

**COSORI®**

**DUAL BASKET 9.0-QUART AIR FRYER**

# *Recipe Book*

and Quick Start Guide



Thank you for  
your purchase!



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



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

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Toll-Free: 1-888-402-1684

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

On behalf of all of us at COSORI,

Happy cooking!

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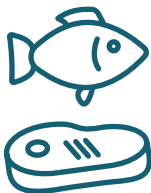
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# Tips from the Chef



## Preheating & Shaking

Preheat your air fryer when cooking meats, baked goods, crispy foods, and fibrous vegetables — it speeds up the cook times, and helps food get browned and evenly cooked! Use the optional Shake Reminder to alert you when to flip or shake your food — great for crispy fries or perfectly cooked chicken breasts!



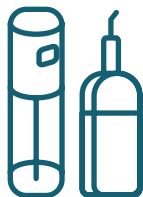
## Air Frying Meats & Fish

Let thicker meat rest at room temperature for 30 minutes before cooking to help food cook more quickly and evenly. After air frying a steak or piece of poultry, let it rest for 5–10 minutes before serving so your meat will be juicy and delicious. You can cook two different items at once if they require the same time and temperature to cook, and they won't cross-contaminate each other in the air fryer.



## Peek Inside

Instead of opening the basket and releasing heat, turn on the interior light and look through the basket window to see what's happening inside. The final result will be even better!



## Air Frying Essentials

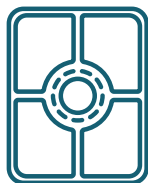
Stay away from using cooking sprays with propellants in them. Instead, invest in an oil spray bottle and use your own oil or use a store-bought spray that is free of propellants.

For easy cleanup, line the crisper plate or basket with aluminum foil, parchment paper, air fryer liners, or a silicone air fryer mat. **Never** put parchment paper or other lightweight liners into the basket without food on top, as they may cause a fire hazard.



## Adapting Traditional Oven Recipes

To adapt your favorite baking recipes from the traditional oven to the air fryer, use this basic formula: lower the temperature by 25°–50°F and cut the cooking time down by 20%. For example: if a recipe calls for 350°F and 20 minutes, then you can air fry at 325°F for only 16 minutes. For best results, you may need to tweak the timing based on the size or type of recipe.



## Crisper Plate

The crisper plate lifts up food for 360° airflow to achieve the perfect crisp. It should be used for most recipes and foods, though it can be removed when cooking larger foods or specialty recipes.




## Overcrowding

It's tempting to try to cook as much food as possible at once. However, overcrowding the basket may result in food not browning properly and taking longer to cook.

## Cooking Functions














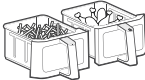






The cooking functions are programmed with ideal times and temperatures to make your life easier.

- Roast function is great for roasting your favorite veggies and meat.
- Broil function is used to cook proteins and brown cheesy toppings on lasagna!
- Reheat function can easily reheat leftover food.
- Bake function is for general baking.
- Dry function lets you dehydrate two different things at the same time like fruit, jerky, etc.
- Air Fry function is perfect for crispy fries and delicious chicken wings.


All cooking functions can be customized and the air fryer can be used freestyle as well—just set the time and temperature however you like and tap !

# SHORTCUT SHEET



Review the manual for basic safety precautions and complete details on operating your COSORI Air Fryer.

MONITOR COOKING STATUS	SYNC COOK	SYNC FINISH	COOKING WITH SHAKE	COOKING WITHOUT SHAKE
 <p>Tap <b>cooking light button</b> to turn on the cooking light</p>	<p>Select the left or right basket</p>	<p>Select the left basket and adjust settings</p>	<p><b>AIR FRY</b> <b>ROAST</b> <b>REHEAT</b></p> <p>Choose a cooking function with shake</p>	<p><b>BAKE</b> <b>DRY</b> <b> BROIL</b></p> <p>Choose a cooking function without shake</p>
 <p>View cooking status through the basket window</p>	<p>Select a cooking function and adjust settings</p>	<p>Select the right basket and adjust settings</p>	 <p>Tap <b>Start/Pause</b></p>	 <p>Tap <b>Start/Pause</b></p>
 <p>Tap <b>cooking light button</b> again to turn off the cooking light</p>	 <p>Tap <b>Sync Cook</b> to copy the settings from one basket to the other basket</p>	 <p>Tap <b>Sync Finish</b> to make both baskets finish cooking at the same time</p>	<p>Once the air fryer is preheated</p> 	<p>Once the air fryer is preheated*</p> 
 <p>Tap <b>Start/Pause</b></p>	 <p>Tap <b>Start/Pause</b></p>	 <p>Tap <b>Start/Pause</b></p>	 <p>Add food to the basket</p>	 <p>Add food to the basket</p>
 <p><b>End</b> will show when cooking is done</p>	 <p><b>End</b> will show when cooking is done</p>	 <p><b>SHAKE</b> when prompted</p>	 <p><b>End</b> will show when cooking is done</p>	 <p><b>End</b> will show when cooking is done</p>
<p><b>Tip:</b> Tap <b>SHAKE</b> or <b>PREHEAT</b> anytime during cooking to add/remove Shake Reminder or Preheat.</p>			 <p><b>End</b> will show when cooking is done</p>	<p>* <b>DRY</b> does not preheat.</p>

# CUSTOMIZE YOUR COOKING FUNCTIONS:

1. Choose a cooking function and adjust the time and temperature.
2. To save your new cooking function, press and hold the cooking function's button until the air fryer beeps once.
3. Tap  to start air frying.

## Note:

- To reset a cooking function: Press and hold the cooking function's button and  $\frac{\text{TEMP}}{\text{TIME}}$  for 3 seconds until the air fryer beeps once.
- To reset all cooking functions: Press and hold  and  at the same time for 3 seconds until the air fryer beeps once.

**IMPORTANT:** When cooking with both baskets, **increase the cooking time of each basket by 2–3 minutes.**

Food Group	Food Type	Amount	Cooking Function	Cut / Size	Temperature (°F)	Time Range (min)
Frozen Food	Breaded Shrimp	9 oz	Air Fry	-	400	10–12
	Chicken Nuggets	8 oz	Air Fry	-	400	10–15
	French Fries (Thin Cut)	20 oz	Air Fry	¼-inch thick	390	18–22
	Waffle Fries	7 oz	Air Fry	¼-inch thick	400	12–15
	Mozzarella Sticks	12 oz	Air Fry	-	400	11–14
	Onion Rings	7 oz	Air Fry	-	400	13–15
	Tater Tots	12 oz	Air Fry	-	400	18–20
	Pizza Rolls	12 oz	Air Fry	-	400	10–12

Food Group	Food Type	Amount	Cooking Function	Cut / Size	Temperature (°F)	Time Range (min)
Vegetables	Potatoes (Baked)	2-4 pieces	Air Fry	Med	385	45-60
	Asparagus Spears	½ lb	Air Fry	Sm/Med	375	6-8
	Broccoli	12 oz	Roast	Floret	400	6-8
	Brussels Sprouts	12 oz	Roast	Halves	400	12-14
	Carrots	12 oz	Roast	1-inch pieces	385	7-10
	Corn on the Cob	4 pieces	Roast	Full Cob	400	10-12
	Mushrooms	10 oz	Air Fry	Whole	370	8
	Root Vegetables, Various	1 lb	Roast	1 inch	425	13-16
	Zucchini/Squash	14 oz	Roast	½-inch rounds	400	10-12
Pork & Lamb	Bacon, regular	2-3 slices	Air Fry	-	340	7-8
	Pork Chop	1 lb	Broil	½-inch thick	450	13-16
	Pork Tenderloin	1 lb	Roast	-	400	18-20
	Meatballs	1 lb	Air Fry	-	400	15-18
	Hot Dog	8 hot dogs	Air Fry	-	400	8-10
	Lamb Chops	1 lb	Roast	1-inch thick	400	14-16



Food Group	Food Type	Amount	Cooking Function	Cut / Size	Temperature (°F)	Time Range (min)
<b>Beef</b>	Ribeye	2 steaks	Broil	1 to 1½-inch thick	425	6–11
	Flank Steak	1	Broil	1½–2 lb	425	18–22
	Skewers	4	Broil	1-inch pieces	425	7–10
	Hamburger	4 patties	Broil	4 oz each	400	8–10
<b>Poultry</b>	Breasts (Boneless)	1½ lb	Roast	Fillet	385	20–25
	Drumsticks	4 pieces	Air Fry	-	390	21–24
	Thighs (Bone-In)	4 pieces	Air Fry	-	390	20–22
	Wings	1 lb	Air Fry	-	390	20
	Half Chicken	2 lb	Air Fry	-	365	35–38
<b>Seafood</b>	Salmon Fillet	8 oz	Air Fry	1-inch-thick	375	10–12
	Scallops	8 oz	Broil	-	435	5–7
	White Fish Fillet	6–7 oz	Air Fry	½ to 1-inch thick	375	8–10
	Shrimp	1 lb	Air Fry	Large	375	4–6

Food Group	Food Type	Amount	Cooking Function	Cut / Size	Temperature (°F)	Time Range (min)
<b>French Fries</b>	French fries, fresh, thin cut	12 oz	Air Fry	¼-inch thick	390	18–20
	French fries, fresh, medium cut	12 oz	Air Fry	⅜-inch thick	395	22–24
	Sweet potato fries, fresh, medium cut	12 oz	Air Fry	⅜-inch thick	385	20–22
	Potato wedges, fresh	12 oz	Air Fry	½-inch thick	395	18–20
<b>Baked Goods</b>	Cookies	1 oz	Bake	-	315	6–8
	Cupcake/ Muffin	6 cupcakes	Bake	-	300	15–18
	Quick Bread	2 loaves	Bake	Mini Loaf	325	40–42
	Biscuits	5 biscuits	Bake	-	305	8–10
	Cinnamon rolls	9 pieces	Bake	-	300	9–10

Food Group	Food Type	Amount	Cooking Function	Cut / Size	Temperature (°F)	Time Range (min)
<b>Dried</b>	Apples	1 apple	Dry	¼-inch-thick slice	140	10–12 hr
	Bananas	2 bananas	Dry	¼ to ⅜-inch-thick slice	135	8–24 hr
	Cherries	8 oz	Dry	Pitted	135	8–36 hr
	Mango	1 mango	Dry	¼-inch-thick slice	135	12–16 hr
	Plantain	1–2 plantains	Dry	⅜-inch-thick slice	135	7–10 hr
	Basil	Single layer	Dry	Off Stem	110	10–15 hr
	Rosemary	Single layer	Dry	-	105	4–6 hr
	Parsley	Single layer	Dry	Off Stem	105	4–6 hr
	Thyme	Single layer	Dry	-	105	4–6 hr
	Beef Jerky	Single layer	Dry	¼-inch thick	165	4–6 hr

**Note:** All cooking functions (except DRY) automatically include Preheat. To skip the preheating stage, tap **PREHEAT** to remove Preheat.



*breakfast*



## HASHBROWN TOAST WITH SMOKED SALMON

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	5 minutes
<b>COOK TIME</b>	10 minutes

2 frozen hashbrown patties  
2 eggs, poached, sunny side-up, or  
scrambled  
4 slices smoked salmon  
2 tablespoons crème fraîche, for topping  
Flaky salt, for serving  
Black pepper, freshly ground, for serving  
Fresh herbs of choice (dill, thyme,  
tarragon), for topping

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Select** the Air Fry function, adjust time to 10 minutes, then tap *Start/Pause* to preheat.
3. **Place** the frozen hashbrowns onto the preheated crisper plate.
4. **Flip** the hashbrowns over halfway through cooking. The Shake Reminder will let you know when.
5. **Remove** the hashbrowns when done.
6. **Top** each hashbrown patty with 1 cooked egg, 2 slices smoked salmon, 1 tablespoon crème fraîche, flaky salt, freshly ground black pepper, and fresh herbs of your choice.



## EGG WHITE & SPINACH FRITTATA

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	10 minutes
<b>COOK TIME</b>	16 minutes

8 egg whites  
½ cup cherry tomatoes, quartered  
½ cup skim ricotta  
1 cup spinach, thinly sliced  
2 garlic cloves, minced  
½ teaspoon kosher salt  
¼ teaspoon black pepper,  
freshly ground  
Olive oil, for drizzling

### Items Needed

Parchment paper

- 1. Place** the crisper plate into the COSORI Air Fryer basket.
- 2. Line** the inside of the air fryer basket with parchment paper, making sure the paper goes up the sides to create a container to hold the eggs.
- 3. Place** the egg whites, tomatoes, ricotta, spinach, garlic, salt, and pepper into the air fryer basket on the parchment and whisk to combine.
- 4. Select** the Bake function, adjust temperature to 315°F and time to 16 minutes, tap *Preheat* to remove, then tap *Start/Pause*.
- 5. Remove** the frittata when done, drizzle with olive oil, then slice and serve.



*appetizers*



## MOZZARELLA-STUFFED ARANCINI

<b>YIELD</b>	14 servings
<b>PREP TIME</b>	4 hours
	30 minutes
<b>COOK TIME</b>	15 minutes

3½ cups low-sodium chicken stock  
4 tablespoons unsalted butter, divided  
1 cup arborio rice  
1½ teaspoons kosher salt, plus more to taste  
½ cup dry white wine  
2 ounces fresh Parmesan cheese, finely grated  
¼ cup heavy cream  
1 teaspoon black pepper, freshly ground, plus more to taste  
Kosher salt, as needed  
3 ounces low-moisture mozzarella, cut into ½-inch pieces  
1½ cups panko breadcrumbs  
2 tablespoons salted butter, melted  
¼ cup all-purpose flour  
2 large eggs, beaten  
Oil spray  
Marinara sauce, for serving

### Items Needed

Parchment paper  
9 x 13-inch rimmed baking sheet  
Plastic wrap  
Food processor



1. **Simmer** the chicken stock in a pot, then keep warm on low heat.
2. **Heat** 2 tablespoons of unsalted butter in a medium saucepan over medium heat.
3. **Add** the rice and kosher salt to the saucepan.
4. **Cook** the rice for 3 minutes or until the edges turn translucent.
5. **Pour** in the wine, stir, and cook for 3 minutes or until the wine is all evaporated and the rice looks dry.
6. **Ladle** in 1 cup of the warm chicken stock and bring to a simmer. Stirring often, cook the rice for 5 minutes or until liquid is absorbed. Repeat this process with another cup of chicken stock.
7. **Add** the remaining 1½ cups of chicken stock and cook, stirring often, for 10 minutes or until the rice is cooked through but toothsome and the liquid is mostly absorbed.
8. **Remove** the risotto from the heat and mix in the Parmesan cheese, heavy cream, black pepper, and the remaining 2 tablespoons of unsalted butter.
9. **Season** the risotto to taste with salt and black pepper.
10. **Spread** the risotto in an even layer on a parchment-lined baking sheet and cover with plastic wrap.
11. **Place** the risotto in the fridge and chill for 4 hours.
12. **Separate** the chilled risotto into 14 even pieces and form them into round patties about 2½ inches in diameter.
13. **Place** a piece of mozzarella in the center of a patty, pinch and shape the risotto so it completely encases the cheese, then roll into a ball. Repeat with each risotto patty.
14. **Place** the balls onto the baking sheet lined with fresh parchment paper, cover with plastic wrap, and place in the freezer for 15 minutes.
15. **Place** the panko breadcrumbs into a food processor and pulse until finely ground, then place into a bowl.
16. **Mix** the panko breadcrumbs with the melted salted butter until well combined.
17. **Set** up a breading station with the flour in one bowl, the beaten eggs in another bowl, and the breadcrumbs in a final bowl.
18. **Remove** the risotto balls from the freezer and dredge in flour, dip in beaten eggs, then cover with breadcrumbs. Repeat the breading process with the rest of the balls. Set aside.
19. **Place** both crisper plates into the COSORI Air Fryer basket.
20. **Select** the Air Fry function, adjust temperature to 395°F and time to 15 minutes, tap *Sync Cook*, then tap *Start/Pause* to preheat.
21. **Place** the balls onto the preheated crisper plates and spray them all over with oil spray.
22. **Shake** the arancini halfway through cooking. The Shake Reminder will let you know when.
23. **Remove** the arancini when done and serve with marinara sauce.



# TAIWANESE POPCORN CHICKEN

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	45 minutes
<b>COOK TIME</b>	20 minutes

## Popcorn Chicken

2 tablespoons light soy sauce  
2 tablespoons mirin  
1 tablespoon minced garlic  
½ tablespoon Chinese five-spice seasoning  
½ teaspoon kosher salt  
1 whole egg  
2 tablespoons rice flour  
2 boneless chicken thighs  
1 cup tapioca starch  
Oil spray  
1 cup Thai basil leaves  
2 tablespoons vegetable oil  
½ teaspoon cayenne pepper (optional)

## Seasoning

½ teaspoon Chinese five-spice seasoning  
½ teaspoon salt  
½ teaspoon cayenne pepper  
½ teaspoon paprika

1. **Whisk** together the soy sauce, mirin, garlic, five-spice seasoning, kosher salt, egg, and rice flour into a large bowl.
2. **Cut** the chicken thighs into 2-inch-long pieces and place into the marinade then toss to coat.
3. **Marinate** the chicken in the refrigerator for 30 minutes.
4. **Place** the tapioca starch on a shallow plate and coat the battered chicken in the starch.
5. **Place** the crisper plate into the COSORI Air Fryer basket.
6. **Select** the Air Fry function, adjust temperature to 400°F and time to 12 minutes, then tap *Start/Pause* to preheat.
7. **Spray** the preheated crisper plate with oil spray, then place half of the chicken onto the crisper plate.
8. **Coat** the chicken generously with oil spray.
9. **Flip** the chicken halfway through cooking. The Shake Reminder will let you know when.
10. **Remove** when done and set aside. Repeat the cooking process with the remaining chicken.
11. **Toss** the Thai basil leaves with the vegetable oil.
12. **Return** all the chicken into the basket.
13. **Select** the Air Fry function, adjust temperature to 400°F and time to 8 minutes, tap *Preheat* to remove, then tap *Start/Pause*.
14. **Shake** the chicken halfway through cooking. The Shake Reminder will let you know when.
15. **Add** the basil when 3 minutes remain in the cooking time.
16. **Combine** the seasoning ingredients into a bowl and mix.
17. **Remove** the popcorn chicken and basil when done, dust with seasoning mixture, and serve.



## HONEY-MUSTARD CHICKEN WINGS

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	5 minutes
<b>COOK TIME</b>	20 minutes

1 pound chicken wings, patted very dry with paper towels  
½ cup Dijon mustard  
½ cup honey  
½ tablespoon whole grain mustard  
2 teaspoons apple cider vinegar  
1 teaspoon hot sauce  
Kosher salt, as needed  
Black pepper, freshly ground, as needed  
Flaky salt, for garnish

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Select** the Air Fry function, adjust time to 20 minutes, tap *Shake* to remove, then tap *Start/Pause* to preheat.
3. **Place** the chicken wings onto the preheated crisper plate.
4. **Whisk** the mustard, honey, whole grain mustard, vinegar, and hot sauce together in a medium bowl, then season to taste with salt and pepper.
5. **Remove** the wings when done and toss with the sauce, then garnish the wings with a pinch of flaky salt and serve.



## PIGS IN A BLANKET

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

½ sheet puff pastry, thawed  
1 package (14 ounces) cocktail-size  
smoked link sausages  
Mustard and ketchup, for serving

1. **Cut** the puff pastry into 2½ x 1-inch strips.
2. **Place** a cocktail sausage on one end of the puff pastry and wrap the dough tightly around the sausage.
3. **Place** the crisper plate into the COSORI Air Fryer basket.
4. **Select** the Bake function, adjust temperature to 400°F and time to 10 minutes, then tap *Start/Pause* to preheat.
5. **Place** pigs in a blanket onto the preheated crisper plate.
6. **Remove** when done and serve with mustard or ketchup.



## VEGAN COCKTAIL “MEATBALLS”

<b>YIELD</b>	6 servings
<b>PREP TIME</b>	15 minutes
<b>COOK TIME</b>	14 minutes

### “Meatballs”

12 ounces plant-based ground “beef”  
½ medium shallot, finely diced  
½ teaspoon garlic powder  
½ teaspoon black pepper  
½ teaspoon salt  
½ teaspoon dry mustard  
A pinch of cayenne  
A pinch of smoked paprika  
1 tablespoon fresh parsley,  
finely chopped  
½ teaspoon Worcestershire sauce  
(vegan-friendly)  
3 tablespoons cornstarch  
Oil spray

### Sauce

½ cup vegan barbecue sauce, more for  
serving  
2 tablespoons water  
Chives, chopped, for garnish

1. **Mix** everything in a bowl until thoroughly combined.
2. **Divide** mixture into 12 portions and shape into balls.
3. **Remove** both crisper plates from the COSORI Air Fryer baskets.
4. **Select** the Air Fry function, adjust temperature to 400°F and time to 14 minutes, tap *Sync Cook*, then tap *Start/Pause* to preheat.
5. **Coat** the preheated baskets with oil spray.
6. **Place** the “meatballs” directly into the preheated baskets and coat with oil spray.
7. **Whisk** together the barbecue sauce and water.
8. **Pour** barbecue sauce evenly on top of the “meatballs” when 3 minutes are left in the cooking time and toss to coat.
9. **Remove** when done, garnish with chives, and serve.



*entrées*



## PERFECT STEAKS

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	35 minutes
<b>COOK TIME</b>	8 minutes

2 New York Strip steaks,  
1 inch thick each  
½ teaspoon kosher salt,  
plus more as needed  
Black pepper, freshly ground, as needed  
2½ tablespoons unsalted butter,  
softened to room temperature  
3 garlic cloves, grated  
1 tablespoon flat leaf parsley,  
finely chopped  
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 as desired.
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 crisper plate into the COSORI Air Fryer basket.
4. **Select** the Broil function, adjust temperature to 425°F and time to 8 minutes for medium-rare or 9 minutes for medium doneness, tap *Shake*, then tap *Start/Pause* to preheat.
5. **Place** the steaks onto the preheated crisper plate.
6. **Flip** the steaks over and top them each with ½ tablespoon of the butter mixture halfway through cooking. The Shake Reminder will let you know when.
7. **Remove** the steaks when done and let rest for 5 minutes before serving with more of the butter and flaky salt if desired.





## SPICY YUZU SHRIMP AND BROCCOLI BOWL

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

### Shrimp

1 pound large frozen shrimp, thawed and patted dry  
2 tablespoons olive oil  
1 tablespoon yuzu juice  
2 teaspoons yuzu kosho  
2 teaspoons rice vinegar  
1 Fresno chili or jalapeño, thinly sliced  
4 garlic cloves, minced  
Kosher salt, as needed  
Black pepper, freshly ground, as needed  
Sesame seeds, for garnish  
½ cup fresh cilantro leaves, for garnish

### Broccoli

1 broccoli head, cut into florets  
½ tablespoon olive oil  
Kosher salt & black pepper, to taste

1. **Place** the shrimp, olive oil, yuzu juice, yuzu kosho, rice vinegar, Fresno chili, and garlic in a bowl and stir together, then season with kosher salt and pepper.
2. **Toss** the broccoli with olive oil, salt, and pepper to taste.
3. **Place** both crisper plates into the COSORI Air Fryer baskets.
4. **Select** the Air Fry function for the left basket, adjust temperature to 375°F and time to 5 minutes, then tap *Start/Pause* to preheat.
5. **Select** the Air Fry function for the right basket, adjust temperature to 350°F and time to 8 minutes, tap *Sync Finish*, then tap *Start/Pause* to preheat.
6. **Place** the shrimp onto the preheated left crisper plate and the broccoli onto the preheated right crisper plate.
7. **Shake** the shrimp and broccoli halfway through cooking. The Shake Reminder will let you know when.
8. **Remove** the shrimp and broccoli when done, serve on top of steamed white rice, garnish with sesame seeds and cilantro leaves, then serve.



## MEDITERRANEAN HALIBUT WITH PARMESAN ASPARAGUS

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	5 minutes
<b>COOK TIME</b>	10 minutes

1 teaspoon plus 1 tablespoon  
olive oil, divided  
2 halibut fillets (6 ounces each)  
1 teaspoon lemon zest  
½ teaspoon dried Italian seasoning  
Kosher salt, as needed  
Black pepper, freshly ground, as needed  
½ cup cherry tomatoes  
2 garlic cloves, grated  
½ pound asparagus, ends trimmed  
1 tablespoon Parmesan cheese,  
freshly grated  
1 tablespoon fresh basil, chopped,  
for topping  
1 lemon, sliced, for topping

1. **Drizzle** one teaspoon of olive oil over the flesh side of the halibut, then season each fillet with the lemon zest, Italian seasoning, salt, and pepper.
2. **Place** the tomatoes, garlic, and ½ tablespoon olive oil in a medium bowl and stir together, then season lightly with salt and pepper.
3. **Drizzle** the asparagus with the remaining ½ tablespoon olive oil, then toss with grated Parmesan cheese, salt, and pepper.
4. **Place** both crisper plates into the COSORI Air Fryer baskets.
5. **Select** the Air Fry function for the left basket, adjust temperature to 375°F and time to 10 minutes, then tap *Start/Pause* to preheat.
6. **Select** the Air Fry function for the right basket, adjust temperature to 375°F and time to 7 minutes, tap *Sync Finish*, then tap *Start/Pause* to preheat.
7. **Place** the halibut skin-side down onto the left preheated crisper plate and scatter the tomatoes around the halibut so they are nestled in. Place the asparagus onto the right preheated crisper plate.
8. **Remove** the halibut and asparagus when done. Top with fresh basil and lemon slices, then serve.



## CAJUN DIJON SALMON WITH ROASTED GREEN BEANS

**YIELD** | 4 servings  
**PREP TIME** | 6 minutes  
**COOK TIME** | 12 minutes

### Salmon

2 skin-on Atlantic salmon fillets  
(8 ounces each)

½ teaspoon kosher salt  
1½ tablespoons Dijon mustard  
½ tablespoon olive oil  
½ teaspoon Worcestershire sauce  
½ tablespoon Old Bay seasoning

### Green Beans

½ pound green beans, ends trimmed  
½ tablespoon olive oil  
½ teaspoon kosher salt  
½ teaspoon black pepper

1. **Season** the flesh side of the salmon fillets evenly with salt.
2. **Stir** the Dijon mustard, olive oil, and Worcestershire sauce together in a small bowl, then brush it onto the flesh side of the salmon fillets. Sprinkle the Old Bay seasoning evenly on top of the Dijon side of the fillets.
3. **Toss** the green beans with olive oil, salt, and pepper until combined.
4. **Place** both crisper plates into the COSORI Air Fryer baskets.
5. **Select** the Air Fry function for the left basket, adjust temperature to 375°F and time to 12 minutes, then tap *Start/Pause* to preheat.
6. **Select** the Air Fry function for the right basket, adjust temperature to 385°F and time to 7 minutes, tap *Sync Finish*, then tap *Start/Pause* to preheat.
7. **Place** the salmon onto the preheated left crisper plate and the green beans onto the preheated right crisper plate.
8. **Remove** the salmon and green beans when done and let cool slightly, then serve.



## GOCHUJANG GLAZED CHICKEN THIGHS

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	15 minutes
<b>COOK TIME</b>	22 minutes

4 bone-in, skin-on chicken thighs  
½ tablespoon kosher salt  
½ teaspoon ground black pepper  
Oil spray

### Gochujang Glaze

½ cup gochujang  
2 tablespoons honey  
2 teaspoons light soy sauce  
1 tablespoon apple cider vinegar  
2 garlic cloves, grated  
½ teaspoon grated ginger  
1 teaspoon sesame oil  
1 tablespoon water  
1 tablespoon sesame seeds

1. **Whisk** together the ingredients for the glaze in a medium bowl and set aside.
2. **Place** the crisper plate into the COSORI Air Fryer basket.
3. **Select** the Roast function, adjust temperature to 385°F and time to 22 minutes, then tap *Start/Pause* to preheat.
4. **Season** chicken thighs with salt and pepper on both sides.
5. **Spray** the preheated crisper plate with oil spray.
6. **Place** the chicken thighs onto the preheated crisper plate.
7. **Brush** glaze generously on both sides when 11 minutes remain on the cooking time.
8. **Remove** the chicken when done and serve warm.



## FISH TACOS WITH CREAMY CILANTRO-LIME SAUCE

<b>YIELD</b>	6 servings
<b>PREP TIME</b>	15 minutes
<b>COOK TIME</b>	15 minutes

6 frozen beer-battered fish fillets  
6 corn tortillas, warmed  
½ head green cabbage, shredded thinly  
1 cup pico de gallo, for serving  
Lime wedges, for serving

### Creamy Cilantro-Lime Sauce

1 cup mayonnaise  
¼ cup whole milk  
1 whole lime, juiced  
3 tablespoons cilantro, finely chopped  
½ teaspoon garlic powder  
½ teaspoon onion powder  
½ teaspoon cumin powder  
A pinch of cayenne  
½ teaspoon ground black pepper  
½ teaspoon kosher salt

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Place** the beer-battered fillets onto the preheated crisper plate.
3. **Select** the Air Fry function, adjust temperature to 400°F and time to 15 minutes, then tap *Start/Pause* to preheat.
4. **Remove** the fish fillets when done and place onto the warmed tortillas.
5. **Whisk** together ingredients for the creamy cilantro-lime sauce until well combined.
6. **Top** the tacos with the shredded cabbage, pico de gallo, and creamy cilantro-lime sauce, then serve with a lime wedge on the side.



## HERB MARINATED PORK TENDERLOIN WITH ROSEMARY SWEET POTATOES

<b>YIELD</b>	3–4 servings
<b>PREP TIME</b>	2 hours
<b>COOK TIME</b>	20 minutes

### Pork Tenderloin

- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- 1 lemon, zested and juiced
- ½ teaspoon red pepper flakes
- 3 garlic cloves, minced
- 1 teaspoon Dijon mustard
- 1 tablespoon fresh rosemary leaves, minced
- ½ tablespoon fresh thyme leaves
- 1 tablespoon olive oil
- 1 pound pork tenderloin

### Rosemary Sweet Potato

- 1 large sweet potato, cut into ½-inch chunks
- ½ tablespoon olive oil
- 1 tablespoon fresh rosemary leaves, minced
- ½ teaspoon granulated garlic
- ½ teaspoon kosher salt
- ½ teaspoon black pepper

1. **Combine** the salt, pepper, lemon zest and juice, red pepper flakes, garlic, Dijon mustard, rosemary, thyme, and olive oil in a bowl and stir to combine.
2. **Pour** the marinade over the pork tenderloin and toss to coat. Cover and refrigerate for 1 to 2 hours.
3. **Combine** all of the rosemary sweet potato ingredients in a large bowl and toss to combine.
4. **Place** both crisper plates into the COSORI Air Fryer baskets.
5. **Select** the Air Fry function on the left basket, adjust time to 20 minutes, tap *Shake*, then tap *Start/Pause* to preheat.
6. **Select** the Air Fry function on the right basket, adjust temperature to 375°F, tap *Sync Finish*, then tap *Start/Pause* to preheat.
7. **Place** the pork tenderloin onto the left preheated crisper plate and the sweet potatoes onto the right preheated crisper plate.
8. **Flip** over the pork tenderloin and shake the sweet potatoes halfway through cooking. The Shake Reminder will let you know when.
9. **Remove** the sweet potatoes and pork tenderloin when done and let the pork tenderloin rest for 7 minutes. Slice the pork tenderloin against the grain and serve.



## SIMPLE ROAST BEEF

<b>YIELD</b>	6 servings
<b>PREP TIME</b>	35 minutes
<b>COOK TIME</b>	36 minutes

1½-1¾ pounds eye of round roast  
1 tablespoon olive oil  
1 tablespoon dried rosemary  
½ tablespoon garlic powder  
½ tablespoon dried oregano  
2 teaspoons kosher salt  
1 teaspoon ground black pepper

**Items Needed**  
Aluminum foil

1. **Let** the beef roast sit at room temperature for 30 minutes prior to cooking.
2. **Place** the crisper plate into the COSORI Air Fryer basket.
3. **Select** the Bake function, adjust temperature to 360°F and time to 30 minutes, tap *Shake*, then tap *Start/Pause* to preheat.
4. **Rub** the beef roast all over with the olive oil.
5. **Combine** the rosemary, garlic powder, oregano, salt, and pepper in a small bowl, pat evenly all over the roast, then wrap the roast tightly in aluminum foil.
6. **Place** the roast onto the preheated crisper plate.
7. **Flip** the roast halfway through cooking. The Shake Reminder will let you know when.
8. **Open** the foil when the timer finishes, pushing it down around the sides of the roast.
9. **Select** the Broil function, adjust time to 6 minutes, tap *Preheat* to remove, then tap *Start/Pause*.
10. **Remove** the beef roast when done and let rest for 15 minutes, then slice and serve.



stone washed  
pure linen.



# HALF CHICKEN TWO WAYS

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	40 minutes
<b>COOK TIME</b>	36 minutes

1 whole chicken (4½ pounds maximum),  
cut in half  
1½ tablespoons olive oil

### Rotisserie-Style Rub

1 lemon, cut into wedges  
2 teaspoons kosher salt  
1 teaspoon paprika  
¾ teaspoon dried thyme  
½ teaspoon garlic powder  
½ teaspoon onion powder  
½ teaspoon dried parsley  
½ teaspoon ground black pepper  
½ teaspoon cayenne pepper

### Spicy Sage-Honey Butter

4 tablespoons unsalted butter, softened  
1½ tablespoons honey  
1 tablespoon fresh sage leaves, minced  
½ teaspoon chili flakes  
1 orange, zested  
1 teaspoon kosher salt, plus more  
as needed

1. **Remove** the chicken from the refrigerator 30 minutes prior to cooking.
2. **Place** both crisper plates into the COSORI Air Fryer baskets.
3. **Select** the Air Fry function for the left basket, adjust temperature to 365°F and time to 36 minutes, tap *Sync Cook*, then tap *Start/Pause* to preheat.
4. **Stir** the rotisserie-style rub ingredients together in a small bowl and set aside.
5. **Combine** the butter, honey, minced sage, chili flakes, orange zest, and kosher salt in a small bowl and stir until evenly mixed. Reserve half of the honey butter in a separate bowl for later.
6. **Pat** the chicken halves very dry with paper towels, inside and out, then rub the skin of one chicken half all over with the rotisserie-style rub and olive oil.
7. **Lift** the skin of the other chicken half carefully from the meat and rub the breast meat with ½ tablespoon of the honey butter, then rub another tablespoon of the honey butter on the chicken skin and season to taste with kosher salt.
8. **Place** both chicken halves breast-side down onto the preheated crisper plates.
9. **Flip** both chicken halves over halfway through cooking. The Shake Reminder will let you know when.
10. **Remove** the chicken halves when done and let rest for 10 minutes, then slice and serve with the reserved honey butter.



# JUICY LUCY BURGERS WITH TRUFFLE PARSNIP FRIES

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	20 minutes
<b>COOK TIME</b>	18 minutes

## Burger

- ½ pound ground beef, 80/20 ratio
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 4 slices American cheddar
- Oil spray
- 6 slices pickles, for serving
- 2 hamburger buns, for serving

## Parsnip Fries

- 2 medium parsnips, peeled and cut into sticks 4-inches long and ½-inch thick
- 2 tablespoons vegetable oil
- 2 teaspoons truffle oil
- ¼ teaspoon ground black pepper
- ¼ teaspoon flaky sea salt
- 2 tablespoons parsley, finely chopped

## Items Needed

- 1 toothpick

1. **Season** the ground beef with salt and pepper.
2. **Divide** the ground beef into 4 even portions.
3. **Flatten** the patties to ¼-inch thickness.
4. **Fold** 2 slices of American cheddar in half lengthwise and half again so it resembles a block.
5. **Place** the cheese on one patty, then top with another patty.
6. **Pat** the center down to remove any air pockets and pinch the sides shut, encasing the cheese within the patty.
7. **Place** both crisper plates into the COSORI Air Fryer baskets.
8. **Select** the Broil function for the left basket, adjust temperature to 450°F and time to 12 minutes tap *Shake*, then tap *Start/Pause* to preheat.
9. **Select** the Air Fry function for the right basket, adjust time to 18 minutes, tap *Sync Finish*, then tap *Start/Pause* to preheat.
10. **Place** the patties in the left preheated basket and spray the tops with oil spray. Poke each burger with a toothpick to prevent the burgers from bursting.
11. **Place** the parsnip fries in the right preheated basket.
12. **Flip** the patties and parsnip fries halfway through cooking. The Shake Reminder will let you know when.
13. **Remove** fries and patties when done let sit for 5 minutes. Serve patties on hamburger buns topped with pickles and parsnip fries on the side.



# SANTA MARIA TRI-TIP WITH SPICED POTATO WEDGES

<b>YIELD</b>	6 servings
<b>PREP TIME</b>	35 minutes
<b>COOK TIME</b>	22 minutes

## Tri-Tip

2½ pound tri-tip roast  
1 tablespoon olive oil  
2 teaspoons kosher salt  
2 teaspoons black pepper  
2 teaspoons garlic powder  
1½ teaspoons smoked paprika  
1 teaspoon onion powder  
1 teaspoon dried rosemary  
1 teaspoon dark brown sugar  
½ teaspoon cayenne pepper  
Barbecue sauce, for serving (optional)

## Potato Wedges

1 large russet potato, cut into ½-inch thick wedges  
½ tablespoon olive oil  
½ tablespoon Parmesan cheese, freshly grated  
½ teaspoon granulated garlic  
½ teaspoon kosher salt  
½ teaspoon black pepper  
½ teaspoon smoked paprika  
½ teaspoon dried oregano

1. **Trim** the tri-tip roast of any silver skin or excess fat and rub all over with the olive oil.
2. **Combine** the salt, pepper, garlic powder, paprika, onion powder, dried rosemary, brown sugar, and cayenne pepper in a small bowl and stir until combined.
3. **Season** the tri-tip roast all over with the spice blend. Allow tri-tip roast to marinate at room temperature for 30 minutes.
4. **Combine** the potato wedge ingredients in a large bowl and mix until well combined.
5. **Place** both crisper plates into the COSORI Air Fryer baskets.
6. **Select** the Roast function for the left basket, adjust time to 22 minutes, tap *Shake* to remove, then tap *Start/Pause* to preheat.
7. **Select** the Air Fry function for the right basket, adjust time to 20 minutes, tap *Sync Finish*, then tap *Start/Pause* to preheat.
8. **Place** the tri-tip roast onto the left preheated crisper plate and the potatoes onto the right preheated crisper plate.
9. **Flip** the tri-tip roast and potato wedges over halfway through cooking. The Shake Reminder will let you know when.
10. **Remove** the potato wedges and tri-tip roast when done and let the tri-tip rest for 7 minutes, then slice it against the grain. Serve with your favorite barbecue sauce if desired.



# LOMO SALTADO

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	1 hour
	10 minutes
<b>COOK TIME</b>	30 minutes

- 1 pound skirt steak, cut into ¼-inch thick slices
- 2 cups french fries, frozen
- 2 Roma tomatoes, cut into wedges
- ½ red onion, sliced
- ½ cup cilantro leaves, torn, for garnish
- 2 cups cooked long grain rice, cooked

## Marinade

- 3 tablespoons low-sodium soy sauce
- 4 cloves garlic, minced
- 2 tablespoons red wine vinegar
- 2 tablespoons ají amarillo paste
- 1 teaspoon cornstarch
- ¼ teaspoon ground cumin
- ¼ teaspoon ground black pepper
- 1 tablespoon vegetable oil

## Items Needed

- 1-gallon resealable plastic bag

1. **Whisk** together the ingredients for the marinade and set aside.
2. **Combine** the skirt steak and marinade in the resealable plastic bag, seal, and massage the marinade into the steak.
3. **Marinate** in the refrigerator for 1 hour.
4. **Place** both crisper plates into the COSORI Air Fryer baskets.
5. **Select** the Broil function on the left basket, adjust time to 22 minutes, tap *Shake*, then tap *Start/Pause* to preheat.
6. **Select** the Air Fry function on the right basket, adjust time to 18 minutes, tap *Sync Finish*, then tap *Start/Pause* to preheat.
7. **Place** marinated steak onto the left preheated crisper plate and the frozen fries onto the right preheated crisper plate.
8. **Flip** the steak and shake the fries halfway through cooking. The Shake Reminder will let you know when.
9. **Remove** the fries and steak when done and set the steak aside in a bowl.
10. **Carefully** remove the crisper plate from the left basket.
11. **Place** the tomatoes and onions directly into the basket and stir together.
12. **Select** the Air Fry function, adjust temperature to 400°F and time to 8 minutes, tap *Preheat* to remove, then tap *Start/Pause*.
13. **Add** the steak back in when 2 minutes remain on the timer.
14. **Remove** the steak when done. Mix with the fries, garnish with cilantro leaves, then serve with rice.





## PLANT-BASED EGGPLANT PARM

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	30 minutes
<b>COOK TIME</b>	26 minutes

1 small eggplant  
1 teaspoon kosher salt, divided  
½ cup all-purpose flour  
¼ teaspoon ground black pepper  
1 tablespoon Italian seasoning  
¼ teaspoon paprika  
½ cup oat milk, extra creamy or full fat  
¼ cup panko breadcrumbs  
Oil spray  
1½ cup marinara sauce, divided  
1 cup plant-based mozzarella cheese,  
shredded  
2 tablespoons vegan Parmesan cheese,  
grated  
¼ cup basil leaves, chiffonade

**Items Needed**  
Sheet tray

1. **Slice** the eggplant into ½-inch-thick rounds.
2. **Lay** the eggplant rounds on cooling rack on top of a sheet tray.
3. **Season** both sides with ½ teaspoon of kosher salt and let sit for 15 minutes.
4. **Mix** the all-purpose flour, remaining ¼ teaspoon kosher salt, ground black pepper, Italian seasoning, and paprika in a medium bowl.
5. **Set** up a breading station with the flour mixture in the first bowl, the oat milk in a second bowl, and the panko breadcrumbs in a final bowl.
6. **Pat** the eggplants dry.
7. **Coat** the eggplants in the flour mixture, then dip into the oat milk. Repeat once more before coating with panko breadcrumbs.
8. **Place** the crisper plate into the COSORI Air Fryer basket.
9. **Select** the Air Fry function, adjust time to 18 minutes, then tap *Start/Pause* to preheat.
10. **Spray** the preheated crisper plate with oil spray, then place the eggplants onto the crisper plate and coat the top with more oil spray.
11. **Flip** the eggplant rounds halfway through cooking. The Shake Reminder will let you know when.
12. **Remove** the eggplant when done and set aside.
13. **Carefully** remove the crisper plate and add one cup of the marinara sauce directly into the air fryer basket.
14. **Place** the eggplants on top of the marinara and top with the remaining marinara and shredded mozzarella cheese.
15. **Select** the Broil function, adjust time to 6 minutes, tap *Preheat* to remove, then tap *Start/Pause*.
16. **Remove** when done, garnish with basil and vegan Parmesan cheese, then serve.



## GREEN GODDESS GRILLED CHEESE

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	10 minutes
<b>COOK TIME</b>	7 minutes

4 slices crusty Italian bread, about  
½-inch thick  
½ zucchini, sliced paper thin lengthwise  
½ avocado, thinly sliced  
6 ounces havarti cheese, sliced  
6 ounces provolone cheese, sliced  
Oil spray

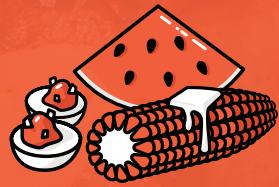
### Green Goddess Spread

¼ cup Greek yogurt  
¼ cup mayonnaise  
1 cup arugula or spinach  
4 fresh basil leaves  
2–3 tablespoons mixed fresh herbs  
(chives, tarragon, parsley)  
1 tablespoon fresh dill  
1 tablespoon capers  
1 lemon, zested and juiced  
1 tablespoon olive oil  
1 garlic clove, grated  
Kosher salt, to taste  
Black pepper, freshly ground, to taste

### Items Needed

Blender or food processor

1. **Blend** the green goddess spread ingredients together until very smooth in a blender or food processor.
2. **Place** both crisper plates into the COSORI Air Fryer baskets.
3. **Select** the Air Fry function on the left basket, adjust temperature to 400°F and time to 7 minutes, tap *Sync Cook*, then tap *Start/Pause* to preheat.
4. **Spread** the green goddess spread on the inside of all four pieces of bread and layer the zucchini, avocado, havarti cheese, and provolone cheese on top of the spread, then place the other piece of bread spread-side down onto the cheese.
5. **Spray** both sandwiches on both sides with oil spray and place them onto the preheated crisper plates.
6. **Flip** the sandwiches halfway through cooking. The Shake Reminder will let you know when.
7. **Remove** the sandwiches when done and serve.



*sides*



## CHEDDAR CHIVE CORN MUFFINS

<b>YIELD</b>	7 muffins
<b>PREP TIME</b>	15 minutes
<b>COOK TIME</b>	18 minutes

1 box (8.5 ounces) corn muffin mix  
1 whole egg  
½ cup whole milk  
½ cup sweet corn kernels  
2 tablespoons chives, chopped  
½ cup sharp cheddar, finely grated  
Oil spray

**Items Needed**  
7 silicone muffin cups

1. **Whisk** together the corn muffin mix, egg, and whole milk together until combined.
2. **Fold** in the corn kernels, chives, and cheddar cheese.
3. **Spray** each muffin cup lightly with oil spray.
4. **Fill** the muffin cups  $\frac{3}{4}$  full of the batter.
5. **Place** the crisper plate into the COSORI Air Fryer basket.
6. **Select** the Bake function, adjust time to 18 minutes, then tap *Start/Pause* to preheat.
7. **Place** the muffins onto the preheated crisper plate.
8. **Remove** when done and let cool for 5 minutes before removing muffins from the muffin cups, then serve.



## SPICY ROASTED LEMON BROCCOLI

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	10 minutes
<b>COOK TIME</b>	12 minutes

1 pound broccoli, cut into florets  
2 cloves garlic, sliced  
1½ teaspoons red chili flakes  
2 tablespoons grapeseed oil  
A pinch of ground black pepper  
¼ teaspoon garlic powder  
¼ teaspoon kosher salt  
½ lemon, juiced, for topping  
1 lemon, zested, for topping

1. **Add** broccoli, garlic, red chili flakes, grapeseed oil, black pepper, garlic powder, and salt into a bowl and toss until well combined.
2. **Place** the crisper plate into the COSORI Air Fryer basket.
3. **Select** the Roast function, adjust temperature to 400°F and time to 18 minutes, then tap *Start/Pause* to preheat.
4. **Place** the broccoli onto the preheated crisper plate.
5. **Shake** the broccoli halfway through cooking. The Shake Reminder will let you know when.
6. **Remove** when done, top with lemon juice and zest, then serve.



# CRISPY CHICKPEA SALAD

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

¼ baguette, torn into small pieces  
1 tablespoon fresh Italian parsley leaves  
1 tablespoon fresh mint leaves  
3 tablespoons olive oil, divided  
1 teaspoon 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, for topping

## Citrus Vinaigrette

1 shallot, minced  
1 orange, zested and juiced  
1 tablespoon Champagne vinegar  
1 tablespoon Dijon mustard  
2 teaspoons agave syrup  
½ cup olive oil, plus more as needed  
Kosher salt, to taste  
Black pepper, freshly ground, to taste

## Items Needed

Food processor fitted with the blade attachment

1. **Remove** the crisper plate from the left COSORI Air Fryer basket and place the crisper plate into the right basket.
2. **Select** the Air Fry function on the left basket, adjust temperature to 390°F and time to 10 minutes, tap *Sync Cook*, then tap *Start/Pause* to preheat.
3. **Place** the baguette pieces, parsley, mint, 2 tablespoons olive oil, and ½ teaspoon kosher salt in the bowl of a food processor fitted with the blade attachment. Pulse until the bread has been broken down into large crumbs and the herbs are mixed into the crumbs.
4. **Combine** the chickpeas, remaining tablespoon olive oil, remaining ½ teaspoon kosher salt, and paprika in a medium bowl and mix well.
5. **Place** the breadcrumbs directly into the preheated left basket and spread into a single layer.
6. **Place** the chickpeas onto the preheated crisper plate in the right basket.
7. **Shake** the breadcrumbs and chickpeas halfway through cooking. The Shake Reminder will let you know when.
8. **Whisk** the shallot, orange zest, orange juice, Champagne vinegar, Dijon 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.
9. **Remove** the chickpeas and breadcrumbs when done and let cool.
10. **Toss** the mixed greens, oranges, and avocado with enough of the vinaigrette to coat, 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.



## ROASTED CURRIED CARROTS

<b>YIELD</b>	3 servings
<b>PREP TIME</b>	10 minutes
<b>COOK TIME</b>	10 minutes

### Carrots

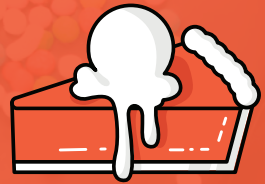
- 1 bunch rainbow carrots, washed, peeled, and cut into 1-inch-thick pieces
- 1 tablespoon olive oil
- 1 garlic clove, grated
- 1 teaspoon curry powder
- ½ teaspoon cumin
- 1 teaspoon paprika
- 1 teaspoon kosher salt
- 2 tablespoons shelled pistachios, chopped, for topping
- 1 tablespoon Italian parsley, finely chopped, for topping
- 1 tablespoon fresh mint leaves, finely chopped, for topping

### Labneh

- ½ cup labneh or Greek yogurt
- 1 tablespoon lemon juice
- 1 tablespoon olive oil
- 1 garlic clove, grated
- Kosher salt, to taste
- Black pepper, freshly ground, to taste

1. **Place** the crisper plate into the COSORI Air Fryer basket.
2. **Select** the Roast function, adjust temperature to 385°F and time to 10 minutes, then tap *Start/Pause* to preheat.
3. **Place** all of the carrot ingredients except the pistachios, parsley, and mint into a large bowl and mix well.
4. **Place** the carrots onto the preheated crisper plate.
5. **Combine** the labneh, lemon juice, olive oil, and garlic in a medium bowl and whisk together, then season to taste with salt and pepper.
6. **Remove** the carrots when done, then serve topped with the labneh, pistachios, parsley, and mint.





*desserts*



## MINI COCONUT STRUDEL

<b>YIELD</b>	18 servings
<b>PREP TIME</b>	2 hours
	20 minutes
<b>COOK TIME</b>	16 minutes

1½ cup shredded coconut flakes,  
unsweetened  
¾ cup water  
1 cup granulated sugar  
½ cup coconut milk beverage,  
unsweetened, divided  
½ teaspoon vanilla extract  
½ teaspoon kosher salt  
2 sheets puff pastry, thawed

### Items Needed

Rolling pin  
Pastry brush  
Fork

- 1. Combine** the coconut flakes, water, granulated sugar, and ¼ cup coconut milk beverage in a medium saucepan.
- 2. Cook** on the stove on medium-low heat for 20 minutes or until half of the liquid has evaporated and has slightly thickened.
- 3. Stir** in the vanilla extract and kosher salt.
- 4. Remove** from stove and set aside to cool for 2 hours.
- 5. Roll** out each puff pastry sheet to 9 x 15 inches and divide into 9 rectangles.
- 6. Brush** the top, left, and right edges of the puff pastry with the reserved coconut milk beverage.
- 7. Add** a tablespoon of the coconut filling with a little of its syrup on the bottom half.
- 8. Roll** up the pastry from one end to the other and crimp the edges shut with a fork.
- 9. Cut** two slits on top to let steam escape.
- 10. Place** the crisper plate into the COSORI Air Fryer basket.
- 11. Select** the Bake function, adjust temperature to 360°F and time to 16 minutes, tap *Shake*, then tap *Start/Pause* to preheat.
- 12. Place** the strudels onto the preheated crisper plate and brush the tops with the reserved coconut milk beverage.
- 13. Flip** the strudels halfway through cooking. The Shake Reminder will let you know when.
- 14. Remove** when done and serve warm.



# MEXICAN WEDDING COOKIES

<b>YIELD</b>	18–24 cookies
<b>PREP TIME</b>	1 hour
<b>COOK TIME</b>	16 minutes

2 cups raw walnuts  
1 cup unsalted butter, softened  
1½ cup powdered sugar, divided  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1¼ teaspoon kosher salt

## Items Needed

Food processor  
Stand mixer fitted with the paddle attachment  
Parchment paper

1. **Pulse** walnuts in the food processor until pieces are broken down to pea size.
2. **Remove** half of the chopped walnuts and set aside, then continue to process until the remaining nuts resemble the texture of wet sand.
3. **Beat** the butter and ¼ cup powdered sugar in the bowl of a stand mixer with the paddle attachment until light and fluffy.
4. **Mix** in the vanilla extract.
5. **Add** the all-purpose flour, salt, and all the walnuts into the bowl of the mixer and mix until no dry spots remain.
6. **Scoop** out one heaping tablespoon of cookie dough, roll in your hands to shape into a ball, then place on a parchment lined plate. Repeat the shaping process with the remaining dough.
7. **Chill** the cookie dough balls in the refrigerator for 30 minutes.
8. **Place** the crisper plate into the COSORI Air Fryer basket.
9. **Select** the Bake function, adjust time to 16 minutes, then tap *Start/Pause* to preheat.
10. **Cut** parchment paper to fit the crisper plate, then carefully line the crisper plate with the parchment paper.
11. **Place** cookies onto the lined preheated crisper plate.
12. **Remove** when done and set aside to completely cool. Roll in the reserved powdered sugar, then serve.



# MINI PINEAPPLE UPSIDE-DOWN CAKES

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	30 minutes
<b>COOK TIME</b>	20 minutes

2 tablespoons unsalted butter,  
melted, divided  
¼ cup light brown sugar,  
packed, divided  
4 pineapple rings, patted dry  
4 maraschino cherries

## Cake

1½ cups cake flour  
1 teaspoon baking powder  
½ teaspoon baking soda  
½ teaspoon kosher salt  
6 tablespoons unsalted butter, softened  
¾ cup granulated sugar  
2 large egg whites  
¼ teaspoon vanilla extract  
¼ cup labneh or sour cream  
2 tablespoons milk  
¼ cup pineapple juice

## Items Needed

4 ceramic ramekins (8 ounces each)  
Stand mixer fitted with the paddle  
attachment, or hand mixer  
Rubber spatula

1. **Pour** half a tablespoon of the melted butter into each ramekin, then top each with 1 tablespoon of brown sugar. Lay one pineapple ring in the base of each ramekin and place a maraschino cherry into the center of the rings. Place the ramekins in the refrigerator to chill for 15 minutes.
2. **Place** the crisper plate into the COSORI Air Fryer basket.
3. **Select** the Bake function, adjust temperature to 305°F and time to 20 minutes, then tap *Start/Pause* to preheat.
4. **Whisk** the flour, baking powder, baking soda, and salt together in a medium bowl.
5. **Place** the softened butter 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 add the sugar and beat for another minute.
6. **Add** in the egg whites and vanilla and beat on medium-high speed briefly to combine, then add the labneh or sour cream and continue beating for an additional minute or so. Mix in the dry ingredients, then lower the speed, add the milk and pineapple juice, and mix until just combined.
7. **Pour** the batter into the ramekins, leaving a ½-inch space at the top.
8. **Place** the ramekins onto the preheated wvcrisper plate.
9. **Remove** the cakes when done and let cool for 20 to 30 minutes. Loosen the sides with a knife and invert onto a plate, then serve.



*dehydrate*





## CINNAMON APPLE CHIPS

<b>YIELD</b>	4 servings
<b>PREP TIME</b>	10 minutes
<b>COOK TIME</b>	6–12 hours

1 apple  
½ lemon, juiced  
1 tablespoon pumpkin pie spice

- 1. Place** the crisper plate into the COSORI Air Fryer basket.
- 2. Wash** and dry the apple, remove the core, halve it lengthwise, then slice it into ¼-inch-thick pieces.
- 3. Place** the apple slices in a bowl and toss together with the lemon juice and pumpkin pie spice to coat.
- 4. Place** the apple slices in a single layer onto the crisper plate.
- 5. Select** the Dehydrate function, adjust temperature to 140°F and time to 12 hours, then tap *Start/Pause*.
- 6. Check** the apple slices every hour after 6 hours, then remove when they are at your desired texture. The slices will continue to crisp as they cool to room temperature after removing from the air fryer.
- 7. Remove** the apple chips when they are at your desired texture and serve.



## BLACK PEPPER BEEF JERKY

<b>YIELD</b>	2 servings
<b>PREP TIME</b>	15 minutes
<b>COOK TIME</b>	4 hours

- ¼ pound beef top round or bottom round, trimmed and sliced ¼-inch thick
- ½ cup lager or amber ale
- ½ cup soy sauce
- ½ cup Worcestershire sauce
- 3 teaspoons black peppercorns, freshly cracked, divided
- 1 tablespoon brown sugar (optional, for sweetness)

- 1. Place** the sliced beef, lager or ale, soy sauce, Worcestershire sauce, 1 tablespoon black peppercorns, and brown sugar if using in a bowl or resealable bag and toss to combine. Refrigerate for 1 hour.
- 2. Place** both crisper plates into the COSORI Air Fryer baskets.
- 3. Place** the beef slices on the crisper plates, ensuring they do not overlap. Sprinkle the tops with the remaining black peppercorns.
- 4. Select** the Dehydrate function on the left basket, adjust temperature to 145°F and time to 4 hours, tap *Sync Cook*, then tap *Start/Pause*.
- 5. Remove** jerky when done and allow to cool to room temperature before serving.







# COSORI®

**Questions or Concerns?**

Mon-Fri, 9:00 am-5:00 pm PST/PDT  
support@cosori.com | 1-888-402-1684