season with spices.
- 2 WRAP** the bacon around the shrimp, starting at the top and finishing at the tail, and secure them with toothpicks.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 4 ADD** half the shrimp to the *preheated* air fryer.
- 5 SELECT** *Bacon* 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

YIELDS 3 SERVINGS

**PREP TIME:** 8 min

**COOK TIME:** 8 min

30 grams all-purpose flour

5 grams salt, divided

1 gram black pepper, divided

1 gram 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) & deveined

Nonstick cooking spray

- 1 MIX** together 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, and then roll in breadcrumbs and coconut. Dip in egg and crumbs again. Set aside.
- 4 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 5 ADD** the shrimp evenly into the *preheated* air fryer and spray with nonstick cooking spray.
- 6 SELECT** *Frozen Foods*, adjust time to 8 minutes, and press *Start/Pause*.
- 7 FLIP** the shrimp halfway through cooking (the Shake Reminder function will let you know when!).



## Scotch Egg

YIELDS 4 SERVINGS

**PREP TIME:** 10 min

**COOK TIME:** 15 min

283 grams ground pork sausage  
2 grams garlic powder  
1 gram onion powder  
1 gram dried sage  
2 grams salt  
1 gram black pepper  
4 eggs, medium boiled, peeled  
60 grams all-purpose flour  
1 egg, beaten  
40 grams Italian style breadcrumbs  
Nonstick 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 medium 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** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 5 SPRAY** the scotch eggs liberally with cooking spray.
- 6 PLACE** the scotch eggs in the *preheated* air fryer.
- 7 SELECT** *Frozen Foods*, adjust time to 15 minutes, and press *Start/Pause*. Make sure to flip the eggs halfway through cooking (the Shake Reminder function will let you know when!).



## Garlic & Herb Chicken Skewers

YIELDS 2-4 SERVINGS

**PREP TIME:** 1 hr 5 min

**COOK TIME:** 10 min

60 millilitres olive oil

3 garlic cloves, grated

2 grams dried oregano

1 gram dried thyme

2 grams salt

1 gram black pepper

1 lemon, juiced

454 grams chicken thighs,  
boneless, skinless, cut into  
38-mm pieces

2 wooden skewers, halved

- 1 MIX** together the olive oil, garlic, oregano, thyme, salt, black pepper, and lemon juice together in a large bowl.
- 2 ADD** the chicken to the marinade and marinate for 1 hour.
- 3 SELECT** *Preheat*, adjust to 195°C, and press *Start/Pause*.
- 4 CUT** the marinated chicken into 38-mm pieces and skewer them onto the halved skewers.
- 5 PLACE** the skewers in the *preheated* air fryer.
- 6 SELECT** *Chicken*, set time for 10 minutes, and press *Start/Pause*.



## Yogurt Chicken Skewers

YIELDS 2-4 SERVINGS

**PREP TIME:** 4 hrs 10 min

**COOK TIME:** 10 min

123 grams plain whole milk Greek yogurt

20 millilitres olive oil

2 grams paprika

1 gram cumin

1 gram crushed red pepper

1 lemon, juiced & zested

5 grams salt

1 gram freshly ground black pepper

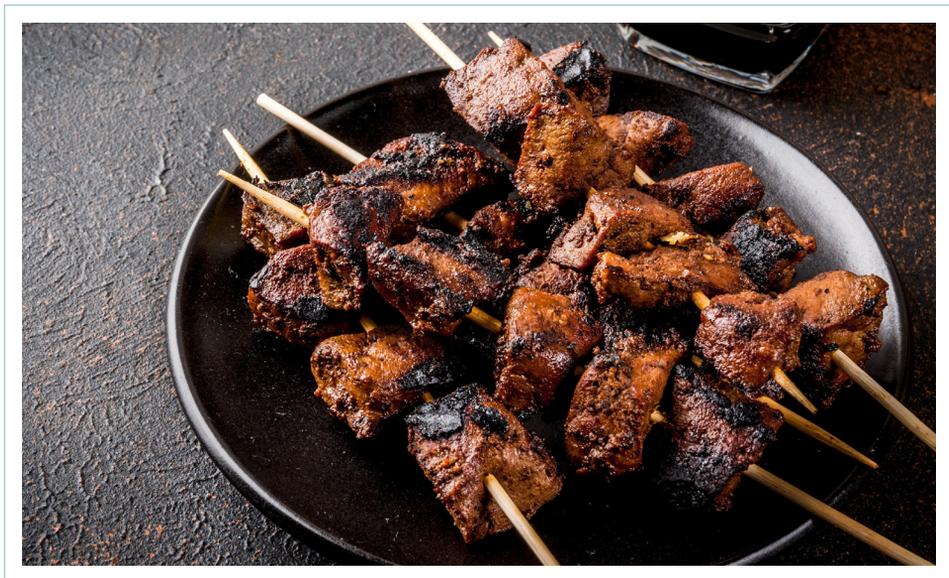
4 garlic cloves, minced

454 grams chicken thighs, boneless, skinless, cut into 38-mm pieces

2 wooden skewers, halved

Nonstick cooking spray

- 1 MIX** together the yogurt, olive oil, paprika, cumin, red pepper, lemon juice, lemon zest, salt, pepper, and garlic in a large bowl.
- 2 ADD** the chicken to the marinade and marinate in the fridge for at least 4 hours.
- 3 SELECT** *Preheat* and press *Start/Pause*.
- 4 CUT** the marinated chicken thighs into 38-mm pieces and skewer them onto the halved skewers.
- 5 PLACE** skewers into the *preheated* air fryer and spray with cooking spray.
- 6 COOK** at 205°C for 10 minutes.



## Korean-Style Beef Skewers

YIELDS 2-4 SERVINGS

**PREP TIME:** 1 hr 5 min

**COOK TIME:** 6 min

20 grams ssamjang

20 grams gochujang

15 millilitres soy sauce

15 millilitres sesame oil

15 millilitres honey

5 millilitres rice wine vinegar

454 grams beef flap meat, cut into  
38-mm pieces

2 wooden skewers, halved

- 1 MIX** the ssamjang, gochujang, soy sauce, sesame oil, honey, and vinegar in a bowl.
- 2 TOSS** the cut beef into the marinade and marinate for 1 hour.
- 3 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 4 SKEWER** the pieces of beef onto the halved skewers and place the skewers into the *preheated* air fryer.
- 5 SELECT** *Steak* and press *Start/Pause*.



## Teriyaki Pork Skewers

YIELDS 2-4 SERVINGS

**PREP TIME:** 35 min

**COOK TIME:** 8 min

8 grams cornstarch

118 millilitres water

60 millilitres soy sauce

55 grams light brown sugar, lightly packed

1 garlic clove, minced

2 grams grated ginger

Black pepper, to taste

454 grams pork loin chop, cut into 38-mm cubes

2 wood skewers, halved

Nonstick cooking spray

Salt & pepper, to taste

- 1 WHISK** the cornstarch and water together.
- 2 COMBINE** the cornstarch slurry, soy sauce, brown sugar, garlic, and ginger in a small saucepan. Cook the sauce on high heat until it boils and thickens, about 5 minutes.
- 3 SEASON** the sauce to taste with black pepper and allow to cool.
- 4 SKEWER** the pork evenly between the wooden skewers.
- 5 MARINATE** the skewered pork in some of the teriyaki sauce for 30 minutes.
- 6 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 7 PLACE** the skewers in the *preheated* air fryer and spray with cooking spray.
- 8 SELECT** *Steak*, adjust to 8 minutes, and press *Start/Pause*.
- 9 BRUSH** the skewers with the teriyaki sauce every 2 minutes during cooking.
- 10 SEASON** to taste with salt and pepper, and serve.



## Lamb Shawarma Skewers

YIELDS 2 SERVINGS

**PREP TIME:** 12 min

**COOK TIME:** 8 min

340 grams ground lamb

2 grams cumin

2 grams paprika

3 grams garlic powder

2 grams onion powder

1 gram cinnamon

1 gram turmeric

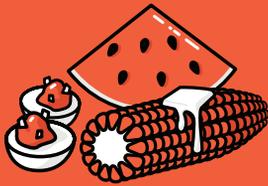
1 gram fennel seeds

1 gram ground coriander seed

3 grams salt

4 bamboo skewers (229-mm)

- 1 COMBINE** all ingredients in a bowl and mix well.
- 2 SKEWER** 85 grams of meat onto each stick, then place in the fridge for 10 minutes.
- 3 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 4 PLACE** skewers into the *preheated* air fryer, select *Steak*, adjust time to 8 minutes, and press *Start/Pause*.
- 5 SERVE** with lemon yogurt dressing or by itself.



# Sides



## Homemade French Fries

YIELDS 4 SERVINGS

**PREP TIME:** 30 min

**COOK TIME:** 28 min

2 russet potatoes, cut into  
76 x 25-mm strips

1 L cold water, for soaking potatoes  
15 millilitres oil

3 grams garlic powder

2 grams paprika

Salt & pepper, to taste

Ketchup or ranch, for serving

- 1 CUT** the potatoes into 76 x 25-mm strips and soak in the water for 15 minutes.
- 2 DRAIN** the potatoes, rinse with cold water, and pat dry with paper towels.
- 3 ADD** oil and spices to the potatoes, tossing until they are coated evenly.
- 4 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 5 ADD** the potatoes to the *preheated* air fryer.
- 6 SELECT** *French Fries*, adjust the time to 28 minutes, and press *Start/Pause*. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 7 REMOVE** the baskets from the air fryer when done cooking, and season the fries with salt and pepper.
- 8 SERVE** with ketchup or ranch.



## Sweet Potato Fries

YIELDS 4 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 10 min

2 large sweet potatoes, cut into  
25-mm thick strips

15 millilitres oil

10 grams salt

2 grams black pepper

2 grams paprika

2 grams garlic powder

2 grams onion powder

- 1 CUT** the sweet potatoes into 25-mm thick strips.
- 2 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 3 ADD** the cut sweet potatoes to a large bowl and toss with the oil until the sweet potatoes are all coated evenly.
- 4 SPRINKLE** in the salt, black pepper, paprika, garlic powder, and onion powder. Mix well.
- 5 PLACE** fries in the *preheated* baskets and cook for 10 minutes at 205°C. Make sure to shake the baskets halfway through cooking.



## Cajun French Fries

YIELDS 4 SERVINGS

**PREP TIME:** 30 min

**COOK TIME:** 28 min

2 russet potatoes, peeled & cut into

76 x 25-mm strips

1 L cold water

15 millilitres oil

7 grams Cajun seasoning

1 gram cayenne pepper

Ketchup or ranch, for serving

- 1 CUT** the potatoes into 76 x 25-mm strips and soak them in the water for 15 minutes.
- 2 DRAIN** them, rinse with cold water, and pat dry with paper towels.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 4 ADD** oil to the potato slices, and toss until they are coated evenly.
- 5 ADD** the potatoes to the *preheated* air fryer.
- 6 SELECT** *French Fries*, change the time to 28 minutes, and press *Start/Pause*. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 7 REMOVE** the baskets from the air fryer when done cooking, and season the fries with the Cajun seasoning and cayenne pepper.
- 8 SERVE** with ketchup or ranch.



## Zucchini Fries

YIELDS 4 SERVINGS

**PREP TIME:** 10 min

**COOK TIME:** 8 min

2 medium zucchini, cut into 19-mm thick strips

60 grams all-purpose flour

12 grams salt

2 grams black pepper

2 eggs, beaten

15 millilitres milk

84 grams Italian seasoned panko breadcrumbs

25 grams Parmesan cheese, grated

Nonstick cooking spray  
Ranch, for serving

- CUT** the zucchini into 19-mm thick strips.
- MIX** together the flour, salt, and pepper in a dish. Whisk together the eggs and milk in a separate dish. Combine the breadcrumbs and Parmesan cheese in another dish.
- COAT** each piece of zucchini with flour, then dip in egg, and roll in breadcrumbs. Set aside.
- SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- PLACE** the coated zucchini evenly into the *preheated* air fryer and spray with nonstick cooking spray.
- SELECT** *Frozen Foods*, adjust time to 8 minutes, and press *Start/Pause*.
- SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- SERVE** with a side of ranch.



## Avocado Fries

YIELDS 2 SERVINGS

**PREP TIME:** 15 min

**COOK TIME:** 10 min

2 avocados, cut into 25-mm thick wedges

50 grams panko breadcrumbs

2 grams garlic powder

2 grams onion powder

1 gram smoked paprika

1 gram cayenne

Salt & pepper, to taste

60 grams all-purpose flour

2 eggs, beaten

Nonstick cooking spray

Ketchup or ranch, for serving

- CUT** the avocados into 25-mm thick wedges.
- COMBINE** the breadcrumbs, garlic powder, onion powder, smoked paprika, cayenne, salt, and pepper in a bowl.
- DREDGE** each avocado wedge in the flour, then dip in the beaten eggs, and roll in the breadcrumb mixture.
- SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- PLACE** avocado fries into the *preheated* air fryer baskets, spray with cooking spray, and cook at 205°C for 10 minutes.
- FLIP** the avocado fries halfway through cooking time and spray with more cooking spray.
- SERVE** with ketchup or ranch for dipping.



## Greek Fries

YIELDS 4 SERVINGS

**PREP TIME:** 30 min

**COOK TIME:** 28 min

2 russet potatoes, cut into  
76 x 13-mm strips  
1 L cold water, for soaking potatoes  
40 millilitres vegetable oil  
3 grams garlic powder  
2 grams paprika  
56 grams feta cheese, crumbled  
4 grams flat leaf parsley, chopped  
3 grams fresh oregano  
Salt & pepper, to taste  
Lemon wedges, for serving

- 1 CUT** the potatoes into 76 x 13-mm strips and soak in the 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 coated evenly.
- 4 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 5 ADD** the potatoes to the *preheated* air fryer.
- 6 SELECT** *French Fries*, adjust the time to 28 minutes, and press *Start/Pause*. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 7 REMOVE** the baskets from the air fryer when done cooking, and top the fries with feta cheese, parsley, oregano, salt, and pepper.
- 8 SERVE** with lemon wedges.



## Potato Wedges

YIELDS 4 SERVINGS

**PREP TIME:** 3 min

**COOK TIME:** 20 min

2 large russet potatoes, rinsed &  
cut into 102-mm long wedges

23 millilitres olive oil

3 grams garlic powder

1 gram onion powder

3 grams salt

1 gram black pepper

5 grams Parmesan cheese, grated

Ketchup or ranch, for serving

- 1 CUT** the potatoes into 102-mm long wedges.
- 2 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 3 COAT** the potatoes in olive oil and toss with the seasonings and Parmesan cheese until well coated.
- 4 ADD** the potatoes to the *preheated* air fryer.
- 5 SELECT** *French Fries*, set time to 20 minutes, and press *Start/Pause*.
- 6 SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 7 SERVE** with ketchup or ranch.



## Potato Chips

YIELDS 4 SERVINGS

**PREP TIME:** 40 min

**COOK TIME:** 25 min

2 L water

15 grams salt

2 large russet potatoes, thinly sliced

20 millilitres olive oil

Salt & pepper, to taste

- 1 MIX** together the water and salt in a large bowl until all the salt dissolves.
- 2 THINLY SLICE** the potatoes. Using a mandolin is highly recommended (use a 1.5 mm blade).
- 3 SOAK** the potatoes in the salt water for 30 minutes.
- 4 DRAIN** the potatoes and pat them dry.
- 5 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 165°C, and press *Start/Pause*.
- 6 COAT** the potato slices with olive oil.
- 7 LAYER** the oil-coated potatoes in the *preheated* air fryer.
- 8 COOK** the potatoes at 165°C for 25 minutes. Make sure to shake the baskets halfway through cooking.
- 9 SEASON** the potatoes with salt and pepper when done cooking.



## Onion Rings

YIELDS 2 SERVINGS

**PREP TIME:** 10 min

**COOK TIME:** 20 min

1 small white onion, cut into 13-mm thick rounds & separated into rings

84 grams panko breadcrumbs

2 grams smoked paprika

5 grams salt

2 eggs

224 millilitres buttermilk

60 grams all-purpose flour

Nonstick cooking spray

- 1 **SLICE** the onion into 13-mm thick rounds and separate the layers into rings.
- 2 **COMBINE** the breadcrumbs, paprika, and salt in a bowl. Set aside.
- 3 **WHISK** the eggs and buttermilk together until fully mixed.
- 4 **DREDGE** each onion ring into the flour, then dip in the beaten eggs, and then the breadcrumb mixture.
- 5 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 190°C, and press *Start/Pause*.
- 6 **SPRAY** the onion rings liberally with cooking spray.
- 7 **PLACE** onion rings in a single layer in the *preheated* air fryer baskets, and cook in batches at 190°C for 10 minutes until golden brown. Be sure to use cooking spray in between to make sure they are uniformly cooked.
- 8 **SERVE** with your favorite dipping sauce.



## Blooming Onion

YIELDS 3 SERVINGS

**PREP TIME:** 2 hrs 15 min

**COOK TIME:** 25 min

1 large onion  
120 grams all-purpose flour  
7 grams paprika  
12 grams salt  
7 grams garlic powder  
3 grams chili powder  
1 gram black pepper  
1 gram dried oregano  
295 millilitres water  
56 grams Italian style breadcrumbs  
Nonstick cooking spray

- 1 PEEL** onion and cut off the top. Place cut-side down onto a cutting board.
- 2 CUT** downward, from the centre outward, all the way to the cutting board. Repeat to make 8 evenly spaced cuts around the onion. Make sure your slit cuts through all of the layers, but leave the onion connected in the centre. Set aside.
- 3 COVER** 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** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 6 COAT** the onion with the batter, spreading out the layers and making sure every 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 with cooking spray and place the onion inside, cut-side up. Spray the upside of the onion liberally with cooking spray.
- 8 COOK** the onion at 205°C for 10 minutes, then cook for an additional 15 minutes at 175°C.



## Hasselback Potatoes

YIELDS 4 SERVINGS

**PREP TIME:** 3 min

**COOK TIME:** 40 min

4 medium russet potatoes, washed  
& scrubbed

30 millilitres olive oil

12 grams salt

1 gram black pepper

1 gram garlic powder

28 grams butter, melted

8 grams freshly chopped parsley,  
for garnish

- 1 WASH AND SCRUB** the potatoes. Pat them dry with a paper towel.
- 2 CUT** slits, 6-mm apart, into the potato, stopping just before you cut all the way through, so that the slices stay connected by about 13-mm at the bottom of the potato.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 4 COVER** the potatoes with olive oil, and season evenly with the salt, black pepper, and garlic powder.
- 5 ADD** the potatoes into the *preheated* air fryer, and cook for 30 minutes at 175°C.
- 6 BRUSH** the melted butter onto the potatoes and cook for another 10 minutes at 175°C.
- 7 GARNISH** with freshly chopped parsley.



## Roasted Potatoes

YIELDS 4 SERVINGS

**PREP TIME:** 3 min

**COOK TIME:** 20 min

227 grams small new potatoes,  
cleaned & halved

30 millilitres olive oil

3 grams salt

1 gram black pepper

2 grams garlic powder

1 gram dried thyme

1 gram dried rosemary

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 2 COAT** the halved potatoes in olive oil and toss with the seasonings.
- 3 PLACE** the potatoes into the *preheated* air fryer.
- 4 SELECT** *French Fries*, set time for 20 minutes, and press *Start/Pause*. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).



## Honey-Roasted Carrots

YIELDS 2-4 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 12 min

454 grams heirloom rainbow  
carrots, peeled & washed

15 millilitres olive oil

30 millilitres honey

2 sprigs fresh thyme

Salt & pepper, to taste

- 1 PAT DRY** the carrots with a paper towel. Set aside.
- 2 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 3 TOSS** the carrots in a bowl with olive oil, honey, thyme, salt, and pepper.
- 4 ADD** the carrots to the *preheated* air fryer.
- 5 SELECT** *Root Vegetables* and press *Start/Pause*. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 6 SERVE** hot.



## Roasted Garlic Broccoli

YIELDS 3 SERVINGS

**PREP TIME:** 3 min

**COOK TIME:** 10 min

1 large head broccoli, cut into florets

15 millilitres olive oil

3 grams garlic powder

3 grams salt

1 gram black pepper

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 2 DRIZZLE** the broccoli with olive oil and toss together until evenly coated.
- 3 TOSS** the broccoli with the seasonings.
- 4 ADD** the broccoli to the *preheated* air fryer.
- 5 SELECT** *Vegetables* and press *Start/Pause*.



## Honey-Soy Carrots

YIELDS 4 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 12 min

454 grams young carrots (152-mm), rinsed, scrubbed clean & patted dry

15 millilitres olive oil

5 millilitres honey

5 millilitres soy sauce

Salt & pepper, to taste

- 1 SELECT** *Preheat* 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** *Root Vegetables* and press *Start/Pause*. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 5 SEASON** with salt and pepper when done cooking.



## Roasted Cauliflower

YIELDS 2-3 SERVINGS

**PREP TIME:** 2 min

**COOK TIME:** 10 min

284 grams cauliflower florets

10 millilitres olive oil

3 grams salt

1 gram black pepper

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 150°C, 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 SELECT** *Vegetables*, then press *Start/Pause*.



## Roasted Turmeric Cauliflower

YIELDS 2-3 SERVINGS

**PREP TIME:** 2 min

**COOK TIME:** 10 min

284 grams cauliflower florets

10 millilitres olive oil

2 grams turmeric powder

2 grams garlic powder

1 gram onion powder

3 grams salt

1 gram black pepper

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 150°C, 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 ADD** the cauliflower into the *preheated* air fryer.
- 5 SELECT** *Vegetables*, then press *Start/Pause*.



## Roasted Corn

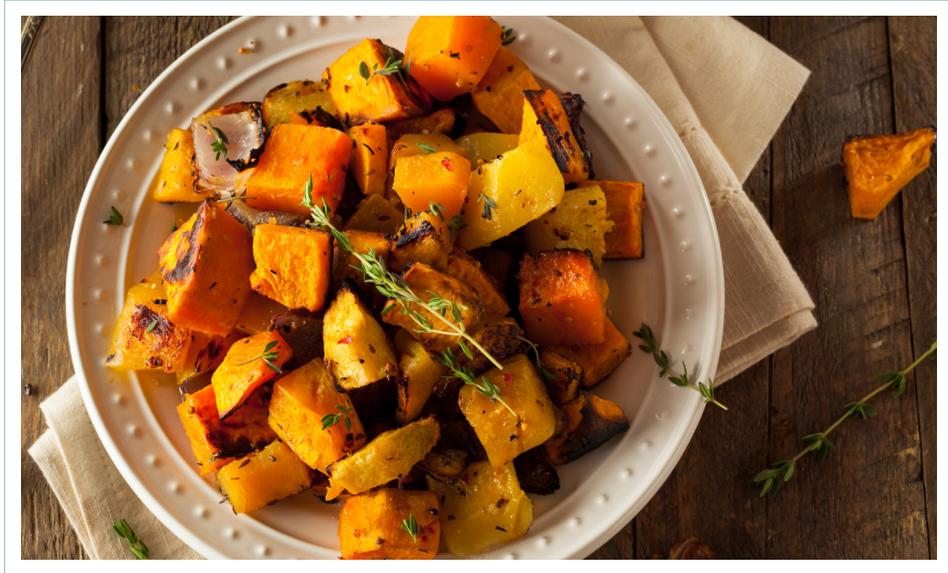
YIELDS 2 SERVINGS

**PREP TIME:** 2 min

**COOK TIME:** 10 min

1 ear of corn, husks & silks removed, cut in half  
14 grams butter, melted  
2 grams salt

- 1 SELECT** *Preheat* 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 in the *preheated* air fryer.
- 4 SELECT** *Root Vegetables*, adjust time to 10 minutes, and press *Start/Pause*.
- 5 FLIP** the corn halfway through cooking (the Shake Reminder function will let you know when!).



## Roasted Butternut Squash

YIELDS 2-4 SERVINGS

**PREP TIME:** 10 min

**COOK TIME:** 12 min

1 butternut squash, peeled, seeded  
& cut into 25-mm cubes

15 millilitres olive oil, plus more  
for drizzling

1 gram thyme leaves

6 grams salt

1 gram black pepper

- 1 **SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 2 **COAT** the butternut squash cubes with olive oil and season with thyme, salt, and pepper.
- 3 **ADD** the seasoned squash to the *preheated* air fryer.
- 4 **SELECT** *Root Vegetables* and press *Start/Pause*. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 5 **DRIZZLE** with olive oil when done cooking and serve.



## Roasted Eggplant

YIELDS 1-2 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 10 min

1 Japanese eggplant, peeled & cut  
into 13-mm thick slices

30 millilitres olive oil

3 grams salt

2 grams garlic powder

1 gram black pepper

1 gram onion powder

1 gram ground cumin

- 1 SELECT** Preheat on the Cosori Air Fryer and press *Start/Pause*.
- 2 CUT** the peeled eggplant into 13-mm thick slices.
- 3 COMBINE** the oil and seasonings in a large bowl until well combined and toss the eggplant until all pieces are well coated.
- 4 PLACE** the eggplant into the *preheated* air fryer and cook at 205°C for 10 minutes.



## Garlic Bread

YIELDS 4 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 8 min

- 1 French baguette (305-mm), cut lengthwise & widthwise
- 4 garlic cloves, minced
- 43 grams butter, room temperature
- 15 millilitres olive oil
- 10 grams Parmesan cheese, grated
- 8 grams parsley, freshly chopped

- 1 **SLICE** the baguette in half lengthwise, then each piece in half widthwise, creating four 152-mm long slices.
- 2 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 3 **COMBINE** garlic, butter, and olive oil together to form a paste.
- 4 **SPREAD** the paste evenly onto the bread and sprinkle with Parmesan cheese.
- 5 **PLACE** the bread into the *preheated* air fryer.
- 6 **SELECT** *Bread* and press *Start/Pause*.
- 7 **GARNISH** with freshly chopped parsley when done cooking.



## Cheesy Cornbread Muffins

YIELDS 6 MUFFINS

**PREP TIME:** 8 min

**COOK TIME:** 15 min

60 grams all-purpose flour

79 grams cornmeal

38 grams white sugar

6 grams salt

7 grams baking powder

118 millilitres milk

45 grams butter, melted

1 egg

165 grams corn

3 scallions, chopped

120 grams cheddar cheese, grated

Nonstick cooking spray

- 1 COMBINE** flour, cornmeal, sugar, salt, and baking powder in a bowl. Mix together.
- 2 WHISK** together milk, butter, and egg until well combined.
- 3 MIX** dry ingredients into wet ingredients. Fold in corn, scallions, and grated cheddar cheese.
- 4 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 5 GREASE** muffin cups with cooking spray and pour batter in until cups are  $\frac{3}{4}$  full.
- 6 ADD** the muffins into the *preheated* air fryer.
- 7 SELECT** *Bread*, adjust time to 15 minutes, and press *Start/Pause*.
- 8 SERVE** muffins with more butter, or enjoy as is.



## Cheddar Buttermilk Biscuits

YIELDS 4 BISCUITS

**PREP TIME:** 10 min

**COOK TIME:** 12 min

5 grams baking powder

5 grams kosher salt

4 grams sugar

1 gram baking soda

210 grams all-purpose flour, plus  
more for surface

113 grams (1 stick) unsalted butter,  
chilled, cut into 6-mm pieces

62 grams cheddar cheese, shredded

112 grams buttermilk, chilled

Butter, melted, for brushing

- 1 **SIFT** together the baking powder, salt, sugar, baking soda, and flour.
- 2 **CUT** in the chilled butter by using a pastry blender or food processor until it resembles coarse crumbs.
- 3 **MIX** in the cheddar cheese and buttermilk until it combines into dough. The dough should look dry.
- 4 **FORM** dough into a 13-mm thick square.
- 5 **SELECT** *Preheat*, adjust to 175°C, and press *Start/Pause*.
- 6 **CUT** biscuits using a round biscuit/cookie cutter.
- 7 **LINE** the *preheated* air fryer baskets with baking paper.
- 8 **BRUSH** top of the biscuits with melted butter and place atop the baking paper.
- 9 **COOK** the biscuits at 175°C for 12 minutes.



## Brussel Sprouts with Pancetta

YIELDS 2-4 SERVINGS

**PREP TIME:** 5 min

**COOK TIME:** 8 min

284 grams brussel sprouts, halved

2 strips pancetta, diced

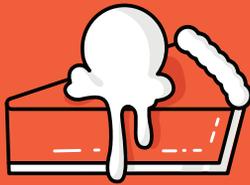
20 millilitres olive oil

2 grams garlic powder

Salt & pepper, to taste

5 grams Parmesan cheese, freshly  
grated

- 1 SELECT** Preheat on the Cosori Air Fryer and press *Start/Pause*.
- 2 CUT** the stems off of the brussel sprouts, then cut in half.
- 3 COMBINE** brussel sprout halves, diced pancetta, olive oil, garlic powder, salt, and pepper in a bowl and mix together.
- 4 ADD** mixture to the *preheated* air fryer.
- 5 SELECT** *Root Vegetables*, adjust time to 8 minutes, then press *Start/Pause*. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 6 GRATE** Parmesan cheese for garnish, then serve.



Desserts



## Cinnamon Rolls

YIELDS 8-10 CINNAMON ROLLS

**PREP TIME:** 1 hr 20 min

**COOK TIME:** 12 min

### CREAM CHEESE FROSTING

60 grams cream cheese, room temperature

120 grams powdered sugar

114 grams unsalted butter, room temperature

3 millilitres vanilla extract

### CINNAMON ROLLS

240 millilitres milk, warm

60 grams unsalted butter, melted

50 grams granulated sugar

½ packet active dry yeast

280 grams all-purpose flour, divided, plus more for dusting

2 grams baking powder

6 grams salt

Canola oil, for greasing the bowl

60 grams unsalted butter, softened

100 grams dark brown sugar

7 grams ground cinnamon

- 1 MIX** all the frosting ingredients until there are no lumps. Set aside.
- 2 COMBINE** the milk, butter, sugar, and yeast in a large bowl. Allow to bloom for 1 minute.
- 3 FOLD** in the flour, baking powder, and salt until just combined. Then place dough into a large oiled bowl, cover with plastic wrap and place in a warm area to proof for 1 hour.
- 4 KNEAD** the dough on a floured surface and roll out to a 6-mm thickness.
- 5 COMBINE** the butter, dark brown sugar, and cinnamon in a small bowl, then spread the mixture on top of the dough.
- 6 ROLL** the cinnamon rolls tightly, beginning at the long edge, until a log of dough has been formed.
- 7 CUT** the dough into 25 to 38-mm thick slices, place onto a parchment paper-lined sheet pan, and cover with a towel for 30 minutes.
- 8 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 165°C, and press *Start/Pause*.
- 9 PLACE** the cinnamon rolls on parchment paper, then place 4 rolls into the *preheated* air fryer. You will need to work in batches.
- 10 COOK** 4 cinnamon rolls at 165°C for 12 minutes.
- 11 REMOVE** the cinnamon rolls when done and spread the cream cheese frosting on top, then serve.



## Chocolate Soufflé

YIELDS 2 SERVINGS

**PREP TIME:** 10 min

**COOK TIME:** 13 min

Butter, for greasing

Sugar, for coating

85 grams bittersweet chocolate,  
chopped

28 grams unsalted butter

2 eggs, yolks separated from  
whites

3 millilitres pure vanilla extract

18 grams all-purpose flour

36 grams sugar

Powdered sugar, for dusting

- 1 GREASE** two 170 grams ramekins with butter. Sprinkle sugar into the ramekins, shaking to spread around, then dumping out the excess.
- 2 MELT** chocolate and butter together in the microwave in 30 second intervals until the chocolate is fully melted, about 30 seconds to 1 minute.
- 3 WHISK** the egg yolks and vanilla extract vigorously into the melted chocolate 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 just hold soft peaks.
- 5 ADD** the sugar, a little at a time, continuing to beat at medium speed, then increasing to high speed until whites just hold stiff peaks. Set aside.
- 6 SELECT** *Preheat* on Cosori Air Fryer, adjust to 165°C, and press *Start/Pause*.
- 7 STIR** about 60 grams of the whites into chocolate mixture to lighten. Then, add chocolate mixture to the remaining whites, folding gently but thoroughly.
- 8 SPOON** batter into the ramekins and place into the *preheated* air fryer.
- 9 BAKE** the soufflés at 165°C for 13 minutes.
- 10 DUST** the soufflés with powdered sugar and serve immediately.



## Banana Nut Bread

YIELDS 1 MINI LOAF

**PREP TIME:** 10 min

**COOK TIME:** 40 min

55 grams unsalted butter, softened

100 grams sugar

1 egg

2 overripe bananas, mashed

2 millilitres vanilla extract

90 grams all-purpose flour

3 grams baking soda

3 grams salt

40 grams chopped walnuts

Vegetable oil spray

### ITEMS NEEDED

1 mini loaf pan

- 1 CREAM** together the butter and sugar.
- 2 MIX** in the egg, bananas, and vanilla extract until well combined. Set aside.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, 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 the vegetable oil spray, then fill with batter.
- 7 PLACE** the mini loaf pan into the *preheated* air fryer.
- 8 SELECT** *Desserts*, adjust time to 40 minutes, and press *Start/Pause*.
- 9 REMOVE** the banana bread when done and serve.



## Mini Apple Pies

YIELDS 2 SERVINGS

**PREP TIME:** 35 min

**COOK TIME:** 10 min

1 medium apple, peeled & diced  
into bite-sized pieces

18 grams granulated sugar

18 grams unsalted butter

2 grams ground cinnamon

1 gram ground nutmeg

1 gram ground allspice

1 sheet pre-made 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 low-medium 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-mm circles.
- 5 ADD** the filling to the centre 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 pie shut and cut a small slit on the top.
- 7 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Press*.
- 8 MIX** together the egg and milk to make an egg wash and brush the tops of each pie.
- 9 PLACE** the pies into the *preheated* air fryer and cook at 175°C for 10 minutes, until pies are golden brown.



## Rustic Pear Tart with Walnuts

YIELDS 4 SERVINGS

**PREP TIME:** 1 hr 10 min

**COOK TIME:** 45 min

### PASTRY

100 grams all-purpose flour  
 1 gram salt  
 12 grams granulated sugar  
 84 grams unsalted butter, cold, cut into 13-mm pieces  
 30 millilitres water, ice-cold  
 1 egg, beaten  
 12 grams turbinado sugar  
 Nonstick cooking spray  
 20 grams honey  
 5 millilitres water  
 Toasted walnuts, chopped, for garnish

### FILLING

1 large pear, peeled, quartered & thinly sliced  
 5 grams cornstarch  
 24 grams brown sugar  
 1 gram ground cinnamon  
 A pinch salt

- 1 **MIX** 90 grams 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 chill in the fridge for 1 hour.
- 5 **MIX** together the filling ingredients in a bowl until well combined.
- 6 **ROLL** out your chilled dough until it is 216-mm in diameter.
- 7 **ADD** the 10 grams flour onto the top of the pastry leaving 38-mm unfloured.
- 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 border over the filling.
- 9 **COVER** the borders with beaten egg and sprinkle the turbinado sugar all over the tart. Set aside.
- 10 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 11 **SPRAY** the *preheated* air fryer with cooking spray and place the tart inside.
- 12 **SELECT** *Bread*, adjust time to 45 minutes, and press *Start/Pause*.
- 13 **MIX** together the honey and water and brush the tart when it is done cooking.
- 14 **GARNISH** with toasted chopped walnuts.



## Lemon Pound Cake

YIELDS 1 MINI LOAF

**PREP TIME:** 10 min

**COOK TIME:** 30 min

120 grams all-purpose flour

4 grams baking powder

A pinch salt

84 grams unsalted butter, softened

130 grams granulated sugar

1 large egg

15 grams fresh lemon juice

1 lemon, zested

56 grams buttermilk

- 1 MIX** together the flour, baking powder, and salt in a bowl. Set aside.
- 2 ADD** the softened butter to an electric mixer and beat until light and fluffy, about 3 minutes.
- 3 BEAT** the sugar into the whipped butter for 1 minute.
- 4 BEAT** the flour mixture into the butter until fully incorporated, about 1 minute.
- 5 ADD** in the egg, lemon juice, and lemon zest. Mix on low until fully incorporated.
- 6 POUR** in the buttermilk slowly while mixing at medium speed.
- 7 ADD** the batter to a greased mini loaf pan all the way to the top. You may have some batter left over.
- 8 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 9 PLACE** the pound cake into the *preheated* air fryer.
- 10 SELECT** *Bread*, adjust time to 30 minutes, and press *Start/Pause*.



## Blueberry Lemon Muffins

YIELDS 6-8 SERVINGS

**PREP TIME:** 10 min

**COOK TIME:** 15 min

5 millilitres lemon juice

112 grams coconut milk or soy milk

120 grams all-purpose flour

4 grams baking powder

2 grams baking soda

1 gram salt

50 grams granulated sugar

60 millilitres coconut oil, liquidated

1 lemon, zested

5 millilitres vanilla extract

75 grams fresh blueberries

Nonstick cooking spray

- 1 COMBINE** lemon juice and coconut milk in a small bowl, then set aside.
- 2 MIX** together flour, baking powder, baking soda, and salt in a separate bowl and set aside.
- 3 BLEND** together sugar, coconut oil, lemon zest, and vanilla extract in an additional bowl. Then, combine with coconut-lemon mixture and stir to combine.
- 4 MIX** your dry mixture into your wet, gradually, until smooth. Gently fold in blueberries.
- 5 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 6 GREASE** muffin cups with cooking spray and pour batter in until cups are  $\frac{3}{4}$  full.
- 7 PLACE** the muffin cups carefully into the *preheated* air fryer. Select *Desserts*, adjust time to 15 minutes, then press *Start/Pause*.
- 8 REMOVE** muffins when done cooking and let them cool down for 10 minutes. Then serve.



## Chocolate Espresso Muffins

YIELDS 8 MUFFINS

**PREP TIME:** 10 min

**COOK TIME:** 15 min

120 grams all purpose flour  
60 grams cocoa powder  
150 grams light brown sugar  
2 grams baking powder  
2 grams espresso powder  
3 grams baking soda  
1 gram salt  
1 large egg  
170 millilitres milk  
5 millilitres vanilla extract  
5 millilitres cider vinegar  
80 millilitres vegetable oil  
Nonstick cooking spray

- 1 MIX** together the flour, cocoa powder, sugar, baking powder, espresso powder, baking soda, and salt in a large bowl.
- 2 WHISK** the egg, milk, vanilla, vinegar, and oil in a separate bowl.
- 3 MIX** the wet ingredients into the dry until combined.
- 4 GREASE** the muffin cups with cooking spray and pour batter in until cups are  $\frac{3}{4}$  full.
- 5 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 6 PLACE** the muffin cups carefully into the *preheated* air fryer. You may need to work in batches.
- 7 SELECT** *Desserts*, adjust time to 15 minutes, and press *Start/Pause*.



## Coconut Macaroons

YIELDS 5-6 SERVINGS

**PREP TIME:** 10 min

**COOK TIME:** 15 min

100 grams sweetened condensed  
milk

1 egg white

2 millilitres almond extract

2 millilitres vanilla extract

A pinch salt

175 grams shredded, unsweetened  
coconut

- 1 MIX** together condensed milk, egg white, almond extract, vanilla extract, and salt in a bowl.
- 2 ADD** in 160 grams shredded coconut and mix until well combined. Mixture should be able to hold its shape.
- 3 FORM** 38-mm balls with your hands. On a separate plate, add 25 grams of shredded coconut.
- 4 ROLL** the coconut macaroons into the shredded coconut until covered.
- 5 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 6 ADD** the coconut macaroons to the *preheated* air fryer.
- 7 SELECT** *Desserts*, adjust time to 15 minutes, and press *Start/Pause*.
- 8 LET** macaroons cool for 5 to 10 minutes when done, then serve.



## Orange Cranberry Muffins

YIELDS 6-8 MUFFINS

**PREP TIME:** 10 min

**COOK TIME:** 15 min

120 grams all-purpose flour

66 grams sugar

4 grams baking powder

2 grams baking soda

A pinch salt

100 grams cranberries

1 egg

80 millilitres orange juice

60 millilitres vegetable oil

1 orange, zested

Nonstick cooking spray

- 1 MIX** together the flour, sugar, baking powder, baking soda, salt, and cranberries in a large bowl.
- 2 WHISK** the egg, orange juice, oil, and orange zest in a separate bowl.
- 3 MIX** the wet ingredients into the dry until combined.
- 4 GREASE** the muffin cups with cooking spray and pour batter in until cups are  $\frac{3}{4}$  full.
- 5 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 6 PLACE** the muffin cups carefully into the *preheated* air fryer. You may need to work in batches.
- 7 SELECT** *Desserts*, adjust time to 15 minutes, and press *Start/Pause*.



## Chocolate Chip Muffins

YIELDS 6-8 SERVINGS

**PREP TIME:** 10 min

**COOK TIME:** 15 min

50 grams granulated sugar

125 millilitres coconut milk or soy milk

60 millilitres coconut oil, liquidated

5 millilitres vanilla extract

120 grams all-purpose flour

14 grams cocoa powder

4 grams baking powder

2 grams baking soda

A pinch salt

85 grams dark chocolate chips

25 grams pistachios, cracked  
(Optional)

Nonstick cooking spray

- 1 COMBINE** sugar, coconut 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** your dry ingredients into your wet, gradually, until smooth. Then fold in chocolate chips and pistachios.
- 4 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 5 GREASE** muffin cups with cooking spray and pour batter in until cups are  $\frac{3}{4}$  full.
- 6 PLACE** the muffin cups carefully into the *preheated* air fryer. Select *Desserts*, adjust time to 15 minutes, then press *Start/Pause*.
- 7 REMOVE** muffins when done cooking and let them cool down for 10 minutes before serving.

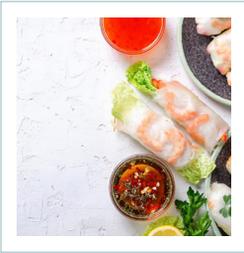






## Looking For More?

We're committed to providing you with a community to bring out the best inner home cooking chef in you. Share your recipes and join the conversation! We're constantly posting fun ways to experience all of our Cosori devices.



## Share Your Recipes With Us!

**#ICOOKCOSORI**

We'd love to see what you create. Join in the growing community of passionate home cooks for recipe ideas and healthy inspiration on the daily.



**COSORI™**

**Need help? Talk to us!**  
[support.eu@cosori.com](mailto:support.eu@cosori.com)