

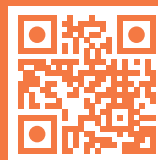
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Recipes

Air Fryer Oven



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Bacon-Weaved Stuffed Turkey **6 People**

Ingredients

1 turkey breast, boneless	1 1/2 cups cornbread stuffing, cooked
1 tsp. salt	10 slices bacon
1 tsp. ground black pepper	

Instructions

1. Slice the turkey breast down the middle and open it to butterfly.
2. Make a weave with the bacon on wax paper.
3. Place the butterflied turkey breast over the bacon weave. Season with salt and ground black pepper.
4. Spoon the stuffing into the center of the turkey . Roll the turkey with the bacon.
5. Tie the ends and middle of the turkey with string.
6. Place the Rotisserie Shaft through the center of the turkey. Secure the Shaft with the Forks.
7. Place the Shaft into the Air Fryer Oven. Tap the Power Button and then the Rotating Button and increase the cooking temperature to 400°F/ 200°C and the cooking time to 45 mins. to begin the cooking cycle.
8. Use a meat thermometer to measure the internal temperature of the turkey. The turkey is done when the internal temperature reaches 160°F/ 70°C.
9. Serve with roasted asparagus.



Herb-Roasted Turkey

6 People

Ingredients

- | | |
|---------------------------|----------------------------|
| 2 turkey breasts, trimmed | 4 cloves garlic |
| 2 sprigs rosemary | 1 tsp. sea salt |
| 4 sprigs thyme | 1 tsp. ground black pepper |
| 1 sprig sage | 3 tbsp. olive oil |

Instructions

1. Chop the rosemary, thyme, sage, and garlic and mix with the olive oil.
2. Rub the turkey breast with the herb mixture and refrigerate for 1 hr.
3. Fold the turkey in half and place the Rotisserie Shaft through the turkey. Secure the Shaft with the Forks.
4. Place the Shaft into the Air fryer Oven. Tap the Power Button and then the Rotating Button and increase the cooking temperature to 400°F/200°C and the cooking time to 40 mins. to begin the cooking cycle.
5. Use a meat thermometer to measure the internal temperature of the turkey. The turkey is done when the internal temperature reaches 160°F/70°C.
6. Let the turkey rest for 10 mins. before slicing.



Stacked Souvlaki Chicken

8 People

Ingredients

- | | |
|---------------------|--------------------------------------|
| 1/4 cup olive oil | 1 tsp. ground black pepper |
| 2 tbsp. lemon juice | 1 tsp. oregano |
| 1 tbsp. salt | 8 boneless, skinless chicken breasts |

Instructions

1. Combine all the ingredients in a sealable plastic bag.
2. Marinate the ingredients in the bag for 20 mins. in the refrigerator.
3. Fold each chicken breast in half. Place the Rotisserie Shaft through the chicken. Secure the Shaft with the Forks.
4. Place the Shaft into the Air Fryer Oven. Tap the Power Button and then the Rotating Button, increase the cooking temperature to 400°F/200°C, and decrease the cooking time to 10 mins. to begin the cooking cycle.
5. Use a meat thermometer to measure the internal temperature of the chicken. The chicken is done when the internal temperature reaches 165°F/75°C.



Rotisserie Chicken

4 People

Ingredients

- | | |
|--------------------------|----------------------------|
| 4 lb. whole chicken | 1 tsp. sea salt |
| 1 tsp. granulated garlic | 1 tsp. ground black pepper |
| 1 tsp. granulated onion | 1 tsp. paprika |

Instructions

1. Tie the chicken legs together, tie the breast area with a second string, and wrap a third string around the drumsticks.
2. Push the Rotisserie Shaft through the opening in the chicken. Secure the Shaft with the Forks.
3. Place the Shaft into the Air fryer Oven. Then select Chicken mode to begin the cooking cycle.
4. Let the chicken rest for 10-15 mins. before serving.



Fried Chicken

4 People

Ingredients

- | | |
|----------------------------|-----------------------------|
| 5 chicken legs | 1 tbsp. onion powder |
| 5 chicken wings | 1 tbsp. garlic powder |
| 3 cups buttermilk | 1 tsp. paprika |
| 2 tsp. salt | 6 cups corn flakes, crushed |
| 1 tsp. ground black pepper | |

Instructions

1. Marinate the chicken in the buttermilk for a least 30 mins. in the refrigerator (preferably overnight).
2. Mix the salt, ground black pepper, onion powder, garlic powder, paprika, and corn flakes together in a bowl.
3. Roll the chicken in the corn flakes and spice mixture to coat well.
4. Place the chicken onto the Air Flow Racks.
5. Place the Racks in the Air Fryer Oven. Tap the Power Button and then the Chicken wings Button (400°F/200°C for 15mins) to begin the cooking cycle. After 10 mins, rotate the Racks.
6. Use a meat thermometer to measure the temperature of the chicken. The chicken is done when the internal temperature reaches 165°F/75°C. Additional cooking time might be required to reach this temperature.



Bourbon Rotisserie Pork Roast **6 People**

Ingredients

- | | |
|-----------------------------------|-------------------------------------|
| 1/2 cup honey | 1/4 cup bourbon |
| 1/2 cup light brown sugar | 1/2 tsp. salt |
| 1 orange, zested | 1/2 tsp. ground black pepper |
| 2 tbsp. fresh orange juice | 4 lb. pork loin roast |

Instructions

1. Combine the honey, sugar, orange zest and juice, bourbon, salt, and ground black pepper in a small bowl and mix.
2. Place the Rotisserie Shaft through the pork roast. Secure the Shaft with the Forks.
3. Generously brush the marinade onto the pork.
4. Place the Shaft into the Air Fryer Oven. Tap the Power Button and then the Rotating Button and increase the cooking temperature to 400°F/200°C and the cooking time to 35 mins. to begin the cooking cycle. Baste the pork with the marinade every 15 mins. while the pork is cooking.
5. Use a meat thermometer to measure the internal temperature of the pork. The pork is done when the internal temperature reaches 155°F/ 70°C.
6. Let the pork rest for 15 mins, before slicing.



Rosemary Lemon leg Of Lamb **6 People**

Ingredients

- | | |
|----------------------------|--|
| 2 tbsp. lemon juice | 1 tsp. ground black pepper |
| 2 tbsp. olive oil | 1/4 cup fresh rosemary, chopped |
| 1 tsp. salt | 1 (4 lb.) boneless leg of lamb |

Instructions

1. Combine the lemon juice, olive oil, salt, pepper and rosemary in a small bowl.
2. Place the Rotisserie Shaft through the lamb. Use wine to secure the meat. Use the Forks to secure the Shaft.
3. Generously brush the lamb with the marinade.
4. Place the Shaft in the Air Fryer Oven. Tap the Power Button and then the Rotating Button (30 mins cooking time) and increase the cooking temperature to 400°F/200°C to begin the cooking cycle.
5. Use a meat thermometer to measure the internal temperature of the lamb. The lamb is done when the internal temperature reaches 145°F/ 63°C.



Rotisserie Roast Beef

4 People

Ingredients

- | | |
|---------------------|------------------------------|
| 1 (2 lb.) eye round | 1 tbsp. onion powder |
| 3 cloves garlic | 1 tsp. ground fennel |
| 2 sprigs thyme | 1/2 tsp. ground black pepper |
| 1/2 tsp. salt | 2 tbsp. olive oil |

Instructions

1. Chop the thyme and garlic. Mix the thyme, garlic, salt, onion powder, ground fennel, ground black pepper, and olive oil together in a bowl to make the herb mixture.
2. Rub the roast with the herb mixture and refrigerate for 1 hr.
3. Place the Rotisserie Shaft through the center of the roast. Secure the Shaft with the Forks.
4. Place the shaft into the Air Fryer Oven, Tap the Power Button and then the Rotating Button and increase cooking temperature to 400°F/200°C and the cooking time to (35 mins) to begin the cooking cycle.
5. Cook the roast to the desired doneness using a meat thermometer to measure the internal temperature:

• Rare: 125°F/ 50°C	• Medium rare: 135°F/ 60°C
• Medium: 145°F/ 65°C	• Well done: 165°F/ 75°C
6. Let the roast rest for 10 mins. before slicing.



Italian Roulade Of Beef

6 People

Ingredients

- | | |
|------------------------------|----------------------------|
| 1 1/2 lb. flank, butterflied | 3 roasted red peppers |
| 1/4 cup basil pesto | 1 tsp. sea salt |
| 1/2 lb. provolone, sliced | 1 tsp. ground black pepper |

Instructions

1. Place the flank on a cutting board and spread the pesto all over it.
2. Layer the cheese and roasted peppers on the flank.
3. Roll the flank up and tie it with string about five times from one end to the other.
4. Season the flank with the salt and ground black pepper.
5. Place the Rotisserie Shaft through the center of the roast. Secure the Shaft with the Forks.
6. Place the Shaft into the Air Fryer Oven. Tap the Power Button and then the Rotating Button (30 mins cooking time) and increase the cooking temperature 400°F/200°C to begin the cooking cycle.
7. Cook the roast to the desired doneness (use a meat thermometer to measure the internal temperature):

• Rare: 125°F/ 50°C	• Medium rare: 135°F/ 60°C
• Medium: 145°F / 65°C	• Well done: 165°F/ 75°C
8. Let the roast rest for 10 mins. before slicing.



Beef Jerky

8 People

Ingredients

2 lb. top round, sliced thinly

4 tbsp. sweet soy sauce

5 tbsp. ketchup

1/2 tsp. ground black pepper

1/2 tsp. salt

1/2 tsp. garlic powder

dash sriracha

Instructions

1. Combine all the ingredients in a pan.
2. Marinate the top round in the refrigerator for at least 1hr (preferably overnight).
3. Remove the meat from the marinade and pat it dry. Lay the meat onto the Air Flow Racks.
4. Place the Racks in the Air Fryer Oven. Tap the Power Button and then the Dehydrator Button and increase the cooking temperature to 160°F/70°C and the cooking time to 6 hrs, to begin the cooking cycle.



Candied Bacon

4 People

Ingredients

1 lb. thick bacon
1/4 cup dark brown sugar

1/4 tsp. cayenne pepper
2 tbsp. maple syrup

Instructions

1. Lay the bacon strips onto the Air Flow Racks and trim as needed.
2. Sprinkle the brown sugar and cayenne pepper over the bacon and rub into the meat.
3. Brush the bacon with the maple syrup.
4. Place the Racks in the Air Fryer Oven. Tap the Power Button and then the Bacon Button (320 °F/ 60°C for 12 mins) to begin the cooking cycle.
5. When the cooking cycle is complete, flip the bacon.
6. Tap the Power Button and then the Bacon Button (320°F/60°C for 12 mins) to begin the cooking cycle again.
7. Serve on a Charcuterie board.



Veggie Chips

2 People

Ingredients

3 large parsnips, peeled & sliced very thin
3 medium-sized beets, peeled & sliced very thin
2 medium-sized sweet potatoes, peeled & sliced very thin

Instructions

1. Layer the sliced parsnips, beets, and sweet potatoes onto the Air Flow Racks. Do not overlap the vegetables.
2. Place the Racks in the Air Fryer Oven. Tap the Power Button and then the Dehydrator Button and increase the cooking temperature to 115°F/45°C and the cooking time to 10hrs to begin the cooking cycle. Additional time may be added for crispier chips.



Kale Chips

4 People

Ingredients

- 2 bunches kale
- 2 tbsp. olive oil
- 1 tsp. salt
- 1/2 tsp. ground black pepper
- 1/2 tsp. granulated garlic

Instructions

1. Remove the stems from the kale and break the kale into pieces.
2. Toss the kale with the olive oil, salt, ground black pepper, and garlic in a bowl.
3. Lay the kale onto the Air Flow Racks.
4. Place the Racks in the Air Fryer Oven. Tap the Power Button and then the Dehydrator Button, increase cooking temperature to 130°F/55°C, and decrease the cooking time to 2 hrs. Remove the kale when it becomes crispy (about 15-20 mins).



Italian Croutons

10 People

Ingredients

- 1 loaf crusty Italian bread, cut into 1/2 inch cube
- 1/2 cup extra virgin olive oil
- 1 tsp. salt
- 1/2 tsp. ground black pepper
- 1 tbsp. dried oregano

Instructions

1. Toss all the ingredients together in a bowl.
2. Spread the bread cubes onto the Air Flow Racks.
3. Place the Racks in the Air Fryer Oven. Tap the Power Button and decrease the cooking temperature to 350°F/175°C and the cooking time to 8 mins, to begin the cooking cycle.



Sun-Dried Tomatoes

6 People

Ingredients

3 lb. plum tomatoes, halved

Instructions

1. Place the tomato halves, skin side down, onto the Air Flow Racks.
2. Place the Racks in the Air Fryer Oven. Tap the Power Button and then the Dehydrator Button (100°F/40°C for 8hrs) to begin the cooking cycle.



Chewy Kiwi Slices

4 People

Ingredients

6 kiwi, peeled and sliced into ¼ inch rounds

Instructions

1. Lay the kiwi rounds in a single layer onto the Air Flow Racks.
2. Place the Racks in the Air Fryer Oven. Tap the Power Button and then the Dehydrator Button (100°F/40°C for 8hrs) to begin the cooking cycle.



Dried Mango Slices

4 People

Ingredients

3 fresh mangos, peeled and sliced

Instructions

1. Layer the mango (or papaya) slices in a single layer onto the Air Flow Racks.
2. Place the Rack in the Air Fryer Oven . Tap the Power Button and the Dehydrator Button (100°F/40°C for 8hrs) to begin the cooking cycle.



White Pizza

1 People

Ingredients

1 pizza dough, thin crust
2 cloves garlic, thinly sliced
1/2 tsp. red pepper flakes

9 slices fresh mozzarella
1/4 cup ricotta cheese
2 tbsp. extra virgin olive oil

Instructions

1. Roll the pizza dough onto an Air Flow Rack.
2. Place the Rack in the Air Fryer Oven. Tap the Power Button and then the Pizza Button (300°F /150°C for 12 mins) to begin the cooking cycle. Flip the dough after 5 mins.
3. Remove the crust from the Oven.
4. Top the crust with the ricotta, mozzarella, garlic, and red pepper flakes.
5. Return the crust to the Oven. Tap the Power Button and then the Pizza Button (300°F /150°C) and decrease the cooking time to 5 mins to begin the cooking cycle.
6. Let the pizza cool for 5mins. before cutting.



White Bread

Makes 1 loaf

Ingredients

2 frozen bread doughs, thawed

1/2 stick butter, melted

Instructions

1. Place the dough in a loaf pan.
2. Cover the pan with a damp towel.
3. Place an Air Flow Rack in the Air Fryer .
4. Place the loaf pan on the Rack. Tap the Power Button, decrease the cooking temperature to 200°F/95°C, and increase the cooking time to 20 mins. to begin the cooking cycle.
5. Remove the towel from the pan. Tap the Power Button and then the Baking Button (330°F/160°C for 20mins) to begin the cooking cycle again.
6. Remove the bread from the pan to cool. Brush with the butter for a richer bread.



Apple Pie

4 People

Ingredients

2 sheets store-bought pie dough

1 cup apple pie filling

1 egg, beaten, for egg wash

raw sugar, for garnish

Instructions

1. Unroll the pie dough. Cut four rectangles out of each sheet.
2. Place ¼ cup apple filling onto the center of four rectangles.
3. Top with a second dough rectangle.
4. Use a fork to seal the edges.
5. Trim any uneven edges.
6. Transfer the pies onto the Air Flow Racks.
7. Brush the pies with the egg wash.
8. Use a paring knife to cut four slots onto the top of each pie.
9. Sprinkle raw sugar onto the pies.
10. Place the Racks in the Air Fryer Oven. Tap the Power Button, decrease the cooking temperature to 360°F/ 182°C and increase the cooking time to 16 mins to begin the cooking cycle. Remove the pies when they become golden brown.