

COSORI®

DUAL BLAZE™ 6.4-LITRE SMART AIR FRYER

Recipes



Table of Contents

Breakfast

- 5 Breakfast Pizza
- 6 Bacon & Egg Cups
- 7 Stuffed French Toast

Appetisers

- 9 Dry-Rubbed Chicken Wings
- 10 Garlic-Parmesan Chicken Wings
- 11 Coconut Shrimp
- 12 Prosciutto-Wrapped Asparagus
- 13 Vegan Cocktail "Meatballs"
- 15 Avocado Mango Spring Rolls

Entrees

- 17 Bratwurst with Peppers
- 19 Cuban Spiced Black Bean & Quinoa Burgers
- 21 Whole30® Lemon Chicken with Spinach Pesto
- 22 Blackened Chicken Breasts
- 23 Popcorn Shrimp Tacos
- 24 5-Spice Sticky Chicken
- 25 Lemon-Butter Salmon
- 26 Crispy "Fried" Fish Nuggets
- 27 Chipotle Tuna Melt
- 28 Santa Maria Ribeye
- 29 Chicken Parmesan
- 31 Whole30® Buffalo Chicken Meatballs

Sides

- 33 Parmesan-Thyme Acorn Squash
- 34 Crispy Sweet Potato Chips
- 35 Crispy Seasoned Chips
- 36 Homemade Tortilla Crisps
- 37 Aubergine-Mushroom Stir Fry
- 38 Avocado Chips

Dessert

- 41 Mini Apple Pies
- 43 Coffee Streusel Muffins
- 44 Churros with Mexican Chocolate Sauce



*Thank you for
your purchase!*



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



explore

our recipe gallery
www.cosori.com/recipes



enjoy

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



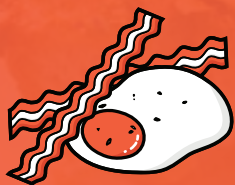
CONTACT OUR CHEFS

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

Email: recipes@cosori.com

On behalf of all of us at COSORI,

Happy cooking!



breakfast



BREAKFAST PIZZA

YIELD	1–2 servings
PREP TIME	5 minutes
COOK TIME	9 minutes

- 9 millilitres olive oil
- 1 pre-made pizza dough (18-centimetres)
- 28 grams low-moisture mozzarella cheese
- 2 slices smoked ham
- 1 egg
- 21 grams coriander leaves, chopped, for garnish

1. **Brush** olive oil on top of the premade pizza dough.
2. **Add** mozzarella cheese and smoked ham onto the dough.
3. **Place** the pizza directly into the COSORI Smart Air Fryer basket, without the crisper plate.
4. **Select** the Air Fry function, adjust temperature to 200°C and time to 5 minutes, then press *Start/Pause*.
5. **Remove** when the timer goes off and crack the egg on top of the pizza.
6. **Place** the basket back into the air fryer.
7. **Select** the Broil function, adjust time to 4 minutes, then press *Start/Pause*.
8. **Remove** when done, garnish with chopped coriander, and serve.



BACON & EGG CUPS

YIELD

6 servings

PREP TIME

5 minutes

COOK TIME

8 minutes

6 slices bacon

6 eggs

Salt & pepper, to taste

2 green onions, thinly sliced, for garnish

Items Needed

6 Individual cup muffin tins

1. **Wrap** 1 piece of bacon around the inside of each muffin tin to create rings.
2. **Crack** 1 egg into the center of each bacon ring. Season each egg with a sprinkle of salt and pepper.
3. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the muffin tins onto the crisper plate.
4. **Select** the Air Fry function, adjust time to 8 minutes, then press *Start/Pause*.
5. **Remove** when done, garnish the bacon and egg cups with sliced green onions, and serve.



STUFFED FRENCH TOAST

YIELD | 1 serving
PREP TIME | 4 minutes
COOK TIME | 8 minutes

1 slice brioche bread
(6½-centimetres-thick),
preferably stale
113 grams cream cheese
2 eggs
30 millilitres milk
30 millilitres heavy cream
42 grams sugar
5 grams cinnamon
2 grams vanilla extract
Oil spray
Pistachios, chopped, for topping
Maple syrup, for serving

1. **Cut** a slit in the middle of the brioche slice.
2. **Stuff** the inside of the slit with cream cheese. Set aside.
3. **Whisk** together the eggs, milk, heavy cream, sugar, cinnamon, and vanilla extract.
4. **Soak** the stuffed French toast in the egg mixture for 10 seconds on each side.
5. **Spray** each side of the French toast with oil spray.
6. **Place** the French toast directly into the COSORI Smart Air Fryer basket, without the crisper plate.
7. **Select** the Air Fry function, adjust time to 8 minutes, then press *Start/Pause*.
8. **Flip** the French toast over halfway through cooking.
9. **Remove** when done.
10. **Serve** topped with chopped pistachios and maple syrup.



appetisers



DRY-RUBBED CHICKEN WINGS

YIELD | 4 servings
PREP TIME | 5 minutes
COOK TIME | 20 minutes

9 grams garlic powder
1 chicken bouillon cube, reduced sodium
5 grams salt
3 grams black pepper
2 grams smoked paprika
1 grams cayenne pepper
3 grams Old Bay® seasoning, less sodium
3 grams onion powder
1 grams dried oregano
453 grams chicken wings
Oil spray
Ranch, for serving

1. **Combine** all the seasonings in a bowl and mix well.
2. **Reserve** half of the seasoning mixture in a separate bowl for sprinkling over the cooked chicken wings.
3. **Season** the chicken wings with half of the seasoning blend and spray liberally with oil spray.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the chicken wings onto the crisper plate.
5. **Select** the Chicken function and press *Start/Pause*.
6. **Remove** when done, place into a bowl, and sprinkle with the other half of the seasoning blend until they are well coated.
7. **Serve** with a side of ranch.



GARLIC-PARMESAN CHICKEN WINGS

YIELD	3 servings
PREP TIME	5 minutes
COOK TIME	20 minutes

25 grams cornstarch
28 grams Parmesan cheese, grated
9 grams garlic powder
Salt & pepper, to taste
680 grams chicken wings
Oil spray

1. **Combine** the cornstarch, Parmesan cheese, garlic powder, salt, and pepper in a bowl.
2. **Reserve** half of the Parmesan mixture in a separate bowl for sprinkling over the cooked chicken wings.
3. **Add** the chicken wings to the bowl and dredge until the wings are well coated.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the chicken wings onto the crisper plate.
5. **Spray** the top of the chicken wings with oil spray.
6. **Select** the Chicken function and press *Start/Pause*.
7. **Remove** when done.
8. **Sprinkle** with the reserved Parmesan mixture and serve.



COCONUT SHRIMP

YIELD	3 servings
PREP TIME	8 minutes
COOK TIME	6 minutes

27 grams plain flour
5 grams salt, divided
1 grams black pepper, divided
1 grams garlic powder, divided
2 grams paprika, divided
2 large eggs, beaten
15 millilitres milk
28 grams panko breadcrumbs
40 grams unsweetened flaked coconut
227 grams large shrimp, peeled (tails left on) and deveined
Oil spray

1. **Mix** together the flour and half of the seasonings and spices in 1 bowl.
2. **Whisk** together the eggs and milk in a separate bowl.
3. **Combine** the panko breadcrumbs, coconut, and the other half of the seasonings and spices in a third bowl.
4. **Coat** each shrimp with flour, then dip in egg, and then roll in breadcrumbs and coconut. Dip in egg and crumbs again and set aside.
5. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the shrimp onto the crisper plate.
6. **Spray** the shrimp with the oil spray.
7. **Select** the Seafood function, adjust time to 6 minutes, then press *Start/Pause*.
8. **Remove** when done and serve.



PROSCIUTTO- WRAPPED ASPARAGUS

YIELD	3 servings
PREP TIME	5 minutes
COOK TIME	8 minutes

12 spears asparagus
10 millilitres olive oil
Salt & pepper, to taste
12 slices prosciutto

1. **Cut** off the woody ends of the asparagus spears and discard.
2. **Drizzle** the asparagus spears with oil.
3. **Season** with salt and pepper to taste.
4. **Wrap** 1 slice of prosciutto around each asparagus spear, top to bottom.
5. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the asparagus onto the crisper plate.
6. **Select** the Veggies function, adjust time to 8 minutes, then press *Start/Pause*.
7. **Remove** when done and serve.



VEGAN COCKTAIL “MEATBALLS”

YIELD	6 servings
PREP TIME	15 minutes
COOK TIME	12 minutes

340 grams plant-based ground “beef”
½ medium shallot, finely diced
3 grams garlic powder
2 grams black pepper
3 grams salt
2 grams dry mustard
A pinch of cayenne
A pinch of smoked paprika
15 grams fresh parsley,
finely chopped
3 millilitres Worcestershire sauce
(vegan friendly)
43 grams almond flour
Oil spray
64 millilitres vegan BBQ sauce, plus
more for serving
Chives, chopped, for garnish

1. **Mix** the ground “beef” with the shallot, garlic powder, pepper, salt, dry mustard, cayenne, paprika, parsley, Worcestershire sauce, and almond flour in a large bowl until well combined.
2. **Divide** the mixture into 12 portions and shape into balls. Refrigerate for at least 10 minutes.
3. **Place** the meatballs directly into the COSORI Smart Air Fryer basket, without the crisper plate.
4. **Spray** the meatballs with oil spray.
5. **Select** the Air Fry function, adjust temperature to 200°C and time to 12 minutes, then press *Start/Pause*.
6. **Remove** when done.
7. **Heat** the BBQ sauce in a medium saucepan until it simmers, then add the meatballs.
8. **Stir** to coat the meatballs.
9. **Remove** from heat, garnish with chives, and serve.



AVOCADO MANGO SPRING ROLLS

YIELD	3 servings
PREP TIME	15 minutes
COOK TIME	10 minutes

60 millilitres liquid coconut oil
30 millilitres sesame oil
12 egg roll wrappers
1 ripe mango, peeled and sliced into
6-millimetre strips
2 firm medium avocados, cut into
6-millimetre strips
11 grams kosher salt
14 grams tajin seasoning
28 grams fresh coriander, chopped
2 green onions, chopped
Flaky sea salt, for sprinkling

Dipping Sauce

128 grams diced mango
43 millilitres coconut cream
1 lime, juiced
7 millilitres agave syrup
7 millilitres hot sauce
5 millilitres coconut aminos
3 grams tajin seasoning
3 grams kosher salt

Items Needed

Food processor or blender

1. **Stir** together the coconut oil and sesame oil in a medium bowl.
2. **Brush** each egg roll wrapper with the oil mixture, lay a second wrapper on top, then brush again with oil.
3. **Lay** several pieces of mango and avocado in the center of each egg roll wrapper.
4. **Sprinkle** the mango and avocado with salt, tajin, and some coriander.
5. **Fold** the bottom side of the egg roll wrapper over the fruit, then fold the sides in over the fruit.
6. **Wet** your finger with water and moisten the remaining open edge of the wrapper, then roll up the egg rolls tightly.
7. **Brush** the outside of the egg rolls with the coconut and sesame oil mixture.
8. **Combine** all the dipping sauce ingredients in the bowl of a small food processor or blender and pulse until very smooth. Set aside.
9. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the egg rolls onto the crisper plate.
10. **Select** the Air Fry function, adjust temperature to 185°C, then press *Start/Pause*.
11. **Remove** when done and sprinkle with flaky sea salt.
12. **Cool** for 10 minutes, then serve with the dipping sauce on the side.



mains



BRATWURST WITH PEPPERS

YIELD	2 servings
PREP TIME	5 minutes
COOK TIME	7 minutes

- 2 red bell peppers, cored and cut into 2½-centimetre-wide slices
- 7 millilitres olive oil
- Salt & pepper, to taste
- 2 bratwurst sausages, pricked with a knife

1. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the bell pepper slices onto the crisper plate.
2. **Drizzle** the bell peppers slices with olive oil, season with salt and pepper, then add the bratwurst sausages.
3. **Select** the Roast function, adjust time to 7 minutes, then press *Start/Pause*.
4. **Remove** when done and serve.



CUBAN SPICED BLACK BEAN & QUINOA BURGERS

YIELD	4 servings
PREP TIME	20 minutes
COOK TIME	8 minutes

½ white onion, roughly chopped
2 garlic cloves
32 grams coriander leaves
1 can black beans, drained and rinsed
128 grams quinoa, cooked according to package instructions
1 lime, zested and juiced
15 grams tomato paste
10 grams kosher salt
5 grams dried oregano
3 grams freshly ground black pepper
3 grams ground coriander seeds
3 grams ground cumin
15 millilitres olive oil
Oil spray

For Serving

4 burger buns
32 grams fresh coriander leaves
Plant-based mayonnaise
½ red onion, thinly sliced
Lettuce, torn, washed, and dried
1 Roma tomato, thinly sliced

Items Needed

Food processor fitted with the blade attachment

1. **Place** the onion, garlic, and coriander leaves in the bowl of a food processor fitted with the blade attachment.
2. **Pulse** several times until the mixture is finely chopped, then add in the black beans and pulse several more times until a smooth paste is formed. Transfer the mixture to a medium bowl.
3. **Add** the quinoa, lime zest and juice, tomato paste, salt, oregano, pepper, ground coriander seeds, cumin, and olive oil to the black bean mixture.
4. **Stir** together until evenly distributed.
5. **Shape** the black bean mixture into 4 equally sized patties, tightly packing them to ensure they stay together while cooking.
6. **Spray** the patties with oil spray on both sides.
7. **Place** the patties directly into the COSORI Smart Air Fryer basket, without the crisper plate.
8. **Select** the Air Fry function, adjust temperature to 195°C and time to 8 minutes, then press *Start/Pause*.
9. **Flip** the patties over halfway through cooking.
10. **Remove** when done and serve on burger buns with coriander, plant-based mayonnaise, onion slices, lettuce, and sliced tomato.



WHOLE30® LEMON CHICKEN WITH SPINACH PESTO

YIELD | 4 servings
PREP TIME | 2 hours
COOK TIME | 18 minutes

Chicken

6 bone-in, skin-on chicken drumsticks or thighs
2 lemons, zested and juiced
60 millilitres olive oil
2 garlic cloves, smashed
2 stems fresh thyme
5 grams kosher salt
3 grams black pepper

Pesto

60 grams baby spinach leaves
15 grams fresh basil leaves
15 grams fresh mint leaves
32 grams toasted pine nuts
1 clove garlic
78 millilitres olive oil,
plus more as needed
1 lemon, juiced
15 grams nutritional yeast
5 grams kosher salt,
plus more to taste
3 grams black pepper

Items Needed

Food processor or blender

1. **Place** all the chicken ingredients into a resealable plastic bag or bowl and mix well.
2. **Marinate** in the refrigerator for 2 hours.
3. **Drain** and discard the marinade.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the chicken onto the crisper plate.
5. **Select** the Chicken function, adjust time to 18 minutes, then press *Start/Pause*.
6. **Combine** the spinach, basil, mint, pine nuts, garlic, olive oil, and lemon juice in a food processor or blender and pulse to combine.
7. **Add** the nutritional yeast, salt, and pepper and blend until the pesto is almost smooth but still has just a bit of texture. Add more olive oil as needed to thin out the pesto.
8. **Remove** when done and serve drizzled with the pesto.

Disclaimer: Whole30 is the registered trademark of Thirty & Co., LLC. COSORI is not associated with, sponsored, or endorsed by Thirty & Co., LLC. The use of the mark is for identification only.



BLACKENED CHICKEN BREASTS

YIELD	4 servings
PREP TIME	10 minutes
COOK TIME	12 minutes

9 grams smoked paprika
6 grams garlic powder
6 grams onion powder
2 grams cayenne pepper
5 grams black pepper
4 grams salt
454 grams boneless skinless chicken breasts, thinly sliced
Oil spray
2 limes, halved, for serving

1. **Combine** the paprika, garlic powder, onion powder, cayenne, black pepper, and salt in a small bowl.
2. **Season** the chicken on both sides with the spice mixture to ensure it's completely coated.
3. **Spray** both sides with oil spray.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the chicken onto the crisper plate.
5. **Select** the Chicken function, adjust time to 12 minutes, then press *Start/Pause*.
6. **Remove** when done.
7. **Serve** after squeezing the limes over the chicken.



POPCORN SHRIMP TACOS

YIELD	4 servings
PREP TIME	10 minutes
COOK TIME	6 minutes

Popcorn Shrimp

43 grams plain flour
5 grams granulated garlic
5 grams paprika
5 grams kosher salt
3 grams black pepper
1 egg
14 millilitres milk
128 grams panko breadcrumbs
230 grams shrimp, peeled and deveined
Oil spray

Tacos

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

1. **Place** the flour, garlic, paprika, salt, and pepper in a bowl and stir to combine.
2. **Whisk** together the egg and milk in a separate bowl.
3. **Place** the panko breadcrumbs in a third bowl.
4. **Dip** the shrimp into the flour mixture, then the egg mixture, then the panko breadcrumbs.
5. **Spray** both sides of the shrimp with oil spray.
6. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the shrimp onto the crisper plate.
7. **Select** the Seafood function, adjust time to 6 minutes, then press *Start/Pause*.
8. **Remove** when done.
9. **Assemble** the tacos by placing popcorn shrimp onto the warmed corn tortillas.
10. **Top** with shredded lettuce, radish, sour cream, lime, and avocado slices, and serve.



5-SPICE STICKY CHICKEN

YIELD	2 servings
PREP TIME	2 hours
	5 minutes
COOK TIME	18 minutes

45 millilitres hoisin sauce
15 millilitres oyster sauce
3 garlic cloves, finely grated
10 grams Chinese 5-Spice Powder
60 grams honey, divided
30 millilitres dark soy sauce, divided
4 bone-in, skin-on chicken thighs
Chinese broccoli, steamed, for
serving
Rice, cooked, for serving

1. **Combine** the hoisin, oyster sauce, garlic, Chinese 5-Spice Powder, 30 grams of honey, and 15 grams of dark soy sauce in a large bowl.
2. **Add** the chicken thighs and mix until well coated.
3. **Marinate** in the refrigerator for at least 2 hours.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the chicken thighs skin side down onto the crisper plate.
5. **Select** the Chicken function, adjust time to 18 minutes, then press *Start/Pause*.
6. **Mix** the remaining honey and soy sauce together in a small bowl.
7. **Flip** the chicken halfway through cooking.
8. **Brush** the tops of the chicken with the honey-soy sauce after 14 minutes of cooking, then return to the air fryer and finish cooking for 4 minutes.
9. **Remove** when done and serve with steamed Chinese broccoli and rice.



LEMON-BUTTER SALMON

YIELD	2 servings
PREP TIME	3 minutes
COOK TIME	8 minutes

2 salmon fillets (170 grams each)
Salt & pepper, for seasoning, as desired
Oil spray
30 grams butter
30 millilitres fresh lemon juice
1 garlic clove, grated
6 millilitres Worcestershire sauce

1. **Season** the salmon with salt and pepper as desired.
2. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the salmon onto the crisper plate.
3. **Spray** the tops of the salmon with oil spray.
4. **Select** the Seafood function and press *Start/Pause*.
5. **Combine** the butter, lemon juice, garlic, and Worcestershire sauce in a small sauce pan and melt on low heat, about 1 minute.
6. **Remove** when done.
7. **Serve** the salmon fillets with rice and topped with the lemon-butter sauce.



CRISPY “FRIED” FISH NUGGETS

YIELD	4 servings
PREP TIME	6 minutes
COOK TIME	6 minutes

32 grams plain flour
15 grams Old Bay® seasoning
2 eggs, beaten
400 grams panko breadcrumbs
454 grams whitefish or other mild fish, cut into 3½ x 1½-centimetre long strips
Oil spray
Tartar sauce, for serving

1. **Mix** together the flour and Old Bay® seasoning in a medium bowl, put the beaten eggs in a separate bowl, and then pour the breadcrumbs into a third bowl.
2. **Coat** each piece of fish with the seasoned flour, then dip in the beaten eggs, and then roll in the breadcrumbs.
3. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the coated fish onto the crisper plate.
4. **Spray** the coated fish on both sides with oil spray.
5. **Select** the Seafood function, adjust time to 6 minutes, then press *Start/Pause*.
6. **Remove** when done and serve with tartar sauce.



CHIPOTLE TUNA MELT

YIELD	2 servings
PREP TIME	5 minutes
COOK TIME	8 minutes

1 can tuna (142 grams)
42 grams La Costeña® chipotle sauce
4 slices white bread
2 slices pepper jack cheese

1. **Mix** the tuna and chipotle sauce until well combined.
2. **Spread** half of the chipotle tuna mixture onto each of the 2 bread slices.
3. **Add** a slice of pepper jack cheese onto each one and top with the remaining 2 bread slices, making 2 sandwiches.
4. **Place** the sandwiches directly into the COSORI Smart Air Fryer basket, without the crisper plate.
5. **Select** the Air Fry function, adjust time to 8 minutes, then press *Start/Pause*.
6. **Flip** the sandwiches over halfway through cooking.
7. **Remove** when done, cut diagonally, and serve.



SANTA MARIA RIBEYE

YIELD	2 servings
PREP TIME	30 minutes
COOK TIME	10 minutes

1 boneless ribeye (450 grams)
5 grams kosher salt
2 grams ground black pepper
2 grams garlic powder
2 grams onion powder
2 grams dried oregano
A pinch of dried rosemary
A pinch of cayenne pepper
A pinch of dried sage
15 millilitres olive oil

1. **Remove** the steak from the refrigerator 30 minutes prior to cooking.
2. **Pat** the steak dry with a paper towel and season both sides with the salt and black pepper.
3. **Mix** together the seasonings and sprinkle over the steak evenly.
4. **Drizzle** olive oil onto the steak.
5. **Place** the steak directly into the COSORI Smart Air Fryer basket, without the crisper plate.
6. **Select** the Steak function, adjust time to 10 minutes, then press *Start/Pause*. This will give you medium doneness.
7. **Remove** when done.
8. **Rest** the steak for 5 minutes before slicing and serving.



CHICKEN PARMESAN

YIELD	2 servings
PREP TIME	10 minutes
COOK TIME	12 minutes

56 grams Italian-style breadcrumbs
20 grams Parmesan cheese, grated
1 egg, beaten
60 grams plain flour
2 boneless, skinless chicken breasts
(thinly cut)
Oil spray
2 slices mozzarella cheese
Marinara sauce, for serving
2 sprigs parsley, freshly chopped, for
garnish

1. **Mix** the breadcrumbs and Parmesan cheese in a medium bowl, put the beaten egg in a separate bowl, and then pour the flour into a third bowl.
2. **Dredge** each chicken breast in the flour, then dip in the beaten egg, and then roll in the breadcrumb mixture.
3. **Spray** both sides of the chicken with oil spray.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the chicken onto the crisper plate.
5. **Select** the Air Fry function, adjust time to 12 minutes, then press *Start/Pause*.
6. **Place** 1 slice of mozzarella cheese onto each breast after 10 minutes.
7. **Remove** the chicken when done.
8. **Serve** with marinara sauce and garnished with the freshly chopped parsley.



WHOLE30® BUFFALO CHICKEN MEATBALLS

YIELD	2 servings
PREP TIME	15 minutes
COOK TIME	14 minutes

Meatballs

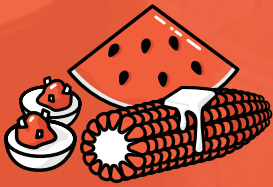
454 grams ground chicken
43 grams carrot, grated
2 green onions, chopped finely
crosswise
1 celery rib, small diced
32 millilitres Frank's RedHot® Buffalo Wings Sauce
32 grams almond flour
1 egg, beaten
30 grams Whole30®-Friendly mayonnaise
7 millilitres apple cider vinegar
10 grams garlic powder
10 grams onion powder
5 grams kosher salt
5 grams black pepper
Olive oil spray

Dipping Sauce

118 millilitres coconut milk
30 grams Whole30®-Friendly mayonnaise
15 millilitres apple cider vinegar
15 grams fresh chives, chopped
15 grams fresh dill, chopped
15 grams fresh Italian parsley leaves, chopped
5 grams garlic powder
2 grams onion powder
2 grams kosher salt
2 grams black pepper

1. **Place** all the meatball ingredients except for the olive oil spray into a large bowl and stir to combine, being careful not to overwork the chicken.
2. **Form** the mixture into 12 meatballs.
3. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the meatballs onto the crisper plate.
4. **Spray** the meatballs with olive oil spray.
5. **Select** the Air Fry function, adjust time to 14 minutes, then press *Start/Pause*.
6. **Whisk** together the dipping sauce ingredients in a medium bowl.
7. **Remove** the meatballs when done, then serve with the dipping sauce on the side.

Disclaimer: Whole30 is the registered trademark of Thirty & Co., LLC. COSORI is not associated with, sponsored, or endorsed by Thirty & Co., LLC. The use of the mark is for identification only.



sides



PARMESAN-THYME ACORN SQUASH

YIELD	3 servings
PREP TIME	10 minutes
COOK TIME	16 minutes

1 small acorn squash
15 grams fresh thyme leaves
15 millilitres olive oil
5 grams kosher salt
5 grams freshly ground black pepper
15 grams freshly grated
Parmesan cheese

1. **Halve** the acorn squash and scoop out and discard the seeds. Cut the squash halves into 2½-centimetre-thick wedges.
2. **Combine** the acorn squash wedges, thyme, olive oil, salt, and pepper in a medium bowl and toss to coat the squash.
3. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the acorn squash onto the crisper plate.
4. **Select** the Roast function, adjust time to 16 minutes, then press *Start/Pause*.
5. **Remove** the squash when done, sprinkle the Parmesan cheese over the top, and serve.



CRISPY SWEET POTATO CHIPS

YIELD	4 servings
PREP TIME	10 minutes
COOK TIME	15 minutes

2 sweet potatoes
10 grams cornstarch, potato starch,
or tapioca starch
15 millilitres vegetable oil
10 grams kosher salt, divided

1. **Peel** the sweet potatoes, then cut off the narrow ends.
2. **Halve** the sweet potatoes cross wise, then cut each half into 6-millimetre-wide sticks.
3. **Toss** the cut sweet potatoes with the cornstarch, oil, and 1 teaspoon of the kosher salt until fully coated.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the sweet potatoes onto the crisper plate.
5. **Select** the Air Fry function, adjust temperature to 205°C and time to 15 minutes, then press *Start/Pause*.
6. **Remove** the sweet potato chips when done, sprinkle with the remaining salt, then serve immediately.

Note: To re crisp your sweet potato chips, set temperature to 205°C and time to 2 minutes, then press *Start/Pause*.



CRISPY SEASONED CHIPS

YIELD	3 servings
PREP TIME	10 minutes
COOK TIME	17 minutes

2 russet potatoes
15 grams cornstarch or potato starch
21 millilitres vegetable oil
8 grams kosher salt, plus more to taste for seasoning
5 grams onion powder
5 grams garlic powder
5 grams paprika
2 grams chili powder
2 grams cayenne pepper

1. **Peel** the potatoes, then cut off the narrow ends.
2. **Halve** the potatoes cross wise, then cut each half into 6-millimetre-wide sticks.
3. **Toss** the cut potatoes with the remaining ingredients in a large bowl until evenly coated.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the potatoes onto the crisper plate.
5. **Select** the Fries function, adjust time to 17 minutes, then press *Start/Pause*.
6. **Remove** the chips when done, sprinkle with additional salt if desired, and serve immediately.



HOMEMADE TORTILLA CRISPS

YIELD	2 servings
PREP TIME	2 minutes
COOK TIME	9 minutes

6 corn tortillas
(15-centimetre diameter),
cut into 6 pieces each
30 millilitres neutral oil like canola
or grapeseed
8 grams salt
Salsa, for serving

1. **Toss** the tortillas in the oil and salt until well coated.
2. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the tortillas onto the crisper plate.
3. **Select** the Air Fry function, adjust time to 9 minutes, then press *Start/Pause*.
4. **Remove** when done and serve with salsa.



AUBERGINE- MUSHROOM STIR FRY

YIELD	2 servings
PREP TIME	10 minutes
COOK TIME	12 minutes

½ large aubergine, cut into
25-millimetre cubes
7 cremini mushrooms, quartered
30 millilitres soy sauce
15 grams hoisin sauce
15 grams honey
7 millilitres rice wine vinegar
1 grams sesame oil
Rice, cooked, for serving
1 green onion, sliced, for garnish

1. **Combine** all ingredients except for the rice and green onion in a resealable plastic bag.
2. **Marinate** the aubergine and mushrooms for about 10 minutes at room temperature.
3. **Drain** and discard the marinade.
4. **Place** the aubergine and mushrooms directly into the air fryer basket, without the crisper plate.
5. **Select** the Veggies function, adjust time to 12 minutes, then press *Start/Pause*.
6. **Remove** the aubergine and mushrooms when done and serve over rice, garnished with the green onions.

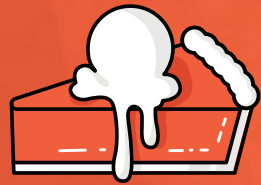


AVOCADO CHIPS

YIELD	2 servings
PREP TIME	15 minutes
COOK TIME	9 minutes

62 grams plain flour
2 grams garlic powder
2 grams onion powder
1 grams smoked paprika
1 grams cayenne pepper
2 eggs, beaten
106 grams panko breadcrumbs
43 grams Parmesan cheese, grated
Salt & pepper, to taste
2 avocados, peeled, pitted, and cut
into 25-millimetre-thick wedges
Oil spray
Ketchup or ranch, for serving

1. **Place** the flour, garlic powder, onion powder, smoked paprika, and cayenne pepper in a small bowl, put the beaten eggs in a separate small bowl, and mix the panko, Parmesan cheese, salt, and pepper together in a third small bowl.
2. **Coat** the avocado wedges by dredging them first in the flour, then the egg, and then the breadcrumbs, pressing the crumbs on gently with your hands.
3. **Set** the coated avocados on a tray and spray them on all sides with oil spray.
4. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the avocado wedges onto the crisper plate.
5. **Select** the Air Fry function, adjust temperature to 195°C and time to 9 minutes, then press *Start/Pause*.
6. **Remove** the avocado chips when done and serve with your favorite dipping sauce.



dessert



MINI APPLE PIES

YIELD	2 servings
PREP TIME	35 minutes
COOK TIME	10 minutes

- 1 medium apple, peeled and diced into bite-sized pieces
- 18 grams granulated sugar
- 18 grams unsalted butter
- 1 grams ground cinnamon
- A pinch of ground nutmeg
- A pinch of ground allspice
- 1 sheet premade pie dough
- 1 egg, beaten
- 5 millilitres milk

1. **Combine** the diced apples, granulated sugar, butter, cinnamon, nutmeg, and allspice together in a medium saucepan or skillet over medium-low heat. Bring to a simmer.
2. **Simmer** for 2 minutes, then remove from heat.
3. **Allow** the apples to cool uncovered at room temperature for 30 minutes.
4. **Cut** the pie dough into 127-millimetre circles.
5. **Add** the filling to the center of each pie crust circle and use your finger to apply water to the outer ends. Some filling will be left over.
6. **Crimp** the pies shut with a fork and cut a small slit on the top. Keep refrigerated until ready to cook.
7. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
8. **Select** the Air Fry function, adjust temperature to 175°C and time to 5 minutes, then press *Start/Pause* to preheat.
9. **Mix** together the egg and milk to make an egg wash and brush the tops of each pie.
10. **Place** the apple pies onto the crisper plate.
11. **Select** the Bake function, adjust temperature to 175°C and time to 10 minutes, then press *Start/Pause*.
12. **Remove** the pies when done and golden brown, let cool for 5 minutes, and serve.



COFFEE STREUSEL MUFFINS

YIELD | 6 muffins
PREP TIME | 10 minutes
COOK TIME | 12 minutes

Crumb Topping

13 grams white sugar
16 grams light brown sugar
1 gram cinnamon
A pinch of salt
30 grams unsalted butter, melted
30 grams plain flour

Muffins

100 grams plain flour
49 grams light brown sugar
4 grams baking powder
1 grams bicarbonate of soda
2 grams cinnamon
1 grams fine sea salt
98 grams sour cream
44 grams unsalted butter, melted
1 egg
5 ml vanilla extract
Oil spray

Items Needed

Silicone muffin liners or 6-cup individual muffin tin

1. **Mix** all the crumb topping ingredients together until they form coarse crumbs. Set aside.
2. **Combine** the flour, brown sugar, baking powder, baking soda, cinnamon, and salt in a large bowl.
3. **Whisk** the sour cream, butter, egg, and vanilla extract together in a separate bowl until well combined.
4. **Mix** the wet ingredients into the dry until well combined.
5. **Grease** the muffin cups with the oil spray and pour in the batter until the cups are $\frac{3}{4}$ full.
6. **Sprinkle** the tops of the muffins with the crumb topping.
7. **Place** the muffins directly into the air fryer basket, without the crisper plate.
8. **Select** the Bake function, adjust temperature to 150°C and time to 12 minutes, then press *Start/Pause*.
9. **Remove** the muffins when done and serve warm.



CHURROS WITH MEXICAN CHOCOLATE SAUCE

YIELD	12 servings
PREP TIME	30 minutes
COOK TIME	8 minutes

Mexican Chocolate Sauce

118 millilitres heavy cream
170 grams chopped
Mexican chocolate
(or semi-sweet chocolate)
10 millilitres coffee liqueur
2 millilitres vanilla extract
1 grams cinnamon

Churros

118 millilitres water
43 grams unsalted butter
15 grams granulated sugar
A pinch of salt
68 grams plain flour
1 large egg, room temperature
2 millilitres vanilla extract
Coconut oil spray

Cinnamon Sugar

100 grams granulated sugar
5 grams cinnamon

Items Needed

Electric hand mixer or stand mixer
Pastry bag fitted with large star tip

1. **Heat** the heavy cream in a medium saucepan over medium-low heat until it just begins to bubble.
2. **Combine** the chocolate, coffee liqueur, vanilla, and cinnamon in a medium bowl.
3. **Pour** the hot cream over the chocolate and let stand for 1 minute.
4. **Whisk** until smooth. Set aside until ready to serve.
5. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
6. **Select** the Air Fry function, adjust temperature to 190°C and time to 5 minutes, then press *Start/Pause* to preheat.
7. **Combine** the water, butter, sugar, and salt in a saucepan and bring to medium-high heat.
8. **Turn** the heat off once the butter has melted and begun to boil, add the flour, then stir vigorously with a wooden spoon until the mixture forms a ball, about 2 minutes.
9. **Transfer** the mixture to the bowl of a stand mixer or a large mixing bowl and allow to cool for 4 minutes.
10. **Add** the egg and vanilla extract to the bowl while beating on high speed for 3 minutes using an electric hand mixer or stand mixer, or until the egg has been well incorporated and the batter looks smooth.
11. **Transfer** the batter to a pastry bag fitted with a large star-shaped tip.
12. **Spray** the crisper plate with the coconut oil spray.
13. **Pipe** the batter into 10-centimetre-long strips directly onto the greased crisper plate and cut the ends with scissors.
14. **Spray** the tops of the churros lightly with the coconut oil spray.
15. **Select** the Air Fry function, adjust temperature to 190°C and time to 8 minutes, then press *Start/Pause*.
16. **Mix** the sugar and cinnamon in a bowl while the churros cook.
17. **Remove** when done, then immediately toss the churros in the cinnamon sugar mixture. Repeat the cooking and coating process with the remaining churros.
18. **Serve** the churros with the chocolate sauce on the side for dipping.

NOTES

COSORI®

Questions or Concerns?

support.eu@cosori.com