



KOIOS

6.8QT AIR FRYER 39006

160 Recipes

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your purchase!* 

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



CONTACT OUR CHEFS

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

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On behalf of all of us at Cosori,

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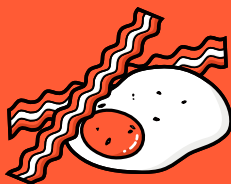
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Breakfast



Strawberry Cream Scones

YIELDS 6 SCONES

PREP TIME: 10 minutes

COOK TIME: 12 minutes

2 cups all-purpose flour

¼ cup granulated sugar

2 teaspoons baking powder

⅛ teaspoon salt

6 tablespoons butter, cold, cut into pieces

½ cup fresh strawberries, chopped

½ cup heavy cream

2 large eggs

2 teaspoons vanilla extract

1 teaspoon water

- 1 **SIFT** together the flour, sugar, baking powder, and salt in a large bowl.
- 2 **CUT** the butter into the flour using a pastry blender or your hands until the mixture resembles coarse crumbs.
- 3 **MIX** the strawberries into the flour mixture. Set aside.
- 4 **WHISK** together the heavy cream, 1 egg, and the vanilla extract in a separate bowl.
- 5 **FOLD** the cream mixture into the flour mixture until it combines, then roll it out to a 1½-inch thickness.
- 6 **USE** a round cookie cutter to cut the scones.
- 7 **BRUSH** the scones with an egg wash made from 1 egg and the water. Set aside.
- 8 **SELECT** Preheat on the Cosori Air Fryer, adjust to 350°F, and press Start/Pause
- 9 **LINE** the preheated air fryer baskets with parchment paper.
- 10 **PLACE** the scones on top of the parchment paper and cook for 12 minutes at 350°F, until golden brown.



Ginger Blueberry Scones

YIELDS 6 SCONES

PREP TIME:10 minutes

COOK TIME:12 minutes

2 cups all-purpose flour
¼ cup granulated sugar
2 teaspoons baking powder
¼ teaspoon salt
6 tablespoons butter, cold, cut into pieces
½ cup fresh blueberries
2 teaspoons fresh ginger, finely grated
½ cup heavy cream
2 large eggs
2 teaspoons vanilla extract
1 teaspoon water

- 1 **SIFT** together the flour, sugar, baking powder, and salt in a large bowl.
- 2 **CUT** the butter into the flour using a pastry blender or by hand until the mixture resembles coarse crumbs.
- 3 **MIX** the blueberries and ginger into the flour mixture. Set aside.
- 4 **WHISK** together the heavy cream, 1 egg, and the vanilla extract in a separate bowl.
- 5 **FOLD** the cream mixture into the flour until it combines.
- 6 **FORM** the dough into a round shape with 1½-inch thickness and cut it into eighths.
- 7 **BRUSH** the scones with an egg wash made from 1 egg and the water. Set aside.
- 8 **SELECT** Preheat on the Cosori Air Fryer, adjust to 350°F, and press Start/Pause
- 9 **LINE** the preheated air fryer baskets with parchment paper and place the scones on top.
- 10 **COOK** for 12 minutes at 350°F, until golden brown.



Baked Potted Egg

YIELDS 3 SERVINGS

PREP TIME: 3 minutes
COOK TIME: 14 minutes

Nonstick cooking spray
3 eggs
6 slices smoked streaky bacon,
diced
2 cups baby spinach, washed
1/2 cup heavy cream
3 tablespoons Parmesan cheese,
grated
Salt & pepper, to taste

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 350°F, and press Start/Pause
- 2 SPRAY** three 3-inch ramekins with nonstick cooking spray.
- 3 ADD** 1 egg to each greased ramekin.
- 4 COOK** the bacon in a pan until crispy, about 5 minutes.
- 5 ADD** the spinach and cook until wilted, about 2 minutes.
- 6 MIX** in the heavy cream and Parmesan cheese. Cook for 2 to 3 minutes.
- 7 POUR** the cream mixture on top of the eggs.
- 8 PLACE** the ramekins into the preheated air fryer and cook for 4 minutes at 350°F, until the egg white is fully set.
- 9 SEASON** to taste with salt and pepper.



French Toast Sticks

YIELDS 4 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 10 minutes

4 slices white bread, 1½ inches thick, preferably stale
2 eggs
¼ cup milk
1 tablespoon maple syrup
½ teaspoon vanilla extract
Nonstick cooking spray
3 tablespoons sugar
1 teaspoon ground cinnamon
Maple syrup, for serving
Powdered sugar, for dusting

- 1 **CUT** each slice of bread into thirds making 12 pieces. Set aside.
- 2 **WHISK** together the eggs, milk, maple syrup, and vanilla.
- 3 **SELECT** Preheat on the Cosori Air Fryer, adjust to 350°F, and press Start/Pause. Allow to heat up.
- 4 **DIP** the bread sticks into the egg mixture and arrange into the preheated air fryer. Spray the French toast sticks liberally with cooking spray.
- 5 **COOK** the French toast sticks for 10 minutes at 350°F. Flip the sticks halfway through cooking.
- 6 **MIX** together the sugar and cinnamon in a bowl. Set aside.
- 7 **COAT** the French toast sticks in the cinnamon sugar mixture when done cooking.
- 8 **SERVE** with maple syrup and dust with powdered sugar.



Muffin Breakfast Sandwich

YIELDS 1 SERVING

PREP TIME: 2 minutes
COOK TIME: 10 minutes

Nonstick cooking spray
1 slice white cheddar cheese
1 slice Canadian bacon
1 English muffin, split
1 tablespoon hot water
1 large egg
Salt & pepper, to taste

- 1 **SPRAY** the inside of a 3-ounce ramekin with cooking spray and place into the Cosori Air Fryer.
- 2 **SELECT** Preheat, adjust to 320°F, and press Start/Pause
- 3 **ADD** the cheese and Canadian bacon to 1 half of the English muffin.
- 4 **PLACE** both halves of the muffin into the preheated air fryer.
- 5 **POUR** the hot water and egg into the heated ramekin and season with salt and pepper.
- 6 **SELECT** Bread, adjust to 10 minutes, and press Start/Pause
- 7 **TAKE** the English muffins out after 7 minutes, leaving the egg for the full time.
- 8 **ASSEMBLE** your sandwich by placing the cooked egg on top of the English muffin and serve.



Coffee Streusel Muffins

YIELDS 6 MUFFINS

PREP TIME:10 minutes
COOK TIME:12 minutes

CRUMB TOPPING

1 tablespoon white sugar
1½ tablespoons light brown sugar
¼ teaspoon cinnamon
¼ teaspoon salt
1 tablespoon unsalted butter,
melted
3 tablespoons all-purpose flour

MUFFINS

¾ cup all-purpose flour
¼ cup light brown sugar
1 teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon cinnamon
¼ teaspoon salt
½ cup sour cream
3 tablespoons unsalted butter,
melted
1 egg
1 teaspoon vanilla
Nonstick cooking spray

- 1 **MIX** all the crumb topping ingredients together until it forms coarse crumbs. Set aside.
- 2 **COMBINE** together the flour, brown sugar, baking powder, baking soda, cinnamon, and salt in a large bowl.
- 3 **WHISK** the sour cream, butter, egg, and vanilla together in a separate bowl until well combined.
- 4 **MIX** the wet ingredients into the dry until well combined.
- 5 **SELECT** Preheat on the Cosori Air Fryer, adjust to 350°F, and press Start/Pause
- 6 **GREASE** muffin cups with cooking spray and pour batter in until cups are ¾ full.
- 7 **SPRINKLE** the top of the muffins with the crumb topping.
- 8 **PLACE** the muffin cups into the preheated air fryer. You may need to work in batches.
- 9 **COOK** the muffins at 350°F for 12 minutes.



Stuffed French Toast

YIELDS 1 SERVING

PREP TIME:4 minutes
COOK TIME:10 minutes

1 slice brioche bread, 2½ inches thick, preferably stale
4 ounces cream cheese
2 eggs
2 tablespoons milk
2 tablespoons heavy cream
3 tablespoons sugar
1 teaspoon cinnamon
½ teaspoon vanilla extract
Nonstick cooking spray
Pistachios, chopped, for topping
Maple syrup, for serving

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 350°F, and press Start/Pause
- 2 CUT** a slit in the middle of the brioche slice.
- 3 STUFF** the inside of the slit with cream cheese. Set aside.
- 4 WHISK** together the eggs, milk, heavy cream, sugar, cinnamon, and vanilla extract.
- 5 SOAK** the stuffed French toast in egg mixture for 10 seconds on each side.
- 6 SPRAY** each side of the French toast with cooking spray.
- 7 PLACE** the French toast in the preheated air fryer and cook for 10 minutes at 350°F.
- 8 REMOVE** the French toast carefully with a spatula when done cooking.
- 9 SERVE** topped with chopped pistachios and maple syrup.



BBQ Bacon

YIELDS 2 SERVINGS

PREP TIME: 2 minutes

COOK TIME: 8 minutes

1 tablespoon dark brown sugar
2 teaspoons chili powder
¼ teaspoon ground cumin
¼ teaspoon cayenne pepper
4 slices bacon, halved

- 1 **MIX** together the seasonings until well combined.
- 2 **DREDGE** the bacon in the seasoning until fully coated. Set aside.
- 3 **SELECT** Preheat on the Cosori Air Fryer, adjust to 320°F, and press Start/Pause
- 4 **PLACE** the bacon into the preheated air fryer.
- 5 **SELECT** Bacon and press Start/Pause



Breakfast Pizza

YIELDS 1  SERVINGS

PREP TIME: 5 minutes

COOK TIME: 8 minutes

2 teaspoons olive oil
1 pre-made pizza dough (7 inches)
1 ounce low-moisture mozzarella cheese
2 slices smoked ham
1 egg
2 garlic cloves, minced
1½ tablespoons cilantro, chopped

- 1 **BRUSH** olive oil on top of the premade pizza dough.
- 2 **ADD** mozzarella cheese and smoked ham onto the dough.
- 3 **SELECT** Preheat on the Cosori Air Fryer, adjust to 350°F, and press Start/Pause
- 4 **PLACE** the pizza into the preheated air fryer and cook for 8 minutes at 350°F.
- 5 **REMOVE** baskets after 5 minutes and crack the egg on top of the pizza.
- 6 **REPLACE** baskets into the air fryer and finish cooking. Garnish with chopped cilantro and serve.



Entrées



Santa Maria Ribeye

YIELDS 2 SERVINGS

PREP TIME: 11 minutes

COOK TIME: 6 minutes

$\frac{3}{4}$ teaspoon kosher salt

$\frac{3}{4}$ teaspoon finely ground black pepper

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

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

$\frac{3}{4}$ teaspoon dried oregano

A pinch dried rosemary

A pinch cayenne pepper

A pinch dried sage

1 ribeye (16 ounces), boneless

1 tablespoon olive oil

- 1 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause
- 2 **MIX** together the seasonings and sprinkle over the steak evenly.
- 3 **DRIZZLE** olive oil onto the steak.
- 4 **PLACE** the steak in the preheated air fryer.
- 5 **SELECT** Steak and press Start/Pause
- 6 **REMOVE** the steak from the air fryer when done cooking. Allow to rest for 10 minutes before slicing and serving.



New York Steak with Chimichurri

YIELDS 2 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 6 minutes

CHIMICHURRI SAUCE

¼ cup extra-virgin olive oil

¾ cup fresh basil

¾ cup cilantro

¾ cup parsley

4 anchovy fillets

1 small shallot

2 garlic cloves, peeled

1 lemon, juiced

A pinch crushed red pepper

STEAK

2 teaspoons vegetable oil

1 New York strip steak (16 ounces)

Salt & pepper, to taste

- 1 **COMBINE** all of the chimichurri sauce ingredients in a blender, and blend until your desired consistency is reached.
- 2 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause
- 3 **RUB** vegetable oil onto the steak and season with salt and pepper.
- 4 **PLACE** the steak into the preheated air fryer. Select Steak, adjust time to 6 minutes (this will come out medium rare), and press Start/Pause
- 5 **ALLOW** the steak to rest for 5 minutes when done. Then slice, top with chimichurri sauce, and serve.



Steak Sandwich

YIELDS 2 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 6 minutes

1 ribeye (16 ounces), boneless
 1 tablespoon olive oil
 1 teaspoon salt
 ½ teaspoon black pepper
 ½ cup sour cream
 3 tablespoons prepared white horseradish, drained
 2 teaspoons chives, freshly chopped
 1 small shallot, minced
 ½ teaspoon lemon juice
 Salt & pepper, to taste
 Toasted sesame seed buns, for serving
 Baby arugula, for serving
 Shallots, sliced, for serving

- 1 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause
- 2 **COAT** your steak with olive oil and season with the salt and pepper.
- 3 **PLACE** the steak into the preheated air fryer.
- 4 **SELECT** Steak and press Start/Pause
- 5 **MIX** together the sour cream, horseradish, chives, shallots, and lemon juice in a small bowl.
- 6 **SEASON** the horseradish cream with salt and pepper to taste.
- 7 **REMOVE** the meat from the air fryer when done cooking, and let rest for 5 to 10 minutes before slicing.
- 8 **ASSEMBLE** a sandwich by adding some of the horseradish cream to the bottom bun along with the baby arugula, sliced shallots, and the sliced steak.



Balsamic Mustard Flank Steak

YIELDS 2 SERVINGS

PREP TIME: 2 hours 10 minutes
COOK TIME: 6 minutes

¼ cup olive oil
¼ cup balsamic vinegar
2 tablespoons Dijon mustard
16 ounces flank steak
Salt & pepper, to taste
4 basil leaves, sliced

- 1 **COMBINE** olive oil, balsamic vinegar, and mustard. Whisk together to make a marinade.
- 2 **PLACE** steak directly into the marinade. Cover with plastic wrap and marinate in the fridge for 2 hours or overnight.
- 3 **REMOVE** from fridge and let it come to room temperature.
- 4 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause
- 5 **PLACE** steak into the preheated air fryer, select Steak, and press Start/Pause
- 6 **SLICE** at an angle to cut through the toughness of the muscle. Season with salt and pepper, then garnish with basil and serve.



Italian Meatballs

YIELDS 1  3 SERVINGS

PREP TIME: 15 minutes

COOK TIME: 8 minutes

½ pound ground beef (75/25)

¼ cup panko breadcrumbs

⅓ cup milk

1 egg

1 teaspoon garlic powder

1 teaspoon onion powder

2 teaspoons dried oregano

1 tablespoon dried parsley

Salt & pepper, to taste

3 tablespoons Parmesan cheese,
grated, plus more for serving

Nonstick cooking spray

Marinara sauce, for serving

- 1 **COMBINE** the ground beef, breadcrumbs, milk, egg, spices, salt, pepper, and Parmesan and mix well.
- 2 **ROLL** the meat mixture into medium-sized balls. Set aside in the fridge for 10 minutes.
- 3 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause
- 4 **REMOVE** meatballs from the fridge and add to the preheated air fryer baskets. Spray the meatballs with cooking spray and cook at 400°F for 8 minutes.
- 5 **SERVE** with marinara sauce and more grated Parmesan.



Mediterranean Lamb Meatballs

YIELDS 3 SERVINGS

PREP TIME: 35 minutes
COOK TIME: 10 minutes

1 pound ground lamb
3 garlic cloves, minced
¾ teaspoon salt
¼ teaspoon black pepper
1½ tablespoons mint, freshly
chopped
1 teaspoon ground cumin
½ teaspoon hot sauce
½ teaspoon chili powder
1 scallion, minced
2 tablespoons parsley, finely
chopped
1 tablespoon fresh lemon juice
1 teaspoon lemon zest
2 teaspoons olive oil

- 1 **MIX** together the lamb, garlic, salt, pepper, mint, cumin, hot sauce, chili powder, scallion, parsley, lemon juice, and lemon zest until well combined.
- 2 **FORM** the lamb into 9 balls and chill in the fridge for 30 minutes.
- 3 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause
- 4 **COAT** the meatballs in olive oil and place in the preheated air fryer.
- 5 **SELECT** Steak, adjust time to 10 minutes, and press Start/Pause



Japanese Meatballs

YIELDS 4 SERVINGS

PREP TIME: 15 minutes

COOK TIME: 10 minutes

1 pound ground beef
1 tablespoon sesame oil
1 tablespoon Awase miso paste
10 fresh mint leaves, finely chopped
4 scallions, finely chopped
1 teaspoon salt
½ teaspoon black pepper
3 tablespoons soy sauce
3 tablespoons mirin
1 tablespoon sake
1 tablespoon water
½ teaspoon brown sugar

- 1 MIX** together the ground beef, sesame oil, miso paste, mint leaves, scallions, salt, and pepper until everything is well incorporated.
- 2 ADD** a small amount of sesame oil to your hands and form mixture into 2-inch meatballs. You should have about 8 meatballs.
- 3 ALLOW** the meatballs to set in the fridge for 10 minutes.
- 4 CREATE** the glaze for the meatballs by mixing together the soy sauce, mirin, sake, water, and brown sugar. Set aside.
- 5 SELECT** Preheat on the Cosori Air Fryer and press Start/Pause
- 6 ARRANGE** the chilled meatballs in the preheated air fryer.
- 7 SELECT** Steak, adjust time to 10 minutes, and press Start/Pause
- 8 LIBERALLY BRUSH** the meatballs with the glaze every 2 minutes.



Roasted Garlic & Herb Chicken

YIELDS 3 SERVINGS

PREP TIME: 35 minutes

COOK TIME: 20 minutes

3 chicken thighs, bone-in, skin on
3 chicken legs, skin on
2 tablespoons olive oil
2 tablespoons garlic powder
1 teaspoon salt
½ teaspoon black pepper
½ teaspoon dried thyme
½ teaspoon dried rosemary
½ teaspoon dried tarragon

- 1 **COAT** the chicken thighs and legs in olive oil and all seasonings. Allow to marinate for 30 minutes.
- 2 **SELECT** Preheat on the Cosori Air Fryer, adjust to 380°F, and press Start/Pause
- 3 **PLACE** the chicken into the preheated air fryer.
- 4 **SELECT** Chicken, adjust time to 20 minutes, and press Start/Pause



Barbeque Chicken

YIELDS 4 SERVINGS

PREP TIME: 30 minutes

COOK TIME: 20 minutes

½ tablespoon smoked paprika
½ tablespoon garlic powder
½ tablespoon onion powder
½ tablespoon chili powder
½ tablespoon brown sugar
1 tablespoon kosher salt
1 teaspoon cumin
½ teaspoon cayenne pepper
½ teaspoon black pepper
½ teaspoon white pepper
1 pound chicken legs, skin on
½ pound chicken wings
Barbecue sauce, for basting & serving

- 1 **COMBINE** all the seasonings together in a small bowl.
- 2 **SPRINKLE** the seasoning over the chicken and allow to marinate for 30 minutes.
- 3 **SELECT** Preheat on the Cosori Air Fryer, adjust to 380°F, and press Start/Pause
- 4 **PLACE** the wings in the preheated air fryer.
- 5 **SELECT** Chicken, adjust time to 20 minutes, and press Start/Pause
- 6 **BRUSH** the chicken with some barbecue sauce every 5 minutes.
- 7 **REMOVE** the chicken from the air fryer when done cooking.
- 8 **SERVE** with some more barbecue sauce on the side.



Garlic Lemon Chicken Legs

YIELDS 3 SERVINGS

PREP TIME: 3 minutes
COOK TIME: 20 minutes

2 tablespoons olive oil
1 lemon, juiced & zested
1 tablespoon garlic powder
2 teaspoons paprika
1½ teaspoons salt
1 teaspoon dried oregano
½ teaspoon black pepper
½ teaspoon brown sugar
6 chicken legs, skin on

- 1 **MIX** together the olive oil, lemon juice, lemon zest, garlic powder, paprika, salt, oregano, black pepper, and brown sugar in a small bowl.
- 2 **COVER** the chicken legs in the marinade and let sit for 30 minutes.
- 3 **SELECT** Preheat on the Cosori Air Fryer, adjust to 380°F, and press Start/Pause
- 4 **PLACE** the chicken thighs in the preheated air fryer.
- 5 **SELECT** Chicken, adjust time to 20 minutes, and press Start/Pause



Mustard-Roasted Chicken Thighs

YIELDS 4 SERVINGS

PREP TIME: 3 minutes
COOK TIME: 20 minutes

2 tablespoons Dijon mustard
1 tablespoon maple syrup
½ teaspoon onion powder
½ teaspoon garlic powder
¼ teaspoon paprika
¼ teaspoon salt
¼ teaspoon black pepper
4 chicken thighs, bone-in, skin on

- 1 **MIX** together the mustard, maple syrup, onion powder, garlic powder, paprika, salt, and black pepper in a small bowl.
- 2 **COAT** the chicken thighs in the mustard glaze and set aside.
- 3 **SELECT** Preheat on the Cosori Air Fryer, adjust to 380°F, and press Start/Pause
- 4 **PLACE** the chicken thighs in the preheated air fryer and top with any left over glaze.
- 5 **SELECT** Chicken, adjust time to 20 minutes, and press Start/Pause



Chicken Tikka Drumsticks

YIELDS 2 SERVINGS

PREP TIME: 1 hour
COOK TIME: 20 minutes

½ cup coconut milk
1½ tablespoons tomato paste
1 teaspoon garam marsala
1 teaspoon cumin
1 teaspoon turmeric
1 teaspoon cardamom
1 teaspoon garlic powder
1 tablespoon ginger, grated
1 teaspoon salt
4 chicken drumsticks

- 1 **COMBINE** everything except chicken into a bowl and mix.
- 2 **SOAK** chicken legs in the coconut marinade and toss until legs are well covered. Marinate for up to 1 hour.
- 3 **SELECT** Preheat on the Cosori Air Fryer, adjust to 350°F, and press Start/Pause
- 4 **REMOVE** the chicken legs from the fridge and put them into the preheated air fryer.
- 5 **COOK** at 350°F for 20 minutes.
- 6 **SERVE** with steamed basmati rice.



Honey Lemon Chicken

YIELDS 2 SERVINGS

PREP TIME: 1 hour
COOK TIME: 15 minutes

3 tablespoons honey, plus more for drizzle
1 tablespoon soy sauce
1 lemon, juiced
2 garlic cloves, minced
4 chicken thighs, bone-in, skin on
Salt, to taste
Lemon slices, for garnish

- 1 **COMBINE** honey, soy sauce, lemon juice, and garlic in a bowl and mix. Soak chicken thighs and marinate for up to 1 hour.
- 2 **SELECT** Preheat on the Cosori Air Fryer, adjust to 380°F, and press Start/Pause
- 3 **PLACE** chicken thighs into the preheated air fryer.
- 4 **SELECT** Chicken, adjust time to 15 minutes, and press Start/Pause
- 5 **REMOVE** the baskets from the air fryer when 5 minutes remain on the timer. Baste the chicken with more marinade and return baskets to finish cooking.
- 6 **SEASON** with salt, drizzle some honey, and garnish with lemon slices.



Five-Spice Sticky Chicken

YIELDS 2 SERVINGS

PREP TIME: 2 hours 5 minutes
COOK TIME: 12 minutes

3 tablespoons hoisin sauce
 1 tablespoon oyster sauce
 3 garlic cloves, finely grated
 2 teaspoons Chinese Five-Spice Powder
 4 tablespoons honey, divided
 2 tablespoons dark soy sauce, divided
 4 chicken thighs, boneless, skin on

- 1 **COMBINE** the hoisin, oyster sauce, garlic, Chinese Five-Spice Powder, 2 tablespoons honey, and 1 tablespoon dark soy sauce in a large bowl. Add the chicken thighs and mix until well coated. Marinate for at least 2 hours.
- 2 **SELECT** Preheat on the Cosori Air Fryer, adjust to 380°F, and press Start/Pause
- 3 **PLACE** chicken thighs into the preheated air fryer baskets.
- 4 **SELECT** Chicken, adjust time to 12 minutes, and press Start/Pause
- 5 **MIX** the remaining honey and soy sauce together in a small bowl.
- 6 **BRUSH** top of chicken with the honey-soy sauce after 8 minutes of cooking, then return to the air fryer and finish cooking for 4 minutes.
- 7 **SERVE** with steamed Chinese broccoli and rice.



"Fried" Chicken

YIELDS 2 SERVINGS

PREP TIME: 2 hours
COOK TIME: 25 minutes

2 chicken legs
2 chicken thighs, bone-in, skin on
1 cup buttermilk
1½ cups all-purpose flour
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon paprika
½ teaspoon black or white pepper
1 teaspoon salt
2 tablespoons oil
Nonstick cooking spray

- 1 **COMBINE** chicken legs, thighs, and buttermilk in a ziplock bag. Marinate for 1-1½ hours.
- 2 **MIX** flour, spices, and salt in a bowl.
- 3 **TAKE** chicken legs and thighs straight from the bag and dredge in flour. Make sure chicken is completely covered. Then place on a cooling rack for 15 minutes.
- 4 **SELECT** Preheat on the Cosori Air Fryer, adjust to 380°F, and press Start/Pause
- 5 **DAB** a kitchen brush into the oil and gently brush onto the chicken legs and thighs on each side.
- 6 **PLACE** the legs and thighs into the preheated air fryer.
- 7 **SELECT** Chicken and press Start/Pause
- 8 **FLIP** the chicken halfway through cooking and spray with cooking spray.
- 9 **ALLOW** to cool for 5 minutes when done cooking, then serve.



Chicken Parmesan

YIELDS 2 SERVINGS

PREP TIME:10 minutes
COOK TIME:12 minutes

½ cup Italian style breadcrumbs
¼ cup Parmesan cheese, grated
2 chicken breasts (1 pound),
boneless, skinless
½ cup all-purpose flour
2 eggs, beaten
Nonstick cooking spray
2 slices mozzarella cheese
Marinara sauce, for serving
2 sprigs parsley, freshly chopped,
for garnish

- 1 **SELECT** Preheat on the Cosori Air Fryer, adjust to 360°F, and press Start/Pause
- 2 **MIX** the breadcrumbs and Parmesan cheese in a bowl.
- 3 **DREDGE** each chicken breast in the flour, then dip in the beaten eggs, and then roll in breadcrumb mixture.
- 4 **SPRAY** the top of the chicken breasts and the inside of preheated air fryer with cooking spray and place chicken breasts in the baskets.
- 5 **COOK** the chicken breasts at 360°F for 12 minutes.
- 6 **PLACE** 1 slice of mozzarella cheese onto each breast when 2 minutes remain on the timer.
- 7 **SERVE** with marinara sauce and garnish with freshly chopped parsley.



North Carolina Style Pork Chops

YIELDS 2 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 10 minutes

2 pork chops, boneless
2 teaspoons vegetable oil
2 tablespoons dark brown sugar,
packed
2 teaspoons Hungarian paprika
1 teaspoon ground mustard
1 teaspoon freshly ground black
pepper
1 teaspoon onion powder
1 teaspoon garlic powder
Salt & pepper, to taste

- 1 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause
- 2 **COAT** the pork chops with oil.
- 3 **COMBINE** all the spices and liberally season the pork chops, almost as if it were breading.
- 4 **PLACE** the pork chops into the preheated air fryer.
- 5 **SELECT** Steak, adjust to 10 minutes, and press Start/Pause
- 6 **REMOVE** the pork chops when done cooking, allow to rest for 5 minutes, then serve.



Pork Katsu

YIELDS 2 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 14 minutes

2 pork chops (6 ounces), boneless
½ cup panko breadcrumbs
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon salt
¼ teaspoon white pepper
½ cup all-purpose flour
2 eggs, beaten
Nonstick cooking spray

- 1 **PLACE** pork chops into a ziplock bag or cover with plastic wrap.
- 2 **POUND** the pork with a rolling pin or meat hammer until it has a ½ inch thickness.
- 3 **COMBINE** the breadcrumbs and seasonings in a bowl. Set aside.
- 4 **DREDGE** each pork chop in the flour, then dip in the beaten eggs, and roll in the breadcrumb mixture.
- 5 **SELECT** Preheat on the Cosori Air Fryer, adjust to 360°F, and press Start/Pause
- 6 **SPRAY** both sides of the pork with cooking spray and place into the preheated air fryer.
- 7 **COOK** the pork chops at 360°F for 14 minutes.
- 8 **REMOVE** from air fryer when done cooking, and allow to rest for 5 minutes.
- 9 **SLICE** into pieces and serve.



Prosciutto-Wrapped Pork Roulade

YIELDS 4 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 9 minutes

6 pieces prosciutto, thinly sliced
1 pork tenderloin (1 pound), cut in half, butterflied & pounded flat
1 teaspoon salt
½ teaspoon black pepper
8 ounces fresh spinach leaves, divided
4 slices mozzarella cheese, divided
⅓ cup sun-dried tomatoes, divided
2 teaspoons olive oil, divided

- 1 **LAY OUT** 3 pieces of prosciutto on parchment, slightly overlapping one another. Place 1 pork half on the prosciutto. Repeat with the other half.
- 2 **SEASON** the inside of the pork roulades with salt and pepper.
- 3 **LAYER** half the amounts of spinach, cheese, and sun-dried tomatoes atop the pork tenderloin, leaving a ½-inch border on all sides.
- 4 **ROLL** the tenderloin around the filling tightly and tie together with kitchen string to keep closed.
- 5 **REPEAT** the process for the other pork tenderloin. Place the roulades in the fridge.
- 6 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause
- 7 **BRUSH** 1 teaspoon of olive oil onto each wrapped tenderloin and place the wrapped pork in the preheated air fryer.
- 8 **SELECT** Steak, adjust time to 9 minutes, and press Start/Pause
- 9 **ALLOW** roulades to rest for 10 minutes before slicing.



Cajun-Blackened Catfish

YIELDS 2 SERVINGS

PREP TIME: 3 minutes

COOK TIME: 7 minutes

2¼ teaspoons paprika
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon ground dried thyme
1 teaspoon ground black pepper
¼ teaspoon cayenne pepper
¼ teaspoon dried basil
¼ teaspoon dried oregano
2 catfish fillets (6 ounces)
Nonstick cooking spray

- 1 **SELECT** Preheat on the Cosori Air Fryer, adjust to 350°F, and press Start/Pause
- 2 **MIX** all of the seasonings together in a bowl.
- 3 **COAT** the fish liberally on each side with the seasoning mix.
- 4 **SPRAY** each side of the fish with cooking spray and place into the preheated air fryer.
- 5 **SELECT** Seafood and press Start/Pause
- 6 **REMOVE** carefully when done cooking and serve over grits.



Chipotle Tuna Melt

YIELDS 2 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 8 minutes

1 can (5 ounces) tuna
3 tablespoons La Costeña Chipotle
Sauce
4 slices white bread
2 slices pepper jack cheese

- 1 **SELECT** Preheat on the Cosori Air Fryer, adjust to 320°F, and press Start/Pause
- 2 **MIX** the tuna and chipotle sauce until combined.
- 3 **SPREAD** half of the chipotle tuna mixture onto each of 2 bread slices.
- 4 **ADD** a slice of pepper jack cheese onto each and top with the remaining 2 bread slices, making 2 sandwiches.
- 5 **PLACE** the sandwiches into the preheated air fryer.
- 6 **SELECT** Bread, adjust time to 8 minutes, and press Start/Pause
- 7 **CUT** diagonally and serve.



Cornmeal-Crusted Fish Tacos

YIELDS 4  5 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 7 minutes

1 pound tilapia, cut into ~~1~~^{1 1/2}-inch thick strips

1/3 cup yellow cornmeal

1/2 teaspoon ground cumin

1/2 teaspoon chili powder

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1/2 teaspoon salt

1/4 teaspoon black pepper

Nonstick cooking spray

Corn tortillas, for serving

Tartar sauce, for serving

Lime wedges, for serving

- 1 **CUT** the tilapia into 1 1/2-inch thick strips.
- 2 **MIX** the cornmeal and seasonings together in a shallow dish.
- 3 **COAT** the fish strips with the seasoned cornmeal. Set aside in the fridge.
- 4 **SELECT** Preheat on the Cosori Air Fryer, adjust to 350°F, and press Start/Pause
- 5 **SPRAY** the coated fish liberally with cooking spray and place them in the preheated air fryer.
- 6 **SELECT** Seafood, adjust time to 7 minutes, and press Start/Pause
- 7 **FLIP** the fish halfway through cooking.
- 8 **SERVE** the fish on corn tortillas with tartar sauce and a squeeze of lime.



Teriyaki-Glazed Salmon

YIELDS 2 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 8 minutes

TERIYAKI SAUCE

½ cup soy sauce

¼ cup sugar

¼ teaspoon grated ginger

1 garlic clove, crushed

¼ cup orange juice

SALMON

2 salmon fillets (5 ounces)

1 tablespoon vegetable oil

Salt & white pepper, to taste

- 1 **COMBINE** all teriyaki sauce ingredients in a small sauce pot.
- 2 **BRING** the sauce to a boil, reduce by half, then let cool.
- 3 **SELECT** Preheat on the Cosori Air Fryer, adjust to 350°F, and press Start/Pause
- 4 **COAT** the salmon with oil and season with salt and white pepper.
- 5 **PLACE** the salmon into the preheated air fryer, skin-side down. Select Seafood, adjust to 8 minutes, and press Start/Pause
- 6 **REMOVE** the salmon from the air fryer when finished. Let the salmon rest for 5 minutes, then glaze with teriyaki sauce.
- 7 **SERVE** over a bed of white rice or with grilled vegetables.



Lemon Butter Salmon

YIELDS 2 SERVINGS

PREP TIME: 3 minutes

COOK TIME: 8 minutes

2 salmon fillets (6 ounces)

Salt & pepper, to taste

Nonstick cooking spray

2 tablespoons butter

2 tablespoons fresh lemon juice

1 garlic clove, grated

½ teaspoon Worcestershire sauce

- 1 **SEASON** the salmon to taste with salt and pepper.
- 2 **SELECT** Preheat on the Cosori Air Fryer, adjust to 350°F, and press Start/Pause
- 3 **SPRAY** the preheated air fryer baskets with cooking spray and place the fish inside.
- 4 **SELECT** Seafood and press Start/Pause
- 5 **COMBINE** the butter, lemon juice, garlic, and Worcestershire sauce in a small sauce pan and melt on low heat, about 1 minute.
- 6 **SERVE** the salmon fillets with rice and top with the lemon butter sauce.



Cajun-Style Shrimp

YIELDS 2 \times 3 SERVINGS

PREP TIME: 3 minutes

COOK TIME: 5 minutes

1½ teaspoons salt
 1 teaspoon smoked paprika
 1 teaspoon garlic powder
 1 teaspoon Italian seasoning
 1 teaspoon chili powder
 ½ teaspoon onion powder
 ¼ teaspoon cayenne pepper
 ¼ teaspoon black pepper
 ¼ teaspoon dried thyme
 1 pound large shrimp, peeled & deveined
 1½ tablespoons olive oil
 Lime wedges, for serving

- 1 **SELECT** Preheat on the Cosori Air Fryer, adjust to 370°F, and press Start/Pause
- 2 **COMBINE** All the seasonings together in a large bowl. Set aside
- 3 **TOSS** the shrimp with olive oil until the shrimp is evenly coated.
- 4 **SPRINKLE** the seasoning mix onto the shrimp and toss until well coated.
- 5 **PLACE** the shrimp into the preheated air fryer.
- 6 **SELECT** Shrimp, adjust time to 5 minutes, and press Start/Pause
- 7 **SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 8 **SERVE** with lime wedges.



Crab Cakes

YIELDS 4 CRAB CAKES

PREP TIME: 35 minutes

COOK TIME: 8 minutes

RÉMOULADE

¼ cup mayonnaise
1 teaspoon capers, washed & drained
½ tablespoon sweet pickles, minced
½ tablespoon red onion, finely diced
½ tablespoon lemon juice
½ teaspoon Dijon mustard
Salt & pepper, to taste

CRAB CAKES

1 large egg, beaten
1¼ tablespoons mayonnaise
¾ teaspoon Dijon mustard
1 teaspoon Worcestershire sauce
1 teaspoon Old Bay seasoning
¼ teaspoon salt
A pinch white pepper
A pinch cayenne pepper
¼ cup celery, finely diced
¼ cup red bell pepper, finely diced
2 tablespoons fresh parsley, finely chopped
½ pound lump crab meat
⅓ cup panko breadcrumbs
Nonstick cooking spray

- 1 **MIX** together rémoulade ingredients until everything is well incorporated. Set aside.
- 2 **WHISK** together the egg, mayonnaise, mustard, Worcestershire, Old Bay, salt, white pepper, cayenne pepper, celery, bell pepper, and parsley.
- 3 **GENTLY FLAKE** the crab meat into the egg mixture and fold together until well mixed.
- 4 **SPRINKLE** the breadcrumbs over the crab mixture and fold gently until breadcrumbs are well incorporated.
- 5 **FORM** the crab mixture into 4 cake patties and chill in the fridge for 30 minutes.
- 6 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause
- 7 **LINE** the preheated cooking baskets with a sheet of parchment paper. Spray the crab cakes with cooking spray and lay them gently onto the paper.
- 8 **COOK** the crab cakes at 400°F for 8 minutes until golden brown.
- 9 **FLIP** the crab cakes halfway through cooking.
- 10 **SERVE** with the rémoulade.



Crispy Tofu

YIELDS 2 SERVINGS

PREP TIME: 15 minutes

COOK TIME: 18 minutes

8 ounces firm tofu, cut into 1-inch cubes

2 tablespoons soy sauce

2 teaspoons rice vinegar

2 teaspoons sesame oil

3 tablespoons cornstarch

- 1 **TOSS** the tofu, soy sauce, rice vinegar, and sesame oil together in a shallow bowl. Allow to marinate for 10 minutes.
- 2 **SELECT** Preheat on the Cosori Air Fryer, adjust to 370°F, and press Start/Pause
- 3 **DRAIN** the tofu of the marinade and then toss the tofu in cornstarch until evenly coated.
- 4 **PLACE** the tofu into the preheated air fryer.
- 5 **SELECT** Shrimp, adjust the time to 18 minutes, and press Start/Pause
- 6 **SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).



Eggplant Schnitzel

YIELDS 2 SERVINGS

PREP TIME: 8 minutes
COOK TIME: 8 minutes

1 egg, beaten
1 tablespoon milk
1 cup Italian style breadcrumbs
½ teaspoon salt
¼ teaspoon black pepper
1 Japanese eggplant, cut into
½-inch thick slices
½ cup all-purpose flour
Olive oil, for brushing

- 1 **WHISK** together the egg and milk in a shallow dish. Combine the panko breadcrumbs, salt, and pepper in a separate dish.
- 2 **CUT** the eggplant into ½-inch thick slices.
- 3 **COAT** the eggplant slices with flour, then dip in egg, and roll in breadcrumbs. Dip in egg and breadcrumbs again.
- 4 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause
- 5 **BRUSH** each side of the eggplant slices with olive oil.
- 6 **PLACE** the breaded eggplant into the preheated air fryer in a single layer and cook at 400°F for 8 minutes. You may need to work in batches.
- 7 **FLIP** the eggplant halfway through cooking.



Grilled Cheese

YIELDS 2 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 8 minutes

3 tablespoons butter, melted
4 slices white bread
½ cup sharp cheddar cheese,
shredded, divided

- 1 **SELECT** Preheat on the Cosori Air Fryer, adjust to 320°F, and press Start/Pause
- 2 **BRUSH** butter on each side of the bread slices.
- 3 **SPLIT** the cheese evenly on 2 slices of bread and top with remaining slices to make 2 sandwiches.
- 4 **PLACE** the grilled cheese sandwiches in the preheated air fryer.
- 5 **SELECT** Bread and press Start/Pause
- 6 **CUT** diagonally and serve.



Cajun Chicken Tenders

YIELDS 2 ~~4~~ 5 SERVINGS

PREP TIME: 5 hours 15 minutes
COOK TIME: 10 minutes

1 pound chicken tenderloins
 1½ cups buttermilk
 1 tablespoon Louisiana hot sauce
 1½ cups all-purpose flour
 2½ teaspoons salt
 1½ teaspoons black pepper
 2 teaspoons garlic powder
 2 teaspoons onion powder
 2 teaspoons paprika
 1½ teaspoons ground mustard
 1 teaspoon cayenne pepper
 1½ tablespoons cornstarch
 Nonstick cooking spray

- 1 **MARINATE** chicken tenders in buttermilk and hot sauce for 4 hours or overnight.
- 2 **ADD** all the remaining ingredients in a large bowl and mix well.
- 3 **DREDGE** the marinated chicken tenders in the breading mixture and shake off any excess.
- 4 **MIX** ⅓ of the marinade into the seasoned flour and mix well. This will create little flakes.
- 5 **ALLOW** the chicken to sit out for an hour until the coating gets tacky and dredge the tenders back in the flour. Set aside.
- 6 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause
- 7 **SPRAY** a liberal coating of cooking spray on each side of the chicken tenders and place in the preheated air fryer.
- 8 **COOK** the tenders at 400°F for 10 minutes, until golden brown and crispy.



Stromboli

YIELDS 4 \times 5 SERVINGS

PREP TIME: 35 minutes

COOK TIME: 20 minutes

10-12 ounce pizza dough,
refrigerated
All-purpose flour, for dusting
8 slices ham, cooked
3 slices provolone cheese
3 slices mozzarella cheese
 $\frac{1}{2}$ cup roasted red bell peppers,
chopped
1 teaspoon Italian seasoning
1 egg, beaten
1 tablespoon milk
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon dried oregano
 $\frac{1}{4}$ teaspoon garlic powder
 $\frac{1}{4}$ teaspoon black pepper

- 1 **ALLOW** the dough to rest at room temperature for 30 minutes.
- 2 **DUST** the dough with flour and roll the dough out to $\frac{1}{4}$ -inch thickness.
- 3 **LAYER** the ham, cheeses, peppers, and Italian seasoning on half of the dough. Fold over to seal.
- 4 **MIX** the egg and milk together. Brush the top of the dough with egg wash.
- 5 **SPRINKLE** salt, oregano, garlic powder, and pepper over the top. Set aside.
- 6 **SELECT** Preheat on the Cosori Air Fryer, adjust to 350°F, and press Start/Pause
- 7 **PLACE** the stromboli into the preheated air fryer.
- 8 **COOK** at 350°F for 20 minutes. Flip the stromboli every 5 minutes during cooking.



Crispy “Fried” Fish Nuggets

YIELDS 4 SERVINGS

PREP TIME: 6 minutes
COOK TIME: 6 minutes

1 pound whitefish, or other mild fish, cut into 1½ x ½-inch long strips
¼ cup all-purpose flour
1 tablespoon Old Bay seasoning
2 eggs, beaten
2 cups panko breadcrumbs
Nonstick cooking spray
Tartar sauce, for servings

- 1 **CUT** fish into 1½ x ½-inch long strips.
- 2 **MIX** together the flour and Old Bay seasoning in a bowl.
- 3 **COAT** each piece of fish with the seasoned flour, then dip in beaten eggs, and roll in breadcrumbs.
- 4 **SELECT** Preheat on the Cosori Air Fryer, adjust to 350°F, and press Start/Pause
- 5 **SPRAY** the coated fish on both sides with cooking spray and place into the preheated air fryer.
- 6 **SELECT** Frozen Foods, adjust time to 6 minutes, and press Start/Pause
- 7 **SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 8 **SERVE** with tartar sauce.



Fiesta Mini Pizzas

YIELDS 1 SERVING

PREP TIME: 3 minutes
COOK TIME: 10 minutes

1 pre-made pizza crust (7 inches)
Olive oil, for brushing
4 tablespoons salsa
3 ounces Mexican cheese blend,
shredded
2 tablespoons frozen corn, thawed
2 tablespoons cooked black beans
1 tablespoon frozen peas, thawed

- 1 **SELECT** Preheat on the Cosori Air Fryer, adjust to 320°F, and press Start/Pause
- 2 **BRUSH** the top of the pizza crust with olive oil.
- 3 **PLACE** the pizza crust in the preheated air fryer, and cook for 10 minutes at 320°F.
- 4 **ADD** the salsa, cheese, corn, black beans, and peas 5 minutes before cooking is finished.



Pepperoni Mini Pizzas

YIELDS 1 SERVING

PREP TIME: 3 minutes
COOK TIME: 10 minutes

1 pre-made pizza crust (7 inches)
Olive oil, for brushing
3-4 tablespoons marinara sauce
5-6 slices pepperoni
3 ounces mozzarella cheese,
shredded
1 tablespoon Parmesan cheese

- 1 **SELECT** Preheat on the Cosori Air Fryer, adjust to 320°F, and press Start/Pause
- 2 **BRUSH** the top of the pizza crust with olive oil.
- 3 **PLACE** the pizza crust in the preheated air fryer, and cook for 10 minutes at 320°F.
- 4 **ADD** the marinara sauce, pepperoni slices, mozzarella, and Parmesan 5 minutes before cooking is finished.



Cheeseburger Sliders

YIELDS 4 SERVINGS

PREP TIME: 1 hour 5 minutes

COOK TIME: 8 minutes

1 pound ground beef (80/20)
½ teaspoon salt
½ teaspoon black pepper
1 teaspoon Worcestershire sauce
1 teaspoon Dijon mustard
1 small onion, grated
1 egg, beaten
2 tablespoons olive oil
4 slices cheddar cheese
Slider buns, for serving

- 1 **MIX** together the ground beef, salt, black pepper, Worcestershire sauce, Dijon mustard, grated onion, and egg until well combined.
- 2 **FORM** the beef into 4 even patties and chill in the fridge for 1 hour.
- 3 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause
- 4 **RUB** the patties with olive oil and place the burgers into the preheated air.
- 5 **SELECT** Steak, adjust the time to 8 minutes, and press Start/Pause
- 6 **FLIP** the burgers halfway through cooking to ensure even browning.
- 7 **ADD** the slices of cheddar cheese to each of the burgers with 1 minute of cooking left.
- 8 **SERVE** on mini slider buns.



Turkey Burgers with Asian Slaw

YIELDS 4 SERVINGS

PREP TIME: 35 minutes

COOK TIME: 10 minutes

ASIAN SLAW

2½ cups cabbage, shredded
¼ small red onion, thinly sliced
½ carrot, grated
2 green onions, thinly sliced
2 tablespoons cilantro, chopped
2 tablespoons rice wine vinegar
2 tablespoons soy sauce
2 tablespoons brown sugar
1 tablespoon sesame oil
1 tablespoon mayonnaise
Salt & pepper, to taste

PATTY

1 pound ground turkey (85/15)
2 garlic cloves, minced
1-inch piece ginger, grated
2 green onions, chopped
2 tablespoons hoisin
1 tablespoon soy sauce
2 teaspoons sambal oelek
½ teaspoon salt
¼ teaspoon black pepper
1 cup panko breadcrumbs

ASIAN SLAW

- 1 **MIX** together the cabbage, onion, carrots, green onions, and cilantro in a large bowl.
- 2 **WHISK** together the vinegar, soy sauce, brown sugar, sesame oil, mayonnaise, salt, and pepper in a small bowl.
- 3 **TOSS** the vegetables with the vinegar dressing and let the Asian slaw marinate for 30 minutes.

PATTY

- 1 **MIX** all of the patty ingredients together in a large bowl until combined.
- 2 **FORM** the turkey mixture into 4 patties and set in the fridge to cool.
- 3 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause
- 4 **PLACE** the turkey patties in the preheated air fryer.
- 5 **COOK** for 10 minutes at 400°F.
- 6 **SERVE** on buns with Asian slaw.



Appetizers



Prosciutto-Wrapped Asparagus

YIELDS 3 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 10 minutes

12 spears asparagus
2 teaspoons olive oil
Salt & pepper, to taste
12 slices prosciutto

- 1 **SELECT** Preheat on the Cosori Air Fryer, adjust to 300°F, and press Start/Pause
- 2 **CUT** off the woody ends of the asparagus spears and discard.
- 3 **DRIZZLE AND COAT** the asparagus spears with oil. Season with salt and pepper.
- 4 **WRAP** 1 slice of prosciutto around each asparagus spear, top to bottom, and place into the preheated air fryer.
- 5 **SELECT** Vegetables, set time for 10 minutes, and press Start/Pause



Dry Rubbed Chicken Wings

YIELDS 4 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 30 minutes

1 tablespoon granulated garlic
 1 chicken bouillon cube, reduced sodium
 1 tablespoon salt-free garlic and herb seasoning blend
 1 teaspoon salt
 1 teaspoon black pepper
 1 teaspoon smoked paprika
 1 teaspoon cayenne pepper
 1 teaspoon Old Bay seasoning, less sodium
 1 teaspoon onion powder
 ½ teaspoon dried oregano
 1 pound chicken wings
 Nonstick cooking spray
 Ranch, for serving

- 1 **SELECT** Preheat on the Cosori Air Fryer, adjust to 380°F, and press Start/Pause
- 2 **COMBINE** Seasonings in a bowl and mix well.
- 3 **SEASON** the chicken wings with half of the seasoning blend and spray liberally with cooking spray.
- 4 **PLACE** the chicken wings into the preheated air fryer.
- 5 **SELECT** Chicken, adjust time to 30 minutes, and press Start/Pause
- 6 **SHAKE** the baskets halfway through cooking.
- 7 **TRANSFER** the wings into a bowl and sprinkle with the other half of the seasoning until they are well coated.
- 8 **SERVE** with a side of ranch.



Mongolian Chicken Wings

YIELDS 2 \times 4 SERVINGS

PREP TIME: 15 minutes
COOK TIME: 25 minutes

1½ pounds chicken wings
 1½ tablespoons vegetable oil
 Salt & pepper, to taste
 ¼ cup low-sodium soy sauce
 ¼ cup honey
 2 tablespoons rice wine vinegar
 1 tablespoon Sriracha
 3 garlic cloves, minced
 1 tablespoon fresh ginger, grated
 1 green onion, chopped, for garnish

- 1 **SELECT** Preheat on the Cosori Air Fryer, adjust to 380°F, and press Start/Pause
- 2 **TOSS** chicken wings, oil, salt, and pepper together until well coated.
- 3 **PLACE** coated chicken wings into the preheated air fryer.
- 4 **SELECT** Chicken and press Start/Pause
- 5 **COMBINE** soy sauce, honey, rice wine vinegar, Sriracha, garlic, and ginger in a saucepan.
- 6 **BRING** to a simmer until the flavors meld and the glaze reduces slightly, about 10 minutes.
- 7 **TRANSFER** wings, after 20 minutes, into a large bowl and toss with the glaze.
- 8 **RETURN** wings to the air fryer baskets and finish cooking for the remaining 5 minutes.
- 9 **GARNISH** with green onions and serve.



Honey-Sriracha Wings

YIELDS 2  4 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 30 minutes

½ teaspoon smoked paprika
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon salt
¼ teaspoon black pepper
2 tablespoons cornstarch
1 pound chicken wings
Nonstick cooking spray
¼ cup honey
⅓ cup Sriracha
1 tablespoon rice wine vinegar
¼ teaspoon sesame oil

- 1 **MIX** together the smoked paprika, garlic powder, onion powder, salt, black pepper, and cornstarch.
- 2 **TOSS** the wings in the seasoned cornstarch until all the wings are evenly coated.
- 3 **SPRAY** the wings with cooking spray and mix around until all the wings are coated with oil. Set aside.
- 4 **SELECT** Preheat, adjust to 380°F, and press Start/Pause
- 5 **PLACE** the wings in the preheated air fryer.
- 6 **SELECT** Chicken, adjust time to 30 minutes, and press Start/Pause
- 7 **SHAKE** the baskets halfway through cooking.
- 8 **WHISK** together the honey, Sriracha, rice wine vinegar, and sesame oil in a large bowl.
- 9 **TOSS** the cooked wings in the sauce until they are well coated and serve.



Garlic Parmesan Chicken Wings

YIELDS 3 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 25 minutes

2 tablespoons cornstarch
4 tablespoons Parmesan, grated
1 tablespoon garlic powder
Salt & pepper, to taste
1½ pounds chicken wings
Nonstick cooking spray

- 1 **SELECT** Preheat on the Cosori Air Fryer, adjust to 380°F, and press Start/Pause
- 2 **COMBINE** the cornstarch, Parmesan, garlic powder, salt, and pepper in a bowl.
- 3 **TOSS** the chicken wings into the seasoning and dredge until the wings are well coated.
- 4 **SPRAY** the air fryer baskets with cooking spray and add the wings, spraying the top of the chicken wings as well.
- 5 **SELECT** Chicken and press Start/Pause Make sure to shake the baskets halfway through cooking.
- 6 **SPRINKLE** with the leftover Parmesan mix and serve.



Jerk Chicken Wings

YIELDS 2 \times 3 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 25 minutes

2 teaspoons ground thyme
2 teaspoons dried rosemary
2 teaspoons allspice
2 teaspoons ground ginger
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon cinnamon
1 teaspoon paprika
1 teaspoon chili powder
½ teaspoon nutmeg
½ teaspoon salt
¼ cup vegetable oil
1-2 pounds chicken wings
1 lime, juiced

- 1 **SELECT** Preheat on the Cosori Air Fryer, adjust to 380°F, and press Start/Pause
- 2 **COMBINE** All spices and oil together in a bowl to make a marinade.
- 3 **TOSS** the chicken wings in the marinade until wings are well coated.
- 4 **PLACE** the chicken wings into the preheated air fryer.
- 5 **SELECT** Chicken and press Start/Pause
- 6 **SHAKE** the baskets halfway through cooking.
- 7 **REMOVE** the wings and place on a serving platter.
- 8 **SQUEEZE** fresh lime juice over wings and serve.



Homemade Tortilla Chips

YIELDS 2  3 SERVINGS

PREP TIME: 2 minutes

COOK TIME: 8 minutes

3 corn tortillas (6-inch), cut into 8 pieces each
1 tablespoon olive oil
½ teaspoon salt
Salsa, for serving

- 1 **CUT** the tortillas in half, then each half into quarters, making a total of 8 pieces per tortilla.
- 2 **SELECT** Preheat on the Cosori Air Fryer, adjust to 300°F, and press Start/Pause
- 3 **TOSS** the tortillas in the olive oil and salt until all the chips are well coated.
- 4 **PLACE** the tortilla chips in the preheated air fryer and cook for 8 minutes at 300°F.
- 5 **SHAKE** the baskets halfway through cooking.
- 6 **SERVE** with salsa.



Pigs in a Blanket

YIELDS 4 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 10 minutes

½ sheet puff pastry, thawed
16 cocktail-size smoked link
sausages
1 tablespoon milk

- 1 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause
- 2 **CUT** the puff pastry into 2½ x 1½-inch strips.
- 3 **PLACE** a cocktail sausage on one end of the puff pastry and wrap the dough around the sausage, sealing the dough together with some water.
- 4 **BRUSH** the upside (seam-side down) of the wrapped sausages with milk and place in the preheated air fryer.
- 5 **COOK** at 400°F for 10 minutes, or until golden brown.



Sausage-Stuffed Mushrooms

YIELDS 3 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 23 minutes

6 extra-large crimini mushrooms
3 tablespoons olive oil, divided
¼ large onion, diced
1 garlic clove, minced
4 ounces sweet Italian sausage, casing removed
2 tablespoons Italian style breadcrumbs
½ cup mozzarella cheese, shredded, plus more for topping
¼ cup Parmesan cheese, grated
1 tablespoon parsley, freshly chopped
Salt & pepper, to taste

- 1 **REMOVE** the mushroom stems from the caps. Mince the stems and set aside.
- 2 **SPOON** out the insides of the mushroom caps to create more room for the stuffing. Set aside.
- 3 **HEAT** a pan on medium-high heat and allow to heat up.
- 4 **ADD** 1 tablespoon olive oil, minced mushrooms stems, and diced onions. Cook for 5 minutes.
- 5 **ADD** the garlic and cook for 1 minute.
- 6 **ADD** in the Italian sausage and cook until brown, about 5 minutes. Set aside.
- 7 **MIX** the sausage with the breadcrumbs, mozzarella, Parmesan, and parsley.
- 8 **SEASON** to taste with salt and pepper.
- 9 **STUFF** the mushrooms until full and top with more mozzarella cheese.
- 10 **DRIZZLE** the rest of the oil on the mushrooms.
- 11 **SELECT** Preheat on the Cosori Air Fryer, adjust to 320°F, and allow to heat up.
- 12 **PLACE** the stuffed mushrooms into the preheated air fryer.
- 13 **COOK** the mushrooms at 320°F for 12 minutes until cheese is golden brown and bubbly.



“Fried” Mozzarella Bites

YIELDS 3 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 8 minutes

6 pieces string cheese
 2 tablespoons all-purpose flour
 1 teaspoon cornstarch
 ½ teaspoon salt
 ¼ teaspoon black pepper
 2 eggs, beaten
 1 tablespoon milk
 1 cup panko breadcrumbs
 1 teaspoon dried parsley flakes
 Nonstick cooking 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 **SELECT** Preheat on the Cosori Air Fryer, adjust to 350°F, and press Start/Pause
- 5 **SET** the mozzarella bites in the freezer while the air fryer is preheating.
- 6 **PLACE** the coated mozzarella bites into the preheated air fryer and spray liberally with cooking spray.
- 7 **SELECT** Frozen Foods, set time for 8 minutes, and press Start/Pause
- 8 **SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 9 **SERVE** with a side of your favorite marinara sauce, or even better, ranch.



“Fried” Pickles

YIELDS 4 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 8 minutes

4 large dill pickles
½ cup all-purpose flour
2 eggs, beaten
½ cup breadcrumbs
1 teaspoon paprika
¼ teaspoon cayenne pepper
Nonstick cooking spray
Salt & pepper, to taste

- 1 **DRY** the dill pickles very well with a clean kitchen towel and cut into spears.
- 2 **SET UP** a dredging station using 3 shallow bowls. Fill the first shallow dish with flour. Beat the egg in the second dish. Then combine the breadcrumbs and spices until well incorporated in the last dish.
- 3 **SELECT** Preheat on the Cosori Air Fryer, adjust to 360°F, and press Start/Pause
- 4 **COAT** the pickles by dredging them first in the flour, then the egg, and then the breadcrumbs, pressing the crumbs on gently with your hands. Set the coated pickles on a tray and spray them on all sides with cooking spray.
- 5 **ADD** the pickles to the preheated air fryer and cook at 360°F for 10 minutes, turning them over halfway through cooking and spraying lightly again, if necessary.
- 6 **SERVE** with your favorite dipping sauce.



Bacon-Wrapped Stuffed Jalapeños YIELDS 2 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 16 minutes

6 medium jalapeños, halved
lengthwise & deseeded
¼ pound ground pork
2 ounces cheddar cheese
Salt & pepper, to taste
6 strips bacon, halved

- 1 **CUT** the jalapeños in half, lengthwise, and remove all seeds. Set aside.
- 2 **COMBINE** ground pork, cheddar, salt, and pepper in a bowl and mix until well combined.
- 3 **SPOON** about 1 tablespoon of pork mixture into each jalapeño half.
- 4 **PUT** the jalapeño halves back together and wrap each jalapeño with bacon.
- 5 **SELECT** Preheat on the Cosori Air Fryer, adjust to 320°F, and press Start/Pause
- 6 **PLACE** the bacon-wrapped jalapeños into the preheated air fryer.
- 7 **SELECT** Bacon, adjust time to 16 minutes, and press Start/Pause
- 8 **SERVE** with your favorite dipping sauce.



Bacon-Wrapped Shrimp

YIELDS 4  5 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 16 minutes

16 jumbo shrimp, peeled & deveined

1 teaspoon garlic powder

1 teaspoon paprika

1 teaspoon onion powder

¼ teaspoon ground black pepper

8 strips bacon, sliced lengthwise

- 1 **PLACE** the jumbo shrimp in a bowl and season with spices.
- 2 **WRAP** the bacon around the shrimp, starting at the top and finishing at the tail, and secure them with toothpicks.
- 3 **SELECT** Preheat on the Cosori Air Fryer, adjust to 320°F, and press Start/Pause
- 4 **ADD** half the shrimp to the preheated air fryer.
- 5 **SELECT** Bacon and press Start/Pause When cooking finishes, set aside.
- 6 **REPEAT** with the other batch of shrimp.
- 7 **DRAIN** any excess grease on a paper towel and serve.



Coconut Shrimp

YIELDS 3 SERVINGS

PREP TIME: 8 minutes

COOK TIME: 8 minutes

¼ cup all-purpose flour
 1 teaspoon salt, divided
 ½ teaspoon black pepper, divided
 ½ teaspoon garlic powder, divided
 ½ teaspoon paprika, divided
 2 large eggs, beaten
 1 tablespoon milk
 ¼ cup panko breadcrumbs
 ½ cup unsweetened flaked coconut
 ½ pound large shrimp, peeled (tails left on) & deveined
 Nonstick cooking spray

- 1 **MIX** together the flour and half of the seasonings and spices in one bowl. Whisk together the eggs and milk in a separate bowl.
- 2 **COMBINE** the panko breadcrumbs, coconut, and the other half of the seasonings and spices in an additional bowl.
- 3 **COAT** each shrimp with flour, then dip in egg, and then roll in breadcrumbs and coconut. Dip in egg and crumbs again. Set aside.
- 4 **SELECT** Preheat on the Cosori Air Fryer, adjust to 350°F, and press Start/Pause
- 5 **ADD** the shrimp evenly into the preheated air fryer and spray with nonstick cooking spray.
- 6 **SELECT** Frozen Foods, adjust time to 8 minutes, and press Start/Pause
- 7 **FLIP** the shrimp halfway through cooking (the Shake Reminder function will let you know when!).



Scotch Egg

YIELDS 4 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 15 minutes

10 ounces ground pork sausage
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon dried sage
½ teaspoon salt
¼ teaspoon black pepper
4 eggs, medium boiled, peeled
½ cup all-purpose flour
1 egg, beaten
¾ cup Italian style breadcrumbs
Nonstick cooking spray

- 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 medium 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** Preheat on the Cosori Air Fryer, adjust to 350°F, and press Start/Pause
- 5 **SPRAY** the scotch eggs liberally with cooking spray.
- 6 **PLACE** the scotch eggs in the preheated air fryer.
- 7 **SELECT** Frozen Foods, adjust time to 15 minutes, and press Start/Pause Make sure to flip the eggs halfway through cooking (the Shake Reminder function will let you know when!).



Garlic & Herb Chicken Skewers

YIELDS 2  4 SERVINGS

PREP TIME: 1 hour 5 minutes
COOK TIME: 10 minutes

3 tablespoons olive oil
3 garlic cloves, grated
1 teaspoon dried oregano
½ teaspoon dried thyme
½ teaspoon salt
¼ teaspoon black pepper
1 lemon, juiced
1 pound chicken thighs, boneless,
skinless, cut into 1½-inch pieces
2 wooden skewers, halved

- 1 **MIX** together the olive oil, garlic, oregano, thyme, salt, black pepper, and lemon juice together in a large bowl.
- 2 **ADD** the chicken to the marinade and marinate for 1 hour.
- 3 **SELECT** Preheat, adjust to 380°F, and press Start/Pause
- 4 **CUT** the marinated chicken into 1½-inch pieces and skewer them onto the halved skewers.
- 5 **PLACE** the skewers in the preheated air fryer.
- 6 **SELECT** Chicken, set time for 10 minutes, and press Start/Pause



Yogurt Chicken Skewers

YIELDS 2 4 SERVINGS

PREP TIME: 4 hours 10 minutes
COOK TIME: 10 minutes

- 1/2 cup plain whole milk Greek yogurt
 - 1 tablespoon olive oil
 - 1 teaspoon paprika
 - 1/4 teaspoon cumin
 - 1/2 teaspoon crushed red pepper
 - 1 lemon, juiced & zested
 - 1 teaspoon salt
 - 1/4 teaspoon freshly ground black pepper
 - 4 garlic cloves, minced
 - 1 pound chicken thighs, boneless, skinless, cut into 1 1/2-inch pieces
 - 2 wooden skewers, halved
 - Nonstick cooking spray
- 1 **MIX** together the yogurt, olive oil, paprika, cumin, red pepper, lemon juice, lemon zest, salt, pepper, and garlic in a large bowl.
 - 2 **ADD** the chicken to the marinade and marinate in the fridge for at least 4 hours.
 - 3 **SELECT** Preheat and press Start/Pause
 - 4 **CUT** the marinated chicken thighs into 1 1/2-inch pieces and skewer them onto the halved skewers.
 - 5 **PLACE** skewers into the preheated air fryer and spray with cooking spray.
 - 6 **COOK** at 400°F for 10 minutes.



Korean-Style Beef Skewers

YIELDS 2  5 SERVINGS

PREP TIME: 1 hour 5 minutes
COOK TIME: 6 minutes

1 tablespoon ssamjang
1 tablespoon gochujang
1 tablespoon soy sauce
1 tablespoon sesame oil
1 tablespoon honey
1 teaspoon rice wine vinegar
1 pound beef flap meat, cut into
1½-inch pieces
2 wooden skewers, halved

- 1 **MIX** the ssamjang, gochujang, soy sauce, sesame oil, honey, and vinegar in a bowl.
- 2 **TOSSthe** cut beef into the marinade and marinate for 1 hour.
- 3 **SELECT**Preheat on the Cosori Air Fryer and press Start/Pause
- 4 **SKEWER**the pieces of beef onto the halved skewers and place the skewers into the preheated air fryer.
- 5 **SELECT**Steak and press Start/Pause



Teriyaki Pork Skewers

YIELDS 2 4 SERVINGS

PREP TIME: 35 minutes

COOK TIME: 8 minutes

1 tablespoon cornstarch
 ½ cup water
 ¼ cup soy sauce
 ¼ cup light brown sugar, lightly packed
 1 garlic clove, minced
 ½ teaspoon grated ginger
 Black pepper, to taste
 1 pound pork loin chop, cut into 1½-inch cubes
 2 wood skewers, halved
 Nonstick cooking spray
 Salt & pepper, to taste

- 1 **WHISK** the cornstarch and water together.
- 2 **COMBINE** the cornstarch slurry, soy sauce, brown sugar, garlic, and ginger in a small saucepan. Cook the sauce on high heat until it boils and thickens, about 5 minutes.
- 3 **SEASON** the sauce to taste with black pepper and allow to cool.
- 4 **SKEWER** the pork evenly between the wooden skewers.
- 5 **MARINATE** the skewered pork in some of the teriyaki sauce for 30 minutes.
- 6 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause
- 7 **PLACE** the skewers in the preheated air fryer and spray with cooking spray.
- 8 **SELECT** Steak, adjust to 8 minutes, and press Start/Pause
- 9 **BRUSH** the skewers with the teriyaki sauce every 2 minutes during cooking.
- 10 **SEASON** to taste with salt and pepper, and serve.



Lamb Shawarma Skewers

YIELDS 2 SERVINGS

PREP TIME: 12 minutes

COOK TIME: 8 minutes

¾ pound ground lamb
1 teaspoon cumin
1 teaspoon paprika
1 teaspoon garlic powder
1 teaspoon onion powder
½ teaspoon cinnamon
½ teaspoon turmeric
½ teaspoon fennel seeds
½ teaspoon ground coriander seed
½ teaspoon salt
4 bamboo skewers (9 inches)

- 1 **COMBINE** all ingredients in a bowl and mix well.
- 2 **SKEWER** 3 ounces of meat onto each stick, then place in the fridge for 10 minutes.
- 3 **SELECT** Preheat on the Cosori Air Fryer and press Start/Pause
- 4 **PLACE** skewers into the preheated air fryer, select Steak, adjust time to 8 minutes, and press Start/Pause
- 5 **SERVE** with lemon yogurt dressing or by itself.