



**COSORI**<sup>®</sup>

AIR FRYER OVEN  
AF701-CS

*Recipes*

 Thank you for  
your purchase! 

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



*join*

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



*explore*

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



*enjoy*

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



## CONTACT OUR CHEFS

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

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

**Toll-Free:** (888) 402-1684

M–F, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at Cosori,

*Happy cooking!*

# TABLE OF CONTENTS

- 4 Playing with Presets

## breakfast

---

- 9 Vegan Banana Zucchini  
Chocolate Chip Bread
- 10 Double Lemon Scones
- 11 Bacon & Egg Cups
- 12 Herb Roasted Potatoes with Bacon

## appetizers

---

- 14 Bacon Wrapped Asparagus
- 15 Garlic Parmesan Chicken Wings
- 16 Sweet & Spicy Korean Chicken Wings
- 17 Honey BBQ Chicken Wings
- 18 Buffalo Style Wings
- 19 Sweet Potato Hummus
- 20 Fig & Prosciutto Flatbread with Arugula

## entrées

---

- 22 Ponzu Ahi Tuna Steak
- 23 Classic Ribeye with Chimichurri
- 24 Texas Roadhouse New York Steak
- 25 Spice Rubbed Pork Chop with  
Sweet Potatoes
- 26 Roast Chicken
- 27 Roasted Ratatouille Pasta
- 28 Perfect Roast Beef
- 29 Garlic Butter Baked Salmon & Asparagus
- 30 Popcorn Shrimp Tacos

## sides

---

- 32 Actually Crisp Sweet Potato Fries
- 33 Cajun Sweet Potato Fries
- 34 Golden French Fries
- 35 Parmesan Roasted Brussel Sprouts
- 36 Roasted Zucchini Caprese

## snacks

---


- 38 Spiced Bacon Jerky
- 39 Dehydrated Superfood Granola Bars

## dessert




---

- 41 Biscuit Beignets
- 42 Lemon Cheesecake
- 43 Chocolate Coconut Flour Cake


## PLAYING WITH PRESETS

Icon	Food	Weight/ Thickness	Temperature	Time	Accessories
 <b>STEAK</b>	Steak: Ribeye, Sirloin, Filet (boneless)	1.25 lb / 1.5 in	450°F	10 min	Basket Crisper Plate Broiler Rack
	Steak: Ribeye, Sirloin, Filet (bone-in)	1.25 lb / 1.5 in	450°F	12 min	-
	New York Strip	1 lb / 1 in	450°F	8–10 min	Basket Crisper Plate Broiler Rack
	Roast Beef (boneless top round)	3 lb / 4 in	380°F	1 hr	Basket Crisper Plate
	Hamburger		450°F	8–10 min	-
	Beef Meatballs	1 lb	420°F	12 min	-
	Pork Chop (boneless)	1 lb	450°F	8–10 min	-
	Pork Chop (bone-in)	1 lb	450°F	11 min	-
	Pork Tenderloin	2 lb	420°F	20–25 min	-
 <b>CHICKEN</b>	Wings	1 lb	420°F	22 min	Basket Crisper Plate
	Wings	1.5 lb	420°F	28–32 min	Basket Crisper Plate
	Leg	1 lb	420°F	25 min	-
	Thigh (skin on, bone in)	1 lb	420°F	25 min	-
	Breast (boneless, skinless)	1 lb	450°F	10–12 min	Basket Crisper Plate Broiler Rack
	Breast (skin on, bone in)		400°F	18–25 min	-
	Whole Chicken	5 lb	380°–400°F	50 min –1 hr	Basket Crisper Plate
	Meatballs	1.5 - 2 oz balls / 1.5 - 2 in	380°–400°F	12–14 min	-

## PLAYING WITH PRESETS (CONT.)

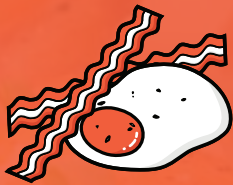
Icon	Food	Weight/ Thickness	Temperature	Time	Accessories
 <b>FISH</b>	Salmon	5–6 oz / 1.25 in	380°F	6–8 min	Basket Crisper Plate Dehydrating Rack
	Tilapia	6 oz	380°F	6–8 min	-
	Ahi Tuna	6 oz / 1.25 in	450°F	4–6 min	Basket Crisper Plate Dehydrating Rack
	Scallops	1 oz / 1 in	400°F	5–7 min	-
 <b>SHRIMP</b>	Shrimp	1 lb		8–10 min	-
	Jumbo Shrimp	1 lb		10–12 min	-
	Frozen Shrimp	1 lb		10–12 min	-
 <b>FRENCH FRIES</b>	Russet French Fries	1 lb	400°F	22 min	Basket Crisper Plate
	Russet French Fries	1.5 lb	400°F	35–38 min	Basket Crisper Plate
	Golden French Fries	1.5 lb	400°F	32 min	Basket Crisper Plate
	Golden French Fries	1 lb	400°F	35 min	Basket Crisper Plate
	Potato Wedges	1 lb	420°F	32–30 min	-
	Baby Potatoes	2 lb	400°F	35–40 min	-
	Cubed Potatoes	1 lb	360°F	22 min	Basket Crisper Plate
	Sweet Potato Fries (fresh, thin cut)	1 lb	400°F	22–24 min	Basket Crisper Plate
	Sweet Potato Fries (fresh, thick cut)	1.5 lb	400°F	32 min	Basket Crisper Plate

## PLAYING WITH PRESETS (CONT.)

Icon	Food	Weight/ Thickness	Temperature	Time	Accessories
 <b>VEGETABLES</b>	Broccoli Florets	1 lb	380°F	8 min	Basket Crisper Plate
	Whole Carrots	1 lb	440°F	10–12 min	Basket Crisper Plate
	Baby Carrots	1 lb	420°F	10 min	Basket Crisper Plate
	Cauliflower Florets	1 lb	380°F	10 min	Basket Crisper Plate
	Brussel Sprouts	1 lb	380°–400°F	8–10 min	Basket Crisper Plate
	Butternut Squash		400°F	10–12 min	Basket Crisper Plate
	Corn	1 lb	440°F	10–12 min	Basket Crisper Plate
	Red Bell Peppers (roasted)		420°F	10–12 min	Basket Crisper Plate
	Green Beans	1 lb	380°F	12–15 min	Basket Crisper Plate
	Musrooms	1 lb	420°F	10–12 min	Basket
	Whole Potato	1 lb	400°F	35–40 min	-
	Whole Sweet Potato	1 lb	400°F	35–40 min	-
	Asparagus	8 oz	400°F	10–12 min	Basket Crisper Plate
 <b>FROZEN FOODS</b>	Onion Rings	300–400 g	400°F	8–10 min	Dehydrating Rack
	Chicken Nuggets	1 lb	400°F	10 min	Dehydrating Rack
	Tater Tots	0.5–1 lb	400°F	12 min	Dehydrating Rack
	Fried Fish	-	400°F	10 min	Dehydrating Rack
	French Fries	1 lb	420°F	12–15 min	Dehydrating Rack
	Steak Fries	1 lb	420°F	12–15 min	-
	Mozzarella Sticks	0.5–1 lb	400°F	8–10 min	-
	Mini Pizza	1	380°F	6–8 min	-

## PLAYING WITH PRESETS (CONT.)

Icon	Food	Weight/ Thickness	Temperature	Time	Accessories
<b>BAKE</b> <b>BAKE</b>	Cheesecake	7 in pan	300°F	35–40 min	
	Banana Bread	8 ½ x 4 ½ in loaf pan	210°F	50–60 min	
	Cake	7 in cake pan	210°F	40–50 min	Dehydrating Rack
	Scones		300°F	10–12 min	
	Brownies	7 in pan	300°F	30–40 min	



## *breakfast*

---

- 9 Vegan Banana Zucchini  
Chocolate Chip Bread
- 10 Double Lemon Scones
- 11 Bacon & Egg Cups
- 12 Herb Roasted Potatoes with Bacon





## VEGAN BANANA ZUCCHINI CHOCOLATE CHIP BREAD

<b>YIELD</b>	6-8 servings
<b>PREP TIME</b>	10 min
<b>COOK TIME</b>	60 min

2 ripe bananas, mashed  
¼ cup pure maple syrup  
½ cup coconut oil, melted  
1 teaspoon vanilla extract  
¼ cup applesauce  
2 cups whole wheat flour  
1 teaspoon cinnamon  
1 teaspoon baking powder  
1 teaspoon baking soda  
½ teaspoon salt  
1 small zucchini, shredded and  
squeezed to remove excess  
moisture  
½ cup chocolate chips  
Coconut oil spray

### Items Needed

8½ x 4½-inch loaf pan

1. **Whisk** together the mashed bananas, maple syrup, coconut oil, vanilla extract, and applesauce in a large bowl until smooth. Add the flour, cinnamon, baking powder, baking soda, and salt, then stir with a spatula to combine. Fold in the shredded zucchini and chocolate chips.
2. **Grease** the loaf pan with coconut oil spray. Pour batter into the greased loaf pan.
3. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 320°F, then press *Start/Pause*.
4. **Insert** loaf pan into the bottom of the oven.
5. **Select** the Bake function, adjust temperature to 320°F and time to 60 minutes, then press *Start/Pause*.
6. **Remove** when a toothpick or cake tester inserted into the center of the bread comes out clean.
7. **Allow** bread to cool for 10 minutes before inverting onto a wire rack. Cool for 15 minutes before slicing.



## DOUBLE LEMON SCONES

<b>YIELD</b>	15 servings
<b>PREP TIME</b>	15 min
<b>COOK TIME</b>	12 min

### Scone

- 2 cups all purpose flour
- ¼ cup granulated sugar
- 2 teaspoons baking powder
- ¼ teaspoon kosher salt
- ½ cup unsalted butter, very cold, cut into cubes
- ½ cup heavy whipping cream, cold
- 2 eggs, divided
- 1 lemon, zested
- 1½ teaspoons vanilla extract

### Lemon Glaze Ingredients

- 1 cup powdered sugar
- 2 tablespoons lemon juice

### Items Needed

- Round 2½-inch cookie cutter

1. **Whisk** together the flour, sugar, baking powder, and salt in a large bowl until combined.
2. **Add** the butter cubes and cut the butter into the flour mixture using a pastry blender until butter resembles large pea-sized crumbs.
3. **Whisk** together the heavy whipping cream, 1 egg, lemon zest, and vanilla extract in a separate bowl. Add the wet ingredients to the dry ingredients and stir until a rough dough forms. Move dough to a lightly floured surface and shape into a round ball with your hands.
4. **Roll** dough out to ½-inch thickness. Shape scones using the round cookie cutter.
5. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 360°F, then press *Start/Pause*.
6. **Line** the crumb tray with parchment paper and place scones on the tray.
7. **Whisk** the remaining egg in a separate bowl and brush the tops of the scones with the egg wash.
8. **Insert** the crumb tray at mid position in the preheated oven.
9. **Select** the Bake function, adjust temperature to 360°F and time to 12 minutes, then press *Start/Pause*.
10. **Remove** when scones are golden on top. Allow to cool completely before glazing.
11. **Stir** together the powdered sugar and lemon juice until a glaze forms. Glaze the scones and allow glaze to harden before serving.



## BACON & EGG CUPS

<b>YIELD</b>	6 servings
<b>PREP TIME</b>	5 min
<b>COOK TIME</b>	10 min

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

**Items Needed**  
6-cup muffin tin

1. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 380°F, then press *Start/Pause*.
2. **Wrap** 1 piece of bacon around the inside of each cup of the muffin tin to create rings.
3. **Crack** 1 egg into the center of each bacon ring. Season each egg with a sprinkle of salt and pepper.
4. **Place** the muffin tin on the crumb tray. Insert the crumb tray at mid position in the preheated oven.
5. **Select** the Bacon function, then press *Shake* to remove the automatic Shake Reminder. Adjust temperature to 380°F and press *Start/Pause*.
6. **Remove** when the egg whites are cooked, the bacon is crispy, and the yolk is still runny. Carefully place the bacon and egg cups onto a serving plate and garnish with sliced green onions.



## HERB ROASTED POTATOES WITH BACON

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	5 min
<b>COOK TIME</b>	22 min

- 4 yellow dutch potatoes, cut into ½-inch cubes
- 2 bacon slices, chopped into 1-inch pieces
- 2 garlic cloves, unpeeled
- 1 teaspoon thyme leaves
- 1 teaspoon chopped rosemary leaves
- Salt & pepper, to taste
- 1 tablespoon olive oil

1. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 360°F, then press *Start/Pause*.
2. **Line** the crumb tray with foil. Place all of the ingredients on the tray and toss to combine.
3. **Insert** the crumb tray at mid position in the preheated oven.
4. **Select** the Roast and Shake functions, adjust temperature to 360°F and time to 22 minutes, then press *Start/Pause*. Stir mixture halfway through cooking. The Shake Reminder will let you know when.
5. **Remove** when potatoes are tender and bacon is crispy.



## *appetizers*

---

- 14 Bacon Wrapped Asparagus
- 15 Garlic Parmesan Chicken Wings
- 16 Sweet & Spicy Korean Chicken Wings
- 17 Honey BBQ Chicken Wings
- 18 Buffalo Style Wings
- 19 Sweet Potato Hummus
- 20 Fig & Prosciutto Flatbread with Arugula



## BACON WRAPPED ASPARAGUS

<b>YIELD</b>	3 servings
<b>PREP TIME</b>	5 min
<b>COOK TIME</b>	12 min

8 spears asparagus  
2 teaspoons olive oil  
Salt & pepper, to taste  
8 slices bacon

1. **Place** the crisper plate inside the air frying basket.
2. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 400°F, then press *Start/Pause*.
3. **Cut** off the woody ends of the asparagus spears and discard.
4. **Coat** the asparagus spears with oil. Season with salt and pepper.
5. **Wrap** 1 slice of bacon around each asparagus spear, top to bottom, and place into the preheated oven.
6. **Select** the Vegetables function, then press *Shake* to remove the automatic Shake Reminder. Adjust time to 12 minutes, then press *Start/Pause*.
7. **Remove** when done and serve.



## GARLIC PARMESAN CHICKEN WINGS

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	10 min
<b>COOK TIME</b>	28 min

### Chicken Wings

2 pounds of chicken wings  
2 teaspoons cornstarch  
2 teaspoons baking powder  
2 teaspoons salt  
Cooking spray

### Garlic Parmesan Sauce

4 tablespoons unsalted butter,  
melted  
2 garlic cloves, minced  
½ cup Parmesan cheese, grated  
2 teaspoons garlic powder  
Salt & pepper, to taste

1. **Place** the crisper plate inside the air frying basket.
2. **Combine** cornstarch, baking powder, salt, and chicken wings, then mix together until the wings are well coated.
3. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 420°F, then press *Start/Pause*.
4. **Spray** the chicken wings with cooking spray, then place the wings into the air frying basket.
5. **Select** the Chicken function, adjust time to 28 minutes, then press *Start/Pause*.
6. **Shake** the wings halfway through cooking. The Shake Reminder will let you know when.
7. **Melt** butter in a small saucepan on medium heat while the wings cook. Add the minced garlic, Parmesan cheese, garlic powder, salt, and pepper. Cook for about 4 minutes.
8. **Remove** chicken when done, and put them into a separate bowl.
9. **Pour** the sauce over the chicken wings, toss to make sure they're well coated, then serve.



## SWEET & SPICY KOREAN CHICKEN WINGS

<b>YIELD</b>	2–4 servings
<b>PREP TIME</b>	20 min
<b>COOK TIME</b>	28 min

### Chicken

2 pounds chicken wings  
2 teaspoons baking powder  
2 teaspoons cornstarch  
2 teaspoons salt  
Cooking Spray  
1 green onion, sliced, for garnish  
1 tablespoon sesame seeds, for garnish

### Sweet & Spicy Korean Sauce

2 tablespoons Gochujang paste  
2 tablespoons sambal chilli paste  
½ cup water  
2 tablespoons rice vinegar  
1 teaspoon sesame oil  
1 tablespoon fish sauce  
2 tablespoons dark brown sugar  
1 tablespoon ginger, grated  
¼ teaspoon salt

1. **Place** the crisper plate inside the air frying basket.
2. **Combine** baking powder, cornstarch, salt, and chicken wings, then mix together until the wings are well coated.
3. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 420°F, then press *Start/Pause*.
4. **Spray** the chicken wings with cooking spray, then place the wings into the air frying basket.
5. **Select** the Chicken function, adjust time to 28 minutes, then press *Start/Pause*.
6. **Shake** the wings halfway through cooking. The Shake Reminder will let you know when.
7. **Add** all the sweet and spicy sauce ingredients into a medium sauce pot.
8. **Cook** the sauce over medium heat for 8 minutes or until reduced by half.
9. **Remove** chicken wings when done and put them into a separate bowl.
10. **Pour** the sauce over the chicken wings, then toss to make sure they're well coated.
11. **Garnish** the chicken wings with sliced green onions and sesame seeds, then serve.





## HONEY BBQ CHICKEN WINGS

<b>YIELD</b>	2–4 servings
<b>PREP TIME</b>	15 min
<b>COOK TIME</b>	28 min

### Chicken

2 pounds chicken wings  
2 teaspoons cornstarch  
2 teaspoons baking powder  
2 teaspoons salt  
Cooking spray

### BBQ Sauce

1½ cups ketchup  
½ cup brown sugar  
½ cup apple cider vinegar  
2 tablespoons honey  
½ teaspoon cayenne pepper  
½ teaspoon onion powder  
½ teaspoon garlic powder  
1 teaspoon chilli flakes  
Salt, to taste

1. **Place** the crisper plate inside the air frying basket.
2. **Combine** cornstarch, baking powder, salt, and chicken wings, then mix together until the wings are well coated.
3. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 420°F, then press *Start/Pause*.
4. **Spray** the chicken wings with cooking spray, then place the wings into the air frying basket.
5. **Select** the Chicken function, adjust time to 28 minutes, then press *Start/Pause*.
6. **Shake** the wings halfway through cooking. The Shake Reminder will let you know when.
7. **Add** all the ingredients for the honey barbeque sauce into a medium sauce pot.
8. **Cook** the sauce over medium heat for 5 minutes.
9. **Remove** chicken wings when done and put them into a separate bowl.
10. **Pour** the sauce over the chicken wings, toss to make sure they're well coated, then serve.



## BUFFALO STYLE WINGS

<b>YIELD</b>	2–4 servings
<b>PREP TIME</b>	15 min
<b>COOK TIME</b>	28 min

### Chicken Wings

2 pounds chicken wings  
2 teaspoons cornstarch  
2 teaspoons baking powder  
2 teaspoons salt  
Cooking spray

### Buffalo Sauce

1 (5-ounce) bottle Frank's RedHot  
½ cup butter  
1½ tablespoons white vinegar  
¼ teaspoon ground black pepper  
¼ teaspoon garlic powder  
¼ teaspoon paprika  
Cornstarch slurry (mix 2 tablespoons  
cornstarch with 2 tablespoons  
water)

1. **Place** the crisper plate inside the air frying basket.
2. **Combine** cornstarch, baking powder, salt, and chicken wings, then mix together until the wings are well coated.
3. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 420°F, then press *Start/Pause*.
4. **Spray** the chicken wings with cooking spray, then place the wings into the air frying basket.
5. **Select** the Chicken function, adjust time to 28 minutes, then press *Start/Pause*.
6. **Shake** the wings halfway through cooking. The Shake Reminder will let you know when.
7. **Add** all the ingredients for the buffalo sauce into a medium sauce pot.
8. **Cook** the sauce over medium heat for 5 minutes or until it thickens.
9. **Remove** chicken wings when done and put them into a separate bowl.
10. **Pour** the sauce over the chicken wings, toss to make sure they're well coated, then serve.



## SWEET POTATO HUMMUS

<b>YIELD</b>	6–8 servings
<b>PREP TIME</b>	10 min
<b>COOK TIME</b>	30 min

- 1 medium sized sweet potato, cut in half lengthwise
- 3 tablespoons olive oil, divided
- 1 cup cooked or canned chickpeas
- 2 tablespoons tahini
- 2 garlic cloves, peeled
- 1 lemon, juiced
- ½ lemon, zested
- ½-1 teaspoon salt, to taste
- ½ teaspoon smoked paprika
- ½ teaspoon ground cumin
- A pinch of cayenne pepper

### Items Needed

Food processor

1. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, then press *Start/Pause*.
2. **Place** the sweet potato on the dehydrating rack. Rub ½ tablespoon olive oil all over the sweet potato.
3. **Insert** the rack at mid position in the preheated oven.
4. **Select** the Roast function, adjust time to 30 minutes, then press *Start/Pause*. Remove sweet potato when very tender.
5. **Remove** the flesh from the sweet potato and place into the food processor, together with all the remaining ingredients. Turn the food processor on and blend until smooth and creamy. Taste and adjust seasoning if necessary: adding more lemon juice for acidity, salt for seasoning, or olive oil for smoothness.
6. **Serve** hummus in a bowl with pita chips or crackers.



## FIG & PROSCIUTTO FLATBREAD WITH ARUGULA

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	15 min
<b>COOK TIME</b>	5 min

- 2 tablespoons olive oil
- ½ onion, thinly sliced
- 1 lavash flatbread (roughly 9 x 8 inches)
- 1½ ounces gorgonzola cheese
- 2 pieces prosciutto, torn into large pieces
- 3 figs, quartered
- 10 arugula leaves
- 1 tablespoon balsamic reduction

1. **Place** olive oil in a nonstick pan over medium heat. Add onion and saute for 10 minutes or until translucent and caramelized.
2. **Place** flatbread on the dehydrating rack. Spread caramelized onions evenly over the flatbread.
3. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, then press *Start/Pause*.
4. **Spread** gorgonzola on the flatbread. Top with prosciutto and figs.
5. **Insert** the dehydrating rack at mid position in the preheated oven.
6. **Select** the Toast function, then press *Start/Pause*.
7. **Remove** flatbread, top with arugula leaves, and drizzle with balsamic reduction. Cut into slices, then serve warm.



## *entrées*

---

- 22 Ponzu Ahi Tuna Steak
- 23 Classic Ribeye with Chimichurri
- 24 Texas Roadhouse New York Steak
- 25 Spice Rubbed Pork Chop with  
Sweet Potatoes
- 26 Roast Chicken
- 27 Roasted Ratatouille Pasta
- 28 Perfect Roast Beef
- 29 Garlic Butter Baked Salmon & Asparagus
- 30 Popcorn Shrimp Tacos



## PONZU AHI TUNA STEAK

<b>YIELD</b>	2–4 servings
<b>PREP TIME</b>	3 hrs 10 min
<b>COOK TIME</b>	6 min

½ cup Ponzu sauce  
2 teaspoons ginger, grated  
2 (6-ounce) Ahi tuna steaks  
½ cup sesame seeds  
¼ cup black sesame seeds  
2 tablespoons light flavored oil  
Salt & pepper, to taste

1. **Mix** the ponzu sauce and ginger in a bowl.
2. **Place** the steaks into the bowl and marinate them in the sauce for up to 3 hours.
3. **Mix** the sesame seeds on a plate.
4. **Place** first the crisper plate, then the broiler rack into the air frying basket.
5. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 450°F, then press *Start/Pause*.
6. **Rub** the Ahi steaks with oil, then crust with the sesame seeds.
7. **Place** the steaks into the basket, then insert into the preheated oven.
8. **Select** the Steak and Shake functions, adjust time to 6 minutes, then press *Start/Pause*.
9. **Flip** the steaks halfway through cooking. The Shake Reminder will let you know when.
10. **Remove** when done, allow steaks to rest for 6 minutes, then slice into desired portions.
11. **Drizzle** with more ponzu sauce and season with salt and pepper, then serve.



## CLASSIC RIBEYE WITH CHIMICHURRI

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	12–24 hrs
<b>COOK TIME</b>	10 min

### Steak

2 (16-ounce) Ribeye steaks  
1 tablespoon garlic powder  
Salt & pepper, to taste

### Chimichurri Sauce

½ cup extra-virgin olive oil  
½ cup fresh basil  
½ cup cilantro  
½ cup parsley  
4 anchovy fillets (optional)  
1 small shallot  
2 garlic cloves, peeled  
1 lemon, juiced  
A pinch of crushed red pepper

### Items Needed

Blender

1. **Place** the steaks onto a cooling rack and season generously with coarse salt on both sides.
2. **Set** the steaks in the refrigerator for 12 to 24 hours. Remove when ready to cook.
3. **Combine** all the chimichurri sauce ingredients in a blender, then blend until your desired consistency is reached.
4. **Place** first the crisper plate, then the broiler rack into the air frying basket.
5. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 450°F, then press *Start/Pause*.
6. **Season** the steaks again with garlic powder, salt, and pepper, then place on the broiler rack and insert into the preheated oven.
7. **Select** the Steak and Shake functions, then press *Start/Pause*.
8. **Flip** the steaks halfway through cooking. The Shake Reminder will let you know when.
9. **Allow** the steaks to rest for 10 minutes when done. Then slice, top with chimichurri sauce, and serve.



## TEXAS ROADHOUSE NEW YORK STEAK

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	5 min
<b>COOK TIME</b>	10 min

2 (16-ounce) New York steaks  
1 tablespoon garlic powder  
1 tablespoon onion powder  
2 teaspoons paprika  
2 teaspoons chili powder  
2 teaspoons black pepper  
Salt, to taste

1. **Combine** the spices in a bowl, then set aside.
2. **Place** first the crisper plate, then the broiler rack into the air frying basket.
3. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 450°F, then press *Start/Pause*.
4. **Season** the steaks with the spice rub, then place on the broiler rack and insert into the preheated oven.
5. **Select** the Steak and Shake functions, then press *Start/Pause*.
6. **Flip** the steak halfway through cooking. The Shake Reminder will let you know when.
7. **Remove** steaks when done, then allow to rest for 8 minutes.
8. **Slice** the steaks into desired thickness, then serve.





## SPICE RUBBED PORK CHOP WITH SWEET POTATOES

<b>YIELD</b>	1 serving
<b>PREP TIME</b>	5 min
<b>COOK TIME</b>	21 min

- 1 bone-in pork chop, 1-inch thick
- 1 medium sized sweet potato, diced into ½-inch cubes
- ½ tablespoon olive oil
- 1½ teaspoons kosher salt, divided
- ½ teaspoon pepper, divided
- ½ teaspoon garlic powder
- ½ teaspoon smoked paprika
- 1 teaspoon brown sugar

1. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 360°F, then press *Start/Pause*.
2. **Toss** the sweet potatoes with the olive oil, ½ teaspoon salt, and ¼ teaspoon pepper.
3. **Place** the crisper plate into the air frying basket, then place the sweet potatoes on the crisper plate.
4. **Insert** the basket into the preheated oven.
5. **Select** the Vegetables function, adjust temperature to 360°F, then press *Start/Pause*.
6. **Rub** the pork chop with 1 teaspoon salt, ¼ teaspoon pepper, garlic powder, smoked paprika, and brown sugar.
7. **Remove** the air frying basket and insert the broiler rack into the basket. Place the pork chop on the broiling rack and insert into the air fryer oven.
8. **Select** the Steak and Shake functions, adjust time to 11 minutes, then press *Start/Pause*. Flip the pork chop halfway through cooking. The Shake Reminder will let you know when.
9. **Remove** the pork chop when the internal temperature reaches close to 145°F and the sweet potatoes are crispy and tender. Allow pork chop to rest for 5 minutes, then serve.



## ROAST CHICKEN

<b>YIELD</b>	5–6 servings
<b>PREP TIME</b>	10 min or 12 hr
<b>COOK TIME</b>	50 min

1 whole chicken (5 pounds)  
3 tablespoons paprika  
2 tablespoons white pepper  
3 tablespoons garlic powder  
2 tablespoons onion powder  
2 tablespoons lemon pepper  
2 teaspoons ground thyme  
3 tablespoons salt  
Cooking spray

1. **Clean** the chicken and pat with paper towels to ensure the skin is dry.
2. **Mix** all the seasonings together in a bowl.
3. **Spray** the chicken with cooking spray, then generously rub seasoning mix all over.
4. **Place** the chicken, optionally, onto a cooling rack, then into the fridge. Leave overnight so the skin can tighten up.
5. **Take** the chicken out of the fridge and let it sit out for 30 minutes.
6. **Place** the crisper plate inside the air frying basket. Place the whole chicken on the crisper plate with the legs down.
7. **Insert** the basket into the Cosori Smart Air Fryer Oven and select the Roast function. Adjust time to 50 minutes, then press *Start/Pause*.
8. **Flip** the chicken at the 20 minute mark.
9. **Cook** for the remaining 20 minutes, or until the internal temperature of the chicken reaches 165°F.
10. **Remove** when done, allow chicken to rest for 15 minutes, then serve.



## ROASTED RATATOUILLE PASTA

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	15 min
<b>COOK TIME</b>	30 min

- ½ eggplant, cut into cubes
- 1 zucchini, cut into cubes
- 1 medium tomato, diced
- ½ yellow bell pepper, cut into cubes
- ½ red bell pepper, cut into cubes
- ½ onion, diced
- ½ teaspoon red pepper flakes
- 1 garlic clove, minced
- 2 tablespoons olive oil
- 1 teaspoon salt
- ½ teaspoon black pepper
- ½ pound dry pasta
- ¼ cup grated Parmesan cheese
- ¼ cup fresh basil, chopped

1. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, then press *Start/Pause*.
2. **Place** the eggplant, zucchini, tomato, bell peppers, onion, red pepper flakes, garlic, olive oil, salt, and pepper in the air frying basket and toss to evenly coat.
3. **Insert** the air frying basket into the preheated oven.
4. **Select** the Roast and Shake functions, adjust time to 30 minutes, then press *Start/Pause*. Stir the vegetables halfway through cooking. The Shake Reminder will let you know when.
5. **Cook** the pasta according to the package instructions. Drain pasta and place into a large serving bowl. Add Parmesan cheese and toss to coat.
6. **Place** the roasted ratatouille in the pasta bowl. Add chopped basil and stir. Serve hot.



## PERFECT ROAST BEEF

<b>YIELD</b>	6–8 servings
<b>PREP TIME</b>	30 min
<b>COOK TIME</b>	1 hr

3 pounds round roast  
1 tablespoon olive oil  
2 teaspoons kosher salt  
½ teaspoon black pepper  
1 teaspoon granulated garlic  
1 teaspoon granulated onion  
1 rosemary sprig, leaves removed  
and finely chopped

1. **Allow** the roast to come to room temperature for 30 minutes. Pat the roast dry with paper towels.
2. **Rub** the olive oil, salt, pepper, granulated garlic, granulated onion, and rosemary all over the roast.
3. **Line** the crumb tray with foil and place the roast on the tray.
4. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, then press *Start/Pause*.
5. **Insert** the crumb tray at low position in the preheated oven.
6. **Select** the Roast function, adjust time to 1 hour, then press *Start/Pause*.
7. **Remove** when the internal temperature reaches 130°F for a medium rare roast.
8. **Allow** to rest for 20 minutes before slicing, then serve.



## GARLIC BUTTER BAKED SALMON & ASPARAGUS

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	10 min
<b>COOK TIME</b>	15 min

2 tablespoons unsalted butter,  
melted  
1 garlic clove, minced  
½ tablespoon chopped parsley  
2 salmon filets  
1 bundle asparagus spears  
Salt & pepper, to taste

1. **Combine** the melted butter, garlic, and parsley in a bowl.
2. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, then press *Start/Pause*.
3. **Place** the crisper plate inside the air frying basket. Place the asparagus spears on the crisper plate. Brush ½ tablespoon of the garlic butter on the asparagus and season with salt and pepper.
4. **Insert** the air frying basket into the preheated oven.
5. **Select** the Vegetables function, adjust time to 5 minutes, then press *Start/Pause*.
6. **Remove** the air frying basket and insert the broiling rack into the air frying basket. Place the salmon filets on the broiling rack, season with salt and pepper, and brush with garlic butter. Insert basket into the oven.
7. **Select** the Fish function, then press *Start/Pause*.
8. **Remove** when salmon filets are cooked and asparagus is tender and crispy.



## POPCORN SHRIMP TACOS

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	10 min
<b>COOK TIME</b>	8 min

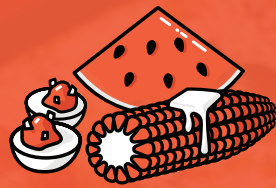
### Popcorn Shrimp

½ pound shrimp, peeled and deveined  
½ cup flour  
1 teaspoon granulated garlic  
1 teaspoon paprika  
1 teaspoon kosher salt  
½ teaspoon black pepper  
1 egg  
1 tablespoon milk  
1 cup panko breadcrumbs  
Olive oil spray

### Tacos

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

1. **Place** the flour, garlic, paprika, salt, and pepper in a bowl and stir to combine.
2. **Whisk** together the egg and milk in a separate bowl.
3. **Place** the panko breadcrumbs in a separate bowl.
4. **Dip** the shrimp into the flour mixture, then the egg mixture, then the panko breadcrumbs. Place breaded shrimp on the dehydrating rack. Spray with olive oil spray.
5. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 370°F, then press *Start/Pause*.
6. **Insert** the dehydrating rack at mid position in the preheated oven.
7. **Select** the Shrimp function, then press *Start/Pause*.
8. **Remove** when shrimp are crispy and cooked.
9. **Assemble** tacos by placing popcorn shrimp onto the warmed corn tortillas. Top with shredded lettuce, radish, sour cream, lime, and avocado slices.



## *sides*

---

- 32 Actually Crisp Sweet Potato Fries
- 33 Cajun Sweet Potato Fries
- 34 Golden French Fries
- 35 Parmesan Roasted Brussel Sprouts
- 36 Roasted Zucchini Caprese



## ACTUALLY CRISP SWEET POTATO FRIES

<b>YIELD</b>	2–4 servings
<b>PREP TIME</b>	15 min
<b>COOK TIME</b>	30 min

3 (1½ pound) sweet potatoes  
1 quart water  
¼ cup vinegar  
1 tablespoon oil  
2 teaspoons cornstarch  
2 teaspoons kosher salt  
Ketchup or ranch, for serving

1. **Cut** the sweet potatoes into 4 x ½-inch strips.
2. **Combine** water and vinegar in a medium pot, then bring to a boil.
3. **Boil** the sweet potatoes in the water and vinegar solution for 6 minutes.
4. **Drain** the potatoes and let them cool for 5 minutes.
5. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 400°F, then press *Start/Pause*.
6. **Combine** the oil, cornstarch, and salt. Mix into a slurry.
7. **Add** the sweet potatoes to the slurry and mix until fully coated.
8. **Place** the fries into the air frying basket, then insert into the preheated oven.
9. **Select** the French Fries function, adjust time to 30 minutes, then press *Start/Pause*. Shake the basket halfway through cooking. The Shake Reminder will let you know when.
10. **Remove** fries when done and season with salt and pepper if desired.
11. **Serve** with ketchup or ranch.





## CAJUN SWEET POTATO FRIES

<b>YIELD</b>	2–4 servings
<b>PREP TIME</b>	15 min
<b>COOK TIME</b>	22–24 min

2 sweet potatoes (1 pound)  
1 quart water  
¼ cup vinegar  
1½ tablespoons oil  
2 teaspoons cornstarch  
1 teaspoon garlic powder  
1 teaspoon smoked paprika  
½ teaspoon cayenne pepper  
1 teaspoon kosher salt  
Ketchup or ranch, for serving

1. **Cut** the sweet potatoes into 4 x ½-inch strips.
2. **Combine** water and vinegar in a medium pot, then bring to a boil.
3. **Boil** the sweet potatoes in the water and vinegar solution for 6 minutes.
4. **Drain** the potatoes and let them cool for 5 minutes.
5. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 400°F, then press *Start/Pause*.
6. **Combine** the oil, cornstarch, spices, and salt. Mix into a slurry.
7. **Add** the sweet potatoes to the slurry and mix until fully coated.
8. **Place** the fries into the air frying basket, then insert into the preheated oven.
9. **Select** the French Fries function, adjust time to 22–24 minutes, then press *Start/Pause*. Shake the basket halfway through cooking. The Shake Reminder will let you know when.
10. **Remove** fries when done and season with salt and pepper if desired.
11. **Serve** with ketchup or ranch.



## GOLDEN FRENCH FRIES

<b>YIELD</b>	2–4 servings
<b>PREP TIME</b>	10 min
<b>COOK TIME</b>	32 min

2 Yukon Gold potatoes (1½ pounds)  
1 quart water  
⅓ cup vinegar  
1 tablespoon oil  
2 teaspoons kosher salt  
Ketchup or ranch, for serving

1. **Cut** the Yukon gold potatoes into 4 x ½-inch strips.
2. **Combine** water and vinegar in a medium pot, then bring to a boil.
3. **Boil** potatoes in the water and vinegar solution for 6 minutes.
4. **Drain** the potatoes and let them cool for 5 minutes.
5. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 400°F, then press *Start/Pause*.
6. **Combine** the oil, potatoes, and salt. Mix well.
7. **Place** the fries into the air frying basket, then insert into the preheated oven.
8. **Select** the French Fries function, adjust time to 32 minutes, then press *Start/Pause*. Shake the basket halfway through cooking. The Shake Reminder will let you know when.
9. **Remove** fries when done and season with salt and pepper if desired.
10. **Serve** with ketchup or ranch.



## PARMESAN ROASTED BRUSSEL SPROUTS

<b>YIELD</b>	2–4 servings
<b>PREP TIME</b>	5 min
<b>COOK TIME</b>	12 min

1 pound brussels sprouts  
1 tablespoon vegetable oil  
1 teaspoon roasted garlic powder  
½ cup of Parmesan cheese, grated  
1 teaspoon salt  
Black pepper, to taste

1. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, then press *Start/Pause*.
2. **Cut** off and discard the brussels sprouts stems, then cut sprouts in half.
3. **Combine** all ingredients, except black pepper, in a bowl. Mix well.
4. **Place** the sprouts on the dehydrating rack, then insert the rack at mid position in the preheated oven.
5. **Select** the Vegetables function, adjust time to 12 minutes, then press *Start/Pause*. Shake the basket halfway through cooking. The Shake Reminder will let you know when.
6. **Season** with black pepper to taste, then serve.



## ROASTED ZUCCHINI CAPRESE

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	5 min
<b>COOK TIME</b>	10 min

2 zucchini  
4 tablespoons shredded mozzarella  
cheese  
1 roma tomato, diced  
2 tablespoons fresh basil leaves,  
chiffonade

1. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, then press *Start/Pause*.
2. **Slice** the tops and ends off the zucchini. Slice in half lengthwise. Scoop out some of the inside flesh of the zucchini with a spoon. Place zucchini on the dehydrating rack.
3. **Sprinkle** the insides of the zucchini with mozzarella cheese and top with tomato.
4. **Insert** the dehydrating rack at mid position in the preheated oven.
5. **Select** the Vegetables function, press *Shake* to remove the automatic Shake Reminder, then press *Start/Pause*.
6. **Remove** zucchini when cheese is melted and zucchini is tender but still holds its shape.
7. **Place** zucchini on a serving plate and garnish with basil.



## *snacks*

---

- 38 Spiced Bacon Jerky
- 39 Dehydrated Superfood Granola Bars



## SPICED BACON JERKY

<b>YIELD</b>	12 slices
<b>PREP TIME</b>	6 hr 10 min
<b>COOK TIME</b>	4 hr

12 slices of bacon  
⅓ cup brown sugar  
3 tablespoons chilli paste  
1 tablespoon soy sauce  
4 tablespoons espresso or coffee concentrate

1. **Combine** brown sugar, chilli paste, soy sauce, and coffee concentrate in a bowl and mix well.
2. **Add** the bacon slices to the bowl and mix well to ensure they are well coated.
3. **Place** bacon into the fridge to marinate for 6 hours or overnight. Remove when ready to cook.
4. **Place** marinated bacon on the dehydrating rack, then insert at mid position in the Cosori Smart Air Fryer Oven.
5. **Select** the Dehydrate function, adjust time to 4 hours, then press *Start/Pause*.
6. **Rotate** the trays halfway through the dehydration process to ensure even cooking.
7. **Remove** bacon when done and allow to cool for 10 minutes.
8. **Place** in an airtight container or serve immediately.



## DEHYDRATED SUPERFOOD GRANOLA BARS

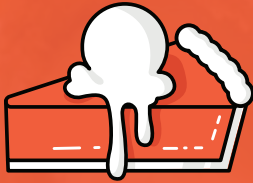
<b>YIELD</b>	8 servings
<b>PREP TIME</b>	10 min
<b>COOK TIME</b>	8 hr

½ cup dried cranberries or cherries  
½ cup dates, pitted  
¼ cup walnuts  
¼ cup pecans  
¼ cup pistachios  
1½ cups rolled oats  
¼ cup honey  
2 tablespoons melted coconut oil  
1 teaspoon vanilla extract  
½ teaspoon cinnamon  
2 tablespoons ground flaxseed

### Items Needed

Food processor

- 1. Place** the dried cranberries/cherries, dates, walnuts, pecans, and pistachios in a food processor. Blend until nuts and dried fruit are chopped, with some chunks remaining. Place mixture into a large bowl.
- 2. Add** the rolled oats, honey, coconut oil, vanilla, cinnamon, and flaxseed, then stir until well combined.
- 3. Shape** mixture into a ½-inch rectangle on parchment paper. Cut into squares. Place on the dehydrating rack.
- 4. Insert** the dehydrating rack at mid position in the Cosori Smart Air Fryer Oven.
- 5. Select** the Dehydrate function, adjust temperature to 155°F and time to 8 hours, then press *Start/Pause*.
- 6. Remove** when granola bars are chewy to your liking.



## *desserts*

---

- 41 Biscuit Beignets
- 42 Lemon Cheesecake
- 43 Chocolate Coconut Flour Cake





## BISCUIT BEIGNETS

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	5 min
<b>COOK TIME</b>	5 min

1 can of refrigerated biscuits  
(16.3 ounces)  
Coconut oil or canola oil spray  
Powdered sugar, for dusting

1. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 350°F, then press *Start/Pause*.
2. **Separate** the canned dough into biscuits. Cut each biscuit into 4 equal pieces. Place each piece on the dehydrating rack. Spray the tops lightly with coconut oil or canola oil spray.
3. **Insert** the dehydrating rack at mid position in the preheated oven.
4. **Select** the Bake function, adjust temperature to 350°F and time to 5 minutes, then press *Start/Pause*.
5. **Remove** beignets and dust with powdered sugar.



## LEMON CHEESECAKE

### YIELD

5–6 servings

### PREP TIME

10 min

### COOK TIME

41 min

### Crust

$\frac{3}{4}$  cup graham cracker crumbs  
2 tablespoons butter, melted  
Butter or nonstick baking spray

### Cheesecake

2 (8 ounce) packs cream cheese  
 $\frac{1}{4}$  cup sugar  
1 teaspoon vanilla extract  
1 tablespoon lemon zest  
2 teaspoons lemon juice  
1 egg  
 $\frac{1}{2}$  teaspoon salt  
1 egg yolk

### Items Needed

7 x 3-inch springform pan

### Crust

1. **Mix** together the graham cracker crumbs and 2 tablespoons butter until they resemble coarse sand.
2. **Line** the bottom of the springform pan with an 8-inch round of parchment paper.
3. **Lock** in the collar of the springform pan, closing it onto the base.
4. **Lightly** grease the lined parchment pan with butter or nonstick baking spray.
5. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 350°F, then press *Start/Pause*.
6. **Transfer** the graham cracker crumb mixture to the pan. Firmly press it onto the bottom pan in an even layer, about  $\frac{1}{2}$ -inch thick.
7. **Place** the springform pan with the crust into the preheated oven.
8. **Select** the Bake function, adjust temperature to 350°F and time to 5 minutes, then press *Start/Pause*.
9. **Remove** when done and let cool.

### Cheesecake

1. **Beat** the cream cheese and sugar until smooth, then mix in vanilla extract, lemon zest, lemon juice, egg, salt, and egg yolk until well combined.
2. **Pour** the cheesecake batter onto the cooled crust. Tap the pan against the countertop to remove any air bubbles.
3. **Select** the Preheat function on the oven, then press *Start/Pause*.
4. **Place** the cheesecake on the floor of the oven.
5. **Select** the Bake function, adjust time to 36 minutes, then press *Start/Pause*.
6. **Remove** cheesecake when done and allow to cool on the countertop for 1 hour.
7. **Place** the cheesecake into the fridge for 3 hours, then remove when ready to serve.



## CHOCOLATE COCONUT FLOUR CAKE

<b>YIELD</b>	6 servings
<b>PREP TIME</b>	40 min
<b>COOK TIME</b>	35 min

### Cake

- 6 tablespoons unsalted butter, melted
- ½ cup cocoa powder
- ¾ cup granulated sugar
- ½ teaspoon kosher salt
- 2 teaspoons vanilla extract
- 6 eggs
- ½ cup coconut flour
- 1 teaspoon baking powder

### Salmon

- 1 cup heavy whipping cream
- 8 ounces semi-sweet chocolate chips

### Items Needed

- 8½ x 4½-inch loaf pan

1. **Whisk** together the melted butter and cocoa powder in a large bowl until smooth. Add the sugar, salt, vanilla extract, and eggs, then whisk until smooth. Add the coconut flour and baking powder and stir with a spatula. Allow the batter to rest for 10 minutes. This will help the batter to thicken.
2. **Select** the Preheat function on the Cosori Smart Air Fryer Oven, adjust temperature to 320°F, and press *Start/Pause*.
3. **Grease** the loaf pan with coconut oil spray. Pour batter into the greased loaf pan.
4. **Place** the loaf pan on the floor of the oven.
5. **Select** the Bake function, adjust temperature to 320°F and time to 35 minutes, then press *Start/Pause*.
6. **Remove** when a toothpick or cake tester inserted into the center of the cake comes out clean.
7. **Allow** cake to cool for 10 minutes before inverting onto a wire rack. Cool on the wire rack for 30 minutes before glazing.
8. **Make** the glaze by placing the heavy whipping cream and chocolate chips in a heat-proof bowl over a pot of simmering water to create a double boiler. Stir for 5 minutes or until chocolate is just melted. Remove the bowl from the heat and stir until smooth. Allow the glaze to thicken at room temperature for 15 minutes.
9. **Glaze** the top of the cake and allow the glaze to set before serving.

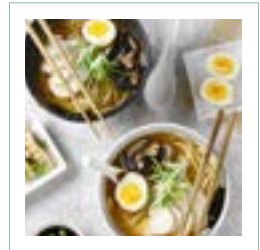
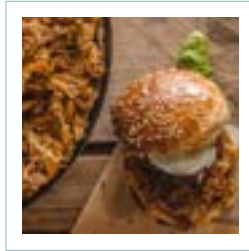


## More Cosori Products

If you're happy with this air fryer oven, the line doesn't stop here. Check out [www.cosori.com](http://www.cosori.com) for a line of all our beautiful and thoughtfully designed cookware. They might be right at home in your kitchen, too!

## 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 products.



## 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®

## Questions or Concerns?

Mon–Fri, 9:00 am–5:00 pm PST/PDT  
support@cosori.com | (888) 402-1684