

EMERALD

Model no.: SM-AIR-1818







Page 4.....	Safety Warning
Page 8.....	Control Panel
Page 9.....	Preparation
Page 10.....	How to Use
Page 15.....	Cleaning & Maintenance
Page 16.....	TroubleShooting
Page 18.....	Parts
Page 19.....	Cooking Chart
Page 20.....	Recipes

Recipes

Table of Contents

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

1. Read all instructions before using your Emerald Air Fryer.
DANGER
2. Never immerse the power cord, plug or housing in water or under the tap.
3. Make sure no liquid enters the appliance to prevent electric shock or short-circuit.
4. Do not cover the air inlet and outlet of the appliance during operation.
5. Always place foods to be cooked in the basket, foods should never come into direct contact with the heating elements.
6. Never fill the pan with oil as this may cause a fire hazard and damage to the appliance.
7. Never touch the inside of the appliance during operation (pan, basket, etc.)

WARNING

8. Make sure that your output voltage corresponds to the voltage stated on the rating label of the appliance.
9. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacture or its service agent.
10. It is recommended to regularly inspect the appliance to avoid a hazard. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
11. Never attempt to repair the appliance yourself, otherwise the warranty becomes invalid.
12. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or

Safety Warning

or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

13. Close supervision is necessary when appliance is used near children.
14. NEVER ALLOW A CHILD TO USE THIS PRODUCT.
15. DO NOT let the power cord hang over the edge of the table or work-top, and keep it away from any hot surfaces.
Do not plug in the appliance or operate the control panel with wet hands
16. Do not place or use the appliance on or near combustible materials, such as a table-cloth, curtains or wallpaper.
18. Only connect the appliance to a grounded wall socket. Always make sure that the plug is inserted into the wall socket properly.
19. Never connect this appliance to an external timer switch in order to avoid a hazardous situation.
20. Never leave appliance unattended.
21. Appliance surfaces may become hot during use.
22. The appliance should be placed on a horizontal and stable surface when using. Do not place on plastics, board or any other easy-wear surface.
23. Do not place the appliance against wall or other appliances, leave around 4 inches of space from nearby objects. Do not place anything on the top of appliance.
24. Do not use the appliance beyond the specification of this manual.
25. During operation, hot steam will exhaust through the hind side air outlet. Keep your hands and face at a safe distance from the steam and the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance.
26. If food burns and dark smoke releases from the air outlet, unplug immediately and wait for smoke release to stop, then clean the food and oil from the pan and basket.

Safety Warning

CAUTION

27. After use, turn off power to the appliance then unplug from the wall outlet.
28. Unplug the appliance from outlet when it is not in use or before cleaning. Allow it to cool down first before cleaning.
29. Do not use any accessories that have not been provided with the appliance.
30. This appliance is intended to be used indoors.
31. Do not use outdoors.
Clean and wipe and dry the pan and the basket before placing food inside.
32. Do not power on the Air Fryer when the Top Lid is open.
33. Always unplug the appliance when not in use.
34. If the appliance is of the grounded type, the extension cord should be a grounded cord.
35. To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
36. Some countertop and table surfaces, wood and / or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is recommended by countertop manufacturers that a hot pad or trivet be placed under your appliance to prevent possible damage to the surface.

Safety Warning

SHORT CORD

A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

If an extension cord is used: the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

POLARIZED PLUG

If this appliance is equipped with a polarized plug (one blade is wider than the other), please follow the below instructions:

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

Safety Warning

Instructions:

1. Insert power cable into wall outlet
2. Pull the basket out from the air fryer
3. Place the food into the fry basket(Do not exceed maximum line or maximum weight);
4. Push the fry basket back into the appliance
5. Adjust the timer to however long is needed
6. Adjust the temperature to the appropriate amount needed for your food
7. When you hear 5 beeps, the food is ready to be served. Pull the drawer out and remove your delicious air fried food! (Be cautious of food/parts of the fryer being hot)

(Note: If you are cooking layers of food open the basket in middle of your timed cooking and flip your food over for it to cook evenly.

Control Panel

1. Before using your Emerald Air Fryer for the first time, carefully remove all packaging materials and recycle appropriately.

2. Remove the parts from the box and wash the Drawer Pan and Basket with warm, soapy water and a non-abrasive sponge. **IMPORTANT: DO NOT IMMERSE THE MAIN HOUSING IN WATER.**

Wipe the interior and

exterior of appliance clean with a damp cloth. **IMPORTANT: THIS IS NOT A DEEP FRYER. DO NOT FILL THE APPLIANCE OR ITS DRAWER WITH OIL OR FRYING FAT.**

3. Place the appliance on a flat, horizontal and stable surface (make sure surface is heat-resistant). Place away from walls and other appliances. Leave approximately 4 inches of space from nearby objects.

4. BEFORE USE

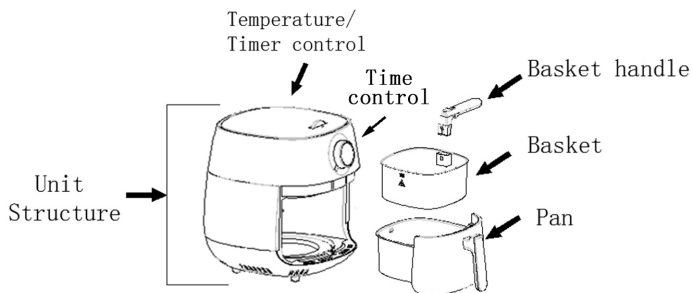
①. Remove all packaging materials, stickers, and labels.

②. Clean the basket and pan with hot water, soap, and a non-abrasive sponge.

③. Wipe the inside and outside of the appliance with a clean cloth.

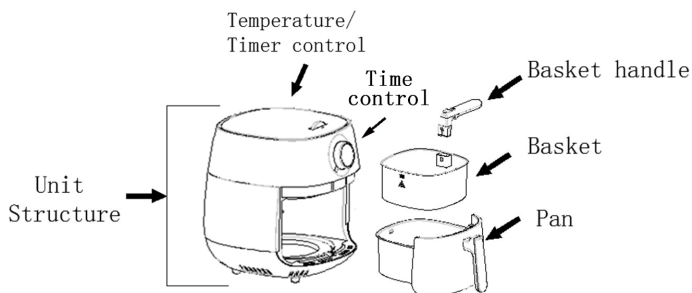
NOTE: There is no need to fill the pan with oil and frying fat because the appliance works on hot air.

For easy clean and durable use with the non-stick pan, snow flake pattern with Japanese style seemly matches the delicate food.



Preparation

1. Carefully pull out the Drawer Pan from the Main Fryer Base by pulling forward on the handle.
2. Remove the Basket from the Drawer Pan, by using the Basket handle.
3. Place ingredients into Basket.
TIP: - Do not fill the Basket over the MAX fill position. - If cooking food that expands, make sure the cooked capacity will not exceed the MAX fill position.
4. Insert Basket back into the Drawer Pan by inserting into the basket slot.
5. Slide Drawer Pan back into the Main Fryer Base.



How to Use

TIP: It is recommended to preheat the air fryer on empty at 360 F for 3 min. if the appliance is cold. The initial 15 minutes of use may result in minimal smell and smoke. This is normal and harmless and comes from the protective substance applied to the heating elements during manufacturing.

Quick Menu Chart

	MENU	DEFAULT TEMPERATURE	DEFAULT COOK TIME
-----	DEFAULT	360°F	15 min
	FRIES	390°F	18-20min
	RIBS	380°F	17-20min
	SEAFOOD	380°F	13-15min
	CAKE	360°F	10-15min
	CHICKEN	380°F	17-20min
	MEAT	390°F	12-15min
	FISH	400°F	10-14min

How to Use

Note: The initial 15 minutes of use may result in minimal smell and smoke. This is normal and harmless and comes from the protective substance applied to the heating elements during manufacturing.

How to Use

DURING THE COOKING/FRYING PROCESS:

1. Once you turn the time and temperature wheels, the air fryer will begin counting down and begin the cooking process.
NOTE: Any excess oil from food will collect at the bottom of the Pan.
2. Some recipes require stirring/mixing/flipping the contents mid-way through cooking (see Cooking Time Chart on page 10). You can do this in the middle of the cooking process by simply pulling out the basket by grasping the Handle and pull forward the entire Drawer Pan. The built-in auto sensors will automatically pause the heating system to allow you to attend to the food. Shake, stir or flip the contents of the basket using a non-metallic
3. utensil and then slide Drawer Pan back into the Main Fryer Base.
CAUTION: During cooking, the Drawer Pan and Basket will be very hot, only use the cool-touch handles or oven mitts.

WHEN COOKING/FRYING IS COMPLETE

1. When the timer completes its countdown, the air fryer will beep and stop heating - this signals it is time to remove your food. (Please note that the fan motor will continue to operate in order to cool down the Drawer Pan and the Basket this will stop within approximately 30 seconds).
NOTE: You can also switch off the appliance manually by turning the timer down to 0 or opening the basket at any time during the cooking process.
2. Carefully pull out the Drawer Pan from the Main Fryer Base by pulling forward on the handle.

3. Remove the Basket from the Drawer Pan by Using the Basket handle and lifting up on the basket.

CAUTION: When sliding out the Drawer Pan be careful of hot air and steam. Keep hands and face away from the opening.

CAUTION: After cooking, the Drawer Pan and Basket will be extremely hot to the touch. Do not touch surfaces of the Drawer Pan or Basket directly.

4. Check that your foods are ready. If not, then place the Basket back into the Drawer Pan and set the timer for a few more minutes.
5. Empty the contents of the Basket into a bowl or onto a plate. If necessary, you can also use Tongs to remove foods from the Basket. TIP: If food contents within Basket are too heavy to lift using the Basket Handle use oven mitts to carefully pull out the whole Drawer Pan and Basket together. Place on a flat, heat-resistant surface and use Tongs to remove contents from the Basket. TIP: Do not turn the Basket and Drawer Pan upside down together, as any excess oil that has collected in the bottom of the Drawer Pan will be poured onto the foods.
6. When the next batch of ingredients is ready, the air fryer is instantly ready to use again.
7. When cooking is complete, remove the Power cord from the electrical outlet.

How to Use

1. The Air Fryer should be cleaned thoroughly after every use. Make sure the Power cord is disconnected from the electrical outlet and that the appliance has cooled down before attempting to clean. The Drawer Pan, Basket and the inside of the appliance have a nonstick coating.
2. Do not use metal utensils or abrasive cleaning materials on them, as this can damage the non-stick coating.
Wipe the outside of the appliance with a damp cloth.
3. CAUTION: Do not allow water to seep into the LED control panel as that may damage the appliance.
Clean the Drawer Pan and Basket with hot water, dishwashing soap and a non-abrasive sponge.
4. You can use a degreaser to remove any stuck-on residue.
5. NOTE: The Drawer Pan and Basket are dishwasher-safe (top rack only).
TIP: If food residue is stuck to the Basket or the bottom of the Drawer Pan, place the Basket into the Drawer Pan and fill with dishwashing soap and water and let soak for 10 minutes.
Clean the inside of the appliance with hot water and a non-abrasive sponge.
6. Never immerse the power cord, plug or the appliance body in water or any other liquids.
7. Dry all parts after each use, re-assemble and store in a cool, dry location.

Cleaning and Maintenance

TROUBLESHOOTING GUIDE

Problem	Possible cause	Solution
The airfryer does not work.	The appliance is not plugged in.	Plug the power cord into an electrical outlet.
		You did not turn on the temperature.
	The appliance is defective.	Contact your store for return/replacement
Food not completely cooked/fried.	There is too much food in the Basket.	Use smaller batches of food in the Basket. Small batches of food will cook more evenly.
	The cooking temperature is set too low.	Increase the temperature setting. Check "Cooking Time Chart" found in this manual.
	The cooking time is too short.	Increase the time setting. Check "Cooking Time Chart" found in this manual.
Food cooked is uneven.	Certain foods need to be stirred/mixed mid-way through the cooking process.	Foods that overlap inside the Basket need to be stirred mid-way through cooking. Go to section: 'During the Cooking/Frying Process' in this manual.
Fried snacks are not crispy.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot close the Drawer Pan properly.	The Basket is too full.	Do not fill the Basket above the MAX level.

TroubleShooting

TROUBLESHOOTING GUIDE

Problem	Possible cause	Solution
	The Basket is not aligned correctly.	Make sure the Basket is flush with the Drawer Pan.
	The Drawer Pan is not properly placed into air fryer.	Make sure there is no obstruction for the Drawer Pan to close properly
White smoke is emitted out of the appliance during use.	You are preparing food with a high oil content.	When cooking with oily foods, oil will drain into the Drawer Pan. When the air fryer heats up, the pan heats up the oil and produces white smoke. This does not adversely affect the air fryer or your cooking process.
	The pan has built-up oil residue from previous uses.	White smoke is caused by oil leftover in the Drawer Pan. Make sure to thoroughly clean the Drawer Pan after every use.
Home-made French fries are coming out unevenly cooked.	Your potatoes are not fresh or are frozen.	Make sure to use fresh and firm potatoes. Not frozen potatoes for home-made French fries.
	Potato strips were not thoroughly rinsed prior to frying.	Thoroughly rinse sliced potato to remove all starch prior to frying.
Your home-made French fries are not crispy after air frying.	Crispy results are directly linked to the amount of oil and water content of the fresh potato strips.	Potato strips need to be thoroughly dried before adding oil.
		Slice potato strips thinner if you want them crispier.
		Use a bit more oil on the potato strips prior to frying if you want crispier results.

If trouble persists please contact support@eandeusa.com

TroubleShooting



Parts

	Temperature (°F)	Time (mins)		Temperature (°F)	Time (mins)
Vegetables					
Asparagus (sliced 1-inch)	400°F	5	Onions (pearl)	400°F	10
Beets (whole)	400°F	40	Paranips (½-inch chunks)	380°F	15
Broccoli (florets)	400°F	6	Peppers (1-inch chunks)	400°F	15
Brussels Sprouts (halved)	380°F	15	Potatoes (small baby, 1.5 lbs)	400°F	15
Carrots (sliced ½-inch)	380°F	15	Potatoes (1-inch chunks)	400°F	12
Cauliflower (florrets)	400°F	12	Potatoes (baked whole)	400°F	40
Corn on the cob	380°F	6	Squash (½-inch chunks)	400°F	12
Eggplant (1½-inch cubes)	400°F	15	Sweet Potato (baked)	380°F	30 to 35
Fennel (quartered)	370°F	15	Tomatoes (cherry)	400°F	4
Green Beans	400°F	5	Tomatoes (halves)	350°F	10
Kale leaves	250°F	12	Zucchini (¼-inch sticks)	400°F	12
Mushrooms (sliced ½-inch)	400°F	5			

Chicken

Breasts, bone in (1.25 lbs.)	370°F	25	Legs, bone in (1.75 lbs.)	380°F	30
Breasts, boneless (4 oz.)	380°F	12	Wings (2 lbs.)	400°F	12
Drumsticks (2.5 lbs.)	370°F	20	Game Hen (halved - 2 lbs.)	380°F	20
Thighs, bone in (2 lbs.)	380°F	22	Whole Chicken (6.5 lbs.)	380°F	75
Thighs, boneless (1.5 lbs.)	380°F	18 to 20	Tenders	380°F	8 to 10

Beef

Burger (4 oz.)	370°F	16 to 20	Meatballs (3-inch)	380°F	10
Filet Mignon (8 oz.)	400°F	18	Ribeye, bone in (1-inch, 8 oz.)	400°F	18 to 15
Flank Steak (1.5 lbs.)	400°F	12	Skirtloins (1-inch, 12 oz.)	400°F	8 to 14
London Broil (2 lbs.)	400°F	20 to 28	Beef Eye Round Roast (4 lbs.)	380°F	45 to 55
Meatballs (1-inch)	380°F	7			

Pork and Lamb

Loin (2 lbs.)	380°F	55	Bacon (thick cut)	400°F	6 to 10
Pork Chops, bone in (1-inch, 6.5 oz.)	400°F	12	Sausages	380°F	15
Tenderloin (1 lb.)	370°F	15	Lamb Loin Chops (1-inch thick)	400°F	8 to 12
Bacon (regular)	400°F	5 to 7	Rack of lamb (1.5 - 2 lbs.)	380°F	22

Fish and Seafood

Calamari (8 oz.)	400°F	4	Tuna steak	400°F	7 to 10
Fish Fillet (1-inch, 8 oz.)	400°F	10	Scallops	400°F	5 to 7
Salmon, fillet (6 oz.)	380°F	12	Shrimp	400°F	5
Swordfish steak	400°F	10			

Frozen Foods

Onion Rings (12 oz.)	400°F	8	Fish Sticks (10 oz.)	400°F	10
Thin French Fries (20 oz.)	400°F	14	Fish Fillets (½-inch, 10 oz.)	400°F	14
Thick French Fries (17 oz.)	400°F	18	Chicken Nuggets (12 oz.)	400°F	10
Mozzarella Sticks (11 oz.)	400°F	8	Breaded Shrimp	400°F	9
Pol Stickers (10 oz.)	400°F	8			

Cooking Chart

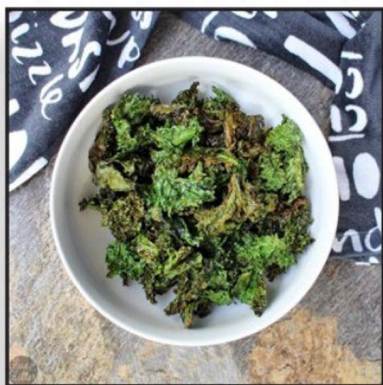
Crispy Brussels Sprouts

Ingredients

- 2 cups halved Brussels sprouts sliced in half lengthwise
- 1 tablespoon olive oil OR maple syrup
- 1 tablespoon balsamic vinegar
- 1/4 teaspoon sea salt

Method

1. In a bowl, toss together the Brussels, oil or maple syrup, vinegar, and salt.
2. Air fry at 400F for 8-10 minutes, shaking (and checking their progress) after 5 minutes and then at 8 the minute mark. You're going for crispy and browned, but not burnt!



Ranch Kale Chips

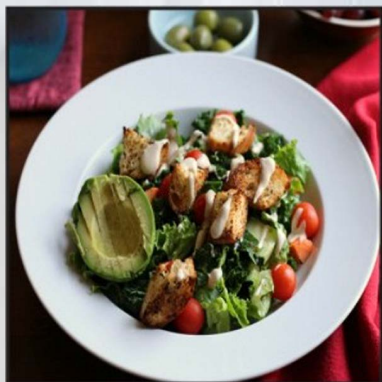
Ingredients

- 2 tablespoons olive oil
- 4 cups loosely packed kale stemmed
- 2 teaspoons Vegan Ranch Seasoning
- 1 tablespoon nutritional yeast flakes
- 1/4 teaspoon salt

Method

1. Toss the oil, kale pieces, Ranch Seasoning, and nutritional yeast together in a medium-sized bowl, then dump the coated kale into the basket of your air fryer.
2. Cook on 370 for 4-5 minutes (do not preheat), shaking after 2 minutes. Eat immediately.

Recipes



Vegan Croutons

Ingredients

- 2 heaping cups of cubed baguette/ bread, cut in 1 inch pieces
- 2 teaspoons extra virgin olive oil
- 2 teaspoons lemon juice
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1/2 teaspoon granulated garlic
- Pinch of salt & pepper

Method

1. Put cubed baguette into a large mixing bowl. Evenly drizzle extra virgin olive oil and lemon juice across the bread. Then sprinkle on dried oregano, dried basil, garlic granules, salt, and pepper.
2. Use your hands to toss the cubed bread, getting everything evenly coated, and making sure the spices are on the bread instead of stuck on the sides of the bowl.
3. Put the bread into the air fryer. Cook at 400 degrees for 5 minutes, stopping once or twice to shake the basket.
4. Serve on top of your favorite salad.

Shishito Peppers

Ingredients

- 1-6 oz bag shishito peppers
- salt and pepper to taste
- 1/2 tablespoon avocado oil
- 1/3 cups Asiago cheese, grated fine
- limes

Method

- Rinse peppers and pat dry. Place in bowl and toss & avocado oil, salt, and pepper. Put in air fryer & cook at 350 for 10 minutes. Place on platter & drizzle w/ lime juice and top w/ grated asiago



Recipes

Skinny Fries

Ingredients

- 2 to 3 russet potatoes, peeled and cut into ¼-inch sticks
- 2 to 3 teaspoons olive or vegetable oil
- salt

Method

1. Cut the potatoes into ¼-inch strips. A mandolin with a julienne blade is really helpful here.
2. Rinse the potatoes with cold water several times and let them soak in cold water for at least 10 minutes or as long as overnight.
3. Pre-heat the air fryer to 380°F.
4. Drain and dry the potato sticks really well, using a clean kitchen towel. Toss the fries with the oil in a bowl and then air fry in two batches at 380°F for 15 minutes, shaking the basket a couple of times during the cooking time.
5. Add the first batch of French fries back into the air fryer basket with the finishing batch and let everything warm through for a few minutes. As soon as the fries are done, season them with salt and transfer them to a plate. Serve with ketchup or your favorite dip.



Roasted Corn

Ingredients

- 4 fresh ears of corn
- 2 to 3 teaspoons vegetable oil
- salt and pepper to taste

Method

Remove husks from corn, wash and pat dry. You may need to cut the corn to fit in your basket. If you need to do so, cut the corn. Drizzle vegetable oil over the corn. Try to cover the corn well. Season with salt and pepper. Cook at 400 degrees for about 10 minutes.



Recipes



Catfish

Ingredients

- 4 catfish fillets
- 1/4 cup seasoned fish fry
- 1 tbsp olive oil
- 1 tbsp chopped parsley (optional)

Method

Preheat Air Fryer to 400 degrees.

Rinse the catfish and pat dry.

Pour the fish fry seasoning in a large Ziploc bag.

Add the catfish to the bag, one at a time. Seal the bag and shake. Ensure the entire filet is coated with seasoning.

Spray olive oil on the top of each filet.

Place the filet in the Air Fryer basket. (Due to the size of my fillets, I cooked each one at a time). Close and cook for 10 minutes.

Flip the fish. Cook for an additional 10 minutes. Flip again. Cook for 2-3 min. Top with parsley.

Baked Apple

Ingredients

- | | |
|------------------------------------|-------------------|
| 1 medium apple or pear | 1/4 tsp. cinnamon |
| 2 Tbsp. chopped walnuts | 1/4 tsp. nutmeg |
| 2 Tbsp. raisins | 1/4 cup water |
| 1 1/2 tsp. light margarine, melted | |

Method

Preheat air fryer to 350° F. Cut the apple or pear in half around the middle and spoon out some of the flesh. Place the apple or pear in frying pan or on the bottom of the air fryer. In a small bowl, combine margarine, cinnamon, nutmeg, walnuts and raisins. Spoon this mixture into the centers of the apple/pear halves. Pour water into the pan.

Bake for 20 minutes.

Recipes

Chicken Parmesan

Ingredients

2 (about 8 oz each) chicken breast, fat trimmed, sliced in half to make 4
6 tbsp seasoned breadcrumbs
2 tbsp grated Parmesan cheese
1 tbsp butter, melted (or olive oil)
6 tbsp reduced fat mozzarella cheese
1/2 cup marinara
cooking spray



Method

Preheat the air fryer 360F° for 9 minutes. Spray the basket lightly with spray.

Combine breadcrumbs and parmesan cheese in a bowl. Melt the butter in another bowl.

Lightly brush the butter onto the chicken, then dip into breadcrumb mixture.

When the air fryer is ready, place 2 pieces in the basket and spray the top with oil.

Cook 6 minutes, turn and top each with 1 tbsp sauce and 1 1/2 tbsp of shredded mozzarella cheese.

Cook 3 more minutes or until cheese is melted.

Set aside and keep warm, repeat with the remaining 2 pieces.



Recipes

Roasted Vegetable Pasta Salad

Ingredients

- 1 orange pepper, large chunks
- 1 green pepper, large chunks
- 1 red pepper, large chunks
- 1 zucchini, sliced in half moons
- 1 yellow squash, sliced in half moons
- 1 red onion, sliced
- 4 ounces brown mushrooms, halved
- 1 teaspoon Italian seasoning
- salt and fresh ground black pepper
- 1 pound penne rigate or rigatoni, cooked
- 1 cup grape tomatoes, halved
- ½ cup pitted Kalamata olives, halved
- 3 tablespoons balsamic vinegar
- ¼ cup olive oil
- 2 tablespoons chopped fresh basil



Method

Preheat the air fryer to 380°F.

Place the peppers, zucchini, yellow squash, red onion and mushrooms in a large bowl, drizzle with a little of the olive oil and toss to coat well. Add the Italian seasoning and season with salt and pepper. Air-fry for 12 to 15 minutes, until the vegetables are soft but not mushy. Stir or shake the basket halfway through the cooking time to evenly roast vegetables. Combine the cooked pasta, roasted vegetables, tomatoes and olives in a large bowl and mix well. Add the balsamic vinegar and toss. Add enough olive oil to coat everything nicely (you may not use it all). Season with salt and freshly ground black pepper to taste.

Refrigerate the salad until you are ready to serve. Stir in the fresh basil right before serving.

Recipes

Mexican Chicken Burgers

Ingredients

Blender

4 Chicken Breasts skin and bones removed

1 Small Cauliflower

1 Large Egg beaten

3 Tbsp Smoked Paprika

1 Tbsp Thyme

1 Tbsp Oregano

1 Tbsp Mustard Powder

1 Tsp Cayenne Pepper

1 Jalapeno Pepper

Salt & Pepper



Method

Preheat your air fryer to 180c.

In a blender add all your seasonings and your cauliflower and blend until it resembles breadcrumbs.

Remove $\frac{3}{4}$ of it from your blender and place it into your mixing bowl ready for later. In another bowl add your beaten egg to also save for later.

In the blender add your chicken breasts and blend with the $\frac{1}{4}$ of your ingredients from later. Add a little extra salt and pepper.

Remove from the blender and make into burger shapes. If it is not binding properly add some extra cauliflower crumbs.

Get each burger and roll in the cauliflower crumbs, the egg and then the cauliflower crumbs again.

Do this for each of them.

Once they are all done place them onto a baking mat and cook in the air fryer for 20 minutes at 180c.

Flip them over and then cook for a further 10 minutes on the other side so that both sides will become crispy and delicious.

Serve with coleslaw, pickles and crisps.

Recipes

Buffalo Cauliflower

Ingredients

4 cups cauliflower florets
1 cup panko breadcrumbs mixed
with 1 teaspoon sea salt
1/4 cup melted vegan butter 1/4 cup
after melting
1/4 cup vegan Buffalo sauce



Method

Melt the vegan butter in a mug in the microwave, then whisk in the buffalo sauce.

Holding by the stem, dip each floret in the butter/buffalo mixture, getting most of the floret coated in sauce. It's fine if a bit of the stem doesn't get saucy. Hold the floret over the mug until it pretty much stops dripping. A few drips are OK, but if it's raining sauce, your panko is going to get clumpy and stop sticking as well.

Dredge the dipped floret in the panko/salt mixture, coating as much as you like, then place in the air fryer.

Air fry at 350F (do not preheat) for 14-17 minutes, shaking a few times, and checking their progress when you shake. Your cauliflower is done when the florets are a little bit browned.

Serve with your dipping sauce of choice.



Recipes

Spinach and Artichoke White Pizza

Ingredients

olive oil
3 cups fresh spinach
2 cloves garlic, minced, divided
1 (6- to 8-ounce) pizza dough ball
½ cup grated mozzarella cheese
¼ cup grated Fontina cheese
¼ cup artichoke hearts, coarsely chopped
2 tablespoons grated Parmesan cheese
¼ teaspoon dried oregano
salt and freshly ground black pepper



Method

Heat the oil in medium sauté pan on the stovetop. Add the spinach and half the minced garlic to the pan and sauté for a few minutes, until the spinach has wilted. Remove the sautéed spinach from the pan and set it aside.

Pre-heat the air fryer to 390°F.

Cut out a piece of aluminum foil the same size as the bottom of the air fryer basket. Brush the foil circle with olive oil. Shape the dough into a circle and place it on top of the foil. Dock the dough by piercing it several times with a fork. Brush the dough lightly with olive oil and transfer it into the air fryer basket with the foil on the bottom.

Air-fry the plain pizza dough for 6 minutes. Turn the dough over, remove the aluminum foil and brush again with olive oil, air-fry for an additional 4 minutes.

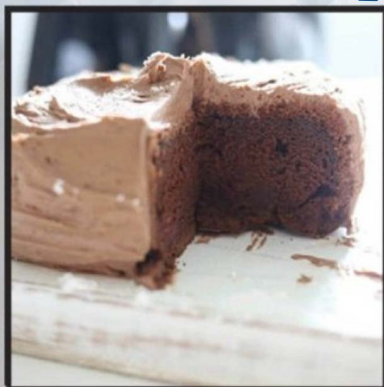
Sprinkle the mozzarella and Fontina cheeses over the dough. Top with the spinach and artichoke hearts. Sprinkle the Parmesan cheese and dried oregano on top and drizzle with olive oil. Lower the temperature of the air fryer to 350°F and cook for 8 minutes, until cheese has melted and is lightly browned. Season to taste with salt and fresh ground black pepper.

Recipes

Chocolate Cake

Ingredients

- 3 eggs
- 1/2 cup sour cream
- 1 cup flour
- 2/3 cup sugar
- 1 stick butter, room temperature
- 1/3 cup cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 2 teaspoons vanilla



Method

Preheat Airfryer to 160

Mix ingredients on low

Pour into oven attachment

Place in Airfryer basket and slide into Airfryer

Set timer to 25 minutes

Once timer rings, insert use toothpick to see if cake is done. If it does not spring back when touched, cook for an additional 5 minutes.

Cool cake on a wire rack

Ice with your favorite chocolate frosting.



Recipes

