



*Sur la table*

# RECIPE BOOK

MULTIFUNCTIONAL  
**AIR FRYER  
OVEN**

16 QUART / 15.14 LITER

Air Fry • Bake  
Broil • Dehydrate • Roast  
Rotisserie • Toast

SLT-1804

INCLUDES 20 DELICIOUS RECIPES



## CONTENTS

### BREAKFASTS & SNACKS

- 4 BLUEBERRY BAKED OATMEAL
- 7 PUMPKIN-CHOCOLATE CHUNK SCONES
- 8 GRILLED CHEESE & HAM
- 11 BEEF EMPANADAS
- 12 GARLICKY HONEY-GLAZED CHICKEN WINGS & DRUMETTES

### MAIN DISHES

- 15 LEMON-SCENTED ROTISSERIE CHICKEN
- 16 PEANUT-SAUCE CHICKEN SKEWERS
- 19 BEST VEGGIE BURGERS
- 20 HEARTY MEATBALL HEROES
- 23 PEAR & GORGONZOLA PIZZA
- 24 PISTACHIO PESTO-TOPPED SALMON
- 27 CRISPY COCONUT SHRIMP

### VEGETABLES & SIDES

- 28 ROASTED ROOT VEGETABLES
- 31 SAVORY GOLD POTATO CHIPS
- 33 CHEDDAR-CAULIFLOWER TOTS
- 35 GOLDEN MAC & CHEESE

### DESSERTS & SWEETS

- 36 LEMON CRINKLES
- 39 FROSTED FUDGY BROWNIES
- 40 SWEET & SPICY MIXED NUTS
- 43 DEHYDRATED STRAWBERRIES

Please note: All recipe times are approximate. Check food for doneness during cooking.

# BLUEBERRY BAKED OATMEAL

Makes 4 | Recipe Level: Easy

## Ingredients

- 1 cup rolled oats
- ½ cup chopped pecans or walnuts
- ¼ cup packed brown sugar
- 1 tablespoon lemon zest
- 1 teaspoon ground ginger
- ½ teaspoon ground cinnamon
- 1 teaspoon canola oil
- 1½ cups milk
- 6 ounces fresh blueberries, divided
- Plain Greek yogurt for serving
- Honey for serving

## Procedure

- 1 - In a medium bowl, stir oats, nuts, brown sugar, lemon zest, ginger, and cinnamon; remove and set aside ¼ cup of the mixture. Stir oil into the milk, then stir the milk into the oat mixture in the bowl; stir in half the blueberries.
- 2 - Divide the oat mixture into four lightly buttered 6-ounce ramekins.
- 3 - Press the On Button; select Bake. Set temperature at 325° F.; set time at 20 minutes. Press the Preheat Button.
- 4 - When the Preheat End signal sounds, arrange the ramekins on an Air Fryer Tray. Divide the reserved oat mixture among the four ramekins. Slide the Tray into the Oven in the middle rack position.
- 5 - Check for doneness at 15 minutes; top should be browned and oats should be tender.
- 6 - Remove ramekins from Oven and divide the remaining blueberries over each. Serve warm topped with yogurt and drizzled with honey.





## PUMPKIN-CHOCOLATE CHUNK SCONES

Makes 12 | Recipe Level: Easy

### Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon Kosher salt
- 1 teaspoon ground cinnamon
- 1½ teaspoons pumpkin pie spice
- ½ cup (1 stick) frozen unsalted butter
- 2 ounces bittersweet chocolate, coarsely chopped
- ½ cup canned pumpkin puree
- ¾ cup packed brown sugar
- 1 large egg
- ⅓ cup heavy cream, divided
- 1 teaspoon vanilla extract
- ⅓ cup heavy cream, divided
- 1 teaspoon pure vanilla extract

### Procedure

- 1** - In a medium bowl, stir flour, baking powder, baking soda, salt, cinnamon, and pumpkin pie spice. Grate the butter into the flour mixture using the large holes of a box grater; toss lightly to mix. Add chopped chocolate and toss again.
- 2** - Add the pumpkin puree to a small bowl and blot the puree dry with paper towels. Stir in the sugar, 4 tablespoons of the cream, the egg, and vanilla.
- 3** - Fold the pumpkin mixture into the flour mixture to form a dough; pieces of butter and small clumps of flour may still be visible. Turn the dough out on to a clean dry lightly floured surface and knead a few times to smooth it out. Cut the dough in half.
- 4** - Lightly spray the Air Fryer Trays with vegetable cooking spray. Place each half on one Trays; pat each into a 6-inch round; use a knife to cut each round into 6 wedges; slightly separate each wedge and brush each with some of the remaining cream and sprinkle, if desired, with some of the sugar.
- 5** - Press the On Button; select Bake. Set temperature at 325° F.; set time at 25 minutes. Press Preheat.
- 6** - When End Preheat signal sounds, slide one Tray into the Oven on the lowest rack setting. Bake until toothpick insert in center of scones comes out clean. Scones should be lightly golden brown on top.
- 7** - Remove from Tray and place on a wire rack to cool slightly. Repeat baking with the remaining Tray. Serve warm.

# GRILLED CHEESE & HAM

Serves 1 or 2 | Recipe Level: Easy

## Ingredients

- 4 slices white or whole wheat sandwich bread
- 2 tablespoons honey mustard
- 4 slices Cheddar or American cheese
- 4 slices deli ham
- 2 tablespoons unsalted butter, softened

## Procedure

- 1** - Spread two slices of the bread with half of the honey mustard; top each with one slice of the ham and two slices of the cheese and another slice of ham. Spread half the remaining honey mustard over the ham on each; top each with a second slice of bread.
- 2** - Spread both sides of the sandwiches with softened butter; place the sandwiches side by side on an Air Fryer Tray.
- 3** - Press the On Button; select Air Fry. Set temperature at 350° F.; set time at 8 minutes.
- 4** - Slide the Tray into the Oven in the highest rack position. Air fry 6 to 8 minutes, turning sandwiches over after half the cooking time. Cook until sandwich is golden brown on both sides and cheese is melted.





## BEEF & POTATO EMPANADAS

Makes 6 | Recipe Level: Moderate

### Ingredients

- 1 pound lean ground beef
- 1 medium onion, diced
- 1 clove garlic, minced
- 1 teaspoon ground cumin
- ½ teaspoon dried oregano
- ½ teaspoon each Kosher salt and black pepper
- 1 cup diced cooked potatoes
- ½ cup pitted green olives, sliced
- ¼ cup prepared salsa
- 1 package (14.1 ounces) refrigerated pie crusts
- 1 egg yolk beaten with 1 teaspoon water

### Procedure

- 1 - In a large skillet, over medium-high heat, cook the beef, onion, and garlic, stirring to break up. When meat is no longer pink, add the cumin, oregano, salt, and pepper. Stir in the potatoes, olives, and salsa. Reduce heat to medium; cook 5 to 10 minutes until liquid is absorbed. Remove from heat to a bowl to cool.
- 2 - Unroll one pie crust on a clean dry surface; with a rolling pin, roll it to an 11-inch circle. Cut out two 5-inch rounds; re-roll scraps to cut out a third round. Repeat with the second pie crust for a total of 6 rounds.
- 3 - Evenly divide the beef mixture on half of each round. Fold dough over the filling and press firmly to seal.
- 4 - Brush each with egg yolk mixture; place 3 empanadas on each of the two Air Fryer Trays; spray each empanada with olive oil spray.
- 5 - Press the On Button; select Air Fry. Set temperature at 375° F.; set time at 15 minutes. Select Preheat.
- 6 - When End Preheat signal sounds, slide the Trays into the Oven in the lower and middle rack positions. Air fry 12 to 15 minutes, until empanadas are golden brown and heated through, rotating Trays middle to lower rack positions after half the cooking time.
- 7 - Remove empanadas to a wire rack to cool slightly; serve warm.

# GARLICKY HONEY-GLAZED CHICKEN WINGS & DRUMETTES

Makes 12

## Ingredients

- 2 pounds chicken wings and drumettes
- Kosher salt and black pepper
- 1 tablespoon garlic powder
- 1 large garlic clove, minced
- ⅓ cup honey
- 1 tablespoon lower-sodium soy sauce
- ⅛ teaspoon crushed red pepper flakes
- 1 small scallion, sliced

## Procedure

- 1 - Spray the Air Fryer Basket with vegetable cooking spray. Remove chicken from refrigerator about 15 minutes before ready to cook.
- 2 - Pat chicken dry with paper towels. Place chicken in a large bowl and season liberally with salt, pepper, and the garlic powder.
- 3 - In a small microwave-safe bowl, combine minced garlic, honey, soy sauce, red pepper flakes, ½ teaspoon salt and ¼ teaspoon pepper. Microwave on High 20 seconds; stir, then pour over the chicken and toss well to coat.
- 4 - Turn the chicken into the Air Fryer Basket and use silicone-tipped tongs to arrange chicken in a single layer.
- 5 - Slide the Tray into the Oven in the middle rack position. Press the On Button; select Air Fry. Set temperature at 400° F. Set time at 20 minutes.
- 6 - Turn chicken over halfway through cooking, and use an instant-read thermometer to test a few of the largest pieces for doneness; chicken should read 165° F. when tested in the meatiest part of wing or drumette.
- 7 - Remove chicken to a serving plate and sprinkle with the scallions.





## LEMON-SCENTED ROTISSERIE CHICKEN

Serves 2 to 4

### Ingredients

- 2 medium lemons
- One 3½ to 4-pound whole chicken
- Kosher salt
- Coarse-grind black pepper
- 1 small onion, cut in half
- Fresh rosemary sprigs

### Procedure

- 1 - Zest one lemon; reserve to juice later. Slice the second lemon. In a small cup, mix the lemon zest, 1 teaspoon salt, 1 teaspoon black pepper and rosemary leaves from one sprig.
- 2 - Place the lemon slices, onion halves and a rosemary sprig in the chicken cavity. Skewer the chicken from the cavity through the neck onto the Rotisserie Rod, securing it at either end with the Skewer Forks. Using kitchen twine, truss the chicken cavity and tie the legs together. Tuck the wings under and secure to the back with toothpicks or kitchen twine.
- 3 - Season the chicken with the lemon zest mixture.
- 4 - Insert the Rotisserie Rod into the Rotisserie Port in the Oven.
- 5 - Press the On Button; select Chicken. Set temperature at 375° F. ; set time at 60 minutes. Press the Rotisserie Button. Check for doneness using an instant read thermometer inserted into the thickest part of breast; temperature should reach 165° F.
- 6 - When chicken is done, let rest in Oven 10 minutes before using the Rotisserie Handle to remove from the Fryer. Carefully remove Skewer Forks and Rotisserie Rod.
- 7 - Squeeze the juice of the reserved zested lemon over the chicken. Set chicken on a wooden board to carve.

NOTE: Do not remove the Drip Tray, which may be quite full, until the Oven has completely cooled. Be sure the contents of the drip tray are cool before removing from the Oven.



# PEANUT-SAUCED CHICKEN SKEWERS

Serves 2 to 4 | Recipe Level: Easy

## Ingredients

- 1 small jalapeño pepper
- 1 medium lime
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons reduced-sodium soy sauce
- 1 tablespoon honey
- 1 tablespoon toasted sesame oil
- 1 clove garlic, minced
- 1 tablespoon minced cilantro
- 1 teaspoon Kosher salt
- ½ teaspoon black pepper
- ½ teaspoon mild curry powder
- 2 skinless boneless chicken breasts, each cut into 12 cubes
- 2 cups prepared Thai peanut sauce, divided

## Procedure

- 1- With gloved hands, cut jalapeño in half; slice half the pepper into rings; remove and discard seeds from remaining half and mince the half. (Remove and discard gloves when finished). Remove zest from lime and squeeze juice. In a medium bowl, stir together the lime zest and juice, minced jalapeño, the olive oil, soy sauce, honey, sesame oil, garlic, cilantro, salt, pepper, and curry powder.
- 2- Add chicken; toss to coat. Cover, chill, and let marinate at least 1 hour, stirring a couple of times.
- 3- Remove chicken from refrigerator 15 minutes before ready to cook. When ready to cook, with gloved hands, thread chicken onto 4 Air Fry Skewers; discard the marinade.
- 4- Secure Skewers on the Skewers Rack; insert Rack into the Rotisserie Portal in the Oven.
- 5- Press the On Button; select Chicken. Set temperature at 350° F; set time at 20 minutes. Press Rotisserie Button.
- 6- Place ¼ cup of the peanut sauce in a small cup; brush the chicken skewers with the peanut sauce a couple of times during cooking.
- 7- Check chicken for doneness at 12 minutes using an instant read thermometer; for doneness, temperature should reach 165° F.
- 8- Use the Rotisserie Handle to carefully remove the Skewers Rack from the Oven and place in the Rotisserie Stand to cool slightly before removing the Skewers.
- 9- Place skewers on a serving plate; scatter the jalapeño slices, and if desired, a few cilantro sprigs over the skewers. Serve with the remaining peanut sauce for dipping.





## BEST VEGGIE BURGERS

Serves 4 | Recipe Level: Easy

### Ingredients

- 1 can (14 ounces) cannellini beans, rinsed and drained
- 2/3 cup quick-cooking oats
- 1 small onion, minced
- 1/2 cup chopped bell pepper
- 1/4 cup chopped cilantro
- 3 tablespoons prepared salsa
- 1 teaspoon garlic powder
- 1 teaspoon ground cumin
- 1/4 cup lime juice
- Kosher salt and black pepper to taste
- Hamburger rolls and sandwich fixings to taste

### Procedure

- 1- In a medium bowl, mash the beans and add the oats, onion, bell pepper, cilantro, salsa, garlic powder, cumin, and lime juice; mix well. Season with salt and black pepper. Chill mixture at least 30 minutes.
- 2- Spray an Air Fryer Tray with vegetable cooking spray.
- 3- When ready to cook, shape the mixture into 4 patties and place on the Tray. Spray the patties with olive oil spray.
- 4- Press the On Button; select Air Fry. Set temperature at 350° F.; set time at 10 minutes.
- 5- Slide the Tray into the Oven in the middle rack position. Air fry 8 to 10 minutes, until patties are golden brown and heated through, turning them over once and spraying with olive oil spray.
- 6- Serve patties on hamburger rolls with sandwich fixings to taste.

# HEARTY MEATBALL HEROES

Serves 4 | Recipe Level: Easy

## Ingredients

### Meatballs

- 3 thick slices day-old Italian or French bread
- ½ cup milk
- 1½ pounds lean ground beef
- ½ pound mild Italian sausage, removed from casing
- 2 eggs
- ½ cup grated Parmesan cheese
- 3 tablespoons each finely chopped fresh
- 3 tablespoons finely chopped fresh basil

- 1 clove garlic, minced
- ½ teaspoon each Kosher salt and black pepper

### Sandwiches

- Four (6-inch) sesame seed hero or hoagie rolls
- 2 cups prepared marinara sauce
- 1 cup whole milk ricotta
- ¼ cup chopped red onion
- Chopped fresh parsley and chopped fresh basil

## Procedure

- 1- *Prepare the meatballs.* In a large bowl, soak the bread slices in milk until well moistened; lightly squeeze the bread to remove excess milk; pour out any excess milk in the bowl, then tear the bread into pieces in the bowl.
- 2- Break up the ground beef and sausage into the bowl with the bread; add the eggs, cheese, parsley, basil, garlic, salt and pepper. Use a small wooden spoon or fork to mix well.
- 3- Using slightly wet hands, form the mixture into 12 balls and place them on one of the Air Frying Trays. Spray the meatballs lightly with olive oil spray.
- 4- Press the On Button; select Air Fry. Set temperature at 350° F.; set time at 12 minutes. Press Preheat.
- 5- When the Preheat End signal sounds, slide the Tray into the Air Fryer on the middle rack setting.
- 6- Air Fry 10 to 12 minutes until nicely browned and cooked through the center; remove and cool slightly.
- 7- *Make the sandwiches.* Heat the marinara sauce in a small saucepan until bubbling; add the meatballs and cook about 10 until meatballs are heated through.
- 8- Split the hoagie rolls lengthwise in half and spread about 2 tablespoons sauce on each side of each roll.
- 9- Add 3 meatballs to each roll and spread more of the sauce over the meatballs; add dollops of ricotta to each sandwich. Close top over bottom of sandwiches and scatter onions, parsley, and basil over each.





## PEAR & GORGONZOLA PIZZA

Makes 2 to 4 servings | Recipe Level: Easy

### Ingredients

- 8 ounces prepared pizza dough
- 1 small ripe red or yellow-skinned pear
- 1 tablespoon lemon juice
- 2 tablespoons prepared alfredo sauce
- 2 ounces crumbled gorgonzola or other blue-veined cheese
- ¼ cup chopped walnuts
- 1 tablespoon chopped fresh basil
- 1 tablespoon honey

### Procedure

- 1- Remove pizza dough from refrigerator 30 minutes before ready to bake to let it come to room temperature.
- 2- Wash and dry pear; do not peel. Slice pear lengthwise in half. Remove core and cut each half lengthwise into ¼-inch thick slices; sprinkle slices with lemon juice.
- 3- Roll or stretch the dough into a shape to fit on an Air Fryer Tray (round, rectangle, or oval); roll edge of dough inward about ⅛-inch.
- 4- Spray dough lightly with olive oil spray; prick the dough all over with a fork.
- 5- Press the On Button; select Pizza. Set temperature at 400° F.; set time at 20 minutes. Press the Preheat Button.
- 6- When End Preheat signal sounds, slide the Tray into the Oven in the middle rack position. Prebake the crust for 6 minutes.
- 7- Remove Tray from the Oven; Turn crust top side down and spread with alfredo sauce, then arrange pears over the sauce. Crumble gorgonzola over the pears; top with walnuts and scatter basil over all.
- 8- Return Tray to the Oven in the middle rack position; reduce temperature to 375° F.; set time at 12 minutes. Bake until cheese is melted and bubbling and crust is golden brown.
- 9- Slide pizza from the Tray to a wooden board; drizzle honey over the pizza and let stand a few minutes before slicing.

# PISTACHIO PESTO-TOPPED SALMON FILLETS

Serves 4 | Recipe Level: Moderate

## Ingredients

### Pistachio Pesto

- 1 cup packed fresh basil leaves
- ¼ cup packed fresh mint leaves
- ⅓ cup shelled pistachio nuts
- ¼ cup grated Parmesan cheese
- 1 clove garlic
- ½ teaspoon Kosher salt
- ¼ teaspoon black pepper
- ¼ cup extra-virgin olive oil

### Salmon

- Four (6 ounce) skin-on salmon fillets
- Kosher salt and black pepper
- 1 tablespoon lemon juice
- 1 tablespoon extra-virgin olive oil
- ¼ teaspoon Dijon-style mustard

## Procedure

- 1 - *Make the pesto:* In a food processor, pulse the basil, mint, nuts, cheese, garlic, salt, and pepper until finely chopped; scrape down the processor bowl. With the processor running, slowly add the olive oil until it is incorporated.
- 2 - Scrape down the processor bowl and pulse a few times until mixed but not completely smooth. Scrape down the bowl and blade and remove pesto to a small container; cover and refrigerate if not using immediately.
- 3 - Remove salmon from the refrigerator about 15 minutes before ready to cook. Spray an Air Fryer Tray with vegetable cooking spray.
- 4 - Press the On Button; select Air Fry. Set temperature at 350° F.; set time at 12 minutes. Select Preheat.
- 5 - While Oven is preheating, season salmon with salt and pepper. Whisk together the lemon juice, olive oil, and mustard. Place the salmon fillets on the Air Fryer Tray and brush fillets with the lemon mixture.
- 6 - When End Preheat signal sounds, slide the Tray into the Oven in the middle rack position. Use an instant read thermometer to check for desired doneness after half the cooking time; continue to cook as needed; internal temperature should reach 130° to 135° F. for Medium.
- 7 - Remove the fillets to serving plates and immediately top each with a generous amount of the pesto.





## CRISPY COCONUT SHRIMP

Serves 4 to 6 | Recipe Level: Easy

### Ingredients

#### Shrimp

- 1½ pounds large shrimp, peeled, deveined, tails attached
- ⅓ cup all-purpose flour
- ½ teaspoon Kosher salt
- ¼ teaspoon black pepper
- 2 eggs
- 1 cup unsweetened shredded coconut
- ⅔ cup Panko crumbs

#### Dipping Sauce

- 1 cup Greek yogurt
- ¼ cup coconut milk
- ¼ cup canned crushed pineapple
- 1 tablespoon chopped pickled jalapeños
- 2 teaspoons lime juice

### Procedure

- 1 - Prepare the shrimp: Spray the Air Fryer Basket with vegetable cooking spray. Dry shrimp with paper towels.
- 2 - In a shallow bowl, stir together flour, salt, and pepper; in a second shallow bowl, beat the eggs with 1 tablespoon water. In a third shallow bowl, stir the coconut and Panko crumbs.
- 3 - Dip the shrimp in the flour mixture, shaking off any excess, then dip in the egg and finally in the coconut mixture to coat well. Place shrimp, not touching, in the Air Fryer Basket. Slide the Basket into the Oven in the highest rack position.
- 4 - Press the On Button; Select Air Fry; set time at 12 minutes. Air fry until the shrimp are crisp and golden brown, turning shrimp over after half the cooking time.
- 5 - Make the dipping sauce: In a small bowl, stir the yogurt and coconut milk until well mixed; stir in pineapple, jalapeños and lime juice. Serve dipping sauce with the shrimp.

## ROASTED ROOT VEGETABLES

Makes 4 servings | Recipe Level: Easy

### Ingredients

- 8 ounces carrots
- 8 ounces parsnips
- 1 small bulb fennel
- 1 small red onion
- 1 large garlic clove, minced
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon Kosher salt
- ½ teaspoon cracked black pepper
- 3 tablespoons chopped mixed fresh herbs (parsley, rosemary, mint, thyme)

### Procedure

- 1 - Scrape carrots and parsnips; wash, and dry with paper towels, then cut lengthwise into
- 2 - Into ¼-inch slices. Cut fennel into ¼-inch slices; cut onion in half, then cut each half into ¼-inch slices.
- 3 - In a large bowl, place carrots, parsnip, and onion slices. Add, garlic, olive oil, salt and pepper and toss to coat vegetables.
- 4 - Spray the Air Fryer Basket with vegetable cooking spray. Add the vegetables to the Basket in a single layer.
- 5 - Press the On Button; select Air Fry. Set temperature at 375°F. ; set time at 12 minutes. Press Preheat.
- 6 - When End Preheat signal sounds, slide Basket into the Oven in the highest rack position.
- 7 - Check vegetables for doneness at 10 minutes; remove vegetables from Basket as they become fork-tender; place vegetables in a bowl and sprinkle with the herbs.





## SAVORY GOLD POTATO CHIPS

Makes about 2 cups | Recipe Level: Easy

### Ingredients

- 1 pound gold variety potatoes
- 1 tablespoon canola oil
- 1 tablespoon Kosher salt
- 1 teaspoon finely minced fresh rosemary leaves
- ½ teaspoon cracked black pepper

### Procedure

- 1** - Wash and dry potatoes; do not peel. Slice potatoes into 1/8-inch-thick slices using a mandoline or sharp knife. Place potato slices in a bowl of cold water to cover for 20 minutes; drain and discard water and lay potatoes on paper toweling and pat dry.
- 2** - Place the potatoes back into the bowl and toss with the oil, salt, rosemary, and pepper.
- 3** - Spray the Air Fryer Basket with vegetable cooking spray. Arrange potato slices in the Basket in a single layer.
- 4** - Press the On Button; select French Fries. Set temperature at 375° F.; set time at 25 minutes. Press the Preheat Button.
- 5** - When the Preheat End signal sounds, slide the Basket into the Oven in the middle rack position. Cook until potatoes are crisp and golden brown, checking a couple of times during cooking and using silicone-tipped tongs to remove potatoes from the Oven to a bowl as they become crisp.
- 6** - Repeat until all potatoes are cooked.

Variation: Make sweet potato chips, using the same ingredients and timing. Sweet potato slices do not need to be soaked before cooking.



# CHEDDAR-CAULIFLOWER TOTS

Serves 4 | Recipe Level: Moderate

## Ingredients

- 1 pound fresh or frozen cauliflower florets
- ½ cup flavored breadcrumbs
- ¼ cup shredded Cheddar cheese
- ¼ cup grated Pecorino cheese
- 1 tablespoon minced onion
- ½ teaspoon Kosher salt
- ¼ teaspoon black pepper
- 1 egg, lightly beaten
- ½ cup all-purpose flour, divided

## Procedure

- 1 - In a medium saucepan, cook the cauliflower in boiling salted water until barely tender. Drain and let stand on paper towels 10 minutes; pat dry.
- 2 - Finely chop the cauliflower and place in a large bowl. Add the breadcrumbs, cheeses, onion, salt and pepper. Add the egg and just enough flour so the mixture holds together; cover and chill mixture for 1 hour.
- 3 - Using slightly wet hands, shape the chilled cauliflower mixture into bite-sized pieces, then dredge pieces in the remaining flour, shaking off excess. Place floured pieces on an Air Fryer Tray.
- 4 - Press the On Button; select Air Fry. Set temperature at 370° F.; set time at 15 minutes. Select Preheat.
- 5 - When End Preheat signal sounds, spray the pieces lightly with vegetable cooking spray, then slide the Tray into the Oven in the middle rack position. Air fry until golden brown, turning tots over after half the cooking time. Serve hot.





## GOLDEN MAC & CHEESE

Serves 2 to 4 | Recipe Level: Easy

### Ingredients

- 8 ounces elbow macaroni
- 2 tablespoons all-purpose flour
- ½ teaspoon Kosher salt
- ½ teaspoon black pepper
- 2 cups milk
- 4 ounces shredded mild orange Cheddar cheese
- 1 cup crushed buttery crackers
- 2 tablespoons grated Parmesan cheese
- 2 tablespoons melted butter

### Procedure

- 1** - Cook the macaroni in a medium saucepan of boiling salted water until barely tender, about 7 minutes; drain the macaroni well and place into a buttered 2-quart ovenproof baking dish.
- 2** - Stir together the flour, salt, and pepper; stir in 2 tablespoons cold water, then stir the mixture into the milk. Microwave milk mixture on High 1½ to 2 minutes, until mixture is slightly thickened. Pour over the macaroni in the baking dish. Sprinkle in the Cheddar cheese and stir.
- 3** - Stir together the crushed crackers and the Parmesan; spread evenly over the macaroni and drizzle with melted butter.
- 4** - Arrange an Air Fryer Tray in the Oven in the middle rack position. Press the On Button; select Bake; set temperature at 400° F.; set time at 15 minutes. Select Preheat.
- 5** - When End Preheat signal sounds, place the baking dish on the Tray in the Oven. Cook until mixture is bubbling and top is crisp and golden brown. Let stand a few minutes before serving.

# LEMON CRINKLES

Makes about 3 dozen | Recipe Level: Easy

## Ingredients

- 1½ cups all-purpose flour
- ¼ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon Kosher salt
- 1 medium lemon
- ½ cup (1 stick) unsalted butter, softened
- 1 cup granulated sugar
- 1 large egg
- ½ teaspoon vanilla extract
- ½ cup confectioners' sugar

## Procedure

- 1 - In a small bowl, stir flour baking powder salt and baking soda. Grate zest from lemon; squeeze juice; set aside zest and 2 tablespoons juice.
- 2 - In the bowl of an electric mixer or in a large bowl with an electric hand mixer, cream the butter and sugar at high speed until sugar is incorporated and mixture is fluffy. At medium speed, add the egg, then add the flour mixture, lemon zest and juice until just mixed; stir in the vanilla. Refrigerate dough for at least one hour.
- 3 - When ready to bake, place confectioners' sugar in a small bowl. Roll heaping teaspoonfuls of the dough into balls and roll each ball in confectioners' sugar to coat.
- 4 - Cut pieces of parchment paper to fit on the Air Fryer Trays. Place powdered balls on the Trays about 1-inch apart (about 9 balls per tray).
- 5 - Press the On Button; select Bake. Set temperature at 325°F. ; set time at 12 minutes. Press Preheat.
- 6 - When End Preheat signal sounds, slide Trays into the Oven on the middle and highest rack positions. Rotate Trays middle to highest rack after half the baking time. Cookies will spread and look crinkled on top when done.
- 7 - Remove from Trays and place on a wire rack to cool. Repeat with remaining dough.





## FROSTED FUDGY BROWNIES

Makes one pan | Recipe Level: Easy

### Ingredients

- ¾ cup all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon baking soda
- ½ cup (1stick) unsalted butter
- ¾ cup granulated sugar
- ½ cup packed brown sugar
- 2 eggs, at room temperature
- ½ cup unsweetened cocoa powder, stirred with ¼ cup water
- 1 tablespoon olive or canola oil
- 2 teaspoons pure vanilla extract
- ⅓ cup hazelnut-cocoa spread

### Procedure

- 1 - Lightly butter an 8-inch square baking pan.
- 2 - In a small bowl, stir flour, baking soda and salt. In a medium microwave-safe bowl, melt the butter on High 45 seconds; remove from microwave and immediately add the sugars. With a hand mixer at medium speed, beat the mixture until the sugar is completely melted and incorporated.
- 3 - Add the eggs, one at a time, beating well after each addition. Stir in the cocoa, oil, and vanilla.
- 4 - Fold in flour just until all the flour is incorporated; do not over mix.
- 5 - Pour the batter into the prepared pan and place the pan on an Air Fryer Tray.
- 6 - Press the On Button; select Bake. Set temperature at 330° F. ; set time at 20 minutes. Press the Preheat Button.
- 7 - When the Preheat End signal sounds, slide the Tray into the Oven in the lowest rack position.
- 8 - Begin checking for doneness at 17 minutes; a toothpick inserted in center of brownie should have pieces clinging to it. Do not overbake.
- 9 - Remove pan from Oven to wire rack to cool.
- 10 - Place the hazelnut cocoa spread in a small resealable plastic sandwich bag. Microwave 30 seconds until heated. At one bottom corner of the bag, make a small diagonal snip. Squeeze the melted spread over the brownies in a striped pattern. Let stand 10 minutes to set the chocolate.
- 11 - Cut into squares to serve.

## SWEET & SPICY MIXED NUTS

Makes about 2 cups | Recipe Level: Easy

### Ingredients

- 1 cup whole almonds
- ½ cup whole cashews
- ½ cup pecans halves
- ½ cup walnut halves
- 3 tablespoons granulated sugar
- 2½ teaspoons ground cinnamon
- ½ teaspoon salt
- ¼ teaspoon ground nutmeg
- ⅛ to ¼ teaspoon cayenne pepper (to taste)
- 2 tablespoons egg white
- 3 tablespoons confectioners' sugar

### Procedure

- 1 - Spray the Rotating Drum Basket with vegetable cooking spray.
- 2 - In a medium bowl, stir the nuts.
- 3 - In a large bowl, stir the granulated sugar, cinnamon, salt, nutmeg, and cayenne. In a small bowl, beat the egg white until foamy, then stir it into the granulated sugar mixture.
- 4 - Add the nuts to the bowl with the egg mixture and toss and stir to coat thoroughly. Using a slotted spoon, add the nuts to the Drum Basket. Secure the Cover on the Basket and insert the Basket into the Rotisserie Port in the Air Fryer.
- 5 - Press the On Button; select temperature at 325° F. Set time at 10 minutes. Select Rotisserie.
- 6 - When done, carefully remove the Basket using the Rotisserie Handle and place it on the Rotisserie Stand. When cool enough to handle, remove the Basket Cover, and toss the nuts into a bowl with the confectioners' sugar to coat well. Store airtight. Will keep for about 2 weeks.





## DEHYDRATED STRAWBERRIES

Makes about 2 cups | Recipe Level: Easy

### Ingredients

- 3 pounds fresh ripe strawberries\*

### Procedure

- 1 - Wash and dry strawberries. Remove and discard stems; slice berries into ¼-inch slices or rounds.
- 2 - Spray the Air Fryer Trays with vegetable cooking spray.
- 3 - Place the strawberries on the Trays.
- 4 - Press the On Button; select Dehydrate. Set time at 10 hours. Press the Preheat button.
- 5 - End Preheat signal sounds, slide Trays into the Oven in the middle and highest rack positions.
- 6 - Rotate Trays middle to highest rack once and check for doneness a couple of times during the dehydrate cycle. Strawberries should be thoroughly dried and crisp when fully dehydrated.
- 7 - Remove strawberries and store in an airtight container.

\*If strawberries are sub-sweet, sprinkle slices with nutritive or non-nutritive sweetener before sliding trays into the Oven; or for an extra hit of flavor, top strawberry slices with minced fresh mint or basil before dehydrating.

NOTE: Once dehydrated, strawberries make delicious additions to cold or hot cereals, granola, or trail mix. Add as a flavoring to iced tea, water, or wine; or as a garnish for cocktails or baked goods.

Sur la table



**SCAN HERE** to watch “How To” videos on best ways to “Enjoy” your air fryer and discover great new recipes as well.

Need Help?

877-246-0990