

CHEFMAN Recipe Book



ExacTemp™ Multifunctional Digital Air Fryer+

Mushroom & Fontina Frittata

Special Equipment

- 8-inch round cake pan

Ingredients

- 2 Tbsp olive oil
- 8 oz sliced cremini mushrooms
- 1 small yellow onion, sliced
- 1 tsp kosher salt
- 6 large eggs
- ¼ cup heavy cream
- ⅛ tsp ground nutmeg
- 2 Tbsp finely chopped chives
- ½ cup shredded fontina cheese
- Cooking spray

🕒 Active Time **15 min**
Total Time **35 min**

👥 Servings **4**

👉 Level **EASY**

Serve this versatile frittata with toast for breakfast or with a simple green salad for dinner.

1. In a medium skillet, heat the olive oil over medium high heat until shimmering, about 2 minutes. Add the mushrooms, onions, and ½ tsp salt and cook until the mushrooms are browned, about 5 minutes. Remove from the heat and set aside.
2. In a medium bowl, whisk together the eggs, cream, ½ tsp salt, and nutmeg. Add the chives and whisk to combine.
3. Spray an 8-inch round cake pan with cooking spray. Transfer the cooked mushrooms and onions to the pan and pour the egg mixture on top. Sprinkle the top with the fontina.
4. Slide the drip tray into the lowest rack position and place the pan on top. Close the door.
5. Set the unit to BAKE at 375°F for 20 minutes and press START.
6. When the time is up, remove the frittata and let it cool for at least 5 minutes before serving.



Chili-Soy Beef Jerky

Ingredients

- ½ cup teriyaki sauce
- ¼ cup sweet chili sauce
- ¼ cup water
- 2 Tbsp liquid smoke
- 1 Tbsp brown sugar
- 1 lb flank steak, trimmed of visible fat



Active Time **15 min**
Total Time **27 min**



Servings **8-10**



Level **EASY**

This high-protein snack is easy to make at home with the help of the air fryer's dehydrate function. The chili-soy marinade gives it an irresistible sweet-smoky-spicy flavor that'll have you reaching for just one more piece.

1. In a medium bowl, combine the teriyaki sauce, sweet chili sauce, water, liquid smoke, and brown sugar.
2. Slice the steak crosswise (across the grain) about ⅛ inch thick.
3. Add the steak to the marinade and toss until completely coated.
4. Wrap the bowl with plastic wrap and refrigerate for 24 hours.
5. Remove the sliced steak from the marinade and place it on a paper towel-lined sheet tray. With a paper towel, pat the slices of meat dry.
6. Place the pieces of steak, in a single layer, on the three wire racks. Insert the racks into the oven.
7. Set the unit to DEHYDRATE at 170°F for 2 hours 30 minutes, and press START.
8. After 1 hour, switch the positions of the top and bottom racks.
9. When the time is up, remove the racks and let the jerky cool completely.
10. Once cooled, store in an airtight container for up to 2 weeks.

Tomato Basil Focaccia

Special Equipment

- 8x8-inch baking pan

Ingredients

- 1 lb fresh pizza dough
- 3 Tbsp extra-virgin olive oil, divided, more for greasing the bowl
- 2 Tbsp grated pecorino Romano cheese
- ½ tsp dried oregano
- ½ tsp dried rosemary
- 1 plum tomato, peeled and chopped
- 1 Tbsp fresh basil, chopped



Active Time **10 min**

Total Time **2 hrs, 10 min**



Servings **8**



Level **EASY**

The shortcut of using fresh store-bought pizza dough instead of homemade dough makes this focaccia doable even for a weeknight. Fresh diced tomatoes and basil give it a summery feeling.

1. Place the dough in a lightly oiled bowl, turn the dough a few times to coat in the oil, and cover with plastic wrap. Let rise at room temperature until it has doubled in size, about 1 to 2 hours.
2. Oil an 8x8-inch baking pan with 2 Tbsp of the oil.
3. Stretch and press the dough into the pan. Cover and let rise until the dough rises halfway up the sides of the pan, 30 minutes to 1 hour.
4. Drizzle remaining 1 Tbsp oil over the dough and sprinkle the cheese, oregano, rosemary, and tomato evenly over the dough.
5. With your fingers, gently make dimples all over the dough.
6. Slide the drip tray into the bottom rack position of the oven and place the focaccia pan on top.
7. Set to BAKE at 400°F for 20 minutes, then press START.
8. When time is up (the focaccia will be dark golden brown), let cool for 10 minutes and garnish with the fresh basil.



Broccoli Gratin

Special Equipment

- 8-inch round cake pan



Active Time **10 min**

Total Time **25 min**



Servings **4**



Level **EASY**

Ingredients

- ⅓ cup panko breadcrumbs
- 1 Tbsp olive oil
- 1½ cups heavy cream
- 1½ tsp garlic powder
- 1 tsp kosher salt
- ¼ tsp freshly ground black pepper
- ¼ tsp ground nutmeg
- 1 cup shredded Gruyère cheese
- 1 lb small broccoli florets
- 2 Tbsp grated Parmesan

This cheesy, crunchy, crumb-topped side dish is bound to make the broccoli-haters into broccoli-lovers.

1. In a small bowl, combine the panko and oil, stirring until the breadcrumbs are coated. Set aside.
2. In a medium saucepan, combine the cream, garlic powder, salt, pepper, and nutmeg. Bring to a simmer over medium heat, stirring frequently, then add the Gruyère and stir until it melts.
3. Remove the pan from the heat and add the broccoli. Stir until coated.
4. Transfer to an 8-inch round cake pan and top with the Parmesan.
5. Place the pan on the unit's drip tray and slide it into the lowest rack position.
6. Set the unit to BAKE at 400°F for 15 minutes.
7. Close the door and press START.
8. When 12 minutes remain on the timer, slide out the pan and sprinkle with the breadcrumb mixture. Slide the pan back into place and continue cooking.
9. When time is up, remove the pan and let cool for at least 5 minutes before serving.

Sausage & Burrata Pizza

Ingredients

- 8 oz sweet Italian sausage links, casings removed
- ¼ cup pizza sauce (jarred or homemade)
- 8 oz fresh pizza dough
- Cooking spray
- 1 4-oz ball burrata, cut into 1-inch pieces
- Fresh basil leaves, to garnish
- Grated Parmesan, to garnish

🕒 Active Time **10 min**
Total Time **40 min**

👤 Servings **1-2**

👉 Level **EASY**

Creamy burrata cheese adds an extra-luxurious element to this otherwise simple sausage pizza. If your pizza dough resists stretching, set it aside and let it rest for about 15 minutes before continuing.

1. Add the sausage to a small nonstick pan and cook over medium heat, breaking it up and stirring, until no longer pink, about 5 minutes. Remove from heat and add the pizza sauce. Set aside.
2. Lightly coat the baking pan with cooking spray. Stretch the dough to about ¼ inch thick and place on the pan.
3. Spoon the sausage evenly over the dough and slide into the lowest rack position of the oven and close the door.
4. Set to BAKE at 400°F for 28 minutes and press START.
5. After 15 minutes, rotate the pan and continue to cook.
6. After 10 minutes more, slide the pan out of the oven and add the burrata. Return to the oven and cook for 3 minutes, until the cheese has melted.
7. Top the pizza with basil and Parmesan before serving.



Sweet Potato Wedges

with Garlic–Parmesan Sauce

Ingredients

- 2 large sweet potatoes, scrubbed and cut into ¾- to 1-inch thick wedges
- 1 Tbsp olive oil
- 1 tsp kosher salt
- ¼ tsp freshly ground black pepper
- ½ tsp finely chopped fresh rosemary
- ½ tsp finely chopped fresh thyme
- ½ cup mayonnaise
- ½ cup freshly grated Parmesan
- ¼ cup heavy cream
- 1 tsp finely minced garlic
- 2 Tbsp fresh lemon juice



Active Time **15 min**

Total Time **45 min**



Servings **2**



Level **EASY**


Break out of the French fry rut and instead serve burgers and sandwiches with these easy air-fried sweet potato wedges. Their sweetness is cut by the tangy-garlicky-creamy dipping sauce that you stir together while the potatoes cook.

1. In a medium bowl, toss together the potatoes, olive oil, salt, pepper, rosemary, and thyme.
2. Place wedges onto two racks, in a single layer.
3. Slide the racks in the highest and second-highest rack positions.
4. Set to AIR FRY at 375°F for 30 minutes and press START.
5. After 15 minutes, switch the positions of the two racks.
6. While the potatoes cook, in a medium bowl combine the mayonnaise, Parmesan, cream, garlic, and lemon juice.
7. When time is up, carefully remove the trays and transfer the wedges to a serving plate.
8. Serve the sweet potato wedges with the dipping sauce.

Farro & Brussels Sprout Salad

Ingredients

- 1 lb Brussels sprouts, trimmed and halved
- ½ cup plus 2 Tbsp olive oil
- ½ tsp kosher salt
- 3 cups cooked farro
- ½ cup dried cherries
- ½ cup chopped pecans
- ½ cup pomegranate seeds
- ¼ cup balsamic vinegar
- 1 Tbsp Dijon mustard

 Active Time **15 min**
Total Time **40 min**

 Servings **4**

 Level **EASY**

This healthy, vibrant grain bowl is delicious as a side dish, lunch or even light main dish. The Brussels-sprouts get deliciously crisp edges in the air fryer, contrasted by the chewy farro and crunchy pecans.

1. In a medium bowl, toss the Brussels sprouts with 2 Tbsp of the olive oil and the salt.
2. Spread the seasoned sprouts in single layers on two wire cooking racks.
3. Slide the racks in the two highest rack positions in the unit and close the door.
4. Set to AIR FRY at 375°F for 25 minutes and press START.
5. After 10 minutes, swap the positions of the two racks and continue cooking.
6. Meanwhile, make the dressing: In a large bowl, whisk together the remaining ½ cup olive oil, the vinegar, and mustard. Set aside.
7. When the time is up, carefully remove the racks and transfer the roasted sprouts to the dressing bowl.
8. Add the farro, dried cherries, pecans, and pomegranate seeds and toss until everything is combined.
9. Serve the salad immediately or refrigerate for up to 1 hour.



Cauliflower Shawarma

Sauce Ingredients

- ½ cup whole milk Greek yogurt
- 2 Tbsp tahini
- 2 Tbsp water
- 2 Tbsp chopped dill
- 1 Tbsp lemon juice
- 1 large garlic clove, minced
- ¼ tsp kosher salt

Ingredients

- ¼ cup unsalted butter, softened
- 1 tsp curry powder
- ½ tsp kosher salt
- ½ tsp ground cumin
- ½ tsp ground coriander
- ½ tsp smoked paprika
- ¼ tsp ground cinnamon
- 1 small whole cauliflower (1½ to 2 lb), trimmed and cored
- Pita, for serving
- Sliced cucumber, for serving
- Halved cherry tomatoes, for serving

🕒 Active Time **15 min**
Total Time **1 hr**

👤 Servings **2**

👉 Level **EASY**

Vegetarians need not miss out on the rotisserie fun. Skewer a whole head of spice-rubbed cauliflower on the spit and watch it rotate as it roasts to burnished perfection. In a small bowl, combine the panko and oil, stirring until the breadcrumbs are coated. Set aside.

1. Make the sauce: In a small bowl, stir together the yogurt, tahini, water, dill, lemon juice, minced garlic, and salt. Set aside.
2. In a small bowl, combine the softened butter, curry powder, salt, cumin, coriander, smoked paprika and cinnamon.
3. Smear the spiced butter all over the cauliflower to completely coat it.
4. Remove the forks from the rotisserie spit. Run the spit lengthwise through the cauliflower, starting at the hollowed out bottom.
5. Carefully slide the spit forks onto the shaft on either side, sinking them into the cauliflower as much as possible. Lock the forks in place with the screws, leaving at least 1 inch of free space on both ends of the spit.
6. Guide the spit into the rotisserie rack position by placing the left shaft into the rotisserie gear located on the left interior wall. Once in place, lift the right shaft and lay it on the rotisserie holder located on the right interior wall.
7. Close the door and set the unit to AIR FRY at 325°F for 45 minutes. Press ROTATE then START.
8. When time is up, use the fetch tool to carefully remove the rotisserie spit with the cauliflower. Let cool for 5 minutes before carefully removing the spit forks and sliding the cauliflower off the spit.
9. Cut the cauliflower into florets and serve over pita with the yogurt sauce, cucumber, and cherry tomatoes.



Chicken Tenders

Ingredients

- ¼ cup all-purpose flour
- 2 tsp kosher salt
- 2 large eggs, beaten
- ½ cup panko breadcrumbs
- ½ cup Italian seasoned breadcrumbs
- 1 lb chicken tenderloins
- Cooking spray



Active Time **10 min**

Total Time **30 min**



Servings **2-3**



Level **EASY**

These easy, homemade chicken tenders are so simple and quick, there's no need to buy frozen (or order takeout).

1. Place the flour and 1 tsp of the salt in a medium bowl and mix to combine. In another medium bowl, add the beaten eggs and in a third bowl combine the panko, Italian breadcrumbs and remaining 1 tsp salt.
2. Dip each chicken piece in the flour, shaking off the excess, then in the egg and finally in the breadcrumbs.
3. Transfer the breaded chicken to a plate and lightly coat both sides with cooking spray.
4. Place the tenders in a single layer on a wire cooking rack. Slide the rack into the second-highest rack position and close the door.
5. Set the unit to AIR FRY at 400°F for 16 minutes and press START.
6. After 8 minutes use tongs to flip the tenders, spray the top sides with cooking spray, and continue to cook.
7. When time is up, remove the tenders and serve with your favorite dipping sauce.

Elote Fish Tacos

Corn Salad Ingredients

- ½ cup mayonnaise
- ½ cup crumbled cotija
- ¼ cup sour cream
- 2 Tbsp lime juice
- 1 large chipotle chile (from a can of chipotles in adobo sauce), finely chopped
- 1 12-oz can whole-kernel corn, drained
- 1 small red onion, finely diced
- ½ jalapeno, finely diced

Fish Ingredients

- 1 tsp chili powder
- 1 tsp ground cumin
- 1 tsp garlic powder
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper
- 2 Tbsp canola oil
- 2 lb skinless halibut fillets, ¾ to 1 inch thick

For Serving

- Warm corn tortillas
- Sliced avocado
- Sliced radishes

🕒 Active Time **15 min**
Total Time **50 min**

👥 Servings **5**
(2 tacos per person)

👉 Level **EASY**

Elotes, the beloved Mexican street-food roasted corn that's typically slathered with mayonnaise and sprinkled with lime, chile, and cotija cheese, is reinterpreted as a filling in these colorful fish tacos.

1. For the corn salad: In a medium bowl, combine the mayonnaise, cotija, sour cream, lime juice, and chopped chipotle. Add the corn, red onion, and jalapeno and mix until combined. Cover with plastic wrap and refrigerate.
2. For the halibut: In a small bowl, combine the chili powder, cumin, garlic powder, salt, and pepper. Coat the halibut in the oil and season with the spice mixture.
3. Place the halibut fillets on a wire cooking rack. Holding the probe parallel to the counter, insert it into the center of the thickest fillet. Slide the rack into the second-lowest position of the oven and close the door.
4. Plug the probe into the jack on the control panel.
5. Select AIR FRY and set the oven temperature to 350°F, then select FISH. Press START.
6. When the halibut reaches the target internal temperature, the oven will automatically turn off. Open the oven door but leave the probe in the fish while it rests.
7. When the READY light comes on, carefully remove the probe.
8. Using a fork, flake the fish and serve on warm corn tortillas topped with the corn salad, avocado, and radishes.




Cod Puttanesca

Special Equipment

- 8x8-inch baking pan

Ingredients

- 1 14-oz can crushed tomatoes
- ¼ cup dry white wine
- ⅓ cup pitted kalamata olives, cut in half
- 3 Tbsp chopped fresh basil
- 1½ tsp anchovy paste
- 1 tsp garlic powder
- ½ tsp dried oregano
- 4 skinless cod fillets (4 to 5 oz each)
- 1 Tbsp olive oil
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper

 Active Time **10 min**
Total Time **40 min**

 Servings **4**

 Level **EASY**

The pungent, zesty flavors of puttanesca pasta sauce—olives, anchovies, garlic, and herbs—brighten up the mild flavor of cod fillets in this easy weeknight dish.

1. In a medium bowl, combine the tomatoes, white wine, olives, basil, anchovy paste, garlic powder and oregano. Set aside.
2. Coat the fish fillets all over with olive oil and season with salt and pepper.
3. Pour the tomato mixture into an 8x8-inch baking pan and nestle the fillets in the sauce. Spoon some of the sauce on top of the fillets.
4. Set the pan on the drip tray in the bottom of the oven and close the door.
5. Set the unit to BAKE at 375°F for 30 minutes and press START.
6. When the time is up, remove the pan and let cool for at least 5 minutes before serving.



Rotisserie Chicken

Supplies Needed

- Kitchen string

Ingredients

- 2 tsp kosher salt
- 1 tsp dried oregano
- 1 tsp dried basil
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 tsp dried rosemary
- 1 whole chicken (3 to 3½ lb), giblets removed
- 2 Tbsp olive oil



Active Time **10 min**

Total Time **1 hr 10 min**



Servings **4**



Level **EASY**

Nothing establishes a home cook's cred more than turning out a perfect roast chicken, and with your air fryer's rotisserie spit, it's easier than ever.

1. In a small bowl, combine the salt, oregano, basil, onion powder, garlic powder, and rosemary.
2. Rub the chicken all over with olive oil and season with the spice mixture. Truss the chicken tightly with kitchen string, making sure to secure the legs and wings.
3. Remove the forks from the rotisserie spit. Run the spit lengthwise through the chicken, starting at the cavity in the back.
4. Carefully slide the spit forks onto the shaft on either side, sinking them deep into the thigh meat on one end and breast meat on the other end. Lock the forks in place with the screws, leaving at least 1 inch of free space on both ends of the spit.
5. Guide the spit into the rotisserie rack position by placing the left shaft into the rotisserie gear located on the left interior wall. Once in place, lift the right shaft and lay it on the rotisserie holder located on the right interior wall.
6. Close the door and set to AIR FRY at 375°F for 1 hour, then press ROTATE and START.
7. When time is up, use the fetch tool to carefully remove the spit and check that the chicken is cooked through (165°F).
8. Let the chicken rest on the spit for 5 minutes before carefully removing it.
9. Carve the chicken and serve.

Dill-Crusted Salmon

with Roasted Tomatoes & Zucchini

Vegetable Ingredients

- 1 small zucchini, cut into ½-inch dice
- 1 pint cherry tomatoes
- 1 Tbsp olive oil
- ½ tsp kosher salt
- ½ tsp Italian seasoning

Fish Ingredients

- ½ cup panko breadcrumbs
- 2 Tbsp chopped fresh dill
- 2 Tbsp olive oil
- 2 Tbsp grated Parmesan
- 1 Tbsp fresh lemon juice
- ½ tsp garlic powder
- ¾ tsp kosher salt
- 2 Tbsp mayonnaise
- 2 skinless salmon fillets (about 6 oz each)
- Cooking spray



Active Time **15 min**
Total Time **50 min**



Servings **2**



Level **EASY**

1. For the vegetables: In a medium bowl, toss the zucchini and cherry tomatoes with the olive oil, salt and Italian seasoning. Spread the vegetables in a single layer on a rack and slide that rack into the 2nd highest rack position.
2. For the salmon: in a medium bowl, combine the breadcrumbs, dill, olive oil, Parmesan, lemon juice, garlic powder and ¼ tsp of the salt. Season the salmon with the remaining ½ tsp salt and brush the mayonnaise over the top of the fillets. Press the panko mixture thickly on top of each salmon fillet.
3. Spray one of the racks with cooking spray. Carefully place the salmon, crust side up, on the rack.
4. Holding the probe parallel to the counter, insert into the center of the thickest salmon fillet. Slide the rack into the bottom position of the oven.
5. Plug the probe into the jack on the control panel.
6. Select FISH, then AIR FRY and set to 350°F.
7. Close the oven door and press START. Once the salmon reaches 135°F, switch the rack positions of the salmon and vegetables and continue to cook until the internal temperature reaches 145°F.
8. When the salmon reaches the target internal temperature, the oven will automatically turn off. Open the oven door but leave the probe in the salmon while it rests.
9. When the READY light comes on, carefully remove the probe. Serve the salmon with the roasted tomatoes and zucchini.



Chicken Pot Pie

Special Equipment

- 9x9-inch baking pan



Active Time **15 min**

Total Time **50 min**



Servings **4**



Level **EASY**

Ingredients

- 2 Tbsp unsalted butter
- 1 medium white onion, finely chopped
- 5 garlic cloves, chopped
- ½ tsp kosher salt
- ¼ tsp ground black pepper
- ¼ cup all-purpose flour
- 1½ cup chicken stock
- 1 cup heavy cream
- 1 cooked rotisserie chicken (1½ to 2 lb), shredded
- 1 8-oz bag frozen peas and carrots, thawed
- 1 prepared pie crust, softened at room temperature
- Cooking spray

Take that chicken you cooked on your air fryer's rotisserie (or go the super-fast route and pick up a rotisserie chicken at the supermarket) to make this homey comfort-food classic.

1. In a large skillet, melt the butter over medium-low heat. Add the onion, garlic, salt, and pepper and cook, stirring occasionally, until onion is softened, about 6 minutes.
2. Add the flour and cook, stirring constantly, until the raw-flour smell is cooked out, about 1 minute.
3. Add the chicken stock and heavy cream and stir to combine.
4. Add the shredded chicken and peas and carrots and cook, stirring occasionally, until mixture has thickened.
5. Spray a 9x9-inch baking pan with cooking spray. Transfer the chicken mixture to the pan.
6. Cover the pan with the pie crust and trim the edges. Make 4 small slits in the center to let steam escape.
7. Set the unit to BAKE at 400°F for 20 minutes.
8. Place the pan on the drip tray and slide into the lowest rack position.
9. Close the door and press START.
10. When time is up, remove the pot pie and let cool for at least 10 minutes before serving.

Beef Tenderloin Roast

with Mushroom Cream Sauce

Beef Ingredients

- 1 center-cut beef tenderloin roast (2½ to 3 lb)
- 1 Tbsp olive oil
- 2 tsp kosher salt
- ½ tsp ground black pepper

Sauce Ingredients

- 2 slices bacon, roughly chopped
- 1 Tbsp olive oil
- 2 garlic cloves, chopped
- 1 tsp finely chopped fresh rosemary
- ¾ cup heavy cream
- 1½ Tbsp whole grain mustard
- ¼ tsp kosher salt



Active Time **10 min**

Total Time **1 hr 15 min**



Servings **4**



Level **EASY**

A luxurious roast with a creamy, indulgent sauce, this dish is worthy of your most special occasion. Using the probe to cook it will ensure that it's cooked perfectly all the way through.

1. Coat the beef all over with olive oil and sprinkle with salt and pepper.
2. Place the beef on a rack. Holding the probe parallel to the counter, insert it into the center of the roast through the cut end.
3. Slide the rack into the 3rd highest rack position and plug the probe into the jack on the control panel.
4. Select MEAT, and using the Meat button, select Medium doneness. Select BAKE at 350°F.
5. Close the door and press START.
6. When the roast reaches 5 degrees below its target temperature, the oven will automatically turn off. Open the oven door but leave the probe in the roast while it rests.
7. While the meat is resting, make the sauce: To a medium skillet, add the bacon and olive oil. Cook over medium heat until the bacon is lightly browned.
8. Add the garlic and rosemary and cook until fragrant, about 1 minute.
9. Add the cream, mustard, and salt and stir to combine. Reduce the heat to low and cook until the sauce is thickened, about 2 minutes.
10. Remove the roast from the oven, carefully remove the probe, and transfer the roast to a cutting board for slicing.
11. Slice the tenderloin crosswise, transfer to a platter, and serve with the mustard sauce.



Pork Chops with Apple Stuffing

Ingredients

- 2 Tbsp unsalted butter
- 1 Granny Smith apple, cored and cut into ½-inch dice
- 1 large shallot, finely chopped
- 1 cup panko breadcrumbs
- ⅓ cup chicken broth
- 1 Tbsp finely chopped fresh parsley
- ½ tsp poultry seasoning
- ½ tsp kosher salt
- 4 boneless pork loin chops, about 1 inch thick
- 1 Tbsp olive oil
- 1 tsp kosher salt



Active Time **10 min**
Total Time **35 min**



Servings **4**



Level **EASY**

A fun way to dress up your basic boneless pork chop: cut a pocket in it and stuff with a sweet-tart-savory filling that gets browned and crunchy in the air fryer.

1. In a small pan, heat the butter over medium heat until melted. Add the apples and shallots and cook over until apples are softened, about 5 minutes.
2. Transfer the mixture to a medium bowl. Add the panko, chicken stock, parsley, poultry seasoning, and salt and mix to combine.
3. Holding a knife horizontally, cut a pocket in each pork chop, making sure to not cut all the way through.
4. Transfer the pork chops to a bowl. Coat in olive oil and sprinkle with salt.
5. Stuff each pork chop with a generous ⅓ cup of stuffing.
6. Place the chops on a wire cooking rack.
7. Slide the rack into the second lowest position on the unit and close the door.
8. Set the unit to AIR FRY at 350°F for 25 minutes and press START.
9. When time is up, let the chops cool for 5 minutes before serving.


Pecan Blondies

Special Equipment

- 8x8-inch baking pan

Ingredients

- 4 oz (8 Tbsp) unsalted butter, melted
- ½ packed cup dark brown sugar
- ⅓ cup granulated sugar
- 1 extra-large egg
- 2 tsp vanilla extract
- 1 cup all-purpose flour
- ½ tsp kosher salt
- 1 cup semi-sweet chocolate chips
- ½ cup chopped pecans

 Active Time **15 min**
Total Time **45 min**

 Yield **16 Square**

 Level **EASY**

The deep caramel-y, butterscotch-y flavor of these blondies (which get particularly toasty in the air fryer) may permanently replace your brownie cravings.

1. Line an 8x8-inch baking pan with parchment paper, leaving a 2-inch overhang on two sides.
2. In a large bowl, using an electric mixer, combine both sugars and the melted butter. Beat until light and fluffy, about 5 minutes.
3. Turn off the mixer and scrape down the sides of the bowl. Add the egg and vanilla and beat for one more minute.
4. Add the flour and salt and mix until just combined.
5. Fold in the chocolate chips and pecans until they are evenly distributed.
6. Transfer the batter to the baking pan and spread evenly with an offset spatula.
7. Place the pan on the unit's drip tray and slide the tray into the 3rd rack position from the top. Set the blondie pan on the tray.
8. Close the door, set the unit to BAKE at 325°F for 30 minutes, and press START.
9. When the time is up, remove the baking pan from the unit and set it on a wire rack to cool.
10. Using the overhanging ends of the parchment, lift the blondie from the pan, transfer it to a cutting board, and cut into 16 squares.
11. Serve immediately or store in an airtight container.



Tres Leches Cake

Ingredients

- 2 cups all-purpose flour
- 1 cup granulated sugar
- 2 tsp baking powder
- 1 tsp kosher salt
- $\frac{3}{4}$ cup whole milk
- 4 large eggs
- 1 tsp vanilla extract
- Cooking spray
- 7 oz (not fl oz) sweetened condensed milk
- 1 5.4-oz can coconut cream
- $\frac{1}{2}$ cup heavy cream
- Whipped cream, for serving
- Toasted coconut flakes, to garnish



Active Time **10 min**

Total Time **2 hr 45 min**



Servings **6**



Level **EASY**

A drizzle of three milks—coconut cream, sweetened condensed milk, and heavy cream—give this warm, tender vanilla cake an almost pudding-like consistency. To gild the lily, whipped cream is spread thickly on top.

1. In a large bowl, combine the flour, sugar, baking powder, and salt. Add milk, eggs and vanilla and mix until smooth.
2. Spray an 8x8-inch pan with cooking spray. Transfer the batter to the pan.
3. Place pan on the drip tray and slide it into lowest rack position. Close the door.
4. Set to BAKE at 350°F for 35 minutes, then press START.
5. While the cake bakes, combine the sweetened condensed milk and coconut cream in a medium bowl. Whisk until mixture is completely smooth. Add the heavy cream and whisk to combine.
6. When time is up, remove the cake from the oven. Using a fork, poke holes all over the surface of cake.
7. Pour half of the coconut cream mixture over the cake. Let it sit at room temperature for 15 minutes. Pour the remaining cream mixture over the cake, then refrigerate for at least 2 hours.
8. Top the cake with whipped cream, garnish with toasted coconut flakes and serve.

Flourless Chocolate Cake

Special Equipment


- 9-inch springform pan


Ingredients

- 2 oz (¼ cup) unsalted butter, cubed, plus more softened for greasing the pan
- 2 Tbsp unsweetened cocoa powder
- 4 oz semi-sweet chocolate, roughly chopped
- 3 large eggs, separated
- 6 Tbsp sugar
- 2 tsp vanilla extract
- ¼ tsp kosher salt

Serving

- Whipped cream and fresh berries

 Active Time **15 min**
Total Time **45 min**

 Yield **1 9-in Cake**

 Level **EASY**

Utterly decadent but simple, this cake can be dressed up a dozen different ways: we love it with fresh berries and whipped cream but it is also wonderful with small scoops of ice cream or even crème fraiche, and shavings of dark or white chocolate to garnish.

1. Grease the bottom and sides of a 9-inch springform pan with softened butter and dust it with 1 Tbsp of the cocoa powder making sure to coat the sides. Shake out the excess cocoa and set the pan aside.
2. In a large microwave-safe bowl, combine the chocolate and cubed butter. Microwave in 30-second increments, stirring after each, until the butter and chocolate are completely melted. Mix well and set aside to cool for 5 minutes.
3. Meanwhile, using a stand mixer or hand mixer, whip the egg whites on medium speed. Once the whites are foamy, add the sugar in a steady stream.
4. Continue to whip the egg whites on high speed until stiff peaks form, about 3 to 4 minutes. Set aside.
5. Add the egg yolks one at a time to the chocolate-butter mixture, whisking to combine after each addition. Whisk in the vanilla, salt and remaining 1 Tbsp cocoa powder.
6. Spoon the whipped egg whites on top of the chocolate mixture and gently fold to combine until there are no more streaks of white.
7. Transfer the cake batter to the springform pan and spread the mixture into an even layer with an offset spatula.
8. Turn the unit's drip tray upside down and slide it into the second rack from the bottom.
9. Place the cake pan on the tray and close the door. Select the CAKE preset (20 minutes at 325°F), and press START.
10. When time is up, let the cake cool in the oven for 10 minutes.
11. Remove the cake from the oven and cool completely before serving.



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