



50

RECIPES FOR YOUR
AIR ROASTER PRO

Taste 
*theDifference!*TM

50

RECIPES FOR YOUR AIR ROASTER PRO

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Pepper Crusted Steak

Ingredients:

2 boneless top sirloin steaks
crushed black peppercorns
Coarse sea salt
3 tbsp melted butter



Directions:

Rub steaks with black pepper and salt on both sides. Refrigerate for 15 minutes.

Brush steaks with melted butter on both sides. Place steaks in the steak cage and use the rotisserie tong to place in the rotisserie position. Press the Rotisserie Button, then select the Steak preset and Air Fry at 205°C for 8-12 minutes.

Steak Fajitas

Ingredients:

2 tbsp olive or avocado oil
¼ tsp chili powder
¼ tsp garlic powder
¼ tsp oregano
½ tsp ground cumin
2 tsp salt
1 tsp pepper
½ medium yellow onion
1 large or 2 small bell peppers
500 grams skirt steak
Tortillas
Cotija cheese (optional)



Directions:

In a large mixing bowl, combine oil, chili powder, garlic powder, oregano, ground cumin, salt and pepper to make the seasoning.

Slice onions, peppers and steak into strips and place in bowl with seasoning. Coat well.

Lightly oil the mesh basket before adding onions, peppers and steak. Place the mesh basket in the middle rack position. Air Fry for 5 minutes at 200°C. Carefully slide out the mesh basket and turn veggies and steak to ensure even cooking. Continue to Air Fry for an additional 4 minutes. Serve with tortillas and top with Cotija cheese (optional).

Bratwurst

Ingredients:

5 bratwurst sausages

5 long rolls

Mustard

Sauerkraut



Directions:

Insert skewer in each bratwurst and attach to the skewer rack. Using the Rotisserie Tong, place skewer rack in the rotisserie position.

Press the Rotisserie button and cook at 190°C for 6 minutes or until slightly browned. Use the Rotisserie Tong to carefully remove the skewer rack.

Remove bratwursts and place on a hoagie bun and top with mustard and sauerkraut.

Pork Chops

Ingredients:

2 tbsp brown sugar
1 tbsp soy sauce
1 tbsp Worcestershire sauce
1 tsp fresh lemon juice
salt & pepper
4 boneless pork chops



Directions:

In a large bowl, combine sugar, soy sauce, Worcestershire sauce, lemon juice and salt and pepper. Add in pork chops and flip to coat both sides. Set aside.

Place pork chops in a baking pan and pour sauce over pork chops. Place baking pan on the wire rack in the bottom rack position. Air Fry at 205°C for 8 minutes. Flip pork chops and Air Fry for another 12 minutes.

Cooking time may vary depending on the size of pork chops.

Onion Sage Meatballs

Ingredients:

700 grams beef mince
½ small yellow onion, diced
2 minced garlic cloves
1 tsp chopped fresh sage
3 tbsp breadcrumbs
½ tsp salt
½ tsp pepper



Directions:

Place all ingredients in a large mixing bowl and combine well using a fork and hands. Form into meatballs, each about the size of a golf ball.

Evenly space meatballs inside the mesh basket. Insert basket into the middle rack position and Air Fry at 95°C for 8 minutes. Then remove the air basket and use tongs to rotate meatballs to ensure even cooking. Continue to cook for 3 minutes.

Cornish Hen

Ingredients:

700 grams Cornish Hen

1 tbsp olive oil

¼ tsp sea salt

1 tsp paprika

1 tbsp dried thyme

1 tbsp dried mustard

½ tsp onion powder

½ tsp garlic powder



Directions:

Place the hen in a medium-sized bowl. In a separate small bowl, combine remaining ingredients. Rub hen with spices, truss, and insert the rotisserie fork (see Manual or Quick Start Guide for step by step instructions).

Baste with olive oil. Use Rotisserie Tong to insert the hen into the rotisserie position. Press the Rotisserie Button and Air Fry at 175°C for 35 minutes.

Using a meat thermometer, check to make sure it has reached a safe internal temperature of 75°C. Let rest for 5 minutes before serving.

Spinach Stuffed Chicken Breasts

Ingredients:

1 tbsp olive oil
140 grams baby spinach
225 grams cream cheese
1 cup shredded mozzarella cheese
1 tbsp garlic powder
4 boneless, skinless chicken breasts
1 cup all-purpose flour
3 large eggs
2 cups panko breadcrumbs



Directions:

Heat olive oil in a large skillet over medium heat. Add spinach, salt and pepper and stir continuously until spinach is wilted (about 2 to 3 minutes). Remove from heat.

In a medium mixing bowl, combine spinach, cream cheese, mozzarella and garlic powder.

Slice chicken breasts in half, creating 8 chicken breast pieces. Then make a slit in the center of each piece to form a pocket. Stuff with spinach mixture.

Using 3 separate bowls, place flour, whisked eggs and breadcrumbs in each bowl. Roll chicken in flour, then dip into egg wash, then coat with breadcrumbs.

Lightly oil the mesh basket and add the chicken. Air Fry at 150°C for 10 minutes. Turn chicken and continue to cook for 5 minutes.

Using a meat thermometer, check the meat of the chicken to make sure it has reached a safe internal temperature before serving.

BBQ Chicken Drumsticks

Ingredients:

Salt & pepper

½ tsp cayenne pepper

½ tsp garlic powder

8 chicken drumsticks

½ cup barbecue sauce



Directions:

Season chicken drumsticks with salt, pepper, cayenne pepper and garlic powder.

Lightly oil the mesh cooking trays to prevent sticking and add chicken. Air Fry chicken at 175°C for 20 minutes. Then baste chicken with barbecue sauce and continue cooking for 10 minutes. Turn chicken, baste again and cook for another 7 minutes.

Using a meat thermometer, check the chicken to make sure it has reached a safe internal temperature before serving.

Honey Lime Chicken Wings

Ingredients:

Package of 16 chicken wings

2 tbsp soy sauce

2 tbsp honey

1 ½ tsp salt

¼ tsp white pepper

¼ tsp black pepper

2 tbsp fresh lime juice



Directions:

Place all ingredients inside a large mixing bowl or 4 litre zip seal bag and mix well. Marinate in the refrigerator for at least 4 hours or overnight.

Lightly oil the mesh cooking trays to prevent sticking. Evenly place chicken on the trays and Air Fry at 175°C for 6 minutes. Turn chicken and continue to cook for 3 minutes.

Spicy Fried Chicken

Ingredients:

½ cup buttermilk
1 tbsp hot sauce
900 grams chicken drumsticks, skin removed
½ cup crushed cornflakes
1/3 cup grated parmesan cheese
½ tsp salt
¼ tsp pepper



Directions:

Add buttermilk, hot sauce and chicken to a 4 litre zip seal bag and mix well. Let marinate in refrigerator for at least 4 hours or overnight.

In a medium bowl, combine crushed cornflakes , parmesan cheese and salt and pepper. Add chicken and coat each drumstick.

Lightly oil the mesh basket to prevent sticking. Evenly place chicken in the basket and Air Fry at 200°C for 10 minutes. Turn chicken and reduce temperature to 150°C and cook for 8 minutes.

Using a meat thermometer, check the chicken to make sure it has reached a safe internal temperature before serving.

Chicken and Pineapple Kabobs

Ingredients:

1 chicken breast
2 ½ tbsp soy sauce
2 ½ tbsp honey
¼ tsp salt
1 small can pineapple chunks



Directions:

Slice chicken into evenly sized cubes. Place chicken into a mixing bowl or 4 litre zip seal bag and add soy sauce, honey and salt. Mix well. Marinate in the refrigerator for 2 to 4 hours.

Using the skewer rack, place chicken and pineapple on skewers, alternating. Use Rotisserie Tong to insert rack into the rotisserie position. Press the Rotisserie Button and Air Fry at 170°C for 12-15 minutes.

Cooking time will vary depending on size of chicken cubes.

Coconut Crusted Shrimps

Ingredients:

450 grams deveined and peeled jumbo Shrimps

1/3 cup flour

1/2 tsp salt

1/2 tsp pepper

2 large eggs, beaten,

3/4 cup panko breadcrumbs

1 cup sweetened shredded coconut

Vegetable oil or coconut oil



Directions:

Rinse Shrimps under cold water and pat dry with a towel.

Combine flour, salt and pepper in a medium bowl. Beat eggs in a second bowl. Combine panko and coconut in a third bowl.

Dip the Shrimps into the flour, then the eggs, and then into the coconut mixture, pressing gently. Lightly oil the mesh basket to prevent sticking and add the battered Shrimps.

Air Fry at 175°C for 4 minutes. Turn Shrimps and continue to cook for 3 minutes or until crispy.

Beer Battered Fish Tacos

Fish:

2 eggs
2 cod filets or other white-fleshed fish
1 ¼ cup lager beer
1 ½ cup all-purpose flour
¾ tsp baking powder
Salt & pepper
4 small tortillas

Topping:

½ cup corn (fresh or canned)
2 tbsp diced red onion
1 small tomato, diced
1 cup iceberg lettuce, shredded
Juice of 1 lime
¼ cup fresh chopped cilantro
1 diced jalapeño pepper (optional)
Salt & pepper

Directions:

In a medium sized bowl, whisk together eggs and beer, then set aside. In a separate medium bowl whisk together flour, baking powder and ¼ teaspoon each of salt and pepper.

Slice the fish filets in half so that you have 4 pieces. Dip fish in batter, then dip into flour mixture, coating all sides.

Lightly oil the mesh cooking tray to prevent sticking and add fish pieces. Select the Fish preset and set the time and temp to 180°C for 15 minutes.

Combine topping ingredients and set aside. Check fish and cook until golden brown. Serve fish with topping and tortillas.



Lemon Garlic Salmon

Ingredients:

- 4 skinless salmon filets (about 170 grams)
- 2 tbsp lemon juice
- 2 cloves garlic, minced
- 3 tbsp melted butter
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/4 tsp oregano
- 1/4 tsp crushed red pepper
- 1 tbsp chopped parsley

Directions:

Line the mesh basket or air fryer baking pan accessory with foil.

Whisk together the lemon juice, garlic, and melted butter in a small bowl. Place salmon on foil and pour the butter mixture over the salmon. Season with salt, pepper, oregano, and red pepper flakes.

Fold the sides of the foil over the salmon filets and make sure it is well sealed. Cook for 10 minutes at 180°C. Remove from the oven and carefully open foil. Place the baking pan or mesh tray back in the air fryer oven. Set the temperature to 205°C and broil for 2 minutes.

Remove from oven and pour remaining butter sauce left in the foil onto the salmon. Garnish with parsley (optional).



Pizza

Ingredients:

1 pita
2 tbsp pizza sauce or
2 tbsp tomato sauce and Italian seasoning
1 tsp olive oil
¼ cup mozzarella cheese
Pepperoni (optional)

Directions:

Using a small bowl, mix together sauce and olive oil. Then spread onto pita. Top pita with cheese and pepperoni (optional).

Place the wire rack in the middle rack position. Place pizza on rack and Air Fry at 175°C for 6-8 minutes or until cheese is melted. For a softer crust, place the pizza on a baking pan before placing on the rack.



Stuffed Portobello Mushrooms

Ingredients:

4 large portobello mushroom caps
170 grams baby spinach
2 shallots, thinly sliced
2 tbsp unsalted butter
1/2 cup panko breadcrumbs
1 clove garlic, minced
1 1/2 cups marinara sauce
1/4 cup crumbled goat cheese

Directions:

Rinse the mushrooms and pat dry. Scrape out the gills with a spoon and remove the stem. Lightly oil the mesh cooking basket to prevent sticking. Place mushroom caps in the basket with the gill side up. Brush with olive oil and Air Fry at 200°C for 10 minutes.

While the mushroom caps are roasting, prepare the filling. Heat oil in a medium sauté pan over medium-low heat. Add half of the sliced shallots and sauté until translucent. Add the baby spinach and sauté until wilted. Remove and set aside.

Melt butter in the pan over medium heat. Add the rest of the chopped shallots and cook for 1-2 minutes. Add the breadcrumbs and minced garlic and toast for 3-4 minutes.

Remove the roasted mushroom caps. Add a spoonful of marinara sauce and spinach to each mushroom. Sprinkle breadcrumb mixture and crumbled goat cheese on top. Air Fry for 6 minutes at 190°C.



Blooming Onion

Ingredients:

1 large sweet onion
2 eggs
½ cup milk
2 ½ cups all-purpose flour
1 tsp cayenne pepper
2 tbsp paprika
¼ tsp salt
¼ tsp pepper

Directions:

Slice 1-inch off top of onion so that the onion will stand. Do not slice off the root end. Place the cut side down on the cutting board. Beginning about ½-inch down from the root, make about 12 slices down through the onion. Fully submerge onion in a bowl of ice water and let soak for 2 hours. Remove onion from ice water and pat dry with a towel.

In a medium sized bowl, beat together eggs and milk. In a separate medium sized bowl, mix dry ingredients.

Pour egg wash over onion with a ladle to coat outside and inside crevices well. Then sprinkle onion generously with dry ingredients. Repeat egg wash again and then coat again with dry ingredients.

Lightly oil the mesh basket to prevent sticking. Place the onion inside the basket and insert in middle or bottom rack position. Air fry at 205°C for 22 minutes.



Eggplant Bites

Ingredients:

- 1 medium size eggplant
- 1 large egg
- 1 tbsp water
- ½ cup all-purpose flour
- ½ tsp salt
- ½ tsp pepper
- 1 tsp Italian seasoning
- ¾ cup grated Parmesan cheese
- ¾ cup panko breadcrumbs

Directions:

Slice eggplant into about 6mm rounds. Lay eggplant on a prep surface and sprinkle with salt. Let sit for 10 minutes. After 10 minutes, pat eggplant dry with a towel.

In a medium sized bowl, beat egg with water. In another bowl, combine flour, salt, pepper, seasoning and Parmesan cheese. In another bowl, add breadcrumbs. Dip eggplant slices in egg wash, then into flour mixture to coat, then into breadcrumbs to coat.

Place in an even layer inside the mesh basket. Air Fry for 7-10 minutes at 180°C or until golden brown.



Bacon Wrapped Serrano Peppers

Ingredients:

12 serrano peppers
12 strips of bacon
2 string cheese sticks



Directions:

Partially cook bacon on the wire rack in the middle rack position for 2 minutes on each side at 120°C. Remove and set aside on a paper towel.

Slice halfway through the middle of each serrano pepper, being careful to not cut through. Remove seeds and stem.

Pull apart string cheese and stuff a few strings into each pepper. Tightly wrap each stuffed pepper with the partially cooked bacon. Place inside the mesh basket and Air Fry for 5-7 minutes at 150°C or until bacon is cooked to desired crispness.

Mozzarella Basil Bruschetta

Bruschetta:

1 baguette

1 mozzarella log (for slicing)

Spread:

4 Roma tomatoes, chopped

1 garlic clove, minced

½ tsp dried oregano

1 tsp salt

1 tbsp olive oil

Chopped fresh basil

Directions:

In a medium sized bowl, combine ingredients for the spread.

Slice baguette and mozzarella into 12mm slices. Place mozzarella onto baguette slices and place on the mesh trays. Air Fry at 190°C for 5 minutes or until cheese has begun to melt.

Add tomato spread to toast and serve.



Buffalo Cauliflower Bites

Ingredients:

1 head of cauliflower
1 tbsp olive oil
2 tsp garlic powder
¼ tsp salt
1/8 tsp pepper
1 tbsp melted butter
¾ cup hot wing sauce



Directions:

Cut cauliflower into florets. Place inside a large mixing bowl or 4-litre zip seal bag . Add olive oil, garlic, salt and pepper. Toss to coat florets.

Spread florets evenly on the mesh trays. Air Fry at 150°C for 10 minutes. Remove florets and allow to cool. Place back into olive oil mixture. Add melted butter and hot wing sauce. Toss to coat florets. Air Fry at 150°C for another 5-8 minutes.

Serve with ranch or blue cheese dressing (optional).

Avocado Fries

Ingredients:

2 avocados, not fully ripe

juice of 1 lime

salt & pepper

1 egg

¼ cup flour

1/2 cup panko breadcrumbs



Directions:

Cut avocados in half, lengthwise. Then cut into slices and remove from the skin. Drizzle with lime juice then salt and pepper the slices.

Using 3 small bowls, beat eggs in 1 bowl, add flour to the second bowl, then place breadcrumbs in the third bowl. Dip avocado slices in the egg wash, then coat with flour and then coat with breadcrumbs.

Place avocado slices in the mesh basket and Air Fry at 205°C for 15 minutes or until crispy.

Roasted Spiced Broccoli

Ingredients:

- 1 head of broccoli
- 2 tbsp plain yogurt
- 1 tbsp chickpea flour
- ¼ tsp salt
- ¼ tsp chili powder
- ¼ tsp turmeric powder
- Pinch of ground cloves
- Pinch of cumin
- Pinch of cinnamon



Directions:

Cut broccoli into florets and set aside. Add remaining ingredients to a large mixing bowl and mix well. Then mix in the broccoli and coat well. Refrigerate for 20 minutes.

Lightly oil the mesh basket. Place broccoli onto basket in an even layer. Select the Vegetables preset to Air Fry at 205°C for 10 minutes. After 5 minutes, use tongs to turn the broccoli for even cooking. Continue to cook for 5 minutes or until crispy.

Kale Chips

Ingredients:

450 grams

1 tbsp olive oil

Sea salt

Directions:

Rinse kale and spin or towel dry. Ensure kale is dry before cooking. Cut kale leaves from stem.

Then chop into bite sized pieces. Place in a large bowl and toss with olive oil and salt.

Place kale on mesh basket and trays and Air Fry at 205°C for 3 minutes. Repeat with any remaining kale.



Pita Chips

Ingredients:

4 pitas

1 tbsp olive oil

Salt & pepper

½ tsp garlic powder

Pinch of cayenne pepper



Directions:

Cut pitas into 8 triangle slices. Place in a large bowl and coat with oil and seasoning.

Lightly oil the mesh basket and add pita slices. Air Fry pitas at 205°C for 3 minutes. Turn pitas and continue to cook for 4 minutes.

Mozzarella Sticks

Ingredients:

12 pack of string cheese

2 large eggs

½ cup grated Parmesan cheese

2 cups Italian breadcrumbs

1 cup all-purpose flour



Directions:

Unwrap string cheese and place on a freezer-safe dish. Freeze for 45 minutes and no longer.

Using 3 medium sized bowls, beat eggs in first bowl, combine Parmesan cheese and breadcrumbs in the second bowl, then place flour in the third bowl. Remove cheese sticks from freezer and dip each one into the flour, then eggs and then breadcrumbs to coat.

Lightly oil the mesh basket to prevent sticking, or line with perforated parchment paper. Air Fry mozzarella sticks for 3 minutes at 205°C. Using tongs, rotate the cheese sticks to ensure even cooking. Continue to Air Fry for 5 minutes or until golden brown.

Extra Loaded Fries

Ingredients:

4 russet potatoes
1 tbsp olive oil
700 grams ground beef
1 diced tomato
½ cup diced red onion
1 diced jalapeño
¼ cup chopped fresh cilantro
Sour cream
Cheese sauce
Salt & pepper



Directions:

Peel and slice potatoes into French Fry sized slices. Place in a large bowl and cover with water, soaking for 1 hour in the refrigerator. Remove and pat with a towel or paper towels to dry well. Transfer to a large bowl and coat with olive oil, salt and pepper.

Place potatoes in the baking cage. Use Rotisserie Tong to insert into the rotisserie position. Press the Rotisserie Button and cook at 205°C for 20-30 minutes. Cooking time may vary depending on the size of potato slices.

Using a stovetop, brown ground beef and season with salt and pepper. Drain the grease and set aside.

Place fries on a large serving dish and top with ground beef and remaining ingredients.

Sweet Potato Fries

Ingredients:

2 sweet potatoes

1 tbsp olive or avocado oil

½ tsp salt



Directions:

Peel and slice potatoes into French Fry sized slices. Place in a large bowl and coat with oil and salt.

Place fries in the baking cage, and use Rotisserie Tong to insert it into the rotisserie position. Press the Rotisserie Button and cook at 205°C for 10-20 minutes.

Cooking time may vary depending on the size of potato slices.

Twice Baked Potato

Ingredients:

- 4 Russet potatoes
- Olive oil
- Salt & pepper
- 2 tbsp butter, softened
- 1/4 cup sour cream
- 1/4 cup freshly chopped chives
- 2 green onions, thinly sliced
- 3/4 cup shredded cheddar cheese
- 4 slices crispy bacon, crumbled

Directions:

Wash and scrub russet potatoes. Pat dry. Poke several holes around the potato using a fork. Rub skin with olive oil, salt and pepper. Place on the wire rack in the middle rack position. Air Fry at 175°C for 25 minutes.

Check for doneness by inserting a fork. A fork easily pierces when it's done. If the potato is hard, bake a little longer.

Cut lengthwise slits in the top of each potato. Carefully scoop out flesh from the center and combine in a bowl with sour cream, chives, half of the chopped green onions, and half the cheddar cheese. Mix together and scoop filling back into potatoes.

Sprinkle remaining cheese on top and air fry at 175°C for 5 minutes. Top with bacon bits and remaining green onions.



Croutons

Ingredients:

6 slices thick cut bread (Texas toast bread)

¼ cup olive oil

½ tbsp salt

½ tbsp pepper

1 tsp chili powder



Directions:

In a large mixing bowl, combine oil and seasoning. Slice bread into 1-inch cubes and place in bowl. Toss to coat.

Lightly oil the mesh basket to prevent sticking. Spread croutons evenly inside the basket. Air Fry at 120°C for 13 minutes. Allow to cool before serving.

Spicy Peanuts

Ingredients:

1 ½ cups shelled raw peanuts

¼ cup sugar

1 tbsp cayenne pepper

1 tbsp unsalted butter

1/8 cup water

Directions:

In a mixing bowl, combine peanuts, sugar and cayenne pepper.

In a small saucepan, melt butter then add water and stir together. Immediately pour over peanuts and stir to coat well.

Place peanuts in the baking cage, and use Rotisserie Tong to insert into the rotisserie position. Press the Rotisserie Button and Air Fry at 150°C for 15 minutes.



Beef Jerky

Ingredients:

450 grams flank steak

½ cup soy sauce

2 tbsp liquid smoke

1/8 tsp ground cloves

1/8 tsp ground ginger

1/8 tsp ground cinnamon

½ tsp black pepper

½ cup dark brown sugar

3-4 litre zip seal bag



Directions:

Slice steak against the grain into 6mm thick strips, trimming off any excess fat. Place into zip seal bag along with remaining ingredients. Refrigerate for 4 hours.

Spread steak strips evenly onto the wire rack and place in the middle rack position. Air Fry at 70°C for 45 minutes. Turn strips over and Air Fry for an additional 15 minutes.

Bacon



Directions:

Place bacon strips in a single layer on the mesh trays.

For regular cut bacon, Air Fry at 175°C for 4 minutes.

For thick cut bacon, Air Fry at 150°C for 8 minutes.

Spicy Grilled Cheese

Ingredients:

2 slices thick cut bread (Texas toast bread)
2 slices pepper jack cheese
1 slice American cheese
Crushed red pepper
Butter

Directions:

Butter all sides of bread. Place cheese slices and sprinkle red pepper to make a sandwich. Place on the mesh tray in the middle rack position. Air fry at 175°C for 5 minutes.



Philly Cheesesteak

Ingredients:

½ white onion, sliced

½ bell pepper, sliced

225 grams of top round steak, sliced

2 hoagie rolls

2 slices pepper jack cheese



Directions:

Lightly oil the mesh basket to prevent sticking. Place the onions, peppers and steak in the basket and place the basket in the bottom rack position.

Slice off ends of hoagie rolls then slice rolls in half. Place the hoagie rolls open with soft side down on a mesh tray and place in the middle rack position.

Air fry at 160°C for 8 minutes. Remove the mesh tray, turn the bread and place cheese slices onto bread. Continue cooking for 4 minutes. Fill hoagie rolls with onions, peppers and steak.

Chipotle Tuna Melt

Ingredients:

4 slices of bread
¼ cup of mayonnaise
1 small can chipotle pepper in adobo sauce
1 small can of tuna
2 slices of American cheese
Salt & pepper
Butter

Directions:

Using a food processor, blend 1 chipotle pepper and mayonnaise. Use enough chipotle pepper in adobo sauce to your taste. Place in a medium sized bowl and mix in tuna. Add salt and pepper to taste.

Butter bread on all sides. Spread tuna mixture and add cheese to make a sandwich. Place on the wire rack in the middle rack position and Air Fry at 165°C for 4 minutes or until golden brown.



Egg in a Basket

Ingredients:

2 slices of bread

2 eggs

Butter

Salt & pepper



Directions:

Using the rim of a small glass cup or a biscuit cutter, push down onto each bread slice, and in a turning motion until a large circle can be removed.

Lightly butter or line the bottom of a baking pan with perforated parchment paper. Place slices of bread onto the pan and crack an egg into each hole. Season with salt and pepper. Place baking pan on the wire rack in the middle rack position and Air Fry at 175°C for 5 minutes. Remove the baking pan from the air fryer and carefully flip each slice of bread and continue to cook for 3 minutes.

Mini Quiche

Ingredients:

25cm prepared pie dough

3 eggs

1/3 cup heavy cream

1/2 tsp salt

1/4 tsp black pepper

1 tbsp unsalted butter

1/2 cup each of your favorite veggies,
meat and cheese



Directions:

Dust your work area lightly with flour and place the prepared pie dough on top. Place a ramekin face down on the pie dough and cut around the edges. You should be able to create 3-4 ramekin pie crusts with one 25cm pie dough. Lay the formed dough on the ramekins and add pie weights. Air Fry the crust at 205°C for 10 minutes. While the crust is cooking, prepare your quiche ingredients.

In a medium bowl, whisk together eggs, heavy cream, salt and pepper. Cook your veggies and meat in a small fry pan and set aside. We chose diced onions, mushrooms and ham.

When the crust is done, carefully remove the ramekins from the air fryer, remove the pie weights and let cool for a few minutes. Add your desired ingredients to each ramekin, fill with egg mixture, and sprinkle cheese on top. Air Fry at 150°C for 20 minutes.

Note: If you use an 20cm pie pan instead of ramekins, add an additional 10 minutes at 150°C.

French Toast Sticks

Batter:

4 slices of bread
2 eggs
¼ tsp cinnamon
1/8 tsp nutmeg
Pinch of salt

Dipping sauce:

2 tbsp butter
1 tsp vanilla extract
¼ cup powdered sugar
2 tbsp heavy whipping cream

Directions:

In a medium bowl, gently beat eggs, cinnamon, nutmeg and salt. Slice bread into four sticks and dip into egg wash, careful not to over-soak. Place bread in a baking pan and place on wire rack in the bottom rack position. Air Fry at 175°C for 2 minutes. Turn and continue to cook for 4 minutes.

In a small saucepan, add dipping sauce ingredients and cook on low until combined.

Serve French toast sticks with dipping sauce.



German Pancake Bites

Pancakes:

6 eggs

1 cup whole milk

1 tsp salt

1 cup all-purpose flour

Suggested Topping:

Chocolate hazelnut spread

Berries

Banana slices



Directions:

In a large mixing bowl, beat together eggs and milk. Sift in flour and salt. Mix using an electric mixer and set aside.

Lightly butter the inside of 4 ramekins or 4 small oven-safe cups. Fill each ramekin $\frac{1}{4}$ full of batter. Place ramekins on wire rack and Air Fry at 205°C for 6 minutes. Carefully remove pancake bites from ramekins and top with chocolate hazelnut spread, banana slices or berries.

Lemon Glazed Blueberry Scones

Scones:

2 cups all-purpose flour
1 tbsp baking powder
½ tsp salt
2 tbsp sugar
5 tbsp unsalted butter
1 cup fresh blueberries
1 cup heavy cream

Glaze:

½ cup lemon juice
Zest of 1 lemon
1 tbsp unsalted butter
2 cups powdered sugar

Directions:

In a large mixing bowl, combine flour, baking powder, salt, sugar and butter. Combine using a fork or hands until mixture is coarse. Form a well into the center of the dough. Pour in heavy cream. Work together then add blueberries and gently fold into dough mix.

Turn dough onto a lightly floured work surface. Work the dough into a flat rectangle, about 2cm thick, careful not to burst blueberries. Cut dough into 7 wedges.

Lightly oil the mesh basket to prevent sticking. Place scones inside the basket and Air Fry at 205°C for 5 minutes. Turn and continue to cook for 5 more minutes.

In a small bowl, combine glaze ingredients. Drizzle over warm scones.



Biscuits

Ingredients:

2/3 cup all-purpose flour

1 tsp baking powder

¼ tsp salt

1 tsp sugar

1/3 cup shortening

¼ cup whole milk, minus 1 tbsp



Directions:

In a large mixing bowl, combine flour, baking powder, salt and sugar. Combine shortening using a fork or hands until mixture is crumbly. Slowly add milk while working mixture into dough with hands.

Turn dough onto a lightly floured work surface. Form dough into biscuits with hands or work the dough into a flat rectangle, about 2cm thick and cut 3 biscuits with a biscuit cutter.

Lightly butter or line the bottom of the mesh basket with perforated parchment paper. Air Fry at 205°C for 12 minutes.

Banana Bread

Ingredients:

1 1/2 cups all-purpose flour

1 tsp baking soda

1/4 tsp salt

1 large egg

1/2 cup butter

3/4 cup brown sugar

2 to 3 over-ripened bananas



Directions:

In a medium mixing bowl, combine dry ingredients. In a separate large mixing bowl, beat eggs and blend in butter and sugar. In a third large bowl, mash bananas. Mix together wet ingredients. Slowly add in dry ingredients and mix until well blended.

Pour batter into a baking pan. Air Fry at 165°C for 30 minutes. Insert a toothpick into the center. If the toothpick comes out clean, the bread is done.

Creamy Cheesecake

Filling:

450 grams cream cheese, softened
1 cup sweetened condensed milk
1 tsp vanilla extract
1 large egg
½ tsp lemon zest

Crust:

¾ cup graham cracker crumbs
2 tbsp unsalted butter, melted
1 tbsp sugar

Directions:

In a medium mixing bowl, combine graham cracker crumbs, butter and sugar. Using a baking pan lined with perforated parchment paper, press crust mixture into the bottom and up the side of the baking pan. Place the baking pan into the air fryer basket on the middle wire rack and heat at 175°C for 4 minutes.

Using a mixer, blend together cream cheese and sweetened condensed milk until smooth. Then blend in vanilla extract, egg and lemon zest. Do not over-blend. Pour over graham cracker crust. Place back into the air fryer on the middle rack and cook at 155°C for 20 minutes. Insert a toothpick into the center of the cheesecake. If the toothpick comes out clean, the cheesecake is done.

Remove baking pan from air fryer basket and refrigerate for 2-3 hours. Carefully run a plastic knife or spatula or wooden skewer around the edge of the baking pan to loosen and then remove from the pan and onto a serving plate.



Apple Pie

Ingredients:

2 rolls refrigerated sheet of pastry
1 apple
1 tsp lemon juice
1 tsp cinnamon
1 tbsp sugar
½ tsp vanilla extract
2 tbsp butter
1 egg
1 tbsp granulated or raw sugar

Directions:

Remove pastry sheets from the refrigerator and allow to sit out at room temperature while preparing ingredients.

Peel, core and dice apple. Place in a medium bowl and stir in lemon juice, cinnamon, 1 tbsp sugar and vanilla.

Unroll sheets of pastry and line the bottom of an air fryer pie/pizza pan with 1 pastry. Fill with apple mix. Slice butter into several pieces and place on top of apples. Place the other sheets of pastry on top. Pinch together top and bottom crust edges to form a seal. Cut off any excess dough. With a knife, make several cuts into the top of the sheets of pastry.

In a small bowl, beat the egg. Brush egg wash over the sheets of pastry and sprinkle with 1 tbsp of granulated or raw sugar.

Place pie pan into the air fryer on the middle wire rack and Air Fry at 160°C for 30 minutes and until pasty is golden brown.



Brownies

Ingredients:

115grams unsalted butter

1 cup sugar

3 eggs

1 cup flour

¼ tsp baking powder

½ tsp salt

225 grams semi-sweet or bittersweet

Chocolate



Directions:

Melt the butter and chocolate together. Set aside to cool or place in an ice water bath. Beat eggs and sugar. Add salt and mix well. Drizzle in the cooled chocolate mixture. Stir in the flour but do not over mix.

Transfer batter into a baking tray and place on the bottom rack. Select Bake and set for 20 minutes at 175°C.

Chocolate Lava Cake

Ingredients:

100 grams dark chocolate chips

100 grams unsalted butter

1 ½ tbsp self-rising flour

2 eggs

2 ½ tbsp sugar



Directions:

Melt chocolate and butter, stirring to blend. Stir in flour. Set aside.

In a separate medium mixing bowl, mix eggs and sugar until light and frothy. Slowly mix in chocolate sauce until blended.

Lightly butter the inside of a ramekin or oven-safe cup. Pour batter into ramekin and place on the bottom air fryer rack. Air fry at 175°C for 8 minutes. Serve immediately. Top with ice cream (optional).

Pizookie

Ingredients:

1 cup all-purpose flour
½ tsp baking soda
½ tsp salt
¼ cup dark brown sugar
½ cup sugar
6 tbsp unsalted butter
1 egg
1 tsp vanilla extract
450 grams semisweet chocolate chips

Directions:

In a large mixing bowl, combine flour, baking soda and salt. Mix well and set aside.

In a medium mixing bowl, combine sugar, butter, egg and vanilla. Beat well. Slowly add in flour mixture, constantly stirring as you add. Stir in chocolate chips.

Place dough into the bottom of an air fryer pan and flatten to form a large cookie. Place pan on the middle air fryer rack. Air fry at 170°C for 22 minutes.



Mini Churros

Ingredients:

1 cup water

½ cup unsalted butter

¼ tsp salt

1 cup all-purpose flour

3 eggs

¼ cup sugar (for coating)



Directions:

Using a stovetop and a medium saucepan, bring water to a boil. Add butter, salt and sift in flour. Stir well and remove from heat. Transfer flour mixture to a mixing bowl.

Using a mixer, add eggs, one at a time and beating until incorporated after each addition. Allow to cool then spoon the mixture into a pastry bag fitted with a large open-star tip. Squeeze out mixture into 8cm lengths.

Lightly oil the bottom of the mesh basket to prevent sticking. Place churros into the basket and air fry at 205°C for 6 minutes. Carefully remove churros and roll in sugar to coat.

Apple Chips

Ingredients:

1 small red apple

2 tbsp sugar

1 tbsp dark brown sugar

1 tsp cinnamon



Directions:

Peel and core the apple. Thinly slice apple. Using a slicing mandolin is preferred.

In a medium bowl, combine sugar and cinnamon. Add apple slices to coat well.

Lightly oil the mesh basket or line with perforated parchment to prevent sticking. Spread apple slices evenly inside the basket. Air Fry at 120°C for 1 hour.

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