

**COSORI** TurboBlaze 6.0 Quart Air Fryer

Turbo Modes Express

# 100 Rapid Recipes



Air Fry, Broil, Roast & Frozen Foods  
100 Quick & Easy Recipes in 15 Minutes or Less



Thank you for  
your purchase!



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



### Get Creative With COSORI

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our digital recipe gallery  
[cosori.com](http://cosori.com)



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](mailto:recipes@cosori.com)

Toll-Free: 1-888-402-1684

Mon–Fri, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at COSORI,

*Happy cooking!*

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# GETTING STARTED

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## Preheating

Preheat your air fryer when cooking meats, baked goods, crispy foods, and fibrous vegetables—it speeds up the cooking times, and helps food get browned and evenly cooked!

## Crisper Plate

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

# USING YOUR AIR FRYER

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Your COSORI TurboBlaze™ uses a DC motor which heats up the air fryer quicker, cooks faster, and allows for precise temperature and fan control, so your food cooks exactly the way you want it.

## Cooking Functions

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

**Note:** Results may vary. For recipes and cooking inspiration, check out the VeSync app and Recipe Book.




## Turbo Modes

Turbo modes cooking functions (Air Fry, Roast, Broil, Frozen) quickly cook food using the highest fan speed (5).

We recommend using the crisper plate for all Turbo modes functions to take full advantage of the 360° airflow when cooking.

## How to Preheat

We recommend preheating the air fryer before placing food inside, unless your air fryer is already hot. Food will not cook thoroughly without preheating.




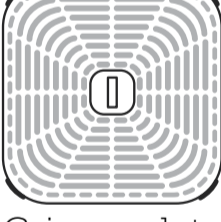
1. Tap  to turn on the display.
2. Tap **PREHEAT**. The display will show "400°F" and "4 min".
3. Optionally, tap  or  to change the temperature. The time will adjust automatically.
4. Tap ▶|| to begin preheating.
5. When the time has finished, the air fryer will beep and the display will show "End".



### Note:

- If no buttons are pressed for 30 minutes, the air fryer will clear all settings and turn off.
- When adjusting the temperature, the time will automatically adjust based on the chart below.

Temperature	Time (Minutes)
345°–450°F / 175°–230°C	4
240°–340°F / 115°–170°C	3
170°–235°F / 75°–110°C	2

# USING COOKING FUNCTIONS

Cooking Function	Accessory	Default Time (Minutes)	Default Temperature	Fan Speed
<p><b>AIR FRY</b> is a general cooking function; best for foods like chicken wings, burgers, french fries, and more.</p>	 Crisper plate	10	385°F / 195°C	5 (Turbo Mode)
<p><b>ROAST</b> uses a slightly higher temperature to give food like vegetables a roasted flavor and texture.</p>	 Crisper plate	12	425°F / 220°C	5 (Turbo Mode)
<p><b>BROIL</b> uses a high temperature for finishing dishes, melting cheeses, toasting, or searing meats.</p>	 Crisper plate	5	450°F / 230°C	5 (Turbo Mode)
<p><b>FROZEN</b> uses a higher temperature to crisp food like tater tots, french fries, and chicken tenders.</p>	 Crisper plate	14	390°F / 200°C	5 (Turbo Mode)
<p><b>REHEAT</b> is great for warming up leftovers.</p>		5	390°F / 200°C	4

Cooking Function	Accessory	Default Time (Minutes)	Default Temperature	Fan Speed
<p><b>BAKE</b> is ideal for food like muffins, cakes, and baked goods.</p>	 Crisper plate	20	330°F / 165°C	3
<p><b>Dehydrate ("DRY")</b> is used to dry out food like fruits, meats, and jerkies.</p>	 Crisper plate	6 hours	135°F / 55°C	1
<p><b>PROOF</b> is used to rise yeasted doughs prior to baking or for fermenting yogurt.</p>		1 hour	90°F / 30°C	1
<p><b>PREHEAT</b> helps food cook more evenly.</p>		4 (auto adjust)	400°F / 205°C	4
<p><b>Keep Warm ("WARM")</b> keeps food at an ideal temperature before serving.</p>		30	170°F / 75°C	2

**Note:** All cooking functions' time and temperature can be adjusted. To go back to default settings, press and hold the cooking function's button on the display.

Food Group	Food Type	Amount / Type	Cooking Function	Cut / Size	Temperature (°F)	Time Range (min)
<b>Poultry</b>	Breasts (Boneless)	4–6 pieces	Air Fry	8–10 oz	390°F	15–18
	Drumsticks	6 pieces	Air Fry	-	395°F	14–16
	Thighs (Bone-In)	4 pieces	Air Fry	-	390°F	12–14
	Wings	2 lbs	Air Fry	-	395°F	16–18
	Whole Chicken	5 lbs	Air Fry	-	355°F	55–90
<b>Beef</b>	Bone-In Ribeye	12 oz	Broil	1 inch	450°F	8
	Skewers	1 pound	Broil	1-inch cubes	450°F	6–8
	Hamburger	4 oz, 6 pieces	Broil	½–¾ inch	440°F	7–10
	Flank Steak	1–2 lbs	Broil	1 inch	450°F	9–15
<b>Pork &amp; Lamb</b>	Pork Chops (Bone-In)	4 pieces	Roast	½–1½ inches thick	430°F	5–12
	Pork Tenderloin	1 lb	Air Fry	Whole	385°F	18–22
	Bacon	6 slices	Air Fry	Whole	330°F	5–7
	Meatballs	15–18 pieces	Air Fry	2 inch	390°F	10–14
	Hot Dog	4 pieces	Air Fry	1 inch	385°F	4–5
	Lamb Chops	5–6 pieces	Broil	1 inch	385°F	6–9



<b>Food Group</b>	<b>Food Type</b>	<b>Amount / Type</b>	<b>Cooking Function</b>	<b>Cut / Size</b>	<b>Temperature (°F)</b>	<b>Time Range (min)</b>
<b>Seafood</b>	Salmon Fillet	8 oz	Air Fry	1 inch	375°F	6–10
	White Fish Fillet	6–8 oz	Air Fry	1–2 inches thick	380°F	8–12
	Lobster Tail	6 pieces	Air Fry	-	380°F	8–10
	Shrimp	20 oz	Air Fry	Large	375°F	5
<b>French Fries</b>	French Fries (Thin Cut)	1.5 lbs	Air Fry	¼ inch	400°F	13–15
	Sweet Potato Fries	1.5 lbs	Air Fry	¼ inch	390°F	11–13
	French Fries (Thick Cut)	1.5 lbs	Air Fry	½ inch	415°F	12–14
<b>Vegetables</b>	Baked Potatoes	9–10 oz	Bake	Whole	385°F	28–32
	Corn on the Cob	4 cobs	Air Fry	Whole	380°F	8–12
	Root Vegetables, Various	4 cups	Roast	1-inch cubes	425°F	8–10
	Broccoli	4 cups	Roast	Small florets	425°F	5–7
	Brussels Sprouts	1.5 lbs	Air Fry	Quartered	415°F	8–12
	Zucchini/Squash	4 cups	Air Fry	1-inch slices	385°F	6–8

Food Group	Food Type	Amount / Type	Cooking Function	Cut / Size	Temperature (°F)	Time Range (min)
<b>Frozen Food</b>	Personal Pizza	9 oz	Bake	8 inches	325°F	10–12
	Chicken Nuggets	10–24 oz	Frozen	-	385°F	7–9
	Croquettes	12–16 pieces	Frozen	2–3 inches	400°F	8–10
	Tater Tots	1.5 lbs	Frozen	-	395°F	10
	Frozen Fish Fillets	16 oz	Frozen	-	395°F	8
	Mozzarella Sticks	20 oz	Frozen	1 inch	395°F	6–7
	Onion Rings	1 lb	Frozen	½-inch thick	390°F	8
<b>Baked Goods</b>	Cinnamon Rolls	9 pieces	Bake	-	330°F	12–15
	Biscuits	3-inch round	Bake	8–9 pieces	375°F	11–13
	Cupcake/ Muffin	9 pieces	Bake	-	315°F	10–13
	Quick Bread	Mini loaf pan	Bake	3 x 5 x 2 inches	325°F	20
	Cake	8-inch round	Bake	8-inch round	325°F	20
	Toast	White bread	Broil	4 slices	425°F	4–6

# Tips from the Chef



## Overcrowding

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



## Proofing

When proofing dough, use a bowl that fits easily in the air fryer basket (you will need to remove the crisper plate). Tightly wrap the bowl in plastic wrap prior to placing it into the air fryer basket to prevent the dough from forming a tough skin. If your recipe says to proof in "a warm place", leave the Proof function temperature at 90°F.



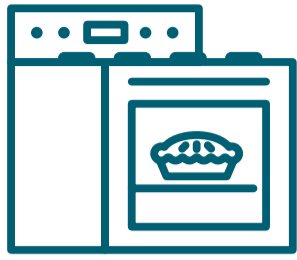
## Let It Rest

Let thicker meat rest at room temperature for 30 minutes before cooking. This helps food cook more quickly and evenly. After air frying a steak or piece of poultry, let it rest for 5–10 minutes before serving so the juices can redistribute and your meat will be juicy and delicious.



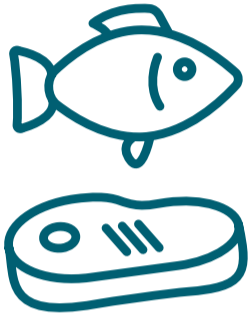
## Dehydrating

The Dehydrate ("DRY") function operates much like any other dehydrator. Use this function with the crisper plate in. Regular dehydrator cooking temperatures and times apply. If you are making marinated foods that might drip or be sticky, line the crisper plate with a sheet of parchment paper.



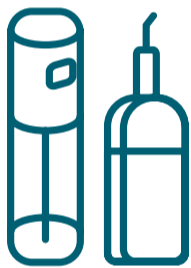
### Converting Recipes

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



### Two Items at Once

You can cook two different items at once if they require the same time and temperature to cook and won't cross-contaminate each other in the air fryer.



### Spray With Oil

Stay away from using cooking sprays with propellants in them. Instead, invest in an oil spray bottle and use our own oil or use a store-bought spray that is free of propellants. Spraying food with some oil before air frying will help with browning and crispy textures.



### Easy Clean Up

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



### Always Use Mitts

Be careful not to burn your skin. The air fryer basket and crisper plate are hot during and after cooking. Make sure to wear mitts when flipping food or removing the hot crisper plate.



### **Breading Technique**

Breading is a crucial step for many of your delicious cravings and for many air fryer recipes. First coat food in flour, then egg, and then breadcrumbs. Be sure to press in the breadcrumbs firmly so your food stays coated during cooking for a crisp and crunchy texture.



### **Frozen Items**

Most frozen items such as wings, fries, taquitos, and so on should be cooked while frozen with no oil added. Frozen veggies should be thawed and dried prior to cooking to remove any moisture, otherwise they will become soggy.



### **Reheating and Recrisping**

Fries, wings, or other food that needs to regain its crispy texture should be rewarmed at a higher temperature for shorter times. For example, sweet potato fries typically need to be recrisped at 390°F for 3 minutes. Use low to medium range temperatures (320°–370°F) for reheating proteins and vegetables. Proteins should always be reheated to at least 165°F.



# Air Fry



This mode uses hot air circulation to cook food, resulting in crispy and delicious results with little to no oil. It's ideal for chicken wings, french fries, fish fillets, and vegetables.



# “FRIED” MOZZARELLA

## *Bites*



**YIELD**  
3 servings



**PREP TIME**  
10 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
385F°

## Ingredient

6 pieces string cheese

2 tablespoons all-purpose flour

1 teaspoon cornstarch

½ teaspoon salt

¼ teaspoon black pepper

2 eggs

1 tablespoon milk

1 cup panko breadcrumbs

1 teaspoon dried parsley flakes

### Items Needed

Oil Spray

Marinara sauce or ranch, for serving

- 1. CUT** the string cheese into thirds, making 18 pieces.
- 2. MIX** together the flour, cornstarch, salt, and pepper in a bowl. Whisk together the eggs and milk in a separate bowl. Combine the panko breadcrumbs and parsley flakes in an additional bowl.
- 3. COAT** each piece of cheese with flour, then dip in egg, and then roll in breadcrumbs. Dip in egg and breadcrumbs again.
- 4. TO** freeze the mozzarella bites for 15 minutes before preheating.
- 5. SELECT** Preheat on the COSORI TurboBlaze™, adjust temperature to 350°F, then tap *"Start/Pause"*.
- 6. PLACE** half the mozzarella bites into the preheated crisper plate and store the remaining half in the freezer.
- 7. SELECT** the Air Fry function, cook the bites at 350°F for 10 minutes.
- 8. SHAKE** the baskets halfway through cooking .
- 9. REMOVE** when done. Repeat the cooking process with the remaining mozzarella bites.
- 10. SERVE** with a side of your favorite marinara sauce, or even better, ranch.





# SCOTCH *Egg*



**YIELD**  
4 servings



**PREP TIME**  
10 mins



**COOK TIME**  
15 mins



**COOK TEMP**  
350F°

## Ingredient

10 ounces ground pork sausage

1 egg, beaten

½ teaspoon garlic powder

½ cup all-purpose flour

½ teaspoon onion powder

¾ cup Italian style breadcrumbs

½ teaspoon dried sage

oil spray

½ teaspoon salt

4 eggs, soft boiled, peeled

¼ teaspoon black pepper

- 1. MIX** together the sausage, garlic powder, onion powder, sage, salt, and pepper. Divide into four balls.
- 2. WRAP** the sausage around each of the peeled soft boiled eggs until the egg is fully covered.
- 3. COAT** each sausage-covered egg with flour, then dip in beaten egg, and roll in breadcrumbs. Dip in the egg and breadcrumbs again.
- 4. SELECT** the Preheat function on the COSORI TurboBlaze™, adjust temperature to 350°F, then tap "Start/Pause".
- 5. SPRAY** the scotch eggs liberally with oil spray.
- 6. PLACE** the scotch eggs into the preheated air fryer.
- 7. SELECT** the Air Fry function, adjust to 350°F for 15 minutes, and press "Start/Pause".
- 8. MAKE** sure to flip the eggs halfway through cooking.
- 9. FLIP** the eggs halfway through cooking.
- 10. REMOVE** when done and serve.



# ZUCCHINI *Fries*



**YIELD**  
4 servings



**PREP TIME**  
10 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
350F°

## Ingredient

2 medium zucchini, cut into 3/4-inch thick strips

1/2 cup all-purpose flour

2 teaspoons salt

1/2 teaspoon black pepper

1 egg

1 tablespoon milk

3/4 cup Italian seasoned panko breadcrumbs

1/4 cup Parmesan cheese, grated

oil spray

Ranch, for serving

- 1. CUT** the zucchini into 3/4-inch-thick strips.
- 2. MIX** together the flour, salt, and pepper in a dish. Whisk together the eggs and milk in a separate dish. Combine the breadcrumbs and Parmesan cheese in another dish.
- 3. COAT** each piece of zucchini with flour, then dip in egg, and roll in breadcrumbs. Set aside.
- 4. SELECT** the Preheat function on the COSORI TurboBlaze™, adjust temperature to 350°F, then tap "Start/Pause".
- 5. PLACE** the coated zucchini evenly into the preheated air fryer and spray with oil spray.
- 6. SELECT** the Air Fry function, adjust time to 8 minutes, then tap "Start/Pause".
- 7. SHAKE** the fries halfway through cooking.
- 8. REMOVE** when done and serve with a side of ranch.



# MINI APPLE *Pies*



**YIELD**  
2 servings



**PREP TIME**  
35 mins



**COOK TIME**  
10 mins



**COOK TEMP**  
350F°

## Ingredient

1 medium apple, peeled and diced	½ teaspoon ground cinnamon
1 egg	⅛ teaspoon ground nutmeg
2½ tablespoons granulated sugar	⅛ teaspoon ground allspice
1 tablespoon unsalted butter	2 sheets pre-made pie dough
	1 teaspoon milk

- 1. COMBINE** the diced apple, granulated sugar, butter, cinnamon, nutmeg, and allspice together in a medium saucepan over medium-low heat, then 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 4 circles (5-inch diameter).
- 5. ADD** the filling to the center of 2 pie crust circles and use your finger to apply water to the outer ends. (Some filling will be left over).
- 6. PLACE** the other 2 pie dough circles on top, so the filling is covered.
- 7. CRIMP** the pies shut with a fork and cut a small slit on the top. Keep refrigerated until ready to cook.
- 8. SELECT** the Preheat function on the COSORI TurboBlaze™, adjust time to 5 minutes, then tap "Start/Pause".
- 9. MIX** together the egg and milk to make an egg wash and brush the tops of each pie.
- 10. PLACE** the crisper plate into the COSORI TurboBlaze™ basket, then place the pies onto the crisper plate.
- 11. SELECT** the Air Fry function, adjust temperature to 350°F and time to 10 minutes, then tap "Start/Pause".
- 12. REMOVE** the apple pies when they are golden brown and let cool for 5 minutes before serving.



# DEVILED *Eggs*



**YIELD**  
5 servings



**PREP TIME**  
5 mins



**COOK TIME**  
14 mins



**COOK TEMP**  
280F°

## Ingredient

1 tablespoon Dijon mustard

5 eggs

3 tablespoons mayonnaise

## Items Needed

Piping bag

1 teaspoon apple cider vinegar

¼ teaspoon paprika

- 1. PLACE** the eggs into the COSORI TurboBlaze™ basket.
- 2. SELECT** the Air Fry function, adjust temperature to 280°F and time to 14 minutes, then tap *"Start/Pause"*.
- 3. REMOVE** the eggs when done and place in cold water for 10 minutes.
- 4. PEEL** the eggs, cut in half, and separate the yolks.
- 5. MIX** yolks, Dijon mustard, mayonnaise, apple cider vinegar, and paprika in a bowl until creamy smooth.
- 6. PIPE** the filling back into the hole of the egg white using a piping bag.
- 7. SERVE** immediately or chill.





# AIR FRIED ZUCCHINI

## *Fries*



**YIELD**  
2 servings



**PREP TIME**  
15 mins



**COOK TIME**  
16 mins



**COOK TEMP**  
400F°

## Ingredient

1 cup panko breadcrumbs	2 zucchini, halved and cut into wedges
½ teaspoon cumin	⅓ cup flour
½ teaspoon garlic powder	oil spray cooking spray
½ teaspoon onion powder	½ cup yogurt
½ teaspoon smoked hot paprika	¼ cup sour cream
¼ teaspoon white pepper	4 mint leaves, chopped
½ teaspoon salt	
2 eggs	

- 1. MIX** together breadcrumbs, cumin, garlic powder, onion powder, smoked hot paprika, white pepper, and salt.
- 2. WHISK** the eggs in a separate dish.
- 3. COAT** each piece of zucchini with flour, then dip in egg, then roll in breadcrumb mixture.
- 4. SELECT** the Preheat function on the Air Fryer, then press "Start/Pause".
- 5. PLACE** the zucchini fries into the fry basket.
- 6. SPRAY** the zucchini with oil spray, then insert the basket at mid position in the preheated air fryer.
- 7. SELECT** Air Fry function, adjust temperature to 400°F, set time to 16 minutes, and press "Start/Pause".
- 8. COMBINE** the ingredients for the yogurt sauce.
- 9. REMOVE** the zucchini fries when done and serve with the yogurt.



# BUFFALO CHICKEN

## *Empanadas*



**YIELD**  
6 servings



**PREP TIME**  
10 mins



**COOK TIME**  
16 mins



**COOK TEMP**  
350F°

## Ingredient

1 tablespoon unsalted butter  
8 ounces ground chicken  
¾ teaspoon salt  
¼ teaspoon black pepper  
½ teaspoon garlic powder  
½ teaspoon onion powder  
½ cup buffalo sauce  
2 scallions, finely chopped  
2 ounces crumbled blue cheese  
2 ounces shredded mozzarella cheese

2 premade pie crusts (9-inch diameter), thawed  
1 egg, beaten  
1 tablespoon water  
Ranch or blue cheese dressing, for serving

### Items Needed

Skillet  
Round cutter (3-inch diameter)  
Pastry brush

- 1. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 2. MELT** butter in a skillet over medium heat. Cook the ground chicken for 5 minutes, breaking it up with a spoon as it cooks. Season with salt, black pepper, garlic powder, and onion powder.
- 3. DRAIN** the ground chicken and place it in a mixing bowl. Allow it to cool slightly.
- 4. COMBINE** the ground chicken, buffalo sauce, scallions, blue cheese, and mozzarella cheese in the mixing bowl. Mix well to combine.
- 5. ROLL** out the pie crusts on a lightly floured surface. Cut out 12 circles of dough using a 3-inch round cutter.
- 6. PLACE** a spoonful of the filling in the center of each dough circle. Fold the dough over to create a half-moon shape, and crimp the edges with a fork to seal.
- 7. WHISK** together the egg and water in a small bowl. Brush the tops of the empanadas with the egg wash.
- 8. PLACE** the empanadas in the preheated air fryer basket, leaving space between them for air circulation.
- 9. SELECT** the Air Fry function, adjust temperature to 350°F and time to 16 minutes, then press "Start/Pause".
- 10. CHANGE** cook settings to Air Fry function, adjust temperature to 375°F and time to 10 minutes.
- 11. REMOVE** the empanadas from the air fryer when done and let them cool for a few minutes before serving. Enjoy with your favorite dipping sauce, such as ranch dressing or blue cheese dressing.



# CHILI BEEF

## *Nachos*



**YIELD**  
2 servings



**PREP TIME**  
5 mins



**COOK TIME**  
5 mins



**COOK TEMP**  
450F°

## Ingredient

1 can chili (15 ounces)

½ teaspoon cumin

¼ teaspoon oregano

¼ teaspoon taco seasoning

1 pinch black pepper

1 bag tortilla chips (8 ounces)

1 bag Mexican blend shredded cheese (8 ounces)

Mexican crema, for drizzling

- 1. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 2. COMBINE** chili, chili powder, cumin, oregano, taco seasoning, and black pepper in a small bowl. Mix well.
- 3. PLACE** half of the tortilla chips in a single layer in the preheated air fryer basket. Don't overload the basket as it will prevent even cooking.
- 4. TOP** the chips with half of the chili mixture and half of the cheese.
- 5. SELECT** the Air Fry function, adjust time to 5 minutes, then tap "Start/Pause".
- 6. REMOVE** the nachos when done and the cheese is melted and bubble.
- 7. REPEAT** steps 3 through 5 with the remaining chips, chili mixture, and cheese.
- 8. SERVE** immediately, topped with Mexican crema if desired.
- 9. REMOVE** when done and serve immediately topped with Mexican crema, if desired.



# MEXICAN *Pizza*



**YIELD**  
4 servings



**PREP TIME**  
15 mins



**COOK TIME**  
5 mins



**COOK TEMP**  
450F°

## Ingredient

1 Tostada shell  
3 ounces ground beef  
2 tablespoons taco seasoning  
1 tablespoon tomato paste  
1 tablespoon water  
⅓ can or 14.5 ounces refried beans

2 tablespoons sour cream  
2 Roma tomatoes, chopped  
3 ounces Mexican-style cheese,  
shredded  
Olives, sliced, for garnish

### Items Needed

Skillet

- 1. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 2. HEAT** a pan over medium heat with 1 tablespoon of vegetable oil.
- 3. ADD** the ground beef and taco seasoning to the heated pan and mix well. Cook the meat for 5 minutes.
- 4. MIX** in tomato paste and water. Cook for another 2 minutes and set aside.
- 5. COMBINE** refried beans and sour cream. Microwave for 1 minute, then mix well.
- 6. SPREAD** a layer of beans on the tortilla, then top with ground beef, chopped tomatoes, and shredded cheese.
- 7. SELECT** the Air Fry function, adjust temperature to 450°F and time to 5 minutes, then tap "Start/Pause".
- 8. REMOVE** when done and garnish with sliced olives, then serve.





# CHILI LIME CARROT

## Fries



**YIELD**  
2 servings



**PREP TIME**  
10 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
400F°

## Ingredient

2lb carrots, peeled & cut into  
¼-inch-thick “fries”

2 tablespoons olive oil

1 tablespoon chili powder

1 teaspoon lime zest

½ teaspoon lime juice

¼ teaspoon salt

¼ teaspoon black pepper

- 1. PREHEAT** the COSORI TurboBlaze™ to 400 degrees F (200 degrees C).
- 2. TOSS** carrots with olive oil, chili powder, lime zest, lime juice, salt, and pepper in a large bowl until evenly coated.
- 3. SPREAD** carrots in the air fryer basket.
- 4. SELECT** the Air Fry function, adjust temperature to 400°F and time to 8 minutes, then press “Start/Pause”.
- 5. REMOVE** the carrot fries when done, season with additional salt if needed, and serve immediately.



# ITALIAN *Meatballs*



**YIELD**  
3 servings



**PREP TIME**  
15 mins



**COOK TIME**  
18 mins



**COOK TEMP**  
400F°

## Ingredient

⅓ cup breadcrumbs

¼ cup milk

2 teaspoons garlic powder

1 teaspoon onion powder

½ teaspoon red chili flakes

3 teaspoons dried oregano

1 pound ground beef

1 egg

2 tablespoons fresh parsley,  
chopped

¼ cup Parmesan cheese, grated

Salt & pepper, to taste

Pasta, for serving

Marinara sauce, for serving

oil spray

- 1. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 2. COMBINE** all ingredients, except for the cooking spray, in a large bowl. Gently mix together until combined, being careful not to overwork the meat.
- 3. FORM** the meat mixture into equally sized meatballs, about 1½ to 2 inches in diameter. Place the meatballs into the preheated air fryer basket.
- 4. CHANGE** cook settings to Air Fry function, adjust temperature to 390F and time to 12 minutes.
- 5. SELECT** the Preheat function on the Air Fryer, adjust temperature to 400°F and time to 18 minutes, then tap "Start/Pause".
- 6. REMOVE** the meatballs from the oven when done cooking.
- 7. SERVE** with pasta and marinara sauce, if desired, or on their own.



# GARLIC PARMESAN

## *Brussels Sprouts*



**YIELD**  
4 servings



**PREP TIME**  
10 mins



**COOK TIME**  
13 mins



**COOK TEMP**  
400F°

## Ingredient

10 Brussels sprouts, halved

3 garlic cloves, minced

3 tablespoons olive oil, divided

½ tablespoon Parmesan cheese,  
grated

¼ teaspoon kosher salt

3 cups water

- 1. MIX** 2 tablespoons of olive oil with salt, garlic, and Parmesan in a bowl.
- 2. BOIL** Brussels sprouts in 3 cups of water for 5 minutes, then set aside.
- 3. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 4. PLACE** the Brussels sprouts into the air fry basket and brush with the remaining tablespoon of olive oil.
- 5. SELECT** the Air Fry function, adjust temperature to 400°F and time to 13 minutes, then tap "Start/Pause".
- 6. YOU** can shake the basket gently halfway through cooking for even browning.
- 7. BRUSH** each Brussels sprout half with the Parmesan mixture when 5 minutes remain in the cooking time.
- 8. REMOVE** when done and serve immediately.



# ROASTED *Corn*



**YIELD**  
3 servings



**PREP TIME**  
5 mins



**COOK TIME**  
15 mins



**COOK TEMP**  
400F°

## Ingredient

2 tablespoons butter

¼ teaspoon salt

3 pieces of corn

- 1. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap *"Start/Pause"*.
- 2. PLACE** ears of corn into the basket.
- 3. FLIP** corn over halfway through cooking.
- 4. SELECT** the Air Fry function, adjust temperature to 400°F and time to 15 minutes, then tap *"Start/Pause"*.
- 5. REMOVE** when done, brush with butter and sprinkle salt on each ear of corn, then serve immediately.





# ROASTED

# Eggplant



## YIELD

4 servings



## PREP TIME

10 mins



## COOK TIME

15 mins



## COOK TEMP

400F°

## Ingredient

2 tablespoons olive oil

3 tablespoons balsamic vinegar

½ teaspoon salt

1 teaspoon garlic powder

½ teaspoon ground black pepper

2 eggplants

- 1. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 2. WHISK** olive oil, balsamic vinegar, salt, garlic powder, and black pepper until well combined.
- 3. Remove** the crisper plate from the basket.
- 4. BRUSH** the eggplant slices with the balsamic mix on both sides of the eggplant slices and place into the preheated air fryer basket.
- 5. SELECT** the Air Fry function, adjust temperature to 400°F and time to 15 minutes, then tap "Start/Pause".
- 6. FLIP** the eggplant slices halfway through cooking.
- 7. REMOVE** the eggplant when done and serve.



# ROASTED PARMESAN

## *Asparagus*



**YIELD**  
3 servings



**PREP TIME**  
5 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
400F°

## Ingredient

1 pound fresh asparagus

2 teaspoons olive oil

¼ teaspoon kosher salt

1 pinch black pepper

3 tablespoons Parmesan cheese,  
grated

- 1. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 2. BREAK** the end of one asparagus spear and bunch it up with the unbroken end asparagus spears.
- 3. CUT** the ends of the asparagus in line with the asparagus with the broken end. This will remove the woody ends of the asparagus.
- 4. DRIZZLE** olive oil over the asparagus and season with salt and black pepper.
- 5. PLACE** the asparagus into the preheated air fryer.
- 6. SELECT** the Air Fry function, adjust temperature to 400°F and time to 8 minutes, then tap "Start/Pause".
- 7. SPRINKLE** the asparagus with Parmesan cheese after 5 minutes of cooking, then place the basket back into the air fryer.
- 8. REMOVE** the asparagus when done and serve.



# CHILI HONEY

## *Chicken*



**YIELD**  
2 servings



**PREP TIME**  
30 mins



**COOK TIME**  
18 mins



**COOK TEMP**  
400F°

## Ingredient

2 chicken legs  
2 tablespoons chili powder  
2 teaspoons paprika  
1½ teaspoons kosher salt  
1 teaspoon garlic powder  
1 teaspoon onion powder  
¼ teaspoon black pepper

¼ teaspoon ground cumin  
5 tablespoons olive oil  
3 tablespoons honey  
¼ teaspoon cayenne pepper

### Items Needed

Resealable plastic bag  
Aluminum foil

- 1. PLACE** the chicken leg quarters in a resealable plastic bag. Set aside.
- 2. MIX** the rest of the ingredients in a bowl until well combined.
- 3. ADD** the marinade to the resealable plastic bag with the chicken.
- 4. MARINATE** the chicken for 8 hours in the refrigerator.
- 5. REMOVE** from refrigerator and allow the marinated chicken to come to room temperature for 2 hours.
- 6. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 7. PREHEAT** your air fryer to 400°F for 4 minutes.
- 8. LINE** the basket with foil, then place the chicken on top.
- 9. SELECT** the Air Fry function on the COSORI TurboBlaze™ Air Fryer adjust temperature to 400°F and time to 18 minutes, then tap "Start/Pause".
- 10. PLACE** the fry basket in the preheated air fryer, then press Start/Cancel.
- 10. FLIP** the chicken over halfway through cooking.
- 11. REMOVE** when done, allow the chicken to rest for 10 minutes, then serve.



# MOROCCAN SPICED CHICKEN *Legs*



**YIELD**  
4 servings



**PREP TIME**  
10 mins



**COOK TIME**  
18 mins



**COOK TEMP**  
400F°

## Ingredient

4 chicken legs	1 teaspoon ras el hanout (or curry powder)
2 tablespoons olive oil	1 teaspoon kosher salt
2 tablespoons lemon juice	½ teaspoon lemon pepper
1 teaspoon paprika	½ teaspoon garlic powder

- 1. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 2. PAT** chicken legs dry with paper towels. Place chicken legs onto the fry basket.
- 3. WHISK** together olive oil, lemon juice, paprika, ras el hanout, salt, lemon pepper, and garlic powder in a bowl. Pour over and massage into the chicken.
- 4. SELECT** the Air Fry function on the COSORI TurboBlaze™ Air Fryer, adjust temperature to 400°F and time to 18 minutes, then tap "Start/Pause".
- 5. PLACE** the chicken legs into the preheated air fryer.
- 6. REMOVE** the chicken legs when done and golden, then serve.





# HONEY GLAZED

## *Salmon*



**YIELD**  
2 servings



**PREP TIME**  
35 mins



**COOK TIME**  
7 mins



**COOK TEMP**  
400F°

## Ingredient

2 salmon fillets (6 ounces each)

Move this after the pepper

¼ cup honey

2 tablespoons soy sauce

2 tablespoons olive oil

1 tablespoon lime juice

½ teaspoon red pepper flakes  
(optional)

Garlic

½ teaspoon salt

¼ teaspoon pepper

- 1. WHISK** together the honey, soy sauce, olive oil, lime juice, red pepper flakes, salt, and pepper in a dish. Place salmon fillets in the marinade and toss to coat them evenly.
- 2. PLACE** in the refrigerator to marinate for 30 minutes.
- 3. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 4. REMOVE** salmon from the refrigerator and place onto the fry basket. Drizzle 2 tablespoons of the marinade over the salmon and discard the rest.
- 5. PLACE** the salmon into the preheated air fryer.
- 6. SELECT** the Air Fry function on the COSORI TurboBlaze™ Air Fryer, adjust temperature to 400°F and time to 7 minutes, then tap "Start/Pause".
- 7. REMOVE** when salmon reaches an internal temperature of 140°F. Allow the salmon to rest for 5 minutes before serving.



# GARLIC ROSEMARY CRUSTED LAMB *Chops*



**YIELD**  
4 servings



**PREP TIME**  
20 mins



**COOK TIME**  
15 mins



**COOK TEMP**  
450F°

## Ingredient

6 garlic cloves, peeled

2 tablespoons rosemary leaves

2 tablespoons olive oil

1 rack of lamb (1 pound)

1 teaspoon salt

1 teaspoon pepper

### Items Needed

Food processor

- 1. COMBINE** garlic cloves, rosemary leaves, and olive oil in a mini food processor and blend until garlic and rosemary are finely chopped.
- 2. Select** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 3. PLACE** the lamb fat-side up onto the fry basket. Season lamb with salt and pepper. Rub the garlic rosemary mixture all over the lamb. Let stand at room temperature for 15 minutes.
- 4. PLACE** the lamb into the preheated air fryer.
- 5. SELECT** the Air Fry function on the COSORI TurboBlaze™ Air Fryer, adjust temperature to 450°F and time to 15 minutes, then tap "Start/Pause".
- 6. REMOVE** when the internal temperature of the meat reaches 130-135°F for medium-done lamb. Allow to rest for 5 minutes before slicing.



# ASPARAGUS WITH TOASTED *Almonds*



**YIELD**  
4 servings



**PREP TIME**  
5 mins



**COOK TIME**  
6 mins



**COOK TEMP**  
400F°

## Ingredient

1 bunch asparagus

Salt & pepper, to taste

1 tablespoon olive oil

2 tablespoons toasted sliced almonds

- 1. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 2. PLACE** asparagus onto into the preheated air fryer basket.
- 3.** Drizzle with olive oil and season with salt and pepper.
- 4. SELECT** the Air Fry function, adjust temperature to 400°F and time to 6 minutes, then tap "Start/Pause".
- 5. REMOVE** the asparagus when done and place onto a serving plate. Sprinkle with toasted sliced almonds, then serve.



# CRISPY PURPLE CABBAGE *Wedges*



**YIELD**  
4 servings



**PREP TIME**  
10 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
400F°

## Ingredient

1 head purple cabbage, cut into wedges

2 tablespoons olive oil

½ teaspoon salt

¼ teaspoon pepper

### Dressing

3 tablespoons white wine vinegar

1 teaspoon Dijon mustard

4 tablespoons olive oil

Parmesan cheese, shaved, for garnish (optional)

### Items Needed:

Aluminum foil

Resealable jar

- 1. LINE** the COSORI TurboBlaze™ basket with aluminum foil.
- 2. SELECT** the Preheat function and tap *"Start/Pause"*.
- 3. PLACE** cabbage wedges into the foil-lined preheated basket. Drizzle with olive oil and season with salt and pepper.
- 4. SELECT** the Air Fry function, adjust temperature to 400°F and time to 8 minutes, then tap *"Start/Pause"*.
- 5. COMBINE** all dressing ingredients except the Parmesan cheese in a jar. Seal the top and shake until well incorporated.
- 6. REMOVE** the cabbage when done and tender and crispy on the edges.
- 7. PLACE** cabbage wedges onto a serving dish. Drizzle with dressing and top with shavings of Parmesan cheese, then serve.





# EGGS IN A *Hole*



**YIELD**  
2 servings



**PREP TIME**  
5 mins



**COOK TIME**  
5 mins



**COOK TEMP**  
400F°

## Ingredient

2 slices bread

Black pepper, freshly ground

2 eggs

Butter, as needed

## Items Needed

Aluminum foil

3-inch round cookie cutter

- 1. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap *"Start/Pause"*.
- 2. PREHEAT** your air fryer to 400°F for 4 minutes.
- 3. LINE** the air fryer basket with aluminum foil. Make sure to securely attach the foil so it doesn't lift and contact the heating elements.
- 4. CUT** a hole into the center of each slice of bread using the cookie cutter, and keep the cutouts.
- 5. PLACE** the bread and cutouts into the preheated basket,, and crack one egg into each hole.
- 6. SELECT** the Air Fry function, adjust temperature to 400°F and time to 5 minutes, then tap *"Start/Pause"*.
- 7. REMOVE** when egg whites are set. Top the egg with black pepper and spread butter on the toast cutout. Serve hot.



# STEAK *Salad*



**YIELD**  
2 servings



**PREP TIME**  
20 mins



**COOK TIME**  
6 mins



**COOK TEMP**  
450F°

## Ingredient

1 boneless ribeye steak (8 ounces)

Salt & pepper, to taste

2 cups arugula

1 cup mixed baby greens

red onion here

12 cherry tomatoes, sliced in half

1 avocado, sliced

### Vinaigrette

½ cup olive oil

¼ cup red wine vinegar

1 teaspoon honey

1 teaspoon salt

½ teaspoon pepper

### Items Needed

Sealable jar

- 1. ALLOW** steak to come to room temperature for 15 minutes.
- 2. SEASON** it with salt and pepper.
- 3. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 4. PLACE** steak into the preheated air fryer basket.
- 5. SELECT** the Air Fry function, adjust temperature to 450°F and time to 6 minutes, then tap "Start/Pause".
- 6. REMOVE** steak when done and allow to rest for 5 minutes while you prepare the salad.
- 7. COMBINE** the vinaigrette ingredients in a jar and shake until well incorporated.
- 8. PLACE** arugula and mixed baby greens into a large bowl. Add red onion and cherry tomatoes. Add just enough vinaigrette to dress the greens and toss.
- 9. SLICE** the steak into ½-inch slices and place on top of the salad. Place avocado slices on top and serve.



# SOUTH CAROLINA SHRIMP *Bake*



**YIELD**  
2 servings



**PREP TIME**  
10 mins



**COOK TIME**  
20 mins



**COOK TEMP**  
400F°

## Ingredient

1 ear of corn, husk and silk removed, cut into 4 rounds

1 cup small red potatoes, cut in half

2 tablespoons olive oil, divided

1½ teaspoons Old Bay® Seasoning, divided

¼ teaspoon pepper

8 jumbo shrimp, peeled with tail on missing garlic

1 cup andouille sausage, cut into 1-inch pieces

1 tablespoon parsley, chopped

- 1. SELECT** the Preheat function on the COSORI Air Fryer and tap *"Start/Pause"*.
- 2. PLACE** corn rounds and potatoes into the preheated air fryer basket. Drizzle with 1 tablespoon olive oil, 1 teaspoon Old Bay seasoning, and pepper. Toss to coat.
- 3. SELECT** the Air Fry function, adjust time to 16 minutes, then press *"Start/Pause"*.
- 4. REMOVE** the basket and add shrimp, garlic, andouille sausage, 1 tablespoon olive oil, and ½ teaspoon Old Bay seasoning. Toss to coat.
- 5. Select** the Air Fry function, adjust time to 4 minutes, then tap *"Start/Pause"*.
- 6. REMOVE** when shrimp is cooked and potatoes are tender. Garnish with chopped parsley and serve.



# BRUSSELS SPROUTS & *Bacon*



**YIELD**  
4 servings



**PREP TIME**  
5 mins



**COOK TIME**  
10 mins



**COOK TEMP**  
400°F

## Ingredient

1 pound brussel sprouts, cut in half

2 tablespoons olive oil

salt & pepper, to taste

4 slices bacon, cut into 1-inch pieces

### Items Needed

Aluminum foil

- 1. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap *"Start/Pause"*.
- 2. LINE** the air fryer basket carefully with aluminum foil, then place the Brussels sprouts into the lined basket.
- 3. DRIZZLE** with olive oil and season with salt and pepper, then add the bacon pieces into the basket.
- 4. ADD** brussel sprouts into a foil-lined fryer basket. Drizzle with olive oil and season with salt and pepper. Add bacon pieces into the fryer basket.
- 5. SELECT** the Air Fry function, adjust temperature to 400°F and time to 15 minutes, then tap *"Start/Pause"*.
- 6. REMOVE** when the Brussels sprouts are tender and bacon is crispy, then serve.





# TANDOORI ROASTED *Cauliflower*



**YIELD**  
4 servings



**PREP TIME**  
5 mins



**COOK TIME**  
12 mins



**COOK TEMP**  
380F°

## Ingredient

½ cup plain yogurt

1 tablespoon olive oil

½ teaspoon paprika

¼ teaspoon garam masala

¼ teaspoon coriander

½ teaspoon salt

¼ teaspoon pepper

1 large garlic clove, minced

½-inch piece of ginger, grated

Juice of ¼ lemon

½ head cauliflower, cut into florets

### Items Needed

Aluminum foil

- 1. COMBINE** yogurt, olive oil, paprika, garam masala, coriander, salt, pepper, garlic, ginger, and lemon juice in a large bowl. Add cauliflower florets and toss to evenly coat.
- 2. LINE** the COSORI TurboBlaze™ basket with aluminum foil, then place the cauliflower into the basket.
- 3. SELECT** the Preheat function and tap *"Start/Pause"*.
- 4. SELECT** the Air Fry function adjust temperature to 380°F and time to 12 minutes, then press *"Start/Pause"*.
- 5. REMOVE** when cauliflower is tender and golden, then serve.



# KOREAN “FRIED” CHICKEN *Wings*



**YIELD**  
4 servings



**PREP TIME**  
10 mins



**COOK TIME**  
19 mins



**COOK TEMP**  
380F°

## Ingredient

2 pounds chicken wings	oil spray
1 teaspoon kosher salt	toasted sesame seeds, for sprinkling
½ teaspoon black pepper	3 tablespoons Korean gojuchang red pepper paste
1½ teaspoons onion powder	2 tablespoon white distilled vinegar
1½ teaspoons garlic powder	1 tablespoon hot water
¾ teaspoons ground mustard	2 tablespoons honey
1 teaspoon gochugaru	1 tablespoon soy sauce
2 Tablespoons cornstarch	
1 tablespoon water	

- 1. COMBINE** all the ingredients for the wings except the oil spray and sesame seeds in a large bowl. Mix well.
- 2. SELECT** the Preheat function on the Air Fryer, adjust temperature to 400°F, and press *"Start/Pause"*.
- 3. SPRAY** both sides of the wings with oil spray.
- 4. PLACE** the wings into the fry basket, then insert the basket at mid position in the preheated oven.
- 5. SELECT** the Air Fry function, adjust to 400°F for 19 minutes, then press *"Start/Pause"*.
- 6. MIX** together sauce ingredients until well combined, then microwave on high for 30 seconds. Set aside.
- 7. REMOVE** wings when done, then place the wings and sauce in a large bowl and toss together until the wings are well coated.
- 8. SPRINKLE** the wings with toasted sesame seeds and serve.



# **BUFFALO** *Cauliflower*



**YIELD**  
4 servings



**PREP TIME**  
15 mins



**COOK TIME**  
12 mins



**COOK TEMP**  
380F°

## Ingredient

1 cup gluten-free panko  
breadcrumbs

1 teaspoon ground paprika

½ teaspoon garlic powder

¼ teaspoon onion powder

½ teaspoon cayenne pepper

1 teaspoon kosher salt

2 eggs

½ teaspoon black pepper, freshly  
ground

1 head cauliflower, cut into florets

2 tablespoons cornstarch

Oil spray

¾ cup buffalo wing sauce, warm

Ranch or blue cheese dressing, for  
serving

- 1. COMBINE** panko breadcrumbs, paprika, garlic powder, onion powder, cayenne pepper, kosher salt, and black pepper in a large bowl. Set aside.
- 2. TOSS** together cauliflower and cornstarch until the cauliflower is lightly coated.
- 3. SET** up a breading station with the beaten eggs in a bowl and the seasoned panko breadcrumbs in another bowl.
- 4. SHAKE** any excess cornstarch off the cauliflower, then dip into beaten eggs, then into seasoned breadcrumbs.
- 5. SPRAY** the breaded cauliflower with oil spray and set aside. You may need to work in batches.
- 6. SELECT** the Preheat function and tap *"Start/Pause"*.
- 7. ARRANGE** the cauliflower florets in an even layer in the preheated basket.
- 8. SELECT** the Air Fry function, adjust temperature to 380°F and time to 12 minutes, then tap *"Start/Pause"*.
- 9. FLIP** the cauliflower halfway through cooking.
- 10. REMOVE** when done and place into a large bowl.
- 10. TOSS** the cauliflower in the buffalo wing sauce until they are well coated.
- 11. SERVE** with a side of ranch or blue cheese dressing.



# SWEET CHILI

## *Shrimp*



**YIELD**  
4 servings



**PREP TIME**  
5 mins



**COOK TIME**  
4 mins



**COOK TEMP**  
430F°

## Ingredient

1 pound jumbo shrimp, peeled and deveined

¼ cup sweet chili sauce

1 tablespoon soy sauce

1 tablespoon honey

1 tablespoon olive oil

1 large garlic clove, minced

½ teaspoon salt

¼ teaspoon pepper

green onion

### Items Needed

Aluminum foil

- 1. PLACE** the shrimp in a large bowl. Whisk all the remaining ingredients except the green onion in a separate bowl.
- 2. POUR** sauce over the shrimp and toss to coat.
- 3. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 4. LINE** the preheated air fryer basket carefully with aluminum foil, then place the shrimp into the lined basket.
- 5. SELECT** the Air Fry function, adjust temperature to 430°F and time to 4 minutes, then tap "Start/Pause".
- 6. REMOVE** shrimp when done and garnish with sliced green onions, then serve.





# CRISPY CURRY CHICKEN *Tenders*



**YIELD**  
4 servings



**PREP TIME**  
6-8 hours



**COOK TIME**  
12 mins



**COOK TEMP**  
390F°

## Ingredient

1 pound boneless, skinless chicken tenders

¼ cup plain yogurt

2 tablespoons Thai red curry paste

1½ teaspoons salt, divided

½ teaspoon black pepper

1¾ cups panko breadcrumbs

1 teaspoon granulated garlic

1 teaspoon granulated onion

Olive oil or avocado oil spray

- 1. WHISK** together the yogurt, curry paste, 1 teaspoon of salt, and pepper in a large bowl. Add the chicken tenders and toss to coat. Cover the bowl with plastic wrap and marinate in the refrigerator for 6 to 8 hours.
- 2. COMBINE** the panko breadcrumbs, ½ teaspoon salt, garlic, and onion. Remove chicken tenders from the marinade and coat them individually in the panko mixture.
- 3. SELECT** the Preheat function on the COSORI TurboBlaze™, adjust temperature to 390°F, then tap "Start/Pause".
- 4. SPRAY** both sides of each chicken tender well with olive oil or avocado oil spray, then place into the preheated air fryer basket.
- 5. SELECT** the Air Fry function, adjust temperature to 390°F and time to 12 minutes, then tap "Start/Pause".
- 6. FLIP** the chicken tenders halfway through cooking.
- 7. REMOVE** the chicken tenders when they are golden and crispy, then serve.



# Roast

This mode uses a slightly higher temperature to cook food, giving it a roasted flavor and texture. It's perfect for roasted vegetables, chicken, beef, and pork.



# AVOCADO BAKED *Egg*



**YIELD**  
2 servings



**PREP TIME**  
5 mins



**COOK TIME**  
15 mins



**COOK TEMP**  
400F°

## Ingredient

1 large ripe avocado, halved and pitted

2 eggs

¼ teaspoon salt

¼ teaspoon black pepper

2 tablespoons Parmesan cheese, grated cheese

Chives, finely chopped, for garnish

### Items Needed

Baking sheet

Parchment paper

- 1. SELECT** the Preheat function on the COSORI TurboBlaze™, then tap "Start/Pause".
- 2. PLACE** the avocado halves on a baking sheet lined with parchment paper. This prevents sticking and makes cleanup easier.
- 3. SCOOP** out some flesh from each avocado half to create a small cavity large enough to hold an egg. Don't remove too much flesh, as you want the avocado base to be stable.
- 4. CRACK** an egg into each avocado cavity. Season with salt and pepper to taste.
- 5. PLACE** the parchment paper with the avocados in the preheated air fryer basket. Depending on the size of your air fryer and basket, you might need to cook in batches.
- 6. SELECT** the Roast function, adjust temperature to 400°F and time to 15 minutes, then tap "Start/Pause". For runny yolks, cook for less time. For firmer yolks, cook for longer.
- 7. SPRINKLE** the Parmesan cheese evenly over the avocados.
- 8. COOK** for an additional 2 to 4 minutes, or until the cheese is melted and bubbly.
- 9. REMOVE** the avocados when done, garnish with chives, then serve.



# TANGY CHILE *Corn*



**YIELD**  
3 servings



**PREP TIME**  
10 mins



**COOK TIME**  
15 mins



**COOK TEMP**  
400F°

## Ingredient

2 Tablespoons butter

¼ teaspoon salt

½ teaspoon chile powder

¼ teaspoon black pepper

Corn

### Items Needed

Skillet

- 1. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 2. PLACE** the ears of corn into the preheated air fryer basket.
- 3. SELECT** the Roast function adjust temperature to 400°F and time to 15 minutes, then tap "Start/Pause".
- 4. REMOVE** the corn when done, allow to cool for 5 minutes, then cut kernels into a bowl. Discard the cob.
- 5. HEAT** a large skillet over medium heat and add butter, letting it melt. Add the corn.
- 6. ADD** salt, chile powder, black pepper, and half the lime juice to the corn and cook for 3 minutes.
- 7. SPRINKLE** Parmesan cheese and remaining lime juice on top of the corn and serve immediately.



# SESAME-GINGER

## Broccoli



**YIELD**  
4 servings



**PREP TIME**  
5 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
400F°



## Ingredient

12 ounces broccoli florets

1 tablespoon sesame oil

1 tablespoon olive oil

1 tablespoon fresh ginger, grated

1 teaspoon salt

½ teaspoon black pepper

Toasted sesame seeds, for garnish

### Items Needed

Aluminum foil

- 1. TOSS** together all the ingredients except the sesame seeds until the broccoli is well coated. Set aside.
- 2. LINE** the fryer basket with aluminum foil and place the broccoli on top.
- 3. SELECT** the Roast function, adjust temperature to 400°F and time to 8 minutes, then tap *"Start/Pause"*.
- 4. REMOVE** when done, garnish with toasted sesame seeds, then serve.



# KETO SRIRACHA-HONEY *Cauliflower*



**YIELD**  
4 servings



**PREP TIME**  
10 mins



**COOK TIME**  
12 mins



**COOK TEMP**  
400F°

## Ingredient

1 head cauliflower, cut into florets

½ cup Greek yogurt

2 tablespoons mayonnaise

1 tablespoon keto honey or keto brown sugar replacement

3 tablespoons sweet chili sauce

1 tablespoon sriracha

1 teaspoon lime juice

1 teaspoon kosher salt

2 tablespoons cilantro, chopped, for garnish

1 tablespoon toasted sesame seeds, for garnish

- 1. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 2. PLACE** the cauliflower florets in a large bowl.
- 3. COMBINE** the yogurt, mayonnaise, honey, sweet chili sauce, sriracha, lime juice, and kosher salt in a medium bowl and whisk until mixed well.
- 4. ADD** half of the sauce to the bowl with the cauliflower, reserving the remaining half.
- 5. TOSS** until the cauliflower is fully coated.
- 6. TRANSFER** the cauliflower to the preheated air fryer.
- 7. SELECT** the Roast function, adjust temperature to 400°F and time to 12 minutes, then tap "Start/Pause".
- 8. STIR** the cauliflower halfway through cooking.
- 9. REMOVE** the cauliflower from when done.
- 10. GARNISH** with the remaining sauce, chopped cilantro, and sesame seeds and serve.



# SUMAC ROASTED SUGAR SNAP *Peas*



**YIELD**

3 servings



**PREP TIME**

10 mins



**COOK TIME**

7 mins



**COOK TEMP**

400F°

## Ingredient

8 ounces sugar snap peas

1 tablespoon olive oil

1 teaspoon sumac, plus more for garnish

½ teaspoon kosher salt

1 lemon, zested and juiced

3 ounces feta cheese, crumbled

2 tablespoons fresh mint leaves, chiffonade

- 1. COMBINE** the snap peas with olive oil, sumac, and salt in a medium bowl. Mix well.
- 2. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 3. PLACE** the snap peas into the preheated basket.
- 4. SELECT** the Roast function, adjust temperature to 400°F and time to 7 minutes, then tap "Start/Pause".
- 5. STIR** the snap peas halfway through cooking.
- 6. REMOVE** the snap peas when done, transfer to a dish, and toss with lemon zest, lemon juice, feta cheese, and mint.
- 7. SPRINKLE** with extra sumac and serve.



# WHOLE30® SPICY ROASTED *Potatoes*



**YIELD**  
4 servings



**PREP TIME**  
5 mins



**COOK TIME**  
19 mins



**COOK TEMP**  
380F°

## Ingredient

1 teaspoon chili powder	½ teaspoon black pepper
1 teaspoon garlic powder	¼ teaspoon cayenne pepper
1 teaspoon onion powder	1 pound fingerling potatoes, cut in half lengthwise
1 lime, zested	
1 teaspoon kosher salt	1 tablespoon olive oil

- 1. COMBINE** all the ingredients except the potatoes and olive oil in a large bowl and mix together.
- 2. ADD** the cut potatoes and olive oil to the mixture, tossing to coat the potatoes.
- 3. PLACE** the crisper plate into the COSORI TurboBlaze™ basket.
- 4. SELECT** the Preheat function and tap "Start/Pause".
- 5. PLACE** the potatoes onto the preheated crisper plate.
- 6. SELECT** the Roast function, adjust temperature to 380°F and time to 19 minutes, then tap "Start/Pause".
- 7. SHAKE** the potatoes halfway through cooking.
- 8. REMOVE** the potatoes when done and serve.



# MISO-BUTTER ELOTE WITH *Gochugaru*



**YIELD**  
4 servings



**PREP TIME**  
10 mins



**COOK TIME**  
15 plus  
broil time



**COOK TEMP**  
350F°



## Ingredient

1 stick unsalted butter, room temperature

garlic

2 tablespoons white miso

1 tablespoon sesame oil

½ tablespoon rice wine vinegar

scallions

½ teaspoon kosher salt

4 ears corn, shucked

Gochugaru (korean chili flakes), for garnish

- 1. COMBINE** the butter, garlic, miso, sesame oil, vinegar, half of the scallions, and salt in a medium bowl and stir until very smooth. Set aside.
- 2. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 3. PLACE** the crisper plate into the preheated air fryer, then place the corn onto the crisper plate.
- 4. SELECT** the Roast function, adjust temperature to 350°F and time to 15 minutes, then tap "Start/Pause".
- 5. REMOVE** the corn when done and coat with a thin layer of the miso butter.
- 6. SELECT** the Broil function, adjust temperature to 350°F and time to 15 minutes, then tap "Start/Pause".
- 7. REMOVE** the corn when done. Coat with more miso butter, sprinkle with the remaining scallions and the Gochugaru, and serve.



# BOK CHOY WITH GINGER & *Sesame*



**YIELD**  
4 servings



**PREP TIME**  
8 mins



**COOK TIME**  
10 mins



**COOK TEMP**  
400F°

## Ingredient

4 baby bok choy, halved lengthwise

1 tablespoon sesame oil

1 garlic powder

1 tablespoon vegetable oil

1 tablespoon tamari

1 tablespoon rice wine vinegar

½ teaspoon kosher salt

2-inch knob of ginger, grated

1 tablespoon sesame seeds

- 1. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 2. PLACE** the bok choy in a medium glass bowl. Add the sesame seeds, sesame oil, and garlic powder. Toss the ingredients to coat the bok choy thoroughly.
- 3. PLACE** the coated bok choy in the preheated air fryer basket.
- 4. SELECT** the Roast function, adjust temperature to 400°F and time to 10 minutes, then tap "Start/Pause".
- 5. STIR** the bok choy halfway through the cooking time.
- 6. REMOVE** the bok choy when done and serve.



# CHARRED HEN OF THE WOODS *Mushrooms*



**YIELD**  
4 servings



**PREP TIME**  
5 mins



**COOK TIME**  
12 mins



**COOK TEMP**  
380F°

## Ingredient

4 mushrooms

1 teaspoon kosher salt

½ teaspoon black pepper, freshly ground

Oil spray

- 1. SEASON** the mushrooms with salt and pepper and spray with oil spray.
- 2. PLACE** the mushrooms directly into the COSORI TurboBlaze™ Air Fryer basket.
- 3. SELECT** the Roast function, adjust temperature to 380°F and time to 12 minutes, then tap *"Start/Pause"*.
- 4. REMOVE** the mushrooms when done and serve.



# CRISPY SWEET & SOUR

## Tofu



**YIELD**  
4 servings



**PREP TIME**  
1 hour  
30 mins



**COOK TIME**  
18 mins



**COOK TEMP**  
400F°

## Ingredient

12 ounces super firm tofu, drained

2 tablespoons cornstarch

2 tablespoons coconut aminos

2 tablespoons sesame oil

### Sweet & Sour Sauce

⅓ cup pineapple juice

2½ tablespoons rice wine vinegar

2 tablespoons agave syrup or brown sugar

1 tablespoon tomato paste

2 teaspoons coconut aminos

2 teaspoons cornstarch

- 1. HALVE** the tofu piece crosswise.
- 2. WRAP** the tofu pieces in dry paper towels and place a heavy object on top to press the tofu for 1 to 2 hours.
- 3. WARM** a small saucepan over medium-low heat.
- 4. ADD** the sweet and sour sauce ingredients to the saucepan, whisking until the cornstarch is dissolved.
- 5. SIMMER** the sauce until it thickens to a glaze-like consistency, whisking often. Remove from heat and set aside.
- 6. CUT** the pressed tofu into 1-inch cubes, ensuring all sides are very dry.
- 7. TOSS** the tofu cubes with cornstarch, coconut aminos, and sesame oil.
- 8. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 9. PLACE** the tofu directly into the preheated air fryer basket, without the crisper plate.
- 10. SELECT** the Roast function, adjust temperature to 400°F and time to 18 minutes, then tap "Start/Pause".
- 11. REMOVE** the tofu when done and serve immediately with the sweet and sour sauce on the side.



# POPCORN CHICKEN WITH MUSTARD CURRY *Sauce*



**YIELD**  
4 servings



**PREP TIME**  
15 mins



**COOK TIME**  
10 mins



**COOK TEMP**  
400F°



## Ingredient

$\frac{2}{3}$  cup cornmeal  
2 tablespoons garlic powder  
1 tablespoon onion powder  
2 teaspoons paprika  
 $\frac{1}{2}$  teaspoon cayenne pepper  
1 tablespoon kosher salt, plus more as needed  
1 teaspoon black pepper  
 $2\frac{1}{2}$  pounds boneless, skinless chicken thighs, cut into  $\frac{3}{4}$  to 1-inch pieces

Oil spray, as needed

### Mustard Curry Sauce

$\frac{1}{3}$  cup mayonnaise  
2 tablespoons yellow mustard  
2 teaspoons curry powder  
Kosher salt, to taste  
2 teaspoons water

### Items Needed

Resealable plastic bag

- 1. COMBINE** the cornmeal, garlic powder, onion powder, paprika, cayenne pepper, salt, and pepper in a resealable plastic bag.
- 2. PLACE** the chicken in the bag and shake until the chicken is fully coated in the cornmeal mixture.
- 3. PLACE** the crisper plate into the COSORI TurboBlaze™ Air Fryer basket, then place a single layer of chicken onto the crisper plate. You may need to work in batches.
- 4. SPRAY** the chicken with cooking oil.
- 5. SELECT** the Roast function, adjust temperature to 400°F and time to 10 minutes, then tap "Start/Pause". Flip the chicken halfway through cooking.
- 6. WHISK** together the ingredients for the mustard curry sauce in a small bowl until fully combined.
- 7. REMOVE** the popcorn chicken when done and serve warm with the mustard curry sauce on the side.



# BBQ CORN

## Ribs



**YIELD**  
4 servings



**PREP TIME**  
10 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
400F°

## Ingredient

2 ears of corn, husks and silks removed

Oil spray (neutral flavor)

2 tablespoons barbecue seasoning blend

½ teaspoon kosher salt, to taste

- 1. BREAK** the ears of corn in half crosswise, then cut the cob in half lengthwise by standing the cob on one flat end and carefully cutting down through the core.
- 2. LAY** the halved corn cob on its flat side and cut lengthwise through the cob again. Repeat with the other pieces to make 8 corn ribs per ear of corn.
- 3. SPRAY** the corn ribs with oil, then generously season them with the barbecue seasoning.
- 4. PLACE** the crisper plate into the COSORI TurboBlaze™ Air Fryer basket, then place the corn ribs onto the crisper plate.
- 5. SELECT** the Roast function, adjust temperature to 400°F and time to 8 minutes, then press "Start/Pause".
- 6. REMOVE** the corn ribs when done and transfer to a serving dish. Season with salt and serve immediately.



# CURRIED *Chickpeas*



**YIELD**  
4 servings



**PREP TIME**  
7 mins



**COOK TIME**  
12 mins



**COOK TEMP**  
400F°

## Ingredient

1 can chickpeas (15 ounces),  
drained

2 tablespoons olive oil

½ tablespoon turmeric

1 teaspoon paprika

1 teaspoon garlic powder

1 teaspoon onion powder

½ teaspoon cumin

¼ teaspoon salt

¼ teaspoon nutmeg

¼ teaspoon cinnamon

¼ teaspoon black pepper

- 1. PLACE** the chickpeas in a large bowl and pat them dry with paper towels.
- 2. ADD** all the remaining ingredients to the bowl with the chickpeas and toss until the chickpeas are evenly coated.
- 3. PLACE** the crisper plate into the COSORI TurboBlaze™ Air Fryer basket, then place the chickpeas onto the crisper plate.
- 4. SELECT** the Roast function, adjust temperature to 400°F and time to 12 minutes then press "Start/Pause".
- 5. REMOVE** the chickpeas when done and serve immediately.



# CRÈME FRAÎCHE, HERB & TOASTED SHALLOT

*Dip*



**YIELD**

4 servings



**PREP TIME**

15 mins



**COOK TIME**

8 mins



**COOK TEMP**

400F°

## Ingredient

4 garlic cloves, smashed

1 tablespoon olive oil

2 tablespoons fresh thyme leaves

2 tablespoons fresh chives, finely chopped

½ tablespoon fresh dill, finely chopped

Shallots

1 cup crème fraîche

1 tablespoon capers, drained, rinsed, and chopped

½ teaspoon paprika

½ teaspoon freshly ground black pepper

Potato chips, for serving

- 1. REMOVE** the crisper plate from the basket, and place the shallots and garlic directly into the COSORI TurboBlaze™ Air Fryer basket.
- 2. SELECT** the Roast function, adjust temperature to 400°F and time to 8 minutes, then press *"Start/Pause"*.
- 3. REMOVE** the garlic cloves when done, transfer to a cutting board, and finely mince.
- 4. COMBINE** the shallots and garlic with the remaining ingredients in a medium bowl. Stir together until well mixed.
- 5. SERVE** the dip with potato chips.



# SPICY TUNA ON CRISPY *Rice*



**YIELD**  
4 servings



**PREP TIME**  
20 mins



**COOK TIME**  
14 mins



**COOK TEMP**  
400F°



## Ingredient

6 ounces ahi tuna or yellowfin	½ tablespoon rice wine vinegar
1 tablespoon mayonnaise	1 teaspoon kosher salt
½ tablespoon sriracha or chili oil, plus more for garnish	2 cups short-grain rice, cooked
½ tablespoon sesame oil	Oil spray
½ tablespoon toasted sesame seeds	Sriracha, for garnish
½ tablespoon soy sauce	Green onion, chopped, for garnish
	Jalapeño, thinly sliced, for garnish

- 1. SLICE** the tuna into ¼-inch planks, then dice very finely.
- 2. TRANSFER** the tuna to a bowl and add the mayonnaise, sriracha, sesame oil, sesame seeds, soy sauce, vinegar, and salt.
- 3. STIR** to combine well, then place the bowl in the refrigerator.
- 4. WET** your hands so it will be easier to work with the rice. Form the cooked rice into logs about 1-inch tall and 2-inches long, then set them aside on a plate.
- 5. REMOVE** the crisper plate from the basket, and place the rice logs directly into the basket.
- 6. SPRAY** the outside of the rice logs with oil spray.
- 7. SELECT** the Roast function, adjust temperature to 400°F and time to 14 minutes, then tap "Start/Pause".
- 8. REMOVE** the rice logs when done and transfer to a plate.
- 9. TOP** each rice log with a tablespoon of the spicy tuna, a thin slice of jalapeño, a sprinkle of green onion, and an extra dot of sriracha, if desired, then serve immediately.



# PINEAPPLE-MARINATED TOFU STIR *Fry*



**YIELD**  
2 servings



**PREP TIME**  
35 mins



**COOK TIME**  
15 mins



**COOK TEMP**  
400F°

## Ingredient

6 ounces pineapple juice  
4 tablespoons plum chili sauce  
2 tablespoons soy sauce  
2 tablespoons ponzu  
2 tablespoons hoisin sauce  
2 teaspoons sesame oil  
2 teaspoons ginger, minced  
2 teaspoons garlic, minced

1 pound extra firm tofu, cut into  
½-inch cubes  
1 red bell pepper, sliced  
1 onion  
¼ cup bean sprouts  
Rice, cooked, for serving

### Items Needed

Gallon-sized resealable bag

- 1. MIX** the pineapple juice, plum chili sauce, soy sauce, ponzu, hoisin sauce, sesame oil, ginger, and garlic in a small bowl.
- 2. POUR** the marinade into a gallon-sized resealable bag, then add the tofu, bok choy, bell pepper, onion, and bean sprouts.
- 3. MARINATE** the tofu and veggies for 30 minutes at room temperature.
- 4. REMOVE** the crisper plate from the basket, and place the tofu, veggies, and marinade directly into the basket.
- 5. SELECT** the Roast function, adjust temperature to 400°F and time to 15 minutes, then tap "Start/Pause".
- 6. REMOVE** the tofu and veggies when done, transfer to a platter, then serve over rice.



# CAULIFLOWER AL *Pastor*



**YIELD**  
3 servings



**PREP TIME**  
75 mins



**COOK TIME**  
12 mins



**COOK TEMP**  
380F°

## Ingredient

½ cup yellow onion, small diced,  
plus more for topping

¼ cup cilantro, plus more for  
topping

3 cloves garlic, minced

3 ounces pineapple juice

2 Tablespoons olive oil

1 tablespoon chili powder

1 tablespoon paprika

1 teaspoon cayenne pepper

½ teaspoon black pepper

¼ teaspoon dried oregano

½ teaspoon kosher salt

Corn tortillas, for serving

- 1. PLACE** all the ingredients in a large resealable plastic bag and marinate for 1 hour.
- 2. REMOVE** the crisper plate from the basket, and place the marinated cauliflower directly into the basket.
- 3. SELECT** the Roast function, adjust temperature 380°F and time to 12 minutes, then tap *“Start/Pause”*.
- 4. REMOVE** when done and serve on corn tortillas topped with extra cilantro and onion.



# PARMESAN-THYME ACORN *Squash*



**YIELD**  
3 servings



**PREP TIME**  
10 mins



**COOK TIME**  
16 mins



**COOK TEMP**  
400F°

## Ingredient

1 acorn squash	1 teaspoon black pepper, freshly ground
1 tablespoon fresh thyme leaves	
1 tablespoon olive oil	1 tablespoon Parmesan cheese, freshly grated, for topping
1 teaspoon kosher salt	

- 1. HALVE** the acorn squash, scoop out and discard the seeds, then cut the squash halves into 1-inch 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 TurboBlaze™ basket, then place the squash onto the crisper plate.
- 4. SELECT** the Roast function, adjust temperature to 400°F and time to 16 minutes, then tap *"Start/Pause"*.
- 5. REMOVE** the squash when done, sprinkle the Parmesan cheese over the top, then serve.



# ROASTED WINTER VEGETABLES WITH HAZELNUT *Gremolata*



**YIELD**  
4 servings



**PREP TIME**  
10 mins



**COOK TIME**  
12 mins



**COOK TEMP**  
400F°



## Ingredient

1 tablespoon olive oil  
1 tablespoon lemon juice  
2 teaspoons kosher salt  
1 teaspoon black pepper, freshly ground  
3 carrots, peeled & cut into 1-inch rounds  
12 Brussels sprouts, halved lengthwise

½ celery root, peeled & diced into ½-inch cubes  
1 cup Italian parsley leaves  
½ cup hazelnuts  
4 garlic cloves, peeled  
2 teaspoons lemon zest  
½ teaspoon kosher salt

### Items Needed

Food processor with blade attachment

- 1. COMBINE** the vegetable ingredients in a medium bowl and toss well.
- 2. PLACE** the crisper plate into the COSORI TurboBlaze™ Air Fryer basket, then place the vegetables onto the crisper plate.
- 3. SELECT** the Roast function, adjust temperature to 400°F and time to 12 minutes, then tap *"Start/Pause"*.
- 4. COMBINE** the gremolata ingredients in a food processor fitted with the blade attachment. Pulse until finely chopped, then set aside.
- 5. REMOVE** the vegetables when done, then serve with the hazelnut gremolata spread on top.



# BRUSSELS SPROUTS WITH *Pancetta*



**YIELD**  
4 servings



**PREP TIME**  
5 mins



**COOK TIME**  
12 mins



**COOK TEMP**  
400F°

## Ingredient

½ ounces Brussels sprouts, halved

2 strips pancetta, diced

1 tablespoon olive oil

½ teaspoon garlic powder

½ teaspoon kosher salt

½ teaspoon black pepper, freshly ground

1 tablespoon Parmesan cheese, freshly grated, for sprinkling

- 1. COMBINE** the Brussels sprouts, pancetta, olive oil, garlic powder, salt, and pepper in a bowl and mix together.
- 2. Remove** the crisper plate from the COSORI TurboBlaze™ basket, and place the mixture directly into the basket.
- 3. SELECT** the Roast function, adjust temperature to 400°F and time to 12 minutes, then tap *"Start/Pause"*. Shake the basket halfway through cooking time.
- 4. REMOVE** the Brussels sprouts when done.
- 5. SPRINKLE** Parmesan cheese on top to finish, then serve.



# BRATWURST WITH *Peppers*



**YIELD**  
2 servings



**PREP TIME**  
5 mins



**COOK TIME**  
12 mins



**COOK TEMP**  
350F°

## Ingredient

Oil spray

Salt & pepper, to taste

2 Bell peppers

6 Bratwurst sausages

- 1. PLACE** the crisper plate into the COSORI TurboBlaze™ Air Fryer basket, then place the bell pepper slices onto the crisper plate.
- 2. SPRAY** the bell peppers with oil spray, then season with salt and pepper.
- 3. ADD** the bratwurst sausages on top of the bell peppers.
- 4. SELECT** the Roast function, adjust temperature to 350°F and time to 12 minutes, then tap *"Start/Pause"*.
- 5. REMOVE** bratwursts and peppers when done, then serve warm.



# ROASTED LOBSTER TAILS WITH BLACK GARLIC *Aioli*



**YIELD**  
4 servings



**PREP TIME**  
20 mins



**COOK TIME**  
7 mins



**COOK TEMP**  
400F°

## Ingredient

2 tablespoons black garlic purée  
2 garlic cloves, grated  
1 large egg  
½ teaspoon Dijon mustard  
1 cup grapeseed oil, divided  
2 teaspoons lemon juice  
1½ teaspoons kosher salt, plus more to taste  
Lobster tails (8 ounces each)

3 tablespoons unsalted butter, melted  
Lemon, juiced  
1 tablespoon fresh Italian parsley, finely chopped  
1 teaspoon black pepper, freshly ground, plus more to taste  
**Items Needed**  
Food processor , fitted with blade attachment  
Paring knife

- 1. PLACE** the black garlic purée, grated garlic, egg, mustard, and ¼ cup of the grapeseed oil into a food processor fitted with the blade attachment.
- 2. BLEND** until fully combined. With the motor running, very slowly drizzle in the remaining oil.
- 3. STIR** in the lemon juice once the aioli is emulsified, and season with salt.
- 4. CUT** the top of each lobster shell straight down the center with a pair of clean kitchen shears, stopping at the tail.
- 5. INSERT** a spoon between the opening of the shell and the meat, and then use the spoon to separate the meat from the tail all the way around.
- 6. LIFT** the meat out of the shell, then press the 2 sides of the empty shell together and set the meat on top.
- 7. MAKE** a very shallow cut with a paring knife down the middle of the lobster meat, then peel the top layer of the meat to the sides.
- 8. WHISK** together the butter, lemon juice, and parsley.
- 9. BRUSH** the tops of the lobster tails with the butter mixture and then season with salt and pepper.
- 10. PLACE** the crisper plate into the COSORI TurboBlaze™ basket, then place the lobster tails onto the crisper plate.
- 11. SELECT** the Roast function, adjust temperature to 400°F and time to 7 minutes, then tap "Start/Pause".
- 12. REMOVE** the lobster tails when done and serve with a side of the black garlic aioli.



# ROASTED CHICKPEAS & TOMATO PITA

*Sandwich*



**YIELD**  
4 servings



**PREP TIME**  
10 mins



**COOK TIME**  
14 mins



**COOK TEMP**  
400F°



## Ingredient

1 can chickpeas (20 ounces), drained and rinsed

3 tablespoons olive oil, divided

1 teaspoon kosher salt

½ teaspoon paprika

½ teaspoon ground cumin

½ teaspoon ground coriander

½ teaspoon ground turmeric

1 cup cherry tomatoes, halved

1 tablespoon fresh cilantro leaves, chopped, for garnish

Flaky sea salt, for serving

2 cups arugula (optional), for serving

Pita breads, halved

- 1. SELECT** the Preheat function and tap "*Start/Pause*".
- 2. PLACE** the chickpeas, 1 tablespoon olive oil, salt, and spices together in a medium bowl, then toss to combine.
- 3. SET** the seasoned chickpeas into the basket.
- 4. SELECT** the Roast function, adjust temperature to 400°F and time to 14 minutes, then tap "*Start/Pause*".
- 5. ADD** the tomatoes and stir the mixture halfway through cooking.
- 6. REMOVE** the chickpeas and tomatoes when done.
- 7. GARNISH** with cilantro, flaky sea salt, and arugula, then drizzle with the remaining 2 tablespoons of olive oil. Place the filling into the pita bread halves and serve.



# ROASTED BUTTERNUT SQUASH *Fries*



**YIELD**  
6 servings



**PREP TIME**  
0 mins



**COOK TIME**  
15 mins



**COOK TEMP**  
400F°

## Ingredient

Medium butternut squash	1 tablespoon chopped fresh rosemary
1 tablespoon olive oil	½ teaspoon salt
1 tablespoon chopped fresh thyme	

- 1. PLACE/REMOVE** the crisper plate into/from the COSORI Air Fryer basket.
- 2. Select** the Preheat function, then tap *"Start/Pause"*.
- 3. PEEL** skin from the butternut squash and cut into even sticks, about ½-inch wide and 3 inches long.
- 4. IN** a medium bowl, combine the squash, oil, thyme, rosemary, and salt; mix until the squash is evenly coated.
- 5. SPREAD** onto the baking sheet and roast for 10 minutes. Remove the baking sheet from the oven and shake to loosen the squash.
- 6. SELECT** the Roast function, adjust temperature to 400 °F and time to 15 minutes, then tap *"Start/Pause"*. Shake the basket halfway through cooking.
- 7. TRANSFER** the seasoned squash sticks to the preheated air fryer basket. Arrange them in a single layer, ensuring they don't overcrowd.
- 8. ONCE** golden brown and tender, remove the squash sticks from the air fryer and transfer them to a plate.
- 9. ENJOY** immediately as a side dish, salad topping, or snack.



# ROASTED ROOT *Vegetables*



**YIELD**  
2 servings



**PREP TIME**  
10 mins



**COOK TIME**  
18 mins



**COOK TEMP**  
425F°

## Ingredient

Oil spray	1 sweet onion, quartered
3 small rainbow carrots, cut into 1-inch chunks	4 sprigs fresh thyme
1 small sweet potato, cut into 1-inch chunks	2 tablespoons olive oil
2 small beets, cut into 1-inch chunks	2 teaspoons kosher salt
	1 teaspoon black pepper, freshly ground

- 1. PLACE** the crisper plate into the COSORI TurboBlaze™ basket.
- 2. Select** the Preheat function, adjust temperature to 425°F, then tap *"Start/Pause"*.
- 3. LIGHTLY** coat the air fryer basket with oil spray or oil to prevent sticking.
- 4. PLACE** all of the ingredients in a large bowl and toss to combine.
- 5. PLACE** the vegetables onto the preheated crisper plate.
- 6. SELECT** the Roast function, adjust temperature to 425°F and time to 18 minutes, then tap *"Start/Pause"*.
- 7. SHAKE** the vegetables halfway through cooking.
- 8. REMOVE** the vegetables when done and serve.



# BEER-BRAISED BRATWURST & COLLARD *Greens*



**YIELD**  
3 servings



**PREP TIME**  
20 mins



**COOK TIME**  
18 mins



**COOK TEMP**  
380F°

## Ingredient

2 strips bacon, cut into ½-inch pieces

bratwurst sausages

large shallot, minced

garlic cloves, sliced

1 cup low sodium vegetable stock

¾ cup hard apple cider

1 bunch collard greens, stems

removed and sliced

1 teaspoon kosher salt

1 teaspoon ground black pepper

teaspoon apple cider vinegar

### Items Needed

8 x 8-inch square baking dish

Aluminum foil

- 1. ADD** bacon to a medium sauté pan and crisp on medium heat. Remove the bacon from the pan and leave the bacon fat in the pan.
- 2. PLACE** the bratwurst in the pan and sear both sides. This will not cook the sausages all the way through.
- 3. REMOVE** the bratwurst from the pan and sauté the shallots and garlic.
- 4. ADD** in the vegetable stock and hard apple cider, and using a spatula or wooden spoon, slightly scrape the brown bits on the bottom of the pan. Let simmer for 5 minutes.
- 5. TOSS** the collard greens into the pan and cook for 10 minutes or until the collard greens have slightly wilted, then season with salt, pepper, and apple cider vinegar.
- 6. REMOVE** the collard greens from the sauté pan and place into the square baking dish, then sprinkle the crispy bacon over the collard greens.
- 7. LAY** the bratwurst on top of the collard greens and pour the broth all over the top.
- 8. COVER** the baking dish tightly with aluminum foil.
- 9. SELECT** the Roast function, adjust temperature to 380°F and time to 18 minutes, then tap "Start/Pause".
- 10. PLACE** the baking dish in the air fryer, then insert basket to the preheated air fryer.
- 11. REMOVE** when done and serve.



# FILET MIGNON WITH HERB *Butter*



**YIELD**  
2 servings



**PREP TIME**  
40 mins



**COOK TIME**  
11 mins



**COOK TEMP**  
400F°



## Ingredient

beef filets (6 ounces each)

½ teaspoon kosher salt, plus more as needed, divided

Black pepper, freshly ground, as needed

2½ tablespoons unsalted butter, softened to room temperature

garlic cloves, grated

1 tablespoon flat-leaf parsley, finely chopped

- 1. REMOVE** the steak from the refrigerator 30 minutes prior to cooking and season on both sides with salt and pepper.
- 2. STIR** the butter, grated garlic, parsley, and ½ teaspoon kosher salt together in a small bowl, then chill until ready to use.
- 3. PLACE** the crisper plate into the COSORI TurboBlaze™ basket, then place the steaks onto the crisper plate.
- 4. SELECT** the Roast function, adjust temperature to 400°F and time to 11 minutes for medium rare, then tap "Start/Pause".
- 5. REMOVE** the steaks when done.
- 6. TOP** with a dollop of the garlic butter, then let rest for 5 minutes before serving.



# ROASTED DIJON GREEN *Beans*



**YIELD**  
2 servings



**PREP TIME**  
5 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
365F°

## Ingredient

2 cups green beans, trimmed

½ tablespoon Dijon mustard

1 teaspoon olive oil

1 teaspoon red wine vinegar

1 teaspoon fresh tarragon, chopped

½ teaspoon garlic powder

½ teaspoon salt

½ teaspoon pepper

- 1. TOSS** the green beans with the Dijon mustard, olive oil, vinegar, tarragon, garlic powder, salt, and pepper.
- 2. PLACE** the crisper plate into the COSORI TurboBlaze™ basket, then place the green beans onto the crisper plate.
- 3. SELECT** the Roast function, adjust temperature to 365°F and time to 8 minutes, then tap "Start/Pause".
- 4. REMOVE** the green beans when done and serve.



# WARM BROCCOLI & BACON *Salad*



**YIELD**  
2 servings



**PREP TIME**  
15 mins



**COOK TIME**  
10 mins



**COOK TEMP**  
380F°

## Ingredient

½ tablespoon olive oil	1 tablespoon honey
1 teaspoon kosher salt	2 tablespoons red wine vinegar
1 teaspoon black pepper, freshly ground	⅓ cup olive oil
2 sprigs fresh thyme	Kosher salt, to taste
4 cups broccoli florets	1 cup red grapes, halved
4 strips bacon, cut into ¼-inch pieces	½ cup toasted walnuts, chopped
1 shallot, minced	½ cup gorgonzola cheese, crumbled
1 tablespoon Dijon mustard	Flaky sea salt, for garnish

- 1. PLACE** the crisper plate into the COSORI TurboBlaze™ basket.
- 2. SELECT** the Preheat function, adjust temperature to 390°F, then tap "Start/Pause".
- 3. MASSAGE** the olive oil, salt, pepper, and thyme into the broccoli in a large bowl, then add the bacon and toss to combine.
- 4. WHISK** the shallot, Dijon, honey, and red wine vinegar in a medium bowl. Slowly drizzle in the olive oil while whisking constantly. Season to taste with kosher salt and set aside.
- 5. PLACE** the broccoli onto the preheated crisper plate.
- 6. SELECT** the Roast (?) function, adjust temperature to 390°F and time to 10 minutes, then tap Start/Pause.
- 7. SHAKE** the broccoli halfway through cooking.
- 8. REMOVE** the broccoli when done and toss with the grapes, walnuts, and enough of the shallot vinaigrette to coat, then top with the crumbled gorgonzola cheese and a big pinch of flaky sea salt and serve.



# STUFFED *Peppers*



**YIELD**  
4 servings



**PREP TIME**  
10 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
410F°

## Ingredient

1 tablespoon olive oil	½ teaspoon ground cumin
2 tablespoons onion, finely chopped	½ teaspoon ground coriander
1 garlic clove, minced	¼ teaspoon ground cinnamon
1 roma tomato, chopped	¼ teaspoon, cayenne pepper
1 tablespoon fresh parsley, chopped	2 cups long grain rice, cooked
2 teaspoons capers, chopped	red or orange bell peppers, cut in half into cups, seeds and ribs removed
2 teaspoons salt	
½ teaspoon paprika	Oil spray

- 1. WARM** a small sauté pan over medium heat, then add the olive oil. Add the onion and garlic and cook for 30 seconds, then stir in the tomato, parsley, and spices, and cook for an additional 1 to 2 minutes, until fragrant. Remove from heat and transfer to a bowl, then stir in the cooked rice.
- 2. TRY** variations of the filling by adding beans, swapping in wild rice, using your favorite spices, or including cooked ground meat. Get creative!
- 3. FILL** the bell pepper halves with the rice mixture.
- 4. PLACE** the crisper plate into the COSORI TurboBlaze™ basket.
- 5. PLACE** the pepper halves cut-side up onto the crisper plate and spray them lightly with oil spray.
- 6. SELECT** the Roast function, adjust temperature to 410°F and time to 8 minutes, then tap "Start/Pause".
- 7. REMOVE** the peppers when done and serve.



# Broil

This mode uses high heat to finish dishes, melt cheese, toast bread, or sear meats. It's great for toasted bread, melted cheese, broiled fish, and steak.





# GREEK LAMB *Meatballs*



**YIELD**  
6 servings



**PREP TIME**  
10 mins



**COOK TIME**  
10 mins



**COOK TEMP**  
450F°

## Ingredient

1 pound ground lamb	½ teaspoon black pepper
½ cup breadcrumbs	1 lemon, juiced and zested
¼ cup milk	¼ cup fresh parsley, chopped
1 teaspoon ground coriander	½ cup crumbled feta cheese
1 teaspoon ground cumin	Olive oil, for shaping
1 teaspoon dried oregano	Tzatziki, marinara sauce, or barbecue sauce, for dipping
½ teaspoon salt	

- 1. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 2. Combine** all the ingredients except the olive oil and tzatziki in a large bowl. Mix well until everything is evenly incorporated.
- 3. FORM** the mixture into 12 meatballs, each about 2 inches in diameter.
- 4. LIGHTLY** coat the meatballs with olive oil.
- 5. PLACE** the meatballs in a single layer in the air fryer basket, making sure not to overcrowd them.
- 6. SELECT** the Broil function, adjust temperature to 450°F and time to 10 minutes, then tap "Start/Pause".
- 7. REMOVE** the meatballs when done and serve immediately with tzatziki sauce or your favorite sauce (e.g. marinara sauce or barbecue sauce).



# SESAME GINGER PORK *Meatballs*



**YIELD**  
6 servings



**PREP TIME**  
10 mins



**COOK TIME**  
10 mins



**COOK TEMP**  
450F°

## Ingredient

1 pound ground pork	$\frac{3}{4}$ teaspoon salt
3 shiitake mushrooms, finely chopped	1 teaspoon sugar
2 cabbage leaves, finely chopped	$\frac{1}{4}$ teaspoon black pepper
1½-inch-thick piece of ginger, grated	1½ tablespoons cornstarch
1½ teaspoons sesame oil	Canola oil, for shaping
1 tablespoon soy sauce	Sesame seeds, for garnish
1 scallions	

- 1. MIX** the pork, mushrooms, scallions, cabbage, ginger, sesame oil, soy sauce, salt, sugar, black pepper, and cornstarch until well combined.
- 2. FORM** 12 meatballs, about 2 ounces each. Use canola oil on your hands so they don't stick to the meatballs. Set aside.
- 3. PLACE** the crisper plate into the COSORI Air Fryer basket.
- 4. SELECT** the Preheat function, adjust temperature to 450°F, then tap "Start/Pause".
- 5. PLACE** the meatballs onto the preheated crisper plate.
- 6. SELECT** the Broil function, adjust temperature to 450°F and time to 10 minutes, then tap "Start/Pause".
- 7. REMOVE** when done and garnish with sesame seeds, then serve.



# ALMOND-CRUSTED *Salmon*



**YIELD**  
4 servings



**PREP TIME**  
20 mins



**COOK TIME**  
10 mins



**COOK TEMP**  
450F°

## Ingredient

1 cup almonds

¼ cup sesame seeds

2 ounces Parmesan cheese

¼ cup parsley, chopped

1 tablespoon sugar

1 teaspoon kosher salt

1 tablespoon olive oil

4 salmon fillets (8 ounces each)

4 tablespoons honey

1 tablespoon lemon zest

### Items Needed

Food processor

- 1. PREHEAT** your air fryer to 450°F for 4 minutes, Select the Preheat function, then tap "*Start/Pause*".
- 2. COMBINE** all ingredients except the salmon, honey, and lemon zest in a food processor. Pulse until crumbly, then put in a bowl and set aside.
- 3. DRIZZLE** the salmon fillets with honey and bread the top of the salmon with the almond crust.
- 4. PLACE** the salmon fillets in a single layer in the air fryer basket, ensuring space between them for even cooking.
- 5. LINE** the baking sheet with parchment paper, then place the salmon fillets on top.
- 6. SELECT** the Broil function, adjust temperature to 450°F and time to 10 minutes, then tap "*Start/Pause*".
- 7. REMOVE** when done and let the salmon rest for 5 minutes. Squeeze lemon over the salmon and serve.



# BACON-WRAPPED HOT *Dogs*



**YIELD**  
4 servings



**PREP TIME**  
5 mins



**COOK TIME**  
13 mins



**COOK TEMP**  
450F°

## Ingredient

4 strips thick-cut bacon

4 hot dog buns, slightly toasted

4 beef hot dogs

- 1. PREHEAT** your air fryer to 400°F for 4 minutes.
- 2. WRAP** 1 piece of bacon around each beef hot dog, allowing the edges of the bacon to overlap slightly. Set aside.
- 3. PLACE** the bacon-wrapped hot dogs in a single layer in the preheated air fryer basket, ensuring space between them for even cooking.
- 4. SELECT** the Air Fry function, adjust temperature to 450°F and time to 13 minutes, then tap Start/Pause.
- 5. FLIP** the hot dogs halfway through cooking for even browning.
- 6. REMOVE** when done and place each hot dog in a hot dog bun.
- 7. SERVE** with your choice of toppings.





# BROILED MISO

## *Salmon*



**YIELD**  
4 servings



**PREP TIME**  
35 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
450F°

## Ingredient

3 tablespoons white miso paste

¼ cup soy sauce

¼ cup sake

2 tablespoons (lowercase) sugar

½ teaspoon sesame oil

2 tablespoons rice vinegar

4 salmon fillets (8 ounces each)

- 1. WHISK** together all ingredients except the salmon fillets in a bowl.
- 2. MARINATE** salmon fillets in the mixture for up to 30 minutes.
- 3. PLACE** the crisper plate into the COSORI TurboBlaze™ basket.
- 4. SELECT** the Preheat function and tap "Start/Pause".
- 5. PLACE** the salmon fillets in a single layer onto the preheated crisper plate, ensuring space between them for even cooking.
- 6. SPOON** the marinade over the fillets.
- 7. SELECT** the Broil function, adjust time to 8 minutes, then tap "Start/Pause".
- 8. REMOVE** when done, let the salmon rest for 5 minutes, then serve.



# CHILI BEEF

## *Skewers*



**YIELD**  
2 servings



**PREP TIME**  
2 hrs



**COOK TIME**  
10 mins



**COOK TEMP**  
450F°

## Ingredient

1lb beef tenderloin

¼ cup olive oil

1 tablespoon chili powder

2 teaspoons salt

1 teaspoon cumin

1 teaspoon oregano

½ teaspoon garlic powder

½ teaspoon black pepper

Red bell pepper

Onion

Lime juice

### Items Needed

Resealable plastic bag

Wooden or metal skewers

- 1. COMBINE** steak, olive oil, chili powder, salt, cumin, oregano, garlic powder, black pepper, and lime juice in a resealable plastic bag. Shake well.
- 2. COVER** and marinate in the refrigerator for at least 2 hours, or up to overnight for deeper flavor.
- 3. SKEWER** the meat, interchanging between red bell pepper and onion. Set aside.
- 4. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 5. ARRANGE** the skewers in a single layer onto the preheated crisper plate, ensuring space between them for even cooking.
- 6. SELECT** the Broil function, adjust time to 10 minutes, then tap "Start/Pause".
- 7. FLIP** the skewers halfway through cooking.
- 8. REMOVE** the skewers when done and the steak is cooked through and the vegetables are tender-crisp, then serve.



# ITALIAN RIBEYE

## Steak



**YIELD**  
2 servings



**PREP TIME**  
10 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
450F°

## Ingredient

¼ cup flat leaf parsley, minced

¼ cup basil, minced

3 cloves garlic, minced

3 tablespoons olive oil

1lb Ribeye steak

Lemon juice

¾ teaspoon coarse black pepper,  
divided

1¼ teaspoons kosher salt, divided

- 1. PLACE** the crisper plate into the COSORI Air Fryer basket.
- 2. SELECT** the Preheat function and tap Start/Pause.
- 3. MIX** parsley, basil, garlic, olive oil, black pepper, lemon juice, and a ¼ teaspoon of salt in a bowl and refrigerate.
- 4. SPRINKLE** salt and pepper on both sides of the ribeye steak.
- 5. PLACE** the seasoned steak onto the preheated crisper plate..
- 6. SELECT** the Broil function, adjust time to 8 minutes, then tap "Start/Pause".
- 7. REMOVE** the steak when done and allow to rest for 3 minutes. This allows the juices to redistribute, resulting in a more tender and flavorful steak.
- 8. SERVE** steak with parsley mixture on top.



# LAMB *Gyro*



**YIELD**  
4 servings



**PREP TIME**  
10 mins



**COOK TIME**  
10-15 mins



**COOK TEMP**  
450F°

## Ingredient

1 pound ground lamb	$\frac{3}{4}$ cup hummus
$\frac{1}{4}$ red onion, minced	1 cup romaine lettuce, shredded
$\frac{1}{4}$ cup mint, minced	$\frac{1}{2}$ onion sliced
$\frac{1}{4}$ cup parsley, minced	Tomato
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cucumber, skinned and thinly sliced
$\frac{1}{8}$ teaspoon rosemary	12 mint leaves, minced
$\frac{1}{2}$ teaspoon black pepper	Tzatziki sauce, to taste
4 slices pita bread	<b>Items Needed</b>
Garlic	Parchment paper

- 1. SELECT** the Preheat function on the COSORI Air Fryer and tap "Start/Pause".
- 2. MIX** ground lamb, red onion, mint, parsley, garlic, salt, rosemary, and black pepper until fully incorporated.
- 3. LINE** the basket with parchment paper and place ground lamb on top, shaping it into a patty 1-inch-thick and 6 inches in diameter.
- 4. SELECT** the Broil function, adjust temperature to 12 minutes for medium-rare or 15 minutes for well-done lamb, then tap "Start/Pause".
- 5. REMOVE** the lamb when done and cut into thin slices.
- 6. ASSEMBLE** each gyro starting with pita bread, then hummus, lamb meat, lettuce, onion, tomato, cucumber, and mint leaves, then drizzle with tzatziki.
- 7. SERVE** immediately.





# CHINESE-STYLE GREEN *Beans*



**YIELD**  
3 servings



**PREP TIME**  
5 mins



**COOK TIME**  
15 mins



**COOK TEMP**  
450F°

## Ingredient

12 ounces green beans

1 tablespoon vegetable oil

2 teaspoons xiaoxing wine

2 teaspoons soy sauce

½ teaspoon kosher salt

3 tablespoons peanuts, chopped, for serving

- 1. COMBINE** all ingredients except peanuts in a bowl and mix, then set aside.
- 2. SELECT** the Preheat function on the COSORI Air Fryer and tap *"Start/Pause"*.
- 3. SPREAD** the seasoned green beans in a single layer onto the preheated crisper plate, ensuring space between them for even cooking.
- 4. SELECT** the Broil function, adjust time to 15 minutes, then tap *"Start/Pause"*.
- 5. SHAKE** the basket halfway through cooking for even browning.
- 6. REMOVE** the green beans when done, tender-crisp, and slightly browned, top with peanuts, then serve.



# SPICED CAULIFLOWER WITH NUTS & *Raisins*



**YIELD**  
3 servings



**PREP TIME**  
5 mins



**COOK TIME**  
12 mins



**COOK TEMP**  
450F°

## Ingredient

2 pounds cauliflower, cut into florets

2 tablespoons vegetable oil

2 teaspoons curry powder

2 teaspoons crushed red chilli flakes

2 teaspoons kosher salt

½ cup raisins

¼ cup macadamia nuts, chopped

### Items Needed

Parchment paper

- 1. COMBINE** cauliflower, vegetable oil, curry powder, red chilli flakes, and salt in a bowl and mix well.
- 2. LINE the** COSORI TurboBlaze™ basket with parchment paper and spread the cauliflower evenly on top.
- 3. SELECT** the Air Fry function, adjust temperature to 450°F and time to 12 minutes, then tap *"Start/Pause"*.
- 4. REMOVE** the cauliflower when done, mix in raisins and macadamia nuts, then serve.



# BAJA SHRIMP

## *Sliders*



**YIELD**  
6 servings



**PREP TIME**  
10 mins



**COOK TIME**  
5 mins



**COOK TEMP**  
450F°

## Ingredient

### Coleslaw

¾ red cabbage, shredded  
¾ green cabbage, shredded  
¼ cup mayonnaise  
1 lime, juiced, divided  
1 jalapeño, finely chopped  
3 tablespoons fresh cilantro, chopped  
Salt & pepper, to taste

### Shrimp Sliders

1 pound large shrimp, peeled and deveined

1 tablespoon olive oil  
½ teaspoon kosher salt  
¼ teaspoon freshly black pepper, freshly ground  
¼ teaspoon garlic powder  
¼ teaspoon cayenne pepper  
A pinch of ground coriander  
A pinch of ground cumin  
6 slider buns, toasted

- 1. MIX** red cabbage, green cabbage, mayonnaise, the juice of ½ a lime, minced garlic, chopped jalapeño, and cilantro to make coleslaw.
- 2. SEASON** the slaw with salt and pepper to taste. Set aside.
- 3. TOSS** shrimp with the juice of ½ a lime, olive oil, kosher salt, black pepper, garlic powder, cayenne pepper, coriander, and cumin in a large mixing bowl.
- 4. PLACE** the crisper plate into the COSORI TurboBlaze™ basket.
- 5. SELECT** the Preheat function and tap "Start/Pause".
- 6. PLACE** the shrimp onto the preheated crisper plate.
- 7. SELECT** the Broil function, adjust temperature to 450°F and time to 5 minutes, then tap "Start/Pause".
- 8. REMOVE** when done.
- 9. ASSEMBLE** slider by placing 3 shrimp on the bottom bun of each slider, followed by the slaw, then the top bun. Serve.



# FIRE-ROASTED *Salsa*



**YIELD**  
5 servings



**PREP TIME**  
5 mins



**COOK TIME**  
13 mins



**COOK TEMP**  
450F°

## Ingredient

10 ounces grape tomatoes, halved

1 garlic

1 onion

1 jalapeño

½ cup cilantro

1 teaspoon salt

¼ teaspoon cumin

Tortilla chips, for serving

### Items Needed

Food processor

- 1. PLACE** the crisper plate into the COSORI TurboBlaze™ basket.
- 2. SELECT** the Preheat function and tap Start/Pause.
- 3. PLACE** halved tomatoes, unpeeled garlic cloves, chopped onion, and ½ jalapeño onto the preheated crisper plate.
- 4. SELECT** the Broil function, adjust time to 13 minutes, then tap "Start/Pause".
- 5. REMOVE** when done and peel the garlic cloves. Place all ingredients from the basket into a food processor.
- 6. ADD** ½ jalapeño, cilantro, lime juice, salt, and cumin to the food processor. Blend until smooth.
- 7. SERVE** with tortilla chips.





# ROASTED TOMATO CAPRESE *Panini*



**YIELD**  
2 servings



**PREP TIME**  
10 mins



**COOK TIME**  
12 mins



**COOK TEMP**  
400F°

## Ingredient

9 grape tomatoes, halved (or 2 Roma tomatoes, quartered)

1/8 teaspoon ground thyme

1/4 teaspoon dried rosemary

1/4 teaspoon red pepper flakes

1 tablespoon olive oil

1 teaspoon kosher salt

2 loaves French bread (6 inches long), halved lengthwise

3 tablespoons pesto sauce

2 slices mozzarella cheese (1/2-inch-thick)

4 basil leaves, for garnish

### Items Needed

Parchment paper

- 1. PLACE** the crisper plate into the COSORI TurboBlaze™ basket.
- 2. SELECT** the Preheat function and tap *"Start/Pause"*.
- 3. MIX** tomatoes, thyme, rosemary, red pepper flakes, olive oil, and kosher salt in a bowl, then set aside.
- 4. LINE** the preheated basket carefully basket with parchment paper, then place the tomato pieces onto the preheated crisper plate, seed-side up.
- 5. SELECT** the Broil function, adjust temperature to 400°F and time to 8 minutes, then tap *"Start/Pause"*.
- 6. REMOVE** the tomatoes when done, then set aside.
- 7. SPREAD** pesto on all French bread slices.
- 8. PLACE** all French bread slices face up in the basket, select the Air Fry function, adjust time to 4 minutes, then tap *"Start/Pause"*.
- 9. PLACE** all French bread slices face up in the basket and set 4 minutes. Press *"Start/Pause"*.
- 10. REMOVE** when done. Garnish with basil leaves and assemble into 2 sandwiches, then serve.



# THAI TOFU

## Steaks



**YIELD**  
3 servings



**PREP TIME**  
4 hrs  
10 mins



**COOK TIME**  
10 mins



**COOK TEMP**  
400F°

## Ingredient

1 block extra-firm tofu (16 ounces)

3 tablespoons fish sauce

2 tablespoons granulated sugar

¼ teaspoon garlic powder

¼ teaspoon onion powder

¼ teaspoon ground coriander

¼ teaspoon crushed red pepper

¼ teaspoon black pepper

Sweet Thai chili sauce, for serving

### Items Needed

Paper towels

Aluminum foil

- 1. CUT** the tofu in half crosswise and in half again lengthwise, making 4 pieces.
- 2. DRY** tofu well with paper towels and place in a shallow dish. Set aside.
- 3. MIX** together all remaining ingredients except for the chili sauce, then pour marinade over the tofu.
- 4. MARINATE** the tofu for 4 hours in the refrigerator, flipping after 2 hours.
- 5. PLACE** the crisper plate into the COSORI TurboBlaze™ basket, then line the basket with aluminum foil and place the tofu onto the crisper plate.
- 6. SELECT** the Broil function, adjust temperature to 400°F and time to 10 minutes, then tap "Start/Pause".
- 7. REMOVE** when done and serve with sweet Thai chili sauce.



# RIBEYE STEAK WITH BLUE CHEESE COMPOUND *Butter*



**YIELD**  
2 servings



**PREP TIME**  
4 hrs  
10 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
450F°

## Ingredient

5 tablespoons unsalted butter, softened  
¼ cup blue cheese, crumbled  
2 teaspoons lemon juice  
1 tablespoon chives, freshly chopped  
Salt & freshly ground black pepper, to taste

2 boneless ribeye steaks (12 ounces each)

### Items Needed

Plastic wrap  
Paper towels

- 1. MIX** together the butter, blue cheese, lemon juice, and chives until smooth.
- 2. SEASON** the butter to taste with salt and pepper.
- 3. PLACE** the butter on plastic wrap and form into a 3-inch log, tying the ends of the plastic wrap together.
- 4. PLACE** the butter in the fridge for 4 hours to harden.
- 5. ALLOW** the steaks to sit at room temperature for 1 hour.
- 6. PAT** the steaks dry with paper towels and season to taste with salt and pepper.
- 7. PLACE** the crisper plate into the COSORI TurboBlaze™ basket.
- 8. SELECT** the Preheat function and tap "Start/Pause".
- 9. PLACE** the steaks onto the preheated crisper plate.
- 10. SELECT** the Broil function, adjust time to 8 minutes, then tap "Start/Pause".
- 11. REMOVE** when done and allow to rest for 5 minutes.
- 12. REMOVE** the butter from the fridge, unwrap, and slice into ¾-inch pieces.
- 13. SERVE** the steak with one or two pieces of the sliced compound butter.



# PORK BELLY SCALLION

## *Yakitori*



**YIELD**  
3 servings



**PREP TIME**  
6 hrs  
15 mins



**COOK TIME**  
6 mins



**COOK TEMP**  
450F°

## Ingredient

¼ cup soy sauce  
1 tablespoon sake  
2 tablespoons mirin  
2 teaspoons rice wine vinegar  
2 tablespoons dark brown sugar  
½ teaspoon onion powder  
¼ teaspoon garlic powder  
¼ teaspoon kosher salt

1 pound of ½-inch thick sliced pork belly, cut into 2-inch pieces  
Lemon wedges, for serving  
6 scallions  
Ginger

### Items Needed

6 bamboo skewers, soaked in cold water for 30 minutes

- 1. COMBINE** soy sauce, sake, mirin, rice wine vinegar, dark brown sugar, onion powder, garlic powder, kosher salt, and ginger in a bowl.
- 2. ADD** the pork belly to the marinade and massage the marinade into the meat.
- 3. COVER** and place into the refrigerator for 5 hours.
- 4. REMOVE** from the fridge and pat the pork belly dry with paper towels. Set aside and allow to sit at room temperature for 1 hour.
- 5. CUT** off the thinner dark green part of the scallion and discard.
- 6. CUT** the trimmed scallions into thirds.
- 7. SKEWER** a piece of pork belly, followed by a piece of scallion, then repeat until the skewer is filled.
- 8. PLACE** the crisper plate into the COSORI TurboBlaze™ basket.
- 9. SELECT** the Preheat function and tap "Start/Pause".
- 10. PLACE** the skewers onto the preheated crisper plate.
- 11. SELECT** the Broil function, adjust time to 6 minutes, then tap "Start/Pause".
- 12. FLIP** the yakitori halfway through cooking.
- 13. REMOVE** when done and serve with a wedge of lemon.





# MINI BASQUE *Cheesecakes*



**YIELD**  
4 servings



**PREP TIME**  
15 mins



**COOK TIME**  
16 mins



**COOK TEMP**  
400F°

## Ingredient

230 grams (approximately 1⅔ cups)  
Philadelphia cream cheese, cold

1 cup heavy whipping cream, cold

100 grams (approximately 1 cup)  
granulated sugar

2 large eggs, cold

15 grams (approximately 2  
tablespoons) cake flour

1 teaspoon vanilla extract or vanilla  
bean paste

### Items Needed

Blender

Parchment paper

4 ceramic ramekins

- 1. COMBINE** all of the ingredients in a blender. Blend until smooth, about 20-30 seconds, then let sit for 15 minutes for all air bubbles to release.
- 2. LINE** each ramekin with parchment paper, pressing it into the bottom and letting the paper come up over the sides. There will be folds around the inside of the ramekin.
- 3. SELECT** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
- 4. REMOVE** the crisper plate from the COSORI TurboBlaze™ basket.
- 5. POUR** the filling into the four prepared ramekins, filling each about ¾ of the way full.
- 6. PLACE** the ramekins directly into the preheated basket.
- 7. SELECT** the Broil function, adjust temperature to 400°F and time to 16 minutes, then tap "Start/Pause".
- 8. REMOVE** the cheesecakes when they are done, risen, golden, and a toothpick inserted in the middle comes out clean with a few moist crumbs. Cool in the refrigerator for about 2 hours, then serve.
- 9. NOTE:** The cheesecakes will get very dark and appear burnt on top, but don't worry! That is part of what makes a Basque cheesecake unique.



# CRAB *Quesadillas*



**YIELD**  
2 servings



**PREP TIME**  
15 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
450F°

## Ingredient

6 oz lump crab meat, picked through for shell

½ fresno chili, seeded and minced

1 teaspoon kosher salt

½ teaspoon black pepper

½ teaspoon ground coriander

½ teaspoon cayenne pepper

2 green onions, sliced thinly

2 tablespoons fresh cilantro, chopped

½ cup Monterey Jack cheese, shredded

4 medium flour tortillas

Oil spray

Lime zest

Juice

1 avocado, thinly sliced

Sour cream or crema Mexicana, as desired

Salsa of your choice, as needed

- 1. COMBINE** the crab meat, fresno chili, lime zest and juice, salt, black pepper, coriander, cayenne, green onions, and cilantro in a medium bowl. Mix thoroughly, then add the Monterey Jack cheese and mix until everything is evenly distributed.
- 2. PLACE** the crisper plate into the COSORI TurboBlaze™, basket.
- 3. SELECT** the Preheat function, then tap Start/Pause.
- 4. PLACE** half of the crab mix on each tortilla. Leave approximately ¾ inch around the edge for a border, then fold the other side over the top of the filling, making a half moon. Spray the tops of the quesadillas oil spray. Place two quesadillas in the onto the preheated crisper plate basket.
- 5. SELECT** the Broil function, adjust time to 8 minutes, then tap "Start/Pause".
- 6. FLIP** the quesadillas after 4 minutes and spray again with oil spray.
- 7. REMOVE** the quesadillas when done, cut in 4 quarters, and serve with salsa, sliced avocados, and sour cream or crema Mexicana.



# FLAMELESS *S'mores*



**YIELD**  
6 servings



**PREP TIME**  
5 mins



**COOK TIME**  
3 mins



**COOK TEMP**  
450F°

## Ingredient

6 graham crackers, broken into halves

6 large marshmallows

3 chocolate bars

- 1. STACK** each graham cracker half with 2 chocolate bar squares and one marshmallow preheated air fryer basket.
- 2. PLACE** the crisper plate into the COSORI TurboBlaze™ basket, then place the s'mores onto the crisper plate marshmallow-side up.
- 3. SELECT** the Broil function, adjust time to 3 minutes, then tap "Start/Pause".
- 4. REMOVE** the broiled s'mores from the Air Fryer carefully and top with the remaining graham cracker halves. Let cool slightly before serving.



# SAUSAGE & HERB STUFFED *Mushrooms*



**YIELD**  
4 servings



**PREP TIME**  
20 mins



**COOK TIME**  
6 mins



**COOK TEMP**  
425F°

## Ingredient

16 ounces cremini mushrooms,  
cleaned  
6 ounces spicy Italian sausage, cooked  
and drained  
⅓ cup panko breadcrumbs  
⅓ cup Parmesan cheese, grated  
Shallot  
Garlic  
2 tablespoons fresh Italian parsley  
leaves  
½ tablespoon dried basil

2 teaspoons dried oregano  
1 teaspoon kosher salt  
1 teaspoon paprika, plus more for  
garnish  
1 teaspoon dried thyme  
½ teaspoon black pepper, freshly  
ground  
2 tablespoons pine nuts, toasted  
Olive oil spray, as needed

### Items Needed

Food processor

- 1. WIPE** the mushrooms clean with a damp paper towel.
- 2. REMOVE** the stems from the mushrooms and set aside.
- 3. COMBINE** half of the mushroom stems, Italian sausage, breadcrumbs, Parmesan cheese, shallot, garlic, parsley, dried basil, dried oregano, salt, paprika, thyme, and black pepper in a food processor and pulse until finely chopped.
- 4. REMOVE** the blade and stir in the pine nuts.
- 5. SPRAY** the mushroom caps with olive oil.
- 6. FILL** each mushroom cap to just above the cavity with the sausage mixture.
- 7. PLACE** the crisper plate into the COSORI TurboBlaze™ basket.
- 8. SELECT** the Preheat function and tap Start/Pause.
- 9. PLACE** the mushrooms onto the preheated crisper plate.
- 10. SELECT** the Broil function, adjust temperature to 425°F and time to 6 minutes, then tap "Start/Pause".
- 11. REMOVE** when done and sprinkle with paprika. Serve immediately.





# BLACKENED TILAPIA

## *Filletts*



**YIELD**  
2 servings



**PREP TIME**  
12 mins



**COOK TIME**  
6 mins



**COOK TEMP**  
425F°

## Ingredient

1 tablespoon smoked paprika

1 teaspoon garlic powder

1 teaspoon onion powder

½ teaspoon cayenne pepper

¼ teaspoon dried basil leaves

¼ teaspoon dried oregano

¼ teaspoon dried thyme leaves

1 teaspoon salt

½ teaspoon pepper

Tilapia fillets

3 tablespoons unsalted butter, melted

- 1. COMBINE** the paprika, garlic powder, onion powder, cayenne, dried basil, oregano, thyme, salt, and pepper in a small bowl.
- 2. BRUSH** the tilapia fillets with the melted butter on both sides.
- 3. PRESS** the spice mixture onto the fillets in an even layer. Set aside.
- 4. PLACE** the crisper plate into the COSORI Air Fryer basket.
- 5. SELECT** the Preheat function and tap Start/Pause.
- 6. PLACE** the tilapia onto the preheated crisper plate.
- 7. SELECT** the Broil function, adjust temperature to 425°F and time to 6 minutes, then tap "Start/Pause".
- 8. REMOVE** the tilapia when done and allow the tilapia to rest for 5 minutes, then serve.



# BROILED SALMON FILLETS WITH COCONUT-CHILI *Palapa*



**YIELD**  
2 servings



**PREP TIME**  
15 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
450F°

## Ingredient

### Coconut-Chili Palapa

1 cup unsweetened coconut flakes  
1 serrano chili  
3 shiitake mushrooms, stems removed  
2 garlic cloves  
2 tablespoons vegetable oil  
1 tablespoon ginger, grated

1 teaspoon kosher salt  
½ teaspoon granulated sugar  
2 salmon fillets (6 ounces each), skin-on  
Vegetable oil spray  
1 teaspoon kosher salt

### Items Needed

Food processor

- 1. PLACE** the palapa ingredients into a food processor and pulse until finely chopped. Set aside.
- 2. SPRAY** the salmon filets with oil spray and season with kosher salt.
- 3. PLACE** the crisper plate into the COSORI TurboBlaze™ basket.
- 4. SELECT** the Preheat function and tap Start/Pause.
- 5. PLACE** the salmon into the preheated basket skin-side down.
- 6. SELECT** the Broil function, adjust temperature to 450°F and time to 8 minutes, then tap "Start/Pause".
- 7. REMOVE** the salmon when done and allow to rest for 5 minutes.
- 8. SERVE** with the coconut-chili palapa.



# SESAME-CRUSTED TUNA

## *Steaks*



**YIELD**  
2 servings



**PREP TIME**  
25 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
425F°

## Ingredient

¼ cup black sesame seeds	2 tablespoons yuzu or lime juice
¼ cup sesame seeds	1 tablespoon soy sauce
½ teaspoon paprika	1 tablespoon rice wine vinegar
1 teaspoon kosher salt, divided	1 tablespoon white miso paste
1 tablespoon sesame oil	2 teaspoons fresh ginger, grated
1 tablespoon canola oil	2 teaspoons mirin
2 (6 ounces each) fresh ahi tuna steaks (1-inch thick), edges squared off	1 garlic cloves, grated
2 Tablespoons sesame oil	1 green onion, green parts only, very thinly sliced

- 1. COMBINE** both kinds of sesame seeds, lime zest, paprika, and half of the salt in a medium bowl.
- 2. WHISK** together the sesame oil and canola oil in a separate small bowl.
- 3. REMOVE** the tuna steaks and let sit at room temperature for 20 minutes.
- 4. SEASON** the tuna all over with the remaining ½ teaspoon of salt.
- 5. BRUSH** the tuna steaks with a thin layer of the sesame and canola oil mixture, then dredge each steak in the sesame seed mixture to form a thin crust.
- 6. PLACE** the crisper plate into the COSORI Air fryer basket.
- 7. SELECT** the Preheat function and tap Start/Pause.
- 8. POUR** 1 tablespoon of canola oil into the preheated basket.
- 9. PLACE** the tuna steaks into the preheated basket.
- 10. SELECT** the Broil function, adjust temperature to 425°F and time to 4 minutes, then tap "Start/Pause".
- 11. FLIP** the tuna steaks halfway through cooking.
- 12. WHISK** the dipping sauce ingredients together in a medium bowl and set aside.
- 13. REMOVE** the tuna steaks when done.
- 14. SLICE** against the grain and serve immediately with the dipping sauce on the side.



# LAGER BROILED *Mushrooms*



**YIELD**  
4 servings



**PREP TIME**  
10 mins



**COOK TIME**  
12 mins



**COOK TEMP**  
450F°

## Ingredient

16 ounces baby bella mushrooms,  
stems removed, cleaned

⅓ cup dark lager or IPA

2 tablespoons unsalted butter

2 sprigs thyme

1½ tablespoons brown sugar

2 teaspoons kosher salt

1 teaspoon smoked paprika

Flaky sea salt, for serving

### Items Needed

8 x 8-inch aluminum roasting pan

- 1. REMOVE** the crisper plate from the COSORI TurboBlaze™ basket.
- 2. SELECT** the Preheat function and tap Start/Pause.
- 3. COMBINE** all ingredients in a medium bowl and mix.
- 4. TRANSFER** the vegetables to the air fryer basket .
- 5. SELECT** the Broil function, adjust time to 12 minutes, then press "Start/Pause" .
- 6. SELECT** the Broil function, adjust the temperature to 450°F and time to 12 minutes, then press "Start/Pause", or until tender-crisp and browned, tossing occasionally.
- 7. SEASON** the roasted vegetables with additional salt and pepper to taste, and enjoy!





# CRISPY CHICKPEA *Tacos*



**YIELD**  
4 servings



**PREP TIME**  
15 mins



**COOK TIME**  
10 mins



**COOK TEMP**  
400F°

## Ingredient

1 can garbanzo beans (15 ounces) ,  
drained and rinsed

2 teaspoons olive oil

½ teaspoon kosher salt

½ teaspoon garlic powder

½ teaspoon paprika

½ teaspoon dried oregano

½ teaspoon ground coriander

Red onion

Tortilla

½ teaspoon chili powder

¼ teaspoon ground cumin

¼ teaspoon cayenne pepper

⅓ cup queso fresco, for topping

Crema mexicana, for topping

¼ cup fresh cilantro leaves

½ teaspoon kosher salt

### Items Needed

Food processor fitted with the blade attachment

- 1. COMBINE** the avocado, jalapeno, cilantro, lime juice, and salt in a food processor with a blade attachment and blend until smooth. Set aside the avocado relish until ready to use.
- 2. STIR** together the chickpeas (garbanzo beans), oil, and spices in a medium bowl.
- 3. PLACE** the crisper plate into the COSORI TurboBlaze™ basket, then place the chickpeas onto the crisper plate.
- 4. SELECT** the Broil function, adjust temperature to 400°F and time to 10 minutes, then tap "Start/Pause".
- 5. Remove** the chickpeas when done.
- 6. BUILD** the tacos with avocado relish at the bottom of each tortilla, followed by chickpeas, and topped with queso fresco, red onion, and Crema Mexicana. Serve warm.



# CHARRED BROCCOLINI WITH DILL *Sauce*



**YIELD**  
2 servings



**PREP TIME**  
5 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
395F°

## Ingredient

2 bunches broccolini, ends trimmed

1 tablespoon olive oil

1 tablespoon lemon juice

1 teaspoon kosher salt

1 teaspoon red pepper flakes

½ cup labneh or Greek yogurt

2 tablespoons fresh dill, chopped

1 tablespoon olive oil

1 teaspoon kosher salt

- 1. STIR** the dill sauce ingredients together in a small bowl and set aside.
- 2. TOSS** the broccolini with olive oil, lemon juice, salt, and red pepper flakes.
- 3. PLACE** the crisper plate into the COSORI TurboBlaze™ basket.
- 4. SELECT** the Preheat function and tap Start/Pause.
- 5. PLACE** the broccolini onto the preheated crisper plate.
- 6. SELECT** the Broil function, adjust temperature to 395°F and time to 8 minutes, then tap "Start/Pause".
- 7. FLIP** the broccolini over halfway through cooking.
- 8. REMOVE** the broccolini when done and serve with the dill sauce drizzled over the top.



# JALAPEÑO CHEESE-STUFFED *Portobellos*



**YIELD**

2 servings



**PREP TIME**

10 mins



**COOK TIME**

12 mins



**COOK TEMP**

380F°

## Ingredient

2 portobello mushroom caps, washed and dried

Oil spray, as needed

4 ounces cream cheese, room temperature

½ jalapeño, deseeded and minced

1 teaspoon kosher salt

½ teaspoon ground coriander

½ teaspoon garlic powder

⅓ cup sharp cheddar cheese, shredded

Green onion, sliced

- 1. SCOOP** out the gills of the portobello mushrooms using a spoon and discard them.
- 2. SPRAY** the mushrooms all over with a thin layer of oil spray.
- 3. STIR** together the cream cheese, jalapeño, salt, coriander, and garlic powder in a medium bowl.
- 4. FILL** each mushroom with half the cream cheese mixture, then top with half the cheddar cheese.
- 5. SELECT** the Preheat function on the COSORI Air Fryer, adjust temperature to 380°F, then tap Start/Pause.
- 6. PLACE** the stuffed mushrooms onto the preheated crisper plate,, ensuring the cheese is facing up.
- 7. SELECT** the Broil function, adjust temperature to 380°F and time to 12 minutes, then tap Start/Pause.
- 8. REMOVE** the mushrooms when done, sprinkle with sliced green onions, then serve.



# ROASTED CAPRESE

## *Salad*



**YIELD**  
4 servings



**PREP TIME**  
10 mins



**COOK TIME**  
10 mins



**COOK TEMP**  
400F°

## Ingredient

2 beefsteak tomatoes

½ tablespoon olive oil

1 teaspoon kosher salt

1 teaspoon black pepper, freshly ground

8 ounces fresh mozzarella cheese

⅓ cup genovese pesto

Balsamic vinegar, for drizzling

Flaky sea salt, for garnish

- 1. PLACE** the crisper plate into the COSORI TurboBlaze™ basket.
- 2. SELECT** the Preheat function and tap Start/Pause.
- 3. SLICE** the tomatoes into ½-inch-thick rounds with a serrated knife. Drizzle each tomato slice with olive oil and season with salt and pepper, then place each slice onto the preheated crisper plate.
- 4. SELECT** the Broil function, adjust temperature to 400°F and time to 10 minutes, then tap *"Start/Pause"*.
- 5. CUT** the mozzarella into ¼-inch-thick rounds.
- 6. REMOVE** the tomato slices when done and place a mozzarella slice onto each one.
- 7. DRIZZLE** pesto and balsamic vinegar over the salad, garnish with flaky sea salt, then serve.





# BROILED *Mango*



**YIELD**  
2 servings



**PREP TIME**  
10 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
400F°

## Ingredient

Oil spray

Lime wedges

1 Mango, peeled and sliced

1. **Select** the Preheat function on the COSORI TurboBlaze™ and tap "Start/Pause".
2. **LIGHTLY** coat the air fryer basket with oil spray to prevent sticking.
3. **ARRANGE** the mango slices in a single layer on the bottom of the air fryer basket. Avoid overcrowding to promote even browning.
4. **SELECT** the Broil function, adjust temperature to 400°F and time to 8 minutes, then tap "Start/Pause"
5. **SHAKE** the basket halfway through to ensure even cooking. The mango should be slightly softened and browned in spots when done.
6. **REMOVE** the mango slices when done and transfer them to a plate.
7. **SQUEEZE** lime wedges over the cooked mango and serve immediately.



# Egg *Clouds*



**YIELD**  
2 servings



**PREP TIME**  
5 mins



**COOK TIME**  
5 mins



**COOK TEMP**  
450F°

## Ingredient

2 egg whites

A pinch of salt

2 egg yolks

A pinch of pepper

- 1. SELECT** the Preheat function, then press *"Start/Pause"*
- 2. WHISK** salt, pepper, and egg whites until stiff peaks form.
- 3. LINE** the basket with parchment paper. Make 2 circles of egg whites 4-5 inches wide on the parchment paper, then make a pocket in the center of each circle.
- 4. SELECT** Broil function and adjust to 450°F for 5 minutes.
- 5. ADD** 1 egg yolk to each egg white pocket after 3 minutes of cooking. Cook for the remaining 2 minutes.
- 6. REMOVE** when done and serve with toast.



# Frozen

This mode uses a higher temperature to quickly crisp frozen foods like tater tots, french fries, and chicken tenders without preheating. It's convenient for frozen snacks and sides.



# MEXICAN *Fries*



**YIELD**  
6 servings



**PREP TIME**  
15 mins



**COOK TIME**  
11 mins



**COOK TEMP**  
400F°

## Ingredient

1 pound frozen thick-cut french fries

1 Roma tomato, diced

¼ red onion, diced

½ serrano pepper, minced

⅛ cup fresh cilantro, chopped

⅛ cup Cotija cheese, crumbled

### Sauce

2 tablespoons mayonnaise

1 tablespoon olive oil

⅛ cup cilantro, finely minced

2 garlic cloves

½ lime, juiced

- 1. Place** the crisper plate into the COSORI Air Fryer basket.
- 2. SELECT** the Preheat function and tap *"Start/Pause"*.
- 3. PLACE** the frozen fries onto the preheated crisper plate.
- 4. SELECT** the Frozen function, adjust temperature to 400°F and time to 11 minutes, then tap *"Start/Pause"*.
- 5. COMBINE** sauce ingredients in a bowl and mix thoroughly. Place the bowl into the refrigerator until the fries are cooked.
- 6. REMOVE** the fries when done and place into a large bowl.
- 7. PLACE** tomatoes, red onions, serrano, cilantro, and cotija cheese on top of the fries.
- 8. ADD** the sauce evenly over the fries and toppings, then serve.



# CRISPY SWEET POTATO *Fries*



**YIELD**  
4 servings



**PREP TIME**  
10 mins



**COOK TIME**  
12 mins



**COOK TEMP**  
400F°



## Ingredient

2 sweet potatoes

2 teaspoons cornstarch, potato starch,  
or tapioca starch

1 tablespoon vegetable oil

2 teaspoons kosher salt, divided

- 1. PEEL** the sweet potatoes, then cut off the narrow ends. Cut the potatoes in half crosswise, then cut each half into 1/4-inch-wide sticks.
- 2. TOSS** the sweet potato sticks with cornstarch, oil, and 1 teaspoon of the kosher salt until evenly coated.
- 3. PLACE** the crisper plate into the COSORI TurboBlaze™ basket, then place the sweet potatoes onto the crisper plate.
- 4. SELECT** the Frozen function, adjust temperature to 400°F and time to 12 minutes, then tap "Start/Pause".
- 5. REMOVE** the sweet potato fries when done, sprinkle with the remaining salt, and serve immediately.



# CRISPY SEASONED *Fries*



**YIELD**  
3 servings



**PREP TIME**  
10 mins



**COOK TIME**  
17 mins



**COOK TEMP**  
385F°

## Ingredient

2 russet potatoes

1 tablespoon cornstarch or potato starch

1½ tablespoons vegetable oil

1 tablespoon kosher salt, plus more for serving

2 teaspoons onion powder

2 teaspoons garlic powder

2 teaspoons paprika

1 teaspoon chili powder

1 teaspoon cayenne pepper

- 1. PEEL** the potatoes then cut off the narrow ends.
- 2. CUT** the potatoes in half crosswise, then cut each half into ¼-inch-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 TurboBlaze™ basket, then place the fries onto the crisper plate in a single layer.
- 5. SELECT** the Frozen function, adjust temperature to 385°F and time to 17 minutes, then tap "Start/Pause".
- 6. STIR** the fries halfway through cooking to ensure even crispness.
- 7. REMOVE** the fries when done, sprinkle with additional salt if desired, and serve immediately.



# SPICY GREEN BEANS WITH GARLIC *Butter*



**YIELD**  
6 servings



**PREP TIME**  
15 mins



**COOK TIME**  
8 mins



**COOK TEMP**  
370F°

## Ingredient

2 tablespoons unsalted butter, melted

Garlic

1 lemon, zested

2 teaspoons lemon juice, plus more  
for serving

1½ teaspoons kosher salt

1½ teaspoons red pepper flakes

1 pound green beans, ends trimmed

½ cup Parmesan cheese, freshly  
grated, for garnish

- 1. Place** the crisper plate into the COSORI Air Fryer basket.
- 2. Select** the Preheat function and tap Start/Pause.
- 3. STIR** together the melted butter, garlic, lemon zest and juice, salt, and red pepper flakes in a small bowl.
- 4. TOSS** the trimmed green beans with the garlic butter mixture.
- 5. PLACE** the green beans onto the preheated crisper plate.
- 6. SELECT** the Frozen function, adjust temperature to 370°F and time to 8 minutes, then tap "Start/Pause".
- 7. Remove** the green beans when done and serve with the grated Parmesan cheese and a squeeze of lemon juice.



# AIR FRYER CINNAMON-APPLE *Oatmeal*



## YIELD

4 servings



## PREP TIME

10 mins



## COOK TIME

5 mins



## COOK TEMP

360F°

## Ingredient

2 cups rolled oats

$\frac{3}{4}$  teaspoon baking powder

$\frac{1}{2}$  teaspoon ground cinnamon

$\frac{1}{2}$  teaspoon kosher salt

$\frac{1}{8}$  teaspoon ground nutmeg

$\frac{1}{8}$  teaspoon ground cloves

$1\frac{1}{2}$  cups unsweetened oat milk

$4\frac{1}{2}$  tablespoons maple syrup

$1\frac{1}{2}$  teaspoons vanilla extract

$\frac{3}{4}$  cup red delicious apple, diced

4 ramekins (8 ounces each)

- 1. ADD** the oats, baking powder, cinnamon, salt, nutmeg, and cloves in a medium bowl and stir to combine.
- 2. ADD** the oat milk, maple syrup, vanilla extract, and egg in a separate bowl and whisk to combine.
- 3. POUR** the wet ingredients into the dry ingredients, add the apples, and stir together.
- 4. FILL** the ramekins  $\frac{3}{4}$  full with the oats mixture.
- 5. REMOVE** the crisper plate from the basket, and place the ramekins directly into the basket.
- 6. SELECT** the Frozen function, adjust temperature to 360°F and time to 15 minutes, then tap "Start/Pause".
- 7. REMOVE** the ramekins when done and let the oatmeal cool for 5 minutes before serving.



# TOASTED RAVIOLI WITH *Marinara*



**YIELD**  
6 servings



**PREP TIME**  
10 mins



**COOK TIME**  
5 mins



**COOK TEMP**  
390F°



## Ingredient

1½ cups panko breadcrumbs	1 teaspoon paprika
¼ cup Parmesan cheese, grated	2 eggs
1 tablespoon dried oregano	½ teaspoon red pepper flakes
2 teaspoons kosher salt	1 package fresh prepared ravioli (20 ounces), uncooked
½ tablespoon dried thyme	Oil spray
½ tablespoon garlic powder	1 cup prepared marinara sauce, for dipping
½ tablespoon onion powder	

- 1. ADD** the panko breadcrumbs, Parmesan, oregano, salt, thyme, garlic powder, onion powder, paprika, and red pepper flakes in a medium bowl, then stir to combine.
- 2. DIP** each uncooked ravioli into the beaten eggs and shake off the excess, then dredge the ravioli in the panko mixture and set aside on a plate.
- 3. PLACE** the crisper plate into the COSORI TurboBlaze™ basket.
- 4. SELECT** the Preheat function then tap "Start/Pause".
- 5. PLACE** a single layer of ravioli onto the preheated crisper plate, then spray both sides of the ravioli with oil spray. You may need to work in batches.
- 6. SELECT** the Frozen function, set temperature to 390°F and time to 5 minutes, then tap "Start/Pause".
- 7. REMOVE** the ravioli when done, then transfer to a serving plate.
- 8. SERVE** warm with the marinara on the side for dipping.



# FRIED HALLOUMI WITH LEMON & *Chili Oil*



**YIELD**  
2 servings



**PREP TIME**  
10 mins



**COOK TIME**  
6 mins



**COOK TEMP**  
370F°

## Ingredient

8 ounces halloumi cheese, cold, cut into ½-inch slices and patted dry

Oil spray, as needed

2 tablespoons chili oil, for drizzling

1 tablespoon fresh mint leaves, chopped, for garnish

- 1. PLACE** the crisper plate into the COSORI TurboBlaze™ basket.
- 2. SELECT** the Preheat function then tap *"Start/Pause"*.
- 3. SPRAY** the halloumi slices on both sides with oil spray.
- 4. PLACE** the halloumi pieces onto the preheated crisper plate.
- 5. SELECT** the Frozen function, adjust temperature to 370°F and time to 6 minutes, then tap *"Start/Pause"*.
- 6. REMOVE** the cheese when done, and transfer to a serving plate.
- 7. SQUEEZE** as much lemon juice as you desire on top of the halloumi slices.
- 8. DRIZZLE** with chili oil, top with mint leaves, and serve.



# AVOCADO DEVILED *Eggs*



**YIELD**  
6 servings



**PREP TIME**  
15 mins



**COOK TIME**  
12 mins



**COOK TEMP**  
290F°

## Ingredient

12 large eggs  
1 quart ice water  
2 tablespoons mayonnaise  
2 tablespoons Dijon mustard  
1½ teaspoons kosher salt, plus more to taste  
Avocado

4 ounces smoked salmon, sliced into ½-inch-thick strips, for garnish (optional)

1 teaspoon paprika, for garnish  
2 tablespoons fresh dill sprigs, for garnish

### Items Needed

Pastry bag with medium or large star piping tip

- 1. PLACE** the crisper plate into the COSORI TurboBlaze™ basket.
- 2. SELECT** the Preheat function and tap *"Start/Pause"*.
- 3. PLACE** the eggs onto the preheated crisper plate.
- 4. SELECT** the Frozen function, adjust temperature to 290°F and time to 12 minutes, then tap *"Start/Pause"*.
- 5. REMOVE** the eggs when done and carefully place the cooked eggs into the bowl of ice water.
- 6. LET** the eggs rest in the water for 10 minutes before peeling off and discarding their shells.
- 7. HALVE** each egg lengthwise and pop the yolks into a medium bowl.
- 8. SET** the halved whites cut-side up onto a plate or tray.
- 9. ADD** the avocado, mayonnaise, Dijon mustard, and kosher salt into the bowl with the yolks and whisk until very smooth.
- 10. TASTE** and adjust the seasoning with the kosher salt, then scoop the filling into the pastry bag fitted with the star piping tip.
- 11. PIPE** each egg white half full with the filling. If desired, place a sliver of smoked salmon on top of each egg, sprinkle with paprika, garnish with a sprig of dill, then serve.



# BUTTERMILK CHICKEN *Tenders*



**YIELD**  
4 servings



**PREP TIME**  
4 hrs  
20 mins



**COOK TIME**  
12 mins



**COOK TEMP**  
385F°

## Ingredient

1 package chicken tenderloins  
2 cups buttermilk  
2½ teaspoons paprika, divided  
2½ teaspoons kosher salt, divided  
1½ teaspoon dried dill  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1½ teaspoons ground black pepper,  
divided

⅔ cup all-purpose flour  
2 teaspoons dried parsley  
½ teaspoon cayenne pepper  
2 large eggs, beaten  
2 cups panko breadcrumbs  
Oil spray  
Favorite dipping sauce, for serving

- 1. COMBINE** the chicken tenderloins, buttermilk, 1½ teaspoons paprika, 1½ teaspoons salt, dried dill, garlic powder, onion powder, and 1 teaspoon black pepper in a large bowl.
- 2. COVER** and marinate the chicken for 4 to 6 hours in the refrigerator.
- 3. PLACE** the flour, 1 teaspoon paprika, parsley, and cayenne pepper in a medium bowl, the beaten eggs in another medium bowl, and lastly the panko breadcrumbs, 1 teaspoon salt, and ½ teaspoon black pepper in a third medium bowl.
- 4. PLACE** the crisper plate into the COSORI TurboBlaze™ Air Fryer basket.
- 5. SELECT** the Preheat function and tap "Start/Pause".
- 6. REMOVE** each chicken tender from the marinade and dredge in the flour, followed by the eggs, and finally the panko mixture, shaking off any excess breadcrumbs.
- 7. REPEAT** until all of the tenders are coated, then spray the tenders on both sides with oil.
- 8. PLACE** the chicken tenders onto the preheated crisper plate in a single layer. You will have to work in batches.
- 9. SELECT** the Frozen function, adjust temperature to 385°F and time to 12 minutes, then tap "Start/Pause".
- 10. FLIP** the chicken tenders over halfway through cooking.
- 11. REMOVE** the chicken tenders when done, then serve with your favorite dipping sauce.



# CRISPY TILAPIA SANDWICHES WITH HOMEMADE TARTAR *Sauce*



**YIELD**  
2 servings



**PREP TIME**  
15 mins



**COOK TIME**  
10 mins



**COOK TEMP**  
415F°



## Ingredient

2 tilapia fillets	1 Roma tomato, thinly sliced, for topping
½ cup cornmeal	Louisiana-style hot sauce, for serving
2 teaspoons kosher salt, divided	½ cup mayonnaise
½ teaspoon garlic powder	2 tablespoons dill pickles, finely minced
½ teaspoon onion powder	½ tablespoon capers, finely chopped
½ teaspoon chili powder	2 teaspoons fresh dill, minced
½ teaspoon paprika	1 teaspoon lemon juice
¼ teaspoon cayenne pepper	1 teaspoon Dijon mustard
Oil spray	¾ teaspoon kosher salt
2 French bread rolls, halved lengthwise	½ ground black pepper
1 cup romaine lettuce, finely shredded, for topping	½ teaspoon granulated sugar
	1 dash Worcestershire sauce

- 1. PLACE** the crisper plate into the COSORI TurboBlaze™ Air Fryer basket.
- 2. SELECT** the Preheat function, then tap *"Start/Pause"*.
- 3. PLACE** the cornmeal, salt, garlic powder, onion powder, chili powder, paprika, and cayenne in a medium bowl and stir to combine.
- 4. DREDGE** each piece of the tilapia in the cornmeal mixture, shaking off any excess.
- 5. PLACE** the tilapia onto the preheated crisper plate and spray both sides with oil.
- 6. SELECT** the Frozen function, adjust the temperature to 415°F and time to 8 minutes, then tap *"Start/Pause"*.
- 7. FLIP** the fish over halfway through cooking and spray again with oil spray. The Shake Reminder will let you know when.
- 8. WHISK** together all of the tartar sauce ingredients in a medium bowl, and refrigerate until ready to use.
- 9. SPRAY** the cut sides of the bread rolls with oil.
- 10. REMOVE** the tilapia when done, then transfer to a plate.
- 11. PLACE** the bread rolls, cut-side up, onto the crisper plate.
- 12. SET** temperature to 415°F and time 2 minutes, then tap *"Start/Pause"*.
- 13. REMOVE** the rolls when done.
- 14. SPREAD** the tartar sauce on the inside of each bread roll, then top with lettuce, tomatoes, and a fish fillet. Shake some hot sauce onto the fish, then serve.

# COSORI<sup>®</sup>

## **Questions or Concerns?**

Mon–Fri, 9:00 am–5:00 pm PST/PDT  
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