

CHEFMAN

Crisp n' Go™
RECIPES



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Croque Monsieur Egg Bites

ACTIVE TIME: 10 MIN

TOTAL TIME: 50 MIN

SERVINGS: 3

Inspired by the iconic French sandwich, these make-ahead egg bites are a fabulous grab-and-go breakfast. They can be reheated on Air Fry for about 5 minutes (or in the microwave). Substitute Swiss or your favorite cheese if you can't find Gruyere.

Tools

- 6 silicone baking cups

Ingredients

- 4 large eggs
- 1/4 tsp kosher salt
- 1/8 tsp freshly ground white pepper
- 1/8 tsp ground nutmeg
- 2 oz deli ham (3 to 4 slices), chopped into 1/2 inch pieces
- 1/4 cup shredded Gruyere cheese, more for topping
- Nonaerosol cooking spray

1. In a medium bowl, whisk eggs, salt, pepper, and nutmeg.
2. Fold in ham and 1/4 cup shredded cheese.
3. Place 6 silicone baking cups on the air fryer rack in the glass cooking bowl and lightly spray with nonaerosol cooking spray.
4. Evenly distribute the egg mixture among the baking cups. Sprinkle the tops with more shredded cheese.
5. Place the cooking top on the glass bowl and set to **SLOW** at 300°F for 35 minutes.
6. When time is up, the eggs will be cooked through and lightly golden on top. Let them rest in the bowl with the cooking top still on for 5 minutes.
7. Remove the egg bites from the air fryer and let cool slightly before gently removing them from their baking cups.



Chicken Satay Wings

ACTIVE TIME: 10 MIN

TOTAL TIME: 30 MIN

SERVINGS: 4 TO 6

This version of the much-loved Indonesian chicken skewers skips the skewers for easier prep. Depending on your peanut butter, the sauce may need more or less thinning; add water 1 Tbsp at a time until it reaches your desired consistency.

Ingredients

For the wings:

- ½ tsp kosher salt
- ¼ tsp garlic powder
- ¼ tsp ginger powder
- ¼ tsp chili powder
- ½ tsp curry powder
- 1½ lb chicken wings, drums and flats separated

For the sauce:

- ¼ cup natural smooth peanut butter
- 2 tsp rice wine vinegar
- 2½ tsp soy sauce
- 2 tsp honey
- 1 tsp fresh lime juice, from about ½ lime
- 1 tsp sriracha
- Lime wedges, for serving
- Chopped peanuts, for serving (optional)

1. In a small bowl, combine the salt and spices.
2. Season the wings all over with spice rub and transfer to the air fryer rack in the glass cooking bowl.
3. Place the cooking top on the bowl and set to **AIR FRY** at 425°F for 25 minutes.
4. Halfway through cooking time, the **FLIP** alert will illuminate. Carefully remove the cooking top from the bowl and toss the wings. Return the top to the bowl and continue cooking.
5. Meanwhile, in a small bowl, combine the peanut butter, rice wine vinegar, soy sauce, honey, lime juice, and sriracha. Stir in warm water, 1 Tbsp at a time, until the sauce is at a consistency where it slowly drips from the spoon.
6. When cooking time is up, the wings will be nicely golden and cooked through. Carefully remove the cooking top from the bowl and set on a heat-safe surface.
7. Serve the wings with sauce and lime wedges on the side, sprinkled with chopped peanuts, if desired.



Buffalo Chicken Dip

ACTIVE TIME: **10 MIN**

TOTAL TIME: **45 MIN**

SERVINGS: **10 TO 12**

A crowd-pleasing party dip that you can cook, serve, and store (if there are any leftovers!) all in the glass cooking bowl.

Ingredients

- 1 rotisserie chicken
- 3 8-oz packages cream cheese
- 1 cup hot sauce (such as Frank's Red Hot)
- 8 oz crumbled blue cheese, divided
- 1 cup Mexican blend shredded cheese, divided
- 2 tsp garlic powder
- 2 tsp onion powder
- Tortilla chips, pita chips, or crostini for serving
- Celery and carrot sticks, for serving

1. Remove the skin and bones from the chicken and shred the meat into bite-size pieces.
2. Remove and set aside the air fryer rack. Put the chicken, cream cheese, 4 oz of the blue cheese, $\frac{1}{2}$ cup of the shredded cheese, garlic powder, and onion powder in the cooking bowl.
3. Place the cooking top on the glass bowl and set to **SLOW** at 300°F for 35 minutes. Press **START**.
4. When time is up, the cream cheese will be completely soft and everything else heated through.
5. Carefully remove the cooking top and set on a heat-safe surface.
6. Stir the cream cheese into the chicken mixture until well mixed.
7. Spread in an even layer and sprinkle with the remaining cheeses.
8. Set the cooking top back on the bowl and set the unit to **BROIL** at 450°F for 5 minutes. Press **START**.
9. Broil until the cheese is golden brown and bubbly.
10. Carefully remove the top and serve right from the glass bowl with your choice of dippers.



Chorizo-Roasted Brussels Sprouts

ACTIVE TIME: 25 MIN

TOTAL TIME: 25 MIN

SERVINGS: 4

Air fryers are the best thing to ever happen to Brussels sprouts. The sprouts cook up beautifully tender, with toasty edges and crisp outer leaves. The addition of smoky Spanish chorizo takes this side dish right over the top.

Ingredients

- 10 oz Brussels sprouts, ends trimmed, halved lengthwise
- 2 links cured chorizo, cut into 1/4-inch-thick slices
- 2 tsp vegetable oil
- 1 tsp kosher salt
- 1/4 tsp freshly ground pepper
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 1/4 tsp chili powder
- 2 tsp honey, plus more for finishing
- 1 tsp cider vinegar

1. In a medium bowl, toss the Brussels sprouts and chorizo with the oil, salt, and spices until well coated.
2. Set the rack in the glass air fryer bowl and add the sprouts and chorizo to the rack.
3. Place the cooking top on the glass bowl and set to **AIR FRY** at 375°F for 16 minutes.
4. Halfway through cooking, the **FLIP** alert will illuminate. Remove the top, place on a heat-safe surface, and toss the sprouts and chorizo. Return the top and continue to cook.
5. Meanwhile, in the same medium bowl, whisk together the honey and cider vinegar.
6. When time is up, return the sprouts and chorizo to the medium bowl and toss with the dressing.
7. Serve on a platter, drizzled with a little more honey.



Beet Salad with Raspberry Vinaigrette

ACTIVE TIME: 10 MIN

TOTAL TIME: 2 HR 40 MIN

SERVINGS: 4

Beets and goat cheese are one of those culinary-soulmate pairings. But the addition of this bright raspberry vinaigrette will make you realize there was something missing all along. You can cook the beets a day ahead but the dressing is best when made and served just before serving.

Tools

Blender or food processor

Ingredients

- 3 large beets (about 1½ lb), ends trimmed, peeled, and cut into 1-inch-thick wedges
- 1 Tbsp vegetable oil
- 2 tsp kosher salt, more to taste
- ½ tsp freshly ground black pepper, more to taste
- 1 pint fresh raspberries
- 2 tsp honey
- 1 Tbsp red wine vinegar
- 1 Tbsp olive oil
- 1 large shallot, sliced
- 2 cups baby arugula
- Crumbled goat cheese, for serving

1. In a large bowl, toss the beets with vegetable oil, 2 tsp salt, and ½ tsp pepper.
2. Transfer to the air fryer rack in the glass cooking bowl and spread in an even layer.
3. Set the unit to **SLOW** at 350°F for 1 hour. Press **START**.
4. When time is up, the beets should be fork tender but not falling apart.
5. Remove the cooking top and let the beets cool completely in the cooking bowl, about 30 minutes.
6. Snap the storage lid onto the bowl, then refrigerate until the beets are cold (about 1 hour) or overnight.
7. In a blender or small food processor, combine the raspberries, honey, red wine vinegar, olive oil, and about 1 Tbsp of the sliced shallots. Blend until smooth, then set aside.
8. In a large bowl, toss the beets with the rest of the shallots, and the arugula. Add 2 to 3 Tbsp of the dressing and season to taste with salt and pepper. Toss again.
9. Crumble goat cheese on top and serve with remaining dressing on the side.
10. If you have leftover dressing, store it in an airtight container for up to one week.



BLT Fries

ACTIVE TIME: 10 MIN

TOTAL TIME: 45 MIN

SERVINGS: 4 TO 6

Your sandwich and side in one bite! To make the fries really indulgent, toss them with the bacon fat left at the bottom of the bowl before cooking.

Ingredients

- 4 slices bacon
- 1 lb frozen straight-cut fries
- 1 cup finely shredded cheddar cheese
- 1/4 cup mayonnaise
- 1 Tbsp fresh lemon juice
- 1/4 tsp garlic powder
- 1/4 tsp chili powder
- Shredded lettuce, for serving
- Diced tomato, for serving

1. Lay the bacon flat on the rack in the air fryer bowl and place the cooking top on the glass bowl.
2. Set the air fryer to **BAKE** at 450°F for 15 minutes.
3. When time is up, the bacon should be nicely browned. Remove the cooking top and carefully transfer bacon to a plate to cool.
4. Add the fries to the rack in the cooking bowl and return the top to the bowl.
5. Set the air fryer to **AIR FRY** at 400°F and cook fries for 18 minutes.
6. Halfway through, when the **FLIP** indicator illuminates, remove the cooking top and gently toss the fries.
7. Continue to cook until the fries are golden and crispy (if needed, add a couple minutes more to the timer).
8. Remove the cooking top, sprinkle cheese on the fries and crumble the bacon over the cheese.
9. Place the top back on the bowl, and let the residual heat gently melt the cheese.
10. Meanwhile, in a small bowl, stir together the mayonnaise, lemon juice, garlic powder, and chili powder.
11. When cheese is melted, remove the cooking top from the bowl and top fries with lettuce and tomato. Serve inside the air fryer bowl with the dipping sauce on the side or drizzled over top.



Italian Stuffed Peppers

ACTIVE TIME: 15 MIN

TOTAL TIME: 1 HR

SERVINGS: 4

This homey Italian-American dinner favorite is usually made with green peppers, but if you prefer, you can substitute red or yellow.

Ingredients

- 2 green bell peppers, halved lengthwise, ribs and seeds removed
- 2 tsp canola oil
- 2 tsp kosher salt
- 1½ cups sweet or spicy Italian sausage, cooked and crumbled
- 1 cup cooked white rice
- ½ cup shredded mozzarella cheese, plus more for topping
- 1 tsp Italian seasoning
- ½ cup plus 2 Tbsp marinara sauce
- Chopped fresh parsley, for serving

1. In a medium bowl, toss the peppers with the oil and salt.
2. Put the peppers cut sides up on the air fryer rack in the glass cooking bowl.
3. Place the cooking lid on the bowl and set to **BAKE** at 350°F for 20 minutes. Press **START**.
4. While the peppers cook, in the medium bowl, combine the sausage, rice, cheese, Italian seasoning, and 2 Tbsp marinara sauce. Mix well.
5. When the time is up on the peppers, carefully remove the cooking top and set on a heat-safe surface.
6. Divide the sausage filling among the pepper halves, mounding it in the cavities.
7. Top the peppers with the remaining marinara sauce and sprinkle each with a little more mozzarella.
8. Place the cooking top back on the bowl and set the unit to **BAKE** at 350°F for 25 minutes. Press **START**.
9. When time is up, filling will be heated through and the cheese melted and golden brown. Carefully remove the cooking top and set on a heat-safe surface.
10. Transfer peppers to a serving plate, sprinkle with chopped parsley, and serve hot.



Dill Pickle Wings

ACTIVE TIME: **24 HR 35 MIN** TOTAL TIME: **35 MIN** SERVINGS: **2 TO 3**

Why labor to boil up a brine for your chicken wings when you probably have the perfect ready-made one in your fridge? Pickle juice is a solution of salt, acid and spices—in other words, all the elements of a great brine. Just drop the wings in a bowl of it and let it do the work.

Supplies

- Zip-seal bag or large bowl

Ingredients

- 1 lb chicken wings, drums and flats separated (about 6–7 pieces)
- 2 cups kosher dill pickle juice (from a jar of at least 32 oz)
- ¼ tsp kosher salt
- ¼ tsp freshly ground black pepper
- ½ tsp garlic powder
- ½ tsp onion powder
- ¼ tsp dried dill
- Fresh dill for garnish, optional
- Sliced pickles for garnish, optional

1. Place the wings and pickle juice in a large zip-seal bag or bowl so the wings are almost completely submerged. Seal tightly and refrigerate for 24 hours.
2. Transfer the wings to a tray and pat them thoroughly dry with paper towels.
3. In a small bowl, combine the salt, pepper, garlic powder, onion powder, and dried dill.
4. Season the wings with the spice mixture and toss to coat.
5. Add wings to the air fryer rack in the glass cooking bowl, arranging in a single layer. Place the cooking top on the bowl.
6. Set the unit to **AIR FRY** at 425°F for 22 minutes. Press **START**.
7. Halfway through cooking, the **FLIP** alert will illuminate. Carefully remove the cooking top, flip the wings, and return the top to the bowl to continue cooking.
8. When time is up, the wings should be a deep golden-brown color. If needed, add another 2 to 3 minutes to the timer.
9. Transfer the wings to a platter. Garnish with sprigs of fresh dill and sliced pickles, if desired, and serve.



Mexican Street Corn Dip

ACTIVE TIME: **5 MIN**

TOTAL TIME: **1HR10 MIN**

SERVINGS: **10 TO 12**

This hot dip's flavors are inspired by elotes, Mexican roasted corn smothered in cheese, lime, and spices. But it's much easier to prepare and serve, all in one glass bowl base!

Ingredients

- 3 8-oz packages cream cheese
- 2 15.25-oz cans whole-kernel corn, drained
- 1½ cups shredded Mexican cheese blend, divided
- 1 4-oz can diced green chiles
- 1 tsp fresh lime juice, from about 1 lime
- 1 Tbsp agave syrup or honey
- 1½ tsp smoked paprika
- 1 tsp ground cumin
- 1 tsp chili powder
- Chopped fresh cilantro, for serving
- Tortilla, pita, or plantain chips, for serving

1. Remove the air fryer rack and add the cream cheese, corn, 1 cup of the shredded cheese, chiles, lime juice, agave, and spices to the glass cooking bowl.
2. Place the cooking top on the bowl and set to **SLOW** function at 300°F for 1 hour. Press **START**.
3. When time is up, the cream cheese will be completely soft and all the ingredients heated through. Carefully remove the cooking top and set on a heat-safe surface.
4. Stir the dip until all the ingredients are well-incorporated.
5. Smooth the top of the dip and sprinkle with the remaining ½ cup shredded cheese.
6. Place the cooking top back on the bowl and set to **Broil** at 450°F for 5 minutes.
7. Broil until cheese is nicely golden brown.
8. Carefully remove the cooking top from the bowl and set on a heat-safe surface.
9. Sprinkle the dip with chopped cilantro and serve right from the bowl with your choice of chips.



Open-Face Turkey-Brie Sandwiches

ACTIVE TIME: 15 MIN

TOTAL TIME: 15 MIN

SERVINGS: 2

Thanksgiving-inspired flavors elevate this simple turkey melt to a hearty, comforting dinner. If you don't have fresh thyme or rosemary, substitute a pinch of poultry seasoning.

Ingredients

- 2 1-inch-thick slices sourdough bread
- 1 Tbsp cranberry sauce
- 1 Tbsp mayonnaise
- 1/2 tsp finely chopped fresh rosemary
- 1/4 tsp finely chopped fresh thyme
- Kosher salt
- 4 to 6 slices oven-roasted turkey (from the deli counter)
- 4 to 6 slices brie, about 1/4 inch thick

1. Place the bread on the air fryer rack in the glass cooking bowl. Set the cooking top on the bowl.
2. Set the unit to **BROIL** at 425°F for 5 minutes. Press **START**.
3. Meanwhile, in a small bowl, combine the cranberry sauce, mayonnaise, herbs, and a pinch of salt.
4. Carefully transfer the toasted bread to a clean work surface.
5. Spread the cranberry mayonnaise on the bread, then layer 2 to 3 slices of turkey on each piece.
6. Top each sandwich with 2 to 3 slices of Brie and return to the air fryer.
7. Place the cooking top back on the bowl and set to **BROIL** at 425°F for 2 minutes. Press **START**.
8. Broil until brie is just melted and gooey (you may want to add 1 more minute).
9. Remove the sandwiches from the air fryer and top with fresh thyme sprigs if desired.



Honey Sriracha Salmon

ACTIVE TIME: **10 MIN**

TOTAL TIME: **25 MIN**

SERVINGS: **2**

Need a fast idea for cooking your favorite fish? This simple stir-together glaze is super fast and if you're a fan of Asian flavors, you may have all of the ingredients in your pantry already.

Tools

- Whisk
- Pastry brush

Ingredients

- 4 tsp sriracha
- 1 Tbsp honey
- 1 tsp garlic paste
- 1 tsp ginger paste
- 1 tsp rice wine vinegar
- 2 6-oz skinless salmon fillets
- 1 tsp kosher salt
- Lime wedges, for serving

1. In a small bowl, whisk the sriracha, honey, garlic and ginger pastes, and vinegar. Reserve 1 Tbsp in a smaller bowl and set aside.
2. Season the salmon fillets with the salt and place them on the air fryer rack in the glass cooking bowl.
3. Brush the tops of the fillets with about half of the larger amount of honey-sriracha glaze.
4. Place the cooking top on the glass bowl and set to **AIR FRY** at 400°F for 9 minutes.
5. Halfway through cooking, remove the cooking top and brush the tops of the salmon with the remaining glaze (keep reserved the 1 Tbsp you set aside earlier in the smaller bowl). Do **NOT** flip the salmon. Return the cooking top to the bowl. **Note:** The **FLIP** alert will not trigger, so you'll need to set a separate timer.
6. When time is up, the salmon will be golden on top and slightly charred in some spots. Remove the cooking top and set it on a heat-safe surface. Check the temperature of the salmon with an instant-read thermometer—it should read at least 125°F in the center. If you prefer more well-done salmon with deeper browning, you can add up to 3 minutes more cooking time.
7. Transfer the salmon fillets to a serving dish or platter. Using a clean brush, brush the tops of the salmon with the reserved 1 Tbsp of glaze. (if you only have one brush, wash it thoroughly before using again.)
8. Let the salmon rest for 5 minutes, then serve with fresh lime wedges.



Simple Braised Chicken Thighs

ACTIVE TIME: **15 MIN**

TOTAL TIME: **2HR 15 MIN**

SERVINGS: **4**

Broiling before braising helps give the skin a golden-brown color, but unlike traditional slow cookers, the Crisp n' Go will continue to brown and crisp the skin during the braising process.

Ingredients

- 2 tsp kosher salt
- 1/4 tsp freshly ground black pepper
- 1/4 tsp ground thyme
- 1/4 tsp onion powder
- 1/4 tsp garlic powder
- 4 bone-in, skin-on chicken thighs
- 2 cups low-sodium chicken broth
- Chopped fresh rosemary or thyme, for serving (optional)

1. In a small bowl, combine the salt and spices.
2. Pat the chicken thighs dry and season both sides with the spice rub.
3. Place the thighs in the glass cooking bowl (do not use the air fryer rack) and set the cooking top on the bowl.
4. Set the air fryer to **BROIL** at 450°F for 10 minutes. Press **START**.
5. Broil the thighs until the skin is just golden. Ignore the **FLIP** alert when it illuminates.
6. Carefully remove the top from the cooking bowl and add the broth.
7. Place the top back on the bowl and set to **SLOW** at 325°F for 120 minutes.
8. Braise the thighs until the skin is golden brown and crispy and the internal temperature of the thighs reaches at least 165°F.
9. Remove the top from the bowl and set on a heat-safe surface. Transfer the thighs to a plate and lightly tent with foil to keep warm.
10. If you'd like to serve the chicken with pan juices, transfer the juice from the glass bowl to a small saucepan, set over medium-high heat on the stovetop. Bring to a boil and cook at a rolling boil until the juices are reduced by half.
11. Sprinkle the thighs with fresh herbs, if desired, and serve.



Creole Chicken Breasts

ACTIVE TIME: 10 MIN

TOTAL TIME: 35 MIN

SERVINGS: 2

Chicken breasts, boring? Not when they're seasoned with this garlicky, herby Creole spice rub with just a touch of heat (or more if you like it hot). This recipe makes more rub than you need but you can store the leftover in an airtight container in a cool, dark place for up to one year. It's delicious on plenty more than just chicken!

Ingredients

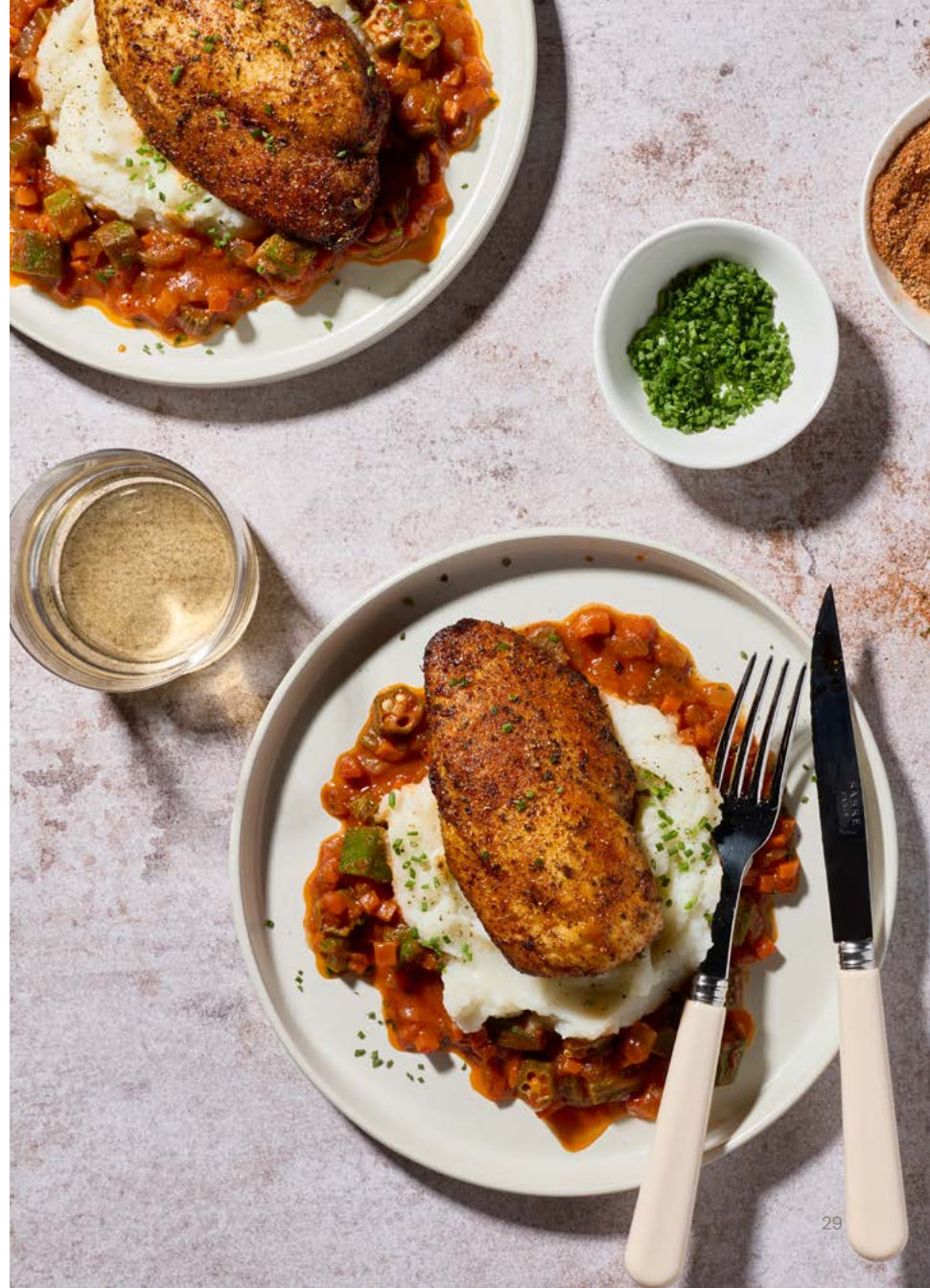
For the Creole seasoning:

- 2 Tbsp paprika
- 1 Tbsp garlic powder
- 1 Tbsp onion powder
- 1 Tbsp oregano
- 1 Tbsp dried basil
- 1 tsp ground thyme
- 1 Tbsp kosher salt
- 1½ tsp freshly ground black pepper
- 1½ tsp white pepper
- ½ tsp cayenne (adjust amount for heat preference)

For the chicken:

- 2 chicken breasts, 6 to 8 oz each and 1 inch thick

1. In a container with an airtight lid, combine all spices.
2. Pat the chicken breasts dry and season both sides with 2 tsp of the Creole seasoning (store the rest for another use).
3. Place the chicken on the air fryer rack in the glass cooking bowl. Set the cooking top on the bowl.
4. Set the unit to **AIR FRY** at 400°F for 18 minutes.
5. Halfway through cooking, the **FLIP** alert will illuminate. Carefully remove the cooking top from the bowl, flip the chicken, and return the top to the bowl.
6. Cook until chicken is golden and at least 155°F in the center. If needed, add another 2 to 3 minutes to the timer.
7. Transfer chicken to a plate or cutting board. Let it rest for 5 minutes before serving.



Strip Steak with Roasted Potatoes

ACTIVE TIME: **10 MIN**

TOTAL TIME: **25-40 MIN**

SERVINGS: **1 TO 2**

A hearty steakhouse-style dinner becomes super simple when you can cook everything together in one air fryer. The steak and potatoes are seasoned simply here but feel free to experiment with a spice rub.

Ingredients

- 1½ cups large-diced red bliss potatoes (from 4 to 5 potatoes)
- 1½ tsp canola oil, divided
- Kosher salt and freshly ground black pepper
- 11-inch-thick boneless strip steak

Timing guide:

How do you like your steak?

Rare: 15 minutes

Medium-Rare: 18 minutes

Medium: 22 minutes

1. Remove the air fryer rack from the glass cooking bowl. Add the potatoes, 1 tsp canola oil, ½ tsp salt, and ¼ tsp pepper to the bowl and toss.
2. Place the air fryer rack in the bowl on top of the potatoes.
3. Lightly coat the steak in ½ tsp oil and season with 1 tsp salt and ¼ tsp pepper on both sides.
4. Put the steak on the air fryer rack in the bowl.
5. Place the cooking top on the glass bowl and set the unit to **AIR FRY** at 400°F. See **at left** for timing, depending on how you like your steak cooked.
6. Halfway through cooking, the **FLIP** alert will illuminate. Carefully remove the cooking top from the bowl and flip the steak.
7. Place the cooking top back on the bowl and continue to air fry until steak is browned and cooked to your desired doneness.
8. Remove the cooking top and set on a heat-safe surface. Transfer the steak to a cutting board and let rest while the potatoes finish cooking.
9. Remove the air fryer rack and stir potatoes. Set the cooking top back on the bowl.
10. Set the unit to **AIR FRY** at 400°F for 5 minutes. Press **START**. Cook until the potatoes are golden brown.
11. Slice the steak and serve with the potatoes.



Slow-Roasted Pork Chops with Plums

ACTIVE TIME: 20 MIN

TOTAL TIME: 1HR 30 MIN

SERVINGS: 2

Slow-roasting these big chops keeps them tender and juicy. They're delicious straight from the air fryer but if you'd like a deeper golden-brown crust, heat about 2 tsp oil in a skillet over medium-high heat, then sear the roasted chops for 1 to 2 minutes per side before slicing.

Ingredients

- Kosher salt
- ½ tsp freshly ground black pepper
- ½ tsp garlic powder
- ½ tsp mustard powder
- 2 bone-in pork chops, about 2 inches thick
- 4 plums, seeds removed and cut into wedges
- 1 tsp canola oil (more if searing the chops)
- 1 Tbsp olive oil
- 2 tsp balsamic vinegar
- 1 tsp honey
- ¼ cup chopped parsley
- Cracked black pepper for finishing
- Toasted walnuts for topping (optional)

1. In a small bowl, mix 1 Tbsp salt, pepper, garlic powder, and mustard powder. Season and pat the spice rub in to all sides of the pork chops.
2. Place the chops on the air fryer rack in the glass cooking bowl and set the cooking top on the bowl.
3. Set the unit to **SLOW** at 325°F for 50 minutes (for medium) to 60 minutes (for well-done).
4. When time is up, remove the cooking top and check the temperature. An instant-read thermometer should read at least 145°F in the thickest part of the chop. Transfer the chops to a plate and let rest.
5. In a medium bowl, toss the plums with the canola oil and ¼ tsp salt, then add to the cooking bowl.
6. Put the cooking top on the bowl and set the unit to **BROIL** at 450°F for 10 minutes. Press **START**.
7. When the **FLIP** alert illuminates halfway through cooking time, toss the plums. Return the top to the bowl and continue cooking.
8. Meanwhile, in the same medium bowl used for the plums, whisk the olive oil, balsamic vinegar, and honey until incorporated.
9. When time is up on the plums, they will be soft and slightly charred in some spots. Transfer them to the bowl of dressing along with the parsley and walnuts, and toss.
10. Cut chops off the bone and slice. Serve with the plums on the side.



Cinnamon Sugar “Doughnuts”

ACTIVE TIME: 20 MIN

TOTAL TIME: 20 MIN

YIELD: 8 DOUGHNUTS

Thanks to canned biscuit dough, you can have fresh, warm doughnuts on the breakfast table in 20 minutes. If you like, you can cook the leftover “doughnut holes” for about 2 to 3 minutes at 350°F (there will be enough butter and cinnamon-sugar for coating them).

Supplies

- 1-inch round cookie or biscuit cutter
- Pastry brush

Ingredients

- 3 Tbsp granulated sugar
- 1 Tbsp cinnamon
- 1 can (8-count) extra-large flaky biscuits, such as Pillsbury Grands
- 3 Tbsp unsalted butter, melted

1. In a large bowl, combine sugar and cinnamon; set aside.
2. On a flat surface, use a 1-inch round cookie cutter to cut out holes in the center of the biscuits.
3. Place 4 biscuits on the air fryer rack in the cooking bowl and set the cooking top on it. Set the unit to **AIR FRY** at 350°F for 5 minutes. Press **START**.
4. After 2 ½ minutes, remove the top from the bowl and carefully flip the doughnuts. (**Note:** The total cook time is too short to trigger the **FLIP** alert, so you'll need to set a timer for 2 ½ minutes.) Return the top to the bowl.
5. When time is up, doughnuts will be puffed and golden-brown all over.
6. Remove the cooking top and set it on a heat-safe surface. Transfer the doughnuts to a plate.
7. Place the remaining four biscuits in the cooking bowl and set the lid on top. Set the unit to **AIR FRY** at 350°F for 4 minutes. Press **START**.
8. After 2 minutes, flip the doughnuts and return the top to continue cooking.
9. Meanwhile, brush the first batch of doughnuts all over with butter and toss in the cinnamon-sugar mixture.
10. When the second batch of doughnuts are cooked, repeat the brushing with butter and toss in cinnamon-sugar. Serve the doughnuts warm.



Indoor S'mores

ACTIVE TIME: 5 MIN

TOTAL TIME: 5 MIN

SERVINGS: 6

Making s'mores in the Crisp n' Go is not only weatherproof, but you get to watch the marshmallows toast up to your perfect shade of golden-brown! Feel free to swap in your favorite chocolate treats, such as peanut butter cups, for the chocolate squares.

Ingredients

- 6 graham crackers, broken in half
- 6 squares milk or dark chocolate
- 6 marshmallows

1. Place 6 graham cracker halves on the air fryer rack in the glass cooking bowl and top each cracker with a piece of chocolate and a marshmallow.
2. Place the cooking top on the glass bowl and set the unit to **BROIL** at 450°F for 4 minutes. Press **START**.
3. Keep a close watch as the marshmallows brown and cook only until they reach your preferred shade, 1 to 4 minutes. Keep an eye on the chocolate as well, making sure it's not scorching.
4. Remove the cooking top from the bowl and set on a heat-safe surface.
5. Carefully remove the s'mores from the air fryer, then top with the remaining graham cracker halves and enjoy!



Cookies & Cream Cupcakes

ACTIVE TIME: **30 MIN**

TOTAL TIME: **2 HR 30 MIN**

YIELD: **6 CUPCAKES**

If you're a fan of cookies and cream ice cream, you'll love these flavors in cupcake form. Putting a whole chocolate sandwich cookie at the base of the cupcake liner makes an irresistible, crunchy crust.

Tools

- 6 silicone or paper muffin cups
- Hand or stand mixer
- Pastry bag (optional)

Ingredients

Cupcakes

- 1/4 cup all-purpose flour
- 1/4 tsp baking powder
- Small pinch table salt
- 2 chocolate sandwich cookies, cream removed, crushed
- 2 Tbsp unsalted butter, softened at room temperature
- 2 Tbsp granulated sugar
- 1 large egg
- 1/2 tsp vanilla extract
- 2 Tbsp whole milk
- 6 whole chocolate sandwich cookies, more for garnish if desired
- Cookies & Cream Frosting (see opposite page)

1. In a small bowl, whisk the flour, baking powder, and salt.
2. Set aside 1 to 2 tsp of the crushed cookies for the frosting. Add the rest to the flour mixture and mix well.
3. Using a stand mixer or hand mixer, beat the butter and granulated sugar on medium speed until creamy and fluffy, 1 to 2 minutes.
4. With the mixer running, add the egg, then vanilla, and beat until combined.
5. With the mixer running, slowly add the dry ingredients and then the milk. Stop the mixer and scrape down the sides of the bowl, if needed. Batter should be smooth.
6. Arrange 6 silicone or paper baking cups on the air fryer rack in the cooking bowl. Place one whole cookie in the bottom of each cup.
7. Divide batter evenly among the cups. Set the cooking top on the bowl.
8. Set the air fryer to **BAKE** at 300°F for 15 minutes, then press **START**.
9. When time is up, a toothpick inserted in the center of one cupcake should come out clean.
10. Carefully transfer cupcakes to a wire rack and let cool completely. Meanwhile, make the frosting (see opposite page).
11. When cupcakes are completely cool, pipe or spread the frosting onto the cooled cupcakes. Decorate with additional cookies, if desired, and serve.

Cookies & Cream Frosting

- 1/4 cup unsalted butter, at room temperature
- 1/2 cup confectioner's sugar
- 1 Tbsp heavy cream or milk
- 1 to 2 tsp crushed cookies (reserved from cupcake recipe)

1. Make the frosting: In a small bowl, beat the butter with a hand mixer or whisk until fluffy.
2. Gradually add confectioner's sugar, making sure it is well incorporated after each addition.
3. Beat in the cream or milk. Finally, add the reserved crushed cookies and mix until just combined.

