

# FAST, FUN FOOLPROOF RECIPES



***PowerXL***<sup>™</sup>

**SMARTSYNX<sup>™</sup> DUAL DOOR OVEN**

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**Note:** The grill plate/pizza stone accessory mentioned in some recipes is not included with all SmartSynx™ models. It can be purchased separately at: [www.powerxlproducts.com/parts\\_and\\_accessories](http://www.powerxlproducts.com/parts_and_accessories)

**Note:** The GRILL function mentioned in some recipes is not included on all models.



# Seasonings

## RED RUB

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Yields  $\frac{3}{4}$  Cup

Prep time: 3 minutes

### INGREDIENTS

1 tsp. smoked paprika  
1 tbsp. sea salt  
 $\frac{3}{4}$  tbsp. garlic powder  
 $\frac{1}{2}$  tbsp. ground black pepper  
 $\frac{3}{4}$  tbsp. onion powder  
 $\frac{1}{2}$  tsp. ground cayenne pepper  
1 tsp. thyme  
1 tsp. dried rosemary

### DIRECTIONS

Mix all the ingredients together until well incorporated.  
A fine powder can be made by placing into a blender or spice grinder.  
Any extra rub can be stored in small airtight containers.

## FISH RUB

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Yields About  $\frac{1}{2}$  Cup

Prep time: 3 minutes

### INGREDIENTS

1 tbsp. crushed sea salt  
1 tbsp. onion powder  
1 tsp. thyme  
2 tsp. tarragon  
1 tbsp. dried parsley  
1 tbsp. dried chives  
1 tbsp. ground white pepper  
1 tbsp. dried lemon peel  
1 tsp. celery seed

## EVERYDAY RUB

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Yields About ½ Cup  
Prep time: 3 minutes.

### INGREDIENTS

2 tbsp. crushed sea salt  
2 tbsp. crushed black pepper  
2 tbsp. granulated garlic  
2 tbsp. granulated onion powder  
1 tbsp. dried basil  
½ tsp. red pepper flakes  
1 tbsp. coriander  
1 tsp. dry mustard  
1 tsp. brown sugar

## SEASONED SALT\*

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Yields About 1½ Cups  
Prep time: 4 minutes

### INGREDIENTS

1 cup coarse salt  
¼ cup black peppercorns  
3 sprigs rosemary  
4 sprigs thyme  
3 sprigs tarragon  
1 clove garlic

\* Seasoned Salt recipe requires a food processor or blender to incorporate the ingredients together for best results.

# RED RUB PORK LOIN WITH ROASTED VEGETABLES

## Serves: 6

Prep time: 15 minutes

Cook time: 1 hour

## INGREDIENTS

### Pork Loin

3 lb. pork loin

1 tbsp. Red Rub\*

1 tsp. sea salt

1 tsp. ground black pepper

1 tbsp. extra virgin olive oil

### Vegetables

1 cup multicolor carrots,

2 in. pieces

1 cup cauliflower florets

3 shallots peeled,  
cut in half

2 sweet potatoes,  
cut into cubes

3 tbsp. extra virgin  
olive oil

1 tsp. sea salt

½ tsp. fresh ground  
black pepper

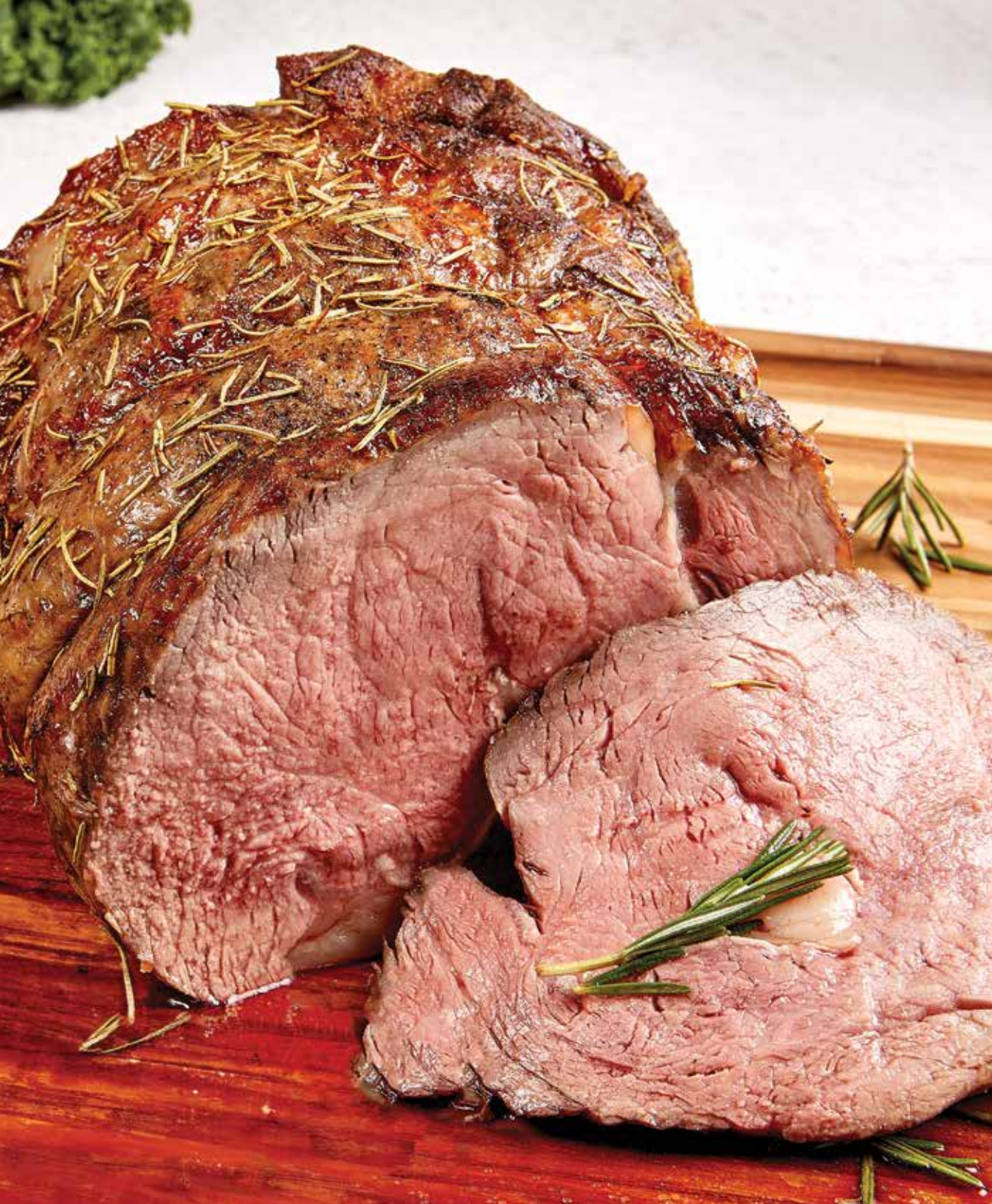
3 cloves, garlic, chopped

1 sprig rosemary, stemmed

\*See the Seasonings section.

## DIRECTIONS

1. For the Upper Oven, select Roast and set cooking time to 1 hour. For the Lower Oven, select Air Fry and set cooking time to 35 minutes. Press SmartSynx which will automatically start preheating the Upper Oven.
2. Place the pork loin onto the baking pan. Rub the pork loin with the red seasoning, salt, pepper, and olive oil.
3. Place the sweet potatoes, carrots, and cauliflower in a bowl and toss with the olive oil, sea salt, and pepper. Pour the roasted vegetable mixture into Crisper Tray.
4. When the Upper Oven is preheated, place the pork loin into the oven and the roasted vegetable mixture into the Lower Oven. The Lower Oven will automatically begin cooking when there is 35 minutes left on the Upper Oven timer.
5. When the pork loin reaches an internal temperature of 150° F, remove both the loin and the roasted vegetable mixture, and let the loin rest 10 minutes before slicing.
6. Serve the pork loin with the roasted vegetables.



# PIZZA DOUGH

**Makes: 2 pizzas**

Prep time: 15 minutes

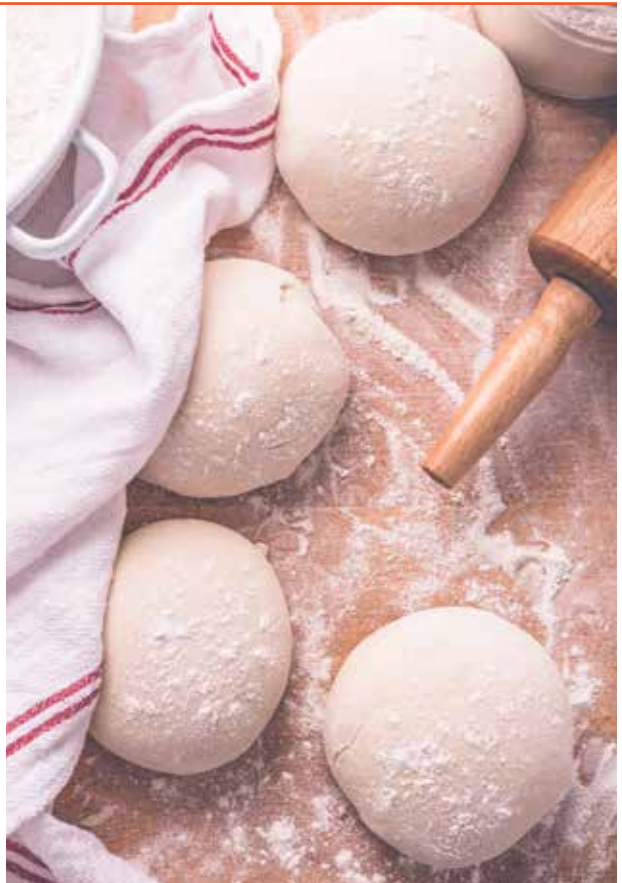
Rise time: 1 hour

## INGREDIENTS

- 3 cups flour
- 1 ⅓ cup water
- 1 tbsp. fast-acting yeast
- 1 tbsp. sea salt
- 2 tbsp. olive oil
- 1 tbsp. honey

## DIRECTIONS

1. In a stand mixer, add the yeast and water. Top with the flour and the rest of the ingredients.
2. Mix until the dough forms a ball.
3. Cut the dough into 4 balls and cover with plastic wrap.
4. Let it rise about 1 hour before using.
5. Refrigerate or freeze any unused pizza dough.





# NO-KNEAD BREAD

## Serves: 4

Prep time: 10 minutes

Rise time: 10 hours

Cook time: 1 hour

## INGREDIENTS

1 cup water

2 cups all-purpose flour

½ tsp. sea salt

## DIRECTIONS

1. In a medium size bowl, mix all the ingredients and set aside covered on your counter for 10 hours.
2. Divide the dough in half and roll into French bread on a floured surface.
3. Sprinkle the Baking Pan with corn meal and place the bread onto the pan.
4. Set the Upper Oven to Convection Bake and set cooking temperature to 400° F. Set the cooking time to 15 minutes and press Start. Once the oven is preheated, slide the Baking Pan onto a wire rack in the Upper Oven.
5. When the bread is golden, remove and let it cool before serving.



# SWEET & SPICY CHICKEN WINGS WITH PEPPERONI PIZZA

## Serves: 4

Prep time: 20 minutes

Cook time: 20 minutes

## INGREDIENTS

### Pepperoni Pizza

1 12 oz. pizza dough\*

$\frac{3}{4}$  cup shredded mozzarella

$\frac{1}{4}$  cup tomato sauce

7 oz. pepperoni

### Sweet and Spicy Chicken Wings

$\frac{1}{4}$  cup sweet chili sauce

$\frac{1}{4}$  cup BBQ sauce

$\frac{1}{4}$  cup Buffalo wing sauce

2 lb. chicken wings, raw

*\*Refer to Pizza Dough Recipe on page 8.*

## DIRECTIONS

1. On the Upper Oven, select Pizza and set the cooking time to 20 minutes. On the Lower Oven, select Air Fry and set the cooking time to 25 minutes. In the Upper Oven, place the Grill Plate upside down to use as a pizza stone. Press SmartSynx. This will preheat the pizza stone first and then will start air frying in the Lower Oven.
2. Place the wings onto the Crisper Tray and slide into the Lower Oven.
3. Roll out the dough and lightly sprinkle the pizza peel with corn meal so the pizza slides better into the oven and not stick to the pizza peel. Top the pizza with all the ingredients evenly.
4. In a large bowl, whisk the sauces for the wings together.
5. When there are 20 minutes left on the cook time of the Lower Oven, the Upper Oven will beep and start counting down. Carefully slide the pizza onto the pizza stone in the Upper Oven.
6. When the wings are done, remove from oven, toss with the wing sauce, remove excess sauce, and plate.
7. When the pizza is done, remove and serve.



# SAUSAGE AND PEPPER PIZZA

## Serves: 2-4

Prep time: 10 minutes

Pre Heat: 8 minutes

Cook time: 12 minutes

## INGREDIENTS

1 12 oz. pizza dough\*

1/3 cup pizza sauce

3/4 cup shredded mozzarella

1 hot sausage link, cooked and sliced

1/2 red pepper, sliced

1/2 green pepper, sliced

1/2 small yellow onion, sliced

*\*Refer to Pizza Dough Recipe on page 8.*

## DIRECTIONS

1. For the Upper Oven, select Pizza and set the time to 20 minutes. Place the Grill Tray upside down in the Upper Oven to use as a pizza stone. Press Start for the Upper Oven to preheat the stone.
2. Roll out the dough and sprinkle the pizza peel with corn meal so the pizza will slide better into the oven and not stick to the pizza peel. Top the pizza with all the ingredients, evenly.
3. When the Upper Oven is preheated, carefully slide the pizza into the oven.
4. When the pizza is done, remove and serve.



# WHITE PIZZA

## Serves: 2-4

Prep time: 10 minutes

Pre Heat: 8 minutes

Cook time: 12 minutes

## INGREDIENTS

1 12 oz. pizza dough\*

6 oz. sliced fresh mozzarella

¼ cup ricotta

2 cloves garlic, sliced thin

Pinch of red pepper flakes

Pinch of sea salt

1 ½ tbsp. extra virgin olive oil

*\*Refer to Pizza Dough Recipe on page 8.*

## DIRECTIONS

1. For the Upper Oven, select Pizza and set the time to 20 minutes. Place the Grill Tray upside down in the Upper Oven to use as a pizza stone. Press Start for the Upper Oven to preheat the stone.
2. Roll out the dough and sprinkle the pizza peel with corn meal so the pizza will slide better into the oven and not stick to the pizza peel. Top the pizza with all the ingredients, evenly.
3. When the Upper Oven is preheated, carefully slide the pizza into the oven.
4. When the pizza is done, remove and serve.



# SALMON & ASPARAGUS

## Serves: 4

Prep time: 15 minutes

Cook time: 15 minutes

## INGREDIENTS

### Salmon

4 5 oz. salmon filets  
4 tbsp. brown sugar  
1 tsp. onion powder  
1 tsp. garlic powder  
1 tsp. ginger, minced  
2 tsp. soy sauce  
½ lemon, juice

### Asparagus

1 lb. asparagus  
½ tsp. sea salt  
½ tsp. fresh ground black pepper  
1 tbsp. extra virgin olive oil  
2 cloves garlic, minced

## DIRECTIONS

1. Place the Grill Tray into the Upper Oven. Select Grill on the Upper Oven and set the temperature to 450 deg F and the cook time to 15 minutes. Set the Bottom Oven to Air Fry at 425° F for 12 minutes and press SmartSynx. This will start preheating the grill plate in the Upper Oven. Once preheated, it will automatically start the timer for the Upper Oven.
2. In a bowl, combine the brown sugar, onion, and garlic powder.
3. In a small bowl, combine the ginger, lemon juice, and soy sauce.
4. Brush the salmon with the ginger mixture and sprinkle with the brown sugar mixture.
5. Place the salmon on the Baking Pan and drizzle with the olive oil and season with the salt and pepper. Sprinkle the garlic on top of the asparagus.
6. When the Grill has preheated, carefully place the salmon on top of the hot grill. Place the asparagus on the Crisper Tray and slide into the Lower Oven. The Lower Oven will automatically start when there are 12 minutes left for the Upper Oven.
7. When done, serve.



# PARMESAN CHICKEN AND ROASTED BROCCOLINI

## Serves: 4

Prep time: 20 minutes

Cook time: 25 minutes

## INGREDIENTS

### Parm Chicken

2 6 oz. chicken breasts, sliced thin

1 tsp. sea salt

1 tsp. ground black pepper

1 cup all-purpose flour

2 large eggs

¼ cup whole milk

2 cups breadcrumbs

1 tsp. sea salt

1 tsp. fresh ground black pepper

1 tsp. onion powder

1 tsp. garlic powder

2 tbsp. parsley, chopped

½ cup olive oil

3 cups tomato sauce

8 slices fresh mozzarella

½ cup Parmesan cheese, grated

### Roasted Broccolini

10 oz. broccolini, blanched

2 tbsp. olive oil

2 cloves garlic, sliced thin

1 tsp. sea salt

¼ tsp. red pepper flakes

## DIRECTIONS

1. Season the chicken breasts with salt and pepper.
2. Place the flour in a flat pan or large bowl for dusting the chicken.
3. In another bowl, mix the egg and milk. In another flat pan or bowl, mix the breadcrumbs with the garlic, onion powder, parsley, and grated cheese.
4. Dust the chicken in the flour, next into the egg mixture and finally into the breadcrumbs. Shake off excess and place in the Crisper tray.
5. Slide into the Upper Oven.
6. In a pan, toss the broccolini with olive oil, garlic, salt, and red pepper flakes. Place into the Baking Pan. Slide into the Lower Oven.
7. Set the Upper Oven to Air Fry for 15 minutes and the Lower Oven to Roast for 15 minutes. Press SmartSynx which will automatically start both ovens. When broccolini is done, keep warm by leaving crispier tray in the Lower Oven.
8. When chicken is done, place onto the Baking Pan and top with sauce and cheese. Select Broil on the Upper Oven for 5-8 minutes and press Start. Broil until cheese is melted.
9. Remove from oven, and serve with the broccolini.





# STEAK & WEDGE FRIES

## Serves: 6

Prep time: 20 minutes

Cook time: 25 minutes

## INGREDIENTS

### Steak

6 8 oz. filet mignon  
4 tsp. Seasoned Salt\*  
2 tsp. ground black pepper  
6 mini sweet peppers

### Maitre d'Hôtel Butter

1 stick butter salted  
½ shallot, minced  
1 tsp. lemon juice  
2 tsp. parsley, chopped

½ tsp. ground black pepper

### Wedge Fries

2 Idaho potatoes, wedged  
3 tbsp. olive oil  
1 tbsp. sea salt  
1 tsp. ground black pepper  
1 tsp. garlic powder

\* See the Seasonings section.

## DIRECTIONS

1. In a small bowl, mix together the compound butter ingredients and set aside.
2. In a large bowl, toss the fries with salt, pepper, oil, and garlic powder. Place them on the Crisper Tray and into the Lower Oven.
3. Place the Grill Tray into the Upper Oven. Select Grill for the Upper Oven and set cooking time to 15 minutes. Select Air Fry for the Lower Oven, set cooking time to 25 minutes, and press SmartSynx. This will preheat the Grill Plate in the Upper Oven first and then start the cooking timer for the Lower Oven.
4. Halfway through the cooking process, shake the fries to evenly cook.
5. Rub the steaks with the seasoned salt.
6. When there are 15 minutes remaining on the Lower Oven, the Upper Oven will beep to start the cooking timer. Carefully place the steaks and peppers on top of the hot Grill Plate.
7. Grill the steaks until desired doneness. When steaks are done, serve with compound butter on top and fries.



# BACON CHEESEBURGERS AND FRENCH FRIES

**Serves: 9**

Prep time: 1 hour

Cook time: 35 minutes

## INGREDIENTS

### Homemade Fries

3 russet potatoes,  
cut into fries

1 tbsp. sea salt

1 tbsp. olive oil

### Bacon Cheeseburgers

3 ½ lb. ground chuck beef

1 ½ tbsp. kosher salt

2 tsp. fresh ground  
black pepper

9 brioche hamburger rolls

9 slices red onion

9 slices tomato

9 leaves lettuce

18 slices bacon

9 slices cheddar cheese

## DIRECTIONS

1. Air fry bacon for 10-14 minutes in Upper Oven in Baking Pan until crispy. Remove from bacon from the Baking Pan and set aside.
2. Place the fries into a bowl with water for 1 hour.
3. Remove the fries from the water and pat them dry.
4. In a small bowl, toss the fries with salt, pepper, and oil. Place them on the Crisper Tray. Place the fries into the Lower Oven.
5. Place the Grill Tray into the Upper oven. Select Grill on Upper Oven for 15 minutes and Air Fry on Lower oven for 25 minutes. Press SmartSynx. This will preheat the Grill Plate in the Upper Oven and then automatically start the cooking timer for the Lower Oven.
6. Halfway through the cooking process, shake the fries to evenly cook.
7. Sprinkle the burgers with salt.
8. When there are 15 minutes remaining on the Lower Oven, the Upper Oven will beep to start the cooking timer. Carefully place the burgers and peppers on top of the hot Grill Plate.
9. Grill the burgers until desired doneness. Remove from oven and top with cheese and bacon. Place the burgers on the rolls with lettuce, tomato, and onion. Serve with fries.



# ARUGULA, SAUSAGE, CHERRY TOMATOES, & RICOTTA PIZZA AND ITALIAN CHICKEN WINGS

## Serves: 2-4

Prep time: 20 minutes

Pre Heat: 8 minutes

Cook time: 12 minutes

## INGREDIENTS

### Pizza

- 1 12 oz. pizza dough\*
- ½ cup mozzarella
- 1 hot sausage link, cooked and sliced thin
- ½ cup cherry tomatoes
- ¼ cup ricotta
- 1 cup arugula
- 6 basil leaves
- 1 pinch oregano
- 2 tbsp. extra virgin olive oil
- 2 tsp. balsamic glaze

*\*Refer to Pizza Dough Recipe on page 8.*

### Italian Chicken Wings

- 2 lb. chicken wings
- ½ cup mayonnaise
- ¼ cup balsamic vinegar
- 1 tbsp. Olive Oil
- 1 tbsp. Salted Butter
- 1 tsp. dried oregano
- 1 tsp. dried basil
- Salt to taste
- Fresh cracked pepper to taste
- ½ tsp. hot red pepper flakes (adjust to your spice preference)
- 1 tsp. onion powder
- 1 tsp. garlic powder
- Thinly sliced yellow onions
- Pepperoncini peppers

## DIRECTIONS

1. Place pepperoncini peppers and onions onto the Baking Pan. Toss into the olive oil, top with the butter. Slide into the Top Oven and select Roast for 10 minutes.
2. When done remove and set aside.
3. In a bowl, mix mayonnaise, oregano, basil, salt, fresh cracked pepper, hot red pepper flakes, onion powder, and garlic powder to create the rub. Toss wings into the rub.
4. Place the coated wings on the Crisper Tray and into the Lower Oven.
5. For the Upper Oven, select Pizza and set the cook time to 20 minutes. For the Lower Oven, select Air Fry and set cooking time to 25 minutes. Place the Grill Tray upside down in the Upper Oven to use as a pizza stone. Press SmartSynx. This will automatically preheat the pizza stone in the Upper Oven and then start the cooking timer for the Lower Oven.
6. Roll out the dough and sprinkle the pizza peel with corn meal so the pizza will slide better into the oven and not stick to the pizza peel. Top the pizza with all the ingredients evenly, except the balsamic glaze.
7. When there are 20 minutes left on the cook time of the Lower Oven, the Upper Oven will beep and start counting down. Carefully slide the pizza onto the pizza stone in the Upper Oven.
8. When the wings are done, remove the wings from the air fryer and let them rest for a few minutes.
9. Serve the Italian chicken wings with the roasted onions and pepperoncini peppers on the side.
10. When the pizza is done, remove from oven and drizzle with the balsamic glaze, serve.



# CHICKEN SAUSAGE AND PEPPERS

## Serves: 4

Prep time: 15 minutes

Cook time: 30 minutes

## INGREDIENTS

- 2 lb. chicken sausage pinwheel or links
- 1 red pepper, cut into strips
- 1 yellow pepper, cut into strips
- 1 red pepper, cut into strips
- 1 small yellow onion, peeled and sliced
- 1 tsp. sea salt
- ½ tsp. ground black pepper
- 2 tbsp. olive oil
- 1 tsp. garlic powder

## DIRECTIONS

1. In a small bowl, toss the peppers, onion with salt, black pepper, oil, and garlic powder. Pour them onto the Crisper tray and into the Lower oven.
2. Place the Grill Plate into the Upper Oven. Select Grill on Upper Oven for 15 minutes and Air Fry on Lower Oven for 20 minutes. Press SmartSynx. This will automatically preheat the Grill Plate in the Upper Oven and then start the cooking timer for the Lower Oven.
3. Halfway through the cooking process, shake the peppers and onions to evenly cook.
4. When there are 15 minutes left on the cooking timer for the Lower Oven, the Upper Oven will beep. Carefully place the sausage on top of the hot grill.
5. Grill the sausage until done. Remove both from oven, and serve.





# STROMBOLI RUEBEN

## Serves: 4

Prep time: 10 minutes

Cook time: 20 minutes

## INGREDIENTS

- 1 10 oz. pizza dough\*
- 4 oz. corned beef, sliced
- 3 oz. Swiss cheese, sliced
- 3 tbsp. sauerkraut, drained well
- ¼ cup Thousand Island dressing

*\*Refer to Pizza Dough Recipe on page 8.*

## DIRECTIONS

1. Roll out the pizza dough on a floured surface.
2. Layer with corned beef, Swiss cheese, and sauerkraut. Roll the stromboli and place onto the Baking Pan, seam down.
3. Select Bake for the Upper Oven and set cooking time to 20 minutes. Press Start.
4. Once the Upper Oven is preheated, slide the Baking Pan onto a wire rack.
5. When the stromboli is done, remove from oven and let it cool for 15 minutes before serving with Thousand Island dressing.



# SPATCHCOCK CHICKEN WITH VEGGIES AND RED POTATOES

## Serves: 4

Prep time: 15 minutes

Cook time: 30 minutes

## INGREDIENTS

### Chicken

1 spatchcock chicken  
1 ½ tbsp. Red Rub\*  
1 tsp. Seasoned Salt\*  
½ tsp. ground black pepper

### Vegetables & Potatoes

2 cup carrots  
3 cups Brussels sprouts

1 lb. baby potatoes, halved  
8 garlic cloves  
2 sprigs rosemary  
2 sprigs thyme  
1 tsp. salt  
½ tsp. ground black pepper  
2 tbsp. extra virgin olive oil

*\* See the Seasonings section.*

## DIRECTIONS

1. Place the spatchcock chicken on to the Baking Pan and rub with Red Rub and Seasoned Salt.
2. In a small bowl, toss the vegetables and potatoes with rosemary, thyme, salt, pepper, and olive oil. Place them on the Crisper Tray and into the Lower Oven.
3. Select Roast for the Upper Oven and set cooking time to 30 minutes. Select Air Fry for the Lower Oven and set cooking time to 25 minutes. Press SmartSynx.
4. When the Upper Oven has preheated, place the Baking Pan with the chicken onto the rack.
5. Halfway through the cooking process, shake the vegetable mixture to evenly cook.
6. Roast the chicken until internal temperature reaches 155° F. Serve with the vegetable mixture.

This will automatically start the preheat for the Upper Oven.



# MACARONI & CHEESE

## Serves: 4-6

Prep time: 10 minutes

Cook time: 35 minutes

## INGREDIENTS

### Mac & Cheese

1 tsp. sea salt  
2 cups elbow macaroni,  
cooked  
2 cups heavy cream  
1 ½ cups grated  
sharp cheddar  
½ tsp. ground  
black pepper

### Bread Crumb Topping

½ cup breadcrumbs  
½ cup shredded cheddar  
1 tbsp. parsley, chopped

## DIRECTIONS

1. In a pan, add the cream and salt, bring to a boil, add the cheese, and stir for 1 minute, add the macaroni, remove from the heat and mix.
2. Select Bake for the Upper Oven and set the cooking temperature to 325° F. Set the cooking time to 15 minutes and press Start.
3. Pour the mixture into a shallow casserole dish that will fit into the Upper Oven. Top with breadcrumb mix and slide into the oven once preheated.
4. Remove dish from oven. Let the macaroni and cheese cool for at least 20 minutes before serving.



# PERSONAL MEATLOAF AND MASHED POTATO CASSEROLE

## Serves: 4

Prep time: 30 minutes

Cook time: 25 minutes

## INGREDIENTS

### Meatloaf

2 lb. meatloaf mix  
(ground pork, veal, and  
beef)

¼ cup ketchup

¼ cup yellow mustard

2 tbsp. BBQ sauce

1 large egg

1 cup breadcrumbs

2 tbsp. Worcestershire  
sauce

2 tsp. kosher salt

1 tsp. ground black  
pepper

¼ tsp. poultry seasoning

1 small yellow onion,  
minced

### Topping

1 yellow pepper, cut into  
strips

¾ cup ketchup

### Mashed Potato Casserole

4 cups mashed potatoes,  
warm

½ cup parmesan cheese

½ cup sour cream

½ cup shredded mild  
cheddar cheese

¼ cup scallions, chopped

½ tsp. paprika

## DIRECTIONS

1. In a large bowl, combine all the meatloaf ingredients and mix well. Form into 4 equal mini loaves.
2. Place the meatloaf on the Baking Pan and top with ketchup and pepper strips.
3. In a bowl, mix together the mashed potatoes, cheese, scallions, and sour cream. Place into a shallow pan and top with parmesan cheese and paprika.
4. Set the Upper Oven to Roast for 25 minutes and the Lower Oven to Bake for 15 minutes. Press SmartSynx which will automatically start preheating the Upper Oven.
5. When the Upper Oven is preheated, insert the Baking Pan with the meatloaf into the Upper Oven.
6. When there are 15 minutes left for the Upper Oven, the Lower Oven will beep. Slide the pan with the mashed potatoes into the Lower Oven.
7. When done remove both, and serve.



# SHRIMP SCAMPI AND GNOCCHI AND CHEESY GARLIC BREAD

## Serves: 4

Prep time: 20 minutes

Cook time: 12 minutes

## INGREDIENTS

### Shrimp Scampi

1 lb. shrimp 16/20 size, thawed and drained

1 lb. gnocchi

4-6 cloves garlic, sliced thin

3 tbsp. extra virgin olive oil

1 stick butter, unsalted

1 tbsp. chopped parsley

Sea salt to taste

Pinch of red pepper flakes

### Cheesy Garlic Bread

½ Italian bread loaf, split down the middle

1 cup shredded mozzarella

⅓ cup grated parmesan cheese

1 stick butter, softened

1 tbsp. parsley, chopped

1 tbsp. minced garlic

## DIRECTIONS

1. Place all the shrimp scampi ingredients in the Baking Pan and evenly.
2. Place the bread into the Crisper tray, rub the bread with the butter and garlic, and top with the cheese and parsley.
3. Place the shrimp into the Upper Oven and the bread into the Lower Oven.
4. Select Air Fry for the Upper Oven, set cooking temperature to 425° F, and cooking time to 12 minutes. Select Broil for the Lower Oven and set cooking time to 7 minutes. Press SmartSynx which will automatically start air frying in the Upper Oven. With 7 minutes remaining, the Lower Oven will automatically start broiling.
5. Remove when done. Slice the bread and serve with the shrimp scampi.





# STRAWBERRY HAND PIES

## **Serves: 6**

Prep time: 20 minutes

Cook time: 12 minutes

## **INGREDIENTS**

2 store bought pie crusts

$\frac{3}{4}$  cup store bought strawberry pie filling

1 egg yolk

3 tbsp. half and half milk

2 tbsp. raw sugar

## **DIRECTIONS**

- 1.** Unroll the pie crust and lightly mark the dough in slices. Place 2 tbsp. pie filling in each slice and egg wash the edges of each slice. Top with the other pie crust and seal between each slice.
- 2.** Cut the slices and crimp all the edges of each slice with a fork.
- 3.** Egg wash each hand pie and sprinkle with raw sugar. Place on the Baking Pan.
- 4.** Select Convection Bake for the Upper Oven, set cooking temperature to 350° F, and cooking time to 12 minutes. Press Start.
- 5.** When the oven is preheated, slide in the hand pies.
- 6.** Remove from oven, serve warm with ice cream.



# BROWNIES

**Makes: 20**

Prep time: 10 minutes

Cook time: 35 minutes

## INGREDIENTS

$\frac{3}{4}$  cups butter

4 cups semi-sweet chocolate chips

1 cup granulated sugar

1 tsp. baking powder

$\frac{1}{2}$  tsp. sea salt

3 large eggs

1 cup all-purpose flour

2 tsp. vanilla extract

## DIRECTIONS

1. Place the butter and chocolate chips in a double boiler and melt.
2. Set the Upper Oven to Convection Bake 325° F for 35 minutes and press Start. This will start preheating the oven.
3. Add the sugar to the butter and chocolate mixture and mix. Add the rest of the ingredients.
4. Pour the brownie mix into the Baking Pan and place into the preheated oven.
5. When the brownies are done, cool for 30 minutes before cutting.



# CHOCOLATE CHIP COOKIES

**Makes: 18 (9 per batch)**

Prep time: 20 minutes

Cook time: 15 minutes per batch

## INGREDIENTS

- ½ cup salted butter, softened
- 1 cup light brown sugar, packed
- 2 tsp. vanilla extract
- 1 large egg
- 1 ½ cups all-purpose flour
- ½ tsp. baking soda
- ½ tsp. baking powder
- 1 cup semi-sweet chocolate chips

## DIRECTIONS

1. In a stand mixer, add the butter and sugar and beat until creamy. Add the egg and mix well.
2. In a bowl, combine the flour, baking soda and powder. Slowly add the flour mixture to the butter mixture. Add the chips and mix.
3. Set the Upper Oven to Convection Bake and cooking temperature to 325° F. Press Start.
4. Line the Baking Pan with parchment paper.
5. Spoon 2 tbsp. of cookie dough at a time onto the Baking Pan. When the oven is preheated, bake 9 cookies.
6. When cookies are done, remove to a cooling rack.
7. Set the Upper Oven to Convection Bake and cooking temperature to 325° F. Press Start. Bake the remainder 9 cookies.





***PowerXL***<sup>™</sup>

**SMARTSYNX<sup>™</sup> DUAL DOOR OVEN**

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