

COSORI®

LITE 4.0-QUART SMART AIR FRYER

Recipes





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CONTACT OUR CHEFS

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

Email: recipes@cosori.com

On behalf of all of us at COSORI,

Happy cooking!

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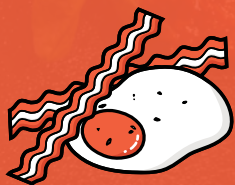
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breakfast



CARAMELIZED ORANGES WITH YOGURT

YIELD	2 servings
PREP TIME	5 minutes
COOK TIME	8 minutes

2 tablespoons granulated sugar
½ teaspoon ground ginger
2 navel oranges, halved
1 cup plain Greek yogurt, for serving

1. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
2. **Select** the Preheat function, then press *Start/Pause*.
3. **Stir** the sugar and ginger together in a small bowl, then sprinkle evenly over the orange halves.
4. **Place** the orange halves cut-side up onto the preheated crisper plate.
5. **Set** temperature to 450°F and time to 8 minutes, then press *Start/Pause*.
6. **Remove** the caramelized orange halves when done and serve with a dollop of Greek yogurt.



HUEVOS RANCHEROS

YIELD	2 servings
PREP TIME	10 minutes
COOK TIME	4 minutes

Oil spray

2 large eggs

½ teaspoon kosher salt, plus more as needed

Freshly ground black pepper, as needed

1 cup grape or cherry tomatoes, quartered

½ cup yellow onion, very finely chopped

2 garlic cloves, minced

1 tablespoon fresh cilantro, chopped

½ tablespoon olive oil

½ teaspoon ground cumin

2 ounces queso fresco

2 corn tortillas, for serving

Warm black beans, for serving

Hot sauce, for serving

Items Needed

Cosori 6-inch cake pan accessory

1. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the nonstick pan onto the crisper plate.
2. **Select** the Preheat function, adjust temperature to 420°F, and press *Start/Pause*.
3. **Spray** the inside of the pan with oil spray, then crack 2 eggs into the preheated pan and season with salt and pepper to taste.
4. **Stir** the tomatoes, onion, garlic, cilantro, olive oil, cumin, and ½ teaspoon kosher salt together in a medium bowl.
5. **Set** temperature to 420°F and time to 4 minutes, press *Shake*, then press *Start/Pause*.
6. **Spoon** the salsa around the eggs in the pan halfway through cooking. The Shake Reminder will let you know when.
7. **Remove** the eggs when done.
8. **Serve** the eggs on the tortillas, alongside the beans, queso fresco, and hot sauce.



NUTTY WHOLE-GRAIN GRANOLA

YIELD | 8 servings
PREP TIME | 5 minutes
COOK TIME | 10 minutes

1 cup whole grain oats
½ cup honey
½ cup walnuts, chopped
½ cup slivered almonds
½ cup shredded coconut
½ cup toasted pepitas
½ cup cacao nibs
2 tablespoons liquid coconut oil
1½ teaspoons kosher salt
1 teaspoon ground cardamom

1. **Remove** the crisper plate from the COSORI Smart Air Fryer basket.
2. **Select** the Preheat function, adjust temperature to 340°F, then press *Start/Pause*.
3. **Combine** all of the ingredients in a large bowl and stir until very well combined.
4. **Place** the granola onto the preheated crisper plate.
5. **Set** temperature to 340°F and time to 10 minutes, press *Shake*, then press *Start/Pause*.
6. **Stir** the granola halfway through cooking. The Shake Reminder will let you know when.
7. **Remove** the granola when done, let cool, and serve.



APPLE CINNAMON AIR FRYER OATMEAL

YIELD | 4 servings
PREP TIME | 10 minutes
COOK TIME | 12 minutes

2 cups rolled oats
¾ teaspoon baking powder
½ teaspoon ground cinnamon
½ teaspoon kosher salt
½ teaspoon ground nutmeg
½ teaspoon ground cloves
1½ cups unsweetened oat milk
4½ tablespoons maple syrup
1½ teaspoons vanilla extract
1 large egg
¾ cup red apple, small diced

Items Needed:

4 ramekins, 6 ounces each

1. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
2. **Select** the Preheat function, adjust the temperature to 360°F, then press *Start/Pause*.
3. **Place** the oats, baking powder, cinnamon, salt, nutmeg, and cloves in a medium bowl and stir to combine.
4. **Pour** the oat milk, maple syrup, vanilla extract, and egg into a separate bowl and whisk to combine.
5. **Pour** the wet ingredients over the dry ingredients, add the apples, and stir together.
6. **Fill** the ramekins $\frac{3}{4}$ full with the oat mixture.
7. **Place** the ramekins onto the preheated crisper plate.
8. **Set** temperature to 360°F and time to 12 minutes, then press *Start/Pause*.
9. **Remove** the ramekins when done and let cool for 5 minutes before serving.



AVOCADO TOAST WITH JAMMY EGGS

YIELD	2 servings
PREP TIME	5 minutes
COOK TIME	16 minutes

2 large eggs
Bowl of ice water
2 slices thick-cut sourdough bread
Oil spray
1 large ripe avocado, thinly sliced
Kosher salt, as needed
Freshly ground black pepper, as needed
1 teaspoon smoked paprika

1. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the eggs onto the crisper plate.
2. **Set** temperature to 265°F and time to 12 minutes, then press *Start/Pause*.
3. **Remove** the eggs when done, then submerge in ice water for 10 minutes before peeling.
4. **Spray** the bread slices on both sides with the oil, then place onto the crisper plate.
5. **Set** temperature to 405°F and time to 4 minutes, then press *Start/Pause*.
6. **Remove** the toast when done.
7. **Divide** the avocado slices evenly between each piece of toast, then sprinkle with salt and pepper.
8. **Halve** the eggs (the yolks should be bright yellow and jammy) and place two halves on each piece of toast.
9. **Sprinkle** with smoked paprika and more salt and pepper as desired, then serve.



appetizers



GAME DAY SPICY BUFFALO WINGS

YIELD	2 servings
PREP TIME	5 minutes
COOK TIME	13 minutes

1 pound chicken wings (flats and/or drumettes), patted very dry with paper towels
1½ teaspoons kosher salt, plus more to taste
1 teaspoon garlic powder
½ teaspoon cayenne pepper
½ cup Buffalo wing sauce
½ cup unsalted butter, cubed
2 teaspoons apple cider vinegar
1 dash Worcestershire sauce
Ranch dressing or blue cheese dressing, for dipping

1. **Toss** the chicken wings with salt, garlic powder, and cayenne in a medium bowl until they are evenly coated.
2. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
3. **Select** the Preheat function, then press *Start/Pause*.
4. **Place** the chicken wings onto the preheated crisper plate.
5. **Select** the Chicken function, then press *Start/Pause*.
6. **Warm** the Buffalo wing sauce in a small saucepan over medium heat, then melt in the butter.
7. **Add** apple cider vinegar and Worcestershire sauce, then season to taste with salt.
8. **Remove** the sauce from heat and set aside.
9. **Remove** the wings when done, then toss with the sauce before serving with ranch or blue cheese dressing on the side.



CRUNCHY HARISSA CHICKPEAS

YIELD	3 servings
PREP TIME	5 minutes
COOK TIME	10 minutes

- 1 can chickpeas (15 ounces), drained and rinsed
- 2 garlic cloves, grated
- 1 tablespoon harissa paste
- 1 tablespoon olive oil
- 1½ teaspoons lemon juice
- 1 teaspoon kosher salt

1. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
2. **Select** the Preheat function, then press *Start/Pause*.
3. **Place** chickpeas into a large bowl and pat them very dry with paper towels.
4. **Add** the remaining ingredients into the bowl and stir to evenly coat the chickpeas.
5. **Place** the chickpeas onto the preheated crisper plate.
6. **Set** temperature to 425°F and time to 10 minutes, press *Shake*, then press *Start/Pause*.
7. **Shake** the chickpeas halfway through cooking. The Shake Reminder will let you know when.
8. **Remove** the chickpeas when done, then serve.



CHEESY STUFFED MUSHROOMS

YIELD 8 servings
PREP TIME 20 minutes
COOK TIME 8 minutes

16 cremini mushrooms
5 ounces Fontina cheese, grated
5 ounces smoked gouda cheese, grated
3 ounces goat cheese
2 garlic cloves, grated
½ tablespoon fresh rosemary, chopped
½ tablespoon fresh thyme, chopped
1 tablespoon parsley, chopped, for garnish
1 small lemon, zested
½ cup Parmesan cheese, grated
Olive oil, for drizzling
1 teaspoon paprika, for garnish

1. **Remove** the stems from each mushroom, making sure the entire stem is removed up into the cap. Discard stems.
2. **Combine** the Fontina, gouda, and goat cheese, garlic, herbs, and lemon zest in a medium bowl until evenly mixed.
3. **Spoon** each mushroom cap full of the cheese mixture, heaping it slightly over the top of the cap.
4. **Sprinkle** each mushroom with a bit of the Parmesan cheese and drizzle with a small amount of olive oil.
5. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
6. **Select** the Preheat function, then press *Start/Pause*.
7. **Place** the mushrooms onto the preheated crisper plate.
8. **Set** temperature to 410°F and time to 8 minutes, then press *Start/Pause*.
9. **Remove** the mushrooms when done, sprinkle with paprika, then serve.



ROASTED CORN & POBLANO SALSA

YIELD | 4 servings
PREP TIME | 10 minutes
COOK TIME | 12 minutes

3 ears of corn, husks and silks removed
1 poblano pepper, top removed, seeded, and cut in half lengthwise
1 jalapeno pepper, top removed, seeded, and cut in half lengthwise
½ red onion, small diced
2 limes, juiced
2 tablespoons cilantro leaves, chopped
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
Tortilla chips, for serving

Items Needed

Latex or nitrile gloves for handling peppers (recommended)

1. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
2. **Select** the Preheat function, adjust temperature to 425°F, then press *Start/Pause*.
3. **Place** the corn and both kinds of peppers, skin-side up, onto the preheated crisper plate.
4. **Set** temperature to 425°F and time to 12 minutes, press *Shake*, then press *Start/Pause*.
5. **Flip** the corn over halfway through cooking. The Shake Reminder will let you know when.
6. **Remove** the corn and peppers onto a plate when done.
7. **Cut** the corn kernels off of the cob over a bowl by running your knife carefully down the side of the ear of corn and letting the kernels drop right into the bowl.
8. **Dice** the poblanos into ¼-inch pieces, then finely mince the jalapenos. (Wearing gloves while handling the peppers is recommended).
9. **Place** all of the cut peppers into the bowl with the corn.
10. **Add** the onion, lime juice, cilantro, salt, and pepper into the bowl with the corn and stir until fully combined. Taste and adjust seasoning with salt as needed.
11. **Serve** the salsa with tortilla chips or on top of your favorite salad or burrito.



entrée



NEW YORK STRIP STEAKS WITH CHIPOTLE GARLIC BUTTER

YIELD	4 servings
PREP TIME	35 minutes
COOK TIME	8 minutes

2 New York strip steaks (1-inch thick)
2 teaspoons plus 1 teaspoon kosher salt
½ teaspoons freshly ground black pepper
8 tablespoons unsalted butter, softened to room temperature
2 chipotle chiles in adobo sauce
3 garlic cloves, grated
1 lime, zested and juiced
1 tablespoon fresh cilantro, chopped, for garnish
Flaky salt, for garnish

Items Needed

Food processor fitted with the blade attachment

1. **Remove** the steaks from the refrigerator 30 minutes prior to cooking to let them come to room temperature.
2. **Season** both sides of the steaks generously with kosher salt and pepper.
3. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
4. **Select** the Preheat function, then press *Start/Pause*.
5. **Place** the steaks onto the preheated crisper plate.
6. **Select** the Steak function, adjust time to 8 minutes, then press *Start/Pause*.
7. **Flip** the steaks over halfway through cooking. The Shake Reminder will let you know when.
8. **Combine** the butter, chipotle chiles, garlic, remaining teaspoon of kosher salt, lime zest and juice in a food processor fitted with the blade attachment, and blend until smooth.
9. **Transfer** the chipotle butter to a bowl or piece of plastic wrap and refrigerate.
10. **Remove** the steaks when done and let rest on a cutting board for about 5 minutes.
11. **Place** a dollop of the chipotle butter on top of each steak to melt while the steaks are hot.
12. **Serve** the steaks garnished with chopped cilantro and flaky salt.



SPICY SALMON & RICE BOWLS WITH SESAME CUCUMBERS

YIELD | 2 servings
PREP TIME | 10 minutes
COOK TIME | 13 minutes

2 skinless Atlantic salmon fillets (6 ounces each), 1-inch thick
3 tablespoons sesame oil, divided
1 teaspoon kosher salt
1 teaspoon freshly ground black pepper
2 tablespoons soy sauce, plus more to taste
1 tablespoon chili crunch
1 tablespoon rice wine vinegar, divided
1 avocado, diced
1 small cucumber, diced
3 cups white or brown rice, cooked
2 teaspoons water
2 tablespoons Japanese style mayonnaise
2 teaspoons sriracha, plus more to taste
2 green onions, very thinly sliced, for garnish
1 tablespoon furikake or sesame seeds, for garnish
10 nori sheets, for serving
½ cup kimchi, for serving (optional)

1. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
2. **Select** the Preheat function, adjust temperature to 360°F, then press *Start/Pause*.
3. **Brush** the tops of the salmon fillets with ½ teaspoon sesame oil each and season with kosher salt and black pepper.
4. **Place** the salmon fillets onto the preheated crisper plate.
5. **Set** temperature to 360°F and time to 9 minutes, then press *Start/Pause*.
6. **Stir** 2 tablespoons sesame oil, soy sauce, chili crunch, and 2 teaspoons rice wine vinegar in a medium bowl, then stir in the diced avocado and cucumber. Set aside.
7. **Remove** the salmon when done, then transfer to a plate.
8. **Remove** the crisper plate from the air fryer basket, then place the cooked rice, 2 teaspoons sesame oil, 1 teaspoon rice wine vinegar, and 2 teaspoons of water directly into the basket.
9. **Set** temperature to 340°F and time to 4 minutes, press *Shake*, then press *Start/Pause*.
10. **Stir** the rice halfway through cooking. The Shake Reminder will let you know when.
11. **Remove** the rice when done, and divide between 2 bowls.
12. **Place** one salmon fillet on top of each rice mound, along with 1 tablespoon mayo, 1 teaspoon sriracha, and soy sauce to taste.
13. **Flake** the salmon with a fork, then stir the ingredients together.
14. **Top** the bowls with the cucumber avocado mixture, green onions, furikake or sesame seeds, and serve with nori sheets and kimchi on the side.



6-MINUTE SPICY CAJUN SHRIMP

YIELD	3 servings
PREP TIME	5 minutes
COOK TIME	6 minutes

3 tablespoons unsalted butter,
melted
3 garlic cloves, smashed
1 tablespoon Old Bay Seasoning
1 teaspoon kosher salt
½ teaspoon cayenne pepper
1 pound large frozen shrimp, thawed
and patted dry
Tabasco or Crystal brand hot sauce,
as needed
1 lemon, cut into 6 wedges, for
serving

1. **Remove** the crisper plate from the COSORI Smart Air Fryer basket.
2. **Select** the Preheat function, adjust temperature to 370°F, then press *Start/Pause*.
3. **Combine** the butter, garlic, Old Bay seasoning, salt, and cayenne pepper together in a large bowl.
4. **Toss** the shrimp with half the butter and seasoning mixture until the shrimp are evenly coated.
5. **Place** the shrimp directly into the preheated air fryer basket.
6. **Set** temperature to 370°F and time to 6 minutes, press *Shake*, then press *Start/Pause*.
7. **Shake** the shrimp halfway through cooking. The Shake Reminder will let you know when.
8. **Remove** the shrimp when done.
9. **Toss** with the remaining butter and seasoning mixture and as much hot sauce as you like, then serve with lemon wedges on the side.



CUBAN SANDWICH

YIELD 2 servings
PREP TIME 1 hour
5 minutes
COOK TIME 18 minutes

Roasted Pork Tenderloin

1 pork tenderloin
1 orange, zested and juiced
1 lime, zested and juiced
1 tablespoon olive oil
1 tablespoon brown sugar
2 garlic cloves, grated
2 teaspoons smoked paprika
1 teaspoon ground cumin
2 teaspoons kosher salt

Sandwiches

2 Cuban sandwich rolls (8-inch length), halved lengthwise
1½ tablespoons unsalted butter, melted
Yellow mustard, as needed
5 ounces ham, thinly sliced
Dill pickle slices, as needed
4 Swiss cheese slices

Items Needed

Meat tenderizer

1. **Place** the pork tenderloin on a cutting board. Carefully cut down the center lengthwise with your knife, not cutting all the way through, opening it up like a book.
2. **Continue** making small cuts into the thickest part of the meat to open it up until it is roughly rectangular in shape.
3. **Lay** the pork between 2 pieces of plastic wrap, then pound it to ½-inch thickness using a meat tenderizer.
4. **Combine** the orange zest and juice, lime zest and juice, olive oil, brown sugar, grated garlic, paprika, cumin, and salt in a large resealable plastic bag.
5. **Add** the pork tenderloin and shake to mix everything together. Marinate at room temperature for 40 minutes.
6. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
7. **Select** the Preheat function, then press *Start/Pause*.
8. **Remove** the pork from the marinade and place it onto the preheated crisper plate.
9. **Set** temperature to 425°F and time to 15 minutes, press *Shake*, then press *Start/Pause*.
10. **Flip** the pork tenderloin halfway through cooking. The Shake Reminder will let you know when.
11. **Remove** the pork tenderloin when done and let rest for 10 minutes before slicing into strips.
12. **Brush** the inside of each Cuban roll with melted butter, then spread with the yellow mustard.
13. **Layer** the pork tenderloin slices, ham, and dill pickle slices on one side of each roll, top with 2 slices of the Swiss cheese, then place the other side of the roll on top.
14. **Place** the sandwiches onto the crisper plate.
15. **Set** temperature to 425°F and time to 3 minutes, then press *Start/Pause*.
16. **Remove** the sandwiches when done, halve them crosswise, then serve.



BURST TOMATO PASTA WITH CHICKEN & GOAT CHEESE

YIELD | 4 servings
PREP TIME | 15 minutes
COOK TIME | 14 minutes

2 thin-cut boneless, skinless chicken breasts, cut into ½-inch-thick strips
2 teaspoons kosher salt, divided
1 teaspoon ground black pepper
1 cup grape tomatoes, halved
1 shallot, thinly sliced
3 garlic cloves, chopped
1 tablespoon fresh oregano leaves, chopped
1 tablespoon fresh thyme leaves, chopped
1½ tablespoons olive oil, plus more for serving
3 ounces goat cheese
3 ounces feta cheese
1½ cups orzo, cooked per package instructions
1½ tablespoons balsamic vinegar, for serving
8 to 10 fresh basil leaves, torn, for serving
Flaky salt, to taste, for serving

1. **Season** the chicken breasts on both sides with 1 teaspoon kosher salt and black pepper.
2. **Place** the tomatoes, shallot, garlic, oregano, thyme, olive oil, and the remaining 1 teaspoon kosher salt in a medium bowl and toss to combine.
3. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
4. **Select** the Preheat function, adjust temperature to 395°F, then press *Start/Pause*.
5. **Place** the chicken breasts onto the preheated crisper plate, then arrange the tomato and herb mixture around the chicken and place the cheeses on top of the chicken in 2 mounds.
6. **Set** temperature to 395°F and time to 14 minutes, press *Shake*, then press *Start/Pause*.
7. **Stir** the chicken, tomatoes, and cheeses halfway through cooking. The Shake Reminder will let you know when.
8. **Remove** the chicken and tomato mixture when done.
9. **Combine** the chicken and tomato mixture in a bowl with the orzo, then serve drizzled with the balsamic vinegar and additional olive oil and topped with the torn basil leaves and flaky salt.



BLT SALAD WITH GREEN GODDESS DRESSING

YIELD	4 servings
PREP TIME	15 minutes
COOK TIME	8 minutes

Salad

4 slices bacon
1 head romaine lettuce, chopped
½ cup cherry tomatoes, halved
½ cup red onion, thinly sliced (optional)
2 tablespoons pine nuts, toasted,
for garnish
Black pepper, as needed

Dressing

¾ cup Greek yogurt
1 lemon, zested and juiced
1½ tablespoons white wine vinegar
3 garlic cloves, grated
1 cup arugula
¾ cup fresh Italian parsley leaves
2 tablespoons fresh chives, chopped, plus
more for garnish
2 tablespoons fresh dill
8 fresh basil leaves
1 tablespoon olive oil
2 teaspoons anchovy paste
1½ teaspoons kosher salt
1 teaspoon freshly ground black pepper

Items Needed

Food processor fitted with the blade
attachment or blender

1. **Place** the crisper plate into the COSORI Smart Air Fryer basket, then place the bacon onto the crisper plate in a single layer.
2. **Select** the Bacon function, then press *Start/Pause*.
3. **Place** all of the dressing ingredients in the bowl of a food processor fitted with the blade attachment or a blender, and blend until smooth.
4. **Remove** the bacon when done and transfer to a cutting board.
5. **Chop** into 1-inch pieces, then place into a bowl with the romaine, tomatoes, red onion, and 3 tablespoons of dressing.
6. **Toss** together until the dressing is evenly distributed, then divide the salad among 4 plates.
7. **Garnish** with pine nuts, pepper, and chives, then serve.



CLASSIC HAMBURGERS

YIELD	2 servings
PREP TIME	10 minutes
COOK TIME	10 minutes

½ pound ground beef chuck
1 teaspoon kosher salt
1 teaspoon freshly ground black pepper
2 sesame seed buns
Ketchup, for serving
Yellow mustard, for serving
½ cup iceberg lettuce, torn, for serving
1 Roma tomato, sliced, for serving
2 slices red onion, for serving
6 sliced pickles, for serving

1. **Form** the ground beef into 2 equally sized patties, a little less than $\frac{3}{4}$ -inch thick. Season with the salt and pepper.
2. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
3. **Select** the Preheat function, then press *Start/Pause*.
4. **Place** the beef patties onto the preheated crisper plate.
5. **Select** the Steak function, adjust temperature to 435°F and time to 10 minutes, then press *Start/Pause*.
6. **Flip** the burger patties over halfway through cooking. The Shake Reminder will let you know when.
7. **Remove** the burger patties when done.
8. **Place** each patty in a sesame seed bun.
9. **Dress** the burgers with the condiments and toppings of your choice, then serve.



MUSHROOM FAJITAS

YIELD 2 servings
PREP TIME 15 minutes
COOK TIME 10 minutes

2 portobello mushrooms, gills removed and sliced into ¼-inch strips
1 red bell pepper, thinly sliced
1 yellow bell pepper, thinly sliced
½ red onion, sliced
3 garlic cloves, minced
½ jalapeno, seeded and minced
2 tablespoons grapeseed oil
2 limes, zested and juiced
2 teaspoons dried Mexican oregano
2 teaspoons kosher salt
1 teaspoon ground coriander
1 teaspoon paprika

For Serving

Tortillas (flour or corn), warmed
1 avocado, mashed
Flaky sea salt, as needed
1 tablespoon cilantro leaves, chopped
½ cup goat cheese crumbles (optional)
Prepared salsa macha or chili crunch
Lime wedges

1. **Combine** all ingredients in a large bowl and mix well.
2. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
3. **Select** the Preheat function, then press *Start/Pause*.
4. **Place** the mushroom mixture onto the preheated crisper plate.
5. **Select** the Veggies function, adjust temperature to 410°F and time to 10 minutes, then press *Start/Pause*.
6. **Shake** the mushroom mixture halfway through cooking. The Shake Reminder will let you know when.
7. **Remove** the mushroom mixture when done.
8. **Place** the vegetables on top of the tortillas.
9. **Top** with mashed avocado, flaky sea salt, cilantro, goat cheese, a drizzle of salsa macha or chili crunch, and a squeeze of lime, then serve.



sides



ROASTED CORN WITH HABANERO- CILANTRO BUTTER

YIELD	4 servings
PREP TIME	5 minutes
COOK TIME	12 minutes

½ cup unsalted butter, softened
2 tablespoons fresh cilantro, chopped
1–2 habanero peppers, minced
very finely
1 lime, zested and juiced
1½ teaspoons kosher salt
4 corn cobs, husks and silks removed

1. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
2. **Select** the Preheat function, then press *Start/Pause*.
3. **Combine** the butter, cilantro, habanero peppers, lime zest and juice, and salt in a bowl and mix together with a fork until well combined.
4. **Coat** each ear of corn with a generous layer of the habanero butter.
5. **Place** the corn onto the preheated crisper plate.
6. **Select** the Veggies function, adjust temperature to 435°F and time to 12 minutes, then press *Start/Pause*.
7. **Flip** the corn halfway through cooking. The Shake Reminder will let you know when.
8. **Remove** the corn when done and serve with the remaining cilantro habanero butter.



CAESAR SALAD WITH AIR FRIED POLENTA CROUTONS

YIELD

4 servings

PREP TIME

20 minutes

COOK TIME

15 minutes

Polenta Croutons

- 1 precooked polenta roll (18 ounces), halved
- Oil spray
- Kosher salt, as needed

Caesar Dressing

- 1 large egg yolk
- 2 garlic cloves, grated
- 1 lemon, juiced
- 1 teaspoon anchovy paste
- 1 teaspoon Worcestershire sauce
- ½ teaspoon freshly ground black pepper
- ⅔ cup canola oil
- ⅔ cup olive oil
- 3 tablespoons Parmesan cheese, freshly grated
- Kosher salt, to taste

Salad

- 2 hearts of romaine lettuce, torn into bite-sized pieces
- 4 ounces Parmesan cheese, shaved, for topping
- Freshly ground pepper, as needed, for topping

Items Needed

- Food processor fitted with the blade attachment

- Place** the crisper plate into the COSORI Smart Air Fryer basket.
- Select** the Preheat function, adjust temperature to 450°F, then press *Start/Pause*.
- Cut** the precooked polenta into ½-inch-wide planks, then cut the planks into ½-inch-wide cubes.
- Place** the polenta cubes onto the preheated crisper plate and spray them generously with oil spray.
- Set** temperature to 450°F and time to 15 minutes, press *Shake*, then press *Start/Pause*.
- Shake** the polenta croutons halfway through cooking. The Shake Reminder will let you know when.
- Combine** the egg yolk, garlic, lemon juice, anchovy paste, Worcestershire sauce, and black pepper in the bowl of a food processor fitted with the blade attachment.
- Drizzle** in the canola oil slowly, followed by the olive oil, while the motor is running until the mixture is emulsified and thickened. Stir in the grated Parmesan cheese, adjust seasoning to taste with kosher salt, then set aside.
- Remove** the polenta croutons when done and sprinkle with kosher salt.
- Toss** the torn romaine lettuce with enough of the Caesar dressing to coat.
- Divide** the dressed lettuce among 4 plates and top with the croutons, shaved Parmesan, and freshly ground pepper, then serve.



CRISPY FRENCH FRIES

YIELD	2 servings
PREP TIME	10 minutes
COOK TIME	17 minutes

1 large russet potato, washed
1 tablespoon grapeseed oil
2 teaspoons cornstarch or potato starch
2 teaspoons kosher salt, plus more to taste

1. **Cut** the potato into $\frac{1}{4}$ x $\frac{1}{4}$ -inch wide batons and place in a large bowl.
2. **Toss** the potatoes with grapeseed oil, cornstarch, and 2 teaspoons of salt.
3. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
4. **Select** the Preheat function, adjust temperature to 390°F, then press *Start/Pause*.
5. **Place** the potatoes onto the preheated crisper plate.
6. **Select** the Fries function, then press *Start/Pause*.
7. **Shake** the fries halfway through cooking. The Shake Reminder will let you know when.
8. **Remove** the fries when done and toss with a big pinch of salt. Serve immediately.



SWEET & TANGY CRISPY BRUSSELS SPROUTS

YIELD	4 servings
PREP TIME	15 minutes
COOK TIME	14 minutes

1 pound Brussels sprouts, quartered
3 strips bacon, diced
1½ tablespoons sesame oil
1½ tablespoons brown sugar
2 tablespoons fish sauce
1 lime, zested and juiced
1½ teaspoons kosher salt
½ cup peanuts, finely chopped,
for garnish
1 tablespoon fresh mint leaves,
chopped, for garnish

1. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
2. **Select** the Preheat function, then press *Start/Pause*.
3. **Combine** the Brussels sprout quarters, diced bacon, sesame oil, brown sugar, fish sauce, lime zest and juice, and salt in a bowl and mix together.
4. **Place** the Brussels sprouts mixture onto the preheated crisper plate.
5. **Select** the Veggies function, adjust time to 14 minutes, then press *Start/Pause*.
6. **Shake** the Brussels sprouts halfway through cooking. The Shake Reminder will let you know when.
7. **Remove** the Brussels sprouts when done, garnish with chopped peanuts and mint leaves, then serve.



BUFFALO CAULIFLOWER WITH SESAME RANCH

YIELD
PREP TIME
COOK TIME

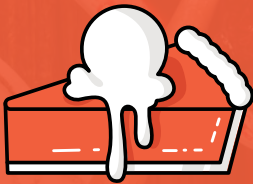
4 servings
20 minutes
10 minutes

½ cup sour cream
 1 tablespoon water
 2 teaspoons baking powder
 2 teaspoons garlic powder
 2 teaspoons kosher salt
 1½ teaspoons onion powder
 1 teaspoon paprika
 ½ teaspoon cayenne pepper
 1 head cauliflower, cut into florets
 ½ cup buffalo sauce
 2 tablespoons unsalted butter, melted
 1 tablespoon sesame seeds, for garnish

Sesame Ranch

½ cup sour cream
 ½ cup tahini
 2 garlic cloves, finely minced
 1½ tablespoons fresh dill, finely chopped
 1 tablespoon fresh parsley, finely chopped
 ½ tablespoon apple cider vinegar
 1½ teaspoons kosher salt, plus more
 to taste
 1 teaspoon Worcestershire sauce
 1 teaspoon freshly ground black pepper,
 plus more to taste
 ½ cup ice water

1. **Whisk** the sour cream, water, baking powder, garlic powder, salt, onion powder, paprika, and cayenne together in a large bowl.
2. **Add** the cauliflower and stir to coat.
3. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
4. **Select** the Preheat function, adjust temperature to 415°F, then press *Start/Pause*.
5. **Place** the cauliflower onto the preheated crisper plate.
6. **Set** temperature to 415°F and time to 10 minutes, press *Shake*, then press *Start/Pause*.
7. **Shake** the cauliflower halfway through cooking. The Shake Reminder will let you know when.
8. **Whisk** together all the sesame ranch ingredients in a medium bowl, except for the water.
9. **Add** the water tablespoon by tablespoon until the consistency is smooth but not watery, then adjust with salt and pepper to taste.
10. **Whisk** the buffalo sauce and melted butter together in a large bowl.
11. **Remove** the cauliflower when done and place in the bowl with the buffalo sauce, then toss to coat.
12. **Serve** the buffalo cauliflower garnished with sesame seeds and with the sesame ranch dressing on the side for dipping.



dessert



BANANA PUDDING CUPS

YIELD	4 servings
PREP TIME	5 minutes
COOK TIME	5 minutes

2 tablespoons brown sugar
2 bananas, peels on, halved lengthwise
2 cups frozen whipped topping or dairy-free frozen whipped topping
12 vanilla wafer cookies, broken

Items Needed
4 glasses

1. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
2. **Sprinkle** the brown sugar onto the banana halves.
3. **Select** the Preheat function, then press *Start/Pause*.
4. **Place** the banana halves cut-side up onto the preheated crisper plate.
5. **Set** temperature to 425°F and time to 5 minutes, then press *Start/Pause*.
6. **Remove** the bananas halves when done and scoop the fruit into a bowl, discarding the peels.
7. **Add** half of the whipped topping to the bowl with the bananas and mash the mixture together.
8. **Place** a layer of broken cookies at the bottom of each glass, followed by a layer of banana mixture, then whipped topping. Repeat. Serve immediately or chill for up to 24 hours.



BLUEBERRY & WHITE CHOCOLATE CHIP COOKIES

YIELD	24 cookies
PREP TIME	20 minutes
COOK TIME	10 minutes

$\frac{3}{4}$ cup unsalted butter, softened to room temperature
 $\frac{3}{4}$ cup dark brown sugar
 $\frac{1}{2}$ cup granulated sugar
1 large egg
2 teaspoons vanilla extract
2 cups all-purpose flour
 $1\frac{1}{2}$ teaspoons cornstarch
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon kosher salt
1 cup white chocolate chips
 $3\frac{3}{4}$ ounces dried blueberries

Items Needed

Stand mixer fitted with the paddle attachment or hand mixer
Rubber spatula
6 pieces of parchment paper cut to fit air fryer basket

- 1. Place** the butter and both sugars in the bowl of a stand mixer fitted with the paddle attachment. Cream the butter and sugars together on medium-high speed until light and fluffy, then scrape down the sides of the bowl with a rubber spatula.
- 2. Add** in the egg and vanilla extract and beat on medium-high speed until fully incorporated, then scrape down the bowl again.
- 3. Sift** together the flour, cornstarch, baking powder, and salt in a separate bowl.
- 4. Add** the dry ingredients into the sugar and butter mixture and beat on low speed until just incorporated—do not overmix. Scrape down the sides of the bowl with a rubber spatula.
- 5. Add** the white chocolate chips and dried blueberries to the dough and beat on the lowest speed until they are just dispersed throughout the dough, about 10 seconds.
- 6. Place** the crisper plate into the COSORI Smart Air Fryer basket.
- 7. Select** the Preheat function, adjust temperature to 315°F, then press *Start/Pause*.
- 8. Scoop** 4 golf-ball-sized mounds of dough onto a piece of parchment paper, leaving about an inch between each one.
- 9. Place** the cookie dough onto the preheated crisper plate.
- 10. Set** temperature to 315°F and time to 10 minutes, then press *Start/Pause*.
- 11. Remove** the cookies when done and let cool on a wire rack before serving—they will still be very soft, but will set as they cool.
- 12. Repeat** the baking process with the remaining dough.



MIXED BERRY COBLER

YIELD	6 servings
PREP TIME	10 minutes
COOK TIME	15 minutes

Filling

- 1 cup blueberries
- 1 cup strawberries, cut ¼-inch slices
- 1 cup raspberries
- 1 small lemon, zested and juiced
- ½ cup granulated sugar
- 1½ tablespoons cornstarch
- ¼ teaspoon kosher salt

Topping

- ½ cup rolled oats
- ½ cup all-purpose flour
- ½ cup light brown sugar
- 1½ teaspoons baking powder
- ¼ teaspoon granulated sugar
- ½ teaspoon kosher salt
- ¼ teaspoon baking soda
- 6 tablespoons unsalted butter, very cold, cut into ½-inch cubes

Items Needed

- 6-inch COSORI cake pan accessory

1. **Combine** all the filling ingredients in a medium bowl and stir together until fully combined.
2. **Transfer** the filling to the COSORI cake pan accessory.
3. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
4. **Select** the Preheat function, adjust temperature to 350°F, then press *Start/Pause*.
5. **Combine** the rolled oats, all-purpose flour, light brown sugar, baking powder, granulated sugar, kosher salt, and baking soda in a medium bowl and whisk together.
6. **Add** the cold butter cubes and rub into the dry ingredients with your fingers until rough, pea-sized clumps form.
7. **Sprinkle** the oats topping on top of the berry filling in an even layer.
8. **Place** the cake pan onto the preheated crisper plate.
9. **Set** temperature to 330°F and time to 15 minutes, then press *Start/Pause*.
10. **Remove** the berry crumble when done and let cool for 5 minutes before serving.



pet



GOOD BOY! SALMON PUFF TRAINING TREATS

YIELD	48 pieces
PREP TIME	35 minutes
COOK TIME	15 minutes

1 can pink salmon (14.75 ounces)
1 large egg
½ cup garnet sweet potato, finely
grated, for color
¼ cup cassava flour
1 teaspoon baking powder

Items Needed

Food processor fitted with the
blade attachment
Parchment paper, cut to fit the
air fryer basket
Piping bag with a large star tip

1. **Place** all the ingredients into the bowl of a food processor fitted with the blade attachment. Blend until the mixture is smooth and fluffy, and no lumps remain.
2. **Transfer** the salmon mixture into a large piping bag fitted with a #4B or similar large star tip. Chill in the refrigerator for 30 minutes.
3. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
4. **Select** the Preheat function, adjust temperature to 265°F, then press *Start/Pause*.
5. **Pipe** 12 quarter-sized swirls onto a piece of parchment paper cut to fit the air fryer basket.
6. **Place** the salmon puffs onto the preheated crisper plate.
7. **Set** temperature to 265°F and time to 15 minutes, then press *Start/Pause*.
8. **Remove** the salmon puffs when done and allow to cool completely before serving to your pet.
9. **Store** the puffs in a sealed container in the refrigerator for 7 days, or freeze for up to 3 months.



GRRR-AIN-FREE PEANUT BUTTER & BANANA DOG TREATS

YIELD	60 pieces
PREP TIME	10 minutes
COOK TIME	7 minutes

1 banana
3 large eggs
½ cup natural creamy peanut butter
½ cup coconut oil, melted
1¼ cups coconut flour, plus more as
needed, for dusting
½ teaspoon baking powder

Items Needed

Rolling pin
Small cookie cutter

1. **Place** the crisper plate into the COSORI Smart Air Fryer basket.
2. **Select** the Preheat function, adjust temperature to 330°F, then press *Start/Pause*.
3. **Place** the banana into a medium bowl and mash until very smooth with a fork.
4. **Add** the eggs, peanut butter, and coconut oil and whisk until smooth, then stir in the coconut flour and baking powder until a firm dough forms.
5. **Dust** a clean surface with a fine layer of coconut flour and place the dough onto it. Sprinkle the top of the dough with a bit of flour, then roll the dough out to ¼-inch thickness with a rolling pin.
6. **Cut** out the treats using a small cookie cutter in the shape of your choice. You will need to bring the dough back together into a ball and roll it back out several times to get as many treats as possible from the dough.
7. **Place** a single layer of treats onto the preheated crisper plate.
8. **Set** temperature to 330°F and time to 7 minutes, then press *Start/Pause*.
9. **Remove** the treats when done and allow to cool completely before serving to your pet.
10. **Store** the treats in a sealed container for up to 6 days, or freeze for up to 3 months.



FETCHIN' MEATBALLS

YIELD	6 servings
PREP TIME	10 minutes
COOK TIME	15 minutes

1 pound ground chicken breast
6 ounces bell pepper, cut into
 $\frac{1}{8}$ -inch cubes
1 egg
2 teaspoons kosher salt
1 tablespoon parsley, chopped
1 teaspoon dried oregano
1 teaspoon dried thyme
3 tablespoons panko breadcrumbs

1. **Combine** all the ingredients in a medium bowl, then set aside.
2. **Form** the chicken mixture into 36 (1-ounce) meatballs.
3. **Remove** the crisper plate from the COSORI Smart Air Fryer basket.
4. **Select** the Preheat function, adjust temperature to 375°F, then press *Start/Pause*.
5. **Place** 18 meatballs directly into the preheated basket in a single layer.
6. **Set** temperature to 375°F and time to 15 minutes, press *Shake*, then press *Start/Pause*.
7. **Shake** the meatballs halfway through cooking. The Shake Reminder will let you know when.
8. **Remove** the meatballs when done.
9. **Repeat** the cooking process with the remaining meatballs.
10. **Let** the meatballs cool before serving to your pet and storing.
11. **Store** the meatballs in a freezer-safe resealable plastic bag in the refrigerator for up to 7 days, or in the freezer for up to 3 weeks. Check with your veterinarian to determine your dog's nutritional needs and serving size.



MINI PAW-TATO PRINTS

YIELD	36 cookies
PREP TIME	15 minutes
COOK TIME	8 minutes

Paw-tato Print Filling

- ½ cup plain sweet potato purée
- 1 tablespoon honey
- ½ cup plain sweet potato puree
- 1 tablespoon honey

Cookie Base

- 2 large eggs
- 2 tablespoons peanut butter
- 2 tablespoons plain sweet potato purée
- 2 cups oat flour, plus more for dusting
- ½ teaspoon kosher salt

Items Needed

- Small piping bag
- Rubber spatula
- Rolling pin
- 2-inch circular cookie cutter

1. **Combine** the sweet potato purée and honey together in a small bowl to create the filling, then transfer into a small piping bag and set aside.
2. **Whisk** the eggs, peanut butter, and sweet potato purée together in a large bowl until smooth.
3. **Add** the oat flour and salt and mix with a rubber spatula until the dough comes together.
4. **Knead** the dough with your hands until the dough fully forms and no longer sticks to your hand, about 5 minutes.
5. **Turn** out the dough onto a large cutting board or a clean, flat surface. Dust the surface with oat flour and roll out the dough to ¼-inch thickness.
6. **Cut** out the cookies using a 2-inch circular cookie cutter. Reroll the dough to continue cutting out cookies.
7. **Pipe** out a dog paw design onto the center of the cookies. Make the base of the dog paw closer to the bottom of the circle, and then create 3 dots in an arch over the top for the toes.
8. **Remove** the crisper plate from the COSORI Smart Air Fryer basket.
9. **Select** the Preheat function, adjust temperature to 350°F, then press *Start/Pause*.
10. **Place** 9 cookies directly into the preheated basket in a single layer. This recipe will be completed in 4 batches.
11. **Set** temperature to 350°F and time to 8 minutes, then press *Start/Pause*.
12. **Remove** the cookies when done and allow to cool completely before feeding to your pet.
13. **Repeat** the baking process with the remaining dough.
14. **Store** the cookies in an airtight container, separating each layer with parchment paper, for up to 2 weeks or in freezer-safe resealable plastic bags for up to 3 months.



ZUCCHINI & APPLE PUPCAKES

YIELD	14 pupcakes
PREP TIME	10 minutes
COOK TIME	15 minutes

2 eggs
½ cup plain butternut squash purée
1½ cup zucchini, grated
½ red apple, grated
1 cup whole wheat flour
½ teaspoon baking powder

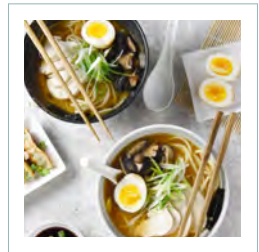
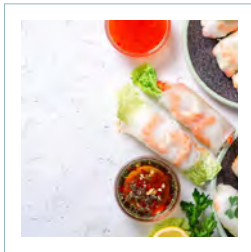
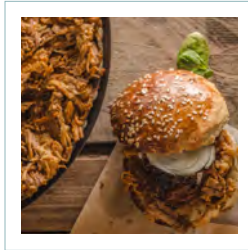
Items Needed

14 cupcake cups (2 ounces each)

1. **Whisk** the eggs and the butternut squash purée together in a large bowl.
2. **Add** the zucchini, apple, whole wheat flour, and baking powder. Mix until well combined.
3. **Fill** the cupcake cups $\frac{3}{4}$ full.
4. **Remove** the crisper plate from the COSORI Smart Air Fryer basket.
5. **Select** the Preheat function, adjust temperature to 350°F, then press *Start/Pause*.
6. **Place** all 14 pupcakes directly into the preheated basket.
7. **Set** temperature to 350°F and time to 15 minutes, then press *Start/Pause*.
8. **Remove** the pupcakes when done and allow to cool completely before feeding to your pet.
9. **Store** the zucchini pupcakes in an airtight container for up to 7 days or in the freezer for up to 2 months.

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