

TODD ENGLISH  
KITCHEN

# DIGITAL TOUCH CONTROL AIR FRYER

model number TEAF919





# MEET CHEF ENGLISH

Todd English is a celebrated chef, restaurateur, author, and television personality. He has opened innovative and award-winning restaurants around the globe. Among his numerous accolades from the culinary world, Chef English is a four-time James Beard Foundation Award winner and was named *Bon Appétit's* Restaurateur of the Year. He has authored four critically acclaimed cookbooks, including his most recent, *Cooking In Everyday English*. Chef English has also created the record-breaking housewares line, The Todd English Collection, and hosted the Emmy-nominated PBS travel series Food Trip with Todd English.

Todd English Kitchen is an exceptional range of high-performance countertop appliances. Todd's passion for the creative process results in these products delivering extraordinary blending, cooking, frying, mixing and ease of use. As Todd continues pushing the limits of imagination, his attention to detail and progressive design intrinsically allows endless possibilities that heighten the delicious world that surrounds us.

# CONGRATULATIONS

The Todd English Air Fryer makes cooking quick, convenient and most importantly—healthy. By using rapid hot air convection cooking technologies, the Todd English Air Fryer evenly circulates hot air to cook fresh or frozen foods, giving them the same crunchy bite and moist interiors produced by conventional deep fryers. And food is never submerged in cooking oils or fats while cooking. The Todd English Air Fryer can bake, broil and steam a wide variety of foods, such as meats, vegetables, pizzas and even cakes. Get started with the great recipes that follow—and enjoy!

## TODD ENGLISH AIR FRYER what's included

Air Fryer



Heating Chamber



Cooking Basket



Pizza Pan

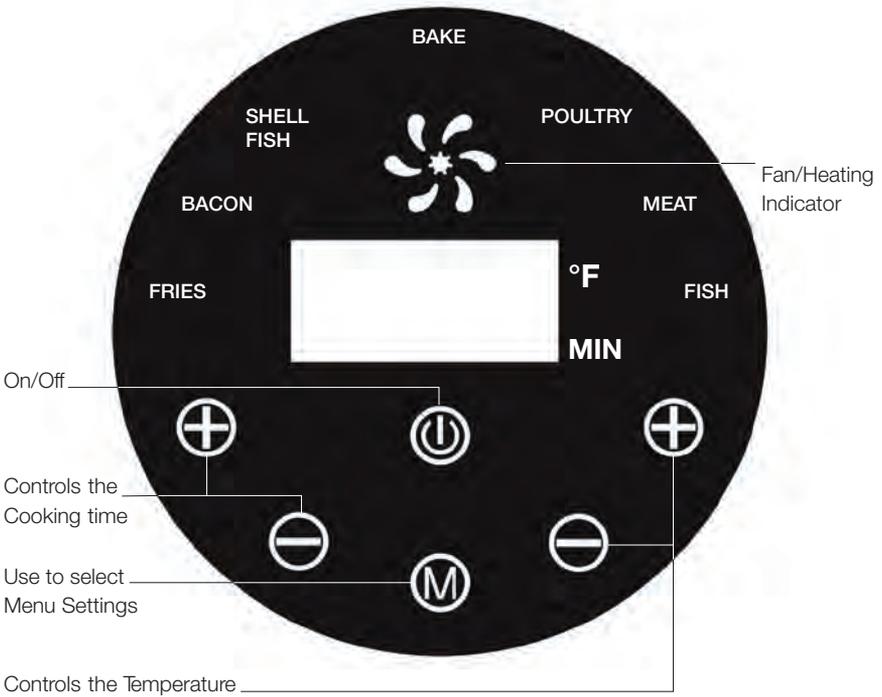


Steam/Meat Rack



# TODD ENGLISH AIR FRYER

## control panel



There are seven cook settings that you can use with this Air Fryer. Each has a preset time and preset temperature that will appear in the center of the control panel once a cook setting is selected. The display alternates between showing the time and the temperature. To select a setting, press M until the one you plan to use becomes illuminated.

You can use the preset time and temperature, or adjust either to suit your recipe. To increase or decrease the cooking time, press the + or – symbols on the left side of the control panel. To cook using a different temperature, press + or – on the right side of the control panel.

Below are the preset temperatures and times for the seven cook settings.

- Fries: 20 minutes at 400° F
- Bacon: 25 minutes at 370° F
- Shell Fish: 20 minutes at 330° F
- Bake: 30 minutes at 330° F
- Poultry: 20 minutes at 400° F
- Meat: 25 minutes at 400° F
- Fish: 20 minutes at 330° F

# INSTRUCTIONS FOR USE

1. Remove all packaging materials, sticker, and labels.
2. Clean the basket and pan with hot water, soap and a non-abrasive sponge. These parts are dishwasher safe.
3. Wipe the inside and outside of the appliance with a clean cloth.
4. Place the Air Fryer on a flat and even surface.
5. Place the cooking basket into the heating chamber, then place into the Air Fryer.
6. Plug unit in to a 3-prong grounded wall socket. The On/Off icon will be illuminated.
7. To start the Air Fryer in manual mode, press On/Off. The factory default setting is 15 minutes at 370° F.
  - Time can be adjusted in 1-minute increments by pressing + or – on the left side of the control panel.
  - Temperature setting can be adjusted in 10° increments by pressing + or – on the right side of the control panel.
8. To cook using one of the seven cooking presets, press M until the desired icon is illuminated. Then press On/Off to start the Air Fryer.
9. You can override the current cooking cycle at any time. To do so:
  - Adjust the time by pressing + or – on the left side of the control panel.
  - Adjust the temperature by pressing + or – on the right side of the control panel.
  - Select a different cooking preset by pressing M until the new preset is illuminated.
10. The fan/heating icon will illuminate red while the Air Fryer is heating, and will turn off once the selected temperature has been reached. During the cooking cycle, while hot air is circulating through the Air Fryer, the icon will illuminate blue. It will stay blue during the cooling period.
11. In order to shake or add ingredients during the cooking cycle:
  - Remove the cooking basket by the handle. The Air Fryer will automatically shut down.
  - Add ingredients or gently shake basket.
  - Place basket back into the machine. The cooking cycle will resume.
  - See the Cooking Guide for recommended times to add or shake ingredients.
12. Once the cooking cycle is complete, remove the heating chamber with the cooking basket from the Air Fryer and place it on a pot holder. The heating chamber and cooking basket are VERY HOT—do not place on any surface that can burn.

**NOTE:** Liquids will accumulate in the cooking chamber. Use caution when removing from the Air Fryer.

13. To separate the cooking basket from the heating chamber, slide the plastic cover forward to access the release button. Press the release button and lift the cooking basket out of the cooking chamber.

The Pizza Pan is included for cooking pizza, and can also be used as a baking tin. Place the pan into the cooking basket, and then put the basket with the pan into the heating chamber.

The Steam/Meat rack is included for steaming or keeping meats off the bottom of the basket. Place the rack into the cooking basket, and then put the basket with the rack into the heating chamber. The rack can also be used with the Pizza Pan, with both placed in the basket.

**NOTE: In order for the Air Fryer to operate, the heating chamber—with the cooking basket in it—must be secured in the Air Fryer.**

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Always wait 30 minutes for the appliance to cool down before handling or cleaning.
- Ensure that the appliance is placed on a horizontal, even, and stable surface.
- Leave at least 5 inches of free space around the back, sides, and top of the appliance for a clear air flow.
- Do not use the appliance if there is any damage to the plug, electrical cord or any other parts.
- Do not use the appliance, or plug it in, with wet hands.
- Do not leave the appliance unattended while it is operating.
- Make sure all the ingredients are inside the basket to prevent any contact with the heating elements.
- Do not cover the air inlet or outlets when the appliance is operating.
- Do not place anything on top of the appliance during operation.
- During the cooking cycle, hot air/steam is released through the air outlets. **CAUTION:** Keep your hands and face away from the air/steam outlets as this can cause burns.
- The heating chamber, cooking basket and pizza pan are very hot after use. Always place on pot holder or silicone mat after removing from the Air Fryer.
- The warranty is void if the appliance is used for professional purposes, or it is not used according to instructions.

## CARE AND CLEANING

1. **CLEAN THE AIR FRYER AFTER EVERY USE. UNPLUG THE FRYER AFTER ITS CYCLE HAS ENDED. ALWAYS WAIT AT LEAST 30 MINUTES FOR THE FRYER TO COOL DOWN BEFORE CLEANING.**

**NOTE:** Do not clean the pan, basket, and inside of the appliance with any metal kitchen utensils or abrasive cleaning materials because this may damage the non-stick coating.

2. Wipe the outside of the fryer with a moist cloth.
3. Clean the heating chamber and cooking basket with hot water, dish detergent, and a non-abrasive sponge. If there is debris stuck to the basket or bottom of the pan, they can be soaked in hot soapy water for about 10 minutes.

**NOTE:** The pizza pan and steam/meat rack are dishwasher safe, but hand washing is recommended.

4. Clean the inside of the appliance with a damp (wrung-out), non-abrasive sponge to wipe away any food debris and grease.

**NOTE:** Do not allow even small amounts of water to get inside the appliance.

5. Clean the heating element with a cleaning brush to remove debris.

# TODD'S COOKING TIPS

- Any food that can be cooked in a conventional, convection, microwave or toaster oven can be cooked in your Air Fryer.
- Smaller ingredients usually require a slightly shorter cooking time than larger ingredients.
- Shaking smaller ingredients halfway during the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- For a crispy surface, spritz vegetable, olive or non-stick oil over ingredients in the basket. Process in the Air Fryer within a few minutes after adding the oil.
- Another method for achieving a crispy texture is to add a small amount of oil (3–4 tbsp.) to the heating chamber. Never overfill, as this will damage the Air Fryer. **Use caution** when removing the heating chamber from the unit, as ingredients and oil will be very hot.
- A small amount of liquid (3–4 tbsp.) can be added to the pan for steaming food. Never overfill, as this will damage the Air Fryer. **Use caution when removing the pan** from the unit, as ingredients—and any remaining steam or water—will be very hot.
- Snacks that can be prepared in an oven can also be prepared in the Air Fryer.
- Place a glass, silicone or metal oven-safe dish in the Air Fryer basket when baking a cake or quiche, or frying fragile or filled ingredients.
- You can also use the Air Fryer to reheat ingredients by setting the temperature to 300°F for up to 10 minutes.
- Frozen foods, such as fries, chicken nuggets and fish sticks can be prepared by following the Cooking Chart on the following pages.

## CARBON FIBER FILTER

A filter that is good for 100 uses comes installed in your Air Fryer, and acts to minimize food odors while cooking. It is not necessary to have one installed in order to use the Air Fryer. Additional filters are included in the Accessories Pack available for purchase through EVINE Live, at [evine.com](http://evine.com); or by emailing [customercare@alliedrich.net](mailto:customercare@alliedrich.net).

# COOKING CHART

This table will help you select the basic settings for your ingredients, and what to do during the cooking cycle. **NOTE:** Settings are indications only. Since ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

ingredient	quantity	temp °F	time minutes	additional information
<b>french fries</b>				
french fries—fresh	1 cup	400	14	toss with oil; shake 2 times
french fries, crinkle cut or thick— frozen	1–2 cups	400	12	spritz with oil; shake 2 times
french fries, thin— frozen	1–2 cups	400	10	spritz with oil; shake 2 times
sweet potato fries— fresh	1 cup	400	14	toss with oil; shake 2 times
sweet potato fries— frozen	1–2 cups	400	12–14	spritz with oil; shake 2 times
tater tots—frozen	1–2 cups	400	12	shake 2 times
<b>vegetables</b>				
cauliflower—roasted	1 head	350	15	rub with oil and seasoning; add 1 cup of water in the heating chamber
eggplant and zucchini— roasted	1–2 cups	350	15	toss in oil and seasoning; shake 2 times
green beans	2 cups	350	12	shake 2 times
peppers, small— roasted	6 peppers	400	12	shake 2 times
roma tomatoes, halved	6 halves	350	10	toss in oil with salt
spring rolls, frozen	4 rolls	400	8–10	spritz with oil; shake once
tomatoes, small— roasted	1 pint	370	10–12	toss in oil; Shake 2 times
<b>meat &amp; poultry</b>				
baby back pork ribs	½ slab	360	30	rub with oil and seasoning; stand in basket

ingredient	quantity	temp °F	time minutes	additional information
<b>meat &amp; poultry</b>				
bone-in fried Chicken— fresh	2 pieces	370	25	spritz with oil; turn halfway through
chicken—frozen fried	2 pieces	370	20	turn halfway through
chicken nuggets—fresh	8 pieces	400	10	spritz with oil; shake 2 times
chicken nuggets— frozen	1–2 cups	400	12	shake 2 times
chicken tenders—fresh	4 pieces	380	10	spritz with oil; turn halfway through
chicken tenders— frozen	4 pieces	400	12	turn halfway through
chicken wings—frozen pre-cooked	8 wings	400	20	shake 2 times
chicken wings—fresh	8 wings	400	25	toss with oil and season; shake 2 times
fish filet, fresh	2–4 ounces	370	10	spritz with oil; turn halfway through
fish fingers—fresh	4 pieces	400	8–10	spritz with oil; turn halfway through
fish fingers—frozen	8 pieces	400	10–12	shake 2 times
hamburger	2 4-ounce patties	360	7–14	turn halfway through
hot dogs/sausages	4–6 links	380	10–14	turn halfway through
pork chops	2 chops, 4–6 ounces each	350	14–18	rub with oil and seasoning; turn halfway through
rack of lamb	4–6 ribs	350	15–20	rub with oil and seasoning
steak	2 steaks, 4–6-ounces each	360	8–12	rub with oil and salt; turn halfway through
<b>sandwiches &amp; dairy</b>				
cheese sticks—frozen	6–8 pieces	400	8	shake once
sandwich	1 sandwich	370	10–15	place on rack; turn halfway through

# TODD ENGLISH AIR FRYER

recipes



- 11 breakfast
- 13 finger foods | vegetables | cheese dishes
- 24 chicken
- 30 seafood
- 33 shellfish
- 39 ribs
- 40 baked bread & desserts

# Asparagus Omlet

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## **serves 1**

- 2 large eggs
- 1 tablespoon fresh grated Parmesan cheese
- 2 tablespoons milk
- pinch salt
- pinch pepper
- nonstick spray
- 5 asparagus tips, steamed

1. Whisk eggs, cheese, milk, salt and pepper in a bowl to blend well.
2. Spritz the pizza pan with nonstick spray.
3. Place the steam/meat rack in the Air Fryer basket.
4. Pour the egg mixture into the pan; place the asparagus in the egg mixture.
5. Place the pan on the rack, then put the basket into the Air Fryer.
6. Set temperature to 320° F and time for 5 minutes. Press On/Off.
7. Halfway through cook time, shake the basket to move the eggs around a bit.
8. When done, omlet will be light and fluffy.

# Pumpkin Pie French Toast

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## serves 2

- 2 large eggs, beaten
- ¼ cup milk
- ¼ cup pumpkin purée
- ⅛ teaspoon pumpkin pie spice
- 4 slices cinnamon swirl bread
- butter and pecan syrup for serving

1. In a medium mixing bowl, whisk together the eggs, milk, pumpkin and pie spice until smooth.
2. Dip each side of the bread into the egg mixture. Shake off excess, leave on a plate.
3. Place the rack in the cooking basket.
4. Place two slices of French toast on the rack.
5. Set temperature to 340° F and time for 10 minutes. Press On/Off.
6. When cook time is complete, repeat with the remaining two slices.
7. Once cooked, serve with butter and maple.

# Risotto Tater Tots

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## serves 4

- 1 shallot
- 1 tablespoon unsalted butter
- 1 cup arborio rice
- ¼ cup white wine
- 3 cups vegetable stock
- 1 teaspoon kosher salt
- 1 teaspoon white pepper
- 3 tablespoons Parmesan, grated
- 2 tablespoons parsley, finely chopped
- 1 cup all-purpose flour
- 2 eggs
- 4 tablespoons whole milk
- 1 cup panko crumbs

1. Mince shallot and slowly sweat in a pot with butter.
2. Add arborio rice and stir so that all the rice is coated and lightly toasted.
3. Add white wine and continue to stir. As wine reduces and absorbs into the rice, slowly add vegetable stock a little at a time. Continue doing this until rice is fully cooked. Rice should be creamy, tender and runs off the spoon.
4. Add salt and white pepper to taste and fold in parmesan cheese and parsley. Place on a tray or plate to cool.
5. Form risotto into small barrel shapes with your hands and toss in flour seasoned with salt and white pepper.
6. Whisk eggs and whole milk together and drop risotto barrels into the mixture, then immediately take out and toss in panko crumbs. Make sure the tots are evenly covered.
7. Slightly cool in fridge before spraying them with oil spray.
8. Cook in Air Fryer for 25 minutes at 350° F.

# Bacon Wrapped Dates with Maytag Blue Cheese

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## yields 10

- 10 pitted dates, preferably Medjool
- ¼ pound Maytag blue cheese, cut into 10 pieces
- 4 strips of bacon, cut into 3 equal pieces
- 1 teaspoon Cajun seasoning

1. Stuff each date with blue cheese.
2. Wrap each date with a piece of bacon and secure with a toothpick.
3. Place the dates in the basket and then put the basket and heating chamber into the Air Fryer.
4. Set temperature to 400° F and time for 10 minutes. Press On/Off.
6. Once cooking is complete, remove dates from basket and sprinkle with Cajun seasoning.

# Potato / Sweet Potato Fries

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## serves 6

- 2 Idaho or sweet potatoes
- 2 tablespoons grapeseed oil
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1 teaspoon smoked paprika
- 1 teaspoon grated Parmesan
- 1 teaspoon finely chopped fresh rosemary

1. Cut 2 peeled or unpeeled potatoes into ¼-inch pieces.
2. Soak in ice water for 1 hour and strain, washing off all starch.
3. Bake in Air Fryer for 15 minutes on the FRIES setting.
4. Take potatoes out of Air Fryer and let cool for 10 minutes at room temperature.
5. Toss with grapeseed oil, salt, paprika, parmesan and rosemary and place back into Air Fryer. Cook on FRIES setting for another 15 minutes.



# Jalepeño & Chorizo Poppers

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**yields 16 pieces**

- 8 jalapeños
- 4 ounces chorizo
- ½ cup cheddar cheese
- 2 ounces cream cheese, softened
- 2 tablespoons cilantro, finely chopped
- 2 large eggs
- 1 cup all-purpose flour
- ¼ cup corn starch
- 1 teaspoon onion powder
- 1 cup panko bread crumbs

1. Slice jalapeños in half lengthwise and scrape seeds out with a small spoon, making sure to discard the white vein.
2. Mince chorizo and add to cheddar, cream cheese, and cilantro. Mix in a bowl until fully incorporated.
3. Fill halved jalapeños with cheese and chorizo mix, making sure the stuffing is packed in tight.
4. In a bowl, beat eggs to make a simple egg wash; lightly season with salt.
5. In a separate bowl mix flour, corn starch, salt and onion powder.
6. Fill a third bowl with lightly salted panko bread crumbs.
7. Make a breading station, alternately dipping the jalapenos in the flour mix, egg wash and then panko—in that order.
8. Place finished product in the Air Fryer and cook at 400° F for 20 minutes. Recipe will yield 2 separate batches.

## Cheese Sticks

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**serves 4–6**

- 12 strings from 1 package part-skim mozzarella string cheese
- ¼ cup instant flour
- 2 large eggs, beaten
- 2 cups Italian seasoned bread crumbs
- ¼ cup grated Parmesan cheese
- olive oil spray
- marinara sauce for dipping

1. Open the package of string cheese and separate the cheese sticks and freeze them for two hours.
2. Place the instant flour in a large plastic bag, the beaten egg in a medium-size bowl, and mix the bread crumbs with the parmesan and place in a shallow dish or pie pan.
3. When string cheese is frozen, shake the cheese in the bag of flour, then dip into the beaten egg, then press in the crumbs
4. Place about 6 cheese sticks evenly in the basket, do not overcrowd.
5. Put the basket and heating chamber into the Air Fryer.
6. Set the temperature to 400° F and the time for 7 minutes. Press On/Off.
7. After 3 minutes, carefully flip each cheese stick.
8. Remove and repeat with the remaining cheese sticks.
9. Serve with marinara dipping sauce.

## Easy Bake Mac 'n' Cheese

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### **serves 2–3**

- 1½ cups elbow macaroni
- 1 cup chicken broth
- ½ cup heavy cream
- ¾ cup shredded cheddar cheese
- ½ cup shredded mozzarella cheese
- ¼ cup shredded Parmesan cheese
- ¼ teaspoon kosher salt, or to taste
- ¼ teaspoon fresh ground pepper

1. Spray the pizza pan with nonstick spray.
2. Combine all ingredients and pour into pan.
3. Place pan in the basket, then put the basket and heating chamber into the Air Fryer.
4. Select the BAKE setting. Press On/Off.
5. When cook time is complete, mac and cheese will be bubbling and golden brown. Gently stir before serving.

# Personal Pizzas

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## **makes 4 pizzas**

- 1 can premade pizza crust
- ½ cup homemade or store-bought pizza sauce
- ½ cup shredded mozzarella
- ¼ cup grated parmesan cheese
- 1 tablespoon olive oil
- dried oregano
- garlic powder

## **toppings**

pepperoni, crumbled sausage or meatballs, ham, pineapple, peppers, etc.

1. Slice the pizza dough into 4 even sections.
2. Roll each section into a ball.
3. Rub the dough balls with olive oil.
4. Stretch one dough ball into the pizza pan.
5. Spoon on ¼ of the sauce. Do not over-sauce.
6. Sprinkle on a couple tablespoons of mozzarella.
7. Sprinkle on a tablespoon of parmesan.
8. Sprinkle with oregano and garlic powder to taste.
9. Add toppings.
10. Place rack in the Air Fryer basket.
11. Place pizza pan on the rack. Put the basket into the heating chamber, then put into the Air Fryer.
12. Set temperature to 370° F and the time for 6 minutes. Press On/Off.
13. When cook time is complete, slide onto cutting board and cut into 4 slices.
14. Repeat with the remaining dough.

# Pizza Rolls

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## serves 4–6

- 2 cups whole milk mozzarella, shredded
- ½ pound Italian sausage, approximately two, cooked and crumbled
- 3 ounces sliced pepperoni, chopped
- 2 roasted red peppers, chopped
- 1 small onion, minced
- 14-ounce jar pizza sauce
- 1 teaspoon garlic powder
- 15 eggroll wrappers
- nonstick spray

1. In a large bowl, combine the cheese, sausage, pepperoni, peppers and onions.
2. Add the pizza sauce and garlic powder. Mix well.
3. Lay a wrapper on a flat surface, with a corner pointing toward you.
4. Place ¼ cup of filling in the center of each wrapper.
5. Fold the point of the wrapper facing you over the pizza filling, and fold the two sides into the center.
6. Moisten the remaining point, fold over, and roll tightly.
7. Repeat with the remaining eggroll wrappers.
8. Place in freezer-safe container and freeze for 24 hours.
9. Place 5 rolls in the basket, do not overcrowd, and spritz with nonstick spray.
10. Put the basket and heating chamber into the Air Fryer.
11. Set temperature to 400° F and time for 7 minutes. Press On/Off.
12. After 7 minutes, flip pizza rolls over and cook for an additional 2 minutes at 400° F.
13. Once cooking is complete, remove. Repeat with remaining rolls.
14. Serve with additional pizza sauce for dipping.

# Crunchy Onion Rings

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**serves 4**

1 large sweet onion, sliced very thin  
large bowl ice water  
1 cup self-rising flour  
1 teaspoon salt  
½ teaspoon pepper  
1 teaspoon paprika  
½ teaspoon garlic powder  
nonstick spray

1. Soak the onions in the ice water for at least 10 minutes.
2. In a large bowl, mix the flour with salt, pepper, paprika and garlic powder.
3. Using a pair of chefs tongs, remove the onions from the ice water and toss in the seasoned flour. Shake off all excess flour.
4. Place an even row of onions in the basket, do not overcrowd, and spritz with nonstick spray.
5. Put the basket and cooking chamber into the Air Fryer.
6. Set temperature to 400° F and the time for 7 minutes. Press On/Off.
7. Shake several times during the cooking process. Once cooking is complete, remove. Repeat with remaining onions.

# Fried Green Tomatoes

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## serves 2

- 2 large green tomatoes
- 1 teaspoon salt
- ½ teaspoon pepper
- ½ cup instant flour
- 1 cup buttermilk
- 1 cup panko bread crumbs
- ½ tablespoon Creole seasoning
- nonstick spray

1. Cut the tomatoes into ¼-inch thick slices and season both sides evenly with salt and pepper.
2. Place the flour in a shallow dish, and put the buttermilk in a shallow dish or pie pan.
3. Mix the panko crumbs with Creole seasoning in another dish.
4. Dredge each tomato slice in the flour, then dip it in the buttermilk, and finally press in the panko mixture on both sides.
5. Place the rack in the Air Fryer basket.
6. Place 3 tomatoes evenly on the rack without overcrowding, and spritz with nonstick spray.
7. Put the basket with rack into heating chamber, then put them into the Air Fryer.
8. Set temperature to 400° F and time for 5 minutes. Press On/Off.
9. Once cooking is complete, remove. Repeat with remaining slices.
10. Serve with ranch dressing mixed with some of the creole seasoning.

# Crunchy Eggplant Fries

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**serves 2**

- 1 large eggplant
- 1 large egg, beaten
- 2 tablespoons milk
- 2 cups seasoned panko bread crumbs
- ½ cup shredded Italian cheese blend
- nonstick spray
- marinara for dipping

1. Peel the eggplant and slice lengthwise into ½-inch slices. Then cut them into quarter-inch strips.
2. In a shallow glass or baking dish, beat egg and milk together.
3. In another dish combine panko and cheese.
4. Dip each piece of eggplant in egg mixture then press into panko mixture, coat both sides well.
5. Place an even layer of eggplant in the basket, do not overcrowd, and spritz with nonstick spray.
6. Put the basket and heating chamber into the Air Fryer.
7. Set temperature to 400° F and set the time for 5 minutes. Press On/Off.
8. Once cooking is complete, remove. Repeat with remaining eggplant.
9. Serve warm with marinara sauce for dipping.

# Fair Fries

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## serves 2

- 1 large russet potato, washed and peeled
- 1 tablespoon canola oil
- ½ teaspoon sea salt
- ¼ teaspoon sugar
- ¼ teaspoon pepper

1. Cut potato into ¼-inch matchsticks.
2. In a shallow baking dish, toss the potatoes with oil, salt, sugar, and pepper.
3. Place fries evenly in the basket—do not overcrowd.
4. Put the basket and heating chamber into the Air Fryer.
5. Select the FRIES setting. Press On/Off.
6. After 10 minutes, remove the basket and shake fries.
7. Return basket to Air Fryer and allow cycle to finish.
8. Once cooking is complete, remove. Repeat with remaining fries.
9. Sprinkle with a bit more salt and allow to cool slightly.
10. Serve warm with ketchup or malt vinegar.



# Orange Chicken Stir Fry

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**serves 1-2**

- 1 boneless skinless chicken breast, cut into 2-inch chunks
- 1 tablespoon corn starch
- 1 large egg, beaten
- 2 tablespoons flour
- oil spray
- 2 cups stir fry vegetables—  
snow peas, pepper strips, broccoli, etc.
- 2 tablespoons orange flavored stir fry sauce (below)

## **orange flavored stir fry sauce**

- ½ cup orange juice
- 2 tablespoons soy sauce
- 2 tablespoons rice vinegar
- 1 tablespoon oyster sauce
- 1 tablespoon orange zest
- 2 large cloves garlic
- 1 teaspoon minced ginger
- 1 teaspoon sugar
- 1 teaspoon cornstarch

1. Toss the chicken chunks in the corn starch.
2. Dip the chicken pieces in the egg, then roll them in the flour.
3. Place the chicken pieces in the air fryer basket. Spritz with oil.
4. Set the temperature to 400° F and the time for 10 minutes. Press On/Off.
5. To make the sauce while the chicken is cooking, stir together all the ingredients in a saucepan until smooth. Bring to a boil over medium high heat.
6. When cook time is complete, add the vegetables and toss with the chicken.
7. Set the temperature to 350° F and the time for 5 minutes. Press On/Off.
8. When cook time is complete, transfer chicken and vegetables into a serving bowl, toss with sauce. Serve hot.

# Buffalo Drummies

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## serves 2

- 3 cups water
- ¼ cup salt
- ¼ cup sugar
- 1 teaspoon cayenne
- 10 bone-in chicken drummies
- 1 cup ice
- 1 cup rice flour

## buffalo sauce

- 4 tablespoons unsalted butter, melted
- 4 tablespoons hot sauce
- 1 teaspoon cider vinegar
- 1 teaspoon soy sauce
- 1 teaspoon ketchup

1. To brine the chicken drummies, place the water in a stainless steel container and dissolve the sugar and salt. Add the cayenne pepper and chicken wings. Top with the ice. Let wings brine for at least 2 hours and up to 12 hours.
2. While brining, make the buffalo sauce by mixing all the ingredients together in a large bowl and set aside.
3. After the drummies have finished brining, pat them dry, then toss with the rice flour.
4. Place drummies in the basket and then put the basket and heating chamber into the Air Fryer.
5. Set the temperature to 400° F and the time for 20 minutes. Press On/Off.
6. Once cooking is complete, remove.
7. Toss the drummies in the large bowl with the buffalo sauce until they are well coated.
8. Serve with blue cheese or ranch dressing, celery and carrot sticks.

# Buffalo Chicken Tenders

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## serves 4

- 1 pound chicken tenders, trimmed
- 1 cup ranch dressing
- 1 cup flour
- ½ teaspoon salt
- ½ teaspoon garlic powder
- ½ teaspoon cayenne pepper
- nonstick spray
- ½ cup buffalo sauce, bottled or see previous recipe
- ¼ cup crumbled blue cheese (optional)

1. Place the chicken tenders in a bowl with ranch dressing and marinate for one hour.
2. In a shallow glass baking dish combine flour, salt, garlic powder, and cayenne pepper.
3. Dip each chicken tender into the seasoned flour.
4. Shake off excess flour.
5. Place 2 chicken tenders in the basket and spritz with nonstick spray.
6. Put the basket and cooking chamber into the Air Fryer.
7. Set the temperature to 400° F and the time for 12 minutes. Press On/Off.
8. Once cooking is complete, remove. Repeat with remaining chicken.
9. Toss tenders in a bowl with buffalo sauce to coat.
10. Place the tenders on a platter and while still hot, sprinkle with blue cheese.
11. Serve with carrot and celery sticks and blue cheese dressing.

# Chicken Tenders

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## serves 2

- 2 chicken breasts, boneless and skinless
- 2 Large eggs
- 3 tablespoons whole milk
- 1 cup all-purpose flour
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon paprika
- 1 cup panko bread crumbs

1. Cut chicken breast into 2-inch strips.
2. In a bowl, beat eggs and milk together and lightly season with salt to make a simple egg wash.
3. In a separate bowl, mix flour, salt, pepper and paprika.
4. Fill a third bowl with lightly salted panko bread crumbs.
5. Make a breading station, dipping the chicken strips in flour, egg wash and then panko—in that order.
6. Place finished product in the Air Fryer and cook at 400° F for 20 minutes. After the timer is done, let the chicken strips rest in Air Fryer for another 5 minutes before taking them out. Depending on thickness of chicken strips, they should be completely cooked. If slightly undercooked, place back in the Air Fryer for another 5 minutes at 400° F.

# Barbeque Chicken

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## serves 1–2

- ½ teaspoon salt
- ½ teaspoon freshly ground pepper
- ¼ teaspoon dry mustard
- ¼ teaspoon paprika
- ½ teaspoon garlic powder
- 1 tablespoon cider vinegar
- 2 tablespoons brown sugar
- 1 tablespoon ketchup
- 1 tablespoon molasses
- 2–3 chicken thighs

1. Place all ingredients except for the chicken into a bowl, mix well.
2. Add the chicken and let it marinate for at least 30 minutes.
3. Place the rack in the Air Fryer basket.
4. Place the chicken on the rack, basting with some of the marinade.
5. Put the basket with rack into heating chamber, then put into the Air Fryer.
6. Set temperature to 400° F and the time for 10 minutes. Press On/Off.
7. When cook time is complete, flip the chicken and baste with marinade.
8. Set temperature to 400° F and the time for another 10 minutes. Press On/Off.

## Chicken Nuggets

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### **serves 2–4**

- 1 pound boneless skinless chicken breasts, cut into 1-inch pieces
- 1 cup buttermilk
- 1 cup flour
- 1 teaspoon salt
- ½ teaspoon paprika
- ½ teaspoon garlic powder
- nonstick spray oil

1. Marinate the chicken in the buttermilk for at least one hour, or up to overnight.
2. Mix the flour with the salt, paprika and garlic powder.
3. Remove the chicken from the buttermilk and toss with seasoned flour.
4. Place 8 chicken nuggets in the basket and spritz with nonstick oil.
5. Put the basket and heating chamber into the Air Fryer.
6. Set the temperature to 400° F and the time for 10 minutes. Press On/Off.
7. Once cooking is complete, remove. Repeat with remaining chicken.

# Cod Fingers

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## **serves 4**

- 1 cup instant flour
- 1 teaspoon seafood seasoning
- 2 large eggs
- 2 tablespoons milk
- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- 1 teaspoon salt
- 1 pound cod, cut into 2 inch strips
- nonstick spray

1. Place instant flour and seafood seasoning in a large zip bag.
2. In a shallow glass baking dish, beat together egg and milk.
3. In another dish combine flour, cornmeal and salt.
4. Shake the cod in the bag with flour and seasoning mix.
5. Dip each piece of cod in the egg mixture then press into cornmeal mixture, coat well.
6. Place two cod fingers in the basket and spritz with oil.
7. Put the basket and heating chamber into the Air Fryer.
8. Set temperature to 400° F and the time for 10 minutes. Press On/Off.
9. Once cooking is complete, remove. Repeat with remaining fish.
10. Serve warm with lemon and tartar sauce.



# Escarole Stuffed Trout

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## serves 2

- 1 cup chopped escarole
- 2 finely sliced shallots
- ½ teaspoon lemon juice
- 1 teaspoon extra virgin olive oil
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1 whole trout, 8–10 ounces, boneless

1. In a bowl toss escarole, shallots, lemon juice, olive oil and season with salt and pepper.
2. Stuff deboned trout cavities with escarole mix and close with toothpicks or a skewer.
3. Lightly season trout with salt and pepper.
4. Place in Air Fryer and cook on FISH setting at 330° F for 20 minutes.
5. Serve with rice, cous cous, or grain salad and a lemon wedge.

# Steamed Salmon with Spinach and Pesto

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## serves 1

- nonstick spray
- ½ cup baby spinach leaves
- juice from a whole lemon
- 4-ounce salmon filet
- 1 tablespoon pesto

1. Spray the pizza pan with nonstick spray.
2. Toss the spinach with the lemon juice then place in the pizza pan.
3. Place the salmon filet on the spinach.
4. Wrap the pan with aluminum foil
5. Place the rack in the air fryer basket.
6. Place the pizza pan on the rack.
7. Select the FISH setting. Press On/Off.
8. When cook time is complete, plate the spinach and salmon and drizzle with pesto.

# Banging Shrimp

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## serves 4

- ½ cup milk
- 1 large egg, beaten
- 2 tablespoons cornstarch
- 2 tablespoons all-purpose flour
- 1 teaspoon salt
- ½ teaspoon paprika
- ½ teaspoon cayenne pepper
- ½ teaspoon garlic powder
- ½ teaspoon sugar
- ½ teaspoon Sriracha
- 1 pound jumbo shrimp, peeled and deveined
- ½ cup panko crumbs
- nonstick spray

## dipping sauce

- ¼ cup mayonnaise
- 1 tablespoon ketchup
- 1 teaspoon sriracha

1. In a shallow glass baking dish, mix together all ingredients except panko crumbs, shrimp and nonstick spray.
2. Place panko bread crumbs in another shallow glass baking dish.
3. Dip each shrimp in batter then dip into panko to coat.
4. Place six shrimp in the basket and spritz with nonstick
5. Put the basket and heating chamber into the Air Fryer.
6. Set temperature to 400° F and time for 10 minutes. Press On/Off.
7. Once cooking is complete, remove. Repeat with remaining shrimp.
8. Mix the ingredients for the sauce in a large bowl.
9. Toss the cooked shrimp with the sauce and serve shrimp on a platter of shredded lettuce.

# Cajun Style Fried Shrimp

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## serves 2-4

- ½ pound large shrimp, peeled and deveined
- 1 egg
- 1 teaspoon salt
- 1 teaspoon cayenne
- ½ teaspoon garlic powder
- ¼ teaspoon dried leaf thyme
- ¼ teaspoon dried oregano
- ⅛ teaspoon pepper
- ½ cup all-purpose flour
- ¾–1 cup cornmeal
- nonstick spray

1. Rinse the shrimp under cold water. Pat dry with paper towels.
2. In a medium bowl, beat the egg with the salt, cayenne, garlic powder, thyme, oregano and black pepper until frothy.
3. On separate sheets of wax paper, place the flour and cornmeal.
4. Dredge the shrimp in the flour.
5. Using a fork, dip the shrimp into the seasoned egg mixture and coat in the cornmeal.
6. Place the shrimp on a wire rack set over a baking sheet. Repeat until all shrimp are coated.
7. Place 6 shrimp in the basket and spritz with oil.
8. Put the basket and cooking chamber into the Air Fryer.
9. Set temperature to 400° F and time for 10 minutes. Press On/Off.
10. Once cooking is complete, remove. Repeat with remaining shrimp.

# Crab Rangoons

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## **serves 4–6**

- 4 ounces cream cheese
- 12 fresh chives, finely chopped
- ½ teaspoon soy sauce
- ½ teaspoon hot sauce
- 8 ounces crab meat
- 1 package wonton skins
- nonstick spray

## **dipping sauce**

- ¼ cup raspberry preserves
- 1 tablespoon sweet chili sauce
- 1 teaspoon soy sauce

1. Place the cream cheese in the bowl of a food processor. Add the chives, soy sauce and hot sauce and purée.
2. Add the crabmeat and fold in gently by hand.
3. Place one teaspoon of crab mixture in the center of each wonton skin.
4. Moisten the edges with water and fold the wonton in half to form a triangle. Press edges to seal.
5. Repeat with remaining crab mixture and wonton wrappers.
6. Place 6 rangoons in the basket and spritz with oil.
7. Put the basket and heating chamber into the Air Fryer.
8. Set temperature to 400° F and the time to 8 minutes. Press On/Off.
9. Once cooking is complete, remove. Rangoons should be golden brown—if not, cook an additional 2 minutes at 400° F. Repeat with remaining rangoons.
10. Make the dipping sauce by combining the raspberry preserves with the sweet chili sauce and soy sauce.

# Crab Cakes

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## **serves 2–4**

- 1 tablespoon olive oil
  - 1 small onion, minced
  - 1 stalk celery, minced
  - 1 small red pepper, minced
- 2 tablespoons butter
- ½ teaspoon crab seasoning
- 2 tablespoons heavy cream
- 1 teaspoon lemon juice
- 1 teaspoon Cayenne pepper sauce
- 1 teaspoon Worcestershire sauce
- 8 ounces lump crab meat
  - 1 large egg, beaten
- 1 cup panko crumbs
- nonstick spray

## **dipping sauce**

- 1 tablespoon mayonnaise
- 1 teaspoon spicy mustard
- 1 teaspoon ketchup

1. Heat a sauté pan over medium-high heat, add olive oil and heat for 1 minute.
2. Add the onion and celery and cook until light brown, about 2 minutes. Add the red pepper and cook 1 minute longer.
3. Add in the butter, crab seasoning, and heavy cream and cook to reduce by half—about 3 minutes.
4. Scrape all the ingredients from the sauté pan into a bowl and chill for 10 minutes.
5. Add remaining ingredients—except panko—to the bowl. Mix ingredients by hand.
6. Place panko crumbs in a shallow glass baking dish.
7. Form ¼ cup of mixture into a patty and press into panko, covering both sides. Repeat with remaining patties.

8. Place two crab cakes in the basket and spritz with oil.
9. Put the basket and heating chamber into the Air Fryer.
10. Set temperature to 400° F and time for 8 minutes. Press On/Off.
11. Once cooking is complete, remove. Repeat with remaining crab cakes. Serve warm.
12. For the dipping sauce, blend together all ingredients.

## Crab Stuffed Sea Scallops

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**serves 2–4**

- ½ cup instant flour
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon paprika
- 1 large egg
- 1 tablespoon water
- 1 cup cracker crumbs
- 1 pound sea scallops, butterflied
- nonstick spray
- mixture for 2 4-ounce crab cakes—see previous recipe

1. In a glass bowl, combine instant flour, salt, pepper, and paprika.
2. In a shallow glass baking dish, beat egg and water together.
3. Place cracker crumbs in another dish.
4. Dip each butterflied scallop in the flour mix, then stuff with ½ tablespoon of crab mixture.
5. Dip each scallop in the egg then press into the cracker crumbs. Repeat this procedure with remaining scallops.
6. Place 4 scallops in the basket and spritz with oil.
7. Put the basket and heating chamber in the Air Fryer.
8. Set temperature to 400° F and set the time for 8 minutes. Press On/Off.
9. Once cooking is complete, remove. Repeat with remaining scallops.
10. Serve with lemon wedges and chopped fresh parsley.

# Coconut Scallops

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## **serves 4**

- ½ cup cornstarch
- 2 large eggs
- 1 tablespoon water
- ⅓ cup cornflake crumbs
- ½ cup sweetened coconut flakes
- ½ teaspoon salt
- ½ pound sea scallops
- nonstick spray

## **dipping sauce**

- ¼ cup orange marmalade
- 1 tablespoon Thai chili sauce

1. Place cornstarch in a large zip bag.
2. In a shallow glass baking dish, beat egg and water together.
3. In another dish combine cornflake crumbs, coconut and salt.
4. Shake the scallops in the bag with cornstarch.
5. Dip each scallop in egg mixture, then press into coconut mixture.
6. Place 6 scallops in the basket and spritz with oil.
7. Put the basket and cooking chamber in the Air Fryer.
8. Set the temperature to 400° F and the time for 6 minutes. Press On/Off.
9. Once cooking is complete, remove. Repeat with remaining shrimp.
10. For dipping sauce, mix together marmalade and chili sauce in a small bowl.
11. Serve scallops warm, sprinkled with seafood seasoning.

# Asian Style Baby Back Ribs

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## **serves 2**

- 1 slab baby back ribs
- 1 teaspoon ginger, grated
  - 1 scallion, minced
- ½ tablespoon cilantro, chopped
  - 1 small jalapeño, seeded and chopped
  - 1 garlic clove, minced
- 1 cup orange juice
- 2 tablespoons sesame oil

1. Place all ingredients in a jumbo zip plastic bag and marinate overnight.
2. Stand the ribs vertically in the fry basket, reserving the marinade.
3. Put the basket and heating chamber into the Air Fryer.
4. Select the MEAT setting. Press On/Off.
5. While the ribs are cooking, place the marinade in a sauce pan. Cook over medium high until reduced by half, approximately five minutes.
6. When cook time is complete, brush the ribs with the marinade.
7. Select the MEAT setting. Press On/Off.
8. Cut ribs apart and serve with marinade on the side for dipping.

# Corn Bread

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**serves 2-4**

- ½ cup yellow cornmeal
- ½ cup all-purpose flour
- 2 tablespoons sugar
- 1½ teaspoons baking powder
- ½ teaspoon kosher salt
- ½ cup whole milk
- ¼ cup vegetable oil
- 2 eggs
- ½ cup fresh or frozen corn kernels
- ½ cup fresh jalapeño (optional), sliced thin and seeds removed

1. Whisk all dry ingredients together in a mixing bowl. Lightly beat wet ingredients together, then pour over the dry mix and whisk until smooth.
2. Lightly coat pizza pan with nonstick spray; pour in corn bread mixture.
3. Place the dish into the basket, then put the basket and heating chamber into the Air Fryer.
4. Set temperature to 350° F and set time for 20 minutes. Press On/Off.
5. When cycle is complete, check for doneness with a toothpick. When inserted off center it should come out clean. If not done, set temperature to 350° F for an additional 5 minutes.
6. When cooking is complete, invert onto a plate, then invert onto another plate to have rounded top facing up.

# Chocolate Marshmallow Bread Pudding

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**serves 2–4**

- 2½ cups heavy cream
- ¾ cup sugar
- 4 large eggs
- ½ teaspoon kosher salt
- 1 teaspoon fresh lemon juice
- 1 teaspoon pure vanilla extract
- 5 croissants, cut into 1 inch cubes
- nonstick spray
- ¼ cup chocolate chips
- ½ cup mini marshmallows

1. With a blender, combine the cream, sugar, eggs, salt, lemon juice and vanilla extract. Purée until smooth.
2. Place the croissant cubes in the basket. To toast them, set temperature to 400° F and time for 5 minutes. Press On/Off.
3. Place the toasted cubes in the custard mixture and allow to soak.
4. Spray the pizza pan with nonstick spray; add the custard mixture with the chocolate chips and marshmallows mixed in.
5. Place the pan into the basket, put the basket into the heating chamber, and slide into the Air Fryer.
6. Set temperature to 350° F and the time for 20 minutes. Press On/Off.
7. Serve warm with whipped cream.

# Chocolate Cake

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**serves 2–4**

- 1½ cups all-purpose flour
- ¾ cup granulated sugar
- 3 tablespoons unsweetened cocoa powder
- 1 teaspoon baking soda
- ½ teaspoon kosher salt
- 1 teaspoon pure vanilla extract
- ¼ cup vegetable oil
- 1 cup water
- 1 tablespoon white vinegar
- nonstick spray

1. Mix together all the ingredients, except the nonstick spray, with a hand mixer on low.
2. Spray pizza pan with nonstick spray.
3. Place the pan into the basket, put both into the heating chamber, and put that into the Air Fryer.
4. Select the BAKE setting. Press On/Off.
5. After 30 minutes, open and check cake with a toothpick inserted in the center. Batter should not be sticking to the toothpick. If not done, return to the BAKE setting for 5 minutes longer.
6. Serve warm with whipped cream.

# White Chocolate Raspberry Cheesecake Rolls

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**serves 10**

- 10 eggroll wrappers
- 2½ cups cheesecake filling
- ¼ cup white chocolate chips
- 1 pint fresh raspberries
- nonstick spray
- powdered sugar for dusting

1. On a cutting board, place the eggroll wrapper with a corner pointing toward you.
2. Place ¼ cup cheesecake filling in the center of the wrapper,

3. Sprinkle with white chocolate chips and 4 or 5 raspberries.
4. Fold the point of the wrapper facing you over the cheesecake filling, and fold the two sides into the center.
5. Moisten the remaining point; fold over and roll tightly.
6. Repeat with the remaining eggroll wrappers.
7. Place 5 rolls in the basket, do not overcrowd, and spritz with nonstick spray.
8. Put the basket and heating chamber into the appliance
9. Set the temperature to 400° F and set the time for 7 minutes. Press On/Off.
10. After 7 minutes, flip cheesecake rolls and cook for an additional 2 minutes at 400° F.
11. Once cooking is complete, remove. Repeat with remaining rolls.
12. Serve dusted with powdered sugar.

## Glazed Air-Fried Donuts

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### **serves 2–4**

- 8-ounce can refrigerated croissant dinner rolls
- 16-ounce can vanilla frosting
- nonstick spray

1. Slice croissant dough into 1-inch rounds.
2. Tear hole in center to make a donut shape.
3. Place 5 donuts in the basket, do not overcrowd, and spritz with nonstick spray.
4. Put the basket and heating chamber into the Air Fryer.
5. Set temperature to 400°F and the time for 5 minutes. Press On/Off.
6. After 2 minutes, flip donuts and cook for the remaining time.
7. While donuts are cooking, microwave ½ cup of frosting in a microwave-safe dish for 30 seconds.
8. Once cooking is complete, remove and place donuts on a paper plate. Repeat with remaining rolls.
9. Drizzle donuts with frosting.

# LIMITED ONE YEAR WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof of purchase. A valid proof of purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call our customer care department at 312-526-3760 (Monday- Friday 10am- 6pm CST), or send an email to [customer care@alliedrich.net](mailto:customer care@alliedrich.net). Please provide the model number listed on the bottom of this page when contacting us. Shipping and handling costs are the responsibility of the customer.

**THIS LIMITED WARRANTY COVER UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:**

- Damages in transit.
- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Shipping and handling costs.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled, which may vary from state to state.

**Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.**

