

# CHEFMAN Recipe Book



## TurboFry® Touch Dual Window Air Fryer

# Salmon Cakes

## with Roasted Tomato Salad

### Ingredients

- 16 oz skinless salmon fillet, coarsely chopped
- 1 large egg, beaten
- ½ cup Italian-style panko breadcrumbs
- 4 tsp mayonnaise
- 2 tsp Dijon mustard
- 1 tsp garlic powder
- ½ tsp kosher salt
- 2 cups cherry tomatoes
- 2 Tbsp olive oil
- 4 cups baby arugula
- 2 Tbsp balsamic vinegar

🕒 Active Time **20 min**  
Total Time **45 min**

👤 Servings **2**

👉 Level **EASY**

Akin to crab cakes, these salmon cakes use tangy mayonnaise and breadcrumbs to hold them together. Blistering the tomatoes brings out their natural sweetness, making them pair well with the peppery arugula.

1. In a medium bowl, combine the salmon, egg, breadcrumbs, mayonnaise, mustard, garlic powder, and ¼ tsp salt and mix until incorporated. Form into 2 patties, each about 4 inches across. Place the patties in Basket 1.
2. In a medium bowl, toss the tomatoes with 1 Tbsp olive oil and ¼ tsp salt. Transfer to Basket 2.
3. Set the temperature for Basket 1 (salmon) to 400°F and set the time for 17 minutes. Set the temperature for Basket 2 (tomatoes) to 400°F and set the time for 13 minutes. Press SYNC FINISH, then press START.
4. When the SHAKE light comes on for Basket 1, carefully flip the salmon cakes. When the SHAKE light comes on for Basket 2 (tomatoes), shake the basket for even cooking.
5. Cook until the timer is done.
6. In a large bowl, toss the arugula with the roasted tomatoes, 1 Tbsp olive oil, and the balsamic vinegar.
7. Serve the salmon cakes with the salad.



# Breakfast Burritos and Home Fries

## Ingredients

- ½ lb breakfast sausage, preferably bulk (if using links, remove casing)
- 2 large eggs, beaten
- ½ cup shredded cheddar cheese
- 3 8-inch flour tortillas
- Non-aerosol cooking spray
- 1 lb Yukon gold potatoes, cut into ½-inch cubes
- 1 small red bell pepper, cut into ½-inch pieces
- 1 Tbsp olive oil
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp paprika
- 1 tsp kosher salt
- Ketchup, for serving (optional)



Active Time **20 min**

Total Time **55 min**



Servings **3**



Level **EASY**

These burritos are quick and easy to pull together and, when paired with diner-style home fries, make the perfect brunch.

1. In a medium skillet over medium heat, cook the sausage (breaking it up) until browned, about 5 minutes.
2. Add the eggs and cook, stirring occasionally, until they're scrambled, about 3 minutes. Remove from heat and stir in the cheese.
3. Divide the egg mixture among the tortillas and place in the center. Fold the sides towards the middle and roll up tightly.
4. Place the burritos, seam side down, in Basket 1. Lightly spray the tops with non-aerosol cooking spray.
5. In a large bowl, toss the potatoes, bell pepper, olive oil, garlic powder, onion powder, paprika, and salt. Transfer to Basket 2.
6. Set the temperature for Basket 1 (burritos) to 350°F and set the time for 10 minutes. Set the temperature for Basket 2 (potatoes) to 375°F and set the time for 30 minutes. Press SYNC FINISH, then press START.
7. When the SHAKE light comes on for Basket 2 (potatoes), shake for even cooking. Ignore the SHAKE light for Basket 1.
8. Cook until the time is up. Check that the potatoes are fully cooked; if not, cook a few minutes more. Serve the burritos with the home fries.

# Cheesy Jalapeño Poppers

## Ingredients

- 3 oz cream cheese, at room temperature
- ½ cup (2 oz) Mexican blend shredded cheese
- 1 Tbsp thinly sliced fresh chives, plus more for garnish
- 1 tsp kosher salt
- ¾ tsp ground cumin
- ½ tsp garlic powder
- ½ tsp coriander
- ¼ tsp smoked paprika
- 5 jalapeños, each about 4 inches long
- ¼ cup panko breadcrumbs
- 2 Tbsp unsalted butter, melted



Active Time **25 min**  
Total Time **40 min**



Servings **3**



Level **EASY**


Easier than making traditional poppers, these popper “boats” give you all the flavor and half the work. Use gloves to work with the jalapeños; the substance that gives them their delightful heat, capsaicin, can irritate your skin and eyes if not handled properly.

1. In a medium bowl, thoroughly combine the cream cheese, shredded cheese, chives, salt, cumin, garlic powder, coriander, and paprika.
2. Slice the jalapeños in half lengthwise. With the jalapeños on the work surface, use a spoon to scrape out the seeds and ribs to create a hollow pepper.
3. Place the jalapeños cut side up and divide the cream cheese mixture among the halves. Using the back of the spoon, spread the filling evenly.
4. In a small bowl, combine the breadcrumbs and melted butter.
5. Sprinkle the breadcrumb mixture evenly over the cream cheese filling to cover.
6. Place five of the poppers in Basket 1 and five in Basket 2.
7. Set the temperature for Basket 1 to 400°F and set the time for 12 minutes. Press SYNC BASKETS, then press START.
8. When the SHAKE light comes on, ignore it for both baskets.
9. Cook until the time is up.
10. Serve the poppers sprinkled with sliced chives.

# Rosemary-Dijon Chicken Thighs with Zucchini

## Ingredients

- 1 large zucchini, sliced into ½-inch thick rounds
- 3½ tsp olive oil
- ½ tsp kosher salt
- 1 Tbsp Dijon mustard
- ¾ tsp chopped fresh rosemary
- ½ tsp onion powder
- 2 bone-in, skin-on chicken thighs (about 1 lb)

 Active Time **10 min**  
Total Time **50 min**

 Servings **2**

 Level **EASY**

If you are lucky enough to have a market that sells boneless, skin-on chicken thighs, feel free to use them for easier eating; they will take about 25 minutes to cook.

1. In a medium bowl, toss zucchini with 1½ tsp of the olive oil and ¼ tsp salt.
2. Transfer zucchini to Basket 2.
3. In the same bowl, whisk the mustard, remaining 2 tsp olive oil, rosemary, onion powder, and ¼ tsp salt. Add the chicken thighs and toss to coat.
4. Place the chicken, skin side up, in Basket 1.
5. Set the temperature for Basket 1 (chicken) to 375°F and set the time for 32 minutes. Set the temperature for Basket 2 (zucchini) to 400°F and set the time for 23 minutes. Press SYNC FINISH, then press START.
6. When the SHAKE light comes on for Basket 1 (chicken), ignore it. When the SHAKE light comes on for Basket 2 (zucchini), shake for even cooking.
7. Cook until the time is up. Check the thighs with an instant-read thermometer, avoiding the bone; the internal temperature should be at least 165°F. If not, cook Basket 1 for an additional 5 minutes and test again.
8. Let the chicken rest for 5 minutes, and then serve with the zucchini.



# Chicken Nuggets

## with Honey Mustard

### Ingredients

- 2 Tbsp Dijon mustard
- 2 Tbsp mayonnaise
- 1 Tbsp honey
- 1 lb chicken tenderloins, cut into 2-inch pieces
- 1 tsp kosher salt, plus more for serving
- 1 tsp garlic powder
- ½ cup all-purpose flour
- ½ cup buttermilk
- 1 large egg
- ½ cup panko breadcrumbs
- ½ cup Italian-style breadcrumbs
- Non-aerosol cooking spray



Active Time **20 min**  
Total Time **35 min**



Servings **2**



Level **EASY**


Chicken nugget lovers rejoice! Now you can make delicious, healthy nuggies at home that even your kids will love!

1. In a small bowl, combine the mustard, mayonnaise, and honey. Set aside.
2. Sprinkle the chicken all over with 1 tsp salt and the garlic powder.
3. Place the flour in a medium bowl. In another medium bowl, whisk the buttermilk and egg to combine. Mix the panko and Italian-style breadcrumbs in a third bowl.
4. Dip each chicken piece first in the flour, shaking off the excess, then in the egg mixture, and finally into the breadcrumbs, turning to coat all sides. Transfer the breaded chicken nuggets to a plate and thoroughly coat the top with non-aerosol cooking spray.
5. Place half the nuggets in Basket 1 in a single layer and place the remaining nuggets in Basket 2 in a single layer.
6. Set the temperature for Basket 1 to 390°F and set the time for 22 minutes. Press SYNC BASKETS, then press START.
7. When the SHAKE light comes on, shake both baskets for even cooking. Thoroughly coat the tops of the nuggets again with the cooking spray.
8. Cook until the time is up. Check a few nuggets with an instant-read thermometer; the internal temperature should be at least 165°F. If not, cook for an additional 5 minutes and test again.
9. Serve immediately with the honey mustard.

# Brussels Sprout Salad with Pancetta

## Ingredients

- 1 lb Brussels sprouts, trimmed and halved lengthwise
- 1 Tbsp olive oil, plus more if needed
- $\frac{3}{4}$  tsp kosher salt
- $\frac{1}{4}$  tsp freshly ground black pepper
- 1 cup (4 oz) diced pancetta
- $\frac{1}{3}$  cup toasted, chopped almonds
- $\frac{1}{4}$  cup crumbled gorgonzola cheese
- 1 Tbsp fresh lemon juice

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

 Servings **4**

 Level **EASY**

These are not your grandma's Brussels sprouts. Bursting with flavor from the pancetta and gorgonzola, this side dish goes great with roast chicken, pork, or salmon.

1. In a medium bowl, toss the Brussels sprouts with the olive oil,  $\frac{1}{2}$  tsp salt, and pepper until completely coated. Transfer to Basket 1.
2. Line Basket 2 with parchment paper and add the pancetta to the basket.
3. Set the temperature for Basket 1 (sprouts) to 400°F and set the time for 20 minutes. Set the temperature for Basket 2 (pancetta) to 350°F and set time for 15 minutes.
4. Press SYNC FINISH, then press START.
5. When the SHAKE light comes on, stir the sprouts and pancetta.
6. Cook until the time is up. Transfer the sprouts to a large bowl. Using a slotted spoon, transfer the pancetta to the same bowl. Add the almonds and cheese.
7. Carefully pour the rendered pancetta fat from the basket into a small bowl. You should have about 3 Tbsp. If you don't have enough, make up the difference with olive oil.
8. Carefully whisk the lemon juice into the reserved pancetta fat until combined.
9. Add the dressing and  $\frac{1}{4}$  tsp salt to the bowl of sprouts and toss until coated.
10. Serve warm.

# Shrimp Fajitas

## Ingredients

- 8 oz large shrimp (31-40 per lb), peeled and deveined
- 1 Tbsp canola oil
- ½ tsp garlic powder
- 1¼ tsp kosher salt
- ½ tsp chili powder
- ¼ tsp freshly ground black pepper
- 1 medium bell pepper (any color), cut into ½-inch strips
- 1 Vidalia onion, thinly sliced
- 4 fajita-sized tortillas, warmed
- Sour cream, for serving
- Lime wedges, for serving

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

👤 Servings **2**

👉 Level **EASY**

Chili garlic shrimp with onions and peppers—so easy, so delicious. Just scoop into a tortilla and dinner is served!

1. In a large bowl, toss the shrimp, 1½ tsp of the canola oil, garlic powder, ¾ tsp kosher salt, the chili powder, and black pepper to coat. Transfer shrimp into Basket 1.
2. In another bowl, toss the bell pepper and onion with the remaining 1½ tsp oil and ½ tsp salt. Transfer the vegetables to basket 2.
3. Set the temperature for Basket 1 (shrimp) to 400°F and set the time for 10 minutes. Set the temperature for Basket 2 (vegetables) to 400°F and set the time for 18 minutes. Press SYNC FINISH, then press START.
4. When the SHAKE light comes on for both baskets, shake to cook food evenly.
5. Cook until the time is up.
6. To serve, divide the shrimp and vegetables among the tortillas, dollop with sour cream, and serve with lime wedges.





# Cauliflower Tacos

## with Roasted Corn and Bean Salad

### Cauliflower Ingredients


- 1 small head cauliflower, cut into 1-inch florets (about 4 cups)
- 2 Tbsp olive oil
- 1 tsp ground cumin
- 1 tsp smoked paprika
- 1 tsp garlic powder
- 1 tsp kosher salt

### Corn Salad Ingredients

- 1 15.25-oz can whole-kernel corn, drained
- 1 Tbsp olive oil
- 1 tsp chili powder
- ½ tsp kosher salt
- 1 small red onion, finely chopped
- 1 15.5-oz can black beans, drained and rinsed
- ¼ cup chopped fresh cilantro
- 2 Tbsp fresh lime juice

### Serving

- 8 flat-bottomed taco shells, warmed
- Pico de gallo or another salsa
- Crumbled cotija or feta cheese

 Active Time **20 min**  
Total Time **55 min**

 Servings **4**

 Level **EASY**

Smoked paprika gives the illusion of grill smoke, offering another tasty element to the cauliflower in these tacos.

1. In a large bowl, toss the cauliflower with the olive oil, cumin, smoked paprika, garlic powder, and 1 tsp salt. Transfer to Basket 1.
2. In a medium bowl, combine the corn, olive oil, chili powder, and ½ tsp salt. Line Basket 2 with parchment paper to prevent the corn from falling through the rack. Transfer the corn to Basket 2.
3. Set the temperature for Basket 1 (cauliflower) to 400°F and set time for 22 minutes. Set the temperature for Basket 2 (corn) to 400°F and set time for 18 minutes. Press SYNC FINISH, then press START.
4. While the cauliflower and corn cook, place the red onion in a bowl of ice water and let soak.
5. When the SHAKE light comes on, shake both baskets for even cooking.
6. Cook until the time is up. Test the cauliflower. If not tender, cook for another 5 minutes.
7. Transfer the corn to a large bowl. Drain the onion and add to the bowl. Add the black beans, cilantro, and lime juice.
8. Divide the cauliflower among tacos shells, then top with salsa and cheese and serve with the corn salad.

# Stuffed Chicken Breasts


## with Parmesan Potato Wedges

### Chicken Ingredients

- 1 large boneless, skinless chicken breast (about 1 lb)
- ¼ tsp kosher salt
- ¼ tsp freshly ground black pepper
- 2 oz sliced provolone cheese (about 2 slices)
- 1.5 oz thinly sliced prosciutto (about 3 slices)
- Non-aerosol cooking spray

### Potatoes Ingredients

- ½ lb russet potatoes, cut into 1-inch thick wedges (from about ½ large potato)
- 4 tsp grated Parmesan, plus more for serving, if desired
- 2 tsp olive oil
- ½ tsp kosher salt
- ½ tsp garlic powder
- Chopped fresh parsley, for serving

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

 Servings **2**

 Level **EASY**

Sharp provolone and earthy prosciutto dress up this juicy chicken dish. Rounded out with crispy Parmesan potato wedges, this dinner will really hit the spot.

1. Starting at the thicker side of the chicken breast and holding a sharp knife parallel to the work surface, slice the breast almost completely in half, stopping about ¼ inch from the other side. Open the breast like a book and sprinkle the inside and outside with salt and pepper.
2. Layer the provolone and prosciutto inside the breast.
3. Fold the chicken breast back over the filling and secure it with two or three toothpicks.
4. Spray the basket with non-aerosol cooking spray. Place the chicken in Basket 1 and spray with cooking spray.
5. In a small bowl, toss the potatoes with the Parmesan, olive oil, salt, and garlic powder. Transfer to Basket 2.
6. Set the temperature for Basket 1 (chicken) to 400°F and set the time to 30 minutes. Set the temperature for Basket 2 (potatoes) to 400°F and set the time for 25 minutes. Press SYNC FINISH, then press START.
7. When the SHAKE light for Basket 1 (chicken) comes on, carefully flip the chicken breast. When the SHAKE light comes on for Basket 2 (potatoes), shake for even cooking.
8. Cook until the timer is done.
9. Remove the chicken from the basket and let rest for 5 minutes. Remove toothpicks and slice crosswise, if desired. Serve with the potatoes, sprinkled with chopped parsley and more cheese, if desired.

# Hoisin Asian Meatballs and Broccoli

## Meatball Ingredients

- 1 lb ground chicken
- ½ cup panko breadcrumbs
- 1 large egg
- 2 scallions, finely chopped, more for serving, if desired
- 1 Tbsp ginger paste or grated fresh ginger
- 2 tsp toasted sesame oil
- 1 tsp garlic powder
- ¾ tsp kosher salt
- Non-aerosol cooking spray

## Broccoli Ingredients

- 10 oz (about 4½ cups) broccoli florets (about 1-inch pieces)
- 1 Tbsp canola oil
- ½ tsp kosher salt

## Sauce Ingredients

- ½ cup hoisin sauce
- ¼ cup low-sodium soy sauce
- 3 Tbsp rice vinegar
- 2 Tbsp sugar
- 1 Tbsp cornstarch
- Sesame seeds, for serving

🕒 Active Time **20 min**  
Total Time **1 hr**

👤 Servings **2**

👉 Level **EASY**

Sweet and savory, these meatballs taste like really great takeout. The air fryer gives their exterior a satisfying crunch, leaving the interior tender, and makes your broccoli side simultaneously. These are so easy to put together you will reach for this recipe before you order in.


1. In a large bowl, mix the chicken, breadcrumbs, egg, scallions, ginger paste, sesame oil, garlic powder, and salt until well combined.
2. Using wet hands, divide the mixture into 6 portions and form into meatballs, each a little more than 2 inches in diameter.
3. Place meatballs in Basket 1. Spray the meatballs with non-aerosol cooking spray.
4. In a large bowl, toss the broccoli with the canola oil and salt, then transfer to Basket 2.
5. Set the temperature for Basket 1 (meatballs) to 400°F and set the time for 20 minutes. Set the temperature for Basket 2 (broccoli) to 400°F and set the time for 15 minutes. Press SYNC FINISH, then press START.
6. When the SHAKE light comes on, shake both baskets.
7. Meanwhile, in a medium saucepan, whisk the hoisin, soy sauce, rice vinegar, sugar, and cornstarch. Bring to a boil over medium heat, whisking occasionally, until sauce begins to thicken, about 4 minutes. Remove from heat and keep warm.
8. Cook meatballs and broccoli until time is up.
9. Carefully transfer the cooked meatballs to the sauce and toss to coat.
10. Sprinkle the meatballs with sesame seeds and scallions, if desired, and serve with the broccoli.



# Spiced Beef Hand Pies

## Ingredients

- 2 tsp olive oil
- ½ medium yellow onion, chopped
- 1 jalapeño, seeded and finely chopped
- 6 oz ground beef (preferably 85% lean)
- ½ tsp curry powder
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper
- ¼ tsp dried thyme
- ⅛ tsp allspice
- 2 Tbsp panko breadcrumbs
- 2 Tbsp beef broth
- 1 large egg
- ¼ tsp ground turmeric
- ½ 15-oz package store-bought pie dough (1 round)
- Non-aerosol cooking spray

 Active Time **25 min**  
Total Time **50 min**

 Servings **2**

 Level **EASY**

Akin to a Jamaican beef patty, these beef hand pies are rich in flavor with a touch of heat and spice. Serve alongside a salad for a complete meal.

1. In a medium skillet, heat the olive oil until hot, about 3 minutes. Add the onion and jalapeño, and cook, stirring occasionally, until tender, about 3 minutes. Add the ground beef, curry powder, salt, pepper, thyme, and allspice. Cook, breaking up clumps, until the meat has browned, about 6 minutes. Add the breadcrumbs and broth, and cook until almost all liquid has evaporated, about 2 minutes. Set aside to cool slightly.
2. Meanwhile, in a small bowl, whisk the egg and turmeric.
3. Cut the pie dough round in half vertically, creating 2 half-moons. Working with one half-moon at a time, and with the cut edge still vertical, place half of the meat mixture on the lower half of the half-moon, closest to you. Gently spread the filling to cover the lower half of the dough, leaving a ½-inch border. Using your finger, moisten the border of the dough with water.
4. Fold the empty side of the dough over the filling and press the edges together. Fold the edges toward the filling, then seal by crimping them with the tines of a fork. Repeat with the remaining dough and filling.
5. Lightly spray the air fryer baskets with non-aerosol cooking spray. Lightly brush the tops of the pies with the egg mixture and place one pie in each basket.
6. Set the temperature for Basket 1 to 375°F and set the time for 30 minutes. Press SYNC BASKETS, then press START.
7. When the SHAKE light comes on, ignore it.
8. Cook until the time is up.
9. Remove the pies from the baskets and let cool for 5 minutes before serving.

# Steak and Garlic Mushrooms

## Ingredients

- 2 lb London broil (also called top round steak), about 1½ inches thick
- 3 Tbsp olive oil
- 3 tsp kosher salt
- 1 tsp freshly ground black pepper
- 1 tsp onion powder
- 1 lb sliced baby Bella mushrooms (also called cremini)
- 2 tsp garlic powder
- 1 Tbsp chopped fresh parsley

🕒 Active Time **10 min**  
Total Time **50 min**

👤 Servings **4**

👉 Level **EASY**

London Broil was originally a preparation, but as the decades have passed, the meat used for it, typically top round steak, has been renamed for this popular dish. If your steak is a little on the thicker side, you will need to add more cooking time.

1. Coat the steak with 1 Tbsp olive oil and sprinkle with 2 tsp salt, pepper, and onion powder. Place in Basket 1.
2. In a large bowl, combine the mushrooms, 2 Tbsp olive oil, the garlic powder, and 1 tsp salt. Transfer to Basket 2.
3. Set the temperature for Basket 1 (steak) to 400°F and set the time for 18 minutes (for medium rare). Set the temperature for Basket 2 (mushrooms) to 400°F and set the time for 25 minutes. Press SYNC FINISH, then press START.
4. When the SHAKE light comes on for Basket 1, flip the steak. When the SHAKE light comes on for Basket 2 (mushrooms), shake to cook evenly.
5. Cook until the time is up. Check the steak with an instant-read thermometer; the internal temperature should be at least 130°F. If not, cook Basket 1 for an additional 3 minutes and test again.
6. Transfer the steak to a cutting board and let rest for 5 minutes.
7. Slice the steak and serve with the mushrooms, sprinkled with parsley.



# Meatloaf and Asparagus

## Ingredients

- 1 lb ground beef, preferably 80% lean
- ¼ cup Italian-style breadcrumbs
- 1 large egg
- 1 tsp Worcestershire sauce
- 1 tsp garlic powder
- 1 tsp onion powder
- 2 tsp kosher salt
- ½ tsp freshly ground black pepper
- 8 oz asparagus, stem ends trimmed
- 2 tsp olive oil
- 2 Tbsp barbecue sauce
- 2 Tbsp marinara



Active Time **10 min**

Total Time **55 min**



Servings **2**



Level **EASY**

Combining marinara and barbecue sauce provides a touch more sweetness than the traditional ketchup glaze, making a meatloaf that is wonderfully juicy, sweet, and tangy.

1. In a large bowl, combine the ground beef, breadcrumbs, egg, Worcestershire sauce, garlic, powder, onion powder, ½ tsp kosher salt, and pepper. Shape into a loaf about 6" x 3" x 2", and place it in Basket 1.
2. In a large bowl, combine the asparagus, olive oil, and ½ tsp salt. Transfer to Basket 2.
3. Set the temperature for Basket 1 (meatloaf) to 400°F and set the timer for 30 minutes. Set the temperature for Basket 2 (asparagus) to 400°F and set the timer for 12 minutes. Press SYNC FINISH, then press START.
4. In a small bowl, combine the barbecue sauce and marinara.
5. When the SHAKE light comes on for Basket 1 (meatloaf), ignore it. When the SHAKE light comes on for Basket 2 (asparagus), toss for even cooking.
6. When Basket 1 has 5 minutes left on the timer, open the basket, pour the barbecue-marinara mixture over the top of the meatloaf, and close the basket.
7. Cook until the timer is done. Check the meatloaf with an instant-read thermometer; the temperature at the center should be at least 160°F. If not, cook Basket 1 for an additional 5 minutes and test again.
8. Remove the meatloaf from the basket and let rest for 5 minutes.
9. Slice the meatloaf and serve with the asparagus.

# Homemade Pop Tarts

## Ingredients

- ½ 15-oz package store-bought pie dough (1 round)
- 2 Tbsp blueberry jam
- 2 Tbsp strawberry jam
- Non-aerosol cooking spray
- ½ cup powdered sugar
- 1 Tbsp plus 1 tsp heavy cream
- ¼ tsp vanilla extract
- 1 drop each blue and red food coloring, optional
- Sprinkles, for serving, optional

🕒 Active Time **20 min**  
Total Time **40 min**

👤 Servings **4**

👉 Level **EASY**

These little hand pies are easy to make with storebought rounds of pie dough. Use your favorite jams, jellies, or preserves and match the frosting color to the flavor.

1. Lay dough sheets out on a clean work surface. Cut out six 4 x 3-inch rectangles and set aside. Knead the dough scraps into a ball. Roll out into a 9-inch circle. Cut out 2 more 4 x 3-inch rectangles. Discard the remaining dough.
2. Set 4 dough rectangles on your work surface. On two of the rectangles, spread 1 Tbsp each of the blueberry jam, leaving a ¼-inch border on all sides. On the other two rectangles, spread 1 Tbsp each of strawberry jam, again leaving a ¼-inch border. Using your finger, moisten the outside edge of the dough with water. Place a plain dough rectangle over each of the four with jam and press the edges together. Seal by crimping the edges with the tines of a fork.
3. Spray the baskets with non-aerosol cooking spray.
4. Place two pastries in each basket.
5. Set the temperature on Basket 1 to 350°F and set the time to 20 minutes. Press SYNC BASKETS, then press START.
6. When the SHAKE light comes on, carefully flip pastries. Cook until the time is up.
7. Set the cooked pastries on a rack to cool.
8. While the pastries cool, make the frosting: In a small bowl, combine the powdered sugar, cream, and vanilla. Divide the frosting between two small bowls. Tint one with blue food coloring, and one with red, if desired.
9. Once the pastries have cooled, spread the frosting over the tops and decorate with sprinkles, if desired.



# Chocolate Cakes with Roasted Cherries

## Kitchen Tools

- 2 4-oz ramekins

## Ingredients

- Non-aerosol cooking spray
- ¼ cup all-purpose flour
- ¼ cup granulated sugar
- 2 Tbsp unsweetened cocoa powder
- ¼ tsp baking powder
- 1 large egg, beaten
- ¼ cup unsalted butter, melted
- ¼ cup whole milk
- 1 cup frozen cherries
- 1 tsp canola oil
- ⅛ tsp kosher salt
- Powdered sugar, for serving

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

👤 Servings **2**

👉 Level **EASY**

Chocolate cake in 20 minutes. You read that right, folks! Delicious, individual chocolate cakes with roasted sweet-tart cherries can make any weeknight (or weekend) special. So go on, make cake on Tuesday.

1. Lightly spray the ramekins with non-aerosol cooking spray.
2. In a medium bowl, whisk the flour, sugar, cocoa powder, and baking powder until combined.
3. Add the egg, melted butter, and milk, and whisk until blended.
4. Divide the batter between the ramekins and place in Basket 1.
5. In a medium bowl, toss the cherries with canola oil and salt. Transfer to Basket 2.
6. Set the temperature for Basket 1 (cakes) to 375°F and set the timer for 18 minutes. Set the temperature for Basket 2 (cherries) to 400°F and set the timer for 10 minutes. Press SYNC FINISH, then press START.
7. When the SHAKE light for Basket 1 comes on, ignore it. When the SHAKE light comes on for Basket 2, shake the cherries for even cooking.
8. Cook until the timer is done.
9. Carefully remove the ramekins from the basket and let rest for 5 minutes.
10. Top the cakes with the roasted cherries, dust with powdered sugar, and serve.





# CHEFMAN® Recipe Book

Learn about your air fryer and other innovative Chefman® products by visiting [Chefman.com](https://www.chefman.com).

Connect with us on social media for new products, cooking tips, delicious recipes, and more!

