

www.omorc.com

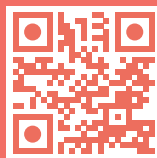
OMORC

IKICH & OMORC

As Omorc's parent brand, iKich specializes in kitchen appliances and shares healthy cooking ideas around the world.

At present, iKich has launched a VIP program that Omorc products users can also enjoy the same membership benefits.

✉ support@ikich.com ☎ [US] +1 518-660-1330
📘 OMORC / IKICH Air Fryer 🇬🇧 [UK] +44 203-966-2930



Scan the QR
code and meet us

Recipes
AIR FRYER



ENTRÉE



Honey-Sriracha Wings	01
Garlic Parmesan Chicken Wings	02
Crispy Buffalo Chicken Wings	03
Crispy Fried Chicken Legs	04
Garlic Lemon Chicken Legs	05
Barbecue Chicken	06
Garlic Butter Baked Chicken Breast	07
Juicy Baked Chicken Breast	08
Balsamic Chicken Breast Salad	09

APPETIZERS



Coconut Shrimp	11
The garlic and lemon shrimp	12
Parmesan Shrimp	13

SIDES



Regular French fries	15
Cheese Fries	16
Sweet Potato Fries	17



Honey-Sriracha Wings

Prep Time: 15 Min

Cook Time: 15 Min

Cook Temp: 360°F

Serving: 3 People

Ingredients

8-10 chicken wings
2 tablespoons baking powder
1 tablespoon kosher salt
1 teaspoon freshly ground black pepper
1 teaspoon smoked paprika
5 tablespoons honey
1 tablespoon sriracha sauce
1 tablespoon seasoned rice vinegar
1 teaspoon sesame oil
1 pinch sesame seeds

Instructions

1. Mix the baking powder, salt, black pepper, and paprika into a big bowl.
2. Add chicken wings into the big bowl and toss to coat.
3. Preheat the air fryer for 5 minutes (400°F/200°C).
4. Put coated chicken wings into Air Fryers, and set 360°F for 15 minutes.
5. Mix the honey, sriracha sauce, rice vinegar, and sesame oil together in a small bowl, and then sprinkle the mixture over cooked chicken wings completely.
6. Serve with a little sesame seeds over the top.



Garlic Parmesan Chicken Wings

Prep Time: 10 Min

Cook Time: 15 Min

Cook Temp: 360°F

Serving: 3 People

Ingredients

1 pounds chicken wings
1/2 tablespoon vegetable oil
1/2 teaspoon kosher salt
1/2 teaspoon black pepper
1 1/2 tablespoons melted butter
2 garlic cloves, minced
1/2 tablespoons parmesan cheese
1/2 teaspoon red pepper flakes
Caesar dressing, for dipping

Instructions

1. Preheat the air fryer for 5 minutes (400°F/200°C).
2. Toss chicken wings with kosher oil, salt and black pepper.
3. Put chicken wings into Air fryer, and set 360°F for 15 minutes.
4. Mix butter, garlic, Parmesan, and red pepper flakes together to make sauce.
5. Toss chicken wings with the sauce completely.
6. Serve with more Parmesan and Caesar dressing.



Crispy Buffalo Chicken Wings

Prep Time: 15 Min

Cook Time: 15 Min

Cook Temp: 360°F

Serving: 3 People

Ingredients

1 lb chicken wings
45g cornstarch, divided
15g all-purpose flour
1/2 teaspoon paprika
1/2 teaspoon garlic powder
1 teaspoons baking powder
1 teaspoons salt
1/2 teaspoon black pepper
75ml water
peanut or vegetable oil, for frying
75g buffalo sauce
1 stalk celery sticks, minced
Blue cheese for serving

Instructions

1. Toss 10g cornstarch and the chicken wings completely. And then put the chicken wings aside for 20 minutes to dry out.
2. Whisk the remaining cornstarch, flour, and all the other ingredients. Add 75ml water to mix well.
3. Coat chicken wings in the batter.
4. Preheat the air fryer for 5 minutes (400°F/200°C).
5. Put the chicken wings into Air fryer, and set and set 360°F for 15 minutes.
6. Sprinkle buffalo sauce on the chicken wings.
7. Serve with blue cheese dressing and celery sticks.



Crispy Fried Chicken Legs

Perp Time: 30 Min

Cook Time: 30 Min

Cook Temp: 360°F

Serving: 4 People

Ingredients

- 1 cup all purpose Flour
- 1 1/2 tablespoon Old Bay Cajun Seasoning
- 1 tablespoon Salt
- 1 Egg
- 4 Chicken Legs
- 1 tablespoon Peanut Oil

TIP: Flip the chicken legs halfway through cooking.

Instructions

1. Pat 4 chicken legs with paper towel. Then set them on a plate.
2. Mix Old Bay Seasoning, flour, and salt in a bowl thoroughly.
3. Beat the egg in another bowl.
4. Drop chicken legs into the flour mixture and coated flour evenly one by one.
5. Put coated chicken legs back on a plate.
6. Drop coated chicken legs in the egg.
7. Coated them with flour again and shake excess flour.
8. Spray all chicken legs with the oil until covered completely.
9. Preheat the air fryer for 5 minutes (400°F/200°C).
10. Place the chicken legs into Air Fryer and set 360°F for 5 minutes.
11. Serve with ketchup.



Garlic Lemon Chicken Legs

Perp Time: 40 Min

Cook Time: 30 Min

Cook Temp: 360°F

Serving: 5 People

Ingredients

- 5 chicken legs, skin on
- 2 tablespoon garlic powder
- Lemon, quartered
- 2 tablespoons paprika
- 1 tablespoons salt
- 1 teaspoon dried oregano
- 1/2 teaspoon black pepper
- 1/2 teaspoon brown sugar
- A little thyme, garnished

Instructions

1. Mix the olive oil, garlic powder, paprika, salt, oregano, black pepper, and brown sugar in a bowl to make sauce.
2. Squeeze lemon juice into the sauce.
3. Dip the chicken legs into the sauce and put them aside for 35 minutes.
4. Preheat the air fryer for 5 minutes (400°F/200°C).
5. Place all marinated chicken legs into air fryer, and set 360°F for 5 minutes.
6. Garnish with fresh thyme and serve warm.

TIP: Flip the chicken legs halfway through cooking.



Barbecue Chicken

Prep Time: 35 Min

Cook Time: 30 Min

Cook Temp: 360°F

Serving: 6 People

Ingredients

6 chicken legs, skin on
 1/2 tablespoon smoked paprika
 1 tablespoon kosher salt
 1/2 tablespoon garlic powder
 1/2 tablespoon onion powder
 1/2 tablespoon chill powder
 1/2 tablespoon brown sugar
 1 teaspoon cumin
 1/2 teaspoon freshly ground black pepper
 1/4 tablespoon cayenne pepper
 1/2 teaspoon white pepper
 300ml BBQ Sauce, plus more for serving (optional)

Instructions

1. Stir together the paprika, garlic powder, salt, pepper, cayenne and brown sugar in a small bowl.
2. Rub the mixture evenly over the chicken legs and allow to marinate 30 minutes.
3. Preheat the air fryer at 400°F for 5 minutes.
4. Place the marinated chicken legs into air fryer, and set 360°F for 5 minutes.
5. Brush the chicken legs with bbq sauce every 5 minutes.
6. When the cooking finish, serve with more bbq sauce alongside.

TIP: Flip the chicken legs halfway through cooking.



Garlic Butter Baked Chicken Breast

Prep Time: 20 Min

Cook Time: 20 Min

Cook Temp: 360°F

Serving: 4 People

Ingredients

1 lb boneless skinless chicken breasts
 1 tablespoon kosher salt and
 1 tablespoon freshly ground black pepper
 1 teaspoon paprika
 4 tablespoon grass-fed butter, melted
 1 teaspoon Italian seasoning
 1 tablespoon fresh parsley, chopped
 2 cloves garlic, minced
 1 tablespoon olive oil

Instructions

1. Sprinkle salt, pepper, paprika on the chicken and set aside.
2. Mix together the butter, Italian seasoning, parsley, and garlic in a small bowl.
3. Brush the chicken breast with olive oil completely.
4. Preheat the air fryer at 400°F for 5 minutes.
5. Place the chicken breast into air fryer and set 360°F for 25 minutes.
6. Pour garlic butter mixture over the chicken breast.
7. Sprinkle the remaining butter sauce onto the chicken breast before serving.

TIP: Flip the chicken breasts halfway through cooking.



Juicy Baked Chicken Breast

Prep Time: 45 Min

Cook Time: 20 Min

Cook Temp: 360°F

Serving: 4 People

Ingredients

1 pound boneless, skinless chicken breasts
 1/2 teaspoon smoked paprika
 1/8 teaspoon cayenne pepper
 1/2 teaspoon garlic powder
 1/2 teaspoon onion powder
 1/2 teaspoon dried thyme
 1/2 teaspoon dried basil
 1/2 teaspoon dried rosemary
 1/4 teaspoon dried parsley
 1/4 cup salt
 1 tablespoon olive oil
 1/4 teaspoon salt,
 1/4 teaspoon fresh ground pepper
 fresh chopped parsley, for garnish
 3 cup of lukewarm

Instructions

1. Add salt into lukewarm to stir and pour over chicken breast. Set aside for 30 minutes.
2. Mix salt, fresh ground pepper, paprika, cayenne pepper, garlic powder, onion powder, dried thyme, dried basil, dried rosemary, and dried parsley in a small bowl.
3. Preheat the air fryer at 400°F for 5 minutes.
4. Take out the chicken breast from salt water, and rinse each chicken breasts under cold water and pat dry with paper towels.
5. Rub the olive oil all over each chicken breast.
6. Sprinkle seasoning blend evenly over the chicken breasts on all sides.
Place the chicken breasts in Air Fryer, and set 360°F for 20 minutes.
7. Garnish with fresh chopped parsley and serve.

TIP: Flip the chicken breasts halfway through cooking.



Balsamic Chicken Breast Salad

Prep Time: 15 Min

Cook Time: 20 Min

Cook Temp: 360°F

Serving: 4 People

Ingredients

4 boneless skinless chicken breast halves, cut into 3-inch strips
 3 tablespoons olive oil
 1/4 teaspoon minced garlic
 1/8 cup balsamic vinegar
 1-1/4 cups halved cherry tomatoes
 1/2 tablespoon minced fresh basil
 1/8 teaspoon salt
 1/8 teaspoon pepper
 4 cups torn mixed salad greens

Instructions

1. Preheat the air fryer at 400°F for 5 minutes.
2. Toss the chicken breast with olive oil and garlic .
3. Place the chicken breasts into Air Fryer, and set 360°F for 20 minutes.
4. Transfer the chicken breasts to a serving plate, and add cherry tomatoes, salad greens, basil, salt, pepper, vinegar and oil.

TIP: Flip the chicken breasts halfway through cooking.



Coconut Shrimp

Prep Time: 20 Min

Cook Time: 20 Min

Cook Temp: 320°F

Serving: 3 People

Ingredients

- 1/3** cup all-purpose flour
- 1/2** teaspoon salt
- 1/2** teaspoon ground black pepper
- 2** large eggs, beaten
- 3/4** cup Panko bread crumbs
- 1** cup sweetened shredded coconut
- 12** large shrimp, peeled and deveined with tails attached
- vegetable oil
- A little chopped cilantro

Instructions

1. Combine flour, salt, and pepper in a bowl.
2. Beat the eggs in another bowl.
3. Combine Panko bread crumbs and coconut in the third bowl.
4. Dip the shrimp into the flour, then the eggs, and then the coconut mixture one by one. Make sure every shrimp is coated thoroughly.
5. Put all coated shrimps into Air Fryer, and set 320°F for 20 minutes.

TIP: Flip the shrimps halfway through cooking. (When the cooking time reaches 10 minutes.)



The garlic and lemon shrimp

Perp Time: 20 Min	Cook Time: 20 Min
Cook Temp: 320°F	Serving: 3 People

Ingredients

- 12** Large raw shrimp , peeled and deveined
- 1/4** teaspoon garlic powder
- Salt and black pepper, to taste
- Vegetable oil
- Lemon wedges
- Minced parsley

TIP: Shake the basket halfway through cooking.

Instructions

1. Preheat the air fryer for 5 minutes (400°F/200°C).
2. Toss the shrimp with the oil.
3. Add garlic powder, salt and pepper to evenly coat the shrimp.
4. Put shrimp to Air Fryer basket and set 320°F for 20 minutes.
5. Flip the shrimps halfway through cooking.(When the cooking time reaches 10 minutes.)
6. Transfer shrimp to a plate, squeeze lemon juice on top.
7. Sprinkle parsley and add some lemon wedges to serve!

Parmesan Shrimp

Perp Time: 10 Min	Cook Time: 20 Min
Cook Temp: 320°F	Serving: 3 People

Ingredients

- 1** pounds jumbo cooked shrimp, peeled and deveined
- 2** cloves garlic, minced
- 1/3** cup parmesan cheese, grated
- 1/2** teaspoon pepper
- 1/4** teaspoon oregano
- 1/2** teaspoon basil
- 1/2** teaspoon onion powder
- 1** tablespoons olive oil
- Lemon, quartered

Instructions

1. Preheat the air fryer for 5 minutes (400°F/200°C).
2. Mix minced garlic, parmesan cheese, pepper, oregano, basil, onion powder and olive oil in a bowl.
3. Evenly coated shrimp with mixture.
4. Place the coated shrimp in Air Fryer, and set 320°F for 20 minutes.
5. Squeeze the lemon over the shrimp.

TIP: Flip the shrimps halfway through cooking.(When the cooking time reaches 10 minutes.)



Regular French fries

Perp Time: 35 Min

Cook Time: 20 Min

Cook Temp: 400°F

Serving: 5 People

Ingredients

- 2 lb russet potatoes, peeled
- 1 tablespoon olive oil
- 1 tablespoon Salt
- 1 tablespoon Pepper
- 1/3 tablespoon Garlic powder
- 1/4 tablespoon paprika

TIP: Shake the basket halfway through cooking.

Instructions

1. Peel the potatoes and cut them into 1/3-inch thick.
2. Soak the potatoes in water for at least 30 minutes, then drain thoroughly and pat them dry with a paper towel.
3. Place the potatoes in a large bowl and add some oil to coat the potatoes evenly.
4. Drizzle them with salt, pepper, garlic powder, and paprika. Toss well to coat the potatoes.
5. Preheat the air fryer for 5 minutes (400°F/200°C).
6. Add the potatoes to Air Fryer basket and set 400°F for 20 minutes.
7. Serving with ketchup.



Cheese Fries

Prep Time: 35 Min

Cook Time: 20 Min

Cook Temp: 400°F

Serving: 5 People

Ingredients

- 2 lb russet potatoes
- 1 1/2 pints peanut oil
- 2 ounces melted cream cheese
- 2 tablespoons milk
- 3 cloves garlic, minced
- 1 teaspoon vegetable oil
- 1/4 teaspoon salt
- 1/3 cup shredded sharp cheddar

TIP: Shake the basket halfway through cooking.

Instructions

1. Peel the potatoes and cut them into 1/3-inch thick.
2. Soak the potatoes in water for at least 30 minutes, then drain thoroughly and pat them dry with a paper towel.
3. Preheat the air fryer for 5 minutes (400°F/200°C).
4. Put the potatoes into Air Fryer, and set 400°F for 20 minutes.
5. Add milk, garlic, oil, shredded sharp cheddar, and salt into melted cream cheese in a small bowl to make cheese sauce.
6. When the cooking is finished, take out the French fries and serve with cheese sauce.

Sweet Potato Fries

Prep Time: 10 Min

Cook Time: 20 Min

Cook Temp: 400°F

Serving: 5 People

Ingredients

- 2 lb sweet potatoes
- 1 1/2 tablespoon olive oil
- 1 1/2 teaspoons salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder

Instructions

1. Peel the sweet potatoes and cut them into 1/2-inch thick.
2. Preheat the air fryer for 5 minutes (400°F/200°C).
3. Toss sweet potatoes with the olive oil until coated evenly.
4. Add salt, pepper, paprika, garlic powder, onion powder on potatoes, and mix well.
5. Place sweet potatoes fries into Air fryer, and set 400°F for 20 minutes.

TIP: Shake the basket halfway through cooking.