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On behalf of all of us at Cosori,

Happy cooking!
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Appetizers
Bulgogi Skewers

YIELD: 4 servings  
PREP TIME: 1 hr 10 min  
COOK TIME: 6 min

1. **COMBINE** all ingredients except for the toasted sesame seeds in a ziplock bag, mix, and marinate for 1 hour at room temperature.

2. **PREHEAT** the Cosori Air Fryer to 400°F.

3. **SKEWER** each steak strip and place skewers into the preheated air fryer baskets.

4. **SET** the time for 6 minutes and press *Start/Stop*.

5. **REMOVE** skewers from the air fryer and garnish with sesame seeds, then serve.

**Items Needed**

4 skewers, cut to inner basket size
Buttermilk Onion Rings

YIELD: 4 servings
PREP TIME: 2 hr 10 min
COOK TIME: 15 min

½ onion, cut into ½-inch slices
1 cup buttermilk
4 tablespoons all-purpose flour
1 teaspoon salt
½ teaspoon black pepper
½ teaspoon garlic powder
½ teaspoon onion powder
¼ teaspoon cayenne pepper
2 eggs, beaten
1½ cups panko breadcrumbs
Cooking spray

1. SOAK the onion slices in buttermilk for 1 hour.
2. COMBINE flour, salt, black pepper, garlic powder, onion powder, and cayenne pepper.
3. DREDGE the onion slices in the seasoned flour until evenly coated.
4. DIP the onion rings in the eggs and then into the panko breadcrumbs. Coat evenly.
5. SET the onion rings on a baking sheet and freeze for 1 hour.
6. PREHEAT the Cosori Air Fryer to 350°F.
7. SPRAY the onion rings with cooking spray on both sides.
8. PLACE the onion rings into the preheated air fryer baskets.
9. SET the time for 15 minutes and press Start/Stop.
10. SERVE immediately.
Chicken Quesadilla

YIELD: 2 servings  
PREP TIME: 10 min  
COOK TIME: 16 min

1 chicken thigh, skinless and boneless  
½ red bell pepper, sliced  
½ lime, juiced  
2 tablespoons olive oil  
½ tablespoon taco seasoning  
2 flour tortillas (8-inch diameter)  
2 ounces quesadilla cheese, shredded  
6 pickled jalapeno slices

1. **PREHEAT** the Cosori Air Fryer to 380°F.  
2. **MIX** chicken thigh, red bell pepper, lime juice, olive oil, and taco seasoning in a bowl until fully coated.  
3. **PLACE** chicken and red bell pepper mixture into the preheated air fryer baskets.  
4. **SET** the time for 12 minutes and press Start/Stop.  
5. **CHOP** the chicken and red bell pepper and place onto 1 tortilla along with pickled jalapeno slices, 1 inch away from the edge.  
6. **PLACE** cheese over the chicken and place the other tortilla on top.  
7. **PLACE** quesadilla into the air fryer. Set the time for 4 minutes, then set the temperature to 400°F and press Start/Stop.  
8. **SERVE** immediately.
Deviled Eggs

**YIELD:** 6 servings  
**PREP TIME:** 5 min  
**COOK TIME:** 16 min

6 eggs  
1 tablespoon Dijon mustard  
1 teaspoon apple cider vinegar  
3 tablespoons mayonnaise  
¼ teaspoon paprika

1. **PLACE** eggs into the Cosori Air Fryer baskets.

2. **SET** the time for 16 minutes and the temperature for 280°F. Press Start/Stop.

3. **REMOVE** eggs and peel under cold water. Cut in half and remove yolks, placing the yolks into a separate bowl.

4. **MIX** yolks, Dijon mustard, apple cider vinegar, mayonnaise, and paprika in a bowl until creamy smooth.

5. **PIPE** the filling into the halved egg whites using a plastic bag.

6. **SERVE** immediately or chill.
Maple Dijon Wings

**YIELD:** 2 servings  
**PREP TIME:** 10 min  
**COOK TIME:** 22 min

10 chicken wings  
½ teaspoon kosher salt  
½ teaspoon black pepper

**Sauce Ingredients**  
3 tablespoons Dijon mustard  
3 tablespoons maple syrup

1. **PREHEAT** the Cosori Air Fryer to 380°F.  
2. **SPRINKLE** salt and pepper over the wings.  
3. **PLACE** chicken wings into the preheated air fryer baskets.  
4. **SET** the time for 22 minutes and press **Start/Stop**.  
5. **COMBINE** sauce ingredients in a small bowl and mix until smooth.  
6. **REMOVE** chicken wings and place into a bowl, tossing them with half the sauce.  
7. **SERVE** immediately with the rest of the sauce.
Spicy Gochujang Wings

YIELD: 2 servings  
PREP TIME: 2 hr 5 min  
COOK TIME: 22 min  

12 chicken wings  
3 tablespoons gochujang  
2 tablespoons canola oil  
2 tablespoons water  
1 tablespoon white distilled vinegar  
2 teaspoons sugar  
½ teaspoon salt  
Sesame seeds, for garnish

1. COMBINE all ingredients except the sesame seeds in a ziplock bag and marinate in the fridge for 2 hours or overnight.

2. PREHEAT the Cosori Air Fryer to 360°F.

3. PLACE chicken wings into the preheated air fryer baskets.

4. SET the time for 22 minutes and press Start/Stop.

5. GARNISH with sesame seeds.

6. SERVE immediately.
Tandoori Chicken Wings

YIELD: 3 servings  
PREP TIME: 1 hr  
COOK TIME: 22 min

1. **COMBINE** all ingredients in a large ziplock bag and marinate for 1 hour at room temperature.

2. **PREHEAT** the Cosori Air Fryer to 360°F.

3. **PLACE** chicken wings into the preheated air fryer baskets and save the marinade on the side.

4. **SET** the time for 22 minutes and press Start/Stop.

5. **FLIP** wings halfway through cooking and pour marinade over the wings. Continue cooking.

6. **SERVE** immediately.
Tex-Mex Roasted Corn

**YIELD:** 3 servings  
**PREP TIME:** 10 min  
**COOK TIME:** 15 min

½ teaspoon salt  
4 tablespoons butter  
½ lime, juiced  
½ teaspoon chili powder  
¼ teaspoon cumin  
¼ teaspoon ground Mexican chili pepper  
¼ teaspoon onion powder  
¼ teaspoon garlic powder  
2 ears of corn, cut into thirds

1. **COMBINE** all ingredients except for the corn in a microwave-safe bowl and microwave until the butter is melted. Mix well.

2. **TOSS** half of the seasoned butter with the corn until evenly coated.

3. **PREHEAT** the Cosori Air Fryer to 400°F.

4. **PLACE** corn into the preheated air fryer baskets.

5. **SET** the time for 15 minutes and press Start/Stop.

6. **BRUSH** the corn with the seasoned butter every 5 minutes.

7. **SERVE** immediately.
Zucchini Fries

**YIELD:** 2 servings  
**PREP TIME:** 10 min  
**COOK TIME:** 8 min

- ½ cup all-purpose flour  
- 2 teaspoons salt  
- ½ teaspoon black pepper  
- 2 eggs  
- ¼ cup Italian style panko breadcrumbs  
- ⅛ cup Parmesan cheese, grated  
- 2 medium zucchini, cut into wedges  
- Nonstick cooking spray

1. **PREHEAT** the Cosori Air Fryer to 360°F.
2. **MIX** the flour, salt, and pepper in a dish.
3. **WHISK** the eggs in a separate dish.
4. **COMBINE** the breadcrumbs and Parmesan in a third dish.
5. **COAT** each zucchini wedge with flour, dip it into the eggs, and roll it in breadcrumbs. Set aside.
6. **PLACE** the coated zucchini fries into the preheated air fryer baskets and spray with nonstick cooking spray. Put no more than 2 pounds of zucchini into the baskets at a time, cooking in 2 batches if necessary.
7. **SET** the time for 8 minutes and press Start/Stop.
8. **SERVE** with a side of ranch, or any other dipping sauce you want.
Thai Lettuce Wraps

YIELD: 4 servings  
PREP TIME: 15 min  
COOK TIME: 15 min

½ pound ground chicken  
¼ red onion, minced  
1 tablespoon ginger, minced finely  
1 tablespoon lemongrass, minced finely  
2 green onions, sliced  
1 tablespoon basil, minced  
3 tablespoons vegetable oil  
3 tablespoons soy sauce  
2 tablespoons fish sauce  
½ tablespoon brown sugar  
2 limes, juiced, divided  
½ large carrot, julienned  
10 butter lettuce leaves, stacked in pairs

Garnish  
½ lime, juiced  
½ jalapeno, diced  
2 tablespoons cilantro, chopped

1. **COMBINE** all ingredients except for the garnish in a ziplock bag and marinate for 15 minutes.

2. **PREHEAT** the Cosori Air Fryer to 360°F.

3. **PLACE** marinated ground chicken into the preheated air fryer baskets.

4. **SET** the time for 10 minutes and press Start/Stop.

5. **USE** a wooden spoon to break up and crumble the chicken in the baskets.

6. **PLACE** baskets back into the air fryer. Set the time for 5 minutes and temperature to 360°F, then press Start/Stop.

7. **PLACE** cooked chicken mix into a serving dish and sprinkle lime juice, jalapeno, and cilantro to garnish.

8. **PLACE** 2 tablespoons of chicken mix on each pair of lettuce leaves, then serve.
Breakfast
Chocolate Hazelnut French Toast

**YIELD:** 3 servings  
**PREP TIME:** 5 min  
**COOK TIME:** 10 min

2 eggs  
¼ cup milk  
¼ cup heavy cream  
1 tablespoon maple syrup  
1 teaspoon ground cinnamon  
A pinch of ground nutmeg  
A pinch of ground cardamom  
A pinch of salt  
3 slices French bread  
(1½ inches thick)  
Nonstick cooking spray  
Chocolate hazelnut spread  
Strawberries, for garnish  
Coarse sea salt, for garnish

1. **PREHEAT** the Cosori Air Fryer to 350°F.
2. **COMBINE** the eggs, milk, heavy cream, maple syrup, cinnamon, nutmeg, cardamom, and salt in a bowl.
3. **SOAK** the bread for 30 seconds on each side.
4. **SPRAY** the inner basket with nonstick cooking spray.
5. **PLACE** French toast into the preheated air fryer baskets. Spray the toast with nonstick spray.
6. **SET** the time for 10 minutes and press Start/Stop.
7. **SPREAD** chocolate hazelnut spread on top.
8. **GARNISH** with strawberries and sea salt.
9. **SERVE** immediately.
Leek & Gruyere Mini Breakfast Casseroles

YIELD: 2 servings  
PREP TIME: 5 min  
COOK TIME: 17 min

1 tablespoon butter  
½ cup chopped leeks  
2 eggs  
1 tablespoon milk  
1 tablespoon heavy cream  
1 cup stale bread, cut into ½-inch cubes  
¼ teaspoon salt  
A pinch of dried thyme  
A pinch of black pepper  
½ tablespoon parsley, freshly chopped  
6 tablespoons gruyere cheese, grated

Items Needed  
2 ceramic ramekins (3-inch diameter), greased

1. **COOK** the butter and leeks in a pot over medium heat for 5 minutes, or until the leeks are translucent and slightly caramelized. Place them in a mixing bowl.

2. **WHISK** the eggs, milk, and heavy cream in a separate bowl. Set aside.

3. **COMBINE** the leeks, egg mixture, bread cubes, salt, thyme, black pepper, parsley, and 4 tablespoons grated gruyere cheese.

4. **DIVIDE** the egg and bread mixture evenly between the 2 ramekins.

5. **SPRINKLE** 1 tablespoon of grated gruyere cheese on each.

6. **PREHEAT** the Cosori Air Fryer to 300°F.

7. **PLACE** breakfast casseroles into the preheated air fryer basket.

8. **SET** the time for 12 minutes and press Start/Stop.

9. **REMOVE** carefully from the air fryer and enjoy.
Bacon Grilled Cheese Sandwich

YIELD: 1 serving
PREP TIME: 5 min
COOK TIME: 14 min

2 slices bacon, halved
2 tablespoons butter, room temperature
2 slices white or sourdough bread
2 slices American cheese
2 slices low-moisture mozzarella cheese

1. PREHEAT the Cosori Air Fryer to 320°F.
2. PLACE bacon strips into the preheated air fryer baskets.
3. SET the time for 8 minutes and press Start/Stop.
4. BUTTER the white or sourdough bread slices on both sides.
5. TAKE out bacon and drain the fat from the outer basket.
6. PLACE the cheese and bacon between the 2 slices of bread.
7. PLACE the sandwich into the air fryer baskets.
8. SET the time for 6 minutes and press Start/Stop.
9. TAKE out the grilled cheese sandwich, cut it diagonally, and serve.
Entreés
Carne Asada

**YIELD:** 2 servings  
**PREP TIME:** 1 hr 10 min  
**COOK TIME:** 6 min

1 skirt steak (8 ounces)  
3 limes, juiced  
½ red onion, diced  
1 teaspoon Mexican chili pepper  
¼ teaspoon cumin  
⅛ teaspoon cayenne  
1 teaspoon kosher salt  
⅛ teaspoon black pepper  
3 tablespoons cilantro, chopped

1. **COMBINE** all ingredients in a ziplock bag, mix, and marinate for 1 hour at room temperature.

2. **PREHEAT** the Cosori Air Fryer to 400°F.

3. **PLACE** the marinated skirt steak into the preheated air fryer baskets.

4. **SET** the time for 6 minutes and press Start/Stop.

5. **SERVE** as a steak or with your favorite Mexican dish.
Chimichurri Chicken Thigh Skewers

**YIELD:** 4 servings  
**PREP TIME:** 10 min  
**COOK TIME:** 11 min

2 chicken thighs, boneless and skinless, cut into 1-inch cubes  
1 tablespoon vegetable oil  
1 teaspoon garlic powder  
1 teaspoon onion powder  
½ teaspoon kosher salt  
½ teaspoon black pepper

**Chimichurri Ingredients**  
¼ cup flat-leaf parsley, finely chopped  
6 tablespoons olive oil  
3 cloves garlic, finely minced  
½ teaspoon kosher salt  
1 lemon, juiced

**Items Needed**  
4 metal or wooden skewers

1. **PREHEAT** the Cosori Air Fryer to 380°F.
2. **COAT** the chicken cubes with vegetable oil.
3. **SPRINKLE** garlic powder, onion powder, kosher salt, and black pepper on the chicken.
4. **SKEWER** the chicken, dividing the cubes evenly between the 4 skewers.
5. **PLACE** the skewers into the preheated air fryer baskets.
6. **SET** the time for 11 minutes and press Start/Stop.
7. **COMBINE** all the chimichurri ingredients in a small bowl and set aside.
8. **REMOVE** skewers from the air fryer and drizzle the chimichurri over the chicken.
9. **SERVE** immediately.
Lemon Thyme Chicken Thighs

YIELD: 4 servings  
PREP TIME: 2 hr 5 min  
COOK TIME: 25 min

4 chicken thighs, skinless and boneless  
2 lemons, juiced and zested  
½ cup olive oil  
4 teaspoons honey  
2 teaspoons fresh thyme leaves  
1 teaspoon kosher salt  
½ teaspoon black pepper

1. **COMBINE** all ingredients in a ziplock bag and marinate in the fridge for 2 hours.
2. **PREHEAT** the Cosori Air Fryer to 380°F.
3. **PLACE** marinated chicken thighs into the preheated air fryer baskets.
4. **SET** the time for 25 minutes and press Start/Stop.
5. **SERVE** immediately.
Cheese-Stuffed Pork Katsu

YIELD: 2 servings
PREP TIME: 8 min
COOK TIME: 10 min

- 2 pork loin chops, butterflied
- 3 slices mozzarella cheese
- Salt & pepper, to taste
- 2 tablespoons all-purpose flour
- 2 eggs, whisked
- 1 cup panko breadcrumbs
- Canola oil, for brushing
- Tonkatsu, for dipping
- Lemon, for garnish

1. **Pound** the pork loin chops with a meat mallet until they are ½-inch thick.

2. **Split** the mozzarella cheese between the pork chops, placing the cheese onto 1 half of the pork chops, then folding the other half over the cheese.

3. **Pound** the ends of the pork chops to secure the cheese.

4. **Season** both sides of the pork chops with salt and pepper.

5. **Dredge** the pork chops in flour on each side.

6. **Dip** the dredged pork chops in the whisked eggs, then into the panko breadcrumbs.

7. **Brush** each side of the breaded pork chops with canola oil.

8. **Preheat** the Cosori Air Fryer to 400°F.

9. **Place** the breaded pork chop into the preheated air fryer baskets.

10. **Set** the time for 10 minutes and press Start/Stop.

11. **Flip** the katsu halfway through cooking.

12. **Serve** with tonkatsu sauce and a squeeze of lemon.
Mushroom & Green Onion Pork Sausage

YIELD: 4 servings
PREP TIME: 15 min
COOK TIME: 19 min

2 tablespoons vegetable oil
10 cremini mushrooms, minced
3 green onions, minced
½ teaspoon salt
½ teaspoon black pepper
½ teaspoon fennel seeds
½ teaspoon red pepper flakes
½ pound ground pork (80% lean)

1. **HEAT** a skillet over medium heat and add the vegetable oil.

2. **SAUTE** mushrooms, green onion, salt, black pepper, fennel seeds, and red pepper flakes for 10 minutes.

3. **ADD** the mushroom and green onion mixture to the ground pork and incorporate fully.

4. **FORM** four ½-inch-thick patties.

5. **PREHEAT** the Cosori Air Fryer to 350°F.

6. **PLACE** patties into the preheated air fryer baskets.

7. **SET** the time for 9 minutes and press Start/Stop.

8. **SERVE** immediately.
Red Thai Curry Ribeye

**YIELD:** 1 serving  
**PREP TIME:** 4 hr 5 min  
**COOK TIME:** 14 min

1 boneless rib (16 ounces)  
1 jar red curry paste (4 ounces)  
½ can lite coconut milk (14 ounces)  
1 lime, zested  
½ lime, juiced  
1 tablespoon sugar  
1 tablespoon fish sauce  
½ teaspoon salt  
½ teaspoon black pepper

1. **COMBINE** all ingredients in a ziplock bag and marinate in the fridge for 4 hours.

2. **PREHEAT** the Cosori Air Fryer to 400°F.

3. **WIPE** off any residual marinade from the steak, then place into the preheated air fryer baskets.

4. **SET** the time for 14 minutes and press *Start/Stop*.

5. **ALLOW** the steak to rest for 5 minutes, then slice.

6. **SERVE** immediately.
Ranch Chicken Tenders

YIELD: 2–3 servings
PREP TIME: 8 min
COOK TIME: 12 min

1 pound boneless chicken breast
1 teaspoon paprika
½ teaspoon kosher salt
½ cup flour
2 eggs
¾ cup breadcrumbs
1 packet ranch dressing seasoning (1 ounce)
Nonstick cooking spray

1. **PREHEAT** the Cosori Air Fryer to 360°F.
2. **CUT** the chicken breast into strips of your preferred size.
3. **SEASON** the chicken with salt and paprika.
4. **ASSEMBLE** 3 shallow bowls. Pour flour into the first bowl, beat the eggs in the second bowl, and put the breadcrumbs and ranch seasoning into the third bowl.
5. **DIP** the chicken strips first into the flour, then the eggs, and finally the breadcrumbs, gently pressing the crumbs in with your hands.
6. **ARRANGE** the strips on a prepping tray and spray them on all sides with nonstick cooking spray.
7. **PLACE** the strips into the preheated air fryer baskets.
8. **SET** time for 12 minutes and press Start/Stop.
9. **FLIP** the chicken halfway through cooking. If necessary, spray lightly with more nonstick cooking spray.
10. **SERVE** immediately.
Sides
Greek Feta Fries

YIELD: 2 servings  
PREP TIME: 40 min  
COOK TIME: 25 min

2 russet potatoes  
1 teaspoon garlic powder  
1 teaspoon oregano  
1 teaspoon kosher salt  
½ teaspoon black pepper  
1 tablespoon olive oil  
Salt & pepper, to taste  
½ cup feta cheese, crumbled  
Olive oil, for drizzling  
Red wine vinegar, for drizzling

1. **CUT** the potatoes into 4 x ½-inch fries, then soak in cold water for 30 minutes or overnight.

2. **DRAIN** the fries and pat dry with a paper towel.

3. **COMBINE** fries, garlic powder, oregano, kosher salt, black pepper, and olive oil in a bowl. Mix until fries are well coated.

4. **PREHEAT** the Cosori Air Fryer to 380°F.

5. **PLACE** the fries into the preheated air fryer baskets.

6. **SET** the time to 25 minutes and press Start/Stop.

7. **SHAKE** the fries halfway through cooking.

8. **REMOVE** the fries from the air fryer when done cooking and season with salt and pepper if desired.

9. **TOP** the fries with feta cheese and drizzle with olive oil and red wine vinegar.
Homemade French Fries

YIELD: 2 servings
PREP TIME: 20 min
COOK TIME: 25 min

1 russet potato (1 pound), skinned
1 teaspoon kosher salt
1 tablespoon vegetable oil
Salt & pepper, to taste

1. **PREHEAT** the Cosori Air Fryer to 380°F.
2. **CUT** the potato into 4 x ½-inch long fries, then soak them in hot water for 15 minutes.
3. **DRAIN** the fries and pat them dry with a paper towel.
4. **COMBINE** fries, kosher salt, and vegetable oil in a small bowl, mixing until fries are well coated.
5. **PLACE** the fries into the preheated air fryer baskets.
6. **SET** the time for 25 minutes and press Start/Stop.
7. **SHAKE** the fries halfway through cooking.
8. **SEASON** the fries with salt and pepper if desired.
9. **SERVE** with your dipping sauce of choice.
Parmesan Smashed Potatoes

YIELD: 2 servings  
PREP TIME: 5 min  
COOK TIME: 30 min

1 pound baby yellow potatoes  
2 tablespoons olive oil, divided  
½ teaspoon salt  
½ teaspoon black pepper  
¼ teaspoon garlic powder  
¼ cup Parmesan cheese, grated

1. PREHEAT the Cosori Air Fryer to 380°F.
2. COAT the baby yellow potatoes with 1 tablespoon olive oil.
3. SEASON the potatoes with salt, black pepper, and garlic powder.
4. PLACE the potatoes into the preheated air fryer baskets.
5. SET the time for 15 minutes and press Start/Stop.
6. REMOVE potatoes from the air fryer. Lightly smash each potato with a fork and drizzle with the remaining tablespoon of olive oil.
7. PLACE the potatoes back into the air fryer baskets.
8. SET the time for 15 minutes and press Start/Stop.
9. GARNISH with Parmesan cheese, then serve.
Skinny Fries

**YIELD:** 2 servings  
**PREP TIME:** 20 min  
**COOK TIME:** 25 min

1 russet potato  
1 teaspoon garlic powder  
1 teaspoon ground paprika  
1 teaspoon kosher salt  
2 teaspoons vegetable oil  
Salt & pepper, to taste

1. **CUT** the potato into 4 x ¼-inch fries, then soak them in cold water for 15 minutes or overnight.

2. **PREHEAT** the Cosori Air Fryer to 380°F.

3. **DRAIN** the fries and pat them dry with a paper towel.

4. **COMBINE** all of the ingredients in a bowl and mix until fries are well coated.

5. **PLACE** the fries into the preheated air fryer baskets.

6. **SET** the time for 25 minutes and press Start/Stop.

7. **SHAKE** the baskets halfway through the cooking.

8. **REMOVE** the fries from the air fryer when done cooking and season with salt and pepper if desired.

9. **SERVE** with your dipping sauce of choice.
Spicy Roast Potatoes

**YIELD:** 2 servings  
**PREP TIME:** 5 min  
**COOK TIME:** 25 min

2 large russet potatoes, cut into 1-inch cubes  
2 tablespoons olive oil  
¼ teaspoon salt  
¼ teaspoon black pepper  
¼ teaspoon cayenne pepper powder  
¼ teaspoon garlic powder

1. **PREHEAT** the Cosori Air Fryer to 380°F.  
2. **COAT** potatoes with olive oil and season with the remaining ingredients.  
3. **TOSS** the potatoes until evenly coated.  
4. **PLACE** the potatoes into the preheated air fryer baskets.  
5. **SET** the time for 25 minutes and press *Start/Stop*.  
6. **SERVE** immediately.
Desserts
Baked Apples

**YIELD:** 2 servings  
**PREP TIME:** 10 min  
**COOK TIME:** 10 min

2 honeycrisp apples  
1 tablespoon butter, melted  
2 teaspoons raisins  
2 teaspoons brown sugar  
½ teaspoon cinnamon  
1 teaspoon pine nuts

1. **CUT** off the tops of the apples (about 1 inch), including the stem, and set aside. Core the apples, not all the way through.

2. **CHOP** the cored apple pieces finely.

3. **COMBINE** the chopped apple, melted butter, raisins, brown sugar, cinnamon, and pine nuts in a bowl.

4. **STUFF** the cored apples with the mixture in equal parts.

5. **PREHEAT** the Cosori Air Fryer to 350°F.

6. **PLACE** stuffed apples and the tops into the preheated air fryer, but don’t place the tops on the stuffed apples.

7. **SET** the time for 10 minutes and press Start/Stop.

8. **PLACE** tops back on stuffed apples.

9. **SERVE** immediately.
Blueberry Muffins

**YIELD:** 6 servings  
**PREP TIME:** 8 min  
**COOK TIME:** 12 min

1 tablespoon coconut oil  
1 ripe banana  
1¼ cups almond flour  
1 egg, beaten  
½ cup maple syrup  
1 teaspoon apple cider vinegar  
½ teaspoon baking powder  
1 teaspoon lemon zest  
1 teaspoon vanilla extract  
2 tablespoons sugar  
A pinch of cinnamon  
½ cup fresh or frozen blueberries  
Cooking spray

1. **MICROWAVE** the coconut oil in a small glass container until melted.
2. **MASH** the banana until it becomes a smooth puree.
3. **MIX** melted coconut oil, mashed banana, almond flour, egg, maple syrup, apple cider vinegar, baking powder, lemon zest, vanilla extract, sugar, and cinnamon together until fully incorporated.
4. **FOLD** in the blueberries gently.
5. **PREHEAT** the Cosori Air Fryer to 320°F.
6. **GREASE** muffin cups with cooking spray and pour in batter until cups are ¾ full.
7. **PLACE** the muffin cups carefully into the preheated air fryer baskets.
8. **SET** the time for 12 minutes and press Start/Stop.
9. **REMOVE** muffins when done cooking and let them cool for 10 minutes, then serve.
Brown Butter Pineapple

**YIELD:** 4 servings  
**PREP TIME:** 5 min  
**COOK TIME:** 15 min

1 ripe pineapple, skinned and cored, cut into spears  
2 tablespoons butter, melted  
⅛ cup light brown sugar, packed  
A pinch of salt

1. **PREHEAT** the Cosori Air Fryer to 330°F.  
2. **COMBINE** all ingredients in a bowl and toss until the pineapple is well coated.  
3. **PLACE** the pineapple into the preheated air fryer baskets.  
4. **SET** the time for 15 minutes and press Start/Stop.  
5. **SERVE** warm or allow to cool.
Chocolate Molten Lava Cake

YIELD: 2 servings
PREP TIME: 5 min
COOK TIME: 12 min

1. **PLACE** butter and chocolate chips in a microwave-safe bowl.

2. **MICROWAVE** for 30 seconds, then stir until smooth.

3. **WHISK** in powdered sugar, egg, and egg yolk until blended, then fold in the flour.

4. **PREHEAT** the Cosori Air Fryer to 320°F.

5. **GREASE** and flour the 2 ramekins with butter or cooking spray.

6. **POUR** batter into ramekins and place into the preheated air fryer baskets.

7. **SET** the time for 12 minutes and press Start/Stop.

8. **ALLOW** cakes to rest for 5 minutes after cooking.

9. **INVERT** the ramekins onto dessert plates, then dust with powdered sugar and serve.

**Items Needed**

- 1/2 cup butter, cubed
- 1/3 cup semisweet chocolate chips
- 1/2 cup powdered sugar, plus more for dusting
- 1 egg
- 1 egg yolk
- 3 tablespoons all-purpose flour
- Nonstick cooking spray or butter, for greasing

2 ramekins (4 ounces)
S’mores

YIELD: 4 servings
PREP TIME: 5 min
COOK TIME: 3 min

4 graham crackers, halved
2 jumbo marshmallows, halved
1 chocolate bar, quartered

1. **LINE** the Cosori Air Fryer’s inner basket with parchment paper.
2. **PREHEAT** the air fryer to 380°F.
3. **PUT** 1 quarter of chocolate onto half a graham cracker.
4. **PLACE** the sticky side of a halved marshmallow onto the chocolate. Set aside.
5. **ASSEMBLE** 3 more graham cracker halves in the same way.
6. **PLACE** the 4 graham cracker halves into the preheated air fryer baskets.
7. **SET** the time for 3 minutes and press Start/Stop.
8. **PUT** a graham cracker half on top of each roasted marshmallow.
9. **SERVE** immediately.
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