

Air Fried Zucchini Fries with Herb Yogurt Dip

For Breville Smart Oven Air

Prep 35 minutes | Cook 12 minutes | Serves 6

Ingredients for the Zucchini

- 2 medium zucchini
- (about 8 ounces/225g each)
- 2 teaspoons kosher salt, divided
- 1 cup (55g) panko breadcrumbs
- 1 cup (60g) finely grated Parmesan cheese
- 1 teaspoon Italian seasoning
- Pinch cayenne pepper
- ¼ cup (35g) all-purpose flour
- 2 eggwhites

Ingredients for the Yogurt Dip

- 1 cup Greek yogurt
- 1 clove garlic, minced
- 1 tablespoon minced chives
- 1 tablespoon chopped Italian parsley
- 1 teaspoon lemon juice
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

Directions:

1. Cut the zucchini in half crosswise and then cut each half lengthwise into wedges 1/2-inch (1cm) thick. Toss zucchini with 1 ½ teaspoons kosher salt and place in a strainer or colander set over a bowl. Let drain for 30 minutes. Then rinse well under cold running water to get rid of excess salt. Use paper towels or a clean dish towel to dry the zucchini well.

2. To make the dip, combine all ingredients in a small bowl and stir until well combined. Cover and chill until ready to use.

3. Combine panko, Parmesan, Italian seasoning, cayenne and ½ teaspoon kosher salt in the bowl of a Breville food processor. Pulse until ingredients are well combined and slightly finer in texture, 5-7 pulses. Transfer panko mixture to a shallow dish.

4. Place flour and egg whites in two additional shallow dishes. Working in batches, toss zucchini in flour and shake excess off. Dip zucchini in egg whites and allow excess to drain off. Dredge zucchini in panko mixture, ensuring all sides are well crusted.

5. Arrange zucchini in a single layer on the air fry basket, leaving space between each piece.

6. Select AIRFRY/425°F (220° C)/SUPER CONVECTION/12 minutes and press START to preheat oven.

7. Cook in rack position 4 until brown and crispy, about 12 minutes. Serve immediately with herb yogurt dip



Enjoy!
—Frankie

Air Fried Korean Chicken Wings

For Breville Smart Oven Air

Prep 20 minutes | Cook 30 Minutes

Ingredients for chicken wings

- ½ pounds chicken wing drumettes and flats
- 1 tablespoon baking powder
- 1 teaspoon kosher

Ingredients for sauce

- ¾ cup gochujang (Korean fermented red chili paste)
- 2 cloves garlic, finely minced
- 1 tablespoon minced fresh ginger
- 1 teaspoon sesame oil
- 3 tablespoons unseasoned rice vinegar
- 2 tablespoons reduced-sodium soy sauce
- 3 tablespoons honey

Ingredients for garnish

- 3 green onions, thinly sliced
- 2 tablespoons white sesame seeds



Directions:

1. Place wing pieces in a large bowl. Combine baking powder and salt in a small bowl. Sprinkle baking powder mixture over wings and toss to coat evenly.
2. Set baking rack in roasting pan and place wings on rack, providing equal space between wings.
3. Insert wire rack in rack position 4. Select AIRFRY/SUPER CONVECTION/450°F for 30 minutes and enable Rotate Remind, then Press START to preheat oven.
4. Cook for 30 minutes, flipping the wings when Rotate Remind signals.
5. Prepare sauce while wings cook. Combine sauce ingredients in a small bowl and whisk well. Sauce can be made a day in advance and stored, covered, in the refrigerator. Gently warm sauce before pouring over the wings.

Enjoy!
—Frankie

Air Fried Churros

For Breville Smart Oven Air

Prep 30 minutes | Cook 20 | Makes about 30

Ingredients for dough

- 1 cup water
- 1 tablespoon unsalted butter
- 1 tablespoon sugar
- ½ teaspoon vanilla extract
- ¼ teaspoon kosher salt
- 1 cup all-purpose flour
- 1 whole egg

Ingredients for coating mixture

- ¾ cup unsalted butter, melted
- ½ cup sugar
- ½ teaspoon ground cinnamon

For dipping (optional)

- chocolate sauce
- dulce de leche sauce

Directions:

1. Combine water, butter, sugar, vanilla, and salt in a large saucepan and bring to boil over medium-high heat. Add flour all at once and stir with wooden spoon until well combined, with no streaks of flour remaining.
2. Transfer dough to bowl of Breville stand mixer fitted with paddle attachment. Mix on medium-high speed until cooled slightly, about 1 minute. Reduce speed to low and add egg. Once egg is incorporated, increase speed to high and beat until outside of bowl is cool about 12-15 minutes.
3. Select AIRFRY/350°F SUPER CONVECTION for 20 minutes and press START to preheat oven.
4. Transfer dough to piping bag fitted with ¼-inch closed star pastry tip.
5. Pipe 3-inch lengths of dough onto airfry rack, using scissors to snip dough at tip.
6. Cook in rack position four until churros are brown and crisp on the outside, about 20 minutes.
7. Place melted butter in medium bowl. Combine sugar and cinnamon in a second medium bowl. Toss warm churros in melted butter and then in cinnamon sugar. Set aside.
8. Pipe remaining dough onto airfry rack and repeat steps 6-7.
9. Serve immediately with chocolate sauce or dulce de leche for dipping.



Enjoy!
—Frankie

Air Fried Eggplant Parmesan

For Breville Smart Oven Air

Prep 60 minutes | Air Fry 40 minutes + Bake 10 minutes

Ingredients for eggplant

- 1 medium eggplant (about 1 pound)
- 1 cup panko breadcrumbs
- 1 cup finely grated Parmesan cheese
- 1 teaspoon dried oregano
- 1 teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- ½ cup all-purpose flour
- 2 eggs

Ingredients for marinara sauce

- 1 28-ounce can of whole tomatoes
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 teaspoon kosher salt
- ½ teaspoon dried oregano
- Pinch red pepper flakes

To assemble

- 1 cup shredded mozzarella cheese
- ½ cup finely grated Parmesan cheese

Directions for the eggplant:

1. Slice eggplant crosswise into 1/2-inch slices. Lay slices in single layer on a baking sheet and sprinkle with ½ teaspoon kosher salt, flip slices and sprinkle with another ½ teaspoon salt. Let rest for 20 minutes while preparing breading.
2. Combine panko, Parmesan, oregano, salt and black pepper in bowl of Breville food processor. Process until finely ground, about 15-20 seconds. Transfer to a shallow dish.
3. Place flour in a second shallow dish. Scramble eggs and 2 tablespoons water in a third shallow dish.
4. Use paper towels or a clean dish towel to dry the eggplant slices, pressing firmly on both sides to remove as much moisture as possible.
5. Working in batches, toss eggplant in flour and shake off any excess. Dip eggplant in egg and allow excess to drain off. Dredge eggplant in panko mixture, ensuring all sides are well crusted. If there are any extra breadcrumbs, reserve them to sprinkle on top of casserole.
6. Place half of eggplant on the airfry rack in a single layer. Reserve remaining eggplant on a dry baking pan.
7. Select AIRFRY/375°F SUPER CONVECTION for 20 minutes and press START to preheat oven. Cook in rack position four until brown and crispy, about 20 minutes. Repeat with remaining eggplant.
9. While eggplant is cooking, make the sauce.



[continued on next page]

Directions for the sauce:

1. Pour tomatoes and their juices into a large bowl and crush with your hands. Alternatively, blend with an immersion blender or Breville food processor for a smoother sauce.
2. Heat olive oil in a medium saucepan over medium heat. Add minced garlic and cook, stirring constantly, until just golden, about 30 seconds. Add the crushed tomatoes, salt, oregano and red pepper flakes and stir to combine.
3. Simmer sauce for 10 minutes, stirring occasionally. Remove from heat and reserve.

Assembly:

1. Insert wire rack in rack position four. Select BAKE/400°F CONVECTION for 10 minutes and press START to pre-heat oven.
2. Spread ¼ cup marinara sauce on bottom of an 8 x 8-inch baking dish. Arrange half the eggplant in the dish.
3. Sprinkle eggplant with half of the mozzarella and half of the Parmesan. Spoon 1 cup sauce over the cheese.
4. Repeat layering with remaining eggplant and mozzarella and half of the remaining Parmesan. Spoon 1 cup of sauce over top. Sprinkle with remaining Parmesan and 2 tablespoons reserved breadcrumb mixture (optional).
5. Bake casserole until bubbly and golden brown on top, 10-15 minutes. Let rest 5 minutes before cutting and serving. Serve with extra marinara sauce.

Enjoy!
—Frankie

Air Fried Chicken Satay with Peanut Sauce*

For Breville Smart Oven Air

Prep 20 minutes | Marinating |

* See next page for Peanut Sauce recipe.

Ingredients for marinade

- 3 tablespoons vegetable oil
- 2 stalks lemon-grass, white parts only, thinly sliced
- 2 cloves garlic
- 2 medium shallots, thinly sliced
- 2 teaspoons ground turmeric
- 1 teaspoon ground coriander
- 1 teaspoon cayenne pepper
- 2 tablespoons sugar
- 2 teaspoons kosher salt

Ingredients for skewers

- ½ pounds (680g) boneless skinless chicken thighs

Sauce & garnish

- Peanut sauce
- Sliced cucumber
- Sliced onion



Directions:

1. To make marinade, combine all ingredients in a Breville food processor or blender and process until smooth.
2. Cut each thigh into 1-inch wide strips. Place in a large bowl and toss with marinade until well coated. Cover and refrigerate at least 8 hours or overnight.
3. Insert wire rack in rack position 4. Select AIRFRY/425°F (220°C)/SUPER CONVECTION/20 minutes and enable Rotate Remind and press START to preheat oven.
4. Thread 2 pieces of chicken on each skewer. Place the broiling rack in the roasting pan and arrange 6 skewers crosswise on the rack, alternating the orientation of skewers so that 3 skewers point in each direction (handle ends of skewers will extend off the rack).
5. Cook for 20 minutes, ripping the skewers when. Rotate Remind signals. Chicken will be dark brown and slightly charred
6. Repeat with remaining 6 skewers. Serve immediately with peanut sauce and garnish.

Tips:

You can use a twelve 12-inch skewers or 24 6-inch skewers.

For faster cleaning, line the roasting pan with parchment paper or foil prior to adding the chicken.

[see next page for Peanut Sauce recipe]

Peanut Sauce

For Breville Smart Oven Air

Makes 1-3/4 Cups | Prep 10 minutes | Cook 5 minutes

Ingredients:

- 1 cup unsalted dry roasted peanuts
- 2 stalks lemon-grass, white parts only, minced
- 3 cloves garlic, crushed
- 1 small shallot, thinly sliced
- 1-inch piece ginger, grated
- 1 teaspoon red pepper flakes
- 2 tablespoons vegetable oil
- ½ cup water
- 1 tablespoon soy sauce
- 2 tablespoons dark brown sugar
- 1 tablespoon lime juice
- ¼ teaspoon kosher salt



Directions:

1. Process peanuts in a Breville food processor until coarsely ground. Remove from Breville food processor bowl and reserve.
2. Add lemon-grass, garlic, shallot, ginger and red pepper flakes to Breville food processor bowl and process until smooth.
3. Heat oil in a small saucepan over medium heat. Add lemon-grass mixture and fry until fragrant, 2-3 minutes.
4. Add peanuts, water; soy sauce, brown sugar; lime juice and salt and stir to combine.
5. Reduce heat to low and cook, stirring frequently, for 3 minutes. Serve warm or at room temperature. If sauce is too thick, thin with water to desired consistency.

Enjoy!
—Frankie