

COSORI®

SMART AIR FRYER TOASTER OVEN

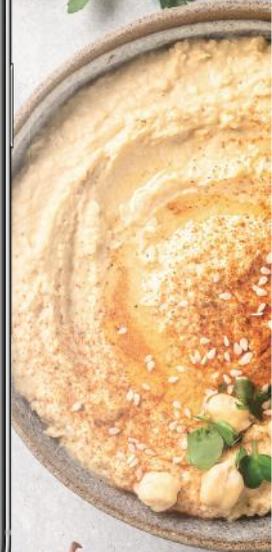
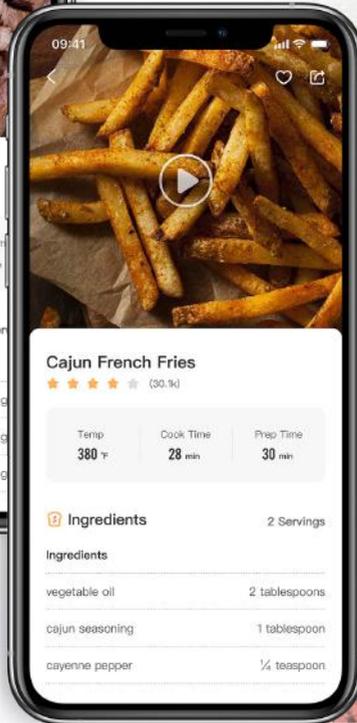
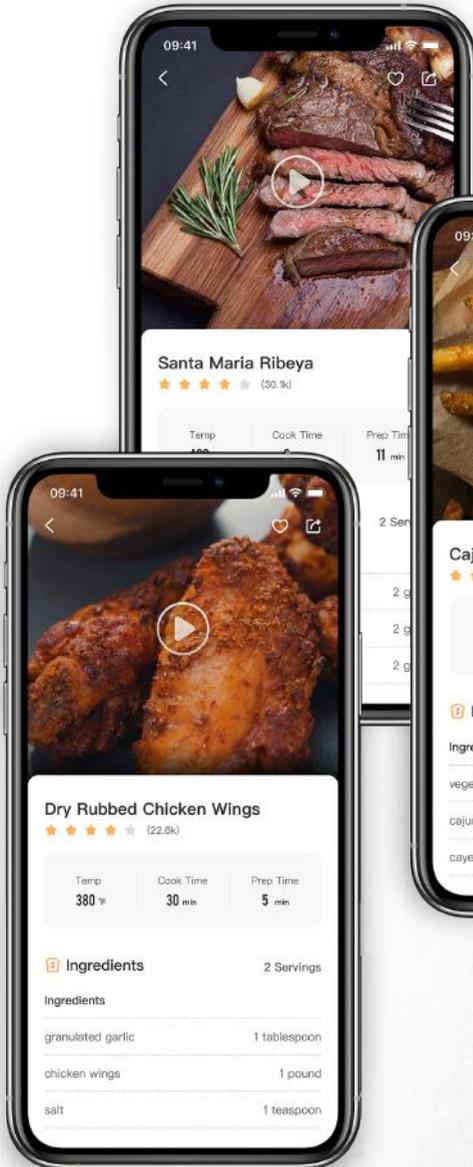
Recipes



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



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CONTACT OUR CHEFS

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

Email: recipes@cosori.com

Toll-Free: (888) 402-1684

Mon–Fri, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at COSORI,

Happy cooking!

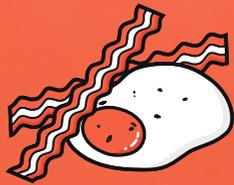
Table of Contents

Breakfast

- 6 Breakfast Frittata & Maple Bacon
- 7 Cloud Eggs & Bacon

Entrées

- 9 Lemon Pepper Chicken Wings & Crispy
Parmesan Potato Wedges
- 10 Roasted Chicken Breast with Crispy Brussels
Sprouts
- 11 Lemon Thyme Chicken Breast & Baked Ziti
- 12 Bratwursts & Hasselback Potatoes
- 13 Steak Kebabs & Pineapple Shrimp Skewers
- 15 Chicken Fajitas & Roasted Corn Salsa
- 17 Buffalo Chicken Wraps & Zucchini Fries
- 19 Rosemary Garlic Whole Chicken & Roasted
Root Vegetables
- 20 Pork Roast Dinner
- 23 Portobello Mushroom Burgers & Roasted
Romanesco
- 24 Pizza 2 Ways
- 26 New York Steaks with Roasted Mushroom,
Onions & Asparagus
- 27 Cajun Shrimp & Sweet Potato Fries
- 29 Spaghetti Squash & Meatballs
- 31 Ribeye Steaks & Baked Potatoes
- 33 Teriyaki Salmon & Roasted Broccoli
- 35 Baja Fish Tacos with Roasted Salsa Verde
- 37 Fish En Papillotes & Roasted Broccolini



breakfast



BREAKFAST FRITTATA & MAPLE BACON

YIELD | 4 servings
PREP TIME | 10 minutes
COOK TIME | 20 minutes

Frittata

5 large eggs
½ cup whole milk
2 teaspoons kosher salt
1 teaspoon ground black pepper
1 teaspoon paprika
5 white button mushrooms, quartered
3 tablespoons tomatoes, small diced
2 tablespoons parsley, finely chopped
½ cup baby spinach, roughly chopped
Oil spray
½ cup cheddar cheese, grated

Maple Bacon

8 strips bacon
½ cup maple syrup

Items Needed

Cake pan (7 x 1½ inches)
Aluminum foil
Pastry brush

1. **Whisk** the eggs, whole milk, salt, pepper, and paprika in a large bowl until completely smooth.
2. **Add** in the vegetables and fold in until fully incorporated.
3. **Spray** the cake pan with oil spray.
4. **Pour** the frittata batter into the cake pan and sprinkle the top with cheddar cheese.
5. **Wrap** the cake pan with aluminum foil and set aside.
6. **Line** the food tray with aluminum foil.
7. **Place** the bacon onto the food tray and make sure each slice is completely flat against the surface. You may need to overlap the bacon slightly to fit all 8 slices.
8. **Select** the Bake function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 375°F and time to 20 minutes, then press *Start* to preheat.
9. **Insert** the wire rack followed by the cake pan at mid position and the food tray at top position in the preheated toaster oven.
10. **Flip** the bacon and remove the foil from the cake pan halfway through cooking, then close the door to resume cooking.
11. **Remove** the bacon and frittata when done.
12. **Transfer** the cake pan onto a wire rack and let cool for 5 minutes before removing and slicing the frittata.
13. **Transfer** the bacon onto a separate plate lined with paper towels to blot away the excess oil then brush with maple syrup.
14. **Serve** the frittata and bacon immediately.



CLOUD EGGS & BACON

YIELD	2 servings
PREP TIME	10 minutes
COOK TIME	20 minutes

Oil spray
2 large eggs, whites and yolks separated
1 teaspoon kosher salt
6 strips bacon
Toast, for serving (optional)

Items Needed

Parchment paper
Electric hand mixer

1. **Line** the fry basket with parchment paper and spray with oil spray, then set aside.
2. **Whisk** the egg whites and salt in a large bowl on high speed using an electric mixer until medium peaks form.
3. **Spoon** the egg whites into the fry basket, creating 2 mounds with space in-between the egg white clouds. Make a well in the middle of the egg white clouds so that the egg yolks can be added later. Set the fry basket aside.
4. **Place** the bacon on the food tray and make sure they lay flat.
5. **Select** the Bake function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 370°F and time to 20 minutes, then press *Start* to preheat.
6. **Insert** the food tray accessory at top position in the preheated toaster oven.
7. **Remove** the food tray and flip the bacon halfway through cooking. Reinsert the food tray at low position and insert the fry basket at top position, then close the door to resume cooking.
8. **Remove** the fry basket when 3 minutes remain on the timer.
9. **Add** the egg yolks into the wells of each egg white cloud and reinsert the fry basket at top position in the toaster oven, then close the door to resume cooking.
10. **Remove** the bacon and cloud eggs when done.
11. **Serve** the cloud eggs and bacon with a slice of buttered toast on the side if desired.



entrées



LEMON PEPPER CHICKEN WINGS & CRISPY PARMESAN POTATO WEDGES

YIELD	2 servings
PREP TIME	15 minutes
COOK TIME	45 minutes

Chicken Wings

- 1½ pounds chicken wings (about 15 pieces)
- 2 teaspoons grapeseed oil
- ½ teaspoon kosher salt
- 1 tablespoon lemon pepper seasoning
- Oil spray
- Favorite dipping sauce, for serving

Potato Wedges

- 2 small russet potatoes, washed and scrubbed
- 2 tablespoons Parmesan cheese, grated
- ¾ teaspoon kosher salt
- ¾ teaspoon garlic powder
- ¾ teaspoon paprika
- 1 tablespoon extra-virgin olive oil

Items Needed

- Parchment paper

1. **Combine** the chicken wings with grapeseed oil, salt, and lemon pepper seasoning, then set aside.
2. **Slice** the potatoes lengthwise into 16 wedges and place them into a large bowl.
3. **Add** Parmesan cheese, salt, garlic powder, paprika, and extra-virgin olive oil to the wedges and toss to coat.
4. **Line** the food tray accessory with parchment paper and place the potato wedges onto the tray.
5. **Spray** the fry basket with oil spray, then place the chicken wings skin-side up into the basket.
6. **Select** the Air Fry function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 380°F and time to 45 minutes, then press *Start* to preheat.
7. **Insert** the food tray at top position in the preheated toaster oven.
8. **Remove** the tray and flip the potato wedges halfway through cooking. Reinsert the food tray at mid position and insert the fry basket at top position, then close the door to resume cooking.
9. **Remove** the chicken wings and potato wedges when done, and serve with your favorite dipping sauce.



ROASTED CHICKEN BREAST WITH CRISPY BRUSSELS SPROUTS

YIELD | 2 servings
PREP TIME | 10 minutes
COOK TIME | 25 minutes

Chicken

2 boneless, skinless chicken breasts
½ tablespoon extra-virgin olive oil
1½ teaspoons kosher salt
½ teaspoon ground black pepper
Oil spray

Brussels Sprouts

½ pound Brussels sprouts, trimmed and halved
½ tablespoon extra-virgin olive oil
1½ teaspoons kosher salt
½ teaspoon ground black pepper
3 strips bacon, cut into lardons
2 teaspoons lemon juice
1 tablespoon lemon zest
Balsamic glaze, for serving (optional)

1. **Season** the chicken with olive oil, salt, and black pepper.
2. **Spray** the food tray with oil spray, then place the chicken breasts onto the tray.
3. **Toss** the Brussels sprouts with olive oil, salt, pepper, bacon lardons, lemon juice, and lemon zest.
4. **Spray** the fry basket with oil spray, then place the Brussels sprouts mixture into the basket.
5. **Select** the Air Fry function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 375°F and time to 25 minutes, then press *Start* to preheat.
6. **Insert** the food tray at mid position and the fry basket at top position in the preheated toaster oven.
7. **Remove** the food tray and fry basket halfway through cooking and flip the chicken and Brussels sprouts. Close the door to resume cooking.
8. **Remove** the Brussels sprouts and the chicken breasts when done, and transfer the Brussels sprouts to a bowl and the chicken to a plate.
9. **Rest** the chicken breasts for 5 minutes, then serve with the Brussels sprouts drizzled with balsamic glaze.



LEMON THYME CHICKEN BREAST & BAKED ZITI

YIELD	2 servings
PREP TIME	20 minutes
COOK TIME	25 minutes

Chicken Breast

2 boneless, skinless chicken breasts
2 teaspoons extra-virgin olive oil
1½ teaspoons kosher salt
½ teaspoon ground black pepper
2 teaspoons fresh thyme leaves,
chopped
2 teaspoons lemon juice
2 teaspoons lemon zest
Oil spray

Baked Ziti

3 cups penne pasta, cooked
1 teaspoon black pepper
1 cup marinara sauce
1 tablespoon fresh basil leaves, finely
chopped
½ cup mozzarella cheese
½ cup Parmesan cheese
Parsley, finely chopped, for garnish

Items Needed

Aluminum foil

1. **Season** the chicken with olive oil, salt, pepper, thyme, lemon juice, and lemon zest.
2. **Spray** the fry basket with oil spray, then place the chicken breasts into the basket.
3. **Combine** the cooked pasta with pepper, marinara sauce, and basil.
4. **Line** the food tray with foil, then place the marinara pasta onto the tray and top with mozzarella and Parmesan cheese.
5. **Select** the Air Fry function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 380°F and time to 25 minutes, then press *Start* to preheat.
6. **Insert** the food tray at mid position and the fry basket at top position in the preheated toaster oven.
7. **Flip** the chicken in the fry basket and rotate the food tray halfway through cooking. Reinsert at the same positions and close the door to resume cooking.
8. **Remove** the chicken breasts and baked ziti when done and allow to rest for 5 minutes before slicing the chicken breast.
9. **Garnish** the baked ziti with parsley, then serve with the sliced lemon thyme chicken.



BRATWURSTS & HASSELBACK POTATOES

YIELD	3 servings
PREP TIME	15 minutes
COOK TIME	40 minutes

4 small russet potatoes, washed and scrubbed
1 tablespoon neutral vegetable oil
2 teaspoons kosher salt
2 teaspoons ground black pepper
2 teaspoons chili powder
Oil spray
6 bratwurst links

Items Needed

Aluminum foil
Pastry brush

1. **Wash** and scrub the potatoes, then pat dry with a paper towel.
2. **Cut** slits, $\frac{1}{4}$ -inch apart, into the potato, stopping just before you cut all the way through, so that the slices stay connected by about $\frac{1}{2}$ -inch at the bottom of the potato.
3. **Brush** the potatoes with oil, then season evenly with salt, pepper, and chili powder. Make sure to get in-between each slice.
4. **Wrap** the potatoes with aluminum foil and place into the fry basket.
5. **Line** the food tray with aluminum foil and set aside.
6. **Select** the Air Fry function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 375°F and time to 40 minutes, then press *Start* to preheat.
7. **Insert** the food tray at mid position and the fry basket at top position in the preheated oven.
8. **Pause** the toaster oven when 10 minutes are left on the timer by opening the oven door.
9. **Remove** the food tray and spray with oil spray, then place the bratwurst links on top.
10. **Remove** the fry basket, then unwrap the potatoes and place them back into the fry basket.
11. **Reinsert** the fry basket at top position and the food tray at mid position in the toaster oven, then close the door to resume cooking.
12. **Remove** the potatoes and bratwurst links when done, and serve immediately.



STEAK KEBABS & PINEAPPLE SHRIMP SKEWERS

YIELD

4 servings

PREP TIME

20 minutes

COOK TIME

20 minutes

¾ pound beef tri-tip steak, cut into 1-inch cubes

5 teaspoons extra-virgin olive oil, divided

4½ teaspoons kosher salt, divided

¾ teaspoon black pepper, divided

½ pound 31/35 sized large shrimp (about 10 pieces), peeled and deveined

1 red bell pepper, cut into 1-inch pieces

1 green bell pepper, cut into 1-inch pieces

½ red onion, cut into 1-inch pieces

2 cups pineapple, cut into ½-inch-thick cubes

Oil spray

Items Needed

12 skewers (8 inches long), soak overnight if wooden

Quarter sheet pan

- Toss** the steak with 2 teaspoons olive oil, 2 teaspoons salt, and 1 teaspoon black pepper in a large bowl.
- Toss** the shrimp with 1 teaspoon olive oil, ½ teaspoon salt, and ½ teaspoon black pepper in a large bowl.
- Combine** the vegetables with the remaining 3 teaspoons olive oil, 2 teaspoons salt, and 2 teaspoons black pepper.
- Assemble** the steak kebabs by alternating steak, bell peppers, and red onion on 6 skewers. For the shrimp skewers, alternate with shrimp, bell peppers, red onion, and pineapple on 6 skewers.
- Spray** the food tray and a quarter sheet pan with oil spray.
- Place** the shrimp skewers onto the food tray and the steak kebabs onto the quarter sheet pan.
- Select** the Air Fry function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 375°F and time to 20 minutes, then press *Start* to preheat.
- Place** the quarter sheet pan on the wire rack, then insert the rack at low position and the food tray at top position in the preheated toaster oven.
- Flip** the skewers and kebabs halfway through cooking. Reinsert the food tray at low position and the wire rack with quarter sheet pan at top position, then close the door to resume cooking.
- Remove** the skewers and kebabs when done and let rest for 5 minutes before serving.



CHICKEN FAJITAS & ROASTED CORN SALSA

YIELD	2–4 servings
PREP TIME	15 minutes
COOK TIME	25 minutes

Chicken Fajitas

Oil spray

1 pound boneless, skinless chicken breast

1 tablespoon extra-virgin olive oil, divided

2½ teaspoons kosher salt, divided

1½ teaspoons ground black pepper, divided

2 garlic cloves, crushed

2 bell peppers, cut into ¼-inch-thick strips

½ red onion, cut into ¼-inch-thick strips

¼ teaspoon ground cumin

¼ teaspoon paprika

¼ teaspoon ground coriander

Corn Salsa

2 ears of corn, shucked

½ red onion, small diced

1 small poblano chile, small diced

½ bunch green onion, roughly chopped

½ tablespoon olive oil

Kosher salt, to taste

Ground black pepper, to taste

1 tablespoon fresh lime juice, plus more to taste

2 tablespoons fresh cilantro, roughly chopped

Serving

8 tortillas of your choice

Mexican rice (optional)

Steamed rice (optional)

Salad greens (optional)

1. **Spray** the food tray with oil spray.
2. **Season** the chicken breasts with 1½ teaspoons olive oil, 1¼ teaspoons salt, and ¾ teaspoon black pepper. Place the chicken breasts on one side of the food tray.
3. **Toss** the garlic, bell peppers, red onion, cumin, paprika, coriander, 1½ teaspoons olive oil, 1¼ teaspoons salt, and ¾ teaspoon pepper together in a large bowl. Place the vegetable mixture onto the other side of the food tray and set aside.
4. **Cut** the corn kernels off the husks, then combine with the red onion, poblano, green onion, olive oil, salt, and black pepper in a large bowl.
5. **Place** the corn mixture into the fry basket.
6. **Select** the Roast function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 380°F and time to 25 minutes, then press *Start* to preheat.
7. **Insert** the food tray at mid position and the fry basket at top position in the preheated toaster oven.
8. **Flip** the chicken breasts and mix the fajita vegetables and corn mixture halfway through cooking. Reinsert at the same positions, then close the door to resume cooking.
9. **Remove** the corn salsa and chicken fajitas when done.
10. **Adjust** the corn salsa to taste with salt, pepper, and lime juice, and fold in the cilantro.
11. **Slice** the chicken breasts into ½-inch-thick slices and combine with the fajita vegetables.
12. **Serve** family style with tortillas, Mexican rice, steamed rice, or salad greens.



BUFFALO CHICKEN WRAPS & ZUCCHINI FRIES

YIELD

4 servings

PREP TIME

30 minutes

COOK TIME

25 minutes

Buffalo Chicken Wraps

2 boneless, skinless chicken breasts
2 teaspoons olive oil
1½ teaspoons kosher salt
½ teaspoon ground black pepper
¾ cup buffalo sauce, divided
¾ cup mayonnaise
2 spinach wraps or wrap of choice (10-inch diameter)
2 cups romaine lettuce, chopped
1 Roma tomato, sliced ½-inch thick

Zucchini Fries

2 zucchinis, cut into ½-inch-thick batons
2 teaspoons kosher salt
1 cup panko breadcrumbs
1 teaspoon kosher salt
1 teaspoon black pepper
1 teaspoon garlic powder
1 teaspoon paprika
1 cup all-purpose flour, plus more as needed
2 eggs, whisked
Oil Spray

Items Needed

Toothpicks

1. **Toss** the zucchini batons with salt and let sit for 15 minutes.
2. **Drain** the excess water released from the zucchini and pat dry the zucchini batons with paper towels.
3. **Combine** the panko, salt, pepper, garlic powder, and paprika in a large bowl.
4. **Set** up a breading station with flour on a plate, eggs in one bowl, and the panko mixture in another bowl.
5. **Coat** the zucchini batons in flour and tap off any excess, then dip into the eggs, and toss with the panko mixture. Repeat until all zucchini batons are coated.
6. **Spray** the fry basket with oil spray and place all the zucchini fries into the basket, then coat the fries again with oil spray.
7. **Toss** the chicken breasts with olive oil, salt, and ground black pepper.
8. **Spray** the food tray with oil spray and place the chicken breasts onto the tray.
9. **Select** the Air Fry function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 380°F and time to 25 minutes, then press *Start* to preheat.
10. **Insert** the food tray at mid position and the fry basket at top position in the preheated toaster oven.
11. **Flip** the chicken breasts and shake the zucchini fries halfway through cooking. Reinsert at the same positions, then close the door to resume cooking.
12. **Remove** the chicken breasts and zucchini fries when done. Allow the chicken breasts to sit for 5 minutes before slicing.
13. **Toss** the sliced chicken with ¼ cup plus 2 tablespoons buffalo sauce and set aside.
14. **Mix** the remaining buffalo sauce with mayonnaise and set aside.
15. **Assemble** the wraps by first spreading some buffalo mayo onto the wrap. Place some romaine lettuce about 2 inches from the bottom of the wrap, then place 3 slices of tomato and some buffalo chicken on top of the lettuce. Drizzle with more buffalo mayo if desired.
16. **Fold** the bottom of the wrap up and over the filling, roll once, then fold in the sides and finish rolling up the wrap. Place the wraps seam-side down.
17. **Slice** the wraps in half and secure each wrap with a toothpick. Serve immediately with zucchini fries.



ROSEMARY GARLIC WHOLE CHICKEN & ROASTED ROOT VEGETABLES

YIELD	4–6 servings
PREP TIME	30 minutes
COOK TIME	1 hour 30 minutes

Whole Chicken

- 1 tablespoon kosher salt
- 2 teaspoons ground black pepper
- 1 tablespoon fresh rosemary leaves, finely chopped
- 1 tablespoon fresh thyme leaves, finely chopped
- 1 whole chicken (4½ to 5 pounds)
- 3 tablespoons unsalted butter, softened
- 3 fresh rosemary sprigs
- 4 garlic cloves, smashed
- 1 lemon, halved and deseeded

Root Vegetables

- 1 small rutabaga, peeled and sliced into ½-inch-thick half moons
- 2 parsnips, peeled and cubed into bite-sized pieces
- 2 carrots, peeled and cubed into bite-sized pieces
- 2 sweet potatoes, peeled and cubed
- 1 tablespoon extra-virgin olive oil
- 2 teaspoons kosher salt
- ½ teaspoon nutmeg
- ½ teaspoon allspice

Items Needed

Kitchen twine

1. **Combine** the salt, pepper, rosemary, and thyme in a small bowl.
2. **Rub** the chicken with the unsalted butter and season the entire chicken, including its cavity, with the seasoning mixture.
3. **Place** the rosemary sprigs, garlic cloves, and lemon halves into the cavity.
4. **Truss** the chicken with kitchen twine, making sure to tie the wings to the sides and legs together to help retain shape. Place the chicken onto the food tray.
5. **Toss** the root vegetables with olive oil, salt, nutmeg, and allspice, then place into the fry basket.
6. **Select** the Roast function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 375°F and time to 1 hour 30 minutes, then press *Start* to preheat.
7. **Insert** the food tray at low position and the fry basket at top position in the preheated toaster oven.
8. **Mix** the root vegetables and rotate the fry basket halfway through cooking. Reinsert the fry basket at the same position, then close the door to resume cooking.
9. **Remove** the root vegetables and chicken when done.
10. **Rest** the chicken for 15 minutes before serving with the root vegetables.



PORK ROAST DINNER

YIELD	4 servings
PREP TIME	20 minutes
COOK TIME	45 minutes

Pork Roast

- 1 yellow onion, medium diced
- 2 carrots, medium diced
- 2 celery ribs, medium diced
- 1 tablespoon neutral vegetable oil, divided
- 2½ teaspoons kosher salt, divided
- 2½ teaspoons black pepper, divided
- 2 pounds boneless pork tenderloin roast
- ½ teaspoon dried thyme

Vegetables

- 24 peewee potatoes, washed and scrubbed
- 2½ teaspoons extra-virgin olive oil, divided
- 1 tablespoon kosher salt, divided
- 2 teaspoons ground black pepper, divided
- 2 sprigs rosemary
- 4 garlic cloves, smashed, divided
- 1 bunch broccoli rabe, trimmed and cleaned

Items Needed

- Aluminum foil

- 1. Toss** the onion, carrots, and celery with $1\frac{1}{2}$ teaspoons oil, $1\frac{1}{4}$ teaspoons salt, and $1\frac{1}{4}$ teaspoons pepper in a large bowl and set aside.
- 2. Line** the food tray with foil and place the vegetable mixture on top, spreading the mixture evenly across the tray.
- 3. Season** the pork roast with the thyme and the remaining $1\frac{1}{2}$ teaspoons oil, $1\frac{1}{4}$ teaspoons salt, and $1\frac{1}{4}$ teaspoons pepper.
- 4. Place** the roast on top of the vegetables on the food tray.
- 5. Combine** the potatoes with $1\frac{1}{2}$ teaspoons extra-virgin olive oil, $1\frac{1}{2}$ teaspoons salt, 1 teaspoon pepper, rosemary, and 2 smashed garlic cloves in a large bowl and set aside.
- 6. Toss** the broccoli rabe in another bowl with the remaining 1 teaspoon oil, $1\frac{1}{2}$ teaspoons salt, 1 teaspoon pepper, and smashed garlic.
- 7. Place** the potatoes into the fry basket.
- 8. Select** the Roast function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 375°F and time to 40 minutes, then press *Start* to preheat.
- 9. Insert** the food tray at low position and the fry basket at mid position in the preheated toaster oven.
- 10. Pause** the toaster oven halfway through cooking by opening the oven door.
- 11. Remove** the fry basket, mix the potatoes, and reinsert at top position.
- 12. Remove** the food tray and flip the pork roast, insert the tray at mid position, and close the door to resume cooking.
- 13. Pause** the toaster oven again when 12 minutes remain on the timer.
- 14. Remove** the fry basket, move the potatoes over to one side of the basket, and place the broccoli rabe onto the other side. Close the door to resume cooking.
- 15. Remove** the food tray and the fry basket when done, then transfer the potatoes and broccoli rabe to separate bowls and set aside.
- 16. Mix** the vegetables underneath the roast and flip the roast over once more.
- 17. Select** the Broil function, adjust temperature to 400°F and time to 5 minutes, then press *Start* to preheat.
- 18. Insert** the food tray at top position in the preheated toaster oven.
- 19. Remove** the roast and vegetables when done and let sit for 5 minutes.
- 20. Slice** the pork roast into 8 slices, then transfer the roasted vegetables to serving plates and place the pork on top.
- 21. Serve** the pork and vegetables with the roasted potatoes and broccoli rabe on the side.



PORTOBELLO MUSHROOM BURGERS & ROASTED ROMANESCO

YIELD	3 servings
PREP TIME	30 minutes
COOK TIME	20 minutes

Portobello Burgers

¼ cup plus 2 tablespoons ponzu
2 tablespoons extra-virgin olive oil
2 sprigs thyme
4 garlic cloves, smashed
½ teaspoon kosher salt, plus more to taste
4 large portobello mushrooms, gills and stems removed
1 cup vegan mayonnaise
1 tablespoon lemon juice, plus more to taste
2 tablespoons chives, finely chopped
2 teaspoons roasted garlic
4 buns of choice, toasted, for serving
Tomato slices, for serving
Bibb lettuce, for serving

Romanesco

1 large head of Romanesco, trimmed and washed
1 tablespoon extra-virgin olive oil
3 garlic cloves, minced
2 teaspoons kosher salt
½ teaspoon ground black pepper
1 teaspoon parsley, finely chopped
½ teaspoon dried oregano
2 tablespoons fresh basil, chopped
3 tablespoons pine nuts, toasted, for garnish

Items Needed

Aluminum foil

1. **Mix** the ponzu, olive oil, thyme, garlic, and salt together in a large bowl to create a marinade.
2. **Place** the mushrooms and the marinade into a resealable plastic bag and marinate in the fridge for 20 minutes.
3. **Slice** the Romanesco into 4 steaks about 1-inch thick.
4. **Combine** the olive oil, garlic, salt, pepper, parsley, oregano, and basil in a small bowl.
5. **Coat** the Romanesco steaks with the herb oil and place into the fry basket.
6. **Select** the Air Fry function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 380°F and time to 20 minutes, then press *Start* to preheat.
7. **Insert** the fry basket at mid position and the empty food tray lined with aluminum foil at low position in the preheated toaster oven.
8. **Remove** the fry basket and flip the Romanesco steaks halfway through cooking, then reinsert at top position.
9. **Remove** the food tray, then place the marinated mushrooms onto the tray and reinsert at mid position. Close the door to resume cooking.
10. **Combine** the mayonnaise, lemon juice, chives, and roasted garlic in a small bowl and mix until fully incorporated, then set aside.
11. **Remove** the mushrooms and Romanesco steaks when done.
12. **Transfer** the Romanesco steaks to serving plates and garnish with toasted pine nuts.
13. **Assemble** the portobello mushroom burgers by spreading some garlic aioli onto the toasted buns, then add 2 portobello mushrooms per burger, tomato slices, and bibb lettuce if desired.
14. **Serve** the burgers and Romanesco steaks immediately.



PIZZA 2 WAYS

YIELD	4 servings
PREP TIME	20 minutes
COOK TIME	25 minutes

- Oil spray
- 1 boneless, skinless chicken breast
- 2 teaspoons extra-virgin olive oil
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- 4 slices bacon
- 2 plain frozen pizza crusts (12-inch diameter)
- ½ cup tomato sauce
- ¾ cup barbecue sauce, plus more for drizzling
- 4 cups mozzarella cheese, shredded
- 15 pepperoni slices
- ½ cup Italian sausage crumble
- ½ green bell pepper, sliced into ¼-inch-thick strips
- 3 tablespoons black olives, sliced
- 1 Roma tomato, small diced
- ¼ red onion, sliced ¼-inch thick
- 3 tablespoons parsley, chopped, divided

Items Needed

- Aluminum foil
- Parchment paper

1. **Line** the food tray with aluminum foil, then spray with oil spray.
2. **Toss** the chicken breast with oil, salt, and pepper.
3. **Place** the chicken breast onto one side of the food tray and lay the bacon slices onto the other side. If the bacon slices are too long, cut them in half and overlap slightly to fit.
4. **Place** one pizza crust into the fry basket and the other on the wire rack lined with parchment paper. Make sure the parchment paper is not bigger than the wire rack.
5. **Select** the Air Fry function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 375°F and time to 25 minutes, then press *Start* to preheat.
6. **Insert** the food tray at top position, the wire rack at mid position, and the fry basket at low position in the preheated toaster oven.
7. **Pause** the toaster oven halfway through cooking by opening the oven door, and flip the chicken breast and bacon.
8. **Remove** the pizza crusts and spread tomato sauce onto one crust and barbecue sauce on the other crust.
9. **Sprinkle** both pizzas with mozzarella cheese.
10. **Assemble** the combo pizza by topping the cheese with pepperoni, Italian sausage, green bell pepper slices, and olives.
11. **Assemble** the barbecue chicken pizza by topping the cheese with tomato, red onion, and 1½ tablespoons of chopped parsley.
12. **Place** the combo pizza into the fry basket and the barbecue chicken pizza onto the parchment paper-lined wire rack.
13. **Reinsert** the food tray at low position, the wire rack at mid position, and the fry basket at top position, then close the door to resume cooking.
14. **Remove** the pizzas, chicken, and bacon when done. Transfer the chicken breast to a cutting board and the bacon onto a plate lined with paper towels.
15. **Slice** the chicken into bite-sized cubes and crumble the bacon into bits.
16. **Add** the chicken and bacon to the barbecue chicken pizza, then drizzle with barbecue sauce and garnish with the remaining chopped parsley.
17. **Slice** the pizzas and serve.



NEW YORK STEAKS WITH ROASTED MUSHROOM, ONIONS & ASPARAGUS

YIELD	2 servings
PREP TIME	15 minutes
COOK TIME	30 minutes

Vegetable Medley

- 8 ounces white button mushrooms, washed and quartered
- 1 yellow onion, sliced ½-inch thick
- 1 bunch pencil asparagus spears, woody-ends trimmed
- 2 teaspoons extra-virgin olive oil
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper

NY Steaks

- 2 New York steaks (5 to 7 ounces each), 1-inch thick
- 4 teaspoons kosher salt, divided
- 4 teaspoons ground black pepper, divided
- 4 teaspoons unsalted butter, divided

Items Needed

Aluminum foil

1. **Combine** the vegetables with olive oil, salt, and black pepper, then separate the asparagus spears from the mushrooms and onions.
2. **Place** the asparagus spears into the fry basket in a single layer.
3. **Line** the food tray with foil and place the mushrooms and onions onto the tray.
4. **Season** both sides of each New York steak with 2 teaspoons salt and 2 teaspoons black pepper.
5. **Top** each steak with 2 teaspoons unsalted butter then set aside and keep at room temperature.
6. **Select** the Roast function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 425°F and time to 30 minutes, then press *Start* to preheat.
7. **Insert** the fry basket at mid position and the food tray at low position in the preheated toaster oven.
8. **Pause** the toaster oven halfway through cooking by opening the oven door.
9. **Remove** the food tray, then transfer the mushrooms and onions into a bowl to discard any liquid. Place the mushrooms and onions back onto the food tray and reinsert at mid position.
10. **Remove** the asparagus from the toaster oven, then transfer to a plate and keep warm.
11. **Place** the steaks into the fry basket and insert at top position, then close the door to resume cooking.
12. **Remove** the steaks, mushrooms, and onions when done.
13. **Rest** the steaks for 5 minutes before serving with the vegetables.



CAJUN SHRIMP & SWEET POTATO FRIES

YIELD	2 servings
PREP TIME	15 minutes
COOK TIME	35 minutes

Cajun Shrimp

1 pound 31/35 sized large shrimp, peeled and deveined
½ tablespoon sambal
½ tablespoon grapeseed oil
1 teaspoon chili powder
1 teaspoon garlic powder
¾ teaspoon kosher salt
½ teaspoon ground black pepper
Lemon or lime wedges, for serving
White rice, steamed, for serving (optional)
Salad, for serving (optional)

Sweet Potato Fries

2 small sweet potatoes, peeled and cut into ¼-inch by ¼-inch batons
1 tablespoon grapeseed oil
2 teaspoons kosher salt

Items Needed

Aluminum foil

1. **Combine** the shrimp with sambal, oil, chili powder, garlic powder, salt, and pepper, and set aside.
2. **Line** the food tray with foil and set aside.
3. **Toss** the sweet potato batons with oil and salt.
4. **Place** the sweet potatoes into the fry basket.
5. **Select** the Air Fry function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 380°F and time to 35 minutes, then press *Start* to preheat.
6. **Insert** the fry basket at top position and the empty food tray at low position in the preheated toaster oven.
7. **Remove** the fry basket halfway through cooking and flip the sweet potatoes.
8. **Reinsert** the fry basket at top position, then close the door to resume cooking.
9. **Pause** the toaster oven again when 10 minutes remain on the timer by opening the oven door and remove the food tray.
10. **Spray** the tray with oil spray, then place the shrimp onto the tray and reinsert at mid position. Close the door to resume cooking.
11. **Remove** the shrimp and fries when done.
12. **Serve** the shrimp and fries with lemon wedges on the side. Pair with steamed white rice or a salad for a fuller meal.



SPAGHETTI SQUASH & MEATBALLS

YIELD	2 servings
PREP TIME	10 minutes
COOK TIME	25 minutes

Meatballs

1 pound ground pork
3 tablespoons parsley, finely chopped
1 garlic clove, minced
2 tablespoons yellow onion, minced
¼ teaspoon kosher salt
¼ teaspoon ground black pepper
1 tablespoon water
1 tablespoon egg white, whisked
8 ounces marinara sauce, warmed, divided

Squash

1 whole spaghetti squash, washed, halved, and deseeded
2 tablespoons extra-virgin olive oil, plus more to taste
3 teaspoons kosher salt, plus more to taste
1 teaspoon ground black pepper, plus more to taste
Oil spray

Items Needed

Parchment paper
Quarter sheet pan
Aluminum foil

1. **Line** the food tray with parchment paper.
2. **Combine** the meatball ingredients, except the marinara sauce, into a large bowl and mix thoroughly.
3. **Shape** the mixture into ½-inch balls and place onto the food tray, then set aside.
4. **Rub** each squash half with 1 tablespoon extra-virgin olive oil.
5. **Season** each half with 1½ teaspoons kosher salt and ½ teaspoon ground black pepper.
6. **Spray** a quarter sheet pan with oil spray, then place the squash halves cut-side down onto the pan.
7. **Select** the Bake function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 425°F and time to 25 minutes, then press *Start* to preheat.
8. **Insert** the food tray at top position and the wire rack at low position in the preheated toaster oven, then place the quarter sheet pan on top of the wire rack.
9. **Pause** the toaster oven halfway through cooking by opening the oven door, then spoon half the marinara sauce over the meatballs and flip the spaghetti squash cut-side up.
10. **Reinsert** the food tray and sheet pan at the same positions as before, then close the door to resume cooking.
11. **Remove** the meatballs and squash when done. Transfer the meatballs to a bowl and let the squash cool until warm to touch.
12. **Shred** the spaghetti squash with a fork to create “noodles”.
13. **Adjust** the spaghetti squash to taste with kosher salt, black pepper, and another teaspoon of extra-virgin olive oil if desired.
14. **Serve** with the pork meatballs and the remaining warmed marinara sauce.



RIBEYE STEAKS & BAKED POTATOES

YIELD	2 servings
PREP TIME	5 minutes
COOK TIME	48 minutes

Baked Potatoes

- 2 small russet potatoes, washed and scrubbed
- 2 teaspoons kosher salt, plus more to taste
- 2 teaspoons ground black pepper, plus more to taste
- 1 tablespoon neutral vegetable oil
- 4 tablespoons unsalted butter, softened
- Chives, finely chopped, for garnish

Ribeye Steaks

- 2 boneless ribeye steaks (10 to 12 ounces each)
- 2 teaspoons kosher salt
- 2 teaspoons ground black pepper
- 2 tablespoons unsalted butter
- 2 sprigs rosemary
- 4 garlic cloves, crushed

Items Needed

Aluminum foil

1. **Cut** a shallow slit into the top of each potato.
2. **Combine** the salt and pepper in a small bowl and set aside.
3. **Coat** each potato with ½ tablespoon oil and season the potatoes with the salt and pepper mixture.
4. **Wrap** the potatoes with foil and place into the fry basket, then set aside.
5. **Pat** the steaks dry on both sides with paper towels then season both sides with salt and black pepper.
6. **Place** the steaks onto the food tray, then top each steak with 1 tablespoon of butter, a sprig of rosemary, and 2 crushed garlic cloves.
7. **Select** the Bake function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 380°F and time to 45 minutes, then press *Start* to preheat.
8. **Insert** the fry basket at mid position in the preheated toaster oven.
9. **Remove** the fry basket and reinsert at low position, then insert the food tray at top position halfway through cooking. Close the door to resume cooking.
10. **Remove** the potatoes and steaks when done.
11. **Select** the Broil function, adjust temperature to 400°F and time to 3 minutes, then press *Start* to preheat.
12. **Flip** the steaks, then insert the food tray at top position in the preheated oven.
13. **Remove** the steaks when done and allow to rest for 3 minutes.
14. **Serve** the steaks with the baked potatoes. Top each baked potato with 2 tablespoons of unsalted butter, chives, and other toppings if desired.



TERIYAKI SALMON & ROASTED BROCCOLI

YIELD	4 servings
PREP TIME	10 minutes
COOK TIME	12 minutes

Teriyaki Salmon

- ½ cup soy sauce
- ½ cup white granulated sugar
- 1 teaspoon grated ginger
- 2 garlic cloves, crushed
- ½ cup orange juice
- 2 teaspoons cornstarch
- 2 teaspoons water
- 4 salmon fillets (5 ounces each), skin-off
- 1 tablespoon neutral vegetable oil
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- Sesame seeds, for garnish (optional)
- Rice, steamed, for serving (optional)

Roasted Broccoli

- 12 ounces broccoli florets
- 2 teaspoons neutral vegetable oil
- 2 teaspoons kosher salt
- ½ teaspoon black pepper

Items Needed

- Small sauce pot
- Pastry brush
- Parchment paper

1. **Combine** the soy sauce, sugar, ginger, garlic, and orange juice in a small sauce pot. Bring the sauce to a boil then lower to a simmer.
2. **Mix** the cornstarch and water together in a separate bowl then add it into the simmering sauce. Combine well and simmer until it thickens, then remove from the stove and set aside.
3. **Brush** the salmon fillets with oil and season with salt and pepper then place the fillets skin-side up onto the food tray lined with parchment paper.
4. **Toss** the broccoli florets with oil, salt, and pepper, then place the broccoli florets into the fry basket.
5. **Select** the Air Fry function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 350°F and time to 12 minutes, then press *Start* to preheat.
6. **Insert** the food tray at low position and the fry basket at mid position in the preheated toaster oven.
7. **Remove** the food tray and fry basket halfway through cooking, then flip the salmon and mix the broccoli. Reinsert at the same positions, then close the door to resume cooking.
8. **Remove** the broccoli and salmon when done.
9. **Glaze** the salmon with the teriyaki sauce, garnish with sesame seeds if desired, and serve with the broccoli. Pair with steamed white rice for a fuller meal.



BAJA FISH TACOS WITH ROASTED SALSA VERDE

YIELD
PREP TIME
COOK TIME

4 servings
15 minutes
30 minutes

Salsa Verde

6 fresh tomatillos, quartered
1 serrano pepper, deseeded and deveined
½ bunch scallions, roughly chopped
¼ cup cilantro, picked from stems
1 garlic clove, minced
1 teaspoon ground black pepper, plus more for seasoning
¼ teaspoon cayenne pepper
¼ teaspoon ground coriander
1 teaspoon kosher salt, plus more for seasoning
2 teaspoons extra-virgin olive oil
Oil spray
Water, as needed

Taco Filling & Toppings

3 cod fillets (4 to 5 ounces each)
2 teaspoons extra-virgin olive oil
2 teaspoons kosher salt
½ teaspoon ground white pepper
Oil spray
2 cups green cabbage, shaved thin
8 corn tortillas (4½-inch diameter), warmed
Lime wedges, for serving

Items Needed

Blender
Quarter sheet pan

1. **Toss** the tomatillos, serrano pepper, scallions, cilantro, garlic, black pepper, cayenne, coriander, salt, and olive oil together in a large bowl.
2. **Spray** the food tray with oil spray.
3. **Place** the vegetable mixture onto the food tray and set aside.
4. **Select** the Roast function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 375°F and time to 30 minutes, then press *Start* to preheat.
5. **Insert** the food tray at mid position in the preheated toaster oven.
6. **Pause** the toaster oven halfway through cooking by opening the oven door and remove the food tray. Allow the tray of vegetables to cool for 5 minutes.
7. **Remove** the food tray and allow the tray of vegetables to cool for 5 minutes.
8. **Season** the cod fillets with olive oil, salt, and white pepper.
9. **Insert** the wire rack at mid position and place the quarter sheet pan on top. Close the door to resume cooking the fish.
10. **Blend** the roasted veggies until smooth, adding water if it is too thick. Adjust seasonings if desired.
11. **Pour** the Salsa Verde into a small bowl and set aside.
12. **Remove** the fish when done and transfer to a serving plate.
13. **Serve** everything family style! To assemble the tacos, place some cabbage in the center of the tortilla then top with cod, Salsa Verde, and lime wedges.



FISH EN PAPILOTES & ROASTED BROCCOLINI

YIELD
PREP TIME
COOK TIME

2 servings
15 minutes
12 minutes

Fish En Papillotes

2 tomatoes, seeded and chopped
1 shallot, sliced ¼-inch thick
2 garlic cloves, minced
2 tablespoons extra-virgin olive oil, divided
¼ teaspoon dried thyme
¼ teaspoon dried basil
¼ teaspoon dried rosemary
¼ teaspoon dried tarragon
¼ teaspoon dried oregano
¼ teaspoon dried marjoram
¼ teaspoon savory
1 bay leaf, crushed
¼ teaspoon kosher salt, divided
2 cod fillets (6 ounces each)
¼ teaspoon ground black pepper
1 tablespoon capers, for garnish
1 tablespoon fresh parsley, chopped, for garnish
Lemon wedges, for serving

Broccolini

2 bunches broccolini, trimmed and washed
2 teaspoons garlic, minced
2 teaspoons extra-virgin olive oil
1 teaspoon kosher salt
¼ teaspoon ground black pepper

Items Needed

Parchment paper

1. **Combine** the tomatoes, shallot, garlic, 1 tablespoon olive oil, all dried herbs, and ¼ teaspoon of salt into a medium bowl.
2. **Cut** two 12 x 15-inch squares of parchment paper.
3. **Rinse** the fish fillets and gently pat dry.
4. **Place** a fillet on each piece of parchment paper, about 3 to 4 inches from the edge of the shorter sides.
5. **Sprinkle** the black pepper and remaining ¼ teaspoon of salt over both fillets.
6. **Spoon** the tomato mixture on top of the fish and top with the remaining 1 tablespoon of olive oil.
7. **Fold** the parchment paper over the fish, the edges should align.
8. **Crimp** the edges starting from the bottom of the fold and work your way around the edges to seal in the fish, making a half-moon-shaped parcel. Repeat with the other parchment paper.
9. **Place** the fish parcels onto the food tray and set aside.
10. **Toss** the broccolini with minced garlic, olive oil, salt, and pepper, then place the mixture into the fry basket.
11. **Select** the Bake function on the COSORI Smart Air Fryer Toaster Oven, adjust temperature to 425°F and time to 12 minutes, then press *Start* to preheat.
12. **Insert** the food tray at mid position and the fry basket at top position in the preheated toaster oven.
13. **Remove** the broccolini and fish parcels from the oven when done and let the fish rest for 3 minutes.
14. **Cut** open the top of the parchment paper parcels and garnish the fish with capers and chopped parsley, then serve with lemon wedges and broccolini on the side.

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