



COSORI™

DUAL BLAZE™ 6.4-LITRE SMART AIR FRYER

Recipes



*Thank you for
your purchase!*



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



join

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



explore

our recipe gallery
www.cosori.com/recipes



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!

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

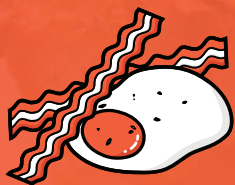
- 17** Bratwurst with Peppers
- 19** Cuban Spiced Black Bean & Quinoa Burgers
- 21** Whole30® Lemon Chicken with Spinach Pesto
- 22** Blackened Chicken Breasts
- 23** Popcorn Shrimp Tacos
- 24** 5-Spice Sticky Chicken
- 25** Lemon-Butter Salmon
- 26** Crispy "Fried" Fish Nuggets
- 27** Chipotle Tuna 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



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 gram cayenne pepper
3 grams Old Bay® seasoning, less sodium
3 grams onion powder
1 gram 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 gram black pepper, divided
1 gram 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.



entrees



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

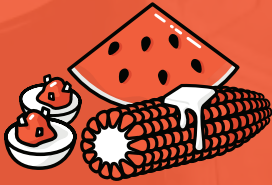
454 grams ground chicken
43 grams carrot, grated
2 green onions, chopped finely
crosswise
1 celery rib, small diced
32 millilitres Frank's RedHot® Buffalo Wings Sauce
32 grams almond flour
1 egg, beaten
30 grams Whole30®-Friendly mayonnaise
7 millilitres apple cider vinegar
10 grams garlic powder
10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

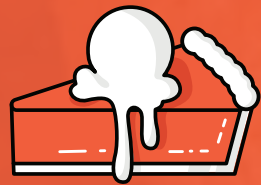


AVOCADO CHIPS

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 gram 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 gram bicarbonate of soda
- 2 grams cinnamon
- 1 gram fine sea salt
- 98 grams sour cream
- 44 grams unsalted butter, melted
- 1 egg
- 5 millilitres 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 gram 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

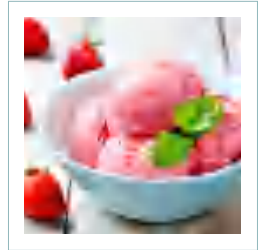
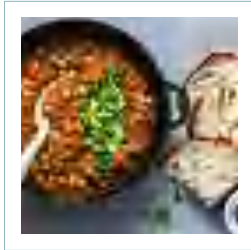
Items Needed

- 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.

Looking For More?

We're committed to providing you with a community to bring out the best inner home cooking chef in you. Share your recipes and join the conversation! We're constantly posting fun ways to experience all of our Cosori products.



Share Your Recipes With Us!

#ICOOKCOSORI

We'd love to see what you create. Join in the growing community of passionate home cooks for recipe ideas and healthy inspiration on the daily.



COSORI™

Questions or Concerns?

support.eu@cosori.com