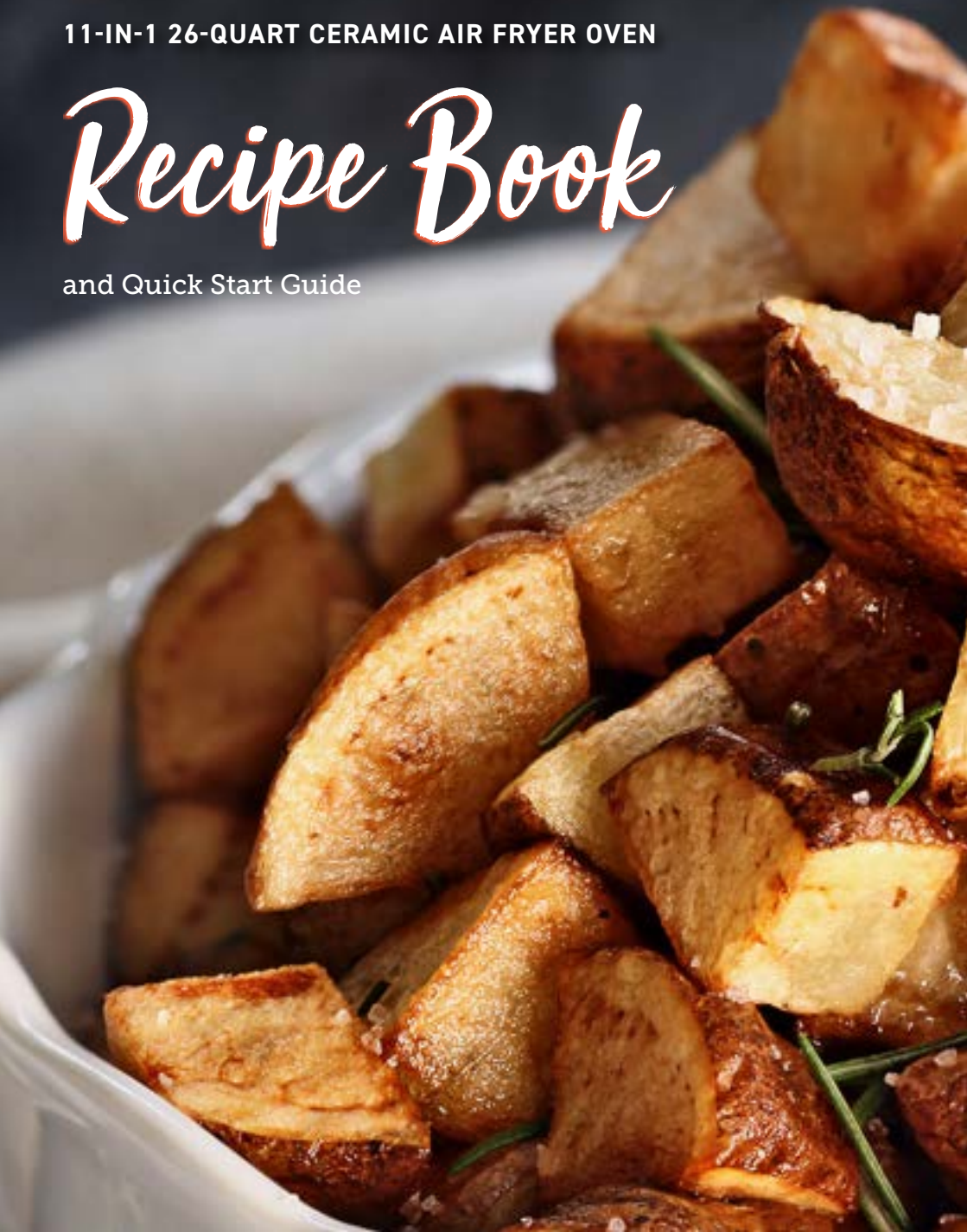


COSORI®

11-IN-1 26-QUART CERAMIC AIR FRYER OVEN

Recipe Book

and Quick Start Guide





Thank you for
your purchase!



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



Get Creative with COSORI

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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

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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Tips from the Chef



Toasting

Your air fryer oven can fit up to 9 slices of bread. It's best to toast on rack position 2. If your toast is too light or uneven, try toasting only 6 slices at a time.



Be Aware of Crumbs

Clean off the surface of the burner before cooking. Crumbs or any cooking debris will burn when it comes into contact with the hot surface.



More Isn't Always Better

Putting too much food in the oven or on a tray can cause uneven cooking or parts of the food to remain uncooked. If food touches the oven walls or the heating elements, it will burn.



Always Use Mitts

Be careful not to burn your skin. Every part of the oven, including the outside surface, is hot during and after cooking. Make sure to wear gloves or mitts when handling trays and other accessories.



Protein Prep

Remove proteins from the refrigerator 20 to 30 minutes prior to cooking. This allows the inside and outside of the meat to cook evenly. If you're looking for a great sear, make sure to pat your protein dry with a paper towel.



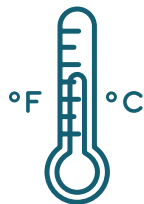
Air Roast

You can achieve great results cooking proteins with the Air Roast function. Place the roasting rack insert on the sheet tray or 9 x 12-inch casserole pan (not included) to prevent the bottom of your protein from becoming soggy from juices or grease.



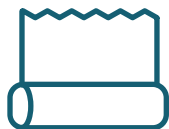
Air Bake

The Air Bake function is used to achieve a beautiful golden-brown result when cooking baked goods like croissants or pies. This process is similar to convection cooking, so be aware that it browns food very quickly.



Frozen Foods

Frozen snack foods like fries, tots, and chicken tenders should be cooked while frozen. **Do not** thaw prior to cooking unless directed by package instructions.



Wrapping Up

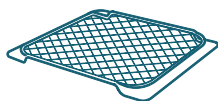
Line the sheet tray with foil or parchment paper to protect the coating on the tray, catch grease, and make cleanup easy. Wrap food in foil for easier baking.

WARNING: Use extreme caution when using foil or paper. Fit foil as securely as possible. Paper must be secured by placing food on top of it. Foil or paper must **never** touch the heating elements to avoid risk of fire.



Keep the Oven Door Closed

Avoid opening the oven door for more than 2–3 seconds to check on your food. With an open door, the oven temperature drops significantly, which could cause your food to be undercooked.



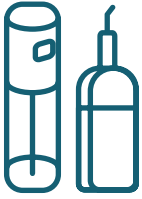
Using the Fry Basket

When cooking with oil or air frying greasy food such as beef, chicken, or pork, place the sheet tray underneath the fry basket to prevent oil from dripping onto the heating element.



Adjusting Recipes

Adjust your favorite traditional oven recipes to work with the air fryer oven by decreasing the cooking time by 20% and the temperature by 25°F (on average). Results may vary.



Spritz Your Food

Spritz your breaded food with oil spray to help create delicious golden-brown crispiness with the Air Fry function—but don't go overboard! Too much oil will overwhelm the food and cause it to get soggy. Avoid using cooking sprays with propellants that may damage the nonstick coating, and instead, use olive oil or neutral oils like grapeseed or canola.



Hot, Delicious Pizza

Frozen pizza can be placed on the wire rack in your oven and cooked while frozen using the Pizza function. Be sure to follow the instructions in the manual and adjust the time according to the size of the pizza!



Burner Function

Great for braising meats. Use any non-stick pan, Dutch oven, or oven-safe pot with a metal lid. Gently place cookware on the burner to prevent scratches or cracks on the glass. **Do not** leave food on the burner unattended.



USING YOUR AIR FRYER OVEN

Cooking Functions

Cooking functions are programmed with ideal times and temperatures to make your life easier. Cooking functions can be customized by temperature and/or cook time, so the oven can be used freestyle as well—just pick your settings however you like and press ▶|| !

Note:







- Results may vary. For recipes and cooking inspiration, check out the VeSync app and Recipe Book.
- All cooking functions' time and temperature can be adjusted.
- The oven may produce some white smoke or steam during cooking. This is normal.
- You can cook with the Burner cooking function while the door is open.






1. Turn the control knob to your desired cooking function.
 - a. Tap **BURNER** to use the Burner function.
2. Optionally, customize the temperature and time, or shade level and number of slices. You can do this anytime during cooking (except during preheating).
3. Tap ▶|| to begin cooking. The display will show the timer counting down.
 - a. If you're using a cooking function that includes preheat, **PREHEATING** will blink on the display.
 - b. When preheating is finished, the oven will beep. Place food inside to begin cooking.

4. If needed, tap **MORE TIME** to add more cooking time.
5. The oven will stop heating and beep when finished.

Note: Tap ▶|| during preheating to skip the preheating stage.

USING COOKING FUNCTIONS

| Cooking Function | Accessory | Rack Position | Temp/ Shade | Time/ Slices |
|--|--|---------------|-------------|--------------|
| <p>TOAST/BAGEL browns the outside of your bread while keeping the inside soft.</p> |  Wire Rack | 2 | 4 | 4 |
| <p>PIZZA melts and browns cheese and toppings while crisping crust.</p> |  Wire Rack | 4 | 400°F | 14 min |
| <p>AIR FRY is a general cooking function; best for foods like chicken wings, burgers, french fries, and more.</p> |  Fry Basket | 3 | 450°F | 20 min |
| <p>AIR BAKE is similar to the Bake function, but with increased airflow to evenly cook baked goods.</p> |  Sheet Tray | 3 | 350°F | 30 min |
| <p>AIR ROAST is ideal for cooking a variety of meats and poultry.</p> |  Roasting Rack Insert* | 4 | 425°F | 45 min |
| <p>AIR SOUS VIDE is for cooking food at low temperature for a long time. Food must be vacuum sealed before cooking.</p> |  Wire Rack | 3 | 135°F | 2 hr |

| Cooking Function | Accessory | Rack Position | Temp/ Shade | Time/ Slices |
|--|--|---------------|-------------|--------------|
| <p>PROOF is used to rise yeasted doughs prior to baking or for fermenting yogurt.</p> |  Wire Rack | 4 | 85°F | 1 hr |
| <p>BROIL uses a high temperature for finishing dishes, melting cheeses, toasting, or searing meats.</p> |  Sheet Tray | 1 | High | 10 min |
| <p>DEHYDRATE ("DEHY") is used to dry out food like fruits, meats, and jerkies.</p> |  Fry Basket | 3 | 135°F | 6 hr |
| <p>REHEAT is great for warming up leftovers.</p> |  Sheet Tray | Any | 300°F | 20 min |
| <p>BURNER is used to cook anything that would usually be cooked on a stovetop.</p> |  9 x 12-Inch Casserole Pan (not included) | 5 | LOW (L3) | 30 min |

***Note:** Place the roasting rack insert on the sheet tray, then place on the wire rack.

| Food Group | Food Type | Amount/Type | Cooking Function | Cut/Size | Temperature (°F) | Time |
|------------------------|----------------------|-------------|------------------|--------------|------------------|-----------|
| Poultry | Breasts (Boneless) | 1 lb | Air Sous Vide | - | 165°–170°F | 3 hr |
| | Drumsticks | 2 lb | Air Roast | - | 375°F | 20–23 min |
| | Thighs (Bone-In) | 2 lb | Air Roast | - | 400°F | 22–25 min |
| | Wings | 1.5 lb | Air Fry | - | 450°F | 21–23 min |
| | Whole Chicken | 5 lb | Air Roast | - | 420°F | 50 min |
| Beef | Bone-In Ribeye | 2 lb | Air Sous Vide | 1 inch | 135°F | 2 hr |
| | Skewers | 5 skewers | Air Roast | 1-inch cubes | 425°F | 15–18 min |
| | Hamburger | 1 lb | Air Roast | ¼-lb patties | 400°F | 12–15 min |
| | Flank Steak | 2 lb | Burner | - | L10 | 14–18 min |
| Pork & Lamb | Pork Chops (Bone-In) | 1.5 lb | Burner | - | L8 | 8–10 min |
| | Pork Tenderloin | 2 lb | Air Roast | Whole | 385°F | 20–25 min |
| | Bacon | 8 slices | Air Bake | Whole | 400°F | 9–11 min |
| | Meatballs | 1 lb | Air Roast | - | 400°F | 12–15 min |
| | Hot Dog | 12 pieces | Air Fry | Whole | 400°F | 6–8 min |
| | Lamb Chops | 2 lb | Air Roast | - | 425°F | 18–22 min |

| Food Group | Food Type | Amount/Type | Cooking Function | Cut/Size | Temperature (°F) | Time |
|--------------|--------------------------|-------------------|------------------|---------------------|------------------|-------------|
| Seafood | Salmon Fillet | 11 oz | Air Sous Vide | - | 130°–135°F | 2 hr |
| | White Fish Fillet | 1 lb | Burner | 1 to 2 inches thick | L8 | 7–8 min |
| | Lobster Tail | 4 pieces | Air Roast | - | 400°F | 8–10 min |
| | Shrimp | 2 lb | Burner | - | L10 | 7 min |
| French Fries | French Fries (Thin Cut) | 1 lb | Air Fry | ¼ inch | 400°F | 22 min |
| | Sweet Potato Fries | 1 lb | Air Fry | ¼ inch | 350°F | 20 min |
| | French Fries (Thick Cut) | 1 lb | Air Fry | ½ inch | 450°F | 22–25 min |
| Vegetables | Baked Potatoes | 6 medium potatoes | Air Bake | Whole | 400°F | 1 hr 10 min |
| | Corn on the Cob | 4 cobs | Air Roast | Whole | 425°F | 15–20 min |
| | Root Vegetables, Various | 1 lb | Air Roast | 1-inch cubes | 450°F | 13–17 min |
| | Broccoli | 1 lb | Air Roast | Small florets | 450°F | 15 min |
| | Brussels Sprouts | 1.5 lb | Air Roast | Quartered | 450°F | 15–18 min |
| | Zucchini/Squash | 1.5 lb | Air Roast | 1-inch slices | 450°F | 14–17 min |

| Food Group | Food Type | Amount/Type | Cooking Function | Cut/Size | Temperature (°F) | Time |
|--------------------|-------------------|-------------|------------------|-----------------|------------------|-----------|
| Frozen Food | Personal Pizza | 1 pizza | Pizza | 6-inch diameter | 400°F | 12–16 min |
| | Chicken Nuggets | 1 lb | Air Fry | - | 400°F | 12–15 min |
| | Croquettes | 6–8 pieces | Air Fry | - | 400°F | 15–20 min |
| | Tater Tots | 1.5 lb | Air Fry | - | 425°F | 12–15 min |
| | Mozzarella Sticks | 1 lb | Air Fry | - | 400°F | 15 min |
| | Onion Rings | 14 oz | Air Fry | - | 430°F | 12–15 min |
| Baked Goods | Cinnamon Rolls | 8 pieces | Air Bake | - | 315°F | 11–14 min |
| | Biscuits | 6 pieces | Air Bake | - | 325°F | 10–13 min |
| | Toast | 6 slices | Toast | - | L5 | - |

Please check the manual for complete details on operating your COSORI Air Fryer Oven.

Using the Thermometer

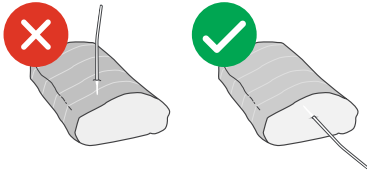
Note: To use the thermometer function, you need a COSORI thermometer. For more information and to purchase a thermometer, contact **Customer Support**.

Use the thermometer (not included) to precisely measure the internal temperature of meat, poultry, and more.

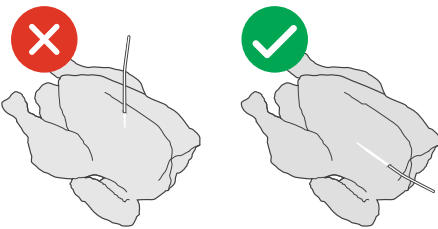
Note:

- **Do not** use the thermometer with frozen meat or cuts of meat less than 1-inch thick.
- The thermometer temperature range is 100°–200°F.

1. Insert the thermometer probe straight into the center of the **thickest** part of the meat.

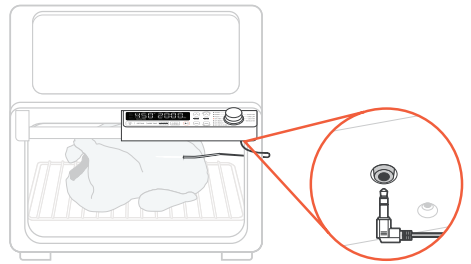


- a. For poultry, insert the probe horizontally into the inner thigh or breast.






- b. Keep the probe away from fat or bones.
- c. Make sure the probe **does not** puncture all the way through the meat.

2. Place the food into the oven. Plug the thermometer into the thermometer input.







3. Turn the control knob to your desired cooking function.
 - a. The thermometer can **only** be used with the Air Fry, Air Bake, Air Roast, Dehydrate, Reheat, and Burner cooking functions.
4. Select the target internal temperature. You can cycle through presets or manually input temperature.

USING THERMOMETER PRESETS:

- Tap **TIME**  to select a preset.
- Turn the control knob to select the type of meat: Steak, Pork, Chicken, or Fish.
- Tap **TEMP**  or  to adjust the desired doneness, according to the following chart:

| | Rare | Med Rare | Med | Med Well | Well |
|---------|------------|------------|------------|------------|------------|
| Steak | 120°–130°F | 135°–140°F | 145°–150°F | 155°–160°F | 165°–170°F |
| Pork | - | - | 145°–150°F | 155°–160°F | 165°–170°F |
| Chicken | - | - | - | - | 165°–170°F |
| Fish | - | 120°–130°F | 135°–140°F | 145°–150°F | 155°–160°F |

MANUAL INPUT:





- Tap **TIME**  to manually input temperature.
 - Tap **TEMP**  or  to adjust the target internal temperature from 100°–200°F.
- Tap  to begin cooking. The display will show the current temperature and target temperature.
 - The oven will stop heating and beep when finished. Unplug the thermometer and the oven will return to normal operation.


Burner Function (“BURNER”)

- Place food in a 9 x 12-inch casserole pan (not included).
- Place the casserole pan at level 5 position (directly on the ceramic burner). Close the oven door.
 - You can also leave the oven door open while cooking to stir the food. The oven will not pause when the door is open.

- Tap BURNER to select the Burner cooking function.

- Optionally, customize the temperature and time. You can do this anytime during cooking.

- Continue tapping **BURNER** to cycle between LOW (L3), MID (L6), HIGH (L10), and burner off.
- Optionally, tap **TEMP**  and  to adjust the heat level from L1 (low) to L10 (high).
- Tap **TIME**  and  to adjust the time between 1 min–1 hr.

- Tap  to begin cooking. The display will show the timer counting down.

- If needed, tap **MORE TIME** to add more cooking time.

CAUTION: The ceramic burner gets very hot during cooking. **Do not** touch the surface during cooking or before it cools down.

- The burner will stop heating and the oven will beep when finished.

CARE & MAINTENANCE

Cleaning the Oven

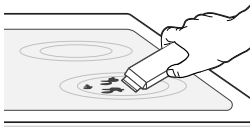
1. Before cleaning, cancel cooking and unplug the oven, then allow it to cool completely. Open the door for faster cooling.
2. Apply non-abrasive liquid cleanser or a mild spray solution to a soft, damp cloth or sponge (not directly on the oven surface) and wipe all parts of the oven, especially the oven interior.

Note: Do not use a dry cloth on the display screen, or it may be scratched.

3. To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft, plastic scouring pad.
4. Let all surfaces dry completely before plugging in or starting the oven.

Cleaning the Burner

1. Apply a ceramic cooktop cleaner to the burner surface before using and whenever the surface is dirty.
2. If any food spills on the burner surface, immediately use a metal razor scraper to remove the food or burned-on residue. This is more effective if the cooktop is still warm.



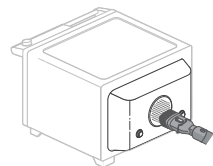
- a. **Do not** use a dull or nicked blade.
 - b. Hold the scraper at about a 30° angle to the cooktop.
 - c. If used correctly, the metal scraper will not damage the surface.
3. If water spills on the burner surface, wipe it immediately with a dry paper towel.

Cleaning the Accessories

1. Apply non-abrasive liquid cleanser or a mild spray solution to a soft, damp sponge or soft, plastic scouring pad (not directly on the accessory surface). Wipe accessories and soak in warm, soapy water if necessary.
 - a. To extend the life of the accessories, we do not recommend placing accessories in a dishwasher.
2. To clean the splatter guard, soak it in a bowl with hot water and mild detergent.
 - a. The splatter guard should be replaced when it is noticeably dirty or discolored (usually after 3 months, depending on oven usage).
3. For stubborn grease:
 - a. In a small bowl, mix 2 US tbsp / 30 mL of baking soda with 1 US tbsp / 15 mL of water to form a spreadable paste.
 - b. Use a sponge to spread the paste on the trays and scrub. Let the trays sit for 15 minutes before rinsing.
 - c. Wash trays with soap and water.
4. Dry thoroughly.

Cleaning the Vents

- Use a vacuum cleaner with a brush or crevice attachment to clean the vents.



- **Do not** remove any panels from the oven.



appetizers



CHICKEN SATAY WITH PEANUT SAUCE

YIELD | 10 skewers
PREP TIME | 1 hour 15 minutes
COOK TIME | 35 minutes

Chicken

½ cup full-fat coconut milk
1 tablespoon curry powder
1 teaspoon granulated sugar
1 teaspoon kosher salt
2 teaspoons red curry paste
2 teaspoons vegetable oil
2 teaspoons fish sauce
1½ pounds boneless, skinless chicken thighs
Oil spray

Peanut Sauce

1 cup full-fat coconut milk
2 tablespoons red curry paste
¾ cup creamy natural peanut butter
2 tablespoons granulated sugar
2 teaspoons fish sauce
2 tablespoons rice vinegar
¼ cup water
1 teaspoon kosher salt
2 tablespoons roasted peanuts, crushed, for garnish
¾ cup cilantro, roughly chopped, for garnish
1 lime, cut into wedges, for serving

Items Needed

Plastic wrap
Small oven-safe sauce pot
10 wooden skewers (10-inches long)
9 x 12-inch baking pan

1. **Whisk** together all the chicken marinade ingredients until fully combined.
2. **Cut** the chicken thighs into 1-inch-thick slices and add them into the marinade. Massage the marinade into the chicken.
3. **Cover** the bowl with plastic wrap and marinate in the refrigerator for 1 hour.
4. **Combine** all the peanut sauce ingredients into an oven-safe sauce pot, except the roasted peanuts, cilantro, and lime, then place the pot onto the burner.
5. **Select** the Burner function on the COSORI Ceramic Air Fryer Oven, adjust heat level to 8 and time to 10 minutes, then tap *Start/Pause*.
6. **Stir** the sauce halfway through cooking until well combined.
7. **Remove** the sauce pot from the burner, stir one last time, and set aside.
8. **Skewer** the marinated chicken onto the wooden skewers.
9. **Select** the Burner function, adjust heat level to 10 and time to 25 minutes, then tap *Start/Pause*.
10. **Place** the baking pan onto the burner and heat for 5 minutes.
11. **Spray** the skewers with oil spray, then place them onto the preheated pan.
12. **Flip** the skewers halfway through cooking.
13. **Remove** the skewers when done.
14. **Garnish** the satay with crushed peanuts and cilantro, then serve with the peanut sauce and lime wedges.



CRISPY TOFU SPRING ROLLS WITH PEANUT HOISIN SAUCE

YIELD | 6 servings
PREP TIME | 20 minutes
COOK TIME | 25 minutes

Tofu

1 package firm tofu
½ cup cake flour, divided
½ cup cornstarch
¼ cup cold water
1 teaspoon kosher salt
½ teaspoon ground black pepper
Oil spray

Dipping Sauce

2 tablespoons olive oil
4 garlic cloves, minced
1 cup hoisin sauce
½ cup water
½ teaspoon granulated sugar
2 tablespoons natural peanut butter
2 tablespoons roasted peanuts, chopped
2 teaspoons sriracha

Rolls

6 sheets rice paper (8-inch diameter)
4 cups hot water
½ head green lettuce, shredded
2 Persian cucumbers, cut into ½-inch sticks
1 large carrot, peeled and julienned
4 cups rice noodles, cooked
2 cups radish sprouts
¼ cup mint, leaves only

Items Needed

Small oven-safe sauce pot

1. **Cut** the tofu into 1-inch-thick pieces and pat all sides dry with paper towels.
2. **Whisk** ¼ cup cake flour, cornstarch, and ¼ cup water together in a bowl until smooth.
3. **Mix** the remaining cake flour, salt, and black pepper in another bowl and set aside.
4. **Dip** the tofu in the wet mixture, then place into the dry mixture. Shake the bowl around to coat the tofu and tap off any excess flour.
5. **Coat** the fry basket with oil spray then place the coated tofu inside the basket.
6. **Spray** the tofu pieces generously with oil spray.
7. **Select** the Air Fry function on the COSORI Ceramic Air Fryer Oven, adjust temperature to 450°F and time to 15 minutes, then tap *Start/Pause* to preheat.
8. **Insert** the fry basket at level 2 position in the preheated oven, then close the door to begin cooking.
9. **Flip** the tofu halfway through cooking
10. **Remove** and set aside to cool.
11. **Preheat** the small oven-safe sauce pot by placing it onto the burner.
12. **Select** the Burner function, adjust heat level to 8 and time to 10 minutes, then tap *Start/Pause*.
13. **Preheat** the sauce pot for 5 minutes, then add the olive oil and minced garlic to the pot. Cook for 2 minutes.
14. **Whisk** in the hoisin sauce, ½ cup water, sugar, and peanut butter until fully combined.
15. **Close** the oven door and let the sauce come to a simmer then take off the heat.
16. **Dip** the rice paper into a bowl with hot water and place onto a plate.
17. **Fold** the bottom of the rice paper up by 1 inch to help the rolling process.
18. **Place** the tofu, lettuce, cucumbers, carrot, rice noodles, radish sprouts, and mint leaves onto the rice paper.
19. **Fold** up the bottom towards the middle then fold the left and right sides in. Continue rolling until you get to the top.
20. **Top** the peanut dipping sauce with chopped peanuts and sriracha, then serve alongside the spring rolls.



GARLIC PARMESAN CRISPY CAULIFLOWER

| | |
|------------------|------------|
| YIELD | 4 servings |
| PREP TIME | 15 minutes |
| COOK TIME | 20 minutes |

Cauliflower

½ cup all-purpose flour
1 cup whole milk
¼ teaspoon kosher salt
¼ teaspoon ground black pepper
1 small head cauliflower, cut into florets
2 cups panko breadcrumb
Oil spray

Garlic Parmesan Sauce

½ cup butter, melted
1 teaspoon garlic powder
¼ teaspoon red chili flakes
1 teaspoon Italian seasoning
½ teaspoon onion powder
½ teaspoon kosher salt
¼ teaspoon ground black pepper
½ cup Parmesan cheese, grated
½ teaspoon lemon juice
¼ teaspoon ground black pepper
1 tablespoon parsley, finely chopped

1. **Whisk** the flour, milk, salt, and black pepper together in a medium mixing bowl until well combined.
2. **Dip** the cauliflower florets into the batter, then fully coat in the panko breadcrumbs.
3. **Place** the breaded cauliflower into the fry basket and spray with oil spray.
4. **Select** the Air Fry function on the COSORI Ceramic Air Fryer Oven, adjust temperature to 380°F, then tap *Start/Pause* to preheat.
5. **Insert** the fry basket at level 3 position in the preheated oven.
6. **Flip** the cauliflower halfway through cooking.
7. **Mix** all the sauce ingredients together in a large bowl.
8. **Remove** the cauliflower when done and toss in the garlic Parmesan sauce until well coated, then serve.



entrées



RIBEYE WITH BLACK PEPPER SAUCE

YIELD

2 servings

PREP TIME

20 minutes

COOK TIME

2 hours 20 minutes

2 bone-in ribeye (one pound each)
2 teaspoons kosher salt
1½ tablespoons ground black pepper,
divided
½ cup unsalted butter, softened, divided
2 tablespoons canola oil
1 large shallot, minced
3 garlic cloves, minced
3 tablespoons all-purpose flour
2 cups beef broth
1 teaspoon Worcestershire sauce
1 tablespoon dark soy sauce

Items Needed

2 food vacuum bags
Food vacuum machine
Nonstick, oven-safe frying pan

1. **Season** each steak with 1 teaspoon salt and ¼ tablespoon black pepper.
2. **Place** one steak and 1 tablespoon butter into each vacuum bag and seal.
3. **Insert** the wire rack at level 3 position in the COSORI Ceramic Air Fryer Oven, then place the bags onto the rack.
4. **Select** the Air Sous Vide function, adjust temperature to 125°F, then tap *Start/Pause*.
5. **Remove** the steaks from the bags when done and set aside.
6. **Remove** the wire rack and place the casserole pan directly onto the burner.
7. **Select** the Burner function, adjust heat level to 10 and time to 20 minutes, then tap *Start/Pause*.
8. **Preheat** the frying pan for 5 minutes, then add 2 tablespoons of canola oil.
9. **Place** the steaks into the pan and flip after 5 minutes.
10. **Remove** when done and set aside to rest.
11. **Add** the remaining butter, shallot, and garlic into the frying pan then cook until softened.
12. **Whisk** in the all-purpose flour and cook for another 2 minutes.
13. **Whisk** in the beef broth, Worcestershire sauce, dark soy sauce, and 1 tablespoon black pepper, and let simmer until thickened. Remove and set aside.
14. **Slice** the steaks and top with the black pepper sauce, then serve.



COTTAGE PIE

| | |
|------------------|------------|
| YIELD | 6 servings |
| PREP TIME | 25 minutes |
| COOK TIME | 35 minutes |

2 tablespoons extra-virgin olive oil
1 small yellow onion, chopped
5 garlic cloves, minced
2 pounds lean ground beef
2 teaspoons dried rosemary
2 teaspoons dried thyme
3 tablespoons fresh parsley, chopped, divided
1½ teaspoons kosher salt
2 teaspoons ground black pepper
1 tablespoon Worcestershire sauce
2 tablespoons tomato paste
4 tablespoons all-purpose flour
3 cups beef broth
1¼ cups frozen peas and carrots
1 cup frozen corn kernels
2 packages butter-flavored instant mashed potatoes (4 ounces each)
Oil spray

Items Needed

Medium oven-safe sauté pan
9 x 12-inch baking pan

1. **Select** the Burner function on the COSORI Ceramic Air Fryer Oven, adjust heat level to 10 and time to 20 minutes, then tap *Start/Pause*.
2. **Preheat** the sauté pan for 5 minutes by placing it on the burner.
3. **Add** the oil, onion, and garlic and cook until softened.
4. **Add** the ground beef, rosemary, thyme, 2 tablespoons parsley, salt, and black pepper. Cook until the ground beef has browned.
5. **Add** the Worcestershire sauce and tomato paste, mix until the paste is evenly distributed, then add the all-purpose flour. Cook for 5 more minutes.
6. **Stir** in the beef broth, frozen peas, carrots, and corn. Cook for 5 minutes before removing the sauté pan from the oven.
7. **Prepare** the packaged instant mashed potatoes per instructions.
8. **Add** the meat mixture into the baking pan.
9. **Spread** the prepared mashed potatoes on top of the meat filling and score with a fork, creating horizontal lines across the top, then lightly spray with oil spray.
10. **Insert** the wire rack at level 3 position in the oven.
11. **Select** the Air Bake function, adjust temperature to 425°F and time to 15 minutes, then tap *Start/Pause* to preheat.
12. **Place** the baking pan onto the wire rack in the preheated oven, then close the door to begin cooking.
13. **Remove** when done and let sit for 10 minutes.
14. **Garnish** with the remaining chopped parsley and serve.



HERB-BRINED ROASTED CHICKEN

| | |
|------------------|--------------------|
| YIELD | 1 whole chicken |
| PREP TIME | 4 hours 20 minutes |
| COOK TIME | 1 hour |

2 tablespoons dried rosemary
2 tablespoons black peppercorns
1 tablespoon dried thyme
2 bay leaves
8 cups water, room temperature
1½ cups kosher salt
¼ cup granulated sugar
1 medium onion, quartered
6 garlic cloves, smashed and peeled
1 lemon, quartered
1 whole chicken (4 to 5 pounds)

Items Needed

Small oven-safe sauté pan
Large stock pot
Kitchen twine

- 1. Combine** the rosemary, black peppercorns, thyme, and bay leaves in a small sauté pan.
- 2. Select** the Burner function on the COSORI Ceramic Air Fryer Oven, adjust heat to level 8 and time to 10 minutes, then tap *Start/Pause*.
- 3. Place** the sauté pan onto the burner to start toasting the spices.
- 4. Whisk** together the water, salt, and sugar in a large stock pot until everything has dissolved.
- 5. Remove** the toasted spices when done.
- 6. Add** the onion, toasted spices, garlic cloves, and lemon into the stock pot, then submerge the chicken.
- 7. Cover** the stock pot and refrigerate for a minimum of 4 hours or overnight.
- 8. Remove** the chicken and rinse in cold water. Pat completely dry.
- 9. Place** the roasting rack insert into the sheet tray, then place the chicken onto the roasting rack.
- 10. Fold** the tip of the wings back to prevent them from burning and tie the legs together with kitchen twine.
- 11. Insert** the wire rack at level 4 position in the oven.
- 12. Select** the Air Roast function, adjust temperature to 435°F and time to 50 minutes, then tap *Start/Pause* to preheat.
- 13. Place** the sheet tray onto the wire rack in the preheated oven, then close the door to begin cooking.
- 14. Rotate** the sheet tray halfway through cooking to ensure even browning.
- 15. Remove** the chicken when done and let sit for 20 minutes, then slice and serve.



CHARRED CORN & CHEESE RAVIOLI

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| YIELD | 2 servings |
| PREP TIME | 10 minutes |
| COOK TIME | 45 minutes |

4 cobs on the cob
1 package premade four cheese ravioli (10 ounces)
2 cups water
1 cup heavy cream
1½ teaspoons kosher salt
½ teaspoon garlic powder
½ teaspoon onion powder
A pinch of nutmeg
½ cup Parmesan cheese, grated
½ teaspoon ground black pepper
2 tablespoons fresh parsley, chopped, for garnish

Items Needed

Blender
Medium oven-safe saucepan

1. **Insert** the wire rack at level 2 position in the COSORI Ceramic Air Fryer Oven.
2. **Place** the corn cobs onto the sheet tray leaving some space in between, then place the tray onto the wire rack.
3. **Select** the Broil function, adjust time to 25 minutes, then tap *Start/Pause*.
4. **Turn** the corn every 5 minutes to get an even char.
5. **Remove** the corn when done and set aside.
6. **Shave** the corn kernels off the cob with a knife and reserve ¼ cup of the kernels.
7. **Place** 2 cups of water into a medium saucepan, then place the pan onto the burner.
8. **Select** the Burner function, adjust heat level to 10 and time to 15 minutes, then tap *Start/Pause*.
9. **Cook** the ravioli per package instructions once the water boils, but do not drain the water.
10. **Blend** together the heavy cream, salt, garlic powder, onion powder, nutmeg, grated Parmesan cheese, corn kernels, and ground black pepper on high until smooth. Add a little water if needed.
11. **Strain** the mixture into a bowl to ensure a smooth sauce.
12. **Add** the creamy corn mixture into the saucepan and stir.
13. **Let** simmer until sauce slightly thickens.
14. **Top** the ravioli with the reserved ¼ cup charred corn kernels and chopped parsley.
15. **Remove** from the heat and serve.



CROQUE MONSIEUR

| | |
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| YIELD | 2 servings |
| PREP TIME | 10 minutes |
| COOK TIME | 35 minutes |

6 tablespoons unsalted butter, softened, divided
2 tablespoons all-purpose flour
1 cup whole milk, room temperature
½ teaspoon kosher salt
A pinch of freshly grated nutmeg
½ cup Gruyère cheese, grated
4 slices thick white bread
2 teaspoons Dijon mustard
4 slices black forest ham
4 slices Gruyère cheese

Items Needed

Small oven-safe sauce pot

- 1. Preheat** the small sauce pot by placing it on the burner in the COSORI Ceramic Air Fryer Oven.
- 2. Select** the Burner function, adjust heat level to 9 and time to 10 minutes, then tap *Start/Pause*.
- 3. Melt** 3 tablespoons unsalted butter into the sauce pot, then add the all-purpose flour. Cook for 2 minutes to get rid of the raw flour taste.
- 4. Whisk** in the milk and continue whisking until the mixture thickens.
- 5. Add** the salt, nutmeg, and grated Gruyère cheese. Mix until combined then remove from the burner and set aside.
- 6. Butter** one side of 4 slices of bread then flip them to face plain-side up.
- 7. Spread** Dijon mustard on two of the bread slices, then layer two slices of ham and 2 slices of Gruyère cheese on the other two bread slices.
- 8. Insert** the wire rack at level 2 position in the oven, then place the sheet tray onto the wire rack.
- 9. Select** the Air Bake function, adjust time to 16 minutes, then tap *Start/Pause* to preheat.
- 10. Place** the sandwiches carefully onto the preheated sheet tray, then close the door to begin cooking.
- 11. Flip** the sandwiches halfway through cooking.
- 12. Remove** the sheet tray and spoon the cheese sauce on top, then return to the oven.
- 13. Select** the Broil function, adjust time to 9 minutes, then tap *Start/Pause*.
- 14. Remove** when done and serve.



BEEF POT ROAST

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| YIELD | 6 servings |
| PREP TIME | 15 minutes |
| COOK TIME | 2 hours 35 minutes |

1 beef chuck roast (2 pounds)
1½ teaspoons kosher salt
1 teaspoon ground black pepper
2 tablespoons canola oil
5 garlic cloves, sliced
1 tablespoon tomato paste
¾ cup red wine
3 cups beef broth (low sodium)
¼ cup Worcestershire sauce
1 medium yellow onion, cut into large chunks
½ pound baby carrots
½ pound baby potatoes, halved
1 sprig rosemary
1 sprig thyme
1 bay leaf
Mashed potatoes, for serving

Items Needed

Parchment paper
Aluminum foil
Large oven-safe saucepan
9 x 12-inch baking dish

1. **Season** the beef chuck roast with salt and pepper.
2. **Preheat** the large saucepan by placing it on the burner of the COSORI Ceramic Air Fryer Oven.
3. **Select** the Burner function, adjust heat level to 10 and time to 20 minutes, then tap *Start/Pause*.
4. **Add** the canola oil to the preheated pan.
5. **Sear** the chuck roast on all sides until browned and remove from the casserole pan.
6. **Add** the garlic and tomato paste to the casserole pan, then sauté for 5 minutes.
7. **Pour** in the red wine and let it reduce slightly.
8. **Add** in the beef broth and using a wooden spoon, scrape the bits up at the bottom of the pan.
9. **Remove** the pan when done and carefully pour the broth into the baking dish.
10. **Add** the roast into the baking dish, along with Worcestershire sauce, onion, carrots, potatoes, rosemary, thyme, and bay leaf. Cover the entire pan with parchment paper, then aluminum foil. This will prevent the red wine from reacting to the foil.
11. **Insert** the wire rack at level 4 position in the oven.
12. **Select** the Air Roast function, adjust temperature to 375°F and time to 2 hours 15 minutes, then tap *Start/Pause* to preheat.
13. **Place** the baking dish onto the wire rack in the preheated oven, then close the door to begin cooking.
14. **Remove** the roast when done and serve hot with mashed potatoes.



CHICKEN SCARPAREILLO

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|------------------|------------|
| YIELD | 4 servings |
| PREP TIME | 10 minutes |
| COOK TIME | 50 minutes |

2 tablespoons extra-virgin olive oil
5 bone-in, skin-on chicken thighs
1½ tablespoons kosher salt
1 tablespoon ground black pepper
5 hot Italian sausages
1 large yellow onion, thinly sliced
1 red bell pepper, sliced
1 yellow bell pepper, sliced
4 garlic cloves, sliced
1 cup dry white wine
6 pickled cherry peppers or
pepperoncini
¾ cup low-sodium chicken broth
¼ cup white wine vinegar
1 teaspoon dried oregano

Items Needed

Parchment paper
Aluminum foil
Large oven-safe saucepan
9 x 12-inch baking dish

- 1. Preheat** the large saucepan by placing it on the burner of the COSORI Ceramic Air Fryer Oven.
- 2. Select** the Burner function, adjust heat level to 10, then tap *Start/Pause*.
- 3. Add** olive oil into the preheated casserole pan.
- 4. Season** the chicken thighs with salt and pepper on both sides.
- 5. Sear** the chicken skin-side down and remove from the pan once both sides have been browned.
- 6. Add** the sausages into the pan and brown.
- 7. Remove** the sausage and set aside.
- 8. Add** the onion, bell peppers, and garlic and sauté for the remainder of the time.
- 9. Remove** the pan when done and add the wine, cherry peppers, chicken broth, wine vinegar, and oregano then pour into baking dish.
- 10. Submerge** the chicken thighs and sausages into the baking dish.
- 11. Cover** the baking dish with parchment paper, then aluminum foil. This will prevent the white wine from reacting to the foil.
- 12. Insert** the wire rack at level 4 position in the oven.
- 13. Select** the Air Bake function, adjust temperature to 400°F and time to 20 minutes, then tap *Start/Pause* to preheat.
- 14. Place** the baking dish onto the wire rack in the preheated oven, then close the door to begin cooking.
- 15. Remove** when done and serve.



VEGAN MUSHROOM & LEEK POT PIE

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|------------------|------------|
| YIELD | 6 servings |
| PREP TIME | 20 minutes |
| COOK TIME | 45 minutes |

2 large leeks
2 tablespoons olive oil
4 tablespoons unsalted plant-based butter
2 garlic cloves, minced
3 cups cremini mushrooms, sliced
2 cups beech or shimeji mushrooms, ripped into chunks
2 cups shiitake mushrooms, stems removed, sliced
2 caps portobello mushrooms, small diced
2 sprigs thyme, leaves only
1 teaspoon kosher salt
½ teaspoon ground black pepper
2 cups vegetable stock
1½ tablespoons cornstarch
1 cup unsweetened, full-fat cashew milk

Puff Pastry Topper

1 sheet puff pastry, thawed
2 tablespoons unsweetened, full-fat cashew milk
½ teaspoon agave
1 teaspoon flaky salt

Items Needed

Rolling pin
Large oven-safe saucepan

- 1. Insert** the wire rack at level 4 position in the COSORI Ceramic Air Fryer Oven.
- 2. Roll** the puff pastry out until about 8 x 12 inches wide and place onto the sheet tray.
- 3. Prick** the puff pastry all over so it will rise evenly in the oven.
- 4. Mix** 2 tablespoons cashew milk and agave together, then brush on top of the puff pastry and garnish with flaky salt.
- 5. Select** the Bake function, adjust temperature to 390°F and time to 15 minutes, then tap *Start/Pause* to preheat.
- 6. Place** the sheet tray onto the wire rack in the preheated oven, then close the door to begin cooking.
- 7. Remove** the pastry when done and set aside.
- 8. Clean** the leeks by disposing the dark green part, splitting the light green/white part into halves, and slicing into ¼-inch-thick half-moon slices.
- 9. Submerge** the leeks in cold water and shake to loosen any dirt. Repeat until water runs clean, then drain.
- 10. Preheat** the saucepan by placing it onto the burner.
- 11. Select** the Burner function, adjust heat level to 10, then tap *Start/Pause*.
- 12. Add** 2 tablespoons olive oil and 4 tablespoons unsalted plant-based butter into the saucepan, followed by the leeks.
- 13. Cook** until softened then add the garlic and cook for 2 more minutes.
- 14. Add** the mushrooms, thyme, kosher salt, and ground black pepper then cook for 20 minutes.
- 15. Add** the vegetable stock and let it come to a boil.
- 16. Whisk** the cornstarch and cashew milk together until fully incorporated, then add to the pan.
- 17. Let** the mixture come to full boil then remove from the oven.
- 18. Top** the mushroom mixture with the puff pastry, then serve warm.



CRISPY PORK BELLY WITH RICE NOODLES

YIELD | 4 servings
PREP TIME | 8 hours 15 minutes
COOK TIME | 50 minutes

2 pounds pork belly
3 tablespoons canola oil, divided
2½ tablespoons kosher salt, divided
¼ teaspoon five spice
¼ teaspoon granulated sugar
¼ teaspoon ground white pepper
4 portions of rice noodles (about 8 cups), cooked and cooled
½ head red leaf lettuce, shredded, for serving
2 Persian cucumbers, thinly sliced rounds, for serving
1 bunch mint, leaves only, for serving
½ cup roasted peanuts, chopped, for serving

Vinaigrette

¼ cup warm water
¼ cup unseasoned rice vinegar
2 tablespoons white vinegar
3 tablespoons granulated sugar
¼ cup fish sauce
2 garlic cloves, minced
1 Thai bird's eye chili, minced

Items Needed

Small paring knife or metal skewer
Paper towel
Aluminum foil

- Score** shallow vertical cuts on the flesh side of the pork belly to help with slicing after it's cooked.
- Mix** 1 tablespoon canola oil with ½ tablespoon kosher salt, five spice, granulated sugar, and ground white pepper until it forms a paste.
- Rub** the paste onto the bottom side of the pork belly.
- Lightly** pierce the skin of the pork belly all over with a paring knife or metal skewer to help it crisp up.
- Fold** a paper towel into 4ths and place on top of a sheet of aluminum foil. Place the pork belly on top of the paper towel.
- Fold** up the aluminum foil to cover the sides of the pork belly but leave the skin side exposed.
- Rub** 2 tablespoons salt all over the skin and refrigerate it uncovered for at least 8 hours or overnight.
- Remove** the pork belly from the fridge and wipe off the salt from the top with a paper towel.
- Rub** the rest of canola oil on the skin side of the pork belly.
- Insert** the wire rack at level 2 position in the COSORI Ceramic Air Fryer Oven.
- Select** the Air Roast function, adjust temperature to 350°F and time to 50 minutes, then tap Start/Pause to preheat.
- Place** the roasting rack insert onto the sheet tray, then place the pork belly onto the roasting rack.
- Place** the sheet tray onto the wire rack in the preheated oven, then close the door to begin cooking.
- Rotate** the pork halfway through cooking, then increase temperature to 400°F for the last 20 minutes of cooking.
- Remove** the pork when done and let sit for 15 minutes before slicing.
- Slice** the pork belly with the skin side facing down to prevent the crispy skin from falling off.
- Whisk** together the ingredients for the vinaigrette.
- Combine** the lettuce, cucumber, and mint together, then top with the rice noodles and pork belly. Garnish with peanuts and serve with the vinaigrette.



AIR SOUS VIDE LEMON HERB BUTTER SALMON

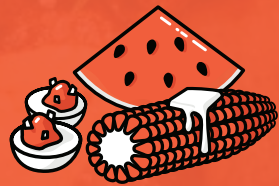
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| YIELD | 2 servings |
| PREP TIME | 10 minutes |
| COOK TIME | 3 hours |

2 skinless salmon filets (10 ounces each)
1 tablespoon kosher salt
6 lemon slices
4 tablespoons butter
4 sprigs dill
½ teaspoon black pepper, freshly
ground, for serving
½ tablespoon flaky salt, for serving

Items Needed

2 vacuum sealing bags
Food vacuum sealer

1. **Season** both sides of the salmon filets with salt.
2. **Place** each salmon filet into a vacuum sealing bag along with half of the lemon slices, butter, and dill, then vacuum seal the bags.
3. **Place** the bags onto the wire rack, then insert the rack at level 3 position in the COSORI Ceramic Air Fryer Oven.
4. **Select** the Air Sous Vide function, adjust time to 3 hours, then tap *Start/Pause*.
5. **Remove** the salmon when done, garnish with black pepper and flaky salt, then serve.



sides



CORNBREAD CASSEROLE

YIELD

6 servings

PREP TIME

15 minutes

COOK TIME

55 minutes

2 large eggs
½ cup sour cream
6 tablespoons unsalted butter, melted
1 can whole kernel sweet corn
(15 ounces)
1 can creamed corn (14 ounces)
¼ teaspoon paprika
2 green onions, sliced
1 jalapeno, seeded, minced
½ teaspoon kosher salt
½ cup sharp cheddar cheese, shredded
1 package cornbread muffin mix
(8.5 ounces)
Oil spray

Items Needed

Square pan (9 x 9 inches)
Aluminum foil

1. **Whisk** together the eggs, sour cream, and butter in a large bowl.
2. **Stir** in the corn kernels, creamed corn, paprika, green onions, jalapeno, salt, and shredded cheddar.
3. **Fold** in the cornbread muffin mix until no dry pockets are visible.
4. **Spray** a 9 x 9-inch square pan with oil spray and pour the batter into the pan.
5. **Cover** the top of the square pan with aluminum foil.
6. **Insert** the wire rack at level 3 position in the COSORI Ceramic Air Fryer Oven.
7. **Select** the Air Bake function, adjust time to 55 minutes, then tap *Start/Pause* to preheat.
8. **Place** the square pan onto the wire rack in the preheated oven, then close the door to begin cooking.
9. **Remove** the aluminum foil when 15 minutes remain on the timer
10. **Remove** the casserole when done and serve.



ROASTED GREEN BEANS WITH MAPLE VINAIGRETTE

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

Green Beans

- 1 pound green beans, washed and trimmed
- 1 teaspoon canola oil
- ¼ teaspoon kosher salt
- ¼ cup feta cheese, crumbled, for garnish
- ¼ cup roasted walnuts, chopped, for garnish

Maple Vinaigrette

- 1 teaspoon Dijon mustard
- 1 tablespoon pure maple syrup
- ½ tablespoon extra-virgin olive oil
- 1 small shallot, minced
- 1 garlic clove, minced
- ½ teaspoon ground black pepper
- A pinch of kosher salt

1. **Toss** the green beans with the canola oil and season with kosher salt.
2. **Insert** the wire rack at level 4 position in the COSORI Ceramic Air Fryer Oven, then place the sheet pan onto the wire rack.
3. **Select** the Air Roast function, adjust temperature to 400°F and time to 10 minutes, then tap *Start/Pause* to preheat.
4. **Place** the green beans onto the preheated sheet tray, then close the door to begin cooking.
5. **Whisk** together the maple vinaigrette ingredients until well combined.
6. **Remove** the green beans when done and immediately toss with the maple vinaigrette.
7. **Garnish** with feta cheese crumbles and walnuts before serving.



ROASTED MUSHROOM MEDLEY

| | |
|------------------|------------|
| YIELD | 4 servings |
| PREP TIME | 10 minutes |
| COOK TIME | 12 minutes |

8 ounces beech mushrooms
10 ounces maitake mushrooms
10 ounces king oyster mushrooms,
thinly sliced
8 ounces oyster mushrooms
8 ounces shiitake mushrooms
3 sprigs thyme
½ teaspoon red chili flakes
3 tablespoons canola oil
½ teaspoon kosher salt
½ teaspoon garlic powder
½ teaspoon ground black pepper

1. **Clean** the mushrooms with a brush or damp paper towel and break any big bunches of mushrooms into smaller clusters.
2. **Insert** the wire rack at level 4 position in the COSORI Ceramic Air Fryer Oven, then place the sheet tray onto the wire rack.
3. **Select** the Air Roast function, adjust temperature to 450°F and time to 12 minutes, then tap *Start/Pause* to preheat.
4. **Combine** all the ingredients in a large bowl and toss until well coated.
5. **Place** the mushrooms onto the preheated sheet tray in an even layer, then close the door to begin cooking.
6. **Stir** the mushrooms halfway through cooking to ensure even browning.
7. **Remove** the mushrooms when done and serve.



TANGY RANCH KNOTS

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|------------------|------------|
| YIELD | 8 knots |
| PREP TIME | 15 minutes |
| COOK TIME | 12 minutes |

1 package buttermilk biscuit dough
(8 biscuits)
1½ tablespoons ranch seasoning
½ cup unsalted butter, melted
1 tablespoon Parmesan cheese, grated

1. **Separate** the biscuits and shape them into logs, then roll the logs into 6-inch ropes.
2. **Twist** and tie each rope into a knot and set onto the sheet tray.
3. **Insert** the wire rack at level 2 position in the COSORI Ceramic Air Fryer Oven.
4. **Select** the Air Bake function, adjust temperature to 365°F and time to 12 minutes, then tap *Start/Pause* to preheat.
5. **Place** the sheet tray onto the wire rack in the preheated oven, then close the door to begin cooking.
6. **Combine** the ranch seasoning and melted butter together in a medium bowl.
7. **Remove** the garlic knots when done and immediately add to the butter mixture.
8. **Sprinkle** on the grated Parmesan cheese and toss to coat, then serve.



COCONUT CURRY-ROASTED VEGGIES

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| YIELD | 4 servings |
| PREP TIME | 15 minutes |
| COOK TIME | 35 minutes |

- 1 small Japanese eggplant, sliced into ½-inch-thick rounds
- 2 teaspoons kosher salt, divided, plus more to taste
- 2 carrots, cut into ½-inch-thick sticks
- ¼ small head cauliflower, cut into florets
- 3 tablespoons vegetable oil, divided
- ½ medium yellow onion, sliced
- ½ cup coconut milk
- ½ cup water
- 1½ cups madras curry simmer sauce
- 1 cup chickpeas, drained and dried
- ½ cup cilantro (leaves only), chopped, for garnish

Items Needed

Large oven-safe saucepan

- Insert** the wire rack at level 4 position in the COSORI Ceramic Air Fryer Oven, then place the sheet tray onto the wire rack.
- Select** the Air Roast function, adjust time to 20 minutes, then tap *Start/Pause* to preheat.
- Lay** the sliced eggplant on a plate and salt with 1 teaspoon of salt, then set aside for 10 minutes.
- Add** the carrots, cauliflower, eggplant, 2 tablespoons vegetable oil, and remaining teaspoon of kosher salt into a medium bowl and toss to coat well.
- Place** the vegetables onto the preheated sheet tray, then close the door to begin cooking.
- Remove** the vegetables when done and set aside.
- Preheat** the large saucepan by placing it on the burner.
- Select** the Burner function, adjust heat level to 10 and time to 15 minutes, then tap *Start/Pause*.
- Heat** 1 tablespoon vegetable oil in the preheated pan, then add the onions and sauté for 5 minutes.
- Whisk** together the coconut milk, water, and madras curry simmer sauce in a bowl until combined, then add the mixture to the onions.
- Add** the roasted vegetables and chickpeas and simmer for the remainder of the time, then season to taste with salt.
- Remove** when done, garnish with chopped cilantro, then serve.



ROASTED FINGERLING POTATOES WITH GREEN GODDESS DRESSING

| | |
|------------------|------------|
| YIELD | 4 servings |
| PREP TIME | 20 minutes |
| COOK TIME | 32 minutes |

Potatoes

- 1½ pounds fingerling potatoes, cut into halves
- 1 teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 2 tablespoons canola oil

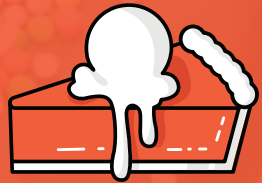
Green Goddess Dressing

- 1 cup parsley, leaves only
- ½ cup dill
- ¼ cup mint, leaves only
- ¼ cup cilantro, leaves only
- ¼ cup tarragon, leaves only
- 2 tablespoons chives, chopped
- ½ lemon, zested
- 2 tablespoons lemon juice
- 2 teaspoons capers
- 2 garlic cloves
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 1 cup whole milk Greek yogurt
- 1 tablespoon extra-virgin olive oil

Items Needed

- Food processor

- 1. Insert** the wire rack at level 3 position in the COSORI Ceramic Air Fryer Oven, then place the sheet tray onto the wire rack.
- 2. Select** the Air Roast function, adjust time to 32 minutes, then tap *Start/Pause* to preheat.
- 3. Place** the potatoes, kosher salt, ground black pepper, and canola oil into a medium bowl and toss to coat well.
- 4. Place** the potatoes face down onto the preheated sheet tray, then close the door to begin cooking.
- 5. Add** all the ingredients for the green goddess dressing into the food processor and blend for 2 minutes.
- 6. Remove** the potatoes when done and set aside to cool for 5 minutes.
- 7. Add** the dressing into a large mixing bowl, then add the potatoes and toss to coat before serving.



dessert



FLAKY ALMOND BEAR CLAWS

YIELD | 8 servings
PREP TIME | 20 minutes
COOK TIME | 13 minutes

Almond Filling

½ cup unsalted butter, softened
¾ cup granulated sugar
1 large egg
¼ teaspoon vanilla extract
¼ teaspoon almond extract
1 cup almond flour
¼ teaspoon kosher salt

Croissant

1 large egg
1½ tablespoons water
2 sheets puff pastry dough, thawed

Icing

¾ cup powdered sugar
1 tablespoon whole milk
¼ teaspoon vanilla extract
A pinch of kosher salt
½ cup sliced almonds, toasted, for topping

Items Needed

Parchment paper

1. **Whisk** together the butter and sugar in a bowl until combined.
2. **Add** the egg, vanilla extract, and almond extract then whisk until smooth.
3. **Whisk** in the almond flour and salt until well combined.
4. **Whisk** together 1 large egg with 1½ tablespoons water to make an egg wash.
5. **Cut** each sheet of puff pastry dough into 4 rectangles.
6. **Roll** out each rectangle to 6 x 5-inch pieces and face the short side towards you.
7. **Brush** the egg wash along the edges of each rectangle.
8. **Scoop** 2 tablespoons of the almond filling on the bottom half of the dough being careful not to go past the edges.
9. **Fold** the top part of the dough over the almond filling and crimp the edges with a fork.
10. **Make** four small cuts to the uncrimped side of the dough to resemble “bear claws.”
11. **Insert** the wire rack at level 3 position in the COSORI Ceramic Air Fryer Oven.
12. **Select** the Air Bake function, adjust temperature to 390°F and time to 13 minutes, then tap *Start/Pause* to preheat.
13. **Line** the sheet tray with parchment paper and place the bear claws on top.
14. **Brush** each bear claw with the egg wash.
15. **Place** the sheet tray onto the wire rack in the preheated oven, then close the door to begin cooking.
16. **Remove** the bear claws when done and set aside to cool.
17. **Whisk** together the powdered sugar, milk, vanilla extract, and a pinch of salt in a bowl until smooth.
18. **Drizzle** each bear claw with the icing, top with the toasted sliced almonds, then serve.

COSORI®

Questions or Concerns?

Mon-Fri, 9:00 am-5:00 pm PST/PDT
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