

CHEFMAN ExacTemp™ Oven+ Air Fryer



RECIPE BOOK



ACTIVE TIME

5 min



TOTAL TIME

10 min



SERVINGS

3-6

Toasted Bagels with Smoked Salmon

INGREDIENTS

- 3 bagels, sliced in half
- 1 cup chive cream cheese
- 8-16 oz cold-smoked salmon
- ½ red onion, thinly sliced
- ¼ cup capers, drained
- Chopped fresh dill and/or chives, for serving

The reason there is a wide range on the amount of smoked salmon in this recipe is simple: Some folks like just a hint of it, while others like to pile it on. The choice is yours.

1. Place the bagels cut side up on the flat wire rack, and place the rack in the middle rack position. (Do not put the baking pan below the wire rack as it can inhibit browning.)
2. Set to Bagel on Shade 4.
3. Spread toasted bagels with the cream cheese, then top with the salmon, red onion, and capers. Garnish with chopped fresh dill and/or chives to taste, and serve.



ACTIVE TIME

5 min



TOTAL TIME

10 min



SERVINGS

3-6



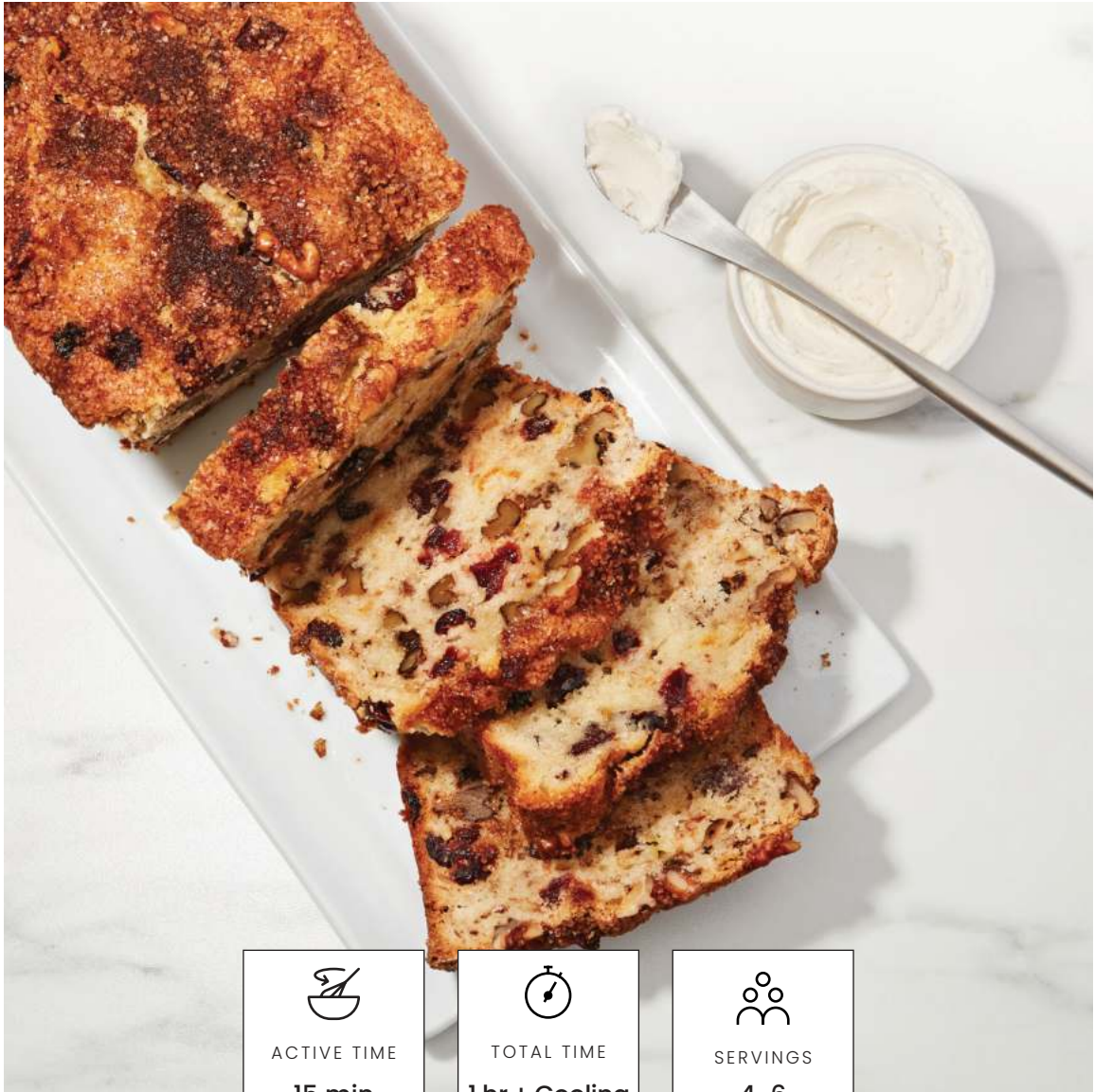
Cinnamon Raisin Bagels with Yogurt and Berries

INGREDIENTS

- 3 cinnamon raisin bagels, sliced in half
- 1 cup vanilla Greek yogurt
- ½ cup strawberries, sliced
- ½ cup blueberries
- ¼ cup blackberries, sliced in half if large
- 2 Tbsp honey

Switch up your usual cream cheese routine with better-for-you, full-flavored yogurt. Its thinner texture balances crisp, toasty bagels, and its tang pairs well with sweet, juicy berries.

1. Place the bagels cut side up on the flat wire rack, and place the rack in the middle rack position. (Do not put the baking pan below the wire rack as it can inhibit browning.)
2. Set to Bagel on Shade 4.
3. Spread toasted bagels with the yogurt, then top with the berries, drizzle with honey, and serve.



ACTIVE TIME

15 min



TOTAL TIME

1 hr + Cooling



SERVINGS

4-6

Cranberry-Orange Breakfast Bread

SPECIAL EQUIPMENT

- 9x3-inch loaf pan

INGREDIENTS

- Oil or butter, for greasing the pan
- 3 Tbsp turbinado sugar
- 1 tsp ground cinnamon
- 2 cups all-purpose flour
- $\frac{2}{3}$ cup granulated sugar
- 1 Tbsp finely grated orange zest (from about 2 oranges)
- 1 tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{4}$ tsp kosher salt
- 1 cup buttermilk
- 4 Tbsp ($\frac{1}{4}$ cup) unsalted butter, melted and cooled
- 2 large eggs
- 1 tsp vanilla extract
- 1 cup dried cranberries
- $\frac{2}{3}$ cup chopped toasted walnuts

Start the morning right with a slice of this fragrant bread on its own or, better, topped with a little cream cheese. It has an irresistibly crunchy outer crust and a wonderful cinnamon-tinged aroma.

1. Grease a 9x3-inch loaf pan. In a small bowl, combine the turbinado sugar and cinnamon, and set aside.
2. In a medium bowl, whisk the flour, granulated sugar, zest, baking powder, baking soda, and salt.
3. In another medium bowl, whisk the buttermilk, butter, eggs, and vanilla.
4. Add the wet ingredients, cranberries, and walnuts to the dry ingredients, then fold gently to combine.
5. Scrape the batter into the prepared loaf pan.
6. Evenly sprinkle two-thirds of the cinnamon sugar over the top of the bread, then use a knife or chopstick to gently swirl it into the batter. Sprinkle the remaining cinnamon sugar evenly over the top.
7. Place the loaf pan on a wire rack in the bottom rack position of the oven.
8. Set to Bake at 350°F for 50 minutes. Halfway through cooking, rotate the pan 180 degrees. If the top is getting too brown before the time is up, cover with a piece of foil.
9. When the time ends, check to see that a toothpick inserted into the middle comes out clean. If not, bake for a few more minutes.
10. Transfer the loaf pan to a cooling rack, run a knife around the inside edges to loosen, and let cool for 10 minutes. Invert the bread, remove the pan, then turn the bread right side up. Let cool for at least 45 minutes before slicing and serving.



ACTIVE TIME

20 min



TOTAL TIME

40 min



SERVINGS

8-12 Biscuits

Buttermilk Biscuits

SPECIAL EQUIPMENT

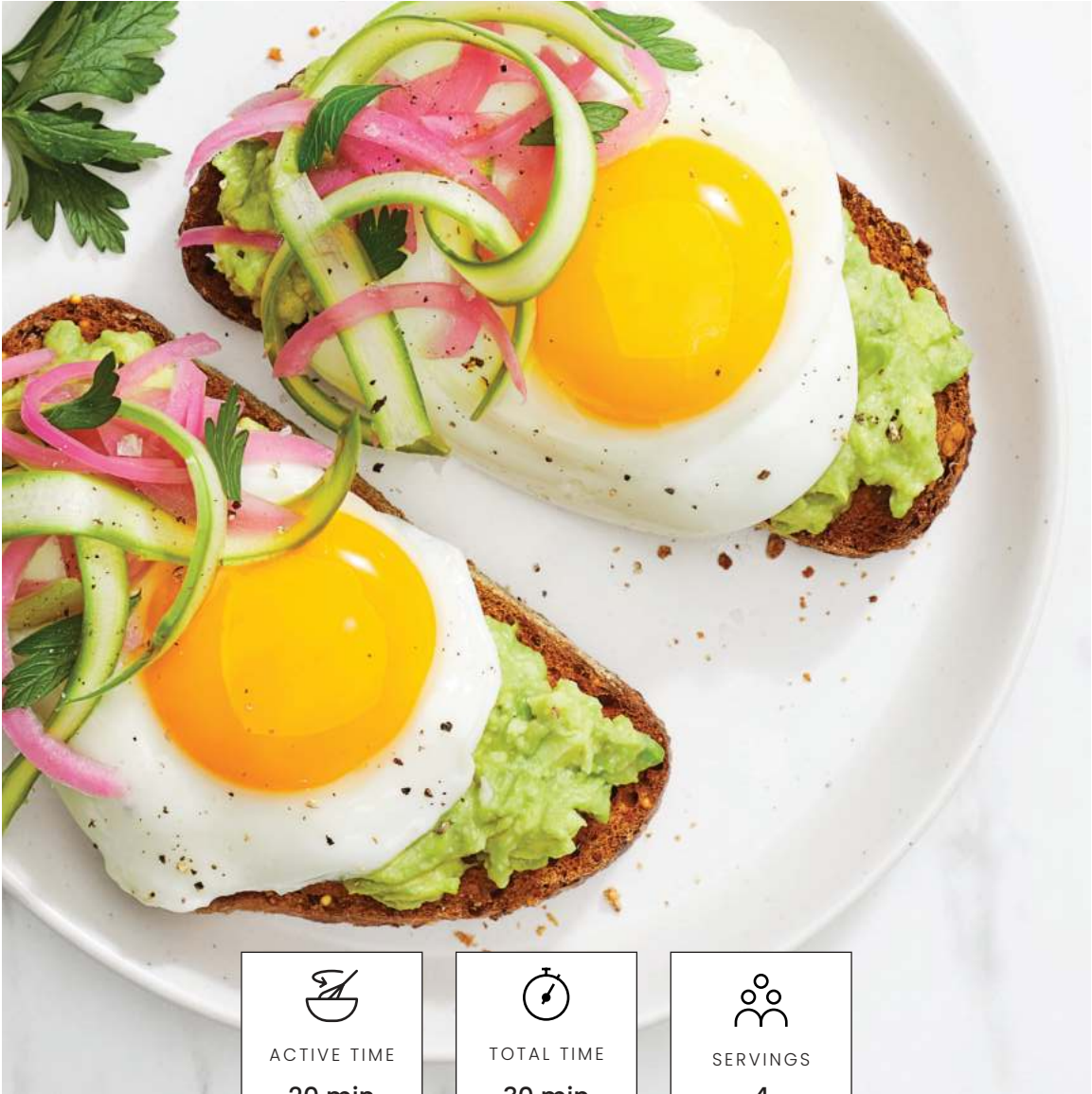
- Stand mixer with dough hook attachment
- 3-inch round biscuit or cookie cutter
- Pastry brush

INGREDIENTS

- 3 large eggs, divided
- 1 ½ cups buttermilk
- 2 ¼ cups all-purpose flour, plus more for rolling
- 2 ¼ cups bread flour
- ¼ cup granulated sugar
- ¼ cup baking powder
- 1 Tbsp plus ½ tsp kosher salt
- 8 oz (1 cup) unsalted butter, cut into ½-inch cubes and chilled
- Flaky sea salt

Using very cold butter in the dough gives these beautiful biscuits their impressive height and light texture, so keep your butter cubes in the freezer while you measure the rest of the ingredients to keep them super chilled. Speaking of butter, these biscuits are pure heaven topped with butter that's been whipped with a little honey.

1. Crack two of the eggs into a medium bowl. Add the buttermilk and whisk until combined.
2. In a stand mixer fitted with the dough hook attachment, combine both flours, sugar, baking powder, and salt. Mix on low speed for about 30 seconds.
3. Add the butter cubes to the flour mixture and mix on low until the butter is distributed and in small pea-size pieces, about 5 minutes.
4. Add the buttermilk mixture and mix on medium speed until the dough releases from the sides of the bowl and forms a ball, about 1 minute.
5. Lightly flour a work surface. Gently roll the dough out to about 1 inch thick.
6. Line the baking pan with parchment paper. Using a 3-inch cutter, cut out 8 biscuits. Place on the prepared pan with space between them. (These first biscuits will have the best shape and texture; however, you can gather up the dough, reroll it gently, and cut up to four more biscuits to bake separately.)
7. Beat the remaining egg and brush it on the tops of the biscuits. Sprinkle each biscuit with a pinch of flaky sea salt.
8. Slide the pan into the top rack position. Set to Bake at 375°F for 16 minutes.
9. Bake until golden-brown on top. Serve immediately.



ACTIVE TIME

20 min



TOTAL TIME

30 min



SERVINGS

4

Avocado Toast with Egg, Asparagus, and Pickled Onions

INGREDIENTS

- 2 ripe avocados
- 1 Tbsp fresh lime juice
- 1 tsp kosher salt, plus more to taste
- ½ tsp freshly ground black pepper, plus more to taste
- ¼ cup thinly sliced homemade or jarred pickled red onions
- 2 stalks asparagus, preferably thick, trimmed
- 2 Tbsp fresh parsley leaves
- 4 slices whole-grain or sourdough bread
- 2 Tbsp unsalted butter
- 4 large eggs

We've jazzed up avocado toast with tangy pickled onions and jammy fried eggs for a lunchtime (or breakfast) treat that's hard to beat.

1. Halve and pit the avocados. Using a spoon, scoop the flesh into a medium bowl. Add the lime juice, salt, and pepper, and mash with a fork to desired consistency.
2. Put the onions in a small bowl. Using a vegetable peeler, shave the asparagus into the bowl. Add the parsley and toss gently.
3. Place the slices of bread on the wire rack and slide into the highest rack position.
4. Set to Toast on Shade 4 or 5.
5. While the bread is toasting, heat the butter in a large nonstick skillet over medium heat. Crack the eggs into the skillet, cover with a lid, lower the heat to medium low, and cook until the whites are opaque and the yolks are still runny; or cook the eggs to your desired doneness.
6. Divide the avocado among the four slices of toast. Top each with an egg and then the asparagus and onion salad, being careful not to break the yolks. Season to taste with salt and pepper, and serve.



ACTIVE TIME

15 min



TOTAL TIME

30 min



SERVINGS

4

Ham, Brie, and Fig Tartine

SPECIAL EQUIPMENT

- Pastry brush

INGREDIENTS

- 4 slices (about ½ inch thick) sourdough bread
- 2 tsp extra-virgin olive oil, plus more for brushing on the bread
- 4 to 6 Tbsp fig jam
- 4 oz brie, thinly sliced (rind left on)
- 8 thin slices ham (about ¼ lb)
- 1 tsp balsamic vinegar
- ¼ tsp kosher salt
- ⅛ tsp ground black pepper
- 1 loosely packed cup arugula

Tartine is just a fancy way of saying open-face sandwich, but the delicious mix of ingredients here deserves the elevated title. Feel free to play around with the idea, substituting, say, peach preserves for the jam or featuring blue cheese instead of brie.

1. Brush one side of each slice of bread with oil.
2. Place the bread on the flat wire rack oil side up, and slide the rack into the top rack position.
3. Set to Toast on Shade 4.
4. Meanwhile, line the baking pan with foil. Transfer the toast to the baking pan and top each piece of toast with one-quarter of the fig jam, brie, and ham.
5. Slide pan into the top rack position. Set to Toast on Shade 4 and toast until the cheese is melted.
6. Meanwhile, in a small bowl, mix the 2 tsp olive oil with the vinegar, salt, and pepper. Top the tartines with the arugula, drizzle with the vinaigrette, and serve.



ACTIVE TIME

15 min



TOTAL TIME

25 min



SERVINGS

3

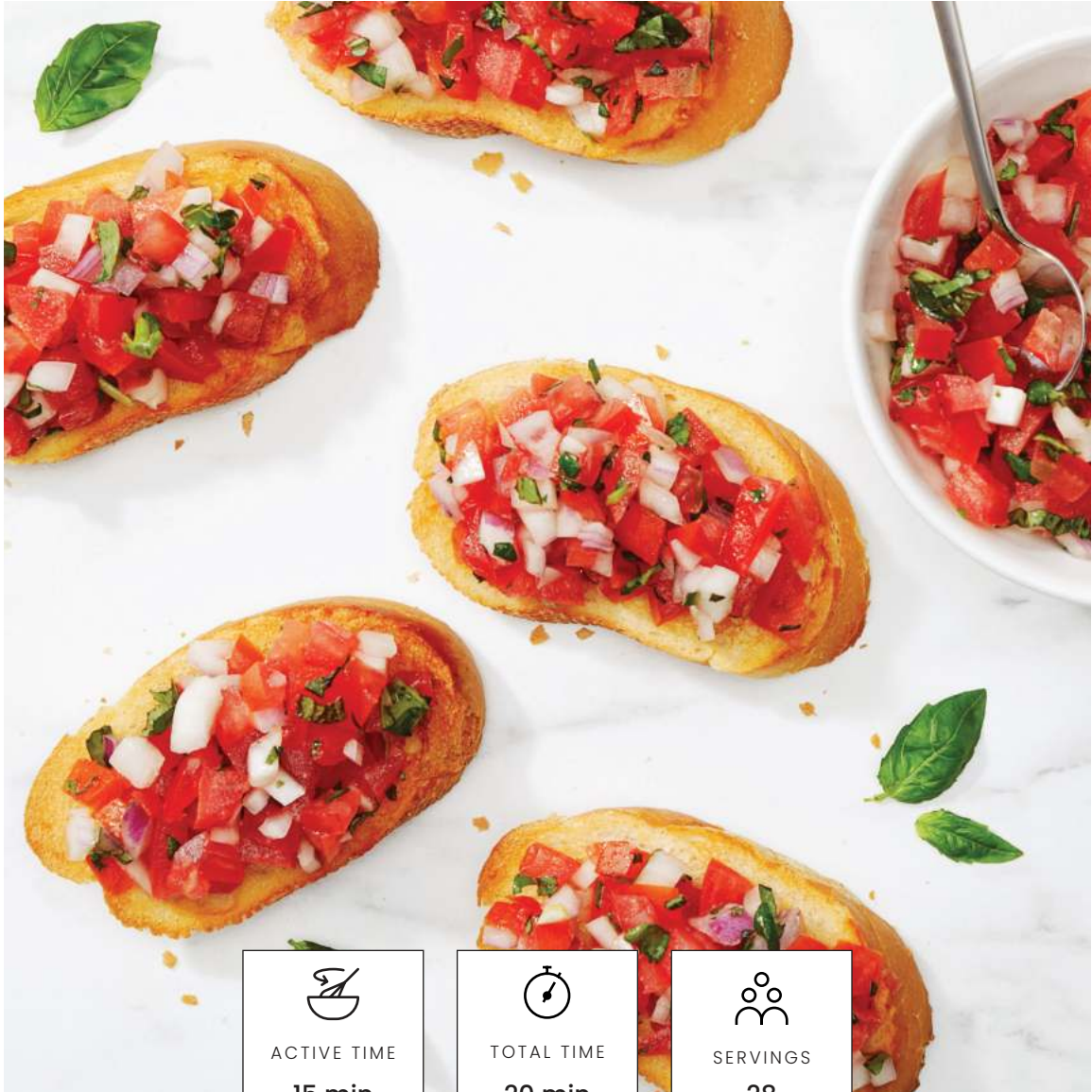
Classic BLT

INGREDIENTS

- 6 slices white or wheat bread
- 8 slices bacon
- 6 Tbsp mayonnaise
- 6 red leaf or green leaf lettuce leaves, torn in half
- 1 beefsteak tomato, cut into 6 slices
- ½ tsp kosher salt

Why mess with a classic? Just be sure the tomato is ripe and the bacon is crisp.

1. Arrange the bread on the flat wire rack and slide the rack into the top rack position. Set to Toast on Shade 4 or 5. Remove the toast and set aside.
2. Slide the baking pan into the bottom rack position to act as a drip tray. Arrange the bacon in a single layer on one of the dehydrating racks. Slide the dehydrating rack into the top rack position. Air Fry at 400°F for 9 minutes, flipping the bacon halfway through.
3. While the bacon is cooking, begin assembling the sandwiches: Spread 1 Tbsp of mayonnaise on each slice of toast. Top three slices with the lettuce and then the tomato, and season the tomato with the salt.
4. Check that the bacon is crisp; if not, air fry it for another 1 to 2 minutes. Carefully top the tomatoes with the hot bacon, put the top piece of toast on the sandwich, slice, and serve.



ACTIVE TIME

15 min



TOTAL TIME

20 min



SERVINGS

28

Tomato Bruschetta

SPECIAL EQUIPMENT

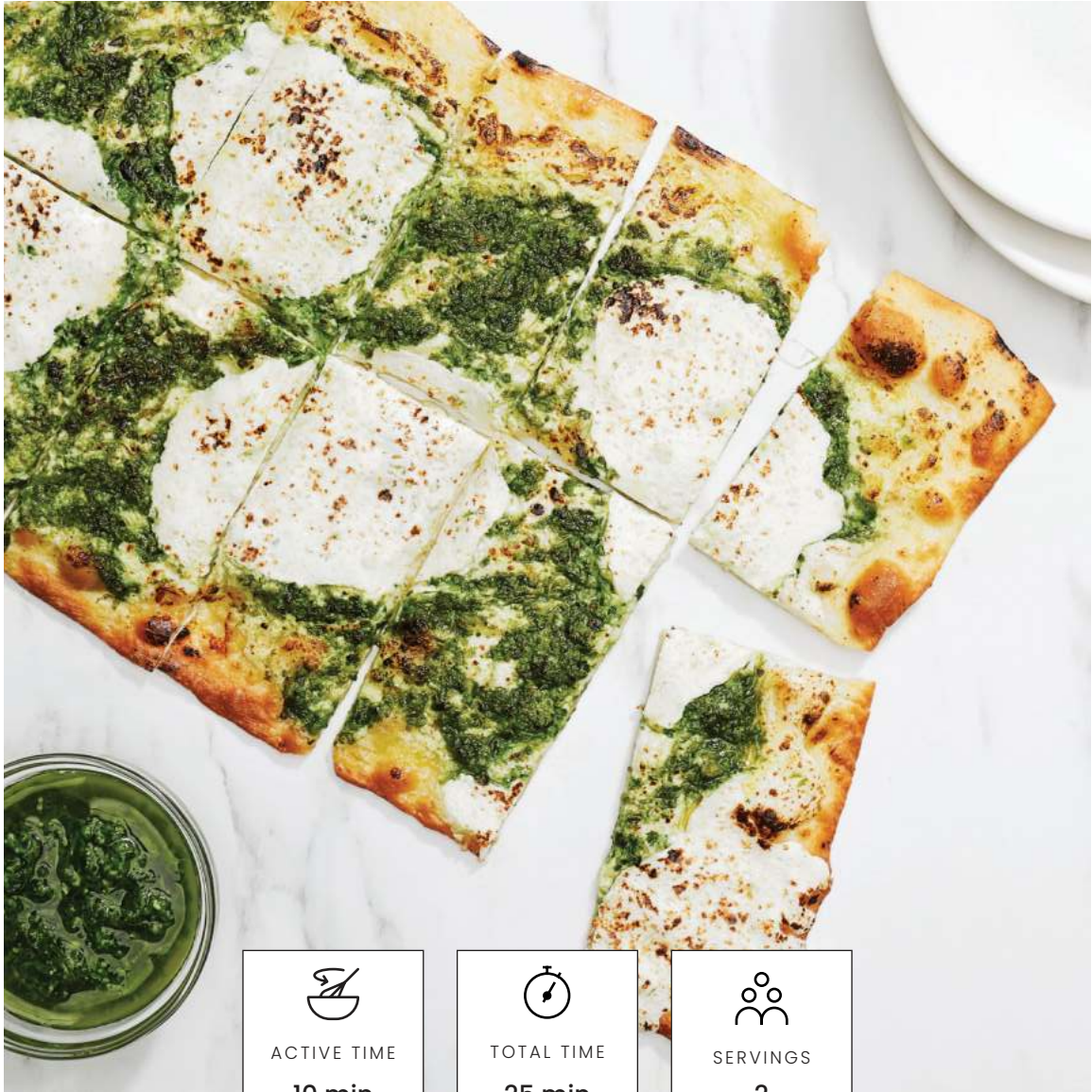
- Pastry brush

INGREDIENTS

- 6 ripe plum tomatoes, diced
- ¼ cup chopped fresh basil
- 2 Tbsp finely chopped red onion
- 3 Tbsp extra-virgin olive oil, divided
- 2 tsp balsamic vinegar
- ½ tsp kosher salt
- ½ tsp freshly ground black pepper
- 1 baguette, sliced ½-inch thick (about 28 slices)

Easy-to-make bruschetta is always a crowd pleaser. Feel free to add some finely chopped garlic to the tomatoes for a bolder hit of flavor. To keep the tomatoes from spilling off the toast, consider spreading a little hummus on the toasts before topping them with the tomatoes; the hummus acts like “glue” but tastes delicious.

1. In a medium bowl, combine the tomatoes, basil, onion, 1 Tbsp of the oil, vinegar, salt, and pepper.
2. Brush one side of each bread slice with the remaining 2 Tbsp oil.
3. Place the bread slices oiled side up on the wire rack. Slide the rack into the top position. Set to Toast at Shade 4.
4. Top the toasts with the tomato mixture and serve.



ACTIVE TIME

10 min



TOTAL TIME

25 min



SERVINGS

2

Pesto and Pecorino Pizza

INGREDIENTS

- Cooking spray, preferably olive oil
- 5 oz fresh mozzarella
- 15 oz fresh pizza dough, at room temperature
- ¼ cup ricotta
- ¼ cup grated pecorino Romano
- 2 Tbsp heavy cream
- ½ tsp garlic powder
- ½ tsp freshly ground black pepper
- ¼ tsp crushed red pepper flakes, plus more for serving if desired
- 3 Tbsp homemade or prepared pesto

Two layers of creamy cheese plus fragrant pesto add up to a pizza you can't stop eating. The dough will be much easier to work with if you give it ample time to come up to room temperature.

1. Lightly spray the baking pan with cooking spray.
2. Coarsely grate about 1 oz of the mozzarella; you should have about ¼ cup. Slice the rest about ¼-inch thick.
3. Put the pizza dough on the baking pan and stretch it to fill the pan all the way to the corners; the dough should be about ¼-inch thick.
4. In a medium bowl, combine the shredded mozzarella with the ricotta, pecorino, cream, garlic powder, black pepper, and pepper flakes. Evenly spread the cheese mixture over the pizza dough. Spread the pesto over the cheese, then distribute the sliced mozzarella over the pesto—it may not cover the entire pizza, which is fine.
5. Slide the baking pan into the top rack position.
6. Set to Bake at 375°F for 15 minutes.
7. Rotate the pan, then set the oven to Air Broil on Low for 2 minutes.
8. Transfer the pizza to a cutting board and allow it to cool slightly before slicing. Serve topped with additional red pepper flakes, if desired.



ACTIVE TIME

10 min



TOTAL TIME

30 min



SERVINGS

6

Roasted Mexican Street Corn

INGREDIENTS

- 1 Tbsp kosher salt
- 1 Tbsp chili powder
- ½ tsp cayenne
- 6 small ears of corn, shucked
- 3 Tbsp unsalted butter, at room temperature
- ½ cup crumbled Cotija or queso fresco
- 3 Tbsp chopped fresh cilantro
- Lime slices or wedges, for serving

Also called elote, this favorite street food is usually quickly grilled, but with the ExacTemp™ Oven+ Air Fryer, the corn slowly air fries to caramelized perfection, mimicking the charring from the grill.

1. In a small bowl, combine the salt, chili powder, and cayenne.
2. Coat the corn with the butter and place on the flat wire rack. Slide the rack into the top rack position and the baking pan into the lower slot to catch any drips.
3. Air Fry at 400°F for 20 minutes, carefully flipping the corn halfway through the cooking time, until it is browned in spots on all sides.
4. Transfer the corn to a rimmed platter. Season all over with the chili powder mixture, sprinkle with the cheese and cilantro, and serve immediately with lime wedges.



ACTIVE TIME

20 min



TOTAL TIME

40 min



SERVINGS

6

Baked Mac and Cheese

SPECIAL EQUIPMENT

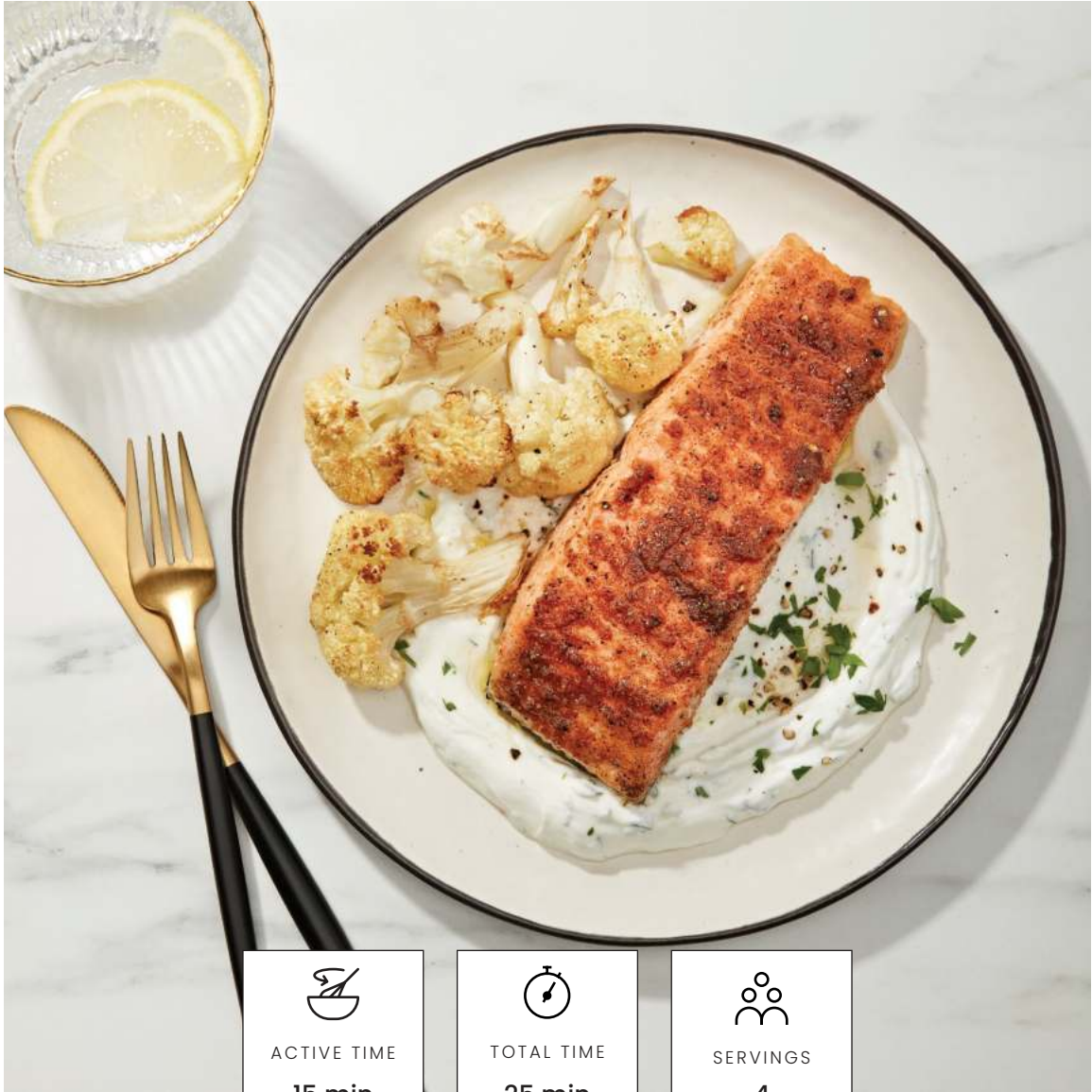
- 8x8-inch baking dish

INGREDIENTS

- Cooking spray
- 10 oz shredded cheddar (about 2 ½ cups)
- 6 oz shredded mozzarella (about 1 ½ cups)
- 1 ½ tsp kosher salt, plus more for the pasta water
- 12 oz fusilli or similar shaped pasta
- 1 Tbsp olive oil
- 2 Tbsp salted butter
- 3 Tbsp all-purpose flour
- 3 cups whole milk, at room temperature
- 1 cup half-and-half, at room temperature
- ½ tsp freshly ground black pepper
- ¼ tsp ground mustard
- ⅛ tsp ground nutmeg

Does it get any better than creamy, gooey mac and cheese with a golden-brown crust? Air frying plus a quick broil gives you the best of both worlds.

1. Spray an 8x8-inch baking dish with cooking spray. In a medium bowl, combine the cheddar and mozzarella.
2. Cook the pasta according to package directions until al dente, drain, then toss with 1 Tbsp oil to prevent sticking.
3. Melt the butter in a large sauté pan over medium heat until melted. Add the flour and whisk for about 2 minutes to combine.
4. While whisking, add the milk slowly, then whisk in the half-and-half, 1 ½ tsp salt, the pepper, mustard, and nutmeg until fully combined.
5. Cook, whisking occasionally, until hot and slightly thickened with some bubbles, about 6 minutes.
6. Add 1 ½ cups of the cheese, and whisk until melted. Cook, whisking occasionally to keep from sticking, until the mixture is hot and has significantly thickened, about 4 minutes.
7. Remove from the heat and stir in the pasta.
8. Transfer about half of the pasta mixture to the prepared pan and top with half of the remaining cheese. Add the remaining pasta to the pan and top with the remaining cheese.
9. Place the baking dish on the baking pan and slide it into the lower rack position.
10. Set to Air Fry at 300°F for 15 minutes. (Midway through cooking, you will get a "Flip" notification. Ignore it and it will turn off after 60 seconds.)
11. Rotate the pan, then set the oven to Air Broil on Low for 3 minutes.
12. Let cool briefly before serving.



ACTIVE TIME

15 min



TOTAL TIME

25 min



SERVINGS

4

Garam Masala Salmon with Cauliflower

INGREDIENTS

Salmon:

- 1 tsp kosher salt
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp garam masala
- ¼ tsp freshly ground black pepper
- 2 tsp olive oil
- 4 6-oz salmon fillets, preferably skin-on
- Cooking spray

Cauliflower:

- 1 medium head cauliflower, trimmed, cored, and cut into 1-inch florets (about 5 cups)
- 1 Tbsp olive oil
- ¼ tsp kosher salt
- ¼ tsp freshly ground black pepper

For more flavor and a hit of creamy coolness, stir some chopped fresh parsley into plain yogurt, season with salt and pepper, and serve a dollop along with the fish and cauliflower.

1. For the salmon: In a small bowl, combine the 1 tsp salt, garlic powder, onion powder, garam masala, ¼ tsp pepper, and 2 tsp olive oil. Spread the spice mixture all over the salmon.
2. Spray one of the dehydrating racks with cooking spray. Place the salmon skin side down on the rack with room between each fillet.
3. Holding the probe parallel to the counter, insert into the thickest salmon fillet. Slide the rack into the bottom position of the oven.
4. For the cauliflower: In a medium bowl, toss the florets with the 1 Tbsp olive oil, ¼ tsp salt, and ¼ tsp pepper. Spread the florets in a single layer on the other dehydrating rack and slide that rack into the top position.
5. Plug the probe into the jack on the control panel.
6. Select Air Bake and set to 325°F, then select Fish.
7. Close the oven door and press Start/Stop. (Midway through cooking, you will get a "Flip" notification. Ignore it and it will turn off after 60 seconds.)
8. When the salmon reaches the target internal temperature, the oven will automatically turn off and the Rest light will come on. Open the oven door but leave the probe in the salmon while it rests.
9. When the oven beeps and the Ready light illuminates, carefully remove the probe and serve the salmon with the cauliflower.



ACTIVE TIME

15 min



TOTAL TIME

45 min



SERVINGS

4-6

Quick Chicken Parmesan

INGREDIENTS

- ¼ cup all-purpose flour
- 1 tsp kosher salt
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp dried oregano
- ½ tsp freshly ground black pepper
- 2 large eggs
- ¾ cup Italian-style seasoned breadcrumbs
- 1 ¼ lb thin-sliced boneless, skinless chicken breast
- Cooking spray, preferably olive oil
- 1 cup homemade or store-bought marinara
- 8 oz brick-style low-moisture mozzarella, sliced
- Fresh basil, for garnish (optional)

Everyone's favorite can be an easy weeknight dinner when you cook with the power of the ExacTemp™ Oven+ Air Fryer.

1. Cover the baking pan in foil and place the air fry basket on it.
2. In a medium bowl or rimmed plate, combine the flour, salt, garlic powder, onion powder, oregano, and pepper. In another medium bowl, whisk the eggs with 2 Tbsp water. Add the breadcrumbs to a third bowl.
3. Bread each chicken cutlet by coating it fully first in the flour mixture and tapping off the excess, then the egg, and then the breadcrumbs, pressing the breadcrumbs to help them adhere.
4. Place the breaded cutlets in the air fry basket in a single layer.
5. Holding the probe parallel to the counter, insert into the thickest chicken breast, making sure the probe tip is not visible. Lightly spray the tops of the cutlets with cooking spray, then slide the pan into the top rack position.
6. Set to Air Fry at 350°F, then press Chicken. Press Start/Stop.
7. Midway through cooking the “Flip” notification will come on. Carefully flip the cutlets over in the basket, ensuring that the probe is still in position. Spray the new top side with cooking spray, and continue cooking.
8. When the chicken reaches its target temperature, cooking will stop automatically. (Ignore the Rest light.) Set the foil-lined pan and basket down on a heatproof surface, then transfer the cutlets from the basket to the pan. Carefully remove the probe. Spoon the marinara over the cutlets, then top with the cheese.
9. Return the pan to the oven in the top rack position and set to Air Broil on High for 7 minutes, until the cheese is melted and browned in spots.
10. Serve garnished with basil, if desired.



ACTIVE TIME

10 min



TOTAL TIME

45 min



SERVINGS

4

Mediterranean Chicken and Potatoes

INGREDIENTS

- 4 bone-in, skin-on chicken thighs (about 2 lb)
- 1 ½ lb little or baby potatoes, halved or quartered, to yield 1-inch pieces
- 3 Tbsp olive oil
- 1 ½ tsp kosher salt
- 1 tsp dried oregano
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp freshly ground black pepper
- Lemon wedges, for serving
- Fresh oregano, for serving (optional)

We love chicken thighs because they have a deep, rich flavor and always cook up nice and juicy. Air frying them makes the skin irresistibly crisp, too.

1. In a large bowl, toss the chicken and potatoes with the oil, salt, oregano, garlic powder, onion powder, and pepper until evenly coated.
2. Line the baking pan with foil and place the air fry basket on top of it. Place a thigh in each of the basket's 4 corners, then spread the potatoes out in the basket, keeping the chicken exposed.
3. Holding the probe parallel to the counter, insert into the largest chicken thigh, parallel to but not touching the bone.
4. Plug the probe into the jack on the panel. Slide the pan into the bottom rack position and set the oven to Air Fry at 350°F. Set the probe target temperature to 175°F and press Start/Stop.
5. Halfway through cooking, the "Flip" notification will come on. Toss the potatoes but leave the chicken untouched.
6. When the chicken reaches its target internal temperature, the oven will automatically turn off and the Rest light will come on. Open the oven door but leave the probe in the chicken while it rests.
7. When the oven beeps and the Ready light illuminates, carefully remove the probe from the chicken and serve with the potatoes, lemon wedges, and fresh oregano, if desired.



ACTIVE TIME

25 min



TOTAL TIME

40 min



SERVINGS

4-6

Taco Zucchini Boats

INGREDIENTS

Boats:

- 4 to 5 medium zucchini
- ¼ tsp kosher salt

Filling:

- 1 Tbsp olive oil
- 1 medium yellow onion, diced
- 1 bell pepper, diced
- 3 cloves garlic, roughly chopped
- 1 ½ tsp kosher salt
- 2 tsp ground cumin
- 1 tsp chili powder
- 1 tsp ground coriander
- 1 tsp dried oregano
- 1 tsp paprika
- ½ tsp freshly ground black pepper
- 1 lb ground beef, preferably 80% lean
- 1 ½ cups shredded Mexican-style cheese blend

Serving (optional):

- Chopped fresh cilantro
- Sour cream
- Salsa

Tender zucchini takes the place of fried tortilla shells in this healthier take on Taco Tuesday. Swap out the beef for ground chicken, turkey, or even chorizo for different tacos for many Tuesdays to come.

1. For the zucchini boats: Line the baking pan with foil. Trim the ends of the zucchini, then cut them in half lengthwise and scoop out the seeds with a spoon. Place each half, skin side down, in a single layer on the prepared pan. (Not all may fit, depending on their size). Sprinkle with ¼ tsp salt.
2. For the filling: In a large skillet over medium heat, heat the olive oil until hot, about 3 minutes.
3. Add the onion, bell pepper, garlic, and 1½ tsp salt, and cook, stirring occasionally, until the vegetables are slightly softened, about 4 minutes.
4. Add the cumin, chili powder, coriander, oregano, paprika, and black pepper and cook, stirring frequently, until the spices are fragrant, about 2 minutes.
5. Add the beef and cook, stirring to break up clumps, until browned and cooked through, about 10 minutes. Let cool briefly, then spoon the meat mixture into the prepared “boats.” Don’t worry if they are slightly overfilled; they will shrink down a little bit.
6. Sprinkle the cheese over the boats.
7. Slide the pan into the bottom rack position and set to Air Bake at 375°F for 13 minutes. (Midway through cooking, you will get a “Flip” notification. Ignore it and it will turn off after 60 seconds.)
8. When the time is up, check that the zucchini is tender, and the cheese is browned and bubbly; if not, cook for a few minutes more.
9. Sprinkle the boats with cilantro and serve with the sour cream and salsa, if desired.



ACTIVE TIME

5 min



TOTAL TIME

25 min



SERVINGS

2-3

Montreal Strip Steak

INGREDIENTS

- 2 boneless strip steaks, each about 12 oz and 1-inch thick
- 3 Tbsp olive oil
- 3 Tbsp Montreal steak seasoning
- Homemade or store-bought herb butter, for serving (optional)

Montreal steak seasoning, available at the supermarket, gives beef a deep, savory flavor. Using the probe thermometer lets you get the exact doneness you prefer.

1. Rub the steaks all over with the olive oil and then the seasoning.
2. Line the baking pan with foil.
3. Holding the probe parallel to the counter, insert into the thickest steak, aiming to have the tip at the center of the steak. Place the steaks on the prepared pan.
4. Slide the pan into the oven in the top rack position. Plug the probe into the jack on the panel.
5. Select Air Fry and set to 400°F. Select Meat and then, using the Meat button, choose your preferred doneness.
6. Close the door and press Start/Stop to begin cooking.
7. Halfway through cooking, the “Flip” notification will come on. Carefully flip the steaks, ensuring the probe stays in place, and continue cooking.
8. When the steaks reach 5 degrees below your target temperature, the oven will automatically turn off and the Rest light will come on. Open the oven door but leave the probe in the steak while it rests.
9. When the Ready light illuminates, carefully remove the probe, transfer the steaks to plates, and top with herb butter, if desired.



ACTIVE TIME

15 min



TOTAL TIME

1 hr 45 min



SERVINGS

6-8

Bacon-Wrapped Pork Loin Roast

INGREDIENTS

- 2 tsp finely chopped fresh rosemary
- 2 tsp finely chopped fresh sage
- 2 tsp finely chopped fresh thyme
- 2 tsp garlic powder
- 2 tsp kosher salt
- 1 ½ tsp freshly ground black pepper
- 1 3 ½- to 4-lb center-cut pork loin
- 9 to 12 slices thick-cut bacon

This Italian-style roasted pork is largely hands-off, thanks to the ExacTemp™ Oven+ Air Fryer. With the Air Roast function it cooks to a perfect, tender medium while the bacon browns to a crisp, burnished finish.

1. In a small bowl, combine the rosemary, sage, thyme, garlic powder, salt, and pepper.
2. Coat the pork all over with the herb mixture.
3. Place the pork on the baking pan. Wrap the bacon slices around the pork crosswise, overlapping them slightly and tucking the ends under the loin, to cover the top and sides completely.
4. Holding the probe parallel to the counter, insert into the center of the loin through the cut end.
5. Slide the pan into the lower rack position and plug the probe into the jack on the control panel.
6. Select Air Roast at 350°F, then select Meat, and using the Meat button, select Medium doneness.
7. Close the door and press Start/Stop. (Midway through cooking, you will get a "Flip" notification. Ignore it and it will turn off after 60 seconds.)
8. When the roast reaches 5 degrees below its target temperature, the oven will automatically turn off and the Rest light will come on. Open the oven door but leave the probe in the roast while it rests.
9. When the Ready light illuminates, remove the roast from the oven, carefully remove the probe, and transfer the roast to a cutting board before slicing and serving.



ACTIVE TIME

25 min



TOTAL TIME

55 min



SERVINGS

15 Cookies

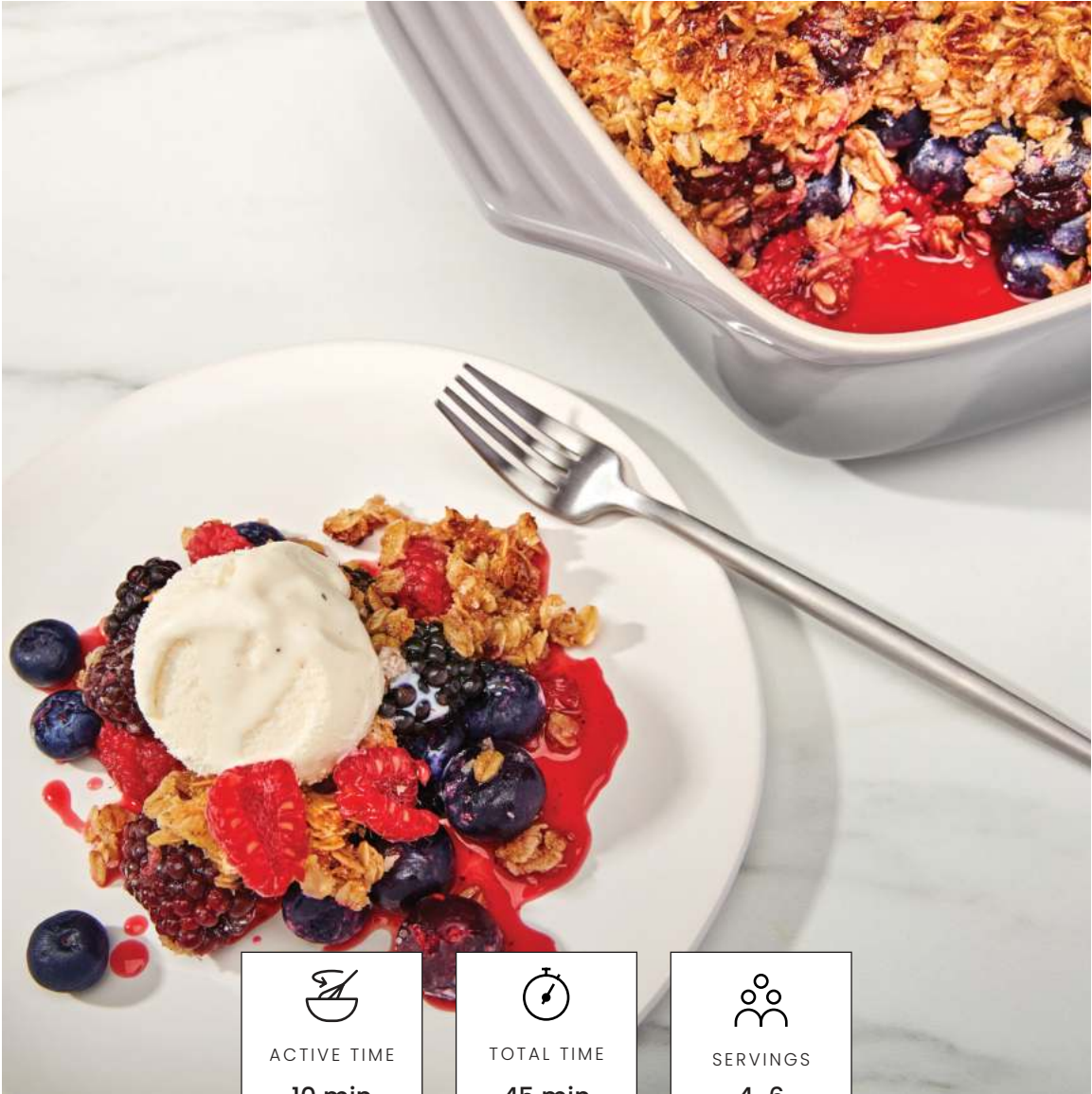
Brown-Butter Sugar Cookies

INGREDIENTS

- 1 cup all-purpose flour
- ½ tsp baking soda
- ¼ tsp kosher salt
- 8 Tbsp (½ cup) unsalted butter
- ½ cup granulated sugar
- ½ cup packed light brown sugar
- 2 Tbsp beaten egg
- 1 tsp vanilla extract
- Flaky sea salt

You'll be amazed at how much deep, toasty flavor you can add to the humble sugar cookie with the extra step of browning the butter.

1. Line the baking pan with parchment paper.
2. In a small bowl, whisk the flour, baking soda, and salt until combined.
3. Heat the butter in a medium saucepan over medium-low heat, until just melted, about 4 minutes.
4. Reduce the heat to low and cook, swirling the pan occasionally, until the milk solids on the bottom of the pan turn brown and the butter has a nutty aroma, about 12 minutes. Scrape the butter and all those toasty browned bits into the bowl of an electric stand mixer fitted with the paddle attachment or, if mixing by hand, a large bowl, and let cool about 10 minutes.
5. Add the sugars to the brown butter.
6. Beat at medium speed until combined, about 1 minute. Add the egg and vanilla and beat until combined, about 1 minute. Alternatively, use a whisk to beat ingredients by hand.
7. Add the dry ingredients and beat until fully combined, about 2 minutes.
8. Roll the dough into 1-inch balls to make about 15 cookies, transferring them to a plate as you go. Refrigerate to firm up, about 8 minutes.
9. Place the dough balls on the prepared baking pan, spacing evenly. Top each with a pinch of flaky sea salt, gently pressing down on the salt to ensure it sticks.
10. Slide the pan into the top rack position and set to Bake at 325°F for 12 minutes.
11. Let cool briefly before serving. Store in an airtight container once completely cool.



ACTIVE TIME

10 min



TOTAL TIME

45 min



SERVINGS

4-6

Vegan/Gluten-Free Mixed Berry Crisp

SPECIAL EQUIPMENT

- 8x8-inch baking pan

INGREDIENTS

- 12 oz blueberries (about 2 ½ cups)
- 12 oz raspberries (about 2 ¼ cups)
- 6 oz blackberries (about 1 ½ cup)
- ¼ cup raw sugar
- 2 tsp arrowroot or cornstarch
- 1 ½ cups gluten-free old-fashioned oats
- ½ cup almond flour
- ½ cup maple syrup
- ½ cup unsweetened shredded coconut
- ¼ cup coconut oil, melted
- 1 tsp ground cinnamon
- Pinch kosher salt
- Vegan ice cream or whipped cream, for serving

You won't miss the traditional butter in this toasty, cinnamon-scented topping. Be sure to look for oats labeled gluten-free. If you're not a fan of blackberry seeds, use the same amount of strawberries, cut in half if large.

1. In a medium bowl, toss the berries with the sugar and arrowroot or cornstarch. Transfer the berry mixture to an 8x8-inch baking pan.
2. In a medium bowl, combine the oats, flour, syrup, coconut, coconut oil, cinnamon, and salt. Stir until well combined.
3. Spoon the oat mixture over the top of the berry mixture. Cover the pan with foil, place the pan on the baking pan, then slide the pan into the bottom rack position.
4. Set to Bake at 350°F for 20 minutes.
5. After 20 minutes, remove the foil, then set to Bake at 350°F. Cook until the fruit is bubbling and the oats are deeply browned, about 15 minutes more.
6. Let the crisp cool slightly before serving with vegan whipped cream or ice cream, if desired.



ACTIVE TIME

15 min



TOTAL TIME

1 hr 45 min



SERVINGS

6

Caramelized Banana Bread Pudding

SPECIAL EQUIPMENT

- 8x8-inch baking pan

INGREDIENTS

- ½ Tbsp salted butter
- ½ cup plus 3 Tbsp sugar, divided
- 3 large eggs
- ¼ cup store-bought or homemade caramel sauce, plus more for serving (optional)
- 2 tsp vanilla extract
- ½ tsp kosher salt
- 2 cups whole milk
- ½ cup heavy cream
- ½ loaf French bread, preferably day old, cut into ¾-inch cubes (about 5 ½ cups)
- 2 ripe bananas, sliced crosswise ¼ inch thick
- Cooking spray
- Ice cream or whipped cream, for serving (optional)

Can a dessert be both homey and decadent? Absolutely, when you combine a classic bread pudding with caramel sauce and caramelized bananas. A dollop of whipped cream or ice cream takes it right over the top.

1. Grease the bottom and sides of an 8x8-inch baking pan with butter. Sprinkle 1 Tbsp of the sugar over the bottom and sides of the pan.
2. In a large bowl, whisk the eggs with ½ cup of the sugar, caramel sauce, vanilla, and salt until well combined.
3. Add the milk and heavy cream, and whisk until well combined.
4. Add the bread cubes, toss to coat, and refrigerate for at least 30 minutes and up to 2 hours.
5. Pour the mixture into the prepared pan and top with the banana slices.
6. Sprinkle the top with the remaining 2 Tbsp sugar. Spray a piece of aluminum foil with cooking spray, then put it greased side down over the pudding in the baking pan. Place the pan on the oven's broil/bake tray, and slide it into the lower rack position.
7. Set the oven to Air Bake at 325°F for 1 hour. Midway through cooking, you will get a "Flip" notification. Carefully remove the foil, placing any bananas stuck to the foil back on the pudding. Slide the pan back into the oven for the remaining time.
8. When the timer ends, set the oven to Air Broil on Low for 5 minutes.
9. When broiling ends, the top of the pudding should be dark golden-brown. Let cool briefly, then serve with more caramel sauce and whipped cream or ice cream, if you like.

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