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**13-QUART AIR FRYER OVEN**

*Recipes*



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## 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

Mon–Fri, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at COSORI,

*Happy cooking!*

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*breakfast*





## CODDLED EGGS WITH HERB CREAM

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	5 minutes
<b>COOK TIME</b>	14 minutes

½ tablespoon butter  
6 tablespoons heavy cream  
1 tablespoon fresh basil, chopped  
1 tablespoon fresh chives, chopped  
1 tablespoon fresh tarragon, chopped  
½ teaspoon kosher salt, plus more for seasoning  
½ teaspoon freshly ground pepper, plus more for seasoning  
4 large eggs  
Toast, for serving (optional)

### Items Needed

2 ramekins (8 ounces each)

1. **Select** the Bake function on the COSORI Air Fryer Oven, adjust temperature to 355°F and time to 14 minutes, then tap *Start/Pause* to preheat.
2. **Rub** the insides of the ramekins with butter.
3. **Whisk** together the cream, basil, chives, tarragon, salt, and pepper, then pour half of the mixture into each of the prepared ramekins. Crack 2 eggs into each ramekin and season with salt and pepper.
4. **Place** the ramekins onto the food tray, then insert the tray at position 3 in the preheated air fryer oven.
5. **Remove** the eggs when done, then serve with toast if desired.



## AVOCADO TOAST WITH TOASTED SEEDS & ARUGULA

**YIELD** | 3 servings  
**PREP TIME** | 5 minutes  
**COOK TIME** | 5 minutes

½ cup pepitas  
1 tablespoon sesame seeds  
2 tablespoons sunflower seeds  
1 tablespoon poppy seeds  
3 slices rustic white or wheat bread  
1 ripe avocado, pitted and mashed  
Salt, to taste  
½ cup arugula

1. **Select** the Roast function on the COSORI Air Fryer Oven, adjust temperature to 385°F and time to 1 minute, then tap *Start/Pause* to preheat.
2. **Place** the pepitas, sesame seeds, sunflower seeds, and poppy seeds onto the food tray and mix together.
3. **Insert** the food tray at position 2 in the preheated air fryer oven.
4. **Remove** the seeds when done and transfer to a bowl to cool.
5. **Place** the bread slices onto the air fryer tray and insert the tray at position 3 in the air fryer oven.
6. **Select** the Toast function, adjust darkness level to L3, then tap *Start/Pause*.
7. **Remove** the toast when done, then spread the mashed avocado onto the top of each slice and season with salt. Generously sprinkle the roasted seed mixture onto the avocado and top with a handful of arugula, then serve.



## HOMEMADE YOGURT & BERRY PARFAITS

<b>YIELD</b>	8 servings
<b>PREP TIME</b>	20 minutes
<b>COOK TIME</b>	6 hours

4 cups whole milk  
¼ cup plain unsweetened yogurt

### Parfait

Granola, as needed  
Blueberries, strawberries, and  
blackberries, as needed

### Items Needed

Candy thermometer  
Sealed container

1. **Scoop** the yogurt into a medium bowl and set aside.
2. **Pour** the milk into a saucepan and attach a candy thermometer. Warm over medium-low heat until the thermometer reads 185°F.
3. **Remove** the milk from the heat and cool down to 110°F, either by letting it cool down on its own or by pouring the milk into a bowl and placing it over an ice bath.
4. **Pour** the milk into a bowl if you have not already, then add the yogurt and whisk together. Cover the bowl with plastic wrap.
5. **Place** the bowl onto the food tray, then insert the tray at position 4 in the COSORI Air Fryer Oven.
6. **Select** the Proof function, adjust time to 6 hours, then tap *Start/Pause*.
7. **Remove** the yogurt when done.
8. **Allow** the yogurt to come to room temperature, then transfer it into a sealed container and refrigerate until cool.
9. **Build** the parfaits by layering granola, berries, and yogurt into glasses, then serve.





# BLUEBERRY LAVENDER TEA

<b>YIELD</b>	2 cups
<b>PREP TIME</b>	15 minutes
<b>COOK TIME</b>	24 hours

1 cup fresh blueberries  
1 bunch fresh lavender  
2 cups white tea leaves

### Items Needed

Glass jar with tight-fitting lid  
Parchment paper

1. **Boil** a medium pot of water. Submerge the blueberries in the boiling water for 20 to 30 seconds, then drain the berries and pat them dry.
2. **Spread** the blueberries out in an even layer on the air fryer tray.
3. **Insert** the air fryer tray at position 3 in the COSORI Air Fryer Oven.
4. **Select** the Dehydrate function, adjust temperature to 135°F and time to 16 hours, then tap *Start/Pause*.
5. **Remove** the blueberries when they are leathery and withered, and let cool to room temperature.
6. **Line** the air fryer tray with parchment paper and spread the lavender out in an even layer.
7. **Insert** the air fryer tray at position 3 in the air fryer oven.
8. **Select** the Dehydrate function, adjust temperature to 115°F and time to 8 hours, then tap *Start/Pause*.
9. **Remove** the lavender when done and let cool to room temperature.
10. **Place** the dried blueberries and tea leaves into a large bowl. Carefully shake the lavender flowers into the bowl, as they will fall from the stems easily now. Discard the lavender stems.
11. **Transfer** the mixture into a glass jar with a tight-fitting lid. Store the dried tea mixture in a cool, dry place until ready to use.



*appetizers  
& snacks*



## ROASTED TOMATO BRUSCHETTA

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

3 cups cherry tomatoes, halved  
3 garlic cloves, minced  
1 shallot, minced  
1 tablespoon olive oil, plus more as needed  
1 tablespoon fresh thyme leaves, chopped  
1 teaspoon kosher salt  
½ teaspoon freshly ground black pepper  
1 baguette, cut into ½-inch rounds  
1 tablespoon fresh basil leaves, for garnish

1. **Select** the Air Fry function on the COSORI Air Fryer Oven, adjust time to 10 minutes, then tap *Start/Pause* to preheat.
2. **Combine** the tomatoes, garlic, shallot, olive oil, thyme, salt, and pepper in a medium bowl and stir to combine, then transfer to the food tray.
3. **Place** the baguette slices onto the air fryer tray and drizzle them with olive oil.
4. **Insert** the food tray at position 3 and the air fryer tray at position 2 in the preheated air fryer oven.
5. **Remove** the toasts after 4 minutes.
6. **Remove** the tomato topping when done, then spoon onto the toasts and serve garnished with basil.



## CORNBREAD MUFFINS WITH SPICY HONEY BUTTER

**YIELD** | 12 servings  
**PREP TIME** | 10 minutes  
**COOK TIME** | 12 minutes

### Muffins

1 cup cornmeal  
1 cup all-purpose flour  
½ cup granulated sugar  
¼ teaspoon kosher salt  
4 teaspoons baking powder  
2 large eggs  
1 cup buttermilk  
4 tablespoons unsalted butter, melted  
and cooled  
1 tablespoon honey

### Spicy Honey Butter

8 tablespoons salted butter, softened to  
room temperature  
2 tablespoons spicy honey

### Items Needed

12 firm cupcake liners

1. **Select** the Bake function on the COSORI Air Fryer Oven, adjust time to 12 minutes, then tap *Start/Pause* to preheat.
2. **Whisk** the cornmeal, flour, sugar, salt, and baking powder together in a large bowl.
3. **Whisk** the eggs, buttermilk, melted butter, and honey together in a separate bowl.
4. **Add** the wet ingredients into the bowl with the dry ingredients and stir until just combined, then fill each cupcake liner  $\frac{2}{3}$  full with the batter.
5. **Place** the filled cupcake liners onto the air fryer tray, then insert the tray at position 3 in the preheated air fryer oven.
6. **Mash** the butter and honey in a medium bowl until smooth, then set aside until ready to use.
7. **Remove** the muffins when done and let cool, then serve with the spicy honey butter.





## MEDITERRANEAN-SPICED CHICKEN WINGS

**YIELD** | 2 servings  
**PREP TIME** | 10 minutes  
**COOK TIME** | 15 minutes

2 teaspoons kosher salt  
1 teaspoon freshly ground black pepper  
1 teaspoon onion powder  
1 teaspoon garlic powder  
1 teaspoon dried dill  
1 teaspoon dried oregano  
½ teaspoon ground cumin  
½ teaspoon ground cinnamon  
1 pound chicken wings  
1 tablespoon olive oil, for garnish  
1 tablespoon fresh parsley, finely chopped, for garnish  
Flaky salt, for garnish

1. **Select** the Air Fry function on the COSORI Air Fryer Oven, adjust temperature to 410°F and time to 15 minutes, then tap *Start/Pause* to preheat.
2. **Combine** the spices in a small bowl and stir together.
3. **Place** the wings in a large bowl and add the seasoning blend and toss to coat.
4. **Place** the wings onto the air fryer tray.
5. **Insert** the air fryer tray at position 3 and the food tray at position 4 in the preheated air fryer oven.
6. **Remove** the wings when done, then serve garnished with the olive oil, parsley, and flaky salt.



# CRISPY CHICKPEA SALAD

**YIELD** | 4 servings  
**PREP TIME** | 10 minutes  
**COOK TIME** | 10 minutes

¼ baguette, torn into smaller pieces  
1 tablespoon fresh Italian parsley leaves  
1 tablespoon fresh mint leaves  
3 tablespoons olive oil, divided  
2 teaspoons kosher salt, divided  
1 can chickpeas, drained and rinsed  
½ teaspoon paprika  
3 cups mixed greens  
2 oranges, segmented  
1 avocado, diced  
½ cup sunflower seeds

## Citrus Vinaigrette

1 shallot, minced  
1 orange, zested and juiced  
1 tablespoon Champagne vinegar  
1 tablespoon Dijon mustard  
2 teaspoons agave syrup  
¼ cup olive oil, plus more as needed  
Kosher salt and freshly ground pepper, to taste

## Items Needed

Food processor fitted with the blade attachment

1. **Select** the Air Fry function on the COSORI Air Fryer Oven, adjust temperature to 385°F and time to 10 minutes, then tap *Start/Pause* to preheat.
2. **Place** the baguette pieces, parsley, mint, 2 tablespoons olive oil, and 1 teaspoon kosher salt into the bowl of a food processor fitted with the blade attachment.
3. **Pulse** until the bread has been broken down into large crumbs and the herbs are mixed into the crumbs. Transfer the breadcrumbs onto the food tray and spread into a single layer.
4. **Combine** the chickpeas, remaining 1 tablespoon olive oil, remaining kosher salt, and paprika in a medium bowl and mix well, then transfer onto the air fryer tray.
5. **Insert** the food tray at position 4 and the air fryer tray at position 2 in the preheated air fryer oven.
6. **Whisk** the shallot, orange juice and zest, Champagne vinegar, mustard, and agave syrup together in a small bowl. Slowly pour in the olive oil while whisking constantly, until all of the oil is added and the dressing is emulsified, then season to taste with kosher salt and black pepper.
7. **Remove** the chickpeas and breadcrumbs when done and let cool.
8. **Toss** the mixed greens, oranges, and avocado with enough of the vinaigrette to coat.
9. **Add** the breadcrumbs and chickpeas and lightly toss to mix throughout the salad, then divide among four bowls, top with the sunflower seeds, and serve.





## BEAN & CHEESE TAQUITOS

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

1 cup refried pinto beans  
½ cup Monterey Jack cheese,  
freshly grated  
6 corn tortillas (6- to 8-inch diameter)  
Oil spray  
Hot sauce, for serving  
Sour cream, for serving  
Guacamole, for serving

**Items Needed**  
6 toothpicks

1. **Select** the Air Fry function on the COSORI Air Fryer Oven, adjust temperature to 390°F and time to 10 minutes, then tap *Start/Pause* to preheat.
2. **Place** the refried beans and grated cheese in a medium bowl and stir together.
3. **Wrap** the tortillas in a damp paper towel and microwave for 45 seconds, or until pliable, then place on a cutting board.
4. **Place** a large spoonful of the bean and cheese mixture on one end of a tortilla, then roll the tortilla up into a tube, tucking the filling into the inside of the tortilla. Secure the end of the tortilla with a toothpick. Repeat with the remaining tortillas and filling.
5. **Place** the taquitos onto the air fryer tray and spray on all sides with oil spray.
6. **Insert** the air fryer tray at position 2 and the food tray at position 3 in the preheated air fryer oven.
7. **Flip** the taquitos halfway through cooking, then close the door to resume cooking.
8. **Remove** the taquitos when done, let cool slightly and take out the toothpicks, then serve with hot sauce, sour cream, and guacamole.





## HABANERO-LIME BEEF JERKY

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	6 hours
<b>COOK TIME</b>	3 hours 30 minutes

¼ pound flank steak, trimmed of all fat  
and sliced ¼-inch-thick slices  
2 tablespoons soy sauce  
2 limes, zested and juiced  
¼ habanero pepper, seeded  
2 garlic cloves  
¼ tablespoon liquid smoke  
1½ teaspoons agave syrup  
1 teaspoon kosher salt  
1 teaspoon Worcestershire sauce

1. **Combine** all of the ingredients in a large bowl, cover, and marinate in the refrigerator for 4 to 6 hours or overnight.
2. **Remove** the sliced beef from the marinade and lay in a single layer on the air fryer tray.
3. **Insert** the air fryer tray at position 3 and the food tray at position 4 in the COSORI Air Fryer Oven.
4. **Select** the Dehydrate function, adjust temperature to 165°F and time to 3 hours and 30 minutes, then tap *Start/Pause*.
5. **Remove** the jerky when done. The jerky should bend but not snap. Let cool completely to room temperature, then serve.



*entrées*



## AIR FRYER ROTISSERIE CHICKEN WITH HERB BUTTER

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	40 minutes
<b>COOK TIME</b>	50 minutes

1 whole chicken (4 pounds maximum)  
2 teaspoons kosher salt  
1 lemon, cut into wedges, for serving

### Herb Butter

4 tablespoons unsalted butter, room temperature  
2 garlic cloves, finely minced  
1 tablespoon fresh thyme, chopped  
1 tablespoon fresh parsley, chopped  
1 tablespoon fresh chives, chopped  
1 teaspoon kosher salt

### Items Needed

Kitchen twine

1. **Remove** the chicken from the refrigerator 30 minutes prior to cooking and pat the chicken very dry with paper towels inside and out, then season it generously all over with kosher salt.
2. **Truss** the chicken using kitchen twine: Place the center of the twine under the spine of the chicken, wrap up and around the wings to pin them down, then cross over the top of the chicken and cross again to go under the legs to bind them tightly together.
3. **Select** the Roast function on the COSORI Air Fryer Oven, adjust temperature to 415°F and time to 50 minutes, then tap *Start/Pause* to preheat.
4. **Mash** the butter, garlic, thyme, parsley, chives, and salt together in a medium bowl until smooth, then refrigerate until ready to serve.
5. **Use** the rotisserie fork set and place the chicken onto the rotisserie shaft, then insert the rotisserie forks and secure.
6. **Insert** the shaft into the rotisserie slots in the preheated air fryer oven using the rotisserie handle, then tap *Rotisserie*.
7. **Remove** when done and place small dollops of the herb butter all over the warm chicken to melt, then let the chicken rest for 10 minutes before cutting and serving with the lemon wedges.



## PERFECT STEAKS

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

2 New York strip steaks, 1-inch thick  
Kosher salt and freshly ground black pepper, as needed  
2½ tablespoons unsalted butter, softened to room temperature  
3 garlic cloves, grated  
1 tablespoon flat leaf parsley, finely chopped  
½ teaspoon kosher salt  
Flaky salt, for serving

1. **Remove** the steaks from the refrigerator 30 minutes prior to cooking and season on both sides with salt and pepper.
2. **Stir** the butter, grated garlic, parsley, and ½ teaspoon kosher salt together in a small bowl, then chill until ready to use.
3. **Place** the steaks onto the food tray, then insert the tray at position 2 in the COSORI Air Fryer Oven.
4. **Select** the Broil function and tap *Start/Pause*.
5. **Flip** the steaks halfway through cooking and top each steak with ½ tablespoon of the butter mixture, then close the door to resume cooking.
6. **Remove** the steaks when done and rest for 5 minutes before serving with more of the butter and some flaky salt if desired.





## TOASTED VEGGIE & SMOKED MOZZARELLA SANDWICHES

**YIELD** | 2 servings  
**PREP TIME** | 5 minutes  
**COOK TIME** | 8 minutes

4 slices whole grain bread  
½ cup arugula  
½ cup alfalfa sprouts  
½ cup microgreens (optional)  
3 tablespoons mayonnaise  
1 teaspoon turmeric  
½ teaspoon kosher salt  
4 ounces smoked mozzarella, thinly sliced  
1 vine ripened tomato, sliced  
½ avocado, thinly sliced

### Red Wine Vinaigrette

½ tablespoon Dijon mustard  
1 tablespoon red wine vinegar  
3 tablespoons olive oil  
Kosher salt and black pepper, to taste

1. **Place** the bread onto the food tray, then insert at position 3 in the COSORI Air Fryer Oven.
2. **Select** the Toast function, adjust darkness level to L1, then tap *Start/Pause*.
3. **Place** the mustard and red wine vinegar into a small bowl and whisk together, then whisk in the olive oil. Season to taste with salt and pepper, then toss the arugula, alfalfa sprouts, and microgreens in the red wine vinaigrette until coated.
4. **Mix** the mayonnaise, turmeric, and salt together in a small bowl.
5. **Remove** the toast when done and spread the toasted sides with the turmeric mayonnaise.
6. **Layer** the cheese, tomatoes, mixed greens, and avocado slices onto the sandwiches, dividing them evenly between the 2 sandwiches. Close the sandwiches and return to the food tray.
7. **Insert** the food tray at position 3 in the air fryer oven.
8. **Select** the Toast function, adjust darkness level to L3, then tap *Start/Pause*.
9. **Flip** the sandwiches halfway through cooking, then close the door to resume cooking.
10. **Remove** the sandwiches when done, then serve.



## BAKED SALMON WITH DILL & LEMON

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

1 skin-on Atlantic salmon fillet, 1-inch-thick (2 pounds)  
1½ tablespoons kosher salt  
2 teaspoons freshly ground black pepper  
2 tablespoons olive oil  
2 tablespoons butter, melted  
1½ tablespoons fresh dill, chopped  
4 garlic cloves, grated or minced  
1 lemon, sliced into ½-inch-thick rounds

**Items Needed**  
Aluminum foil

1. **Select** the Bake function on the COSORI Air Fryer Oven, adjust temperature to 370°F and time to 20 minutes, then tap *Start/Pause* to preheat.
2. **Line** the food tray with aluminum foil, then place the salmon fillet on top, skin-side down. Season the salmon evenly with salt and pepper.
3. **Stir** the olive oil, butter, dill and garlic together in a small bowl and brush the mixture onto the salmon, then lay the lemon slices over the top.
4. **Insert** the tray at position 3 in the preheated air fryer oven.
5. **Remove** the salmon when done and let cool slightly, then serve.



## SPICY SQUASH & FETA BAKE

**YIELD** | 3 servings  
**PREP TIME** | 10 minutes  
**COOK TIME** | 12 minutes

1 zucchini, sliced into ½-inch-thick rounds  
1 yellow squash, sliced into ½-inch-thick rounds  
½ cup cherry tomatoes, halved  
½ cup feta cheese, crumbled  
½ cup kalamata olives, halved  
3 garlic cloves, minced  
½ tablespoon fresh oregano leaves, chopped  
1 teaspoon kosher salt or ½ teaspoon sea salt  
½ teaspoon freshly ground black pepper  
½ teaspoon red pepper flakes  
1½ tablespoons olive oil  
½ tablespoon red wine vinegar  
Cooked brown rice or pita bread, for serving (optional)

1. **Select** the Bake function on the COSORI Air Fryer Oven, adjust temperature to 425°F and time to 12 minutes, then tap *Start/Pause* to preheat.
2. **Place** the zucchini, squash, tomatoes, feta, olives, garlic, oregano, salt, black pepper, red pepper flakes, olive oil, and red wine vinegar into a bowl and mix together, then pour onto the food tray.
3. **Insert** the tray at position 3 in the preheated air fryer oven.
4. **Stir** the vegetables on the tray halfway through cooking, then close the door to resume cooking.
5. **Remove** the vegetables when done, then serve alongside the brown rice or warm pita bread if desired.







# PEPPERONI PIZZA

<b>YIELD</b>	3 servings
<b>PREP TIME</b>	12 hours
<b>COOK TIME</b>	8 minutes

## Dough

- 1 cup water, warm to the touch (about 105°F)
- 1 packet instant dry yeast
- 1½ teaspoons granulated sugar
- 3 cups bread flour, plus more for dusting surface
- 1 tablespoon kosher salt
- 2 tablespoons olive oil

## Toppings

- 1 cup tomato sauce
- 1 teaspoon dried oregano
- ½ teaspoon kosher salt
- ½ teaspoon red pepper flakes
- Shredded mozzarella cheese, as needed
- Pepperoni, as needed

## Items Needed

- Stand mixer fitted with the dough hook
- Plastic wrap

- 1. Combine** the water, yeast, and sugar in a bowl and stir together.
- 2. Place** the yeast mixture along with the flour and salt in the bowl of a stand mixer fitted with the dough hook, then knead for 10 minutes on low speed.
- 3. Oil** a large bowl and place the dough into it, oiling the top of the dough as well in the process. Cover with a towel or plastic wrap and place onto the food tray.
- 4. Insert** the food tray at position 4 in the COSORI Air Fryer Oven.
- 5. Select** the Proof function and adjust time to 2 hours, then tap *Start/Pause*.
- 6. Remove** the dough when it has doubled in size and punch down and divide into 4 portions, then form each portion into a ball, wrap in plastic and refrigerate overnight or for up to 2 days.
- 7. Remove** the dough from the refrigerator 1 hour prior to use.
- 8. Stir** the tomato sauce, oregano, salt, and red pepper flakes together in a small bowl.
- 9. Dust** a clean surface with flour, then stretch out one of the dough portions into a circle. Keep remaining dough portions covered when not in use.
- 10. Select** the Bake function, adjust temperature to 430°F and time to 8 minutes, then tap *Start/Pause* to preheat.
- 11. Transfer** the circle of dough onto the food tray. Spread a large spoonful of the tomato sauce over the dough, followed by the mozzarella, then lay the pepperoni slices on top.
- 12. Insert** the food tray at position 3 in the preheated air fryer oven.
- 13. Remove** the pizza when done and transfer to a plate or cutting board and cut into 4 pieces, then serve.



## SMOKY CHILI-RUBBED PORK CHOPS

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	35 minutes
<b>COOK TIME</b>	13 minutes

1 teaspoon paprika  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon chili powder  
1 teaspoon kosher salt  
½ teaspoon freshly ground black pepper  
½ teaspoon cayenne pepper  
2 boneless pork chops, 1½ to 2-inches thick  
½ teaspoon liquid smoke

1. **Combine** the seasonings in a small bowl and stir together.
2. **Remove** the pork chops from the refrigerator prior to cooking and brush both sides with a very thin layer of liquid smoke, then divide the spice mixture between both sides of the pork chops. Let the pork chops sit at room temperature for 30 minutes.
3. **Place** the pork chops onto the food tray, then insert the tray at position 2 in the COSORI Air Fryer Oven.
4. **Select** the Broil function, adjust temperature to 435°F and time to 13 minutes, then tap *Start/Pause*.
5. **Flip** the pork chops halfway through cooking, then close the door to resume cooking.
6. **Remove** the pork chops when done and let rest for 5 minutes, then serve.



## THAI BEEF & BASIL SKEWERS

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	2 hours 10 minutes
<b>COOK TIME</b>	8 minutes

2 tablespoons tamari  
2 tablespoons brown sugar  
2 tablespoons lime juice  
2 tablespoons vegetable oil  
1½ tablespoons fish sauce  
1½ tablespoons sambal oelek (chili paste)  
2 ribeye steaks, cut into 1-inch cubes  
1 white onion, cut into 1½-inch pieces  
2 red bell peppers, cut into 1½-inch pieces  
½ cup Thai basil leaves, for serving

### Items Needed

4 metal or wooden skewers

1. **Combine** the tamari, brown sugar, lime juice, vegetable oil, fish sauce, and sambal oelek in a large bowl and whisk well.
2. **Submerge** the steak pieces in the marinade, cover, and marinate in the refrigerator for 2 hours.
3. **Skewer** the steak, onion, and bell pepper pieces alternately onto the metal skewers.
4. **Place** the skewers onto the food tray, then insert the tray at position 2 in the COSORI Air Fryer Oven.
5. **Select** the Broil function, adjust time to 8 minutes, then tap *Start/Pause*.
6. **Remove** the steak skewers when done, then serve topped with the Thai basil leaves.



*Dual Layer:  
entrée & side*





## MISO-LIME SEA BASS & ROASTED ASPARAGUS

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	20 minutes
<b>COOK TIME</b>	10 minutes

4 Chilean sea bass fillets (6 ounces each)

Kosher salt, as needed

½ cup coconut milk

2 tablespoons white miso

2 tablespoons soy sauce

1 lime, zested and juiced, plus 1 lime cut into 4 wedges

3 tablespoons brown sugar

2 tablespoons mirin

1 teaspoon ginger, freshly grated

1 green onion, very finely sliced

### Asparagus

1 bunch asparagus, ends trimmed

1 teaspoon olive oil

1 lime, juiced

½ teaspoon kosher salt

### Items Needed

Small saucepan

Silicone or pastry brush

- 1. Remove** the sea bass fillets from the refrigerator 20 minutes prior to cooking. Place them onto the food tray and season with kosher salt.
- 2. Select** the Air Fry function on the COSORI Air Fryer Oven, adjust temperature to 375°F and time to 10 minutes, then tap *Start/Pause* to preheat.
- 3. Combine** the coconut milk, miso, soy sauce, lime zest and juice, brown sugar, mirin, ginger, and green onion in a small saucepan over medium heat and bring to a simmer, then turn to low heat.
- 4. Whisk** the sauce until the miso is smooth and cook for 3 to 5 minutes, then remove from the heat. Reserve half of the sauce in a separate bowl for serving.
- 5. Brush** the sea bass with a thin layer of the miso-lime sauce.
- 6. Toss** the asparagus with the olive oil, lime juice, and salt, and place onto the air fryer tray.
- 7. Insert** the air fryer tray at position 2 and the food tray at position 3 in the preheated air fryer oven.
- 8. Remove** the asparagus halfway through cooking and brush the sea bass with another layer of the miso-lime sauce, then close the door to resume cooking.
- 9. Remove** the sea bass when done, then serve with the reserved sauce, lime wedges, and asparagus.



# CHEESY MEATBALLS & GARLIC BREAD

<b>YIELD</b>	3 servings
<b>PREP TIME</b>	45 minutes
<b>COOK TIME</b>	20 minutes

½ pound ground beef  
½ pound ground pork  
½ cup panko breadcrumbs  
½ cup grated Parmesan cheese  
1 large egg  
4 garlic cloves, grated  
½ tablespoon dried basil  
½ tablespoon dried oregano  
1 teaspoon kosher salt  
1 cup marinara sauce  
1 cup mozzarella cheese, shredded  
1 tablespoon fresh parsley, chopped,  
for garnish

## Garlic Bread

5 tablespoons unsalted butter, softened  
to room temperature  
6 garlic cloves, grated  
1 tablespoon fresh parsley, minced  
1 small baguette, halved lengthwise

## Items Needed

Aluminum foil

- 1. Place** all the meatball ingredients except for the marinara sauce, mozzarella, and parsley in a large bowl and gently mix together with your hands. Form the mixture into 12 to 15 golf ball-sized meatballs, then place them into the refrigerator to chill for 20 to 30 minutes.
- 2. Select** the Air Fry function on the COSORI Air Fryer Oven, adjust temperature to 415°F and time to 14 minutes, then tap *Start/Pause* to preheat.
- 3. Line** the food tray with aluminum foil, then place the meatballs onto the tray and insert at position 3 in the preheated air fryer oven.
- 4. Mash** the butter, garlic, and parsley together in a small bowl until smooth, then spread evenly over both sides of the baguette.
- 5. Place** the baguette cut-side up onto the air fryer tray.
- 6. Remove** the meatballs when done, then pour the marinara sauce over the meatballs and top with the shredded mozzarella.
- 7. Insert** the food tray at position 3 and the air fryer tray at position 2.
- 8. Select** the Air Fry function, adjust temperature to 435°F and time to 6 minutes, then tap *Start/Pause* twice to bypass preheat.
- 9. Rotate** the pans halfway through cooking, then close the door to resume cooking.
- 10. Remove** the meatballs and garlic bread when done, then serve garnished with the parsley.



## LEMONY CHICKEN CUTLETS & ROSEMARY POTATOES

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	5 minutes
<b>COOK TIME</b>	12 minutes

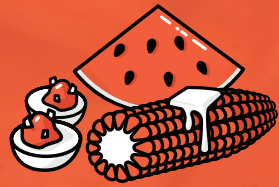
4 chicken cutlets  
Oil spray, as needed  
1 lemon, zested and cut into rounds  
2 teaspoons fresh thyme leaves,  
chopped  
1 teaspoon kosher salt  
½ teaspoon freshly ground black pepper

### Rosemary Potatoes

3 cups baby potatoes, halved and  
quartered  
2 garlic cloves, minced  
1½ tablespoons fresh rosemary, finely  
chopped  
1½ tablespoons olive oil  
1 teaspoon kosher salt  
½ teaspoon freshly ground black pepper

1. **Select** the Air Fry function on the COSORI Air Fryer Oven, adjust temperature to 380°F and time to 12 minutes, then tap *Start/Pause* to preheat.
2. **Place** the chicken cutlets onto the food tray, spray them with oil, then season them with the lemon zest, thyme, salt, and pepper. Reserve the lemon rounds for plating.
3. **Toss** the potato ingredients together in a medium bowl, then transfer to the air fryer tray.
4. **Insert** the air fryer tray at position 2 and the food tray at position 3 in the preheated air fryer oven.
5. **Rotate** the pans halfway through cooking, then close the door to resume cooking.
6. **Remove** the chicken cutlets and potatoes when done, then serve with the lemon rounds on the side.





*sides*



## TOMATOES PROVENÇAL

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	12 minutes
<b>COOK TIME</b>	16 minutes

8 Roma tomatoes  
½ cup panko breadcrumbs  
½ tablespoon fresh Italian parsley,  
minced  
½ tablespoon fresh basil leaves, finely  
chopped  
½ tablespoon dried oregano  
1½ tablespoons olive oil  
3 garlic cloves, minced  
1 teaspoon kosher salt  
½ tablespoon ground black pepper  
½ cup grated Parmesan cheese

### Items Needed

Small heatproof baking dish

1. **Cut** the tops off the tomatoes roughly ¼ inch down from the stem, discard the tops, then cut a small sliver off the bottom so they stand up securely.
2. **Core** the tomatoes with a small spoon, making sure not to puncture the bottoms—they should resemble small cups when done. Stand the tomatoes upright in a small heatproof baking dish.
3. **Select** the Bake function on the COSORI Air Fryer Oven, adjust temperature to 335°F and time to 16 minutes, then tap *Start/Pause* to preheat.
4. **Combine** the panko breadcrumbs, herbs, half of the olive oil, garlic, salt, pepper, and Parmesan cheese in a medium bowl. Fill each tomato half with the breadcrumb mixture and drizzle with the remaining olive oil.
5. **Place** the baking dish onto the food tray, then insert the tray at position 4 in the preheated air fryer oven.
6. **Remove** the tomatoes when done, then serve.



## ZESTY BROCCOLINI

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	6 minutes
<b>COOK TIME</b>	9 minutes

1 bunch broccolini, ends trimmed  
3 garlic cloves, minced  
½ tablespoon olive oil  
½ teaspoon red pepper flakes  
½ teaspoon kosher salt  
½ lemon, zested and juiced

1. **Select** the Roast function on the COSORI Air Fryer Oven, adjust time to 9 minutes, then tap *Start/Pause* to preheat.
2. **Place** all the ingredients into a medium bowl and mix together.
3. **Place** the broccolini onto the food tray and spread out into a single layer.
4. **Insert** the food tray at position 3 in the preheated air fryer oven.
5. **Remove** the broccolini when done, then serve.



## TANGY SMASHED BRUSSELS SPROUTS WITH BACON

**YIELD** | 2 servings  
**PREP TIME** | 6 minutes  
**COOK TIME** | 22 minutes

2 strips bacon, cut into ¼-inch pieces  
½ pound Brussels sprouts, quartered  
1 tablespoon olive oil  
1½ teaspoons kosher salt, divided  
2 tablespoons orange marmalade  
1 tablespoon Dijon mustard  
1 tablespoon brown sugar  
1 teaspoon apple cider vinegar  
1 teaspoon freshly ground black pepper  
3 ounces Pecorino Romano, grated

1. **Select** the Air Fry function on the COSORI Air Fryer Oven, adjust temperature to 340°F and time to 8 minutes, then tap *Start/Pause* to preheat.
2. **Place** the bacon strips onto the air fryer tray and insert the tray into the preheated oven at position 3, then insert the food tray at position 2 to catch any fat that may drip during cooking.
3. **Remove** the bacon when done and chop roughly.
4. **Select** the Air Fry function, adjust temperature to 400°F and time to 14 minutes, then tap *Start/Pause* to preheat.
5. **Place** the quartered Brussels sprouts into a large bowl and toss with the olive oil and ½ teaspoon of kosher salt, then transfer into the rotisserie basket.
6. **Insert** the rotisserie basket into the rotisserie slots in the preheated air fryer oven, then tap *Rotisserie*.
7. **Place** the orange marmalade, mustard, brown sugar, apple cider vinegar, 1 teaspoon kosher salt, and black pepper into a large bowl and whisk until smooth.
8. **Remove** the Brussels sprouts when done and toss with the orange marmalade sauce and bacon pieces, then serve topped with the grated Pecorino Romano.





## PERFECT FRENCH FRIES

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

2 medium russet potatoes, washed  
½ tablespoon grapeseed oil  
1½ teaspoons cornstarch or potato starch  
1 teaspoon kosher salt, plus more to taste

1. **Cut** the potatoes into ¼-inch by ¼-inch-thick sticks.
2. **Combine** all the ingredients in a medium bowl and toss until the potatoes are evenly coated, then transfer into the rotisserie basket.
3. **Select** the Air Fry function on the COSORI Air Fryer Oven, adjust temperature to 425°F and time to 20 minutes, then tap *Start/Pause* to preheat.
4. **Insert** the basket into the rotisserie slots in the preheated air fryer oven using the rotisserie handle, then tap *Rotisserie*
5. **Remove** the fries when done, then serve.

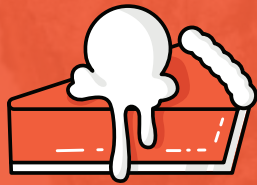


## CRISPY SWEET POTATO FRIES

<b>YIELD</b>	3 servings
<b>PREP TIME</b>	6 minutes
<b>COOK TIME</b>	20 minutes

2 sweet potatoes  
1 tablespoon vegetable oil  
1½ teaspoons cornstarch, potato starch,  
or tapioca starch  
1 teaspoon kosher salt

1. **Select** the Air Fry function on the COSORI Air Fryer Oven, adjust temperature to 420°F and time to 20 minutes, then tap *Start/Pause* to preheat.
2. **Peel** the sweet potatoes, then cut them into ¼-inch by ¼-inch-thick sticks.
3. **Combine** all the ingredients in a medium bowl and toss until the sweet potatoes are evenly coated, then transfer into the rotisserie basket.
4. **Insert** the basket into the rotisserie slots in the preheated air fryer oven using the rotisserie handle, then tap *Rotisserie*.
5. **Remove** the sweet potato fries when done, then serve.



*desserts*





# ENGLISH SCONES WITH STRAWBERRIES & CREAM

<b>YIELD</b>	8 servings
<b>PREP TIME</b>	15 minutes
<b>COOK TIME</b>	12 minutes

2 cups all-purpose flour, plus more for dusting

½ cup granulated sugar

1 tablespoon fresh thyme leaves

4 teaspoons baking powder

½ teaspoon kosher salt

6 tablespoons unsalted butter, cubed

¾ cup whole milk

1 egg

Clotted cream, for serving

Strawberry jam, for serving

## Items Needed

Food processor fitted with the blade attachment

3-inch round biscuit or scone cutter

Pastry brush

- 1. Combine** the flour, sugar, thyme, baking powder, and salt in the bowl of a food processor fitted with the blade attachment and pulse to combine.
- 2. Add** the butter cubes into the dry ingredients in the food processor and pulse until the mixture is crumbly.
- 3. Whisk** together the milk and egg and in a separate medium bowl. Reserve 2 tablespoons for an egg wash, then pour the rest into the food processor and pulse several times until combined.
- 4. Select** the Bake function on the COSORI Air Fryer Oven, adjust temperature to 335°F and time to 12 minutes, then tap *Start/Pause* to preheat.
- 5. Transfer** the dough onto a lightly floured surface and knead several times until the dough just comes together. The dough should be sticky. Do not add more flour.
- 6. Press** the dough out to 1½-inch thickness using your hands, then cut into circles using a 3-inch round biscuit or scone cutter.
- 7. Form** the dough scraps into a ball and press out again to cut out more scones.
- 8. Place** the scones onto the food tray and brush the tops with the egg wash.
- 9. Insert** the tray at position 3 in the preheated air fryer oven.
- 10. Remove** the scones when done and let cool, then serve with clotted cream and strawberry jam.



## DOUBLE CHOCOLATE BROWNIES

<b>YIELD</b>	9 servings
<b>PREP TIME</b>	10 minutes
<b>COOK TIME</b>	35 minutes

10 tablespoons butter, melted  
1 cup sugar  
2 eggs  
2 teaspoons vanilla extract  
½ cup milk chocolate chips, melted  
¾ cup all-purpose flour  
¼ cup cocoa powder  
½ teaspoon salt  
1 cup dark chocolate chips

### Items Needed

Oven-safe baking pan (8 x 8 inches maximum)

1. **Whisk** the butter, sugar, eggs, and vanilla extract together, then add the melted chocolate chips and whisk until smooth.
2. **Add** the flour, cocoa powder, and salt to the bowl and stir until just combined, then fold in the dark chocolate chips.
3. **Select** the Bake function on the COSORI Air Fryer Oven, adjust temperature to 330°F and time to 35 minutes, then tap *Start/Pause* to preheat.
4. **Pour** the batter into an oven-safe baking pan, then place the pan onto the food tray.
5. **Insert** the food tray at position 3 in the preheated air fryer oven.
6. **Remove** the brownies when done and let cool for 10 to 15 minutes, then serve.



## CHOCOLATE CHIP COOKIES

<b>YIELD</b>	24 cookies
<b>PREP TIME</b>	10 minutes
<b>COOK TIME</b>	8 minutes

1 cup unsalted butter, room temperature  
1 cup light brown sugar, packed  
1 cup granulated sugar  
2 large eggs  
2 teaspoons vanilla extract  
3 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
½ teaspoon kosher salt  
2 cups semisweet chocolate chips

### Items Needed

Stand mixer fitted with the blade attachment or hand mixer

- 1. Place** the butter and both sugars in the bowl of a stand mixer fitted with the paddle attachment, then beat on medium-high speed until light and fluffy. Scrape down the sides of the bowl with a rubber spatula, then beat in the eggs and vanilla until fluffy.
- 2. Sift** together the flour, baking powder, baking soda, and salt in a separate bowl.
- 3. Add** the dry ingredients into the mixer and beat on low speed until just incorporated. Scrape down the sides of the bowl and stir in the chocolate chips for 5 to 10 seconds.
- 4. Using** a scoop or a spoon, place six 1-ounce mounds of dough onto the food tray, leaving about an inch between each mound. Place the extra dough into the refrigerator for a second batch.
- 5. Select** the Bake function on the COSORI Air Fryer Oven, adjust temperature to 320°F and time to 8 minutes, then tap *Start/Pause* to preheat.
- 6. Insert** the food tray at position 3 in the preheated air fryer oven.
- 7. Remove** the cookies when they are just starting to brown around the edges and let cool. They will still be very soft but will set as they cool.
- 8. Continue** baking the cookies in batches, then serve.





# GLUTEN-FREE PUMPKIN SPICE CUPCAKES

**YIELD** | 9 servings  
**PREP TIME** | 10 minutes  
**COOK TIME** | 12 minutes

2 large eggs  
1 cup pumpkin puree  
½ cup vegetable oil  
1 teaspoon vanilla extract  
¾ cup sugar  
1 cup 1:1 gluten-free  
all-purpose flour mix  
1 teaspoon pumpkin pie spice  
1 teaspoon baking powder  
½ teaspoon baking soda  
½ teaspoon kosher salt

## Cream Cheese Frosting

8 ounces cream cheese, softened to  
room temperature  
½ cup unsalted butter, softened to  
room temperature  
1½ teaspoons vanilla extract  
4½ cups powdered sugar  
1 tablespoon pumpkin pie spice,  
for garnish

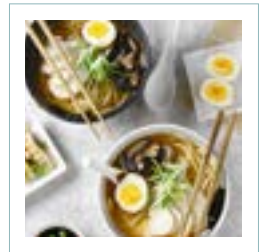
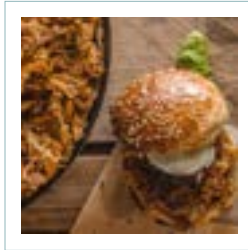
## Items Needed

9 firm cupcake liners  
Stand mixer fitted with the paddle  
attachment  
Pastry bag with tip

1. **Select** the Bake function on the COSORI Air Fryer Oven, adjust time to 12 minutes, then tap *Start/Pause* to preheat.
2. **Place** the wet ingredients in a medium bowl and whisk together.
3. **Place** the dry ingredients in a large bowl and whisk together, then add the wet ingredients to the dry and stir together until just combined.
4. **Fill** each cupcake liner  $\frac{2}{3}$  with batter and place them onto the food tray.
5. **Insert** the food tray at position 3 in the preheated air fryer oven.
6. **Combine** the cream cheese, butter, and vanilla extract in the bowl of a stand mixer fitted with the paddle attachment.
7. **Beat** on high speed until light and fluffy, then reduce the speed to low and add the powdered sugar  $\frac{1}{2}$  cup at a time, beating between additions.
8. **Scoop** the frosting into a pastry bag fitted with the pastry tip of your choice.
9. **Remove** the cupcakes when done and let cool to room temperature.
10. **Pipe** the cream cheese frosting onto the cupcakes and sprinkle them with pumpkin pie spice, then serve.

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