DIGITAL TOUCH CONTROL AIR FRYER

model number TEAF919
Todd English is a celebrated chef, restaurateur, author, and television personality. He has opened innovative and award-winning restaurants around the globe. Among his numerous accolades from the culinary world, Chef English is a four-time James Beard Foundation Award winner and was named Bon Appétit’s Restaurateur of the Year. He has authored four critically acclaimed cookbooks, including his most recent, *Cooking In Everyday English*. Chef English has also created the record-breaking housewares line, The Todd English Collection, and hosted the Emmy-nominated PBS travel series Food Trip with Todd English.

Todd English Kitchen is an exceptional range of high-performance countertop appliances. Todd’s passion for the creative process results in these products delivering extraordinary blending, cooking, frying, mixing and ease of use. As Todd continues pushing the limits of imagination, his attention to detail and progressive design intrinsically allows endless possibilities that heighten the delicious world that surrounds us.
CONGRATULATIONS

The Todd English Air Fryer makes cooking quick, convenient and most importantly—healthy. By using rapid hot air convection cooking technologies, the Todd English Air Fryer evenly circulates hot air to cook fresh or frozen foods, giving them the same crunchy bite and moist interiors produced by conventional deep fryers. And food is never submerged in cooking oils or fats while cooking. The Todd English Air Fryer can bake, broil and steam a wide variety of foods, such as meats, vegetables, pizzas and even cakes. Get started with the great recipes that follow—and enjoy!

TODD ENGLISH AIR FRYER
what’s included

Air Fryer

Heating Chamber

Cooking Basket

Pizza Pan

Steam/Meat Rack
There are seven cook settings that you can use with this Air Fryer. Each has a preset time and preset temperature that will appear in the center of the control panel once a cook setting is selected. The display alternates between showing the time and the temperature. To select a setting, press M until the one you plan to use becomes illuminated.

You can use the preset time and temperature, or adjust either to suit your recipe. To increase or decrease the cooking time, press the + or – symbols on the left side of the control panel. To cook using a different temperature, press + or – on the right side of the control panel.

Below are the preset temperatures and times for the seven cook settings.

- **Fries:** 20 minutes at 400° F
- **Bacon:** 25 minutes at 370° F
- **Shell Fish:** 20 minutes at 330° F
- **Bake:** 30 minutes at 330° F
- **Poultry:** 20 minutes at 400° F
- **Meat:** 25 minutes at 400° F
- **Fish:** 20 minutes at 330° F
INSTRUCTIONS FOR USE

1. Remove all packaging materials, sticker, and labels.
2. Clean the basket and pan with hot water, soap and a non-abrasive sponge. These parts are dishwasher safe.
3. Wipe the inside and outside of the appliance with a clean cloth.
4. Place the Air Fryer on a flat and even surface.
5. Place the cooking basket into the heating chamber, then place into the Air Fryer.
6. Plug unit in to a 3-prong grounded wall socket. The On/Off icon will be illuminated.
7. To start the Air Fryer in manual mode, press On/Off. The factory default setting is 15 minutes at 370°F
   • Time can be adjusted in 1-minute increments by pressing + or – on the left side of the control panel.
   • Temperature setting can be adjusted in 10° increments by pressing + or – on the right side of the control panel.
8. To cook using one of the seven cooking presets, press M until the desired icon is illuminated. Then press On/Off to start the Air Fryer.
9. You can override the current cooking cycle at any time. To do so:
   • Adjust the time by pressing + or – on the left side of the control panel
   • Adjust the temperature by pressing + or – on the right side of the control panel.
   • Select a different cooking preset by pressing M until the new preset is illuminated
10. The fan/heating icon will illuminate red while the Air Fryer is heating, and will turn off once the selected temperature has been reached. During the cooking cycle, while hot air is circulating through the Air Fryer, the icon will illuminate blue. It will stay blue during the cooling period.
11. In order to shake or add ingredients during the cooking cycle:
   • Remove the cooking basket by the handle. The Air Fryer will automatically shut down.
   • Add ingredients or gently shake basket
   • Place basket back into the machine. The cooking cycle will resume.
   • See the Cooking Guide for recommended times to add or shake ingredients.
12. Once the cooking cycle is complete, remove the heating chamber with the cooking basket from the Air Fryer and place it on a pot holder. The heating chamber and cooking basket are VERY HOT—do not place on any surface that can burn.

NOTE: Liquids will accumulate in the cooking chamber. Use caution when removing from the Air Fryer.

13. To separate the cooking basket from the heating chamber, slide the plastic cover forward to access the release button. Press the release button and lift the cooking basket out of the cooking chamber.

The Pizza Pan is included for cooking pizza, and can also be used as a baking tin. Place the pan into the cooking basket, and then put the basket with the pan into the heating chamber.

The Steam/Meat rack is included for steaming or keeping meats off the bottom of the basket. Place the rack into the cooking basket, and then put the basket with the rack into the heating chamber. The rack can also be used with the Pizza Pan, with both placed in the basket.

NOTE: In order for the Air Fryer to operate, the heating chamber—with the cooking basket in it—must be secured in the Air Fryer.
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Always wait 30 minutes for the appliance to cool down before handling or cleaning.
- Ensure that the appliance is placed on a horizontal, even, and stable surface.
- Leave at least 5 inches of free space around the back, sides, and top of the appliance for a clear air flow.
- Do not use the appliance if there is any damage to the plug, electrical cord or any other parts.
- Do not use the appliance, or plug it in, with wet hands.
- Do not leave the appliance unattended while it is operating.
- Make sure all the ingredients are inside the basket to prevent any contact with the heating elements.
- Do not cover the air inlet or outlets when the appliance is operating.
- Do no place anything on top of the appliance during operation.
- During the cooking cycle, hot air/steam is released through the air outlets. CAUTION: Keep your hands and face away from the air/steam outlets as this can cause burns.
- The heating chamber, cooking basket and pizza pan are very hot after use. Always place on pot holder or silicone mat after removing from the Air Fryer.
- The warranty is void if the appliance is used for professional purposes, or it is not used according to instructions.

CARE AND CLEANING

1. CLEAN THE AIR FRYER AFTER EVERY USE. UNPLUG THE FRYER AFTER ITS CYCLE HAS ENDED. ALWAYS WAIT AT LEAST 30 MINUTES FOR THE FRYER TO COOL DOWN BEFORE CLEANING.

NOTE: Do not clean the pan, basket, and inside of the appliance with any metal kitchen utensils or abrasive cleaning materials because this may damage the non-stick coating.

2. Wipe the outside of the fryer with a moist cloth.

3. Clean the heating chamber and cooking basket with hot water, dish detergent, and a non-abrasive sponge. If there is debris stuck to the basket or bottom of the pan, they can be soaked in hot soapy water for about 10 minutes.

NOTE: The pizza pan and steam/meat rack are dishwasher safe, but hand washing is recommended.

4. Clean the inside of the appliance with a damp (wrung-out), non-abrasive sponge to wipe away any food debris and grease.

NOTE: Do not allow even small amounts of water to get inside the appliance.

5. Clean the heating element with a cleaning brush to remove debris.
TODD’S COOKING TIPS

• Any food that can be cooked in a conventional, convection, microwave or toaster oven can be cooked in your Air Fryer.
• Smaller ingredients usually require a slightly shorter cooking time than larger ingredients.
• Shaking smaller ingredients halfway during the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
• For a crispy surface, spritz vegetable, olive or non-stick oil over ingredients in the basket. Process in the Air Fryer within a few minutes after adding the oil.
• Another method for achieving a crispy texture is to add a small amount of oil (3–4 tbsp.) to the heating chamber. Never overfill, as this will damage the Air Fryer. Use caution when removing the heating chamber from the unit, as ingredients and oil will be very hot.
• A small amount of liquid (3–4 tbsp.) can be added to the pan for steaming food. Never overfill, as this will damage the Air Fryer. Use caution when removing the pan from the unit, as ingredients—and any remaining steam or water—will be very hot.
• Snacks that can be prepared in an oven can also be prepared in the Air Fryer.
• Place a glass, silicone or metal oven-safe dish in the Air Fryer basket when baking a cake or quiche, or frying fragile or filled ingredients.
• You can also use the Air Fryer to reheat ingredients by setting the temperature to 300°F for up to 10 minutes.
• Frozen foods, such as fries, chicken nuggets and fish sticks can be prepared by following the Cooking Chart on the following pages.

CARBON FIBER FILTER

A filter that is good for 100 uses comes installed in your Air Fryer, and acts to minimize food odors while cooking. It is not necessary to have one installed in order to use the Air Fryer. Additional filters are included in the Accessories Pack available for purchase through EVINE Live, at evine.com; or by emailing customercare@alliedrich.net.
## COOKING CHART

This table will help you select the basic settings for your ingredients, and what to do during the cooking cycle. **NOTE:** Settings are indications only. Since ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

<table>
<thead>
<tr>
<th>ingredient</th>
<th>quantity</th>
<th>temp °F</th>
<th>time minutes</th>
<th>additional information</th>
</tr>
</thead>
<tbody>
<tr>
<td>french fries</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>french fries—fresh</td>
<td>1 cup</td>
<td>400</td>
<td>14</td>
<td>toss with oil; shake 2 times</td>
</tr>
<tr>
<td>french fries, crinkle cut or thick— frozen</td>
<td>1–2 cups</td>
<td>400</td>
<td>12</td>
<td>spritz with oil; shake 2 times</td>
</tr>
<tr>
<td>french fries, thin— frozen</td>
<td>1–2 cups</td>
<td>400</td>
<td>10</td>
<td>spritz with oil; shake 2 times</td>
</tr>
<tr>
<td>sweet potato fries— fresh</td>
<td>1 cup</td>
<td>400</td>
<td>14</td>
<td>toss with oil; shake 2 times</td>
</tr>
<tr>
<td>sweet potato fries— frozen</td>
<td>1–2 cups</td>
<td>400</td>
<td>12–14</td>
<td>spritz with oil; shake 2 times</td>
</tr>
<tr>
<td>tater tots—frozen</td>
<td>1–2 cups</td>
<td>400</td>
<td>12</td>
<td>shake 2 times</td>
</tr>
<tr>
<td>vegetables</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>cauliflower—roasted</td>
<td>1 head</td>
<td>350</td>
<td>15</td>
<td>rub with oil and seasoning; add 1 cup of water in the heating chamber</td>
</tr>
<tr>
<td>eggplant and zucchini— roasted</td>
<td>1–2 cups</td>
<td>350</td>
<td>15</td>
<td>toss in oil and seasoning; shake 2 times</td>
</tr>
<tr>
<td>green beans</td>
<td>2 cups</td>
<td>350</td>
<td>12</td>
<td>shake 2 times</td>
</tr>
<tr>
<td>peppers, small— roasted</td>
<td>6 peppers</td>
<td>400</td>
<td>12</td>
<td>shake 2 times</td>
</tr>
<tr>
<td>roma tomatoes, halved</td>
<td>6 halves</td>
<td>350</td>
<td>10</td>
<td>toss in oil with salt</td>
</tr>
<tr>
<td>spring rolls, frozen</td>
<td>4 rolls</td>
<td>400</td>
<td>8–10</td>
<td>spritz with oil; shake once</td>
</tr>
<tr>
<td>tomatoes, small— roasted</td>
<td>1 pint</td>
<td>370</td>
<td>10–12</td>
<td>toss in oil; Shake 2 times</td>
</tr>
<tr>
<td>meat &amp; poultry</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>baby back pork ribs</td>
<td>½ slab</td>
<td>360</td>
<td>30</td>
<td>rub with oil and seasoning; stand in basket</td>
</tr>
<tr>
<td>ingredient</td>
<td>quantity</td>
<td>temp °F</td>
<td>time minutes</td>
<td>additional information</td>
</tr>
<tr>
<td>---------------------------</td>
<td>----------</td>
<td>---------</td>
<td>--------------</td>
<td>-------------------------------------------------------------</td>
</tr>
<tr>
<td>meat &amp; poultry</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>bone-in fried Chicken—</td>
<td>2 pieces</td>
<td>370</td>
<td>25</td>
<td>spritz with oil; turn halfway through</td>
</tr>
<tr>
<td>fresh</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>chicken—frozen fried</td>
<td>2 pieces</td>
<td>370</td>
<td>20</td>
<td>turn halfway through</td>
</tr>
<tr>
<td>chicken nuggets—fresh</td>
<td>8 pieces</td>
<td>400</td>
<td>10</td>
<td>spritz with oil; shake 2 times</td>
</tr>
<tr>
<td>chicken nuggets—frozen</td>
<td>1–2 cups</td>
<td>400</td>
<td>12</td>
<td>shake 2 times</td>
</tr>
<tr>
<td>chicken tenders—fresh</td>
<td>4 pieces</td>
<td>380</td>
<td>10</td>
<td>spritz with oil; turn halfway through</td>
</tr>
<tr>
<td>chicken tenders—frozen</td>
<td>4 pieces</td>
<td>400</td>
<td>12</td>
<td>turn halfway through</td>
</tr>
<tr>
<td>chicken wings—frozen</td>
<td>8 wings</td>
<td>400</td>
<td>20</td>
<td>shake 2 times</td>
</tr>
<tr>
<td>pre-cooked</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>chicken wings—fresh</td>
<td>8 wings</td>
<td>400</td>
<td>25</td>
<td>toss with oil and season; shake 2 times</td>
</tr>
<tr>
<td>fish filet, fresh</td>
<td>2–4 ounces</td>
<td>370</td>
<td>10</td>
<td>spritz with oil; turn halfway through</td>
</tr>
<tr>
<td>fish fingers—fresh</td>
<td>4 pieces</td>
<td>400</td>
<td>8–10</td>
<td>spritz with oil; turn halfway through</td>
</tr>
<tr>
<td>fish fingers—frozen</td>
<td>8 pieces</td>
<td>400</td>
<td>10–12</td>
<td>shake 2 times</td>
</tr>
<tr>
<td>hamburger</td>
<td>2 4-ounce patties</td>
<td>360</td>
<td>7–14</td>
<td>turn halfway through</td>
</tr>
<tr>
<td>hot dogs/sausages</td>
<td>4–6 links</td>
<td>380</td>
<td>10–14</td>
<td>turn halfway through</td>
</tr>
<tr>
<td>pork chops</td>
<td>2 chops, 4–6 ounces each</td>
<td>350</td>
<td>14–18</td>
<td>rub with oil and seasoning; turn halfway through</td>
</tr>
<tr>
<td>rack of lamb</td>
<td>4–6 ribs</td>
<td>350</td>
<td>15–20</td>
<td>rub with oil and seasoning</td>
</tr>
<tr>
<td>steak</td>
<td>2 steaks, 4–6-ounces each</td>
<td>360</td>
<td>8–12</td>
<td>rub with oil and salt; turn halfway through</td>
</tr>
<tr>
<td>sandwiches &amp; dairy</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>cheese sticks—frozen</td>
<td>6–8 pieces</td>
<td>400</td>
<td>8</td>
<td>shake once</td>
</tr>
<tr>
<td>sandwich</td>
<td>1 sandwich</td>
<td>370</td>
<td>10–15</td>
<td>place on rack; turn halfway through</td>
</tr>
</tbody>
</table>
TODD ENGLISH AIR FRYER
recipes

breakfast
finger foods | vegetables | cheese dishes
chicken
seafood
shellfish
ribs
baked bread & desserts
Asparagus Omlet

serves 1

2 large eggs
1 tablespoon fresh grated Parmesan cheese
2 tablespoons milk
pinch salt
pinch pepper
nonstick spray
5 asparagus tips, steamed

1. Whisk eggs, cheese, milk, salt and pepper in a bowl to blend well.
2. Spritz the pizza pan with nonstick spray.
3. Place the steam/meat rack in the Air Fryer basket.
4. Pour the egg mixture into the pan; place the asparagus in the egg mixture.
5. Place the pan on the rack, then put the basket into the Air Fryer.
7. Halfway through cook time, shake the basket to move the eggs around a bit.
8. When done, omlet will be light and fluffy.
Pumpkin Pie French Toast

serves 2

- 2 large eggs, beaten
- ¼ cup milk
- ¼ cup pumpkin purée
- ⅛ teaspoon pumpkin pie spice
- 4 slices cinnamon swirl bread
- butter and pecan syrup for serving

1. In a medium mixing bowl, whisk together the eggs, milk, pumpkin and pie spice until smooth.

2. Dip each side of the bread into the egg mixture. Shake off excess, leave on a plate.

3. Place the rack in the cooking basket.

4. Place two slices of French toast on the rack.

5. Set temperature to 340°F and time for 10 minutes. Press On/Off.

6. When cook time is complete, repeat with the remaining two slices.

7. Once cooked, serve with butter and maple.
Risotto Tater Tots

serves 4

1 shallot
1 tablespoon unsalted butter
1 cup arborio rice
¼ cup white wine
3 cups vegetable stock
1 teaspoon kosher salt
1 teaspoon white pepper
3 tablespoons Parmesan, grated
2 tablespoons parsley, finely chopped
1 cup all-purpose flour
2 eggs
4 tablespoons whole milk
1 cup panko crumbs

1. Mince shallot and slowly sweat in a pot with butter.
2. Add arborio rice and stir so that all the rice is coated and lightly toasted.
3. Add white wine and continue to stir. As wine reduces and absorbs into the rice, slowly add vegetable stock a little at a time. Continue doing this until rice is fully cooked. Rice should be creamy, tender and runs off the spoon.
4. Add salt and white pepper to taste and fold in parmesan cheese and parsley. Place on a tray or plate to cool.
5. Form risotto into small barrel shapes with your hands and toss in flour seasoned with salt and white pepper.
6. Whisk eggs and whole milk together and and drop risotto barrels into the mixture, then immediately take out and toss in panko crumbs. Make sure the tots are evenly covered.
7. Slightly cool in fridge before spraying them with oil spray.
8. Cook in Air Fryer for 25 minutes at 350° F.
Bacon Wrapped Dates with Maytag Blue Cheese

yields 10

- 10 pitted dates, preferably Medjool
- ¼ pound Maytag blue cheese, cut into 10 pieces
- 4 strips of bacon, cut into 3 equal pieces
- 1 teaspoon Cajun seasoning

1. Stuff each date with blue cheese.
2. Wrap each date with a piece of bacon and secure with a toothpick.
3. Place the dates in the basket and then put the basket and heating chamber into the Air Fryer.
4. Set temperature to 400°F and time for 10 minutes. Press On/Off.
6. Once cooking is complete, remove dates from basket and sprinkle with Cajun seasoning.

Potato / Sweet Potato Fries

serves 6

- 2 Idaho or sweet potatoes
- 2 tablespoons grapeseed oil
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1 teaspoon smoked paprika
- 1 teaspoon grated Parmesan
- 1 teaspoon finely chopped fresh rosemary

1. Cut 2 peeled or unpeeled potatoes into ¼-inch pieces.
2. Soak in ice water for 1 hour and strain, washing off all starch.
3. Bake in Air Fryer for 15 minutes on the FRIES setting.
4. Take potatoes out of Air Fryer and let cool for 10 minutes at room temperature.
5. Toss with grapeseed oil, salt, paprika, parmesan and rosemary and place back into Air Fryer. Cook on FRIES setting for another 15 minutes.
Jalepeño & Chorizo Poppers

yields 16 pieces

8 jalapeños
4 ounces chorizo
½ cup cheddar cheese
2 ounces cream cheese, softened
2 tablespoons cilantro, finely chopped
2 large eggs
1 cup all-purpose flour
¼ cup corn starch
1 teaspoon onion powder
1 cup panko bread crumbs

1. Slice jalapeños in half lengthwise and scrape seeds out with a small spoon, making sure to discard the white vein.
2. Mince chorizo and add to cheddar, cream cheese, and cilantro. Mix in a bowl until fully incorporated.
3. Fill halved jalapeños with cheese and chorizo mix, making sure the stuffing is packed in tight.
4. In a bowl, beat eggs to make a simple egg wash; lightly season with salt.
5. In a separate bowl mix flour, corn starch, salt and onion powder.
6. Fill a third bowl with lightly salted panko bread crumbs.
7. Make a breading station, alternately dipping the jalapenos in the flour mix, egg wash and then panko—in that order.
8. Place finished product in the Air Fryer and cook at 400° F for 20 minutes. Recipe will yield 2 separate batches.

Cheese Sticks

serves 4–6

12 strings from 1 package part-skim mozzarella string cheese
¼ cup instant flour
2 large eggs, beaten
2 cups Italian seasoned bread crumbs
¼ cup grated Parmesan cheese
olive oil spray
marinara sauce for dipping
1. Open the package of string cheese and separate the cheese sticks and freeze them for two hours.

2. Place the instant flour in a large plastic bag, the beaten egg in a medium-size bowl, and mix the bread crumbs with the parmesan and place in a shallow dish or pie pan.

3. When string cheese is frozen, shake the cheese in the bag of flour, then dip into the beaten egg, then press in the crumbs.

4. Place about 6 cheese sticks evenly in the basket, do not overcrowd.

5. Put the basket and heating chamber into the Air Fryer.

6. Set the temperature to 400° F and the time for 7 minutes. Press On/Off.

7. After 3 minutes, carefully flip each cheese stick.

8. Remove and repeat with the remaining cheese sticks.


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**Easy Bake Mac ’n’ Cheese**

*serves 2–3*

- 1½ cups elbow macaroni
- 1 cup chicken broth
- ½ cup heavy cream
- ¾ cup shredded cheddar cheese
- ½ cup shredded mozzarella cheese
- ¼ cup shredded Parmesan cheese
- ¼ teaspoon kosher salt, or to taste
- ¼ teaspoon fresh ground pepper

1. Spray the pizza pan with nonstick spray.

2. Combine all ingredients and pour into pan.

3. Place pan in the basket, then put the basket and heating chamber into the Air Fryer.

4. Select the BAKE setting. Press On/Off.

5. When cook time is complete, mac and cheese will be bubbling and golden brown. Gently stir before serving.
## Personal Pizzas

**makes 4 pizzas**

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>premade pizza crust</td>
<td>1 can</td>
</tr>
<tr>
<td>homemade or store-bought pizza sauce</td>
<td>½ cup</td>
</tr>
<tr>
<td>shredded mozzarella</td>
<td>½ cup</td>
</tr>
<tr>
<td>grated parmesan cheese</td>
<td>¼ cup</td>
</tr>
<tr>
<td>olive oil</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>dried oregano</td>
<td></td>
</tr>
<tr>
<td>garlic powder</td>
<td></td>
</tr>
</tbody>
</table>

**toppings**

- pepperoni, crumbled sausage or meatballs, ham, pineapple, peppers, etc.

1. Slice the pizza dough into 4 even sections.
2. Roll each section into a ball.
3. Rub the dough balls with olive oil.
4. Stretch one dough ball into the pizza pan.
5. Spoon on ¼ of the sauce. Do not over-sauce.
7. Sprinkle on a tablespoon of parmesan.
8. Sprinkle with oregano and garlic powder to taste.
9. Add toppings.
10. Place rack in the Air Fryer basket.
11. Place pizza pan on the rack. Put the basket into the heating chamber, then put into the Air Fryer.
12. Set temperature to 370° F and the time for 6 minutes. Press On/Off.
13. When cook time is complete, slide onto cutting board and cut into 4 slices.
14. Repeat with the remaining dough.
Pizza Rolls

serves 4–6

2 cups whole milk mozzarella, shredded
½ pound Italian sausage, approximately two, cooked and crumbled
3 ounces sliced pepperoni, chopped
2 roasted red peppers, chopped
1 small onion, minced
14-ounce jar pizza sauce
1 teaspoon garlic powder
15 eggroll wrappers
nonstick spray

1. In a large bowl, combine the cheese, sausage, pepperoni, peppers and onions.
2. Add the pizza sauce and garlic powder. Mix well.
3. Lay a wrapper on a flat surface, with a corner pointing toward you.
4. Place ¼ cup of filling in the center of each wrapper.
5. Fold the point of the wrapper facing you over the pizza filling, and fold the two sides into the center.
6. Moisten the remaining point, fold over, and roll tightly.
7. Repeat with the remaining eggroll wrappers.
8. Place in freezer-safe container and freeze for 24 hours.
9. Place 5 rolls in the basket, do not overcrowd, and spritz with nonstick spray.
10. Put the basket and heating chamber into the Air Fryer.
11. Set temperature to 400° F and time for 7 minutes. Press On/Off.
12. After 7 minutes, flip pizza rolls over and cook for an additional 2 minutes at 400° F.
13. Once cooking is complete, remove. Repeat with remaining rolls.
14. Serve with additional pizza sauce for dipping.
Crunchy Onion Rings

serves 4

- 1 large sweet onion, sliced very thin
- 1 cup ice water
- 1 cup self-rising flour
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 teaspoon paprika
- ½ teaspoon garlic powder
- nonstick spray

1. Soak the onions in the ice water for at least 10 minutes.
2. In a large bowl, mix the flour with salt, pepper, paprika and garlic powder.
3. Using a pair of chefs tongs, remove the onions from the ice water and toss in the seasoned flour. Shake off all excess flour.
4. Place an even row of onions in the basket, do not overcrowd, and spritz with nonstick spray.
5. Put the basket and cooking chamber into the Air Fryer.
6. Set temperature to 400° F and the time for 7 minutes. Press On/Off.
7. Shake several times during the cooking process. Once cooking is complete, remove. Repeat with remaining onions.
Fried Green Tomatoes

serves 2

2 large green tomatoes
1 teaspoon salt
½ teaspoon pepper
½ cup instant flour
1 cup buttermilk
1 cup panko bread crumbs
½ tablespoon Creole seasoning
nonstick spray

1. Cut the tomatoes into ¼-inch thick slices and season both sides evenly with salt and pepper.
2. Place the flour in a shallow dish, and put the buttermilk in a shallow dish or pie pan.
3. Mix the panko crumbs with Creole seasoning in another dish.
4. Dredge each tomato slice in the flour, then dip it in the buttermilk, and finally press in the panko mixture on both sides.
5. Place the rack in the Air Fryer basket.
6. Place 3 tomatoes evenly on the rack without overcrowding, and spritz with nonstick spray.
7. Put the basket with rack into heating chamber, then put them into the Air Fryer.
8. Set temperature to 400° F and time for 5 minutes. Press On/Off.
9. Once cooking is complete, remove. Repeat with remaining slices.
10. Serve with ranch dressing mixed with some of the creole seasoning.
Crunchy Eggplant Fries

serves 2

1 large eggplant
1 large egg, beaten
2 tablespoons milk
2 cups seasoned panko bread crumbs
½ cup shredded Italian cheese blend
nonstick spray
marinara for dipping

1. Peel the eggplant and slice lengthwise into ½-inch slices. Then cut them into quarter-inch strips.
2. In a shallow glass or baking dish, beat egg and milk together.
3. In another dish combine panko and cheese.
4. Dip each piece of eggplant in egg mixture then press into panko mixture, coat both sides well.
5. Place an even layer of eggplant in the basket, do not overcrowd, and spritz with nonstick spray.
6. Put the basket and heating chamber into the Air Fryer.
7. Set temperature to 400° F and set the time for 5 minutes. Press On/Off.
8. Once cooking is complete, remove. Repeat with remaining eggplant.
9. Serve warm with marinara sauce for dipping.
Fair Fries

serves 2

1 large russet potato, washed and peeled
1 tablespoon canola oil
½ teaspoon sea salt
¼ teaspoon sugar
¼ teaspoon pepper

1. Cut potato into ¼-inch matchsticks.
2. In a shallow baking dish, toss the potatoes with oil, salt, sugar, and pepper.
3. Place fries evenly in the basket—do not overcrowd.
4. Put the basket and heating chamber into the Air Fryer.
5. Select the FRIES setting. Press On/Off.
6. After 10 minutes, remove the basket and shake fries.
7. Return basket to Air Fryer and allow cycle to finish.
8. Once cooking is complete, remove. Repeat with remaining fries.
9. Sprinkle with a bit more salt and allow to cool slightly.
10. Serve warm with ketchup or malt vinegar.
Orange Chicken Stir Fry

serves 1–2

1 boneless skinless chicken breast, cut into 2-inch chunks
1 tablespoon corn starch
1 large egg, beaten
2 tablespoons flour
oil spray
2 cups stir fry vegetables—
snow peas, pepper strips, broccoli, etc.
2 tablespoons orange flavored stir fry sauce (below)

orange flavored stir fry sauce

½ cup orange juice
2 tablespoons soy sauce
2 tablespoons rice vinegar
1 tablespoon oyster sauce
1 tablespoon orange zest
2 large cloves garlic
1 teaspoon minced ginger
1 teaspoon sugar
1 teaspoon cornstarch

1. Toss the chicken chunks in the corn starch.
2. Dip the chicken pieces in the egg, then roll them in the flour.
3. Place the chicken pieces in the air fryer basket. Spritz with oil.
4. Set the temperature to 400° F and the time for 10 minutes. Press On/Off.
5. To make the sauce while the chicken is cooking, stir together all the ingredients in a saucepan until smooth. Bring to a boil over medium high heat.
6. When cook time is complete, add the vegetables and toss with the chicken.
7. Set the temperature to 350° F and the time for 5 minutes. Press On/Off.
8. When cook time is complete, transfer chicken and vegetables into a serving bowl, toss with sauce. Serve hot.
Buffalo Drummies

serves 2

- 3 cups water
- ¼ cup salt
- ¼ cup sugar
- 1 teaspoon cayenne
- 10 bone-in chicken drummies
- 1 cup ice
- 1 cup rice flour

buffalo sauce

- 4 tablespoons unsalted butter, melted
- 4 tablespoons hot sauce
- 1 teaspoon cider vinegar
- 1 teaspoon soy sauce
- 1 teaspoon ketchup

1. To brine the chicken drummies, place the water in a stainless steel container and dissolve the sugar and salt. Add the cayenne pepper and chicken wings. Top with the ice. Let wings brine for at least 2 hours and up to 12 hours.

2. While brining, make the buffalo sauce by mixing all the ingredients together in a large bowl and set aside.

3. After the drummies have finished brining, pat them dry, then toss with the rice flour.

4. Place drummies in the basket and then put the basket and heating chamber into the Air Fryer.

5. Set the temperature to 400°F and the time for 20 minutes. Press On/Off.

6. Once cooking is complete, remove.

7. Toss the drummies in the large bowl with the buffalo sauce until they are well coated.

8. Serve with blue cheese or ranch dressing, celery and carrot sticks.
Buffalo Chicken Tenders

serves 4

- 1 pound chicken tenders, trimmed
- 1 cup ranch dressing
- 1 cup flour
- ½ teaspoon salt
- ½ teaspoon garlic powder
- ½ teaspoon cayenne pepper
- nonstick spray
- ½ cup buffalo sauce, bottled or see previous recipe
- ¼ cup crumbled blue cheese (optional)

1. Place the chicken tenders in a bowl with ranch dressing and marinate for one hour.
2. In a shallow glass baking dish combine flour, salt, garlic powder, and cayenne pepper.
3. Dip each chicken tender into the seasoned flour.
4. Shake off excess flour.
5. Place 2 chicken tenders in the basket and spritz with nonstick spray.
6. Put the basket and cooking chamber into the Air Fryer.
7. Set the temperature to 400°F and the time for 12 minutes. Press On/Off.
8. Once cooking is complete, remove. Repeat with remaining chicken.
9. Toss tenders in a bowl with buffalo sauce to coat.
10. Place the tenders on a platter and while still hot, sprinkle with blue cheese.
11. Serve with carrot and celery sticks and blue cheese dressing.
Chicken Tenders

serves 2

2 chicken breasts, boneless and skinless
2 Large eggs
3 tablespoons whole milk
1 cup all-purpose flour
1 teaspoon salt
1 teaspoon black pepper
1 teaspoon paprika
1 cup panko bread crumbs

1. Cut chicken breast into 2-inch strips.
2. In a bowl, beat eggs and milk together and lightly season with salt to make a simple egg wash.
3. In a separate bowl, mix flour, salt, pepper and paprika.
4. Fill a third bowl with lightly salted panko bread crumbs.
5. Make a breading station, dipping the chicken strips in flour, egg wash and then panko—in that order.
6. Place finished product in the Air Fryer and cook at 400° F for 20 minutes. After the timer is done, let the chicken strips rest in Air Fryer for another 5 minutes before taking them out. Depending on thickness of chicken strips, they should be completely cooked. If slightly undercooked, place back in the Air Fryer for another 5 minutes at 400° F.

Barbeque Chicken

serves 1–2

½ teaspoon salt
½ teaspoon freshly ground pepper
¼ teaspoon dry mustard
¼ teaspoon paprika
½ teaspoon garlic powder
1 tablespoon cider vinegar
2 tablespoons brown sugar
1 tablespoon ketchup
1 tablespoon molasses
2–3 chicken thighs
1. Place all ingredients except for the chicken into a bowl, mix well.
2. Add the chicken and let it marinate for at least 30 minutes.
3. Place the rack in the Air Fryer basket.
4. Place the chicken on the rack, basting with some of the marinade.
5. Put the basket with rack into heating chamber, then put into the Air Fryer.
6. Set temperature to 400° F and the time for 10 minutes. Press On/Off.
7. When cook time is complete, flip the chicken and baste with marinade.
8. Set temperature to 400° F and the time for another 10 minutes. Press On/Off.

**Chicken Nuggets**

**serves 2–4**

- 1 pound boneless skinless chicken breasts, cut into 1-inch pieces
- 1 cup buttermilk
- 1 cup flour
- 1 teaspoon salt
- ½ teaspoon paprika
- ½ teaspoon garlic powder
- nonstick spray oil

1. Marinate the chicken in the buttermilk for at least one hour, or up to overnight.
2. Mix the flour with the salt, paprika and garlic powder.
3. Remove the chicken from the buttermilk and toss with seasoned flour.
4. Place 8 chicken nuggets in the basket and spritz with nonstick oil.
5. Put the basket and heating chamber into the Air Fryer.
6. Set the temperature to 400° F and the time for 10 minutes. Press On/Off.
7. Once cooking is complete, remove. Repeat with remaining chicken.
Cod Fingers

serves 4

1 cup instant flour
1 teaspoon seafood seasoning
2 large eggs
2 tablespoons milk
1 cup all-purpose flour
1 cup yellow cornmeal
1 teaspoon salt
1 pound cod, cut into 2 inch strips
nonstick spray

1. Place instant flour and seafood seasoning in a large zip bag.
2. In a shallow glass baking dish, beat together egg and milk.
3. In another dish combine flour, cornmeal and salt.
4. Shake the cod in the bag with flour and seasoning mix.
5. Dip each piece of cod in the egg mixture then press into cornmeal mixture, coat well.
6. Place two cod fingers in the basket and spritz with oil.
7. Put the basket and heating chamber into the Air Fryer.
8. Set temperature to 400° F and the time for 10 minutes. Press On/Off.
9. Once cooking is complete, remove. Repeat with remaining fish.
10. Serve warm with lemon and tartar sauce.
Escarole Stuffed Trout

serves 2

1 cup chopped escarole
2 finely sliced shallots
½ teaspoon lemon juice
1 teaspoon extra virgin olive oil
1 teaspoon kosher salt
1 teaspoon ground black pepper
1 whole trout, 8–10 ounces, boneless

1. In a bowl toss escarole, shallots, lemon juice, olive oil and season with salt and pepper.
2. Stuff deboned trout cavities with escarole mix and close with toothpicks or a skewer.
3. Lightly season trout with salt and pepper.
4. Place in Air Fryer and cook on FISH setting at 330° F for 20 minutes.
5. Serve with rice, cous cous, or grain salad and a lemon wedge.

Steamed Salmon with Spinach and Pesto

serves 1

nonstick spray
½ cup baby spinach leaves
juice from a whole lemon
4-ounce salmon filet
1 tablespoon pesto

1. Spray the pizza pan with nonstick spray.
2. Toss the spinach with the lemon juice then place in the pizza pan.
3. Place the salmon filet on the spinach.
4. Wrap the pan with aluminum foil.
5. Place the rack in the air fryer basket.
6. Place the pizza pan on the rack.
7. Select the FISH setting. Press On/Off.
8. When cook time is complete, plate the spinach and salmon and drizzle with pesto.
Banging Shrimp

serves 4

½ cup milk
1 large egg, beaten
2 tablespoons cornstarch
2 tablespoons all-purpose flour
1 teaspoon salt
½ teaspoon paprika
½ teaspoon cayenne pepper
½ teaspoon garlic powder
½ teaspoon sugar
½ teaspoon Sriracha
1 pound jumbo shrimp, peeled and deveined
½ cup panko crumbs
nonstick spray

dipping sauce

¼ cup mayonnaise
1 tablespoon ketchup
1 teaspoon sriracha

1. In a shallow glass baking dish, mix together all ingredients except panko crumbs, shrimp and nonstick spray.
2. Place panko bread crumbs in another shallow glass baking dish.
3. Dip each shrimp in batter then dip into panko to coat.
4. Place six shrimp in the basket and spritz with nonstick
5. Put the basket and heating chamber into the Air Fryer.
6. Set temperature to 400° F and time for 10 minutes. Press On/Off.
7. Once cooking is complete, remove. Repeat with remaining shrimp.
8. Mix the ingredients for the sauce in a large bowl.
9. Toss the cooked shrimp with the sauce and serve shrimp on a platter of shredded lettuce.
Cajun Style Fried Shrimp

serves 2–4

- ½ pound large shrimp, peeled and deveined
- 1 egg
- 1 teaspoon salt
- 1 teaspoon cayenne
- ½ teaspoon garlic powder
- ¼ teaspoon dried leaf thyme
- ¼ teaspoon dried oregano
- ⅛ teaspoon pepper
- ½ cup all-purpose flour
- ¾–1 cup cornmeal
- nonstick spray

1. Rinse the shrimp under cold water. Pat dry with paper towels.
2. In a medium bowl, beat the egg with the salt, cayenne, garlic powder, thyme, oregano and black pepper until frothy.
3. On separate sheets of wax paper, place the flour and cornmeal.
4. Dredge the shrimp in the flour.
5. Using a fork, dip the shrimp into the seasoned egg mixture and coat in the cornmeal.
6. Place the shrimp on a wire rack set over a baking sheet. Repeat until all shrimp are coated.
7. Place 6 shrimp in the basket and spritz with oil.
8. Put the basket and cooking chamber into the Air Fryer.
9. Set temperature to 400°F and time for 10 minutes. Press On/Off.
10. Once cooking is complete, remove. Repeat with remaining shrimp.
Crab Rangoons

serves 4–6

- 4 ounces cream cheese
- 12 fresh chives, finely chopped
- ½ teaspoon soy sauce
- ½ teaspoon hot sauce
- 8 ounces crab meat
- 1 package wonton skins
- nonstick spray

**dipping sauce**

- ¼ cup raspberry preserves
- 1 tablespoon sweet chili sauce
- 1 teaspoon soy sauce

1. Place the cream cheese in the bowl of a food processor. Add the chives, soy sauce and hot sauce and purée.
2. Add the crabmeat and fold in gently by hand.
3. Place one teaspoon of crab mixture in the center of each wonton skin.
4. Moisten the edges with water and fold the wonton in half to form a triangle. Press edges to seal.
5. Repeat with remaining crab mixture and wonton wrappers.
6. Place 6 rangoons in the basket and spritz with oil.
7. Put the basket and heating chamber into the Air Fryer.
8. Set temperature to 400°F and the time to 8 minutes. Press On/Off.
9. Once cooking is complete, remove. Rangoons should be golden brown—if not, cook an additional 2 minutes at 400°F. Repeat with remaining rangoons.
10. Make the dipping sauce by combining the raspberry preserves with the sweet chili sauce and soy sauce.
Crab Cakes

serves 2–4

1 tablespoon olive oil
1 small onion, minced
1 stalk celery, minced
1 small red pepper, minced
2 tablespoons butter
½ teaspoon crab seasoning
2 tablespoons heavy cream
1 teaspoon lemon juice
1 teaspoon Cayenne pepper sauce
1 teaspoon Worcestershire sauce
8 ounces lump crab meat
1 large egg, beaten
1 cup panko crumbs
nonstick spray

dipping sauce
1 tablespoon mayonnaise
1 teaspoon spicy mustard
1 teaspoon ketchup

1. Heat a sauté pan over medium-high heat, add olive oil and heat for 1 minute.
2. Add the onion and celery and cook until light brown, about 2 minutes. Add the red pepper and cook 1 minute longer.
3. Add in the butter, crab seasoning, and heavy cream and cook to reduce by half—about 3 minutes.
4. Scrape all the ingredients from the sauté pan into a bowl and chill for 10 minutes.
5. Add remaining ingredients—except panko—to the bowl. Mix ingredients by hand.
6. Place panko crumbs in a shallow glass baking dish.
7. Form ¼ cup of mixture into a patty and press into panko, covering both sides. Repeat with remaining patties.
8. Place two crab cakes in the basket and spritz with oil.
9. Put the basket and heating chamber into the Air Fryer.
10. Set temperature to 400° F and time for 8 minutes. Press On/Off.
11. Once cooking is complete, remove. Repeat with remaining crab cakes. Serve warm.
12. For the dipping sauce, blend together all ingredients.

**Crab Stuffed Sea Scallops**

*serves 2–4*

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<table>
<thead>
<tr>
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<tbody>
<tr>
<td>½ cup</td>
<td>instant flour</td>
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<tr>
<td>½ teaspoon</td>
<td>salt</td>
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<tr>
<td>½ teaspoon</td>
<td>pepper</td>
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<tr>
<td>½ teaspoon</td>
<td>paprika</td>
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<tr>
<td>1</td>
<td>large egg</td>
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<tr>
<td>1 tablespoon</td>
<td>water</td>
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<tr>
<td>1 cup</td>
<td>cracker crumbs</td>
</tr>
<tr>
<td>1 pound</td>
<td>sea scallops, butterflied</td>
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<td></td>
<td>nonstick spray</td>
</tr>
<tr>
<td></td>
<td>mixture for 2 4-ounce crab cakes—see previous recipe</td>
</tr>
</tbody>
</table>

1. In a glass bowl, combine instant flour, salt, pepper, and paprika.
2. In a shallow glass baking dish, beat egg and water together.
3. Place cracker crumbs in another dish.
4. Dip each butterflied scallop in the flour mix, then stuff with ½ tablespoon of crab mixture.
5. Dip each scallop in the egg then press into the cracker crumbs. Repeat this procedure with remaining scallops.
6. Place 4 scallops in the basket and spritz with oil.
7. Put the basket and heating chamber in the Air Fryer.
8. Set temperature to 400° F and set the time for 8 minutes. Press On/Off.
9. Once cooking is complete, remove. Repeat with remaining scallops.
10. Serve with lemon wedges and chopped fresh parsley.
Coconut Scallops

serves 4

- ½ cup cornstarch
- 2 large eggs
- 1 tablespoon water
- ½ cup cornflake crumbs
- ½ cup sweetened coconut flakes
- ½ teaspoon salt
- ½ pound sea scallops
- nonstick spray

**dipping sauce**

- ¼ cup orange marmalade
- 1 tablespoon Thai chili sauce

1. Place cornstarch in a large zip bag.
2. In a shallow glass baking dish, beat egg and water together.
3. In another dish combine cornflake crumbs, coconut and salt.
4. Shake the scallops in the bag with cornstarch.
5. Dip each scallop in egg mixture, then press into coconut mixture.
6. Place 6 scallops in the basket and spritz with oil.
7. Put the basket and cooking chamber in the Air Fryer.
8. Set the temperature to 400°F and the time for 6 minutes. Press On/Off.
9. Once cooking is complete, remove. Repeat with remaining shrimp.
10. For dipping sauce, mix together marmalade and chili sauce in a small bowl.
11. Serve scallops warm, sprinked with seafood seasoning.
Asian Style Baby Back Ribs

serves 2

1 slab baby back ribs
1 teaspoon ginger, grated
1 scallion, minced
½ tablespoon cilantro, chopped
1 small jalapeño, seeded and chopped
1 garlic clove, minced
1 cup orange juice
2 tablespoons sesame oil

1. Place all ingredients in a jumbo zip plastic bag and marinate overnight.
2. Stand the ribs vertically in the fry basket, reserving the marinade.
3. Put the basket and heating chamber into the Air Fryer.
5. While the ribs are cooking, place the marinade in a sauce pan. Cook over medium high until reduced by half, approximately five minutes.
6. When cook time is complete, brush the ribs with the marinade.
7. Select the MEAT setting. Press On/Off.
8. Cut ribs apart and serve with marinade on the side for dipping.
Corn Bread

serves 2–4

- ½ cup yellow cornmeal
- ½ cup all-purpose flour
- 2 tablespoons sugar
- 1½ teaspoons baking powder
- ½ teaspoon kosher salt
- ½ cup whole milk
- ¼ cup vegetable oil
- 2 eggs
- ½ cup fresh or frozen corn kernels
- ½ cup fresh jalapeño (optional), sliced thin and seeds removed

1. Whisk all dry ingredients together in a mixing bowl. Lightly beat wet ingredients together, then pour over the dry mix and whisk until smooth.

2. Lightly coat pizza pan with nonstick spray; pour in corn bread mixture.

3. Place the dish into the basket, then put the basket and heating chamber into the Air Fryer.


5. When cycle is complete, check for doneness with a toothpick. When inserted off center it should come out clean. If not done, set temperature to 350° F for an additional 5 minutes.

6. When cooking is complete, invert onto a plate, then invert onto another plate to have rounded top facing up.
Chocolate Marshmallow Bread Pudding

serves 2–4

2½ cups heavy cream
⅔ cup sugar
4 large eggs
½ teaspoon kosher salt
1 teaspoon fresh lemon juice
1 teaspoon pure vanilla extract
5 croissants, cut into 1 inch cubes
nonstick spray
¼ cup chocolate chips
½ cup mini marshmallows

1. With a blender, combine the cream, sugar, eggs, salt, lemon juice and vanilla extract. Purée until smooth.

2. Place the croissant cubes in the basket. To toast them, set temperature to 400° F and time for 5 minutes. Press On/Off.

3. Place the toasted cubes in the custard mixture and allow to soak.

4. Spray the pizza pan with nonstick spray; add the custard mixture with the chocolate chips and marshmallows mixed in.

5. Place the pan into the basket, put the basket into the heating chamber, and slide into the Air Fryer.


7. Serve warm with whipped cream.
Chocolate Cake

serves 2–4

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Measurement</th>
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<tbody>
<tr>
<td>1½ cups all-purpose flour</td>
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<td></td>
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<tr>
<td>¾ cup granulated sugar</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 tablespoons unsweetened cocoa powder</td>
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<td></td>
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<tr>
<td>1 teaspoon baking soda</td>
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<tr>
<td>½ teaspoon kosher salt</td>
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<td></td>
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<tr>
<td>1 teaspoon pure vanilla extract</td>
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<tr>
<td>¼ cup vegetable oil</td>
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<tr>
<td>1 cup water</td>
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<tr>
<td>1 tablespoon white vinegar</td>
<td></td>
<td></td>
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<tr>
<td>nonstick spray</td>
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</table>

1. Mix together all the ingredients, except the nonstick spray, with a hand mixer on low.

2. Spray pizza pan with nonstick spray.

3. Place the pan into the basket, put both into the heating chamber, and put that into the Air Fryer.

4. Select the BAKE setting. Press On/Off.

5. After 30 minutes, open and check cake with a toothpick inserted in the center. Batter should not be sticking to the toothpick. If not done, return to the BAKE setting for 5 minutes longer.


White Chocolate Raspberry Cheesecake Rolls

serves 10

<table>
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<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Measurement</th>
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<tbody>
<tr>
<td>10 eggroll wrappers</td>
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<td></td>
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<tr>
<td>2½ cups cheesecake filling</td>
<td></td>
<td></td>
</tr>
<tr>
<td>¼ cup white chocolate chips</td>
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<td></td>
</tr>
<tr>
<td>1 pint fresh raspberries</td>
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<tr>
<td>nonstick spray</td>
<td></td>
<td></td>
</tr>
<tr>
<td>powdered sugar for dusting</td>
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1. On a cutting board, place the eggroll wrapper with a corner pointing toward you.

2. Place ¼ cup cheesecake filling in the center of the wrapper,
3. Sprinkle with white chocolate chips and 4 or 5 raspberries.
4. Fold the point of the wrapper facing you over the cheesecake filling, and fold the two sides into the center.
5. Moisten the remaining point; fold over and roll tightly.
6. Repeat with the remaining eggroll wrappers.
7. Place 5 rolls in the basket, do not overcrowd, and spritz with nonstick spray.
8. Put the basket and heating chamber into the appliance.
9. Set the temperature to 400° F and set the time for 7 minutes. Press On/Off.
10. After 7 minutes, flip cheesecake rolls and cook for an additional 2 minutes at 400° F.
11. Once cooking is complete, remove. Repeat with remaining rolls.
12. Serve dusted with powdered sugar.

Glazed Air-Fried Donuts

serves 2–4

- 8-ounce can refrigerated croissant dinner rolls
- 16-ounce can vanilla frosting
- nonstick spray

1. Slice croissant dough into 1-inch rounds.
2. Tear hole in center to make a donut shape.
3. Place 5 donuts in the basket, do not overcrowd, and spritz with nonstick spray.
4. Put the basket and heating chamber into the Air Fryer.
5. Set temperature to 400°F and the time for 5 minutes. Press On/Off.
6. After 2 minutes, flip donuts and cook for the remaining time.
7. While donuts are cooking, microwave ½ cup of frosting in a microwave-safe dish for 30 seconds.
8. Once cooking is complete, remove and place donuts on a paper plate. Repeat with remaining rolls.
LIMITED ONE YEAR WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care; in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with item and date of purchase is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call our customer care department at 312-526-3760 (Monday–Friday 9 am–4:30 pm CST) or send an email to customercare@alliedrich.net. Please provide the model number listed on the bottom of this page when contacting us.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled, which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

model number: TEAF919