

50 RECIPES FOR YOUR 3D AIR FRYER OVEN



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Happy Cooking!

Table of Contents

BREAKFAST

Avocado Egg Boats	1
French Toast Sticks	2
Lemon Glazed Blueberry Scones	3
Mini Quiche	4
Sweet Potato Toast	5
Toasted Bagel with Lox	6

SNACKS

Avocado Fries	7
Air Fried Pickles	8
Beef Empanadas	9
Buffalo Cauliflower Bites	10
Chili Cheese Fries	11
Coconut Crusted Shrimp	12
Five Cheese Pull-Apart Bread	13
Mozzarella Basil Bruschetta	14
Mozzarella Sticks	15
Nachos	16
Orange Soda Chicken Wings	17
Parmesan Truffle Fries	18
Pita Chips	19
Reuben Egg Rolls	20
Roasted Tomatillo Salsa	21

SIDES

Air Fried Vegetables	22
Cheddar Cheese Biscuits	23
Grilled Peach & Burrata Salad	24
Jalapeño Cornbread	25
Mexican Corn on the Cob	26
Twice Baked Potato	27

ENTREE

Bacon Cheeseburgers	28
Basil Parmesan Salmon	29
Cauliflower Crust Pizza	30
Chicken Quesadilla	31
Coffee Rubbed Steak	32
Fig, Prosciutto & Arugula Pizza	33
Fish Tacos	34
Italian Chicken Kebabs	35
Mediterranean Fish	36
Mexican Steak Kebabs	37
Rotisserie Chicken	38
Rotisserie Pork Tenderloin	39
Steak Fajitas	40
Stuffed Portobello Mushrooms	41

DESSERTS

Apple Cider Cupcakes with Cranberry Filling & Cream Cheese Frosting	42
Apple Pie	43
Banana Bread	44
Fudge Brownies	45
Grilled Pineapple with Lime Dip	46
Ice Cream Cookie Sandwich	47
Mini Churros	48
Petite Blackberry Pies	49
Strawberry Cream Cheese Egg Rolls	50

Presets

Icon	Food	Temp (°F)	Time (min.)	Cooked
 <p>GRILL 450° / 12 min.</p>	Steak: Ribeye, Sirloin, Filet	450°F	6 min. 8 min. 10 min.	Rare Medium Well-Done
	Hamburger	450°F	8 min.	
	Sausage	450°F	8-12 min.	
	Pork Chop, boneless	450°F	10 min.	
	Pork Chop, bone-in	450°F	12 min.	
Chicken Breast, boneless, skinless	450°F	10-12 min.		
 <p>BROIL 450° / 8 min.</p>	Nachos	450°F	5-7 min.	
	Steak: Ribeye, Sirloin, Filet	450°F	6 min. 8 min. 10 min.	Rare Medium Well-Done
	Pork Chop, boneless	450°F	12-14 min.	
	Pork Chop, bone-in	450°F	16-18 min.	
 <p>ROAST 400° / 20 min.</p>	Chicken Breast, boneless, skinless	450°F	10-12 min.	
	Beef Roast	430°F 430°F 430°F	40 min. 50 min. 60 min.	Rare Medium Well-Done
Icon	Food	Temp (°F)	Time (min.)	Shake?
 <p>FRIES 430° / 20 min.</p>	Potato, fresh	430°F	20-25 min.	Yes
	Sweet Potato, fresh	430°F	25 min.	Yes
	Frozen	430°F	20 min.	Yes
 <p>WINGS 400° / 15 min.</p>	Fresh	400°F	15-18 min.	Flip
	Frozen	400°F	25 min.	Flip
 <p>AIR FRY 430° / 20 min.</p>	Mozzarella Sticks	400°F	7-10 min.	Flip
	Chicken Nuggets	400°F	10-12 min.	Flip
	Onion Rings	400°F	7-10 min.	Yes

Presets (cont.)

Icon	Food	Temp (°F)	Time (min.)	Shake?
 CHICKEN 430° / 45 min.	Chicken Leg/Drumstick	400°F	20 min.	
	Chicken Thigh, boneless, skinless	400°F	17 min.	
	Chicken Thigh, bone-in, skin on	400°F	20 min.	
	Chicken Breast, boneless, skinless	400°F	15-17 min.	
	Whole Chicken	400°F	45 min.	
 PIZZA 420° / 15 min.	Frozen	420°F	15 min.	
	Pizza	420°F	7 min.	
 KEBABS 370° / 18 min.	Beef	370°F	7 min.	
	Pork	370°F	7 min.	
	Chicken	370°F	7 min.	
	Vegetable	370°F	8 min.	
 BAKE 350° / 40 min.	Muffins	350°F	25-30 min.	
	Cake, 8-9" round	350°F	30-40 min.	
	Cupcakes	350°F	30-35min.	
	Brownies, 9" x 9"	350°F	40 min.	
	Broccoli/Cauliflower	350°F	10 min.	Yes
	Carrots	350°F	12-15 min.	Yes
	Zucchini	350°F	10 min.	Yes
	Brussel Sprouts	350°F	15-17 min.	Yes
	Green Beans	350°F	12 min.	Yes
	Corn on the Cob	350°F	15 min.	Flip / Turn
 TOAST 400° / 4 min.	Bread	400°F	6 min.	
 DEHYDRATE 160° / 12 hr.	Meat	160°F	8 hrs.	
	Fruit & Vegetable	130°F	8 hrs.	
	Herb	100°F	1-4 hrs.	

Dietary Icons



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Breakfast



Avocado Egg Boat

SERVES 2 350°F
BAKE

PREP TIME: 7-10 minutes

COOK TIME: 15 minutes

1 avocado
2 eggs
fresh chives
fresh parsley
salt & pepper

1. **SLICE** the avocado in half and remove the pit. Use a spoon to remove 20% of the flesh.
2. **CHOP** your chives and parsley into thin pieces. Season the avocado halves with salt, pepper, chives and parsley.
3. **CRACK** one egg into each of the halves.
4. **PLACE** your avocado boats onto mesh racks in the Air Fryer Oven. Bake at 350°F for 15 minutes.
5. **SPRINKLE** with extra chives and parsley and serve!



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French Toast Sticks

SERVES 2 350°F
BAKE

PREP TIME: 10 minutes

COOK TIME: 11 minutes

4 slices of bread

2 eggs

¼ tsp cinnamon

⅛ tsp nutmeg

pinch of salt

DIPPING SAUCE:

2 Tbsp butter

1 tsp vanilla extract

¼ cup powdered sugar

2 Tbsp heavy whipping
cream

1. **BEAT** eggs gently in a medium bowl with, cinnamon, nutmeg and salt.
2. **SLICE** bread into fourths and dip into egg wash, careful not to over-soak.
3. **PLACE** french toast sticks into a lightly oiled baking pan and bake at 350°F for 5 minutes. Flip and continue to cook for 6 minutes.
4. **SERVE** with dipping sauce.





Lemon Glazed Blueberry Scones

SERVES 2 350°F
BAKE

PREP TIME: 35 minutes

COOK TIME: 25 minutes

2 cups all-purpose flour

1 Tbsp baking powder

½ tsp salt

2 Tbsp sugar

5 Tbsp unsalted butter

1 cup fresh blueberries

1 cup heavy cream

GLAZE:

½ cup lemon juice

zest of 1 lemon

1 Tbsp unsalted butter

2 cups powdered sugar

1. **COMBINE** flour, baking powder, salt, sugar and butter in a large mixing bowl.
2. **MIX** the dry ingredients with a fork until coarse. Form a well into the center of the dough. Pour in heavy cream. Work together, then add blueberries and gently fold into dough mix.
3. **TURN** dough onto a lightly floured work surface. Work the dough into a flat rectangle, about ¾" thick, careful not to burst blueberries. Cut dough into 7 wedges.
4. **LIGHTLY OIL** a baking pan. Place scones inside the baking pan and bake at 350°F for 15 minutes. Turn and continue to cook for 10 more minutes.
5. **COMBINE** glaze ingredients in a small bowl. Drizzle over warm scones.





Mini Quiche

SERVES 3-4
350°F
BAKE

PREP TIME: 25 minutes

COOK TIME: 25 minutes

pre-made pie dough
3 eggs
½ cup heavy cream
½ tsp salt
¼ tsp black pepper
1 Tbsp unsalted butter
½ cup each of your favorite
veggies, meat, and
cheese

1. **DUST** your work area lightly with flour and place the prepared pie dough on top. Place a ramekin face down on the pie dough and cut around the edges. You should be able to create 3-4 ramekin pie crusts with one 9-inch pie dough. Lay the formed dough on the ramekins and add pie weights. Bake the crust at 350°F for 10 minutes. While the crust is cooking, prepare your quiche ingredients.
2. **WHISK** together eggs, heavy cream, salt and pepper in a medium bowl. Cook your veggies and meat in a small fry pan and set aside. We chose diced onions, broccoli, and ham.
3. **REMOVE** the ramekins from the Air Fryer Oven, remove the pie weights and let cool for a few minutes. Add your desired ingredients to each ramekin, fill with egg mixture, and sprinkle cheese on top. Bake at 350°F for 10-15 minutes.





Sweet Potato Toast

SERVES 2 400°F
TOAST

PREP TIME: 10 minutes
COOK TIME: 15 minutes

1 sweet potato
olive oil
salt

TOPPING IDEAS:

fried egg & hot sauce
cream cheese, strawberries
& chia seeds
avocado, cilantro & lime
peanut butter, apple slices &
honey
hazelnut spread, banana,
walnuts & cinnamon

1. **WASH** the sweet potato thoroughly and leave the skin on.
2. **SLICE** the ends of the sweet potato off, and then carefully cut it lengthwise into ½-inch thick slices.
3. **BRUSH** or spray with olive oil, and sprinkle salt on top.
4. **PLACE** the sweet potato slices in 1 layer on a mesh tray.
5. **TOAST** at 400°F for 15 minutes. Serve with your favorite toppings!





Toasted Bagel with Lox

SERVES 3 400°F
TOAST

PREP TIME: 10 minutes
COOK TIME: 5-7 minutes

3 "everything" bagels,
cut in half
6 oz. cream cheese,
softened
6 oz. smoked salmon (or lox),
sliced
1 tomato,
thinly sliced
1/3 red onion,
thinly sliced
4 Tbsp capers
fresh dill,
for garnish

1. **PLACE** the bagel halves onto a mesh tray in the Air Fryer Oven. Using the Toast pre-set, toast for 5-7 minutes at 400°F until the bagel slices reach the desired toast level.
2. **SPREAD** the toasted bagel halves with cream cheese.
3. **SPRINKLE** capers over the cream cheese.
4. **TOP** with sliced smoked salmon.
5. **GARNISH** with onion, and black pepper.
6. **SERVE** promptly with fresh dill.





Snacks



Avocado Fries

SERVES 2-4
400°F
FRIES

PREP TIME: 15 minutes

COOK TIME: 6 minutes

2 avocados,
not fully ripe
juice of 1 lime
salt & pepper
1 egg
¼ cup flour
½ cup panko breadcrumbs

1. **CUT** avocados in half, lengthwise. Then cut into slices and remove from the skin. Drizzle with lime juice then salt and pepper the slices.
2. **GATHER** 3 small bowls, beat eggs in 1 bowl, add flour to the second bowl, then place breadcrumbs in the third bowl. Dip avocado slices in the egg wash, then coat with flour and then coat with breadcrumbs.
3. **PLACE** avocado slices on mesh racks and Air Fry at 400°F for 6 minutes or until crispy.



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Air Fried Pickles

SERVES 4-6 **370°F**
FRIES

PREP TIME: 15 minutes

COOK TIME: 5 minutes

¾ cup panko bread crumbs

1 tsp dried oregano

1 tsp garlic powder

1 tsp paprika

½ tsp salt

¼ tsp pepper

1 egg

**1 jar dill pickles,
slices**

1. **STIR** together panko, oregano, garlic powder, paprika, salt and pepper in a medium bowl. In a separate bowl, whisk egg and set aside.
2. **PAT** pickle chips dry with paper towels.
3. **DREDGE** pickle chips first in egg and then in breadcrumbs. Separate pickles into batches. Place one batch onto a mesh tray and cook for 5 minutes at 370°F.
4. **SERVE** with your favorite dipping sauce!





Beef Empanadas

SERVES 4 350°F
BAKE

PREP TIME: 50 minutes
COOK TIME: 10-15 minutes

2 Tbsp olive oil
1 lb. ground beef,
extra lean
1 large onion,
chopped
3 cloves garlic,
minced
½ tsp oregano
1 tsp cumin
1 tsp smoked paprika
1 tsp chili powder
½ tsp salt, or to taste
½ tsp black pepper
½ cup beef broth
1 Tbsp brown sugar
2 Tbsp hot sauce
4 sheets puff pastry
1 egg

1. **HEAT** the olive oil in a pan and add the ground beef. Saute the ground beef until no longer pink, breaking it up with a wooden spoon. Add the onion and garlic and continue sautéing until the onion is translucent. Add the oregano, cumin, smoked paprika, chili powder, salt, pepper, beef broth, brown sugar and hot sauce to the skillet and stir. Cook for a couple more minutes then remove from heat and let cool.
2. **ROLL** out puff pastry sheet to ¼" thick. Using a 4" cookie cutter or bowl, cut 6 circles. Fill each pastry round with 1 tablespoon of meat mixture in the middle.
3. **BRUSH** half of the pastry round edge with egg wash, then fold the dough over into a half-moon shape so the edges meet. Press them together with your fingers to seal. Use a fork to crimp the edge. Place onto a baking pan and repeat with remaining ingredients.
4. **POKE** holes in each empanada using a fork then brush the empanadas with the egg wash and bake for 10-15 minutes at 350°F or until golden brown.
5. **SERVE** warm with salsa or chipotle aioli.





Buffalo Cauliflower Bites

SERVES 4 350°F
BAKE

PREP TIME: 15 minutes

COOK TIME: 12 minutes

1 head of cauliflower
1 Tbsp olive oil
2 Tbsp garlic powder
¼ tsp salt
⅛ tsp pepper
1 Tbsp butter,
melted
¾ cup hot wing sauce

1. **CUT** cauliflower into bite-sized pieces and toss lightly with olive oil. Place cauliflower on mesh racks and air fry at 350°F for 10 minutes.
2. **MIX** all the remaining ingredients together in a large bowl. When the cauliflower is done cooking, toss with the sauce.
3. **PLACE** cauliflower back on the mesh racks and cook for an additional 2 minutes.



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Chili Cheese Fries

SERVES 4
450°F
BROIL

PREP TIME: 25 minutes
COOK TIME: 3-5 minutes

1 pkg. frozen fries
1 can beef chili
1 jalapeño,
diced
1 tomato,
diced
½ red onion,
diced
¼ cup cilantro,
diced
1 cup cheddar cheese,
shredded
sour cream

1. **PLACE** frozen fries in the Air Fry Basket. Place basket into the Air Fryer Oven. Bake the fries at 400°F for 15-20 minutes.
2. **REMOVE** Air Fry Basket from oven.
3. **COAT** the fries with the canned chili then top with cheese. Set the Air Fryer Oven to Broil. Place the baking tray in the top rack and broil for 5-8 minutes at 450°F, or until cheese is melted and chili is warmed.
4. **TOP** with diced onion, tomato, and jalapeño.
5. **SERVE** with sour cream on the side.





Coconut Crusted Shrimp

SERVES 4 360°F
AIR FRY

PREP TIME: 20 minutes
COOK TIME: 6-7 minutes

1 lb. jumbo raw shrimp,
deveined and peeled
⅓ cup flour
½ tsp salt
½ tsp pepper
2 large eggs,
beaten
¾ cup panko breadcrumbs
1 cup coconut,
sweetened and shredded
vegetable oil or coconut oil

1. **RINSE** shrimp under cold water and pat dry with a towel.
2. **COMBINE** flour, salt and pepper in a medium bowl. Beat eggs in a second bowl. Combine panko and coconut in a third bowl.
3. **DIP** the shrimp into the flour, then the eggs, and then into the coconut mixture, pressing gently.
4. **LIGHTLY OIL** the mesh tray to prevent sticking and add the battered shrimp.
5. **BAKE** at 360°F for 3 minutes. Turn shrimp and continue to cook for 3-4 minutes or until crispy.



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Five Cheese Pull-Apart Bread

SERVES 4-6
350°F
BAKE

PREP TIME: 35 minutes

COOK TIME: 12 minutes

1 bread loaf,
medium
7 Tbsp butter
2 tsp garlic puree
½ cup cheddar cheese
4 oz. goat cheese
½ cup mozzarella cheese
½ cup gouda cheese
4 oz. brie cheese
2 tsp chives
parsley,
freshly chopped
parmesan cheese,
for sprinkling
salt & pepper,
to taste

1. **GRATE** your hard cheese into 3 different piles and set aside.
2. **MELT** the butter on medium heat in a saucepan. Add in the chives, salt, pepper and garlic. Cook for another 2 minutes, mix well, then set aside.
3. **CARVE** little slits into your bread diagonally, crossing over each other.
4. **DRIZZLE** the garlic butter mixture into each slit until covered. Insert the goat and brie cheese in the slits.
5. **SPREAD** the cheddar, mozzarella and gouda cheese over the tops and fill the cracks with them. Place loaf on the mesh rack. Bake at 350°F for 6 minutes, or until the cheese is melted and the bread is warm.
6. **SPRINKLE** with parmesan cheese and freshly chopped parsley.





Mozzarella Basil Bruschetta

SERVES 4
400°F
TOAST

PREP TIME: 15 minutes
COOK TIME: 5-7 minutes

1 baguette
1 mozzarella log

SPREAD:

4 roma tomatoes,
chopped
1 garlic clove,
minced
½ tsp dried oregano
1 tsp salt
1 Tbsp olive oil
fresh basil,
chopped

1. **COMBINE** ingredients for the spread in a medium bowl.
2. **SLICE** baguette and mozzarella into ½" slices. Place mozzarella onto baguette slices and place on mesh tray. Bake at 400°F for 5-7 minutes or until cheese has begun to melt.
3. **ADD** tomato spread to toast and serve.



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Mozzarella Sticks

SERVES 6
400°F
FRIES

PREP TIME: 35 minutes

COOK TIME: 10 minutes

12 string cheese sticks

2 large eggs

½ cup parmesan cheese,
grated

2 cups Italian breadcrumbs

1 cup all-purpose flour

1. **UNWRAP** string cheese sticks, cut in half, and place on a freezer-safe dish. Freeze for 20 minutes.
2. **GATHER** 3 medium sized bowls, beat eggs in 1 bowl, combine Parmesan cheese and breadcrumbs in the second bowl, then place flour in the third bowl. Remove cheese sticks from freezer.
3. **DIP** each cheese stick into the flour, then eggs and then breadcrumbs to coat.
4. **LIGHTLY OIL** the bottom of a baking pan to prevent sticking.
5. **AIR FRY** mozzarella sticks for 5 minutes at 400°F. Using tongs, rotate the cheese sticks to ensure even cooking. Continue to bake for 5 minutes or until golden brown.



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Nachos

SERVES : 450°F
6 : BROIL

PREP TIME: 15 minutes
COOK TIME: 1-2 minutes

1 bag tortilla chips
15 oz. can black beans,
drained and rinsed
1 cup corn kernels,
frozen, canned or roasted
1 cup cheddar cheese,
shredded
½ cup monterey jack cheese,
shredded
1 roma tomato,
diced
¼ cup red onion,
diced
1 jalapeño,
thinly sliced
2 Tbsp sour cream
2 Tbsp fresh cilantro leaves,
chopped

1. **PLACE** tortilla chips in a single layer onto an aluminum foil covered mesh rack.
2. **TOP** with black beans, corn and cheeses.
3. **PLACE** baking pan into Air Fryer Oven on the middle rack. Using the Broil pre-set, broil the nachos until heated through and the cheeses have melted, about 1-2 minutes.
4. **TOP** with tomato, onion, jalapeño, sour cream and cilantro. Serve warm with salsa.





Orange Soda Chicken Wings

SERVES 4-6
400°F
WINGS

PREP TIME: 35 minutes
COOK TIME: 17-20 minutes

2 lbs. chicken wings
½ tsp salt
¼ tsp pepper
½ tsp garlic powder
½ tsp onion powder
1 Tbsp baking powder

SAUCE:

1 cup orange soda
3 Tbsp hot sauce
2 Tbsp brown sugar
2 Tbsp butter
1 Tbsp orange zest
1 tsp soy sauce
¼ tsp red pepper flakes
1 Tbsp cornstarch

1. **TOSS** the chicken wings in a medium bowl with salt, pepper, garlic powder, onion powder and baking powder to fully coat.
2. **PLACE** the tossed chicken wings on a mesh tray. Bake at 400°F for 17-20 minutes. While chicken is cooking, prepare the sauce.
3. **BRING** the orange soda, hot sauce, brown sugar, butter, orange zest, soy sauce, red pepper flakes and cornstarch to a boil in a saucepan. Reduce the heat and simmer until the sauce has thickened.
4. **REMOVE** your wings from the Air Fryer Oven and toss with the prepared sauce.
5. **SERVE** with your favorite veggies.





Parmesan Truffle Fries

SERVES 2 430°F
FRIES

PREP TIME: 45 minutes
COOK TIME: 20-25 minutes

2 medium potatoes
2 tsp olive oil
½ tsp sea salt
pinch of thyme
pinch of oregano
¼ cup parmesan cheese,
shredded
truffle oil,
for drizzling

1. **WASH** and peel potatoes. Slice into ½" thick potato strips.
2. **SOAK** the strips in a bowl of water for 20 minutes. Drain and pat dry with a paper towel.
3. **PLACE** the potatoes in a large mixing bowl, and stir in olive oil, sea salt, thyme, and oregano. Coating and seasoning well.
4. **ADD** the seasoned potatoes to the Air Fry Basket. Select the Fries preset and cook at 430°F and cook for 20-25 minutes or until fries are crispy and golden brown.
5. **TOSS** in a large bowl with truffle oil and parmesan cheese.



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Pita Chips

SERVES 4-6
350°F
BAKE

PREP TIME: 10 minutes

COOK TIME: 8 minutes

4 pitas

1 Tbsp olive oil

salt & pepper

½ tsp garlic powder

cayenne pepper

1. **CUT** pitas into 8 triangle slices. Place in a large bowl and coat with oil and seasoning.
2. **PLACE** pitas on mesh racks.
3. **BAKE** pitas at 350°F for 4 minutes. Turn pitas and continue to cook for 4 minutes.



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Reuben Egg Rolls

SERVES 6-8
350°F
BAKE

PREP TIME: 25 minutes

COOK TIME: 14 minutes

1 packet egg roll wrappers
1 lb. sliced corned beef
or pastrami
15 oz. can sauerkraut
8 slices Swiss cheese
vegetable oil spray
thousand island dressing

1. **CUT** corned beef and Swiss cheese into narrow slices.
2. **DRAIN** sauerkraut and dry with a paper towel.
3. **PLACE** one egg roll wrapper onto a cutting board with a corner pointing towards you. Moisten the edges with water. Stack corned beef, Swiss, corned beef, Swiss, and a spoonful of sauerkraut.
4. **FOLD** the pointed end closest to you and over the contents. Bring up one side and fold in. Repeat with other side. Roll bulky end away from you until fully closed.
5. **SPRAY** lightly with vegetable oil. Place egg rolls on a lightly oiled mesh tray.
6. **BAKE** at 350°F for 7 minutes, flip, then bake for an additional 7 minutes.
7. **SERVE** with Thousand Island dressing.



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Roasted Tomatillo Salsa

SERVES 6-8
350°F
BAKE

PREP TIME: 15 minutes
COOK TIME: 12 minutes

6 tomatillos
½ red bell pepper
2 jalapeño peppers
1 large clove of garlic
1 Tbsp vegetable oil
1 tsp lime juice
½ tsp salt

1. **REMOVE** the skins from the tomatillos.
2. **PLACE** tomatillos, bell pepper and chilis in the baking pan and place in the Air Fryer Oven. Bake at 350°F for 12 minutes.
3. **POUR** contents into a blender.
4. **ADD** garlic, vegetable oil, lime juice and salt and blend to desired consistency.





Sides



Air Fried Vegetables

SERVES : 350°F
6-8 : BAKE

PREP TIME: 10 minutes
COOK TIME: 10-12 minutes

1 bell pepper
1 white onion
1 eggplant
1 zucchini
2 Tbsp olive oil
½ tsp thyme
½ tsp ground cumin
½ tsp oregano
½ tsp garlic powder
salt & pepper

1. **CHOP** vegetables into medium pieces.
2. **ADD** vegetables, olive oil, thyme, ground cumin, oregano, garlic powder, salt and pepper together in a bowl and toss to combine.
3. **PLACE** vegetables on a mesh tray in a single layer.
4. **BAKE** at 350°F for 10-12 minutes or to your desired doneness.





Cheddar Cheese Biscuits

SERVES 6-8
350°F
BAKE

PREP TIME: 15 minutes
COOK TIME: 30-35 minutes

1 ½ cup all-purpose flour
½ cup butter
1 tsp baking powder
¾ cup buttermilk
½ cup scallions
½ tsp seafood seasoning
¼ tsp cayenne powder
1 ½ cup cheddar cheese

1. **MIX** together flour and butter in a medium bowl until it reaches a crumb-like consistency. Combine remaining dry ingredients and slowly add milk while working mixture into dough with hands.
2. **DIVIDE** dough into 1-2 inch balls and place in a prepared baking pan, making sure that there is at least a ½" in between the dough balls.
3. **BAKE** at 350°F for 30-35 minutes.
4. **SERVE** warm with butter.



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Grilled Peach & Burrata Salad

SERVES 2 450°F
GRILL

PREP TIME: 45 minutes

COOK TIME: 5 minutes

2 peaches,
sliced

1 cup burrata cheese

½ cup balsamic vinegar

2 Tbsp olive oil

salt & pepper

to taste

fresh basil

4 cups arugula

baguette

sliced

1. **PLACE** the Grill Plate into the Air Fryer Oven and pre-heat.
2. **BRUSH** the sliced peaches with olive oil and grill at 450°F for 5 minutes, flipping halfway through.
3. **PREPARE** the balsamic reduction while the peaches are grilling. In a small saucepan, cook the balsamic vinegar over low heat until the vinegar has reduced to at least half the original amount.
4. **ADD** grilled peaches to a bed of arugula, top with burrata and fresh basil, and drizzle on the balsamic reduction.
5. **SERVE** with toasted baguette slices and enjoy!



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Jalapeño Cornbread

SERVES : 350°F
6-8 : BAKE

PREP TIME: 15 minutes

COOK TIME: 25 minutes

1 cup yellow cornmeal
1 cup flour
½ cup sugar
2 tsp baking powder
1 tsp salt
½ tsp baking soda
¾ cup sour cream
½ buttermilk
2 eggs
3 Tbsp butter,
melted
2 Tbsp vegetable oil
¼ cup pepper jack cheese,
grated
½ cup jalapeños,
finely chopped

1. **MIX** together the cornmeal, flour, sugar, baking powder, salt, and baking soda in a medium bowl.
2. **COMBINE** the sour cream, buttermilk, eggs, butter, and oil in a large bowl. Add the dry ingredients to the wet ingredients and mix well.
3. **CHOP** the jalapeños into fine pieces. Grate the cheese and add both ingredients into the main bowl.
4. **LIGHTLY OIL** the bottom of a baking pan.
5. **ADD** the batter halfway into the pan and place in the Air Fryer Oven.
6. **BAKE** at 350°F for 25 minutes.
7. **INSERT** a toothpick in the center of the cornbread. If clean when removed, the cornbread is done.
8. **CUT** and serve warm with butter.





Mexican Street Corn

SERVES 2 450°F
GRILL

PREP TIME: 15 minutes

COOK TIME: 8 minutes

2 ears of fresh corn

1 tsp olive oil

½ tsp chili powder

1 tsp lime juice

¼ cup fresh cilantro

¼ cup parmesan cheese

1. **PEEL** husk and silk from corn and cut into halves. Gently pour 1 tsp of olive oil over corn and rub it in with your hands.
2. **PRE-HEAT** the Grill Plate and place corn halves into the Grill Plate and grill at 450°F for 5 minutes.
3. **FLIP** the corn after 3 minutes.
4. **REMOVE** corn and top with parmesan cheese, chili powder, lime juice and cilantro.



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Twice Baked Potato

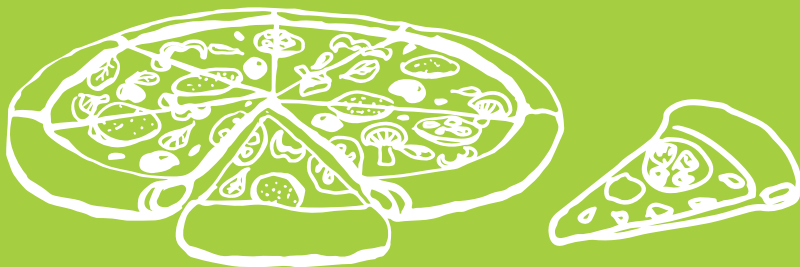
SERVES 8
350°F
BAKE

PREP TIME: 35 minutes
COOK TIME: 40-45 minutes

4 russet potatoes
olive oil
salt & pepper
2 Tbsp butter,
softened
¼ cup sour cream
¼ cup freshly chives,
chopped
2 green onions,
thinly sliced
¾ cup cheddar cheese,
shredded
4 slices crispy bacon,
crumbled

1. **WASH** and scrub russet potatoes. Pat dry.
2. **POKE** several holes around the potato using a fork. Rub skin with olive oil, salt and pepper. Place in the Air Fryer Oven on a mesh rack. Bake at 350°F for 30-35 minutes.
3. **CHECK** for doneness by inserting a fork. A fork easily pierces when it's done. If the potato is still firm, bake a little longer.
4. **CUT** lengthwise slits in the top of each potato. Carefully scoop out flesh from the center. In a bowl, combine sour cream, chives, half of the chopped green onions, and half the cheddar cheese. Mix together and scoop filling back into potatoes skins.
5. **SPRINKLE** remaining cheese on top and bake at 350°F for 5-7 minutes.
6. **TOP** with bacon bits and remaining green onions.





Entrées



Bacon Cheeseburgers

SERVES 6 450°F
GRILL

PREP TIME: 25 minutes
COOK TIME: 8-10 minutes

3 lbs ground beef
(80% / 20%)
1/3 cup heavy cream
1/2 tsp hot sauce
1/4 tsp worcestershire sauce
1 tsp salt
1/2 tsp black pepper
6 kaiser rolls
butter,
softened
6 slices white cheddar
6 slices cooked bacon,
halved

1. **MIX** beef, cream, hot sauce, Worcestershire, salt, and pepper in a medium bowl. With clean hands, mix meat well and set aside.
2. **SLICE** rolls in half and spread each half with softened butter.
3. **PLACE** Grill Plate into the Air Fryer Oven and pre-heat using the Grill setting. Place the rolls face-down on the grill and cook until golden brown. Remove from the grill and set aside.
4. **FORM** the beef mixture into patties and place 4 on the grill at a time. Cook for 4-5 minutes at 450°F. Flip the patties and add a slice of cheddar cheese. Continue cooking to desired doneness.
5. **PLACE** the patties on the halved buns. Top each with bacon and enjoy!



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Basil Parmesan Salmon

SERVES 4
360°F
BAKE

PREP TIME: 15 minutes

COOK TIME: 10-15 minutes

olive oil spray

4 salmon fillets,
skin removed, ≈ 5 oz. each

½ lemon

¼ teaspoon Kosher salt

black pepper

3 Tbsp mayonnaise

6 fresh basil leaves,
minced

3 Tbsp parmesan cheese,
grated

1. **SPRITZ** the baking tray with olive oil.
2. **SEASON** the salmon with lemon juice, salt and pepper.
3. **MIX** the mayonnaise, basil and 2 tablespoons parmesan cheese in a small bowl.
4. **SPREAD** the mixture completely over the top of salmon. Sprinkle remaining parmesan cheese on top.
5. **PLACE** the salmon on baking trays in the Air Fryer Oven. Bake at 360°F for 10-15 minutes or longer depending on thickness.





Cauliflower Crust Pizza

SERVES 1 400°F
PIZZA

PREP TIME: 20 minutes

COOK TIME: 19 minutes

1 head of cauliflower
½ cup mozzarella cheese,
shredded
¼ cup parmesan cheese,
grated
½ tsp dried oregano
½ tsp salt
¼ tsp garlic powder
2 eggs,
lightly beaten

1. **CUT** the head of cauliflower into bite size pieces. Steam until soft. In a food processor or blender, grind the cauliflower until fine.
2. **PAT** the cauliflower dry and transfer to a medium mixing bowl. Combine the rest of the ingredients with the cauliflower.
3. **LIGHTLY OIL** an 8" baking pan and pour mixture into basket creating a ½" layer.
4. **PACK** the cauliflower mixture into the pan creating a ¼" layer. Bake at 400°F for 15 minutes.
5. **REMOVE** crust from baking pan and flip over. Add pizza sauce, cheese and desired toppings.
6. **RETURN** pizza to Air Fryer Oven and bake at 400°F for an additional 4-6 minutes.



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Chicken Quesadilla

SERVES 1
450°F
GRILL

PREP TIME: 20 minutes

COOK TIME: 6 minutes

1 large flour tortilla

$\frac{3}{4}$ cup cheddar,
shredded

1 Tbsp green chiles,
diced

$\frac{1}{2}$ cup chicken,
shredded

TOPPINGS:

sour cream

black olives,
sliced

fresh tomatoes,
diced

salsa

cilantro

1. **PLACE** the Grill Plate into the Air Fryer Oven. Set the oven to pre-heat.
2. **LAYER** flour tortilla as a base, shredded cheese, green chiles, and shredded chicken to half of the tortilla. Fold the other half over and use a spatula to gently press the quesadilla together. Use toothpicks to hold the tortilla closed.
3. **GRILL** on one side for about 2-3 minutes or until golden brown. Flip and repeat on the other side until quesadilla reaches desired doneness. Remove from Air Fryer Oven and slice into 4 pieces.
4. **SERVE** with your favorite toppings and enjoy warm.





Coffee Rubbed Steak

SERVES 2 450°F
GRILL

PREP TIME: 2-3 hours
COOK TIME: 6 minutes

16 oz. favorite steak
2 Tbsp coffee beans,
ground
1 tsp cocoa powder
1 tsp cumin
1 ½ tsp coriander
1 ½ tsp black pepper
1 Tbsp smoked sweet paprika
2 Tbsp ancho chili powder
1 Tbsp brown sugar
1 Tbsp kosher salt
1 Tbsp canola oil

1. **COMBINE** all dry ingredients.
2. **COAT** steaks with canola oil, then rub the steak with the dry rub. Refrigerate for 2-3 hours, then let them sit out for 1 hour to get to room temperature.
3. **PLACE** the Grill Plate into the Air Fryer Oven and pre-heat. Grill at 450°F for 3 minutes per side (for medium-rare).
4. **REMOVE** steak and let rest for 3 minutes before cutting.





Fig, Prosciutto & Arugula Pizza

SERVES 1 400°F
PIZZA

PREP TIME: 15 minutes

COOK TIME: 7 minutes

1 flatbread
2 Tbsp olive oil
salt & pepper
6-8 Tbsp fig jam
12 oz. fresh goat cheese
6 oz. prosciutto,
thinly sliced
2 cups arugula
1 cup parmesan,
shredded

1. **DRIZZLE** flatbread with olive oil, salt, and pepper.
2. **SPREAD** the fig jam over the surface of the flatbread then spread the goat cheese over the fig jam.
3. **PRE-HEAT** the Grill Plate in the Air Fryer Oven. Place the flatbread on the Grill Plate and bake for 7 minutes at 400°F or until the crust is golden and the cheese is melted.
4. **REMOVE** from the oven and drape prosciutto slices over the hot pizza.
5. **SPRINKLE** arugula generously, and top with shredded parmesan.
6. **CUT** into wedges and serve warm.



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Fish Tacos

SERVES 4-5
360°F
AIR FRY

PREP TIME: 25 minutes
COOK TIME: 20 minutes

2 eggs
10 oz. Mexican beer
1 cup corn starch
1 cup flour
1/2 Tbsp chili powder
1 Tbsp cumin
salt & pepper
1 lb. cod,
cut into large pieces

SALSA:
3 mangos - *peeled & diced*
1/2 red bell pepper - *diced*
1 jalapeño - *de-seeded & diced*
1/2 red onion - *diced*
1 Tbsp cilantro - *chopped*
1 lime - *juiced*
salt & pepper - *to taste*
1/4 head of red cabbage - *sliced thin*

soft corn tortillas
queso fresco

1. **WHISK** together the eggs and beer in a medium bowl, set aside.
2. **COMBINE** flour, cornstarch, chili powder, cumin, salt, and pepper in a medium bowl.
3. **COAT** the fish in the egg mixture then transfer to the flour mixture and dredge to completely coat all sides.
4. **SPRAY** a mesh rack with cooking spray. Place the fish on the rack, then coat with more cooking spray.
5. **PLACE** in the middle rack of the Air Fryer Oven and air fry at 360°F for 20 minutes.
6. **MIX** all salsa ingredients in a medium mixing bowl. Refrigerate until ready to serve.
7. **SERVE** the fish on warm tortillas, add the mango salsa, then top with queso fresco crumbles.





Italian Chicken Kebabs

SERVES 3-4
370°F
KEBAB

PREP TIME: 45 minutes

COOK TIME: 7 minutes

1 lb. chicken breasts,
cut into large cubes
salt & pepper
2 Tbsp tomato paste
¼ cup olive oil
3 garlic cloves,
minced
1 Tbsp fresh Italian parsley,
chopped
1 French baguette,
cut into cubes

1. **SEASON** chicken with salt and pepper.
2. **COMBINE** the tomato paste, olive oil, garlic cloves and chopped parsley in a small bowl. Add the chicken and tomato mixture to a resealable plastic bag and toss to fully coat. Refrigerate for at least 30 minutes.
3. **SKEWER** your chicken and bread in an alternating pattern onto the skewers.
4. **DRIZZLE** with olive oil and season with salt and pepper. Assemble the skewers onto the skewer rotisserie*. Place in the Air Fryer Oven and activate the rotisserie setting.
5. **ROAST** the skewers at 370°F for 10 minutes.
6. **GARNISH** with parmesan and parsley.



*sold separately



Mediterranean Baked Fish

SERVES 2 360°F
BAKE

PREP TIME: 10 minutes
COOK TIME: 10-15 minutes

2 lbs. cod fillet or salmon
¼ tsp sea salt
1 tsp paprika
1 tsp ginger,
ground
1 tsp dill,
dried
¼ cup kalamata olives,
pitted and chopped
¼ cup sun-dried tomatoes,
drained
⅓ cup artichoke hearts
¼ cup capers
3 sprigs fresh dill,
chopped
⅓ cup pesto sauce

1. **PLACE** fish fillet in baking pan and sprinkle with sea salt, paprika, ground ginger, and dried dill.
2. **TOP** fish with the remaining ingredients, trying to get an even distribution over the full fillet.
3. **BROIL** on the top rack for 3 minutes at 400°F. Turn off the Air Fryer Oven and move the baking pan to the third rack. Re-set the Air Fryer Oven to Bake at 360°F or 10 minutes, or until fish is cooked through. Thicker cuts of fish will require 12-15 minutes.
4. **REMOVE** fish from the Air Fryer Oven and serve.



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Mexican Kebabs

SERVES 3-4
370°F
KEBAB

PREP TIME: 25 minutes

COOK TIME: 12 minutes

1 ½ lb. rib eye,
cut into 1" cubes
1 ½ Tbsp vegetable oil
salt & pepper,
to taste
½ medium white onion,
cut into 1" cubes
1 green pepper,
cut into 1" cubes
3 slices of bacon,
cut into 1" pieces
1 red pepper,
cut into 1" cubes

1. **COMBINE** the meat, salt, pepper and vegetable oil in a medium bowl.
2. **THREAD** the meat and vegetables onto the skewers in an alternating pattern. Repeat until all of the ingredients are on skewers.
3. **ASSEMBLE** the skewers onto the skewer rotisserie. Place in the Air Fryer Oven and activate the rotisserie setting. Roast the skewers at 370°F for 12 minutes.
4. **SERVE** with warm tortillas, spicy salsa, or creamy guacamole.



*sold separately



Rotisserie Chicken

SERVES 4 430°F
CHICKEN

PREP TIME: 25 minutes
COOK TIME: 45 minutes

4-5 lb. chicken
1 Tbsp olive oil
¼ tsp sea salt
1 tsp paprika
1 Tbsp dried thyme
1 Tbsp dried mustard
½ tsp onion powder
½ tsp garlic powder

1. **PLACE** the chicken in a medium bowl. In a separate small bowl, combine remaining ingredients.
2. **RUB** chicken with spices.
3. **TRUSS**, and insert the rotisserie fork (see manual or quick start guide for step by step instructions).
4. **BASTE** with olive oil. Use Rotisserie Tong to insert the chicken into the rotisserie position.
5. **ROAST** at 430°F for 45 minutes and activate the Rotisserie function.
6. **CHECK** the internal temperature using a meat thermometer (165°F).
7. **REST** for 5 minutes before serving.



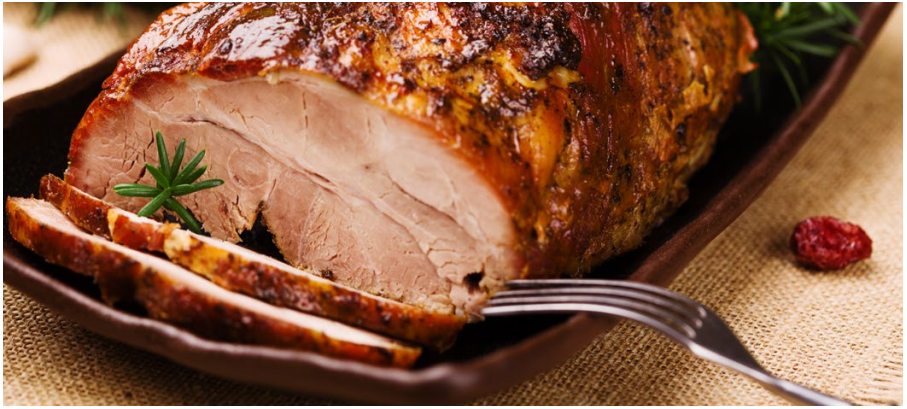
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Rotisserie Pork Tenderloin

SERVES 4 400°F ROAST

PREP TIME: 45 minutes

COOK TIME: 35 minutes

2 lb boneless pork tenderloin

1 cup whole grain mustard

2 Tbsp honey

4 cloves garlic,
minced

½ tsp salt

½ tsp black pepper

1 ½ cup brown sugar

¼ cup balsamic vinegar

2 Tbsp dry mustard

all-purpose spice rub,
to taste

1. **TIE** the boneless pork loin in 5 sections with butchers twine, to help keep its shape.
2. **INSERT** the rotisserie skewer down the center of the pork loin, then fasten the rotisserie tongs to hold the pork in place.
3. **COMBINE** whole mustard, honey, garlic, salt, and pepper in a small bowl. Lather the pork with the wet rub. Lather the all-purpose spice rub to the pork.
4. **PLACE** the pork into the Air Fryer Oven. Using the Roast setting and with the rotisserie function turned on, roast the pork loin at 400°F for 35 minutes or until internal temperature is 140°F. Let rest for 5 minutes.
5. **HEAT** brown sugar, balsamic vinegar, and dry mustard in a medium sauce pan until the sugar is dissolved. Do not bring to a boil.
6. **DRIZZLE** the glaze over the pork and serve.





Steak Fajitas

SERVES 2 450°F
GRILL

PREP TIME: 2-3 hours
COOK TIME: 12-14 minutes

2 Tbsp olive or avocado oil
¼ tsp chili powder
¼ tsp garlic powder
¼ tsp oregano
½ tsp ground cumin
2 tsp salt
1 tsp pepper
½ medium yellow onion
1 large bell peppers
1 lb. steak
8 corn tortillas
cojita cheese

1. **COMBINE** oil, chili powder, garlic powder, oregano, ground cumin, salt and pepper into a medium bowl. Slice onions, peppers and steak into thin strips and add to the bowl with seasoning. Coat well and refrigerate for 1-2 hours.
2. **PLACE** the Grill Plate into the Air Fryer Oven and pre-heat. Using rubber-tipped tongs, add peppers and onions to one side of the grill. Add the steak to the other side of the grill. Grill steak at 450°F for 4-5 minutes on each side. Stir vegetables occasionally until they are tender and charred around the edges.
3. **TRANSFER** meat to a cutting board and let rest for 5 minutes. Warm the tortillas on the grill. Slice the steak against the grain.
4. **SERVE** on the tortillas with the onions and peppers and add top with cojita cheese.



NOTE: Do not overcrowd the Grill Plate. Cook in 2 batches if necessary.



Stuffed Portobello Mushrooms

SERVES 4
450°F
GRILL

PREP TIME: 35 minutes
COOK TIME: 11-12 minutes

4 portobello mushroom caps
6 oz. baby spinach
2 shallots,
thinly sliced
2 Tbsp unsalted butter
½ cup panko breadcrumbs
1 clove garlic,
minced
1 ½ cups marinara sauce
¼ cup crumbled goat cheese

1. **RINSE** the mushrooms and pat dry. Scrape out the gills and remove the stem.
2. **BRUSH** with olive oil and grill for at 450°F for 7 minutes.
3. **HEAT** oil in a medium sauté pan over med-low heat. Add half of the sliced shallots and sauté until translucent. Add the baby spinach and sauté until wilted. Remove and set aside.
4. **MELT** butter in the pan over medium heat. Add the rest of the chopped shallots and cook for 1-2 minutes. Add the breadcrumbs and minced garlic and toast for 3 minutes.
5. **REMOVE** the roasted mushroom caps. Add a spoonful of marinara sauce and spinach to each mushroom. Sprinkle breadcrumb mixture and crumbled goat cheese on top.
6. **PLACE** the mushrooms on a mesh rack and secure into the middle level of the air fryer oven. Broil at 400°F for 3-4 minutes.





Desserts



Apple Cider Cupcakes with Cranberry Filling & Cream Cheese Frosting

SERVES 6-8
350°F
BAKE

PREP TIME: 1 hour
COOK TIME: 20-25 minutes

2 eggs
1 ⅓ cup flour
1 cup apple cider
⅔ cup sugar
½ cup butter
2 tsp baking powder
1 tsp cinnamon
½ tsp salt
1 tsp vanilla

FROSTING:
1 package cream cheese
½ cup butter
4 cups powdered sugar
1 tsp vanilla
½ Tbsp cinnamon

FILLING:
12 oz. bag fresh cranberries
¼ cup granulated sugar
¼ cup maple syrup
½ sweet apple,
peel & dice
½ cup apple cider
1 cinnamon stick

- FILLING** - Place all ingredients in a medium saucepan. Heat to a boil and let simmer for 15 minutes. Remove the cinnamon stick and mash ingredients.
- CUPCAKES** - Cream together butter and sugar in a large mixing bowl using a hand mixer. Add the eggs and vanilla and mix until fully incorporated. In a separate bowl, combine the dry ingredients together. Alternating between apple cider and the dry mixture, slowly incorporate them into the butter/sugar/egg mixture. Line cupcake tins with liners. Fill cupcakes ⅔ and bake at 350°F for 20-25 minutes or until toothpick inserted into the center comes out clean. Let cool completely before frosting.
- FROSTING** - Cream the cream cheese and butter together with a hand mixer for about 2 minutes, until light and fluffy. Add vanilla and mix to combine. Add half of the powdered sugar and half of the cinnamon. Cream mixture for about 1 minute. Then add the second halves of sugar and cinnamon and cream until smooth. Keep covered in the refrigerator until ready to frost.
- ASSEMBLE** - Remove centers of cupcakes and fill with cranberry filling. Scoop frosting into a piping bag and pipe frosting on cupcakes.





Apple Pie

SERVES 4 350°F
BAKE

PREP TIME: 45 minutes
COOK TIME: 40 minutes

2 rolls refrigerated pie crust,
room temp
2 apples
1 tsp lemon juice
1 tsp cinnamon
2 Tbsp sugar
divided
½ tsp vanilla extract
2 Tbsp butter
1 egg

1. **PEEL**, core and dice apples. Place in a medium bowl and stir in lemon juice, cinnamon, 1 tablespoon sugar and vanilla.
2. **UNROLL** pie crusts and line the bottom of baking pan (or any 7-inch pie pan) with 1 crust. Bake at 350°F for 7 minutes. Remove the pie pan from the Air Fryer Oven and add apple mixture. Place the other pie crust on top. Pinch together with the bottom crust and cut off any excess dough. With a knife, make several cuts into the top of the pie crust.
3. **BEAT** the egg in a small bowl. Brush egg wash over the pie crust and sprinkle with 1 tablespoon of granulated sugar.
4. **PLACE** pie pan back into the Air Fryer Oven and Bake at 350°F for an additional 25-30 minutes or until crust is golden brown. Remove from the Air Fryer Oven and let cool for before serving.





Banana Bread

SERVES 9
350°F
BAKE

PREP TIME: 25 minutes
COOK TIME: 40-45 minutes

1 ½ cups all-purpose flour
1 tsp baking soda
¼ tsp salt
1 large egg
½ cup butter
¾ cup brown sugar
2 to 3 bananas,
over-ripened

1. **COMBINE** dry ingredients in a medium bowl.
2. **BEAT** eggs and blend in butter and sugar in a separate mixing bowl.
3. **MASH** bananas in a third medium mixing bowl. Add together wet ingredients.
4. **ADD** in dry ingredients slowly and mix until well blended.
5. **POUR** batter into a baking pan. Bake at 350°F for 40-45 minutes.
6. **INSERT** a toothpick into the center. If the toothpick comes out clean, the bread is done.



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Fudge Brownies

SERVES 9 350°F
BAKE

PREP TIME: 20 minutes

COOK TIME: 30 minutes

4 oz. unsalted butter
1 cup sugar
3 eggs
1 cup flour
¼ tsp baking powder
½ tsp salt
8 oz. semi-sweet chocolate

1. **MELT** butter and chocolate together. Set aside to cool or place in an ice water bath.
2. **BEAT** eggs and sugar in a medium bowl. Add salt and mix well.
3. **DRIZZLE** in the cooled chocolate mixture.
4. **STIR** in the flour but do not over mix.
5. **TRANSFER** batter into a lightly greased baking pan and place on the bottom rack.
6. **BAKE** for 30 minutes at 350°F or until a toothpick is inserted and removed cleanly.



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Grilled Pineapple with Lime Dip

SERVES 4-6
450°F
GRILL

PREP TIME: 1.5 hours
COOK TIME: 6-9 minutes

1 pineapple
¼ cup brown sugar,
packed
3 Tbsp honey
2 Tbsp lime juice
paprika,
for garnish

LIME DIP:
3 oz. cream cheese,
softened
¼ cup plain yogurt
2 Tbsp honey
1 Tbsp brown sugar
1 Tbsp lime juice
1 tsp lime zest,
grated

1. **PEEL** and core the pineapple and cut into eight wedges. Cut each wedge into two spears.
2. **COMBINE** the brown sugar, honey and lime juice in a large resealable plastic bag. Add the pineapple and turn the bag to coat. Refrigerate for 1 hour.
3. **COAT** the grill rack with cooking spray and preheat your Grill Plate in the Air Fryer Oven. Drain and discard the marinade and place the pineapple on the Grill Plate. Grill for 3 minutes on each side, or until golden brown.
4. **BEAT** the cream cheese until it is smooth in a medium bowl. Beat in the yogurt, honey, brown sugar, lime juice and lime zest until smooth. Cover and refrigerate until ready for serving.
5. **SPRINKLE** paprika on top of the pineapple and serve with lime dip.



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Ice Cream Cookie Sandwich

SERVES 6-9
350°F
BAKE

PREP TIME: 30 minutes
COOK TIME: 20-25 minutes

1 ⅓ cup flour
⅓ cup coconut sugar
¼ cup brown sugar
1 ½ sticks of butter
4 Tbsp honey
3 Tbsp whole milk
1 Tbsp cocoa powder
1 tsp vanilla extract
1 cup chocolate chips

ICE CREAM:

1 cup heavy whipping cream
1 cup half and half
¼ cup sugar
1 whole vanilla bean
½ tsp of salt
4 cups ice

1. **MIX** butter and sugars into a large mixing bowl using an electric beater.
2. **ADD** flour, honey, cocoa powder, vanilla, and milk. Mix well, then fold in the chocolate chips a little at a time.
3. **FORM** about 12-18 balls of cookie dough and place them into a baking pan about 2 inches apart. Bake for 20-25 minutes at 350°F.
4. **COMBINE** all the ice cream ingredients into a blender and blend until mixture becomes an ice cream texture.



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Mini Churros

SERVES 12 350°F
BAKE

PREP TIME: 30 minutes
COOK TIME: 10-15 minutes

1 cup water
½ cup unsalted butter
¼ tsp salt
1 cup all-purpose flour
3 eggs
¼ cup sugar,
for coating

1. **BRING** water to a boil in a medium saucepan. Add butter, salt and sift in flour. Stir well and remove from heat. Transfer flour mixture to a mixing bowl.
2. **ADD** eggs, 1 at a time and beating until incorporated after each addition. Allow to cool, then spoon the mixture into a pastry bag fitted with a large open-star tip.
3. **SQUEEZE** out mixture into 3-inch lengths.
4. **PLACE** churros into baking pan or on to mesh racks and bake at 350°F for 10-15 minutes. Carefully remove churros and roll in sugar to coat.



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Petite Blackberry Pie

SERVES 9
350°F
BAKE

PREP TIME: 50 minutes

COOK TIME: 12 minutes

pre-made dough

BLACKBERRY FILLING:

½ cup sugar

1 Tbsp cornstarch

½ cup water

6 oz. blackberries

1 Tbsp lemon juice

¾ tsp cinnamon

½ tsp nutmeg

GLAZE:

1 cup powdered sugar

2 Tbsp milk

1 tsp vanilla extract

1. **ADD** sugar, cornstarch, water, lemon juice and spices into a medium saucepan. Set to medium heat and add blackberries. Stir frequently and allow it to come to a boil.
2. **STIR** frequently and then remove from the heat and allow it to cool. The filling will thicken.
3. **COMBINE** the glaze ingredients in a small bowl, mixing well and set aside.
4. **ROLL** the pre-made dough out to about ¼" thick. Using a circular cookie cutter, cut as many circular shapes as possible. Using your finger, brush the perimeter with milk.
5. **SPOON** 4-5 berries in the center with some juice and fold in half. Use the prongs on a fork to seal the edges closed. Brush the exterior of the pies with milk.
6. **PLACE** each pie onto the baking sheet, leaving space in between each pie. Bake at 350° for 6 minutes, flip, then bake for another 5-6 minutes.
7. **COMBINE** powdered sugar, milk and vanilla extract until smooth. Set aside.
8. **DRIZZLE** warm pies with glaze.



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Strawberry Cream Cheese Egg Rolls

SERVES 8
350°F
BAKE

PREP TIME: 20 minutes

COOK TIME: 12 minutes

8 egg roll wrappers

10 strawberries,

diced

2 Tbsp butter,

melted

8 oz. cream cheese,

room temperature

2 Tbsp sugar

½ Tbsp lemon juice

½ tsp vanilla

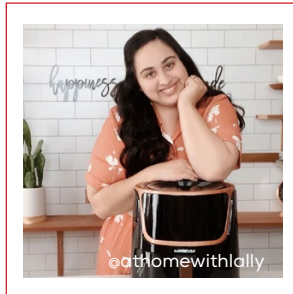
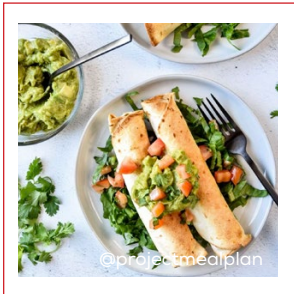
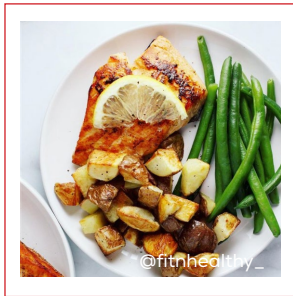
pinch of cinnamon

1. **BEAT** the cream cheese with sugar, cinnamon, vanilla, and lemon juice in a medium bowl.
2. **FOLD** strawberries into the cream cheese mix, do not beat the strawberries.
3. **PLACE** one egg roll wrapper onto a cutting board with a corner pointing towards you. Moisten the edges with water.
4. **SPOON** 2 tablespoons of cream cheese mixture in the center. Fold the pointed end closest to you and over the contents. Bring up one side and fold in. Repeat with other side. Roll bulky end away from you until fully closed.
5. **SPACE** egg rolls on a mesh tray and brush with melted butter. Bake the egg rolls at 350°F for 12 minutes or until browned.
6. **COOL** before serving.



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