

the Versa Chef™

# Air Fry

RECIPE BOOK



**PowerXL**  
products that excel

# VERSA CHEF™



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# Quick Start Guide

## AIR FRYING

### STEP 1



Insert the Drip Tray at the bottom of the appliance (below the bottom heating elements). Select an accessory appropriate for your recipe. Place food on the accessory. Open the door and slide the accessory into one of the shelves inside the appliance.

### STEP 2



Plug the appliance into a dedicated electrical outlet. Press the Power Button to turn on the appliance. Press the Air Fryer/Oven Mode Button. The light next to the button will illuminate.

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

### STEP 3



Turn the Control Knob to select a desired program. The name of the program will illuminate on the display. Press the Temperature/Darkness Button and then turn the Control Knob to select the cooking temperature. Press the Time/Slice Button and then turn the Control Knob to select the cooking time. Press the Start/Pause Button to begin the cooking process.

### STEP 4



When the cooking process is complete, use oven mitts to carefully remove the accessory from the appliance.

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



# Roasted Boneless Pork Chops

**INGREDIENTS:**

2 lb boneless  
pork loin chops  
½ oz taco seasoning

**INSTRUCTIONS:**

1. Set the appliance to the Air Fryer/Oven mode. Select the Roast setting. Set the cooking time to 15 minutes. Let the appliance preheat.
2. While the appliance preheats, season each side of the pork with the taco seasoning.
3. When the appliance has preheated, place the seasoned pork on the Crisper Tray. Slide the Crisper Tray into the appliance and cook until an instant-read thermometer inserted into the thickest part of the pork reads 150° F.
4. Serving suggestion: Serve with the Roasted Broccoli.

# Mixed Berry Bread Pudding

**INGREDIENTS:**

- 4 large eggs
- 2 large yolks
- 1 tsp. vanilla extract
- 1 cup sugar
- 3 cups half and half
- 3 cups cubed leftover bread
- 2 cups mixed berries

**INSTRUCTIONS:**

1. Place the eggs, yolks, vanilla, sugar, and half and half in a bowl and mix together well.
2. Soak the bread in the mixture for 20 minutes.
3. Fold the berries into the mixture. Pour the mixture into the Bread Pan.
4. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the cooking temperature to 300° F and the cooking time to 45 minutes. Let the appliance preheat.
5. When the appliance has preheated, place the Bread Pan in the appliance. Cook until the bread pudding is golden.
6. When the bread pudding is done, remove and let cool for 1 hour before serving.
7. Serving suggestion: Serve with whipped cream and raspberry sauce.



# Roasted Broccoli

**INGREDIENTS:**

2 heads broccoli, cut  
into florets

2 tbsp. olive oil

2 cloves garlic, minced

1 tsp. salt

½ tsp. ground black  
pepper

**INSTRUCTIONS:**

1. In a bowl, toss the broccoli with the olive oil, garlic, salt, and black pepper.
2. Set the appliance to the Air Fryer/Oven mode. Select the Roast setting. Set the cooking time to 15 minutes. Let the appliance preheat.
3. When the appliance has preheated, place the broccoli on the Crisper Tray. Slide the Crisper Tray into the appliance and cook until the broccoli is done.
4. Serving suggestion: Serve with the Roasted Boneless Pork Chops.

# Poutine

**INGREDIENTS:**

- 1 lb frozen French fries
- ½ cup beef gravy
- 1 cup cheese curds
- 1 tbsp. chopped chives

**INSTRUCTIONS:**

1. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking time to 20 minutes. Let the appliance preheat.
2. When the appliance has preheated, place the French fries on the Crisper Tray. Slide the Crisper Tray into the appliance.
3. When the French fries are almost done, microwave the gravy for 1 minute to heat the gravy.
4. When the French fries are done, plate them and top with the cheese curds, gravy, and chives.



# Eric's Burger Slopper

## INGREDIENTS:

4 5-oz hamburger patties  
salt, to taste  
ground black pepper, to taste  
2 cups chili, hot\*  
1 cup shredded cheddar  
½ red onion, diced  
6 pickled jalapeños  
2 brioche rolls, cut in half

## INSTRUCTIONS:

1. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking time to 10 minutes. Let the appliance preheat.
2. When the appliance has preheated, place the hamburgers on the Crisper Tray. Slide the Crisper Tray into the appliance, slide the Baking Pan into a shelf below the Crisper Tray to catch any drippings, and cook until the desired doneness is reached.
3. When the hamburgers are done, top each patty with ¼ cup cheddar. Cook for another 2 minutes to melt the cheese.
4. To assemble the sloppers: Place a hamburger patty on the bottom half of a roll. Top with ¼ cup chili, a second hamburger patty, another ¼ cup chili, half of the red onions, 3 jalapeños, and the top half of the roll. Repeat to make the second slopper.

\* See the Toss & Go Chili recipe in the Slow Cooking cookbook.

# Pork Tenderloin with Brussels Sprouts & Pearl Onions

## INGREDIENTS:

### Eric's Everyday Seasoning\*

2 tbsp. crushed sea salt

2 tbsp. crushed black pepper

2 tbsp. granulated garlic

2 tbsp. granulated onion

1 tbsp. dried basil

½ tsp. red pepper flakes

1 tbsp. coriander

1 tsp. dry mustard

1 tsp. brown sugar

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1 pork tenderloin, trimmed

1 tsp. paprika

1 lb Brussels sprouts, cleaned & cut in half

1 cup pearl onions, peeled

¼ cup olive oil

3 cloves garlic, minced

## INSTRUCTIONS:

1. Set the appliance to the Air Fryer/Oven mode. Select the Roast setting. Set the cooking time to 25 minutes. Let the appliance preheat.
2. Combine the Eric's Everyday Seasoning ingredients in a bowl and mix together.
3. While the appliance preheats, rub the pork with 3 tbsp. Eric's Everyday Seasoning and the paprika. Place the pork on the Baking Pan.
4. Place the Brussels sprouts, pearl onions, and carrots in a bowl and toss together with the olive oil and garlic. Surround the pork with the vegetables.
5. When the appliance has preheated, slide the Baking Pan into the appliance and cook until the pork is done and the vegetables are tender.
6. Slice the pork before serving with the vegetables.

\* Yields about ½ cup. Any leftover seasoning can be stored in an airtight container for later use.



# Soy-Glazed Salmon

## INGREDIENTS:

### Marinade

2 tbsp. sweet soy sauce

2 tbsp. rice wine

1 tsp. minced ginger

1 clove garlic, minced

½ lime, juiced

1 tsp. sesame oil

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4 5-oz salmon fillets

## INSTRUCTIONS:

1. Combine the soy sauce, rice wine, ginger, garlic, lime juice, and sesame oil in a shallow pan. Coat the salmon with the marinade and refrigerate for 3 hours.
2. When the salmon is done marinating, place the salmon on the Baking Pan.
3. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the cooking time to 12 minutes. Let the appliance preheat.
4. When the appliance has preheated, slide the Baking Pan into the appliance and cook until the desired doneness is reached (additional cooking time might be required).

# Deviled Eggs with Bacon

## INGREDIENTS:

12 large eggs  
6 slices bacon  
½ cup mayonnaise  
1 tbsp. Dijon mustard  
¼ tsp. salt  
¼ tsp. ground black pepper

## INSTRUCTIONS:

1. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking temperature to 250° F and the cooking time to 18 minutes. Let the appliance preheat.
2. Place the eggs on the Crisper Tray. When the appliance has preheated, slide the Crisper Tray into the appliance and cook until the eggs are done.
3. Remove the eggs from the appliance and cool them in an ice bath.
4. Place the bacon on the Baking Pan. Select the Airfry setting. Slide the Baking Pan into the appliance and cook until the bacon is crispy.
5. When the eggs are cool, peel and cut them in half. Remove the yolk and place the yolk in a bowl. Add the mayonnaise, mustard, salt, and black pepper and mix well. Transfer to a piping bag. Reserve the egg whites.
6. Pipe the yolk mixture into the egg whites. Top with the bacon.



# Fried Chicken

## INGREDIENTS:

1 cup buttermilk  
1 large egg  
1 3-lb chicken, cut into  
8 pieces

## Seasoned Flour

2 cups flour  
1 tbsp. salt  
1½ tsp. ground black  
pepper  
1½ tsp. dried thyme  
1 tbsp. garlic powder  
1 tsp. ground mustard  
2 tbsp. paprika  
1 tbsp. onion powder  
¾ tbsp. ground white  
pepper

## INSTRUCTIONS:

1. Combine the buttermilk and egg in a shallow pan. Coat the chicken in the mixture. Refrigerate for 30 minutes.
2. Combine the flour, salt, black pepper, thyme, garlic powder, ground mustard, paprika, onion powder, and white pepper in a bowl.
3. When the chicken is done marinating, coat the chicken in the seasoned flour. Let the chicken rest for 20 minutes.
4. When the chicken is ready, evenly divide the chicken pieces between the Crisper Tray and Baking Pan.
5. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking temperature to 350° F and the cooking time to 35 minutes. Let the appliance preheat.
6. When the appliance has preheated, slide the Crisper Tray and Baking Pan into the appliance and cook until an instant-read thermometer inserted into the thickest part of the chicken reads 165° F.

# Shrimp Scampi

## INGREDIENTS:

1 lb 16-20-size shrimp,  
deveined

2 cloves garlic, sliced  
thinly

1 tbsp. chopped  
parsley

¼ tsp. salt

¼ tsp. red pepper  
flakes

3 tbsp. extra virgin  
olive oil

1 tbsp. butter

2 tbsp. white wine

½ lemon, sliced

## INSTRUCTIONS:

1. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking temperature to 375° F and the cooking time to 10 minutes. Let the appliance preheat.
2. Place the shrimp on the Baking Pan. Top with the rest of the ingredients.
3. When the appliance has preheated, slide the Baking Pan into the appliance.
4. Serving suggestion: Serve over rice pilaf or cooked spaghetti.



# Chicken Parmesan

## INGREDIENTS:

2 large eggs  
¼ cup buttermilk  
¾ cup breadcrumbs  
½ cup shredded  
Parmesan  
½ tsp. salt  
½ tsp. ground black  
pepper  
½ tsp. granulated  
garlic  
1 tbsp. chopped  
parsley  
2 4-oz chicken breasts,  
split & pounded lightly  
to flatten  
1 cup marinara sauce\*  
¼ cup grated  
Parmesan  
¾ cup shredded  
mozzarella

## INSTRUCTIONS:

1. Add the eggs and buttermilk to a bowl and beat together.
  2. Add the breadcrumbs, shredded Parmesan, salt, black pepper, garlic, and parsley to a shallow pan and mix.
  3. Dip the chicken into the egg mixture and then dredge the chicken in the breadcrumb mixture to coat. Place the chicken on the Baking Pan.
  4. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking time to 10 minutes. Let the appliance preheat.
  5. When the appliance has preheated, slide the Baking Pan into the appliance. After 5 minutes, flip the chicken.
  6. When the chicken is done cooking, top the chicken with the marinara sauce, the grated Parmesan, and the mozzarella.
  7. Slide the Baking Pan into the top shelf. Select the Broil setting. Set the cooking time to 5 minutes. Cook until the cheese is melted.
  8. Serving suggestion: Serve with pasta and crusty bread.
- \*See the Marinara Sauce recipe in the Slow Cooking cookbook.

# Sausage & Pepper Stromboli

## INGREDIENTS:

10 oz pizza dough\*  
2 links hot sausage,  
cooked & sliced  
1 red pepper, sliced  
1 small onion, sliced  
1 cup shredded  
mozzarella  
olive oil spray

## INSTRUCTIONS:

1. Roll the pizza dough out until it is  $\frac{1}{4}$  inch thick.
2. Center the sausage, pepper, onion, and mozzarella lengthwise in the middle of the dough. Pull the long sides of the dough over the center and seal. Then, seal each end of the Stromboli.
3. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the cooking temperature to 375° F and the cooking time to 20 minutes. Let the appliance preheat.
4. Place the Stromboli on the Baking Pan and spray the Stromboli with the olive oil.
5. When the appliance has preheated, slide the Baking Pan into the appliance.
6. When the Stromboli is done cooking, remove and let cool for 10 minutes before serving.

\* See the Pizza Dough recipe in the Bread Making cookbook.



# Honey Stung Chicken Wings

**INGREDIENTS:**

2 lb chicken wings  
1 stick butter, melted  
¾ cup hot sauce  
½ cup honey  
1 tbsp apple cider  
vinegar  
1 tsp. ground cayenne  
pepper  
1 tsp. granulated garlic  
2 tbsp. Dijon mustard

**INSTRUCTIONS:**

1. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking time to 25 minutes. Let the appliance preheat.
2. Evenly divide the chicken wings between the Crisper Tray and Baking Pan.
3. When the appliance has preheated, slide the Crisper Tray and Baking Pan into the appliance.
4. When the chicken wings are almost done cooking, place the butter, hot sauce, honey, apple cider vinegar, cayenne pepper, garlic, and mustard in a bowl and combine.
5. When the chicken wings are done, toss them in the sauce and serve.

# Halibut with Herbs

## INGREDIENTS:

4 5-oz halibut fillets  
2 tbsp. Dijon mustard  
1 shallot, minced  
 $\frac{3}{4}$  cup breadcrumbs  
2 sprigs thyme,  
stemmed & chopped  
1 sprig rosemary,  
stemmed & chopped  
2 tbsp. chopped chives  
1 tsp. salt  
1 tsp. ground black  
pepper  
 $\frac{1}{2}$  lemon

## INSTRUCTIONS:

1. Place the halibut on the Baking Pan. Brush the halibut with the mustard. Sprinkle the shallot over the mustard.
2. Place the breadcrumbs, thyme, rosemary, chives, salt, and black pepper in a bowl and toss to combine. Spread the breadcrumbs mixture on the halibut.
3. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the cooking temperature to 375° F and the cooking time to 12 minutes. Let the appliance preheat.
4. When the appliance has preheated, slide the Baking Pan into the appliance. Cook until the desired doneness is reached.
5. When the halibut is done, squeeze some lemon juice on each piece before serving.



# Bacon Sticks

**INGREDIENTS:**

6 slices bacon

**INSTRUCTIONS:**

1. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking time to 10 minutes. Let the appliance preheat.
  2. Lay the bacon out on a work surface. Twist the bacon slices until they look like straws. Place the bacon on the Baking Pan.
  3. When the appliance has preheated, slide the Baking Pan into the appliance. Cook the bacon until it is crispy.
  4. Serving suggestion: Serve with broccoli cheddar soup.\*
- \* See the Broccoli Cheddar Soup recipe in the Slow Cooking cookbook.

# Ribeye Steaks with Roasted Mini Peppers

**INGREDIENTS:**

2 12-oz ribeye steaks  
1 tsp. salt  
1 tsp. coarsely ground  
black pepper  
1 clove garlic, minced  
1 sprigs rosemary,  
stemmed & chopped  
1 tbsp. extra virgin  
olive oil  
6 mini sweet peppers

**INSTRUCTIONS:**

1. Season the steaks with the salt, black pepper, garlic, rosemary, and extra virgin olive oil.
2. Set the appliance to the Air Fryer/Oven mode. Select the Roast setting. Set the cooking time to 15 minutes. Let the appliance preheat.
3. Place the steaks on the Crisper Tray. Surround the steaks with the mini peppers.
4. When the appliance has preheated, slide the Crisper Tray into the appliance. Halfway through the cooking time, flip the steak and peppers. Roast until the desired doneness is reached.



# Steak Sandwich on Focaccia with Chimichurri

## INGREDIENTS:

1 flank steak, trimmed

### Marinade

1 shallot, minced

3 tbsp. balsamic vinegar

1 tbsp. honey

¼ cup olive oil

1 tsp. salt

1 tsp. ground black pepper

### Chimichurri

¼ cup chopped cilantro

¼ cup chopped parsley

2 cloves garlic, minced

½ shallot, minced

½ tsp. salt

¼ tsp. hot red pepper flakes

2 tbsp. red wine vinegar

¼ cup extra virgin olive oil

## INSTRUCTIONS:

1. Combine the Marinade ingredients in a shallow pan or resealable bag. Add the steak and refrigerate for 4–6 hours.
2. When the steak is done marinating, set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking time to 15 minutes. Let the appliance preheat.
3. When the appliance has preheated, remove the steak from the marinade and place the steak on the Crisper Tray. Slide the Crisper Tray into the appliance and cook until the desired doneness is reached.
4. While the steak is cooking, place the Chimichurri ingredients in a bowl and mix together.
5. When the steak is done cooking, plate the steak and top with some of the Chimichurri.

**Tip:** Any leftover Chimichurri can be refrigerated and served with other meats, like chicken.

# French Toast with Raspberries

## INGREDIENTS:

4 slices leftover bread,  
cut in half

4 large eggs, beaten

¼ cup half and half

1 tsp. almond extract

½ tbsp. cinnamon

1 tbsp. sugar

3 tbsp. melted butter

## INSTRUCTIONS:

1. Place the eggs, half and half, almond extract, cinnamon, and sugar in a shallow pan large enough to hold the bread and beat together. Soak the bread in the egg batter for 15 minutes.
2. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the cooking time to 10 minutes. Let the appliance preheat.
3. Pour the butter onto the Baking Pan and place the bread on the butter.
4. When the appliance has preheated, slide the Baking Pan into the appliance and cook until golden.
5. Serving suggestion: Serve with raspberry and powdered sugar and garnish with mint.



# Breaded Pork Chops

## INGREDIENTS:

### Eric's Everyday Seasoning\*

2 tbsp. crushed sea salt

2 tbsp. crushed black pepper

2 tbsp. granulated garlic

2 tbsp. granulated onion

1 tbsp. dried basil

½ tsp. red pepper flakes

1 tbsp. coriander

1 tsp. dry mustard

1 tsp. brown sugar

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2 cups breadcrumbs,  
made from leftover  
bread

3 large eggs

½ cup milk

1 cup flour

2 tsp. salt, divided

1½ tsp. ground black  
pepper, divided

4 pork chops

1 lemon, cut  
into wedges

## INSTRUCTIONS:

1. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking time to 15 minutes. Let the appliance preheat.
2. Combine the Eric's Everyday Seasoning ingredients in a bowl and mix together. Place the breadcrumbs in a shallow dish and season with 3 tbsp. Eric's Everyday Seasoning.
3. Place the eggs and milk in a second shallow dish and beat together.
4. Place the flour, 1 tsp. salt, and ½ tsp. black pepper in a third shallow dish and mix well.
5. Season both sides of the pork chops evenly with ¼ tsp. salt and ¼ tsp. black pepper per pork chop. Coat the pork chops in the flour. Dip the pork chops into the egg mixture. Coat the pork chops in the breadcrumbs. Place the pork chops on the Crisper Tray.
6. When the appliance has preheated, slide the Crisper Tray into the appliance and cook until an instant-read thermometer inserted into the thickest part of the pork reads 155° F.
7. Garnish with the lemon wedges before serving.

\* Yields about ½ cup. Any leftover seasoning can be stored in an airtight container for later use.

# Raspberry Swirl Cheesecake

## INGREDIENTS:

### Crust

**¾ cup graham cracker crumbs**

**¼ cup sugar**

**3 tbsp. butter, melted**

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**1 lb cream cheese, room temperature**

**⅔ cup sugar**

**2 large eggs, room temperature**

**1 tsp. vanilla extract**

**1 tbsp. lemon juice**

**¼ cup raspberry jam**

## INSTRUCTIONS:

1. Place the Crust ingredients in a bowl and mix well. Pour the graham cracker crust into a 7-inch cheesecake pan. Pack the crust evenly on the bottom of the pan.
2. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the cooking temperature to 300° F and the cooking time to 10 minutes. Let the appliance preheat.
3. When the appliance has preheated, slide the Baking Pan into the appliance and place the cheesecake pan on the Baking Pan.
4. While the crust bakes, use a stand mixer to beat the cream cheese and sugar together.
5. Continue mixing, adding one egg at a time.
6. Add the vanilla and lemon juice and mix.
7. Pour the mixture over the crust. Swirl the raspberry jam into the filling.
8. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the cooking temperature to 300° F and the cooking time to 35 minutes.
9. Slide the Baking Pan into the appliance and place the cheesecake pan on the Baking Pan. Cook until there is a slight jiggle in the center of the cheesecake.
10. Refrigerate the cheesecake for 4 hours before serving.



# Chocolate Peanut Butter Molten Cake

## INGREDIENTS:

**¾ cup semi-sweet chocolate chips**  
**1 stick butter, melted**  
**¼ cup sugar**  
**1 tsp. vanilla extract**  
**3 large eggs, room temperature**  
**1 tbsp. unsweetened cocoa powder**  
**¼ cup all-purpose flour**  
**nonstick cooking spray**  
**¼ cup creamy peanut butter**

## INSTRUCTIONS:

1. Place the chocolate chips and the butter in a glass microwave-safe bowl and 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 vanilla and mix well.
3. Add the eggs and mix well.
4. Add the cocoa powder and flour and stir until combined.
5. Spray six 4-oz ramekins with nonstick spray. Pour the batter into the ramekins. Add 1 tbsp. peanut butter on top of each ramekin.
6. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the cooking temperature to 375° F and the cooking time to 8 minutes. Let the appliance preheat.
7. When the appliance has preheated, slide the Baking Pan into the appliance. Place the ramekins on the Baking Pan.
8. When the cakes are done baking, let sit for 5 minutes before unmolding and serving.
9. Serving suggestion: Serve with fresh raspberries, mint, and raspberry sauce.





***PowerXL***<sup>®</sup>

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