PowerXL™
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VORTEX AIR FRYER

2- & 3-QT MODELS

America's
#1 FAVORITE
Air Fryer Recipes

PowerXL™
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VORTEX AIR FRYER

Contents

Quick Start 4

No-Knead Bread 6

Kale Chips 8

Dried Orange Slices 8

Deviled Eggs with Bacon 9

Sausage Frittata 10

Roasted Cauliflower 11

Sweet Potato Fries with Horseradish Dipping Sauce 12

Garlic Parmesan Fries 14

Cheesy Fries 16

Fried Chicken 17

Spicy Saucy Wings 18

Chicken Parmesan 19

Keto Chicken Tenders 20

Sweet Chili Brussels Sprouts . . . 21

Sausage and Peppers 22

Sausage and Pepper Stromboli . . 23

Breaded Pork Chops with Roasted Corn 24

Spaghetti Squash 25

Roast Beef Dinner 26

Ribeye Steak with Roasted Mini Peppers 27

Roast Cornish Game Hens 28

Shrimp Scampi 30

Southwest Seasoned Pork Roast with Sweet Potatoes . . .32

Fish Tacos 34

Soy-Glazed Salmon 35

Berry Apple Crisp 36

Chocolate Lava Cake 38

Air-Fried Doughnuts 40

Raspberry Crescents 42

Apple Hand Pies 43

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VORTEX AIR FRYER

Quick Start Guide

IMPORTANT: Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).

STEP 1

Remove Basket
Pull the Basket straight out.

STEP 2

Load Basket
Place the Fry Tray in the Basket and push down until the Fry Tray clicks into place. Arrange the food you are cooking on top of the Fry Tray.

See owner's manual
for complete instructions and
important safety information
before using this product.

STEP 3

Return Basket to Unit

Push the Basket straight in until it clicks.

STEP 4

Power Unit On

Set the time and temperature. Follow instructions specific to your recipe.

STEP 5

Remove Basket

Set the Basket on a secure, heat-resistant surface. Use tongs to remove food.

No-Knead Bread

Ingredients

2 & 3 QT. | **SERVES 4**

¼ tsp. yeast

2 cups water, divided

2 cup flour

½ tsp. salt

Directions

1. In a bowl, combine the yeast and 1 cup water and mix together.
2. Add the flour and salt and mix to combine until the dough is sticky.
3. Cover the bowl with plastic wrap and set on the counter for 24 hours.
4. When the dough is ready, roll the dough in flour to make a ball.
5. Pour 1 cup water under the tray in the air fryer's basket. Place a small, round piece of parchment paper (slightly bigger than the dough ball) in the air fryer's basket. Spray the parchment paper with olive oil spray. Place the dough ball* on the parchment paper. Select the Bake preset. Set the cooking temperature to 195° F/91° C and the cooking time to 30 minutes. Start the cooking process.
6. When the cooking timer is complete, let the dough rise for about 15 minutes.
7. When the dough has risen, select the Bake preset.† Set the cooking temperature to 400° F/204° C and the cooking time to 15 minutes. Start the cooking process.
8. Halfway through the cooking time, the air fryer's shake timer will sound. Flip the bread.
9. When the cooking time is complete, let the bread cool before serving.

* For the 2-qt. air fryer, divide the dough ball in half and cook one dough ball half at a time.

† For the 2-qt. air fryer, use the French Fry preset.

Kale Chips

Ingredients

3 QT.	SERVES 4

2 bunches kale
2 tbsp. olive oil
1 tsp. salt
½ tsp. ground black pepper
½ tsp. granulated garlic

Directions

1. Remove the stems from the kale and break the kale into pieces.
2. In a bowl, toss the kale with the olive oil, salt, ground black pepper, and garlic.
3. Lay the kale in the air fryer's basket. Select the Dehydrate preset. Set the cooking temperature to 130° F/54° C and the cooking time to 2 hours. Start the cooking process.

Dried Orange Slices

Ingredients

3 QT.	SERVES 4

4 medium oranges, sliced

Directions

1. Lay the orange slices in a single layer in the air fryer's basket. Select the Dehydrate preset. Set the cooking temperature to 125° F/52° C and the cooking time to 10 hours. Start the cooking process.

Deviled Eggs with Bacon

Ingredients

2 & 3 QT. | **SERVES 6**

6 eggs

3 strips bacon

¼ cup mayonnaise

½ tbsp. Dijon mustard

1 pinch salt

1 pinch ground black pepper

Directions

1. Place the eggs in the air fryer's basket. Select the Egg preset. Set the cooking temperature to 250° F/121° C and the cooking time to 18 minutes. Start the cooking process.
2. When the cooking time is complete, remove and cool the eggs in an ice bath.
3. Place the bacon in the air fryer's basket. Select the French Fry preset. Set the cooking temperature to 400° F/204° C and the cooking time to 18 minutes. Start the cooking process. Cook until the bacon is crispy.
4. While the bacon is cooking, peel the eggs and cut them in half. Remove the egg yolk and transfer the yolk to a bowl. Reserve the egg whites. Add the mayonnaise, mustard, salt, and black pepper to the bowl and mix well. Transfer the yolk mixture to a piping bag.
5. When the cooking time is complete, chop the bacon. Pipe the yolk mixture into the center of each egg white and top with the chopped bacon.

Sausage Frittata

Ingredients

2 & 3 QT.	SERVES 2

4 chicken breakfast sausage links

1 scallion, chopped

1 red pepper, diced

½ russet potato, cooked & diced

½ cup shredded Swiss cheese

5 large eggs

2 tbsp. heavy cream

2 tbsp. chopped cilantro

¼ tsp. sea salt

¼ tsp. ground black pepper

Directions

1. Place the sausage in the air fryer's basket. Select the French Fry preset. Set the cooking temperature to 400° F/204° C and the cooking time to 10 minutes. Start the cooking process.
2. Halfway through the cooking process, the air fryer's shake timer will sound. Rotate the sausage.
3. When the cooking time is complete, remove the sausage and slice it into pieces.
4. In a 1 ¼-qt. round casserole dish, combine the sausage, scallion, red pepper, potato, and Swiss cheese.
5. In a bowl, combine the eggs and cream and beat together.
6. Add the cilantro, salt, and black pepper. Pour the egg mixture into the casserole dish and stir.
7. Place the casserole dish in the air fryer's basket. Select the Eggs preset. Set the cooking temperature to 250° F/121° C and the cooking time to 18 minutes. Start the cooking process.
8. When the cooking time is complete, stir the frittata. Select the Eggs preset. Set the cooking temperature to 250° F/121° C and the cooking time to 15 minutes. Start the cooking process again.
9. When the cooking time is complete, let the frittata cool for 15 minutes before serving.

Roasted Cauliflower

Ingredients

2 & 3 QT. | **SERVES 2-4**

½ head cauliflower, cut into florets

1 tsp. granulated onion

1 tsp. granulated garlic

½ tsp. ground black pepper

½ tsp. sea salt

2 tbsp. extra virgin olive oil

Directions

1. In a bowl, combine all the ingredients and toss.
2. Pour the ingredients into the air fryer's basket. Select the Vegetable preset. Set the cooking temperature to 380° F/193° C and the cooking time to 20 minutes. Start the cooking process.
3. Halfway through the cooking time, the air fryer's shake timer will sound. Toss the ingredients.

Sweet Potato Fries with Horseradish Dipping Sauce

Ingredients

2 & 3 QT. | **SERVES 2**

8 oz sweet potato fries

Horseradish Sauce

2 tbsp. mayonnaise

2 tbsp. sour cream

1 ½ tbsp. horseradish

¼ tsp. sea salt

1/8 tsp. ground cayenne pepper

Directions

1. Place the sweet potato fries in the air fryer's basket. Select the French Fry preset. Set the cooking temperature to 400° F/204° C and the cooking time to 18 minutes. Start the cooking process.
2. While the sweet potato fries cook, toss the fries every 6 minutes.
3. In a bowl, combine the Horseradish Sauce ingredients and mix together.
4. When the cooking time is complete, serve the fries with the Horseradish Sauce.

Garlic Parmesan Fries

Ingredients

2 & 3 QT. | **SERVES 3**

2 cups shoestring French fries

2 garlic cloves, minced

1 tbsp. grated Parmesan

1 tbsp. chopped parsley

¼ tsp. salt

Directions

1. Place the French fries in the air fryer's basket. Select the French Fry preset. Set the cooking temperature to 400° F/204° C and the cooking time to 18 minutes. Start the cooking process.
2. While the French fries cook, toss the fries every 6 minutes. After 14 minutes, add the garlic and toss.
3. When cooking time is complete, toss the fries with the Parmesan, parsley, and salt.

Cheesy Fries

Ingredients

2 & 3 QT. | **SERVES 3**

2 cups frozen French fries

2 sprigs rosemary

¼ tsp. salt

¼ cup shredded cheddar

¼ cup shredded mozzarella

Directions

1. Place the French fries and rosemary in the air fryer's basket and toss. Select the French Fry preset. Set the cooking temperature to 400° F/204° C and the cooking time to 18 minutes. Start the cooking process.
2. While the French fries cook, toss the fries every 6 minutes.
3. When the cooking time is complete, add the salt, toss, top with the cheddar and mozzarella, and toss again.
4. Select the French Fry preset. Set the cooking temperature to 400° F/204° C and the cooking time to 3 minutes. Start the cooking process.
5. Cook until the cheese is melted.

Fried Chicken

Ingredients

2 & 3 QT.	SERVES 3

1 cup buttermilk

1 egg

2 chicken thighs

1 chicken breast, halved

Seasoned Flour

2 cups flour

1 tsp. salt

1 ½ tsp. dried thyme

½ tbsp. garlic powder

1 tsp. black pepper

1 tsp. ground mustard

2 tbsp. paprika

½ tbsp. onion powder

1 tsp. ground white pepper

Directions

1. In a shallow pan, combine the buttermilk and egg. Place the chicken in the pan and coat the chicken in the mixture. Refrigerate the chicken in the pan for 30 minutes.
2. In a bowl, combine the Seasoned Flour ingredients.
3. When the chicken is done marinating, dredge the chicken in the Seasoned Flour and let rest for 20 minutes.
4. When the chicken is ready, place the chicken in the air fryer's basket. Select the Wings preset. Set the cooking temperature to 350° F/177° C and the cooking time to 40 minutes. Start the cooking process.
5. After 20 minutes of cooking time have passed, flip the chicken.
6. When an instant-read thermometer inserted into the thickest part of the chicken reads 165° F/74° C, remove the chicken.

Spicy Saucy Wings

Ingredients

2 & 3 QT. | **SERVES 2-4**

1 lb raw chicken wings

2 tbsp. barbeque sauce

2 tbsp. sweet chili sauce

½ tbsp. sriracha sauce

1 tbsp. honey

juice of ½ lime

Directions

1. Place the wings in the air fryer's basket. Select the Chicken Wing preset. Set the cooking temperature to 400° F/204° C and the cooking time to 30 minutes. Start the cooking process.
2. While the wings are cooking, toss the wings every 6 minutes.
3. In a bowl, combine the barbeque sauce, sweet chili sauce, sriracha sauce, honey, and lime to make the sauce.
4. When cooking time is complete, toss the wings in the sauce.
5. Return the wings to the air fryer's basket. Select the Chicken Wing preset. Set the cooking temperature to 400° F/204° C and the cooking time to 10 minutes. Start the cooking process.

Chicken Parmesan

Ingredients

2 & 3 QT.	SERVES 2

- 1 5-oz chicken breast, split & pounded lightly to flatten
- ½ tsp. salt
- ½ tsp. ground black pepper
- ½ tsp. granulated garlic
- 1 tbsp. chopped parsley
- ½ cup breadcrumbs
- ½ cup shredded Parmesan
- 1 large egg
- 2 tbsp. buttermilk
- ½ cup marinara sauce
- ½ cup shredded mozzarella
- 1 tbsp. grated Parmesan

Directions

1. In a bowl, beat together the eggs and the buttermilk.
2. In a shallow pan, combine the breadcrumbs, shredded Parmesan, salt, black pepper, granulated garlic, and parsley.
3. Dip the chicken in the egg–buttermilk mixture and then coat the chicken in the breadcrumb mixture.
4. Place the chicken in the air fryer's basket. Select the Broil preset.* Set the cooking temperature to 400° F/204° C and the cooking time to 8 minutes. Start the cooking process.
5. When the cooking time is complete, transfer the chicken to a pan that fits inside the air fryer's basket. Top the chicken with the marinara sauce, mozzarella, and grated Parmesan.
6. Place the pan in the air fryer's basket. Select the Broil preset.* Set the cooking temperature to 400° F/204° C and the cooking time to 5 minutes. Start the cooking process.

* While other recipes that use the Broil setting recommend raising the Fry Tray to the higher position, use the lower Fry Tray position for this recipe. For the 2-qt. Air Fryer, use the French Fry setting.

Keto Chicken Tenders

Ingredients

2 & 3 QT.	SERVES 2

½ cup shredded Parmesan

¼ cup grated Parmesan

½ tsp. granulated garlic

½ tsp. onion powder

1 tsp. paprika

½ tsp. salt

½ tsp. ground black pepper

1 egg

2 tbsp. buttermilk

½ lb chicken tenders

Directions

1. In a shallow pan, combine the shredded and grated Parmesan, granulated garlic, onion powder, paprika, salt, and black pepper and mix together.
2. In a bowl, combine the eggs and buttermilk.
3. Dip the chicken tenders into the egg–buttermilk mixture and then the seasoned Parmesan.
4. Place the chicken tenders in the air fryer's basket. Select the French Fry preset. Set the cooking temperature to 390° F/199° C and the cooking time to 10 minutes. Start the cooking process.
5. Halfway through the cooking process, the air fryer's shake timer will sound. Flip the chicken tenders.

Sweet Chili Brussels Sprouts

Ingredients

2 & 3 QT.	SERVES 2

½ lb Brussels sprouts, trimmed & cut in half

1 tbsp. olive oil

1 garlic clove, minced

½ tsp. sea salt

½ tsp. ground black pepper

1 tbsp. sweet chili sauce

Directions

1. In a bowl, add the Brussels sprouts and olive oil and toss.
2. Place the Brussels sprouts in the air fryer's basket. Select the Vegetable preset. Set the cooking temperature to 380° F/193° C and the cooking time to 18 minutes. Start the cooking process.
3. Every 6 minutes during the cooking process, toss the Brussels sprouts.
4. After 12 minutes of cooking time have passed, add the garlic, salt, and black pepper and toss to mix well.
5. When the cooking time is complete, toss the Brussels sprouts with the sweet chili sauce before serving.

Sausage and Peppers

Ingredients

2 & 3 QT. | **SERVES 3-4**

4 hot or sweet sausage links

1 red pepper, sliced & seeded

1 medium onion, sliced into ¼ inch-thick pieces

¼ tsp. salt

¼ tsp. ground black pepper

1 tbsp. olive oil

Directions

1. Place the sausage in the air fryer's basket. Select the Pizza preset.* Set the cooking temperature to 360° F/182° C and the cooking time to 20 minutes. Start the cooking process.
2. While the sausage is cooking, in a bowl, combine the peppers, onion, salt, black pepper, and olive oil and toss.
3. After 12 minutes of cooking time have passed, add the peppers and onion to the air fryer's basket.
4. Serving recommendation: You can either slice the sausage for a sandwich or use them in the Sausage & Pepper Stromboli recipe.

* For the 2-qt. air fryer, use the French Fry preset.

Sausage and Pepper Stromboli

Ingredients

2 & 3 QT.	SERVES 2

13.8 oz pizza crust

2 links hot sausage, cooked & sliced

1 red pepper, sliced

1 small onion, sliced

1 cup shredded mozzarella

olive oil spray

Directions

1. Unroll the pizza crust and cut the crust in half. Roll out the halves slightly to make them even and rectangular.
2. Place half of the sausage, pepper, and mozzarella lengthwise in the middle of each piece of crust.
3. Seal the crusts by pulling the long sides of the crusts in and sealing each end.
4. Place the Strombolis in the air fryer's basket.* Spray the Strombolis with the olive oil. Select the Pizza preset.† Set the cooking temperature to 360° F/182° C and the cooking time to 14 minutes. Start the cooking process.
5. Halfway through the cooking time, the air fryer's shake timer will sound. Flip the Strombolis and spray them with olive oil again.
6. When the cooking time is complete, let the Strombolis rest for 10 minutes before serving.

* For the 2-qt. air fryer, you might need to cook each Stromboli separately.

† For the 2-qt. air fryer, use the French Fry preset.

Shrimp Scampi

Ingredients

2 & 3 QT.	SERVES 2

½ lb 16–20-size shrimp, peeled & deveined

2 cloves garlic, minced

1 tbsp. extra virgin olive oil

2 tbsp. unsalted butter, cubed

1 ½ tbsp. white wine

1 pinch red pepper flakes

juice of ½ lemon

½ tbsp. chopped parsley

Directions

1. In a casserole dish, add the shrimp and top with the garlic, extra virgin olive oil, butter, and wine.
2. Place the casserole dish in the air fryer's basket. Select the Fish preset. Set the cooking temperature to 390° F/199° C and the cooking time to 5 minutes. Start the cooking process.
3. When the cooking time is complete, remove the shrimp scampi and add the lemon juice and parsley before serving.

Breaded Pork Chops with Roasted Corn

Ingredients

2 QT.	SERVES 1

1 large egg

2 tbsp. milk

1 cup seasoned breadcrumbs

1 pork chop, ½ inch thick

olive oil spray

1 ear corn

2 lemon wedges

3 QT.	SERVES 2

2 large eggs

¼ cup milk

2 cups seasoned breadcrumbs

2 pork chops, ½ inch thick

olive oil spray

2 ears corn

4 lemon wedges

Directions

1. In a shallow pan, add the eggs and milk and beat together.
2. In a separate shallow pan, add the breadcrumbs.
3. Dip the pork chops into the egg mixture and coat well.
4. Coat the pork chops well with the breadcrumbs.
5. Place the breaded pork chops in the air fryer's basket. Spray the pork chops lightly with the olive oil.
6. Place the corn in the air fryer's basket. Select the French Fry preset. Set the cooking temperature to 400° F/204° C and the cooking time to 12 minutes. Start the cooking process.
7. Halfway through the cooking process, the air fryer's shake timer will sound. Flip the pork chops and rotate the corn.
8. When an instant-read thermometer inserted into the thickest part of the pork chops reads 160° F/71° C, remove the pork chops and serve with the corn and lemon wedges.

Spaghetti Squash

Ingredients

2 & 3 QT.	SERVES 3

½ spaghetti squash, cut in half

½ cup water

1 clove garlic, minced

½ tsp. salt

¼ tsp. ground black pepper

1 tbsp. extra virgin olive oil

Directions

1. Place spaghetti squash pieces in the air fryer's basket (face down). Pour the water over the squash and leave the water in the bottom of the basket. Select the Bake preset.* Set the cooking temperature to 320° F/160° C and the cooking time to 30 minutes. Start the cooking process.
2. Halfway through the cooking process, the air fryer's shake timer will sound. Flip the spaghetti squash.
3. When the cooking time is complete, scrape the squash out into a casserole dish that fits inside the air fryer's basket. Add the garlic, salt, black pepper, and extra virgin olive oil and toss.
4. Place the casserole dish in the air fryer's basket. Select the Bake preset.* Set the cooking temperature to 350° F/177° C and the cooking time to 15 minutes. Start the cooking process.
5. Halfway through the cooking process, the air fryer's shake timer will sound. Toss the contents of the casserole dish.

* For the 2-qt. air fryer, use the French Fry preset.

Roast Beef Dinner

Ingredients

2 & 3 QT. | **SERVES 4**

1 2-lb eye round roast

4 cloves garlic, minced

2 sprigs rosemary, chopped

1 tsp. sea salt

½ tsp. coarse ground black pepper

2 tbsp. extra virgin olive oil

10 fingerling potatoes

1 tbsp. olive oil

1 tsp. salt

½ tsp. ground black pepper

Directions

1. In a bowl, combine the garlic, rosemary, sea salt, coarse ground black pepper, and extra virgin olive oil. Rub the roast with the garlic mixture. Refrigerate the roast for 4 hours.
2. When the roast is done marinating, place the roast in the air fryer's basket. Select the Chicken preset. Set the cooking temperature to 350° F/177° C and the cooking time to 45 minutes. Start the cooking process. Rotate the roast every 15 minutes during the cooking process.
3. While the roast is cooking, in a bowl, combine the potatoes, olive oil, salt, and black pepper and toss.
4. When there are 20 minutes left on the cooking timer, place the potatoes in the air fryer's basket around the roast.
5. When the cooking time is complete, serve the roast with the potatoes.

Ribeye Steak with Roasted Mini Peppers

Ingredients

2 & 3 QT. | **SERVES 1**

1 10-oz ribeye steak

½ tsp. salt

½ tsp. coarse ground black pepper

1 clove garlic, minced

1 tbsp. extra virgin olive oil

1 sprig rosemary, stemmed & chopped

3 mini sweet peppers

Directions

1. Season the steak with the salt, black pepper, garlic, extra virgin olive oil, and rosemary.
2. Select the Broil preset.* Set the cooking temperature to 400° F/204° C and the cooking time to 3 minutes to preheat the appliance. Start the preheating process.
3. Raise the Fry Tray to the higher position. Place the steak in the air fryer's basket and surround the steak with the mini peppers. Select the Broil preset.* Set the cooking temperature to 400° F/204° C and the cooking time to 12 minutes. Start the cooking process.
4. Halfway through the cooking time, the air fryer's shake timer will sound. Flip the steak and peppers.
5. Broil until the steak reaches the desired doneness.

* For the 2-qt. air fryer, use the French Fry preset.

Roast Cornish Game Hens

Ingredients

2 QT.	SERVES 1
1 Cornish game hen	½ tsp. paprika
½ tsp. granulated garlic	½ tsp. dried rosemary
½ tsp. granulated onion	½ tsp. dried thyme
½ tsp. sea salt	olive oil spray
½ tsp. ground black pepper	

3 QT.	SERVES 2
2 Cornish game hens	1 tsp. paprika
1 tsp. granulated garlic	1 tsp. dried rosemary
1 tsp. granulated onion	1 tsp. dried thyme
1 tsp. sea salt	olive oil spray
1 tsp. ground black pepper	

Directions

1. In a bowl, combine the granulated garlic, granulated onion, salt, black pepper, paprika, rosemary, and thyme. Rub the hens with the seasoning mixture.
2. Place the hens in the air fryer's basket. Select the Chicken Wing preset. Set the cooking temperature to 325° F/163° C and the cooking time to 40 minutes. Start the cooking process.
3. After 25 minutes of cooking time have passed, flip the hens and spray them with the olive oil.
4. When an instant-read thermometer inserted into the thickest part of the hens reads 165° F/74° C, remove the hens from the air fryer and let rest for 20 minutes before slicing.

Southwest Seasoned Pork Roast with Sweet Potatoes

Ingredients

2 & 3 QT. | **SERVES 4**

1 1 ½-2-lb pork loin roast

Marinade

½ tsp. sea salt

½ tsp. ground coriander

1 clove garlic

½ tsp. granulated onion

2 tbsp. chopped cilantro

1 tsp. chili powder

1 tbsp. brown sugar

juice of ½ lime

¼ tsp. ground black pepper

2 tbsp. olive oil

Sweet Potatoes

1 sweet potato, washed & cut into 2 x 2-inch cubes

2 tbsp. extra virgin olive oil

1 sprig rosemary, chopped

1 clove garlic, minced

½ tsp. salt

¼ tsp. ground black pepper

Directions

1. In a shallow pan, combine the Marinade ingredients. Coat the pork roast in the Marinade and refrigerate the pork roast in the pan for 4 hours.
2. When the pork roast is done marinating, place the pork roast in the air fryer's basket. Select the Chicken preset. Set the cooking temperature to 325° F/163° C and the cooking time to 40 minutes. Start the cooking process.
3. Halfway through the cooking process, the air fryer's shake timer will sound. Rotate the pork roast.
4. In a bowl, combine the Sweet Potatoes ingredients and toss.
5. When cooking time is complete, flip the roast and place the potatoes in the air fryer's basket around the pork roast. Select the Chicken preset. Set the cooking temperature to 325° F/163° C and the cooking time to 20 minutes. Start the cooking process.
6. When the cooking time is complete, let the pork roast rest for 15 minutes before slicing.

Fish Tacos

Ingredients

2 & 3 QT. | **SERVES 2**

½ lb cod fillet, cut into 1 ½ inch-thick slices

Seasoned Flour

½ cup flour

½ tsp. cumin

½ tsp. paprika

¼ tsp. granulated garlic

¼ tsp. ground cayenne pepper

¾ tsp. salt

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canola oil spray

4 6-inch flour tortilla shells

¼ cup chipotle mayonnaise

½ cup shredded cabbage

¼ red onion, sliced thinly

½ avocado, peeled & sliced

¼ mango, peeled & diced

2 tbsp. cilantro leaves

½ lime, cut into wedges

Directions

1. In a shallow pan, combine the Seasoned Flour ingredients and mix together. Dip the cod in the Seasoned Flour.
2. Place the cod in the air fryer's basket. Spray the cod lightly with the canola oil. Select the Fish preset. Set the cooking temperature to 390° F/199° C and the cooking time to 10 minutes. Start the cooking process.
3. When the fish is fully cooked, assemble the tacos: Place the flour tortillas on a cutting board and drizzle with the chipotle mayonnaise. Top with the cabbage, cod, red onion, avocado, and mango. Top with the cilantro leaves and serve with the lime wedges.

Soy-Glazed Salmon

Ingredients

2 & 3 QT. | **SERVES 2**

2 6-oz salmon fillets

Marinade

2 tbsp. sweet soy sauce

1 tbsp. rice wine

1 tsp. minced ginger

1 clove garlic, minced

juice of ½ lime

½ tsp. sesame oil

¼ tsp. red pepper flakes

Directions

1. In a shallow pan, combine the Marinade ingredients and mix together. Coat the salmon in the Marinade and refrigerate the salmon in the pan for 3 hours.
2. When the salmon is done marinating, place the salmon in the air fryer's basket. Select the Fish preset. Set the cooking temperature to 390° F/199° C and the cooking time to 10 minutes. Start the cooking process.
3. Cook until the salmon reaches your desired doneness, which might require additional cooking time.

Berry Apple Crisp

Ingredients

2 & 3 QT. | **SERVES 2**

8 oz frozen berries

1 medium Granny Smith apple, peeled & diced

½ tbsp. corn starch

2 tbsp. sugar

½ tsp. lemon zest

¼ tsp. cinnamon

Crisp Topping

¼ cup flour

2 tbsp. brown sugar

¼ cup butter

2 tbsp. oatmeal

½ tsp. cinnamon

Directions

1. In a 1 ½-qt. round casserole dish, combine the berries, apple, corn starch, sugar, lemon zest, and ¼ tsp. cinnamon and toss.
2. Place the casserole dish in the air fryer's basket. Select the Bake preset.* Set the cooking temperature to 320° F/160° C and the cooking time to 15 minutes. Start the cooking process.
3. While the berry mixture cooks, in a bowl, combine the flour and brown sugar with the butter until pea sized. Add the oatmeal and cinnamon and mix well.
4. When the cooking time is complete, pour the Crisp Topping over the berry mixture in the casserole dish. Select the Bake preset.* Set the cooking temperature to 350° F/177° C and the cooking time to 20 minutes. Start the cooking process.

* For the 2-qt. air fryer, use the French Fry preset.

Chocolate Lava Cake

Ingredients

2 & 3 QT.	SERVES 2

1/3 cups semi-sweet chocolate chips

½ stick salted butter

½ cup powdered sugar

1 egg

1 egg yolk

½ tsp. vanilla extract

2 ½ tbsp. flour

Directions

1. In a microwave-safe glass bowl, add the chocolate chips and butter. Microwave for 1 minute. Mix until all the chips are melted and the butter and chocolate are creamy and combined.
2. Add the sugar and mix well.
3. Add the egg and mix well.
4. Add the flour and stir until well combined to finish the batter.
5. Spray four 4-oz ramekins with nonstick spray. Pour the batter into the ramekins.
6. Select the Bake preset.* Set the cooking temperature to 375° F/191° C and the cooking time to 2 minutes. Start the preheating process.
7. When the air fryer has preheated, place the ramekins in the air fryer's basket. Select the Bake preset.* Set the cooking temperature to 375° F/191° C and the cooking time to 8 minutes. Start the preheating process.
8. When the cooking time is complete, let the lava cakes sit for 10 minutes before unmolding.
9. Serving recommendation: Serve with raspberries, mint, and raspberry sauce.

* For the 2-qt. air fryer, use the French Fry preset.

Air-Fried Doughnuts

Ingredients

2 & 3 QT. | **MAKES 7**

Dough

¼ cup milk

½ tbsp. yeast

2 tbsp. butter, melted & cooled

1/3 cup mashed potatoes

½ cup sugar

½ tsp. salt

1 tsp. baking powder

½ tsp. baking soda

½ tsp. ground nutmeg

1 ½ cups flour

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canola oil spray

Sugar Coating

½ cup sugar plus 1 ½ tbsp. cinnamon

½ cup powdered sugar

Directions

1. Pour the milk into a microwave-safe glass bowl. Microwave the milk for 20 seconds to remove the chill.
2. Add the milk and the rest of the Dough ingredients to a larger bowl and mix until incorporated. Cover the bowl and refrigerate for 2 hours.
3. After the Dough has been refrigerated, roll out the Dough until ¾ inch thick. Use a doughnut cutter to cut doughnuts out of the Dough.
4. Spray the doughnuts with the canola oil. Place the doughnuts in the air fryer's basket. Select the Bake preset.* Set the cooking temperature to 375° F/191° C and the cooking time to 8 minutes. Start the cooking process.
5. After 4 minutes of cooking time have passed, flip the doughnuts.
6. When the cooking time is complete, toss the doughnuts in one of the Sugar Coating ingredients.

* For the 2-qt. air fryer, use the French Fry preset.

Raspberry Crescents

Ingredients

2 & 3 QT. | **MAKES 8**

8 oz crescent rolls

½ cup raspberry preserves

1 large egg

2 tbsp. water

Directions

1. Unroll the crescent rolls. Spoon 1 tbsp. raspberry preserve into the middle of each roll. Roll the crescent rolls up.
2. In a bowl, combine the egg and water and mix together to make egg wash.
3. Place half of the crescent rolls in the air fryer's basket. Brush the crescent rolls with the egg wash. Select the Bake preset.* Set the cooking temperature to 320° F/160° C and the cooking time to 15 minutes. Start the cooking process.
4. After 15 minutes of cooking time have passed, start checking the crescent rolls. Cook until the rolls are golden brown. Repeat the cooking process to make the rest of the crescent rolls.

* For the 2-qt. air fryer, use the French Fry preset.

Apple Hand Pies

Ingredients

2 & 3 QT. | **MAKES 2**

1 Granny Smith apples, cored & diced

¼ tsp. cinnamon

1 pinch nutmeg

½ tbsp. flour

2 tbsp. sugar

1 premade pie crust

1 egg

2 tbsp. water

Directions

1. In a bowl, combine the apple, cinnamon, nutmeg, flour, and sugar and toss.
2. Unroll the pie crust and cut them into four equal pieces.
3. In a small bowl, beat together the egg and water to make egg wash.
4. Divide the apple mixture into two equal parts. Place one portion of the apple mixture into the center of two of the pie crust quarters. Brush the edges of all the pie crust quarters. Top the apple-filled pie crust quarters with an unfilled pie crust quarter. Repeat until two pies are made. Crimp the edges of each pie with a fork.
5. Place two pies in the air fryer's basket. Select the Bake preset.* Set the cooking temperature to 320° F/160° C and the cooking time to 10 minutes. Start the cooking process.
6. Serving recommendation: Serve with powdered sugar and ice cream.

* For the 2-qt. air fryer, use the French Fry preset.

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