

# Cuisinart<sup>MD</sup>

## INSTRUCTION AND RECIPE BOOKLET



Cuisinart<sup>®</sup> Compact AirFryer Toaster Oven

TOA-26C SERIES

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## IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

1. **Read all instructions.**
2. **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING. Allow to cool before cleaning or handling, putting on or taking off parts.**
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electric shock, do not place any part of the Compact AirFryer Toaster Oven in water or other liquids. See instructions for cleaning.
5. This appliance should not be used by or near children or individuals with certain disabilities.
6. Do not operate any appliance that has a damaged cord or plug, or if the appliance has malfunctioned, been dropped or damaged in any way, or has been submerged in water. Return the Compact AirFryer

Toaster Oven to the store or retailer where purchased for examination, repair or adjustment.

7. The use of accessory attachments not recommended by Cuisinart® may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
10. Do not place Compact AirFryer Toaster Oven on or near a hot gas or electric burner or in a heated oven.
11. Do not use this Compact AirFryer Toaster Oven for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the oven.
13. To avoid burns, use extreme caution when removing Compact AirFryer Toaster Oven accessories or disposing of hot grease.
14. **When not in use, always unplug the unit.** Do not store any materials other than manufacturer's recommended ovenproof accessories in this Compact AirFryer Toaster Oven.
15. Do not place any of the following materials in the Compact AirFryer Toaster Oven: paper, cardboard, plastic and similar products.
16. Do not cover Crumb Tray or any part of the oven with metal foil. This will cause the oven to overheat.
17. Oversize foods, metal foil packages and utensils must not be inserted in the Compact AirFryer Toaster Oven, as they may create the risk of fire or electric shock.
18. A fire may occur if the AirFryer Toaster Oven is covered or touching flammable materials such as curtains, draperies or walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating the risk of electric shock.

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20. Do not attempt to dislodge food when the Compact AirFryer Toaster Oven is plugged into an electrical outlet.
  21. **Warning:** To avoid possibility of fire, NEVER leave Compact AirFryer Toaster Oven unattended during use.
  22. Use recommended temperature settings for all functions.
  23. Do not rest cooking utensils or baking dishes on the glass door.
  24. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create the risk of fire, especially if the appliance touches the walls of the garage, or the door touches the unit as it closes.
  25. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
  26. Turn AirFryer Oven and Toast dial to OFF before unplugging from wall outlet.

## SAVE THESE INSTRUCTIONS

Please read and keep these instructions handy. These instructions will help you to safely operate your Cuisinart® Compact AirFryer Toaster Oven and get the most out of it with consistent, professional results.

## SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risk of someone tripping or becoming entangled. Extension cords may be used if caution is exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over or pulled on by children.

## NOTICE

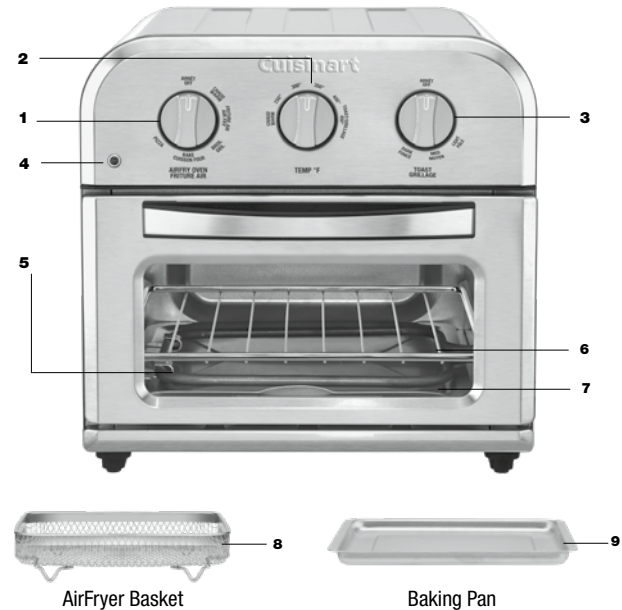
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## FOR HOUSEHOLD USE ONLY NOT INTENDED FOR COMMERCIAL USE

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## FEATURES AND BENEFITS

1. **AIRFRY OVEN Dial**  
Used to select function (Warm, AirFry, Broil, Bake, Pizza).
2. **TEMP°F Dial**  
Used to set temperature (Warm – 450°F [230°C]/Toast).
3. **TOAST Dial**  
Used to set desired shade (Light, Medium, Dark) when using Toast functions.
4. **Power Light**  
Indicator light turns on and remains lit when unit is in use.
5. **Viewing Window**  
Lets you check progress as food cooks.
6. **Wire Rack**  
Place items to be toasted directly on the wire rack.
7. **Crumb Tray**  
The Crumb Tray is placed on the bottom of the oven cavity and slides in and out for easy cleaning.
8. **AirFryer Basket**  
Use the AirFryer Basket when using AirFry and Broil functions to optimize cooking results. Setting the AirFryer Basket in the Baking Pan when cooking is recommended. (Reference image on page 6.)
9. **Baking Pan**  
A Baking Pan is included for your convenience. Use alone with Bake or Warm functions. Use Baking Pan with AirFryer Basket when on AirFry or Broil functions.



## BEFORE FIRST USE

1. Place your Cuisinart® Compact AirFryer Toaster Oven on a flat, level surface.
2. Move 2 to 4 inches (5 to 10 cm) from any wall or from countertop objects. Do not use on heat-sensitive surfaces.

**NOTE:** OBJECTS SHOULD **NEVER** BE STORED ON THE TOP OF THE AIRFRYER. KEEP ALL OBJECTS CLEAR OF THE AIRFRYER BEFORE YOU TURN IT ON. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.

3. Check that there is nothing inside the oven.
4. Plug power cord into the wall outlet.

## AIRFRY OVEN OPERATION

To operate the oven using Warm, AirFry, Broil, Bake or Pizza functions, follow these simple steps:




1. Place the appropriate rack, pan and/or basket in the position recommended in the chart on the right.
2. Use the AirFry Oven Dial to select desired function.
3. Use the Temperature Dial to select desired temperature (Warm-450°F [230°C]).  
**NOTE:** For Broil, 450°F (230°C) is recommended.
4. Light indicator will turn red, signaling that cooking process has started.
5. When food is ready, turn AirFry Oven Dial to OFF position.

## TOAST OPERATION

To operate the oven using the toast function, follow these simple steps:

1. Place the wire rack in the oven.
2. Turn the Temperature Dial to Toast/450°F (230°C).
3. Use the Toast Dial to select desired toast shade (Light, Medium, Dark).
4. Light indicator will turn red, signaling that toasting process has started.
5. Once Toast Dial reaches OFF, unit will ring to indicate end of cooking.

## ACCESSORIES

SUGGESTED ACCESSORIES FOR DIFFERENT FUNCTIONS			
Function	AirFryer Basket 	Baking Pan 	Wire Rack 
Warm	X	X	X
Broil	X	X	
Bake	X	X	X
AirFry	X	X	
Toast			X
Pizza		X	X

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## TIPS AND HINTS

### **TOAST**

Use this function to toast fresh and frozen items, including bread, bagels, waffles, pastry items, etc.

- If toast is lighter than you like after the cycle is complete, turn the Toast Dial to Light and toast bread for additional time
- For best results and more evenly toasted items:
  - If toasting two slices, center them in the middle of the Wire Rack.
  - Four slices should be evenly spaced – two in front, two in back.
  - Bread items should not overlap.
  - Thicker sliced bread items may require more time.
  - One slice will take less time to toast. Adjust shade accordingly.
  - Put bagels on the Wire Rack with cut sides facing up for even toasting

### **AIRFRY**

**TIP:** For best results, use the provided AirFryer Basket fitted into the Baking Pan.



This function is used to AirFry meals as a healthy alternative to deep frying in oil. A high fan speed and multiple heating elements circulate hot air to cook a variety of meals that can be a healthy and delicious alternative to traditional frying.

- Many foods that can be fried can be AirFried using significantly less oil. AirFried foods taste lighter and are less greasy than deep-fried foods.
- AirFrying doesn't require oil, but a light spray can enhance browning and crispiness. Use an oil sprayer or a nonstick cooking spray to keep it extra light. A pastry brush can also be used to evenly coat foods with a little oil. Alternatively, pour a little oil into a bowl, add food, and toss.
- Most oils can be used for AirFrying. Olive oil is preferred for a richer flavour. Vegetable, canola or grapeseed oils are recommended for milder flavours.

- An assortment of coatings can be used on AirFried foods. Some examples of different crumb mixtures include breadcrumbs, seasoned breadcrumbs, panko breadcrumbs, crushed cornflakes, potato chips, and graham crackers. Various flours, including gluten-free and other dry meals, like cornmeal, work as well.
- Most foods do not need to be flipped during cooking, but larger items, like chicken cutlets, should be turned halfway through the cooking cycle to ensure even cooking and browning.
- When AirFrying large quantities of food that fill the pan, toss food halfway through the cooking cycle to ensure evenly cooked results and colour.
- Use higher temperatures for frozen foods and lower temperatures for uncooked items.
- Foods will cook more evenly if they are cut into same-size pieces.
- Please note that many foods release water when they cook. When cooking large quantities for an extended period of time, condensation may build up, which could leave moisture on your countertop.

### **BAKE**

Baking is recommended for a variety of foods you would normally prepare in a conventional oven.

**NOTE:** The Bake function operates with a convection fan. As with all convection toaster ovens, food may cook faster than in a traditional toaster oven.

- Cooking times and temperatures may need to be reduced—start checking foods about 5 to 10 minutes before the end of the suggested cooking time to avoid overcooking or burning.
- For homemade baked goods, like cakes, breads and muffins, it is recommended to preheat the oven for 5 minutes when using the Bake function.
- **Important:** All of our recipes were specially developed for the Cuisinart® Compact AirFryer Toaster Oven and have been tested in our Cuisinart® Test Kitchen.

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## **PIZZA**

The Pizza function can be used to cook fresh or frozen pizza.

- For fresh pizza, the recommended baking temperature is 450°F (230°C).
- Stretch or roll the pizza dough to fit the Baking Pan that has been sprayed with nonstick cooking spray. Toppings can be added before baking or after initial browning of the pizza dough.
- On occasion, fresh pizza dough may dome, due to the high heat of the oven.
- For frozen pizza, the recommended baking temperature is 400°F (200°C) or follow manufacturer's instructions.
- Bake frozen pizza using the baking tray or directly on the wire rack according to manufacturer's instructions.
- Pizza recipe ideas can be found in this booklet on the Cuisinart website.

## **BROIL**

Broiling function can be used for beef, chicken, pork, fish, and more. It also can be used to top-brown casseroles and gratins.

- Recommended temperature is 450°F (230°C). For best results, preheat oven for 5 minutes.
- For best results, use the provided AirFryer Basket fitted into the Baking Pan to broil.
- Never use glass oven dishes to broil.
- Be sure to keep an eye on food – items can brown quickly when broiling.

## **WARM**

Use this function to keep food warm once cooked.

- Add Warm at the end of a cooking function so your dish is held at the proper serving temperature.

## **CLEANING AND MAINTENANCE**

- Always unplug the oven from the electrical outlet and allow it to cool completely before cleaning.
- Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply nonabrasive cleaners to a cloth, not directly onto the toaster oven, before cleaning.
- Accessories are not dishwasher safe. These items should be washed by hand in hot, sudsy water, or with a nylon scouring pad or brush, and thoroughly rinsed.
- After cooking greasy foods and once your oven has cooled, always clean top of oven interior. When done on a regular basis, your oven will perform like new. Removing the grease will help to keep cooking consistent, cycle after cycle.
- To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Remove any residue from cleaners with a clean, damp rag. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use steel wool or scouring pads on the interior of oven.
- To remove crumbs, slide out the Crumb Tray and discard crumbs. Wipe clean and replace. To remove baked-on grease, soak the tray in hot, sudsy water or use nonabrasive cleaners. Never operate the oven without the Crumb Tray in place.
- Any servicing should be performed by an authorized service representative.

The chart below lists recommended amounts, cooking times and temperatures for various types of food that can be AirFried in the Cuisinart® Compact AirFryer Toaster Oven. If portions exceed recommendations, you can toss occasionally while cooking to ensure the crispiest, most even results. Smaller amounts of food may require less time.

## AIRFRYER CHART

FOOD	RECOMMENDED AMOUNT	TEMPERATURE	TIME
Bacon	8 slices	400°F (200°C)	8 to 10 minutes
Chicken Wings	1½ to 2 pounds (680 to 907 g), about 24 wings MAX AMOUNT: 2½ pounds (1.1 kg)	400°F (200°C)	20 to 25 minutes
Frozen Appetizers, (e.g., popcorn shrimp, mozzarella sticks, etc.)	1 to 1½ pounds (454 to 680 g), about 20 to 28 frozen mozzarella sticks	450°F (230°C)	5 to 10 minutes
Frozen Chicken Nuggets	1 to 1½ pounds (454 to 680 g), about 28 to 42 frozen chicken nuggets	400°F (200°C)	10 to 15 minutes
Frozen Fish Sticks	1 to 1½ pounds (454 to 680 g), about 16 to 24 frozen fish sticks	400°F (200°C)	8 to 10 minutes
Frozen Fries	1 to 1½ pounds (454 to 680 g) MAX AMOUNT: 2 pounds	450°F (230°C)	15 to 25 minutes
Frozen Steak Fries	1 to 1½ pounds (454 to 680 g) MAX AMOUNT: 2 pounds (907 g)	450°F (230°C)	15 to 25 minutes
Hand-Cut Fries	1 to 1½ pounds (454 to 680 g), about 2 to 3 medium potatoes, cut into ¼-inch-thick (0.6 cm) pieces, about 4 inches long	400°F (200°C)	20 to 25 minutes
Hand-Cut Steak Fries	1 to 1½ pounds (454 to 680 g), about 2 to 3 medium potatoes, cut into eighths lengthwise	400°F (200°C)	20 to 25 minutes
Shrimp	1 pound (454 g), about 16 extra-large shrimp	350°F (180°C)	5 to 10 minutes
Tortilla Chips	6 5-inch (13 cm) tortillas cut into fourths	400°F (200°C)	5 to 6 minutes, toss halfway through

**NOTE:** AirFrying doesn't require oil, but a light coating can enhance browning and crispiness. Use an oil sprayer or a nonstick cooking spray to keep it extra light. A pastry brush can also be used to evenly coat foods with a little oil. Alternatively, pour a little oil into a bowl, add food, and toss.



## TROUBLESHOOTING

<b>Operation</b>	Why won't my unit turn on?	Make sure your unit is plugged into a functional outlet.
		Make sure the oven door is closed.
		Call Consumer Service at 1-800-472-7606.
<b>Cooking</b>	Why is my food not crispy or fried evenly?	Some foods may require more oil than others. If not crispy enough, lightly spray, brush, or rub more oil on the food.
		Make sure food is spread evenly in a single layer in the AirFryer Basket with no overlap. If food still overlaps, toss or flip food halfway through cooking cycle.
		Food may need additional cooking time. Make sure to check periodically until food reaches desired brownness. Do not leave oven unattended.
	Why is my food undercooked?	If you put too much food in the basket, try with smaller batches of food and single layers, rather than stacking food on top of each other.
		The temperature might be too low. Use the Temperature Dial to increase temperature.
		Food may need additional cooking time. Make sure to check periodically until food reaches desired brownness. Do not leave oven unattended.
	Why is my food overcooked or burned?	Cooking time and temperature may need to be reduced – start checking foods about 5 to 10 minutes before the end of the suggested cooking time.
		Make sure food is spread evenly in one single layer in the AirFryer Basket with no overlap. If food still overlaps, toss or flip food halfway through cooking cycle.
	Why does condensation and steam come out of my unit?	When preparing greasy foods, oil may leak into the pan and produce steam. This will not affect the unit or the end result. It may fog up the viewing window on the sides or corners.
		When preparing foods with a high moisture content, water evaporates from it and causes condensation. This will not affect the unit or the end result. It may fog up the viewing window on the sides or corners.
		The pan, basket, or bottom oven may contain grease residue from previous use. Make sure all accessories and oven parts are properly cleaned after each use.
	<b>Cleaning</b>	Are the parts dishwasher safe?
How do I clean tough-to-remove food residue from my accessories?		To remove baked-on grease, soak the accessories in hot, sudsy water or use a nonabrasive cleaner.

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## RECIPES

These mouthwatering recipes are just a sampling of what this appliance can do.

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## Appetizers and Small Bites

### Blooming Onion with Chipotle Mayonnaise

Who knew this popular restaurant appetizer was so easy to make?

Makes 1 blooming onion, about 2 to 3 servings

#### Chipotle Mayonnaise:

- ½ cup (125 ml) mayonnaise
- 1 chipotle chile in adobo, finely chopped
- ¼ teaspoon (1 ml) fresh lemon juice

#### Blooming Onion:

- Nonstick cooking spray
- ½ cup (125 ml) unbleached, all-purpose flour
- 1 large egg, lightly beaten
- 2 tablespoons (30 ml) buttermilk
- ½ cup (125 ml) panko breadcrumbs
- ½ teaspoon (2.5 ml) garlic powder
- ¼ teaspoon (1 ml) kosher salt
- Pinch freshly ground black pepper
- Pinch cayenne pepper
- 1 large, sweet onion, peeled
- Olive oil, for spraying

1. Prepare Chipotle Mayonnaise: Put mayonnaise, chipotle and lemon juice in the work bowl of a mini food processor. Process on High until completely puréed and homogeneous. Transfer to a serving bowl, cover, and refrigerate until ready to serve.
2. Place the AirFryer Basket onto the Baking Pan and coat the basket with nonstick cooking spray. Reserve.
3. Put the flour into a bowl large enough to dip the onion. Put the egg and buttermilk into another similar-sized bowl, and the breadcrumbs and seasonings in a third similar-sized bowl. Reserve.

4. Trim the top of the onion to create a flat surface. Leave the root end intact. Turn the onion over so the root end faces up, and rest it on its flat surface.
5. Without piercing the root, cut the onion into 4 wedges. Also without piercing the root, cut each wedge in half; repeat until wedges are about ¼ inch (0.6 cm) thick.
6. Turn the cut onion over and carefully, without breaking the pieces off the root, separate the layers; the separated onion will resemble a flower with petals.
7. Dredge the onion in the flour, and gently shake off the excess before dipping into the egg mixture, and then finally coat each layer evenly with the panko mixture. Evenly spray the coated onion with olive oil.
8. Put the prepared onion into the basket. Set the temperature to 400°F (200°C) and AirFry for 10 minutes. Onion is done when it is crispy and golden brown in colour.

*Nutritional information per serving of Blooming Onion  
(based on 3 servings):*

*Calories 165 (18% from fat) • carb. 28g • pro. 6g • fat 3g • sat. fat 1g  
chol. 72mg • sod. 234mg • calc. 31mg • fiber 2g*

*Nutritional information per serving of Chipotle Mayonnaise  
(based on 1 tablespoon [15 ml]):*

*Calories 101 (99% from fat) • carb. 0g • pro. 0g • fat 11g • sat. fat 2g  
chol. 10mg • sod. 93mg • calc. 0mg • fiber 0g*

### Kale Chips

Kale chips make a light snack on their own, but they can also be crumbled and used as a salad topper.

Makes 4 servings

- 4 stems curly kale, tough stems removed
- Olive oil, for spraying
- ¼ teaspoon (1 ml) kosher salt

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1. Place the AirFryer Basket onto the Baking Pan. Put the kale leaves into the basket and spray liberally with oil. Put into the AirFryer and set to AirFry at 350°F (180°C). Cook the kale until it is bright and crispy, about 5 minutes.

**NOTE:** Keep an eye on the kale because it can crisp up very quickly.

2. Once the kale is ready, remove from oven and sprinkle with salt. Serve immediately.

*Nutritional information per serving:*

*Calories 39 (27% from fat) • carb. 7g • pro. 2g • fat 1g • sat. fat 0g  
chol. 0mg • sod. 171mg • calc. 58mg • fiber 1g*

## Fried Pickles

Serve these as an appetizer with the Chipotle Mayonnaise on page 11.

Makes 3 to 4 servings

**Nonstick cooking spray**

- ½ cup (125 ml) unbleached, all-purpose flour
- 1 large egg, beaten well
- ½ cup (125 ml) finely ground cornmeal
- ½ teaspoon (2.5 ml) kosher salt
- ¼ teaspoon (1 ml) cayenne pepper, divided
- 2 kosher dill pickles (about 5 ounces [145 g]), cut into ¼-inch (0.6 cm) discs
- Olive oil, for spraying

1. Place the AirFryer Basket onto the Baking Pan and coat with nonstick spray. Reserve.
2. Put the flour, egg and cornmeal into individual containers large enough for dipping the pickles. Add the salt and cayenne to the cornmeal; stir to combine.
3. Blot the cut pickles on a paper towel. Dredge each pickle disc in the flour and shake off the excess before dipping into egg, and then

finally coating evenly with the cornmeal/cayenne mixture. Spray both sides with olive oil and arrange in the prepared AirFryer Basket.

4. Set the temperature to 400°F (200°C) and AirFry for 10 minutes, flipping halfway, until browned and crispy. Let cool slightly. Serve with the Chipotle Mayo on page 11, if desired.

*Nutritional information per serving (based on 4 servings):*

*Calories 139 (18% from fat) • carb. 24g • pro. 4g • fat 3g • sat. fat 1g  
chol. 54mg • sod. 719mg • calc. 5mg • fiber 3g*

## Root Veggie Chips with Rosemary and Sea Salt

You won't miss the store-bought version!

Makes 4 to 6 servings

**Nonstick cooking spray**

- 1½ pounds (680 g) root vegetables (beets, parsnips, potatoes, yams)
- Olive oil, for brushing (about 1 tablespoon [15 ml])
- 2 teaspoons (10 ml) fresh rosemary, finely chopped
- 2 teaspoons (10ml) flaked sea salt

1. Place the AirFryer Basket onto the Baking Pan and coat with nonstick spray. Reserve.
2. Using a mandoline, cut vegetables into ¼-inch (0.6 cm) slices. Pat dry with paper towels. Arrange as many slices as possible in a single layer in the basket, avoiding overlap. Brush both sides of the slices with olive oil and sprinkle with rosemary and salt.
3. Put into the AirFryer and set to AirFry at 400°F (200°C). Cook the chips until they are brown and crispy, about 8 to 10 minutes.
4. Serve immediately.

*Nutritional information per serving (based on 6 servings):*

*Calories 103 (19% from fat) • carb. 19g • pro. 2g • fat 2g • sat. fat 0g  
chol. 0mg • sod. 805mg • calc. 33mg • fiber 2g*

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## Crispy Chickpeas

Quickly transform a plain can of chickpeas into a crispy snack.

Makes about 6 servings

- 1 can (15.5 ounces [439 g]) chickpeas, drained and blotted dry, about 1½ cups (375 ml)**  
**Olive oil, for spraying**
- ¼ teaspoon (1 ml) kosher salt**
- ¼ teaspoon (1 ml) ground cumin**  
**Pinch freshly ground black pepper**

1. Place the AirFryer Basket onto the Baking Pan. Put the chickpeas into the basket and spray liberally with oil. Sprinkle with the salt, cumin and pepper.
2. Put into the AirFryer and set to AirFry at 350°F (180°C). Cook the chickpeas until they are fragrant and lightly browned, about 10 to 12 minutes. Serve immediately.

*Nutritional information per serving (¼ cup [60 ml]):*

*Calories 75 (13% from fat) • carb. 14g • pro. 3g • fat 1g • sat. fat 0g  
chol. 0mg • sod. 275mg • calc. 20mg • fiber 3g*

## Buffalo Cauliflower

A healthy and simple snack to satisfy that savoury and crunchy craving.

Makes about 4 servings

- Nonstick cooking spray**
- 1 small head cauliflower, about 1½ pounds (680 g) or 6 cups (1.5 L) of florets**
- 2 teaspoons (10 ml) olive oil**
- ½ teaspoon (2.5 ml) kosher salt**
- 1 tablespoon (15 ml) unsalted butter**
- 1 tablespoon (15 ml) vinegar-based red hot sauce**

1. Spray the AirFry basket with nonstick cooking spray and fit into the Baking Pan.
2. Cut cauliflower into small, individual florets. Toss with the olive oil and salt and place into basket in a single layer.
3. Put into the AirFryer and set to AirFry at 300°F (150°C). Allow to cook until the cauliflower is browned and crispy on the outside, about 25 minutes.
4. While cauliflower is cooking, melt the butter and mix together well with the hot sauce.
5. When the cauliflower is fully cooked, remove from the oven and transfer to a shallow mixing bowl. Toss to taste with the hot sauce/ butter mixture. Serve immediately.

*Nutritional information per serving (based on 4 servings):*

*Calories 62 (73% from fat) • carb. 3g • pro. 1g • fat 5g • sat. fat 2g  
chol. 8mg • sod. 309mg • calc. 15mg • fiber 1g*

## Mexican Street Corn

You'll quickly know why this typical Mexican street food is all the rage.

Makes 6 servings

- 2 tablespoons (30 ml) unsalted butter, softened**
- 2 tablespoons (30 ml) mayonnaise**
- 3 ears of corn, husked and halved**  
**Olive oil for spraying**
- ¼ cup (60 ml) crumbled queso cotija, queso fresco, or feta cheese**
- ¼ cup (60 ml) chopped fresh cilantro**  
**Lime wedges**

1. In a small bowl, mix together the softened butter and mayonnaise until blended; reserve.

- Place the AirFryer Basket onto the Baking Pan. Lightly spray each cob half all over with olive oil and arrange the halves in the AirFryer Basket. Put into the AirFryer and set to AirFry at 400°F (200°C). Cook the corn until some browning occurs on all sides, about 10 minutes, turning occasionally.
- Use a pastry brush or butter knife to spread 1 teaspoon (5 ml) of the butter mixture onto each cob half. Coat each thoroughly with 2 teaspoons (10 ml) of the crumbled cheese. To finish, sprinkle with ground chile powder and garnish with cilantro. Serve with lime wedges.

*Nutritional information per serving:*

*Calories 112 (44% from fat) • carb. 14g • pro. 3g • fat 6g • sat. fat 3g  
• chol. 11mg sod. 96mg • calc. 42mg • fiber 1g*

## Chicken Nuggets

Kids of all ages will love this homemade version of the frozen standby.

Makes about 4 servings

### **Nonstick cooking spray**

- ¾ cup (175 ml) unbleached, all-purpose flour**
- 2 large eggs, lightly beaten**
- 1½ cups (375 ml) panko breadcrumbs**
- ¾ teaspoon (3.75 ml) kosher salt, divided**
- ¾ teaspoon (3.75 ml) freshly ground black pepper, divided**
- 1 pound (454 g) thinly sliced chicken breast or boneless thighs, pounded even and cut into 1½-inch (3.75 cm) pieces**
- Olive oil, for spraying**

- Place the AirFryer Basket onto the Baking Pan and coat with nonstick spray. Reserve.
- Put the flour, eggs and panko into individual containers large enough for dipping the chicken. Add a pinch each of the salt and pepper to the panko; stir to combine.

- Sprinkle the chicken, evenly on both sides, with the remaining salt and pepper. Dredge each chicken piece in the flour and shake off the excess before dipping into egg, and then finally coat evenly with the panko breadcrumbs. Spray both sides with olive oil.
- Arrange the chicken nuggets into the prepared AirFryer Basket. Set the temperature to 400°F (200°C) and AirFry for about 15 minutes, flipping halfway through, until chicken is cooked through and evenly browned on both sides.
- Serve immediately.

*Nutritional information per serving (based on 4 servings):*

*Calories 191 (22% from fat) • carb. 32g • pro. 5g • fat 5g • sat. fat 1g  
• chol. 0mg sod. 434mg • calc. 1mg • fiber 1g*

## Stuffed Bagel Bites

Everything you love about a schmear bagel, all in one yummy package.

Makes 6 stuffed bagel bites

- 1 pound (454 g) pizza dough**

### **Scallion Cream Cheese:**

- 4 ounces (113 g) cream cheese, softened**
- 2 tablespoons (30 ml) thinly sliced scallions**
- Pinch fine sea salt**
- Pinch freshly ground black pepper**

### **Smoked Salmon Cream Cheese:**

- 4 ounces (113 g) cream cheese, softened**
- 1 ounce (28 g) smoked salmon, chopped**

### **Baking Soda Wash:**

- 1 cup (250 ml) warm water**
- 1 tablespoon (15 ml) baking soda**

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## Egg Wash:

- 1 large egg**
- 1 teaspoon (5 ml) water**
- 1 to 2 tablespoons (15 to 30 ml) “everything bagel” spice blend (if this cannot be found in the store, poppy seeds or untoasted sesame seeds work well)**

1. Bring pizza dough to room temperature (be sure it is covered so it does not dry out).
2. While pizza dough is resting, choose one of the cream cheese mixtures to prepare. Each of these mixtures can either be stirred together in a small bowl, or if a mini food processor/chopper is available, that can be used. If using the mini food processor/chopper to prepare the scallion cream cheese, first chop the scallions in the processor and then add the cream cheese, salt and pepper. The smoked salmon cream cheese can be prepared by first processing the cream cheese, then adding the salmon in 1-inch (2.5 cm) pieces and finally pulsing to combine.
3. Divide the rested dough into 6 pieces. Roll a piece into a small ball and then stuff with about 1 tablespoon (15 ml) of the filling. Fold the dough over so it completely covers the filling. Transfer to a lightly floured surface and cover with plastic wrap. Repeat with remaining dough pieces.
4. Place a 6-quart (5.6 L) saucepan filled with water over high heat and bring to a boil.
5. While the water is coming to a boil, prepare the baking soda wash by stirring together the warm water and baking soda together in a small bowl. Reserve.
6. Carefully slide one filled dough round into the boiling water at a time flipping each after 1½ minutes. (In most pots, three rounds can be boiled at one time. You want to be sure not to overcrowd the pot or the dough will stick together). Boil for 3 minutes total (they should start to rise to the surface). Allow to drain on a wire cooling rack while boiling the others

7. Dip each boiled dough round into the baking soda wash and place on a clean plate. Lightly brush the bites with the egg wash and sprinkle generously with the everything bagel spice blend.
8. Lightly coat the AirFryer Basket with cooking spray. Then transfer the coated bagel bites onto the basket.
9. Put into the oven and set to Bake at 350°F (180°C). Bake the bagel bites until dark and golden, approximately 12 to 15 minutes. When bagels are finished, transfer to a wire cooling rack.

*Nutritional information per stuffed bagel bite (scallion cream cheese):*

*Calories 240 (30% from fat) • carb. 33g • pro. 8g • fat 8g • sat. fat 4g  
chol. 19mg • sod. 84mg • calc. 185mg • fiber 0g*

*Nutritional information per stuffed bagel bite (smoked salmon cream cheese):*

*Calories 245 (54% from fat) • carb. 33g • pro. 9g • fat 8g • sat. fat 4g  
chol. 22mg • sod. 118mg • calc. 184mg • fiber 0g*

## Healthy Poppers

When the breading is removed from a traditional jalapeño popper, not only is it healthier but the flavour, and spice, of the jalapeño really comes to the forefront.

Makes 12 poppers

### Nonstick cooking spray

- 1 to 2 pieces raw bacon**
- 6 jalapeños, halved lengthwise and seeded**
- 4 ounces ([113 g] ½ standard package) cream cheese, room temperature**
- 2 tablespoons (30 ml) blue cheese (½ teaspoon [2.5 ml] cheese per popper)**

1. Place the AirFryer Basket onto the Baking Pan and coat with nonstick spray. Reserve.
2. Lay the bacon into the basket and put into the AirFryer. AirFry at 400°F (200°C) until a medium doneness, about 8 to 10 minutes. (While you only need 1 to 2 pieces for the poppers, you can fit about

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8 pieces in the basket and use the others for other uses, such as breakfast sandwiches or as a topper for a burger.) Cool to room temperature and then chop.

3. Stuff the jalapeño halves with the cream cheese. Then top with the chopped bacon and blue cheese, pressing down so that the bacon/blue cheese sticks to the cream cheese. Tip: It's best to assemble these on a separate plate and then transfer to the AirFryer Basket to avoid bits falling to the bottom of the pan.
4. Put the assembled poppers into the AirFryer Basket. Put into the AirFryer and set to Broil at 450°F (230°C). Cook for about 5 minutes or until the cheese is melted and bubbling. Allow to cool for a minute or two before eating.

*Nutritional information per popper:*

*Calories 59 (83% from fat) • carb. 1g • pro. 1g • fat 5g • sat. fat 3g  
chol. 13mg • sod. 77mg • calc. 98mg • fiber 0g*

## Party Snack Mix

A perfect movie treat or a car-ride snack,  
this mix comes together in minutes.

Makes about 6 cups (1.5 L)

- ¾ cup (175 ml) raw mixed nuts**
- 1 cup (250 ml) pretzels (small twists or sticks)**
- ½ cup (125 ml) pepitas**
- 4 cups (1 L) multigrain square cereal**
- 4 tablespoons [[60 ml] ½ stick) unsalted butter, melted**
- 1 tablespoon (15 ml) Worcestershire sauce**
- 1 tablespoon (15 ml) light brown sugar**
- ½ teaspoon (2.5 ml) kosher salt**
- ½ teaspoon (2.5 ml) onion powder**
- ¼ teaspoon (1 ml) garlic powder**
- Pinch cayenne**

1. Place the AirFryer Basket onto the Baking Pan. Reserve.

2. Combine all ingredients in a mixing bowl. Toss to combine. Spread on AirFryer basket.
3. Put into the AirFryer and set to Bake at 350°F (180°C). Bake until the nuts are nicely toasted, about 10 to 12 minutes, stopping to toss halfway through.
4. Remove and allow to cool fully prior to serving.

*Nutritional information per serving (½ cup [125 ml]):*

*Calories 173 (56% from fat) • carb. 15g • pro. 4g • fat 11g • sat. fat 3g  
chol. 10mg • sod. 177mg • calc. 19mg • fiber 3g*

## Potato Wedges with Crumbled Bacon and Blue Cheese

Top these with a fried egg for the ultimate breakfast.

Makes 3 to 4 servings

- 5 slices bacon**
- 1 pound (454 g) russet potatoes, scrubbed**
- Olive oil, for spraying**
- ½ teaspoon (2.5 ml) kosher salt**
- 3 tablespoons (45 ml) crumbled blue cheese**

1. Place the AirFryer Basket onto the Baking Pan. Put bacon slices into the basket.
2. Put into the AirFryer and set to AirFry at 400°F (200°C). Cook until bacon is browned and crispy. Reserve.
3. While bacon is AirFrying, slice potatoes into eighths. When bacon is ready, transfer to a serving plate.
4. Put potato wedges into the basket. Spray evenly with oil. Sprinkle with salt and toss. Spread into a single layer. Set to AirFry at 400°F (200°C) and cook until potatoes are golden and crispy, about 15 minutes.



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5. While potatoes are AirFrying, crumble bacon. Once potatoes are done, sprinkle with bacon and crumbled blue cheese. Set to Bake at 400°F (200°C) and cook until the cheese is slightly melted. Serve immediately.

*Nutritional information per serving (based on 4 servings):*

*Calories 208 (45% from fat) • carb. 20 g • pro. 9 g • fat 1 g • sat. fat 4 g  
chol. 23 mg • sod. 764 mg • calc. 42 mg • fiber 1 g*

## Breakfast

### Eggs in Sweet Potato Nests

Makes 2 nests

- 1** small sweet potato
- 2** eggs, room temperature
- 1 to 2** pinches Kosher salt
- 1 to 2** pinches freshly ground black pepper
- Nonstick cooking spray

**To Serve:**

**Furikake (Japanese seasoning)**  
**Thinly sliced green onions**  
**Sliced avocado**  
**Sriracha**

1. Use the Cuisinart® Food Spiralizer to spiralize the sweet potato into thin julienne noodles. Cut any long noodles if necessary.
2. Coat the Baking Pan with nonstick cooking spray. In the Pan, form 2 loose nests of sweet potato noodles. Spray with nonstick cooking spray. Crack an egg into the well of each nest. Sprinkle with salt and pepper.
3. Put into the AirFryer. Set to Bake at 400°F (200°C). Bake the nests until they are golden and the whites of each egg are set, about 10 minutes.

4. Transfer to plates. Sprinkle each egg with furikake. Garnish with green onions. Serve with sliced avocado and sriracha, if desired.

*Nutritional information per nest (without toppings):*

*Calories 97 (45% from fat) • carb. 7g • pro. 7g • fat 5g • sat. fat 2g  
chol. 185mg • sod. 81mg • calc. 30mg • fiber 1g*

## Banana Crunch Muffins

These muffins are a delicious way to use those overripe bananas.

Makes 6 muffins

**Nonstick cooking spray**

**Crumb topping:**

- ¼** cup (60 ml) unbleached, all-purpose flour
- 3** tablespoons (45 ml) light brown sugar
- 2** tablespoons (30 ml) unsalted butter, cold and cubed
- ½** teaspoon (2.5 ml) ground cinnamon
- ¼** cup (60 ml) pecans, toasted and chopped
- Pinch kosher salt

**Muffin batter:**

- 1** cup (250 ml) unbleached, all-purpose flour
- 1½** teaspoons (7.5 ml) baking powder
- ¼** teaspoon (1 ml) kosher salt
- ¼** teaspoon (1 ml) ground cinnamon
- 1** small, ripe banana, mashed
- ¼** cup (60 ml) packed light brown sugar
- ¼** cup (60 ml) whole milk
- ¼** cup (60 ml) coconut oil (softened or melted and cooled to room temperature)
- 1** large egg, slightly beaten
- ¼** cup (60 ml) pecans, toasted and chopped

1. Lightly coat a standard 6-cup muffin pan with nonstick cooking spray. Reserve. Preheat the AirFryer to 325°F (160°C) on Bake.

2. Prepare the crumb topping: In a small bowl, mix all 6 ingredients together with a fork; reserve.
3. Make the muffin batter: Whisk together the flour, baking powder, salt and cinnamon in a small bowl. In a separate medium-size bowl, whisk together the banana, brown sugar, milk, oil and egg until well blended. With a rubber spatula, fold in the dry ingredients and nuts until just combined.
4. Spoon evenly into prepared muffin cups and top with the reserved crumb topping.
5. Place muffins in the preheated oven. Start checking the muffins at 12 minutes. Be mindful that the crumb top can get dark quickly. Muffins are done when evenly golden and a cake tester or toothpick comes out clean when inserted into the center.

*Nutritional information per muffin:*

*Calories 311 (48% from fat) • carb. 37g • pro. 4g • fat 17g • sat. fat 11g  
chol. 42mg • sod. 211mg • calc. 39mg • fiber 1g*

## Crunchy Granola

Granola is an easy and healthy alternative to packaged cereals. Accompany this fragrant granola with a scoop of your favourite yogurt or fruit.

Makes about 4 cups (1 L)

- Nonstick cooking spray**
- 1½ cups (375 ml) rolled oats (not quick cooking)**
- ¾ cup (175 ml) raw nuts (pecans or pistachios work very well)**
- ½ cup (125 ml) unsweetened coconut, shredded or flaked**
- ¼ cup (60 ml) hulled sunflower seeds**
- ¼ cup (60 ml) hulled pumpkin seeds (pepitas)**
- ¼ cup (60 ml) coconut oil, melted**
- ¼ cup (60 ml) pure maple syrup**
- ½ teaspoon (2.5 ml) kosher salt**
- ¼ teaspoon (1 ml) ground cinnamon**

- Pinch ground nutmeg**
- ½ cup (125 ml) dried fruit (chopped if larger than berry-sized)**

1. Coat the Baking Pan with nonstick cooking spray. Reserve.
2. In a large mixing bowl, combine all ingredients except for the dried fruit. Spread evenly on the prepared Baking Pan. Transfer to the AirFryer. Set to Bake at 300°F (150°C) and bake until nicely toasted, about 20 to 25 minutes, stirring occasionally.
3. When the granola is ready, remove from oven, add the dried fruit and stir to combine.
4. Cool completely on Baking Pan. Transfer to an airtight container to store for up to 3 weeks.

*Nutritional information per serving (½ cup [125 ml]):*

*Calories 290 (54% from fat) • carb. 29g • pro. 6g • fat 18g • sat. fat 5g  
chol. 0mg • sod. 138mg • calc. 19mg • fiber 4g*

## Main Courses

### Fish Tacos

Get a taste of Baja and the beach with these fish tacos – guilt free!

Makes 6 tacos

- 12 ounces (340 g) cod, cut into ½-inch (1.25 cm), 1-ounce (28 g) strips**
- 1 teaspoon (5 ml) kosher salt, divided**
- ½ lime**
- ½ cup (125 ml) unbleached, all-purpose flour**
- 1 large egg, lightly beaten**
- 1 cup (250 ml) panko breadcrumbs**
- Nonstick cooking spray**
- Olive oil, for spraying**
- 6 corn tortillas**

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**Shredded cabbage**  
**Cilantro, roughly chopped**  
**Avocado**  
**Crema or sour cream**  
**Lime wedges**

1. Place the AirFryer Basket onto the Baking Pan and coat with nonstick spray. Reserve.
2. Set up 3 containers for dredging: One with flour, one with egg, and the third with the panko and ½ teaspoon (2.5 ml) of salt. Season cod with the remaining ½ teaspoon (2.5 ml) of the salt and squeeze of lime. Dip the cod first into the flour, shaking off any excess. Next dip in the egg and then finally, coat well with the panko.
3. Spray both sides of cod with olive oil and place into the prepared AirFryer Basket. Put into the AirFryer and set to AirFry at 400°F (200°C). AirFry the fish until evenly crispy, about 8 minutes on the first side and then flipping to finish cooking the second side for a few minutes.
4. Reserve cooked fish. Place the tortillas in the AirFryer Basket. Put into the AirFryer and set to Bake at 300°F (150°C). Bake the tortillas for a few minutes, or until soft and pliable.
5. Serve tacos, each with 2 pieces of fish. Garnish as desired with shredded cabbage, cilantro, avocado, crema or sour cream and fresh lime.

*Nutritional Information per taco:*

*Calories 149 (6% from fat) • carb. 21g • pro. 13g • fat 1g • sat. fat 0g  
chol. 24mg • sod. 447mg • calc. 55mg • fiber 2g*

## Coconut Shrimp

Serve with a curry mayonnaise for a fun hors d'oeuvre.

Makes about 3 to 4 first-course servings

**Nonstick cooking spray**

½ **pound (227 g) shrimp**  
½ **teaspoon (2.5 ml) kosher salt**  
½ **cup (125 ml) unbleached, all-purpose flour**  
**1 large egg, beaten**  
**1 cup (250 ml) panko breadcrumbs**  
½ **cup (125 ml) shredded coconut**  
**Olive oil for spraying**

1. Place the AirFryer Basket onto the Baking Pan and coat with nonstick cooking spray. Reserve.
2. Set up 3 containers for dredging: One with flour, one with egg, and the third with the panko and coconut mixed together.
3. Season the shrimp with salt. Dip each shrimp in the flour, shaking off any excess. Next dip in the egg and then finally, coat well with the panko mixture.
4. Spray the shrimp on both sides with olive oil. Arrange the shrimp in the prepared AirFryer Basket. Put into the AirFryer and set to AirFry at 375°F (190°C). Cook until shrimp are golden brown and crisp, about 12 minutes, flipping through the cooking time.
5. Serve immediately.

*Nutritional Information per serving (based on 4 servings):  
Calories 294 (56% from fat) • carb. 21g • pro. 12g • fat 19g • sat. fat 16g  
chol. 71mg • sod. 657mg • calc. 39mg • fiber 5g*

## Fish Sticks

Battered fish sticks are a favourite for all ages. Now they are possible without the guilt! Serve with lemon wedges and tartar sauce.

Makes 4 servings

**Nonstick cooking spray**  
½ **cup (125 ml) white rice flour**  
½ **cup (125 ml) tapioca starch**  
**1 teaspoon (5 ml) seafood seasoning (such as Old Bay®)**

- ½ **teaspoon (2.5 ml) kosher salt, divided**
- ½ **teaspoon (2.5 ml) baking powder**
- 6 ounces (170 g) sparkling water**
- ¾ **pound (340 g) cod, cut into 12 finger-length strips**
- Freshly ground black pepper**
- 1 teaspoon (5 ml) fresh lemon juice**
- 2 teaspoons (10 ml) vegetable or olive oil**

1. Place the AirFryer Basket onto the Baking Pan lined with aluminum foil. Reserve.
2. Stir the white rice flour, tapioca starch, seafood seasoning, ¼ teaspoon (1 ml) salt, and baking powder together in a medium-size mixing bowl. Whisk in the sparkling water. Batter should be somewhat thick (comparable to a pancake batter). Add additional rice flour if the mixture seems too thin.
3. Season the cod on all sides with the remaining salt, pepper, and lemon juice.
4. Dip each fish stick into prepared batter. Place on the prepared AirFry basket and put into freezer for about 30 minutes to firm.
5. Once the fish sticks are firm, remove and discard the aluminum foil. Coat the fish sticks evenly with the oil.
6. Put into the AirFryer and set to AirFry at 400°F (200°C). AirFry until golden and crispy, about 12 to 15 minutes. Serve immediately.

*Nutritional information per serving:*

*calories 137 (19% from fat) • carb. 12 g • pro. 16 g • fat 3 g • sat. fat 0 g  
chol. 37 mg • sod. 402 mg • calc. 25 mg • fiber 0 g*

## Chicken Parmesan

You won't miss the oil in this lighter take on an Italian-American classic – buon appetito!

Serves 2 to 4 (depending on just how hungry you are!)

- Nonstick cooking spray**
- 1 large egg**
- 2 tablespoons (30 ml) buttermilk**
- ½ **cup (125 ml) whole-wheat panko breadcrumbs**
- ¼ **cup (60 ml) grated Parmigiano-Reggiano cheese**
- ½ **teaspoon (2.5 ml) dried oregano**
- ¼ **teaspoon (1 ml) garlic powder**
- ½ **teaspoon (2.5 ml) Kosher salt**
- ¼ **teaspoon (1 ml) freshly ground black pepper**
- 2 boneless, skinless chicken breasts (6 oz. [170 g] each),  
pounded to make even, ½-inch thick cutlets**
- Olive oil for spraying**
- ½ **cup (125 ml) homemade or store-bought marinara sauce**
- 3 ounces (85 g) fresh mozzarella cheese, shredded**
- Fresh basil leaves, torn if large**

1. Place the AirFryer Basket onto the Baking Pan and coat with nonstick cooking spray. Reserve.
2. In a shallow bowl, beat the egg and buttermilk together. In a separate bowl, mix together the whole-wheat panko breadcrumbs, Parmigiano-Reggiano, dried oregano, garlic powder, salt and pepper. Dip chicken cutlets in the egg mixture, dripping any excess back into the bowl. Then thoroughly dredge each in the breadcrumb mixture.
3. Place the breaded cutlets into the prepared AirFryer Basket. Lightly spray each side with olive oil. Set to Bake at 400°F (200°C). Bake the chicken, flipping halfway through the cooking time, until nicely browned and the internal temperature reaches 165°F, about 10 to 15 minutes.
4. Spoon ¼ cup (60 ml) of marinara sauce onto the top of each cutlet and sprinkle with the mozzarella cheese. Put the pan back into the AirFryer and set to Broil at 450°F (230°C) and broil until brown and bubbly, about 2 minutes.
5. Garnish with fresh basil leaves. Serve immediately.

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*Nutritional information per serving (based on 2 servings):*  
Calories 478 (35% from fat) • carb. 19g • pro. 58g • fat 18g • sat. fat 7g  
chol. 231mg • sod. 606mg • calc. 388mg • fiber 3g

## Buffalo Chicken Wings

For a healthier option than deep-frying, AirFry chicken wings.

Makes about 20 wings with ¼ cup (60 ml) sauce

**Nonstick cooking spray**  
**2 pounds (907 g) chicken wings\***  
**¾ teaspoon (3.75 ml) kosher salt**

### Buffalo Sauce:

**¼ cup (60 ml) vinegar-based hot sauce**  
**1 tablespoon (15 ml) coconut oil (warmed if the oil is solid)**

\* Many wings come already separated into flats and drumettes, but if only full wings are available, be sure to remove the tips and separate at the joint.

1. Put the AirFryer Basket onto the Baking Pan and generously coat with nonstick cooking spray. Reserve.
2. Put the chicken wings into the basket. Sprinkle with salt.
3. Put into the AirFryer and set to AirFry at 400°F (200°C). Cook until golden and crispy, about 20 to 25 minutes.
4. While the wings are cooking, prepare the sauce. Put the hot sauce and coconut oil into a large bowl. Combine.
5. When chicken wings are done, toss immediately in sauce.

*Nutritional information per flat or drumette (plain):*  
Calories 94 (39% from fat) • carb. 0 g • pro. 14 g • fat 4 g • sat. fat 1 g  
chol. 39 mg • sod. 127 mg • calc. 7 mg • fiber 0 g

*Nutritional information per serving of Buffalo Sauce (based on 20 servings):*  
Calories 6 (100% from fat) • carb. 0 g • pro. 0 g • fat 1 g • sat. fat 1 g  
chol. 0 mg • sod. 28 mg • calc. 0 mg • fiber 0 g

## Korean Barbecue Wings

The flavour of Korean barbecue lends itself well as a sauce for chicken wings. We love adding a touch of heat by tossing them with sliced chile peppers just before serving.

Makes about 6 servings

**Nonstick cooking spray**  
**2 pounds (907 g) chicken wings (cut into flats and drumettes)**  
**½ teaspoon (2.5 ml) kosher salt**  
**½ cup (125 ml) soy sauce**  
**¼ cup (60 ml) mirin**  
**2 tablespoons (30 ml) dark brown sugar**  
**2 tablespoons (30 ml) unseasoned rice vinegar**  
**2 tablespoons (30 ml) dark sesame oil**  
**2 scallions (one scallion cut into 1-inch [2.5 cm] pieces, one thinly sliced), divided**  
**1 garlic clove, crushed**  
**1 tablespoon (15 ml) cornstarch**  
**2 teaspoons (10 ml) water**  
**½ teaspoon (2.5 ml) gochugaru (Korean chile flakes)**  
**1 small chile pepper, thinly sliced**

1. Place the AirFryer Basket onto the Baking Pan and coat with nonstick cooking spray. Reserve.
2. Place the wings, in a single layer, into the AirFry Basket. Sprinkle evenly with the salt.
3. Put into the oven. Set to AirFry at 400°F (200°C) and cook the wings until they are golden and crispy, about 25 minutes.
4. While the wings are cooking, prepare the sauce. Put the soy sauce, mirin, sugar, vinegar, sesame oil, 1-inch (2.4 cm) pieces of scallion, and garlic clove into a small saucepan and place over medium heat.

- While sauce is heating, mix the cornstarch and water together well to create a thickened slurry. Once the sauce is boiling, whisk in the cornstarch mixture. Stir over heat until sauce thickens. Reserve.
- Once wings are nicely browned, toss with sauce, gochugaru, sliced scallion and chili pepper. Serve immediately.

*Nutritional information per serving (based on 6 servings):*

*calories 389 (62% from fat) • carb. 7 g • pro. 29 g • fat 27 g • sat. fat 7 g  
chol. 11 mg • sod. 990 mg • calc. 24 mg • fiber 0 g*

## Patty Melts

The great American sandwich in all its mouthwatering goodness.

Makes 4 sandwiches

- Nonstick cooking spray**
- 1 large onion, thinly sliced**
- Oil for spraying**
- 1 pound (454 g) ground beef chuck**
- Kosher salt**
- Freshly ground pepper**
- 8 slices of rye bread**
- 8 slices of Swiss or Cheddar cheese**
- 4 teaspoons (20 ml) of mayonnaise**

- Place the AirFryer Basket onto the Baking Pan and coat with nonstick cooking spray. Arrange the thinly sliced onions in a single layer. Spray lightly with olive oil.
- Set to AirFry at 400°F (200°C) and cook the onions, tossing occasionally, until brown and slightly caramelized, about 10 to 12 minutes. Spoon into a bowl and reserve. Reserve the onion-bathed basket for the patties.
- Divide the ground beef evenly to form 4 slightly thin, oval-shaped patties. Season both sides of each with salt and pepper. Place the patties into the AirFryer Basket. Put into the oven and set to Broil

at 450°F (230°C), cooking until the edges are golden brown and crisp, flipping halfway through, about 4 to 5 minutes on each side.

- Assemble the sandwiches: Lay out four slices of bread and top each with one slice of cheese and a beef patty. Evenly divide the caramelized onions among the four patties and top with the remaining slices of cheese. Top sandwiches with the four remaining bread slices and smear the top and bottom of each with ½ teaspoon (2.5 ml) of mayonnaise.
- Arrange the sandwiches in the AirFryer Basket. Broil each side for 1 to 2 minutes, until the cheese is melted and the bread is toasted and brown. **NOTE:** You may need to work in batches, depending on the size of the sliced bread.
- Serve immediately.

*Nutritional information per serving:*

*Calories 389 (62% from fat) • Carb. 7 g • Pro. 29 g • Fat 27 g • Sat. fat 7 g  
Chol. 11 mg • Sod. 990 mg • Calc. 24 mg • Fiber 0 g*

## Pork Chops with Green Beans and Sweet Potatoes

One pan simplicity for any night of the week.

Makes 2 servings

- Nonstick cooking spray**
- 2 boneless pork chops, 1-inch (2.5 cm) thick**
- ½ teaspoon (2.5 ml) kosher salt, divided**
- ½ teaspoon (2.5 ml) freshly ground black pepper, divided**
- 1½ teaspoons (7.5 ml) olive oil, divided**
- 2 garlic cloves, crushed**
- 3 fresh thyme sprigs**
- 2 fresh oregano sprigs**
- 4 ounces (113 g) fresh green beans**
- 4 ounces (113 g) sweet potato, cut into ¼-inch (0.6 cm) slices**

1. Place the AirFryer Basket onto the Baking Pan and coat with nonstick cooking spray. Reserve.
2. Season both pork chops with ¼ teaspoon (1 ml) each of salt and pepper on both sides. Rub with ½ teaspoon (2.5 ml) of olive oil and crushed garlic cloves. Toss with the thyme and oregano. Place on one side of the AirFry basket and leave at room temperature for about 15 to 30 minutes.
3. Toss green beans and sweet potato slices with remaining salt, pepper and olive oil. Arrange in a single layer on the opposite side of the pork chops.
4. Place in oven and set to AirFry at 400°F (200°C). Cook for 8 minutes, then flip the pork chops and toss the vegetables. Cook for an additional 5 minutes or until the internal temperature of the pork chops is 140°F (60°C).
5. Divide into 2 equal portions and serve immediately.

*Nutritional information per serving:*

*calories 293 (27% from fat) • carb. 17 g • pro. 36 g • fat 9 g • sat. fat 2 g  
chol. 99 mg • sod. 642 mg • calc. 56 mg • fiber 4 g*

## Pimiento Mac 'n Cheese Cups

Bring Southern flare to a childhood favourite.  
These cups are full of comfort.

Makes 6 individual servings

- ½ **cup (125 ml) whole milk**
- 4 ounces (113 g) cream cheese**
- 1 cup (250 ml) grated sharp Cheddar cheese, about 4 ounces (113 g)**
- ⅛ **teaspoon (0.5 ml) cayenne pepper**
- 1–2 dashes hot sauce**
- 1 cup (250 ml) dried elbow macaroni, (about 4 ounces [113 g]) cooked per package instructions**

- 2 ounces (57 g) drained, diced pimiento peppers (about ¼ cup [60 ml])**
- 2 tablespoons (30 ml) mayonnaise**
- Kosher salt and black pepper to taste**
- ¼ **cup (60 ml) crushed saltine crackers, about 5 crackers, divided**
- Butter for greasing**

1. In a small saucepan, combine milk and cream cheese over medium-low heat, stirring with a wooden spoon until smooth. Add Cheddar cheese and continue to cook, stirring constantly, until thick and creamy. Remove cheese mixture from heat and stir in cayenne and hot sauce.
2. Add elbows, pimiento peppers and mayonnaise to cheese mixture and stir until combined. Season to taste with salt and pepper.
3. Thoroughly grease a 6-cup muffin pan with butter and dust the inside of each cup with half of the crushed crackers. Divide the macaroni and cheese among the cups and sprinkle with the remainder of the crushed crackers.
4. Set the muffin pan on the Baking Pan and place in the AirFryer. Set to Bake at 350°F (180°C) and bake until bubbly and the tops are golden brown, about 10 minutes.

*Nutritional information per cup:*

*calories 264 (58% from fat) • carb. 18g • pro. 9g • fat 17g • sat. fat 0g  
chol. 47mg • sod. 285mg • calc. 170mg • fiber 1g*

## Nachos Supreme

The key to these nachos is to layer the cheese between the chips.  
This way everyone gets a bit of cheese with every bite!

Makes 3 to 4 servings

- 3 to 4 cups (750 ml to 1 L) tortilla chips, divided**
- 1½ cups (375 ml) shredded Cheddar and/or Monterey Jack, divided**
- ½ **cup (125 ml) refried beans**

- ¼ cup (60 ml) chopped green chiles (about half of a 4.5 ounce [127 g] can)
- 2 tablespoons (30 ml) salsa, plus more for serving
- 1 to 2 green onions, thinly sliced (white and light green parts)
- ½ cup (125 ml) sliced black olives (if using pre-sliced, drain well)
- Guacamole, sour cream and lime wedges, for serving**

1. Put about 2 cups (500 ml) of the chips onto the foil-lined Baking Pan (the chips should be whole and fully cover the bottom of the pan). Sprinkle ½ cup (125 ml) of the cheese on top of the chips. Add another layer of chips.
2. Dollop the refried beans, green chiles and salsa over the chips. Then top with the green onions and olives. Top with the remaining chips and cheese.
3. Put into the AirFryer and set to Broil at 450°F (230°C). Cook until the cheese is fully melted and just starting to brown, about 5 to 6 minutes.
4. Serve with guacamole, sour cream and lime wedges.

*Nutritional information per serving (based on 4 servings):*

*Calories 339 (55% from fat) • carb. 25g • pro. 14g • fat 22g • sat. fat 8g  
chol. 45mg • sod. 830mg • calc. 310mg • fiber 4g*

## Chicken and Black Bean Quesadillas

This is a quick way to get dinner on the table any night of the week – even faster if using a store-bought rotisserie chicken.

Makes 2 quesadillas

**Nonstick cooking spray, for spraying basket**

**Filling:**

- 1 cup (250 ml) shredded chicken (about 2 chicken legs), roasted and shredded\*
- ½ cup (125 ml) canned black beans
- ⅔ cup (150 ml) crumbled goat cheese

- ¼ cup (60 ml) salsa
- ½ teaspoon (2.5 ml) fresh lime juice

**Tortillas:**

- 2 eight-inch (20 cm) flour tortillas
- Vegetable oil, for brushing**

1. Place the AirFryer Basket onto the Baking Pan and coat with nonstick cooking spray. Reserve.
2. Put all of the filling ingredients into a mixing bowl. Stir together so the ingredients are well-dispersed.
3. Brush both sides of each tortilla with vegetable oil. Put one tortilla into the basket and place half of the filling on one side, leaving about a ½-inch (1.25 cm) border. Fold over and press along the edges. Repeat with the second tortilla.
4. Put into the oven and set to AirFry at 400°F (200°C), cooking the quesadillas and flipping halfway through the cooking time, until lightly browned, about 5 minutes in total.

\* A cooked rotisserie chicken can be used, or roast a few chicken legs in the AirFryer. To roast the legs, coat with a teaspoon or so of olive oil and sprinkle with a few pinches of salt and pepper. Place on a foil or parchment lined Baking Pan. Bake at 400°F (200°C) for about 20 minutes (until the interior temperature is 160°F [71°C]). Cool until they can be handled; remove and discard the skin and shred.

*Nutritional information per quesadilla:*

*calories 642 (35% from fat) • carb. 56g • pro. 48g • fat 25g • sat. fat 12g  
chol. 89mg • sod. 190mg • calc. 782mg • fiber 11g*

## Fresh Margherita Pizza

The sky's the limit for topping an AiFry pizza. We chose to keep this one simple with fresh tomatoes and basil – classic and delicious.

Makes 1 pizza flatbread, 8 slices



- Nonstick cooking spray**
- 12 ounces (340 g) pizza dough, room temperature**
- 1 tablespoon (15 ml) extra virgin olive oil, divided**
- 10 ounces (283 g) grape tomatoes, about 1 pint, halved**
- 1 small garlic clove, crushed**
- ¼ teaspoon (1 ml) kosher salt**
- 3 ounces (85 g) mozzarella, shredded**
- 1 tablespoon (15 ml) grated Parmesan**
- 2 to 3 fresh basil leaves, torn**

1. Coat the Baking Pan well with nonstick cooking spray. Roll or stretch the pizza dough to fit the pan. Brush the pizza dough with about ½ of the olive oil, and place into the oven. Set to Pizza at 450°F (230°C) and bake on Pizza until the top is golden brown, about 8 to 10 minutes.
2. While the pizza is baking, toss the halved grape tomatoes together with the remaining olive oil, crushed garlic clove, and salt.
3. Once the dough is golden, remove from the oven and press the dough down into the pan. Add the cheese and grape tomatoes evenly in the center, leaving an even border for the crust.
4. Return to the oven and bake on Pizza (again at 450°F [230°C]) until brown and bubbly, an additional 5 to 7 minutes.
5. Scatter with the fresh basil and serve immediately.

*Nutritional information per serving:*

*calories 174 (30% from fat) • carb. 24g • pro. 6g • fat 6g • sat. fat 2g  
chol. 9mg • sod. 412mg • calc. 66mg • fiber 1g*

## Eggplant Parm Pizza

Eggplant “fries” up beautifully in the Cuisinart® AirFryer – minimal oil is required for crispy perfection. Note that a small eggplant yields more than enough for 2 pizzas. If you decide to make one pie, simply enjoy the remaining eggplant as a snack or separate meal!

Makes 2 pizzas, 16 slices

- Nonstick cooking spray**
- ¼ cup (60 ml) unbleached, all-purpose flour**
- 1 large egg, lightly beaten**
- ½ cup (125 ml) breadcrumbs**
- 1 baby eggplant (about ½ pound [227 g]), cut into ¼-inch (0.6 cm) round slices**
- Olive oil, divided**
- ½ teaspoon (2.5 ml) kosher salt**
- 2 pounds (907 g) pizza dough, divided**
- ⅔ cup (150 ml) pizza sauce, divided**
- 12 ounces (340 g) fresh mozzarella, thinly sliced, divided**
- 3 to 4 fresh basil leaves, torn, divided**

1. Spray the AirFry Basket thoroughly with nonstick cooking spray.
2. Put the flour, beaten egg, and breadcrumbs each in separate shallow containers for dipping.
3. Dredge each slice of eggplant, first into the flour, then the egg, and finally the breadcrumbs. After dredging in each ingredient, pat the eggplant to remove any excess before adding to the next ingredient.
4. Arrange the breaded eggplant slices in a single layer in the AirFry Basket. Brush liberally with olive oil and season evenly with salt.
5. Place in the oven. Set to AirFry at 400°F (200°C) and AirFry until golden brown, about 8 to 10 minutes. Flip and AirFry the opposite side for an additional 5 to 6 minutes. Remove and reserve. Repeat with any remaining eggplant slices.
6. Wash and dry the Baking Pan and spray liberally with nonstick cooking spray. Roll or stretch 1 pound (454 g) of the pizza dough to fit the pan. Brush the pizza dough with olive oil and place into the oven. Set to Pizza at 450°F (230°C) and bake until the top is golden brown, about 8 to 10 minutes.
7. Once crust is slightly golden, remove from oven and press the dough down into the pan. Add ⅓ cup (75 ml) of sauce, leaving an even

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border for the crust. Top with ½ reserved eggplant and mozzarella slices, alternating and layering the slices of each.

8. Return to the oven and bake on Pizza (still at 450°F [230°C]) until brown and bubbly, an additional 5 to 7 minutes.
9. Scatter with the fresh basil and slice. Serve immediately. Repeat with second pie if preparing.

*Nutritional information per serving (based on 16 servings):*

*calories 221 (32% from fat) • carb. 29g • pro. 9g • fat 8g • sat. fat 3g  
chol. 30mg • sod. 507mg • calc. 117mg • fiber 1g*

## Sides

### Sweet Potato Tots

An alternative to the original tater tot, the sweet potato gives these a nutritional boost.

Makes about 15 tots

- 1 pound (454 g) sweet potatoes or yams**
- ¼ teaspoon (1 ml) kosher salt**
- ¼ teaspoon (1 ml) freshly ground black pepper**
- ⅛ teaspoon (0.5 ml) paprika**
- Nonstick cooking spray**
- Olive oil, for brushing**

1. Peel the sweet potatoes and steam until almost cooked through, about 15 minutes. Allow to cool to handle. Once cool, shred potatoes using a box grater. Mix the grated potato with the salt, pepper and paprika. Form into tablespoon-size nuggets.
2. Place the AirFryer Basket onto the Baking Pan and spray well with nonstick cooking spray. Place the sweet potato tots evenly on the basket. Lightly brush with olive oil.

3. Put into the oven and set to AirFry at 400°F. AirFry the tots, flipping halfway through the cooking time, until the edges are golden, about 12 to 15 minutes.

*Nutritional information per tot:*

*Calories 29 (10% from fat) • carb. 6g • pro. 0g • fat 0g • sat. fat 0g  
chol. 0mg • sod. 52mg • calc. 9mg • fiber 1g*

### “Fried” Brussels Sprouts

The tasty sweet-and-spicy sauce makes these Brussels sprouts a favourite side dish.

Makes 4 servings

- Nonstick cooking spray**
- 1 pound (454 g) Brussels sprouts**
- ¾ teaspoon (3.75 ml) kosher salt**
- Olive oil for spraying**
- 2 tablespoons (15 ml) honey**
- 2 teaspoons (10 ml) sriracha sauce**
- 1 teaspoon (5 ml) fresh lime juice**

1. Place the AirFry Basket onto the Baking Pan and coat with nonstick cooking spray. Trim the bottom of each Brussels sprout and then cut in half lengthwise. Arrange the halved sprouts in the basket. Spray with olive oil and sprinkle with salt.
2. Set to AirFry at 300°F (150°C) and allow to cook for 20 minutes (at this point the sprouts will be soft). Increase the temperature to 350°F ([180°C] still on AirFry) and cook until the edges of the sprouts are nice and crispy, about 10 additional minutes.
3. While sprouts are cooking, stir together the honey, sriracha and lime juice in a medium-size mixing bowl. Once the Brussels sprouts are ready, toss in the sauce and serve immediately.

*Nutritional information per serving:*

*Calories 89 (3% from fat) • carb. 19g • pro. 4g • fat 2g • sat. fat 0g  
chol. 0mg • sod. 443mg • calc. 48mg • fiber 4g*

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## Buttery Dinner Rolls

After your first bite, you will never go back to store-bought rolls again.

Makes 12 rolls

- 1/3 cup (75 ml) whole milk, plus 1 tablespoon (15 ml) for brushing**
- 4 tablespoons (60 ml) unsalted butter, (1/2 stick) plus 1 tablespoon (15 ml) for brushing and for pan**
- 2 tablespoons (30 ml) granulated sugar**
- 1 3/4 teaspoons (9 ml) active dry yeast**
- 3 tablespoons (45 ml) warm water (105°F–110°F [40°C -43°C])**
- 2 1/2 cups (625 ml) bread flour**
- 3/4 teaspoon (3.75 ml) kosher salt**
- 1 large egg, lightly beaten**
- Nonstick cooking spray**
- Flake sea salt (optional)**

1. In a small saucepan, combine the 1/3 cup (75 ml) milk, 4 tablespoons (60 ml) butter and sugar. Warm over low heat until the butter is melted. Remove from heat and set aside until cooled to room temperature.
2. Dissolve the yeast in the warm water in a large measuring cup. Let stand 5 minutes, or until mixture is foamy. Put the flour and salt into the work bowl of a Cuisinart® Food Processor fitted with either the dough blade or metal chopping blade and process for 10 seconds. Add the melted butter mixture and egg to the yeast/water mixture. With the machine running, slowly add the liquids through the feed tube and process until a dough ball forms. Continue processing for 45 seconds to knead the dough. Shape the dough into a smooth ball, put it in a clean mixing bowl and cover with plastic wrap. Let rise in a warm place until the dough has doubled in size, 45 to 60 minutes.
3. Spray the Baking Pan with nonstick oil. Punch down the dough and divide into 12 equal pieces (about 1 1/2 ounces [43 g] each). Roll into smooth rounds and arrange in 3 rows of 4 dough balls on the prepared pan. Cover lightly with plastic wrap and let rise at room temperature until nearly doubled, another 30 to 45 minutes max.

4. While the rolls are rising, preheat the AirFryer to 325°F (160°C) on Bake.
5. Melt the remaining tablespoon (15 ml) of butter and combine with the remaining tablespoon of milk. Gently brush the tops of the rolls with the butter/milk mixture. Sprinkle with flake sea salt, if desired.
6. Put the rolls into the oven and bake until the rolls are golden brown and the internal temperature is about 190°F (87°C), about 8 to 10 minutes.
7. Remove rolls from the Baking Pan and allow to cool 10 to 15 minutes before serving.

*Nutritional information per roll:*

*Calories 154 (33% from fat) • carb. 21g • pro. 4g • fat 6g • sat. fat 3g  
chol. 29mg • sod. 52mg • calc. 12mg • fiber 1g*

## Air Frites with Aioli

Bistro-style French fries. Go the extra mile and serve these up in homemade paper cones for the full effect.

Makes 2 to 3 servings (with 1/2 cup [125 ml] of aioli)

- 1 pound ([454 g] about 3 medium) russet potatoes, scrubbed clean and dried**

**Aioli:**

- 1 small garlic clove**
- 1 large egg yolk**
- 2 teaspoons (10 ml) fresh lemon juice**
- 1/4 teaspoon (1 ml) Dijon-style mustard**
- Pinch kosher salt, plus more for frites**
- 1/4 cup (60 ml) extra virgin olive oil**
- 2 tablespoons (30 ml) light olive oil or canola oil**
- Nonstick cooking spray**
- Olive oil, for spraying**
- Chopped fresh parsley for garnish**

1. Cut potatoes into ¼-inch-thick (0.6 cm) pieces, about 4 inches (10 cm) long. Soak in a bowl of cold water for a minimum of 30 minutes and up to overnight.
2. While the potatoes are soaking, prepare the Aioli: Grate the garlic into the work bowl of a food processor fitted with the metal chopping blade. Add the egg yolk, lemon juice, mustard, and salt and pulse to combine. With the machine running, drizzle the oils, very slowly, through the feed tube so that an emulsion forms. Continue to process until all the oil has been incorporated. The mixture may be quite thick. For a thinner, more spreadable consistency, process in 2 or more teaspoons (10 ml) of water at the end. Taste and adjust seasoning as desired.
3. Drain and rinse potatoes; thoroughly pat dry with paper towels or a clean dish towel.
4. Place the AirFryer Basket onto the Baking Pan and spray well with nonstick cooking spray. Put the dried potatoes into the basket. Spray with olive oil. Sprinkle with salt and toss. Spread into an even layer.
5. Put the potatoes into the oven and set to AirFry at 400°F (200°C). AirFry, tossing occasionally, until desired crispness is achieved, about 15 minutes.
6. When French fries are done, transfer to a serving bowl. Garnish with chopped parsley if desired. Serve immediately with Aioli for dipping.

*Nutritional information per serving of Air Frites (based on 3 servings):*

*Calories 138 (10% from fat) • carb. 27g • pro. 4g • fat 2g • sat. fat 0g  
chol. 0mg • sod. 389mg • calc. 0mg • fiber 2g*

*Nutritional information per serving of Aioli (based on 1 tablespoon [15 ml]):*

*Calories 99 (97% from fat) • carb. 0g • pro. 0g • fat 11g • sat. fat 2g  
chol. 23mg • sod. 17mg • calc. 0mg • fiber 0g*

## Sweet Treats

## Blueberry Crumble

A quick and simple dessert. Be sure to cool slightly to allow the filling to set up a bit prior to serving.

**Makes 6 servings**

**Filling:**

- ¼ cup (60 ml) granulated sugar
- ¼ cup (60 ml) packed light brown sugar
- 1 tablespoon (15 ml) tapioca starch
- ¼ teaspoon (1 ml) kosher salt
- Pinch ground cinnamon
- Pinch ground ginger
- ¼ teaspoon (1 ml) pure vanilla extract
- 4 cups (1 L) fresh blueberries

**Topping:**

- ¾ cup (175 ml) unbleached, all-purpose flour
- ½ cup (125 ml) rolled oats (not quick cooking)
- ½ cup (125 ml) packed light brown sugar
- ¼ teaspoon (1 ml) ground cinnamon
- ¼ teaspoon (1 ml) kosher salt
- 6 tablespoons (90 ml) unsalted butter, cold and cubed

1. Preheat the AirFryer to 325°F (160°C) on Bake.
2. Prepare the filling. Put the sugars, starch, salt, and spices in a medium mixing bowl, and whisk to combine. Add the vanilla extract and blueberries and stir until blueberries are well coated. Using a large fork, or a potato masher, mash the blueberries until about half have burst open; reserve.
3. Put all of the topping ingredients, except for the butter, in a separate medium mixing bowl. Whisk to combine. Add the butter and, using your fingers, combine until large crumbs form. (Alternatively, this topping can be made using a Cuisinart® Food Processor fitted with the chopping blade. Put all dry ingredients in the work bowl fitted with the chopping blade. Pulse to combine. Add the butter and pulse until large clumps have formed.)

- Transfer the berry mixture to an 8-inch (20 cm) round pan. Sprinkle the crumble topping over the berries.
- Place the pan in the preheated oven on the Wire Rack and bake until the filling is bubbling and the topping is evenly browned, about 18 to 20 minutes.
- Remove and allow to cool slightly, prior to serving.

*Nutritional information per serving:*

*Calories 357 (29% from fat) • carb. 63g • pro. 3g • fat 12g • sat. fat 7g  
chol. 30mg • sod. 191mg • calc. 7mg • fiber 3g*

## Cinnamon Apples

Either for a snack or a guilt-free dessert, these apples are delicious anytime.

Makes 2 servings

- 1 medium apple**
- ¼ teaspoon (1 ml) ground cinnamon**

- Peel and core apple. Cut into thin wedges, about 16 total. Toss apple slices well with cinnamon to thoroughly coat.
- Place the AirFryer Basket onto the Baking Pan. Add the apple slices in a single layer and put into the oven. Set to AirFry at 350°F (180°C) and AirFry until the apples are slightly softened and fragrant, about 15 minutes.

*Nutritional information per serving:*

*Calories 39 (2% from fat) • carb. 10g • pro. 0g • fat 0g • sat. fat 0g  
chol. 0mg • sod. 0mg • calc. 6mg • fiber 1g*

## Almond Butter and Strawberry Tortillas

This is a quick after-school snack, but can also be sweetened up for a dessert with a topping of whipped cream.

Makes 2 servings

**Nonstick cooking spray**

**Vegetable oil**

- 2 eight-inch (20 cm) flour tortillas**
- 2 tablespoons (30 ml) creamy almond butter (preferably unsalted and unsweetened)**
- 2 tablespoons (30 ml) strawberry jam**

- Place the AirFryer Basket onto the Baking Pan and coat with nonstick cooking spray.
- Brush both sides of each tortilla with vegetable oil. Put one tortilla into the basket and spread 1 tablespoon (15 ml) of both the almond butter and jam onto the tortilla, leaving about ½-inch (1.25 cm) border. Fold over and press along the edges. Repeat with the second tortilla.
- Put into the oven and set to AirFry at 400°F (200°C). Cook until lightly browned, flipping halfway through the cooking time, about 5 minutes in total.
- Allow to cool slightly prior to serving.

*Nutritional information per filled tortilla:*

*Calories 260 (42% from fat) • carb. 34g • pro. 8g • fat 13g • sat. fat 2g  
chol. 0mg sod. 260mg • calc. 40mg • fiber 3g*

## S'mores

No campfire needed with these s'mores.

Makes 8 s'mores

- 8 graham cracker sheets, broken into two-cracker squares**
- 2 ounces (57 g) of Hershey's milk or dark chocolate (1⅓ bars) or of your favourite chocolate, cut into 16 pieces**
- 8 standard-size marshmallows**

1. Place the AirFryer Basket onto the Baking Pan. Put 8 graham cracker squares in the basket. Place 2 chocolate sections in the center of each cracker, and top each with a marshmallow.
2. Put into the oven and set to Broil at 450°F (230°C). Broil until the marshmallows are lightly toasted, about 1 to 2 minutes.
3. Carefully remove from the AirFryer and transfer to a plate. Top each with remaining crackers.
4. Whisk together the eggs, yolks, vanilla extract, and sugar in a mixing bowl until well combined. Add the cooled chocolate-butter mixture and then the remaining ingredients. Whisk until smooth.
5. Preheat the AirFryer to 350°F (180°C) on Bake.
6. Butter four 5-ounce (145 g) ramekins and dust with cocoa powder. Tap ramekins to remove any excess powder.
7. Divide the batter among the four ramekins. Tap on counter a few times to remove air bubbles. Space out the ramekins on the Baking Pan.
8. Place in the preheated oven and bake until the edges of the cakes are very dry, but the center is slightly jiggly, about 8 to 10 minutes.
9. Allow to rest for 2 to 5 minutes in the oven before inverting onto plate. Dust finished cakes with a little more cocoa powder if desired. Serve warm.

*Nutritional information per s'more:*

*Calories 202 (18% from fat) • carb. 40g • pro. 3g • fat 4g • sat. fat 1g • chol. 2mg sod. 83mg • calc. 10mg • fiber 0g*

## Chocolate Lava Cake

This was made popular in the 1980s and has been a hit ever since. The Cuisinart® Compact AirFryer makes it a breeze to bake.

Makes 4 servings

- 8 tablespoons ([120 ml] 1 stick) unsalted butter**
- 6 ounces (170 g) semisweet chocolate, chopped**
- 2 large eggs**
- 2 large egg yolks**
- ½ teaspoon (2.5 ml) pure vanilla extract**
- ¼ cup (59 ml) granulated sugar**
- ½ teaspoon (2.5 ml) espresso powder**
- ¼ teaspoon (1 ml) kosher salt**
- 2 tablespoons (30 ml) unbleached, all-purpose flour**
- Unsalted butter, softened for buttering ramekins**
- Cocoa powder, for dusting**

1. Put the butter and chocolate into the top of a double boiler set over medium heat (or a heatproof bowl set atop a pot of simmering, not boiling, water). While stirring, keep over heat until chocolate and butter have almost completely melted. Remove from heat and cool slightly.

*Nutritional information per serving:*

*Calories 689 (50% from fat) • carb. 50g • pro. 7g • fat 39g • sat. fat 23g chol. 245mg • sod. 192mg • calc. 45mg • fiber 3g*

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# WARRANTY

## LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at [www.cuisinart.ca](http://www.cuisinart.ca) to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:  
1-800-472-7606

Address:

Cuisinart Canada  
100 Conair Parkway  
Woodbridge, ON L4H 0L2

Email: [consumer\\_Canada@conair.com](mailto:consumer_Canada@conair.com)

### Model: TOA-26C Series

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
  - Return address and phone number
  - Description of the product defect
  - Product date code\*/copy of original proof of purchase
  - Any other information pertinent to the product's return
- \* Product date code can be found on the underside of the base of the product. The product date code is a 4 (WWYY) digit number. Example, 0122 means week 01 of 2022.

**Note:** We recommend you use a traceable, insured delivery service for added protection.

Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us. To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606.

For more information, please visit our website at [www.cuisinart.ca](http://www.cuisinart.ca).

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Printed in China | 22CC082752

IB-17137-CAN