

ACTIVE TIME

10 MIN



TOTAL TIME

30 MIN



SERVINGS

8

PEANUT BUTTER MUFFINS WITH RASPBERRY JAM

SUPPLIES NEEDED

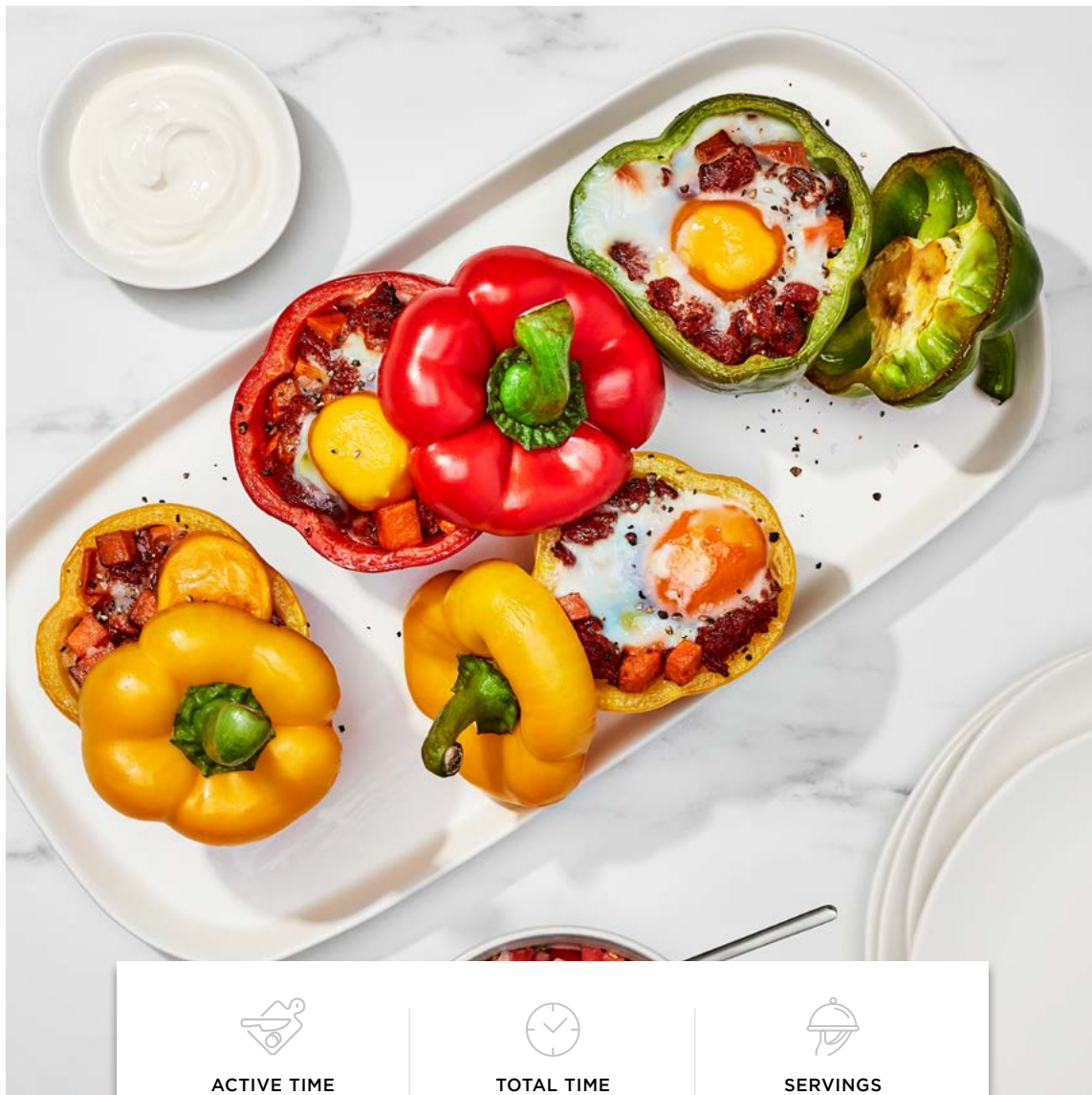
- 8 silicone muffin/ cupcake cups

INGREDIENTS

- 1 cup all-purpose flour
- ¼ cup sugar
- 1¼ tsp baking powder
- ¼ tsp kosher salt
- ¼ cup creamy peanut butter
- 1 Tbsp unsalted butter, melted
- ½ cup whole milk
- 1 egg, well beaten
- Raspberry jam, for serving

What do you get when you cross a PB&J with a muffin? A delicious breakfast treat!

1. Sift flour into a medium bowl.
2. Add sugar, baking powder, and salt and stir with a fork to combine.
3. Add peanut butter and butter. Using a fork, mix the peanut butter and butter into the dry ingredients until coarse crumbs form.
4. Add milk and egg and stir until just blended.
5. Arrange the silicone cups on two wire racks and divide batter among cups.
6. Insert racks into the Air Fryer+.
7. Set to BAKE at 375°F for 15 minutes and press START.
8. Bake, switching rack positions halfway through, until the muffins are golden brown and a toothpick comes out clean when inserted in the middle.
9. Allow muffins to cool slightly before serving with raspberry jam.



ACTIVE TIME

20 MIN



TOTAL TIME

35 MIN



SERVINGS

4

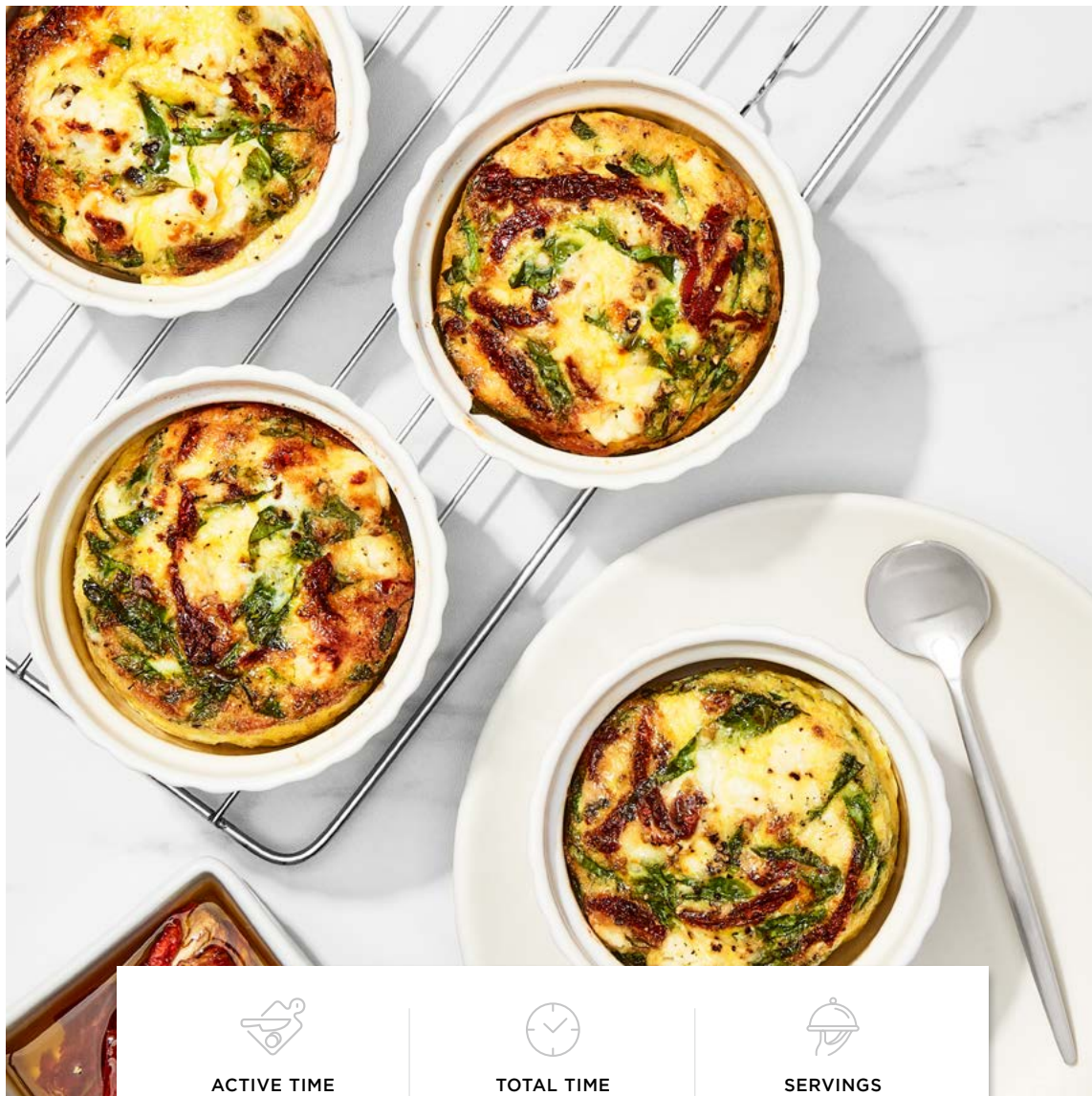
STUFFED BREAKFAST PEPPERS

INGREDIENTS

- 4 bell peppers, preferably a mix of colors
- 1 tsp olive oil
- 6 oz fresh chorizo, casing removed if necessary
- 1 cup diced sweet potato (about ½ large)
- 1 tsp kosher salt, plus more to taste
- ½ tsp freshly ground black pepper, plus more to taste
- 4 large eggs
- Sour cream, for serving
- Pico de gallo or another salsa, for serving (optional)

Stuffed peppers, a classic comfort-food dinner, are also great for breakfast when filled with sausage and potato and topped with an egg.

1. Cut off tops of peppers and scoop out seeds. If necessary, trim rounded bottom without cutting through to help peppers stand upright.
2. In a medium skillet, heat olive oil over medium-high heat.
3. Add chorizo, potato, salt, and pepper and cook, stirring and breaking up the clumps of chorizo, until golden brown, about 5 minutes. Let cool briefly.
4. Evenly divide chorizo mixture among peppers, then transfer peppers to a wire rack and insert rack into a lower position in the Air Fryer+.
5. Set to AIR FRY at 375°F for 10 minutes and press START.
6. When the time expires, carefully remove rack from Air Fryer+.
7. Crack an egg over the top each pepper and season eggs lightly with salt and pepper.
8. Insert rack back into the Air Fryer+.
9. Set to AIR FRY at 400°F for 6 minutes and press START.
10. Cook until egg whites are opaque but yolks are still runny.
11. Serve immediately topped with sour cream and pico de gallo, if desired.



ACTIVE TIME

10 MIN



TOTAL TIME

25 MIN



SERVINGS

4

MEDITERRANEAN EGG CUPS

SUPPLIES NEEDED

- 4 4-oz ramekins

INGREDIENTS

- Cooking spray
- 6 large eggs
- ¼ cup whole milk
- ½ tsp kosher salt
- ½ tsp freshly ground black pepper
- 1 cup spinach, finely chopped
- ¼ cup oil-packed sun-dried tomatoes, drained and finely chopped
- ⅓ cup crumbled feta

These egg cups make an easy and satisfying breakfast. Serve them warm with toast or let them cool completely and freeze them. Microwave a frozen egg cup for a few minutes until heated through for a quick and delicious meal on the go.

1. Spray 4 4-oz ramekins with cooking spray.
2. In a medium bowl, whisk eggs, milk, salt, and pepper.
3. Add spinach, tomatoes, and feta and stir to combine.
4. Divide mixture among prepared ramekins, place on a wire rack, then insert wire rack into the Air Fryer+.
5. Set to BAKE at 350°F for 15 minutes and press START.
6. Cook until eggs are cooked through and golden brown.
7. When the time expires, carefully remove ramekins, and serve.



ACTIVE TIME

10 MIN



TOTAL TIME

40 MIN



SERVINGS

4

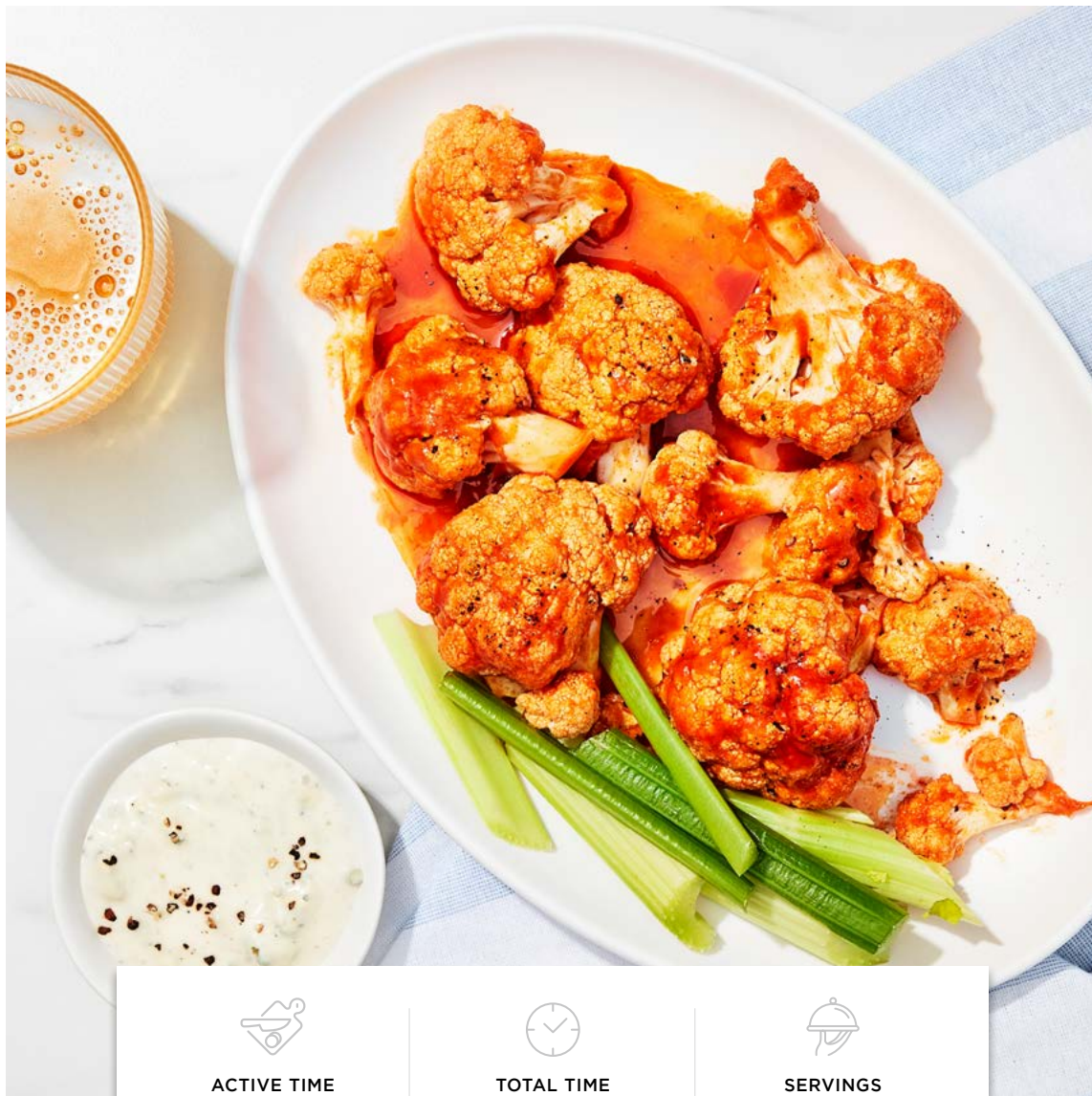
CRISPY SMASHED POTATOES

INGREDIENTS

- 1½ lb fingerling potatoes, scrubbed
- 1 Tbsp olive oil
- 1½ tsp kosher salt
- ½ tsp freshly ground black pepper
- Sour cream, for serving
- Thinly sliced chives, for serving

The irregular edges of gently smashed fingerlings air fry to irresistible crispness with barely any oil needed. Serve them on their own as an appetizer or alongside roast chicken or meatloaf.

1. Spread potatoes out over two wire racks, then insert racks into the Air Fryer+.
2. Set to AIR FRY at 350°F for 25 minutes and press START.
3. Cook, switching rack positions halfway through, until potatoes are tender.
4. When time expires, check that potatoes are tender, then transfer to a cutting board.
5. Using the back of a spoon, gently smash each potato to flatten it somewhat.
6. Drizzle olive oil over potatoes and season with salt and pepper.
7. Carefully transfer potatoes back to the racks, then insert racks into the Air Fryer+.
8. Set to AIR FRY at 400°F for 10 minutes and press START.
9. Cook, switching rack positions halfway through, until potatoes are golden brown and crisp.
10. Serve immediately with sour cream and chives.



ACTIVE TIME

10 MIN



TOTAL TIME

30 MIN



SERVINGS

4

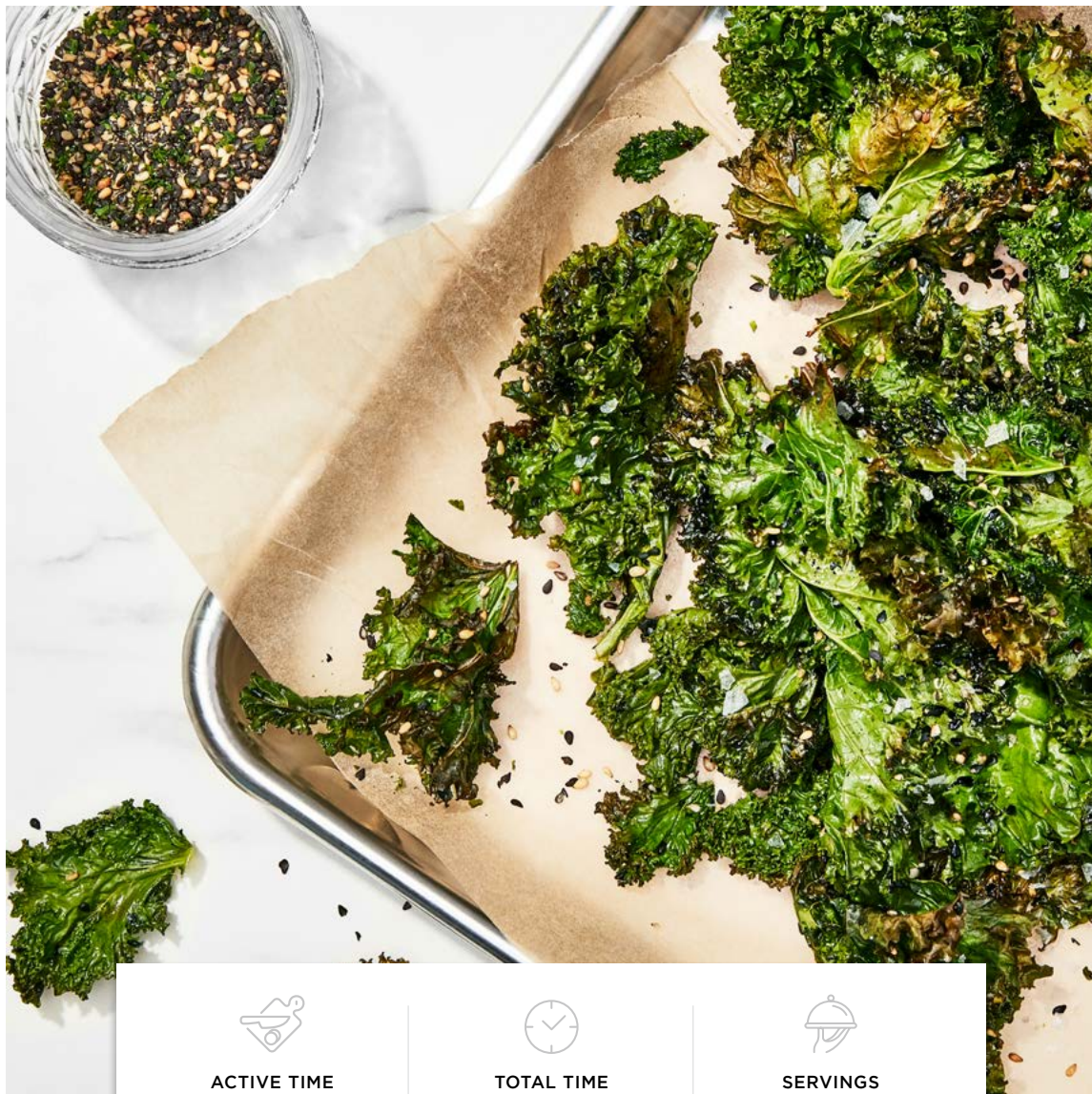
BUFFALO CAULIFLOWER

INGREDIENTS

- $\frac{3}{4}$ cup Buffalo wing sauce
- 1 Tbsp unsalted butter, melted
- 1 Tbsp olive oil
- 2 tsp garlic powder
- 2 tsp onion powder
- 2 tsp kosher salt
- 1 medium head cauliflower, cut into 1- to 2-inch florets
- 2 Tbsp cornstarch
- Blue cheese or ranch dressing, for serving

This healthful take on the classic bar food is just as messy, delicious, and fun to eat. Serve it with some celery sticks if you like, and don't forget the beer.

1. In a medium bowl, combine wing sauce, butter, olive oil, garlic powder, onion powder, and salt.
2. Add the cauliflower and toss to coat well.
3. Sprinkle cornstarch over cauliflower then toss and stir to combine.
4. Spread cauliflower evenly over two wire racks, then insert racks into the Air Fryer+.
5. Set to AIR FRY at 400°F for 20 minutes and press START.
6. Cook, switching rack positions halfway through, until cauliflower is tender and crisp.
7. Serve immediately with dressing.



ACTIVE TIME

5 MIN



TOTAL TIME

20 MIN



SERVINGS

2

SESAME KALE CHIPS

INGREDIENTS

- ½ bunch kale, destemmed, rinsed, and well dried
- 1 Tbsp sesame oil
- ¼ tsp kosher salt
- 1 Tbsp furikake

When air fried, kale turns out crisp and deliciously toasty. Adding a little of the Japanese seasoning furikake—available at most supermarkets these days—makes this snack even more savory, but it's still tasty without it.

1. In a large bowl, toss kale with sesame oil and salt until kale is evenly coated.
2. Arrange kale evenly in a single layer on two wire racks, then insert into the Air Fryer+.
3. Set to AIR FRY at 300°F for 15 minutes and press START.
4. Cook, switching rack position halfway through, until kale is crisp.
5. Transfer kale to a medium bowl and toss with furikake.
6. Serve immediately or cool to room temperature and store in an air-tight container.



ACTIVE TIME

15 MIN



TOTAL TIME

30 MIN



SERVINGS

4

BLACK BEAN BURGERS

INGREDIENTS

Burgers:

- 1 15.5-oz can black beans, drained and rinsed
- 1 red bell pepper, finely chopped
- 1 garlic clove, finely chopped
- 2 tsp olive oil
- 1½ tsp kosher salt
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp ground cumin
- ½ tsp chili powder
- ½ tsp smoked paprika
- ½ cup plain dried breadcrumbs
- 4 deli slices white cheddar

Serving:

- 4 hamburger buns
- Sliced avocado
- Alfalfa sprouts

Though these vegetarian burgers taste great on a bun, they would also be delicious without the cheese served over lightly dressed greens.

1. For the burgers: In a medium bowl and using a potato masher, lightly mash beans.
2. Add bell pepper, garlic, olive oil, salt, garlic powder, onion powder, cumin, chili powder, and paprika. Stir to combine.
3. Add breadcrumbs and stir until well combined.
4. Shape the bean mixture into four bun-size patties.
5. Place patties on the two wire racks, then insert into the Air Fryer+.
6. Set to AIR FRY at 375°F for 16 minutes and press START.
7. Cook, switching rack positions halfway through.
8. When time expires, pull out racks, carefully top patties with cheese, and reinsert into the Air Fryer+.
9. Set to AIR FRY at 400°F for 2 minutes and press START.
10. Cook, rotating racks halfway through, until cheese has melted.
11. Serve the patties on buns topped with avocado and sprouts.



ACTIVE TIME

15 MIN



TOTAL TIME

30 MIN



SERVINGS

2 TO 4

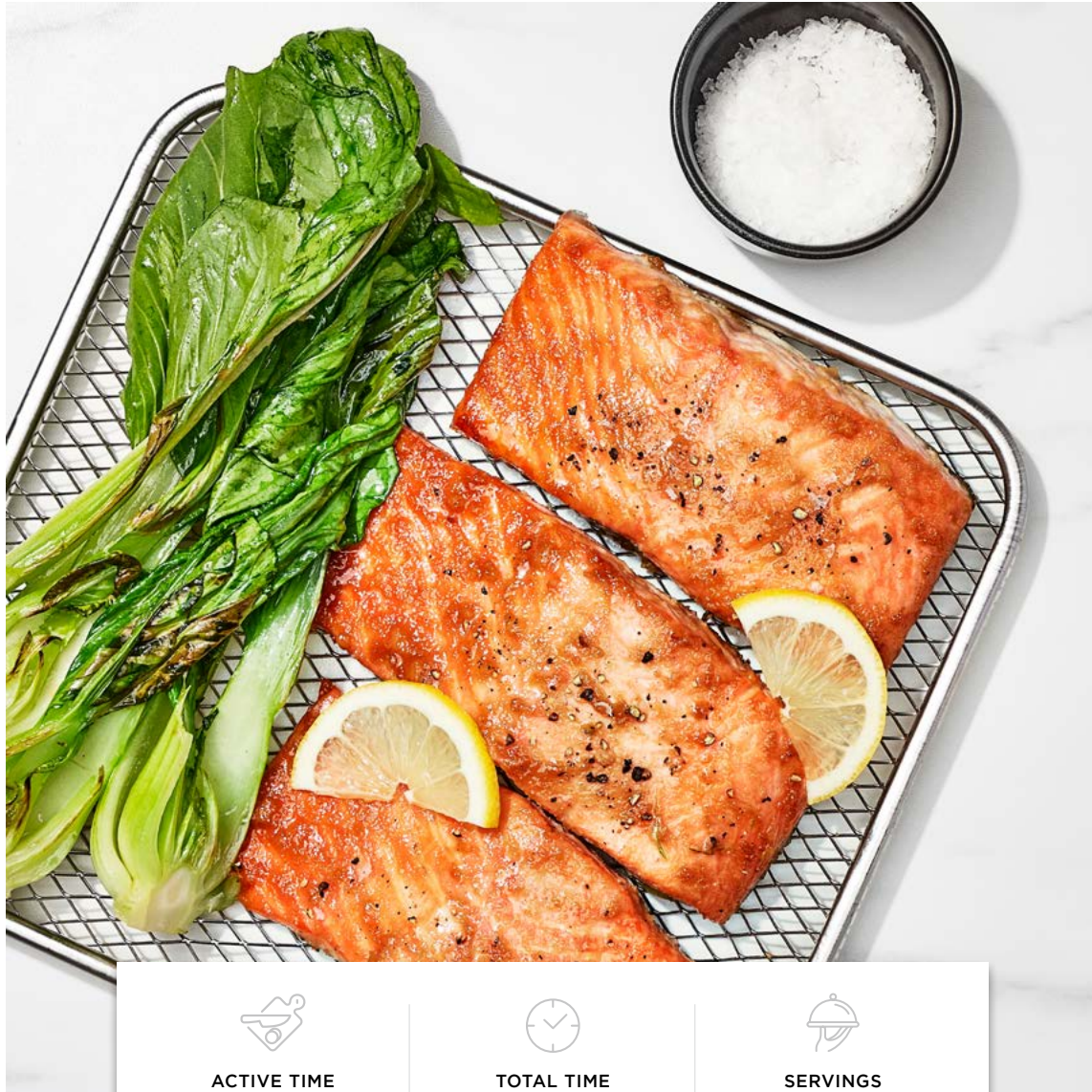
FIG, PROSCIUTTO, AND ARUGULA PIZZAS

INGREDIENTS

- 2 tsp olive oil, plus more for oiling racks
- 1 15-oz package fresh pizza dough, divided in half
- 6 Tbsp fig spread
- 8 slices prosciutto
- ¼ cup shaved Parmesan
- ½ cup baby arugula
- Kosher salt and freshly ground black pepper, to taste

The Air Fryer+ bakes up pizza faster than it takes to get one delivered. If you like, substitute crumbled blue cheese for the Parmesan.

1. Lightly oil two wire racks. Stretch one dough half until about ¼-inch thick and fit it on one of the wire racks. Repeat with remaining dough and rack.
2. Spread 3 Tbsp of fig spread over each dough half, then insert racks into the Air Fryer+.
3. Set to BAKE at 375°F for 20 minutes and press START.
4. Bake, switching rack positions halfway through, until dough is golden brown and cooked through.
5. When time expires, remove racks from oven and let pizzas cool for 5 minutes before carefully transferring to a cutting board.
6. Top pizzas with the prosciutto, cheese, and arugula, then drizzle with the 2 tsp olive oil and season to taste with salt and pepper.



ACTIVE TIME

10 MIN



TOTAL TIME

55 MIN



SERVINGS

4

MISO GLAZED SALMON WITH BABY BOK CHOY

INGREDIENTS

Salmon:

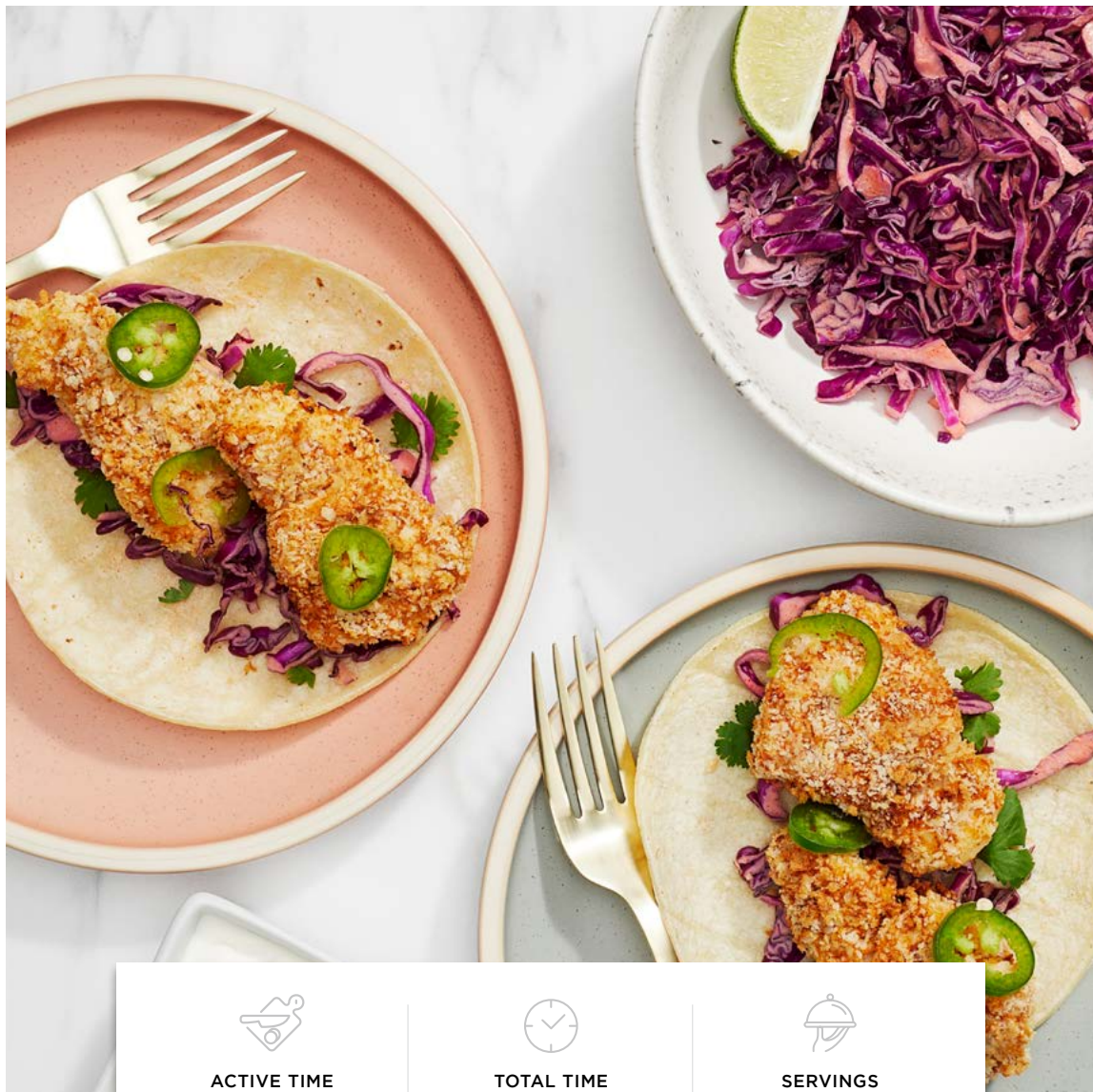
- 1 Tbsp white miso paste
- 2 tsp garlic paste
- 2 tsp ginger paste
- 2 tsp sesame oil
- 1 tsp brown sugar
- 1 tsp soy sauce
- 4 6-oz salmon fillets

Bok Choy:

- ½ lb baby bok choy, halved or quartered if large
- 1 tsp toasted sesame oil
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper

This easy glaze is sure to become a favorite. Look for garlic paste and ginger paste in tubes in the produce section or use the same amount of minced fresh garlic and ginger instead.

1. For the salmon: In a small bowl, whisk miso paste, garlic paste, ginger paste, sesame oil, brown sugar, and soy sauce.
2. Place salmon on a rimmed plate, then coat with the miso glaze. Cover and refrigerate for at least 30 minutes and up to 2 hours.
3. For the bok choy: In a large bowl, toss bok choy with sesame oil, salt, and pepper.
4. Place the salmon fillets on a wire rack and insert rack on the top rack position of the Air Fryer+.
5. Place the bok choy on remaining wire rack and place on a lower rack position of the Air Fryer+.
6. Set to BAKE at 375°F for 14 minutes and press START.
7. Bake until salmon is just opaque in the center and bok choy is tender.
8. Serve immediately.



ACTIVE TIME

10 MIN



TOTAL TIME

30 MIN



SERVINGS

6

CRISPY FISH TACOS

INGREDIENTS

Slaw:

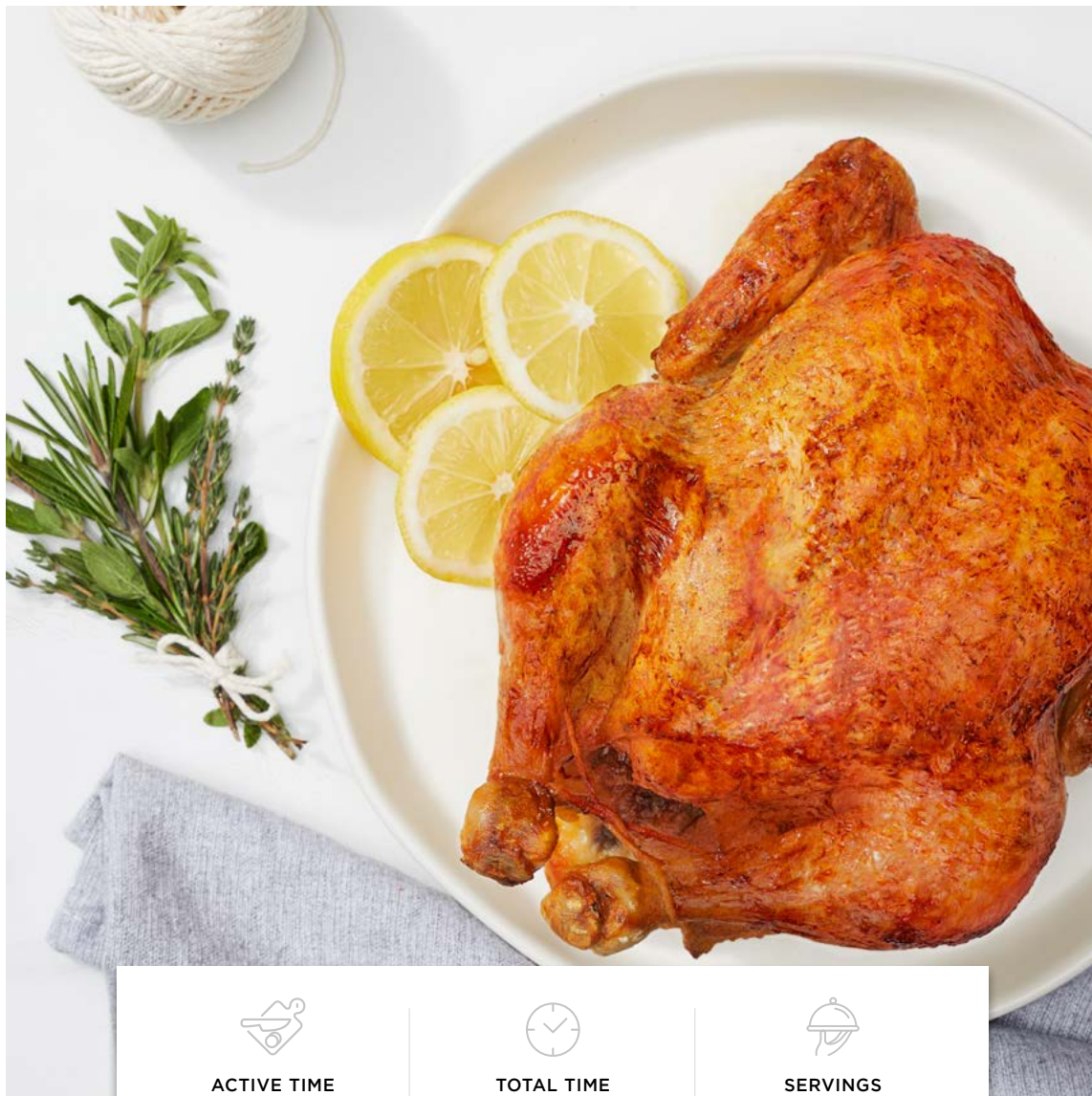
- 2 cups thinly sliced red cabbage
- 2 Tbsp chipotle mayonnaise
- 2 tsp apple cider vinegar
- 2 tsp sugar
- 1 tsp kosher salt

Tacos:

- 1 lb cod fillet, cut into 1-inch strips
- 1 Tbsp taco seasoning
- ½ tsp kosher salt, plus more to taste
- 2 large eggs, beaten
- 1¼ cup panko breadcrumbs
- 12 6-inch corn tortillas
- Sour cream, for serving
- Thinly sliced jalapeños, for serving
- Fresh cilantro leaves, for serving

Air frying gives you the crispy fish tacos you crave with no added oil! You can buy chipotle mayo and prepared taco seasoning mix, but recipes for quick and easy homemade versions of both are easy to find online.

1. For the slaw: In a medium bowl, toss the cabbage with the mayonnaise, vinegar, sugar, and 1 tsp salt. Refrigerate until ready to serve.
2. Season fish all over with taco seasoning and ½ tsp salt.
3. Dip the fish into the eggs and then into the panko, pressing the crumbs onto the fish, until completely coated.
4. Place fish on two wire racks with space in between, then insert racks into the Air Fryer+.
5. Set to AIR FRY at 380°F for 20 minutes and press START.
6. Cook, switching rack positions halfway through, until fish is cooked through and golden brown. When time expires, remove fish and season to taste with salt.
7. Divide fish and slaw among tortillas and serve with sour cream, jalapeños, and cilantro, if desired.



ACTIVE TIME

5 MIN



TOTAL TIME

70 MIN



SERVINGS

4

SIMPLE ROTISSERIE CHICKEN

SUPPLIES NEEDED

- Twine, for trussing

INGREDIENTS

- 1 3½- to 4-lb whole chicken, giblets removed and tightly trussed
- ¼ cup olive oil
- 2 Tbsp kosher salt
- 2 tsp freshly ground black pepper

Sometimes simple is best, but you can flavor the chicken just about any way you like before cooking it on the spit following the same directions. Trussing the chicken keeps it compact and encourages even cooking.

1. Rub chicken all over with olive oil and season with salt and pepper.
2. Place chicken on the rotisserie spit, securing it with the rotisserie forks.
3. Insert spit into the Air Fryer+.
4. Set to AIR FRY at 380°F for 1 hour, then press START and ROTATE.
5. When time expires, carefully remove the spit using the fetch tool, and check that chicken is cooked through (165°F).
6. Let chicken rest on spit for 5 minutes before carefully removing it.
7. Carve chicken and serve.



ACTIVE TIME

10 MIN



TOTAL TIME

35 MIN



SERVINGS

3

VEGAN PULLED “PORK” WITH COLESLAW

INGREDIENTS

Slaw:

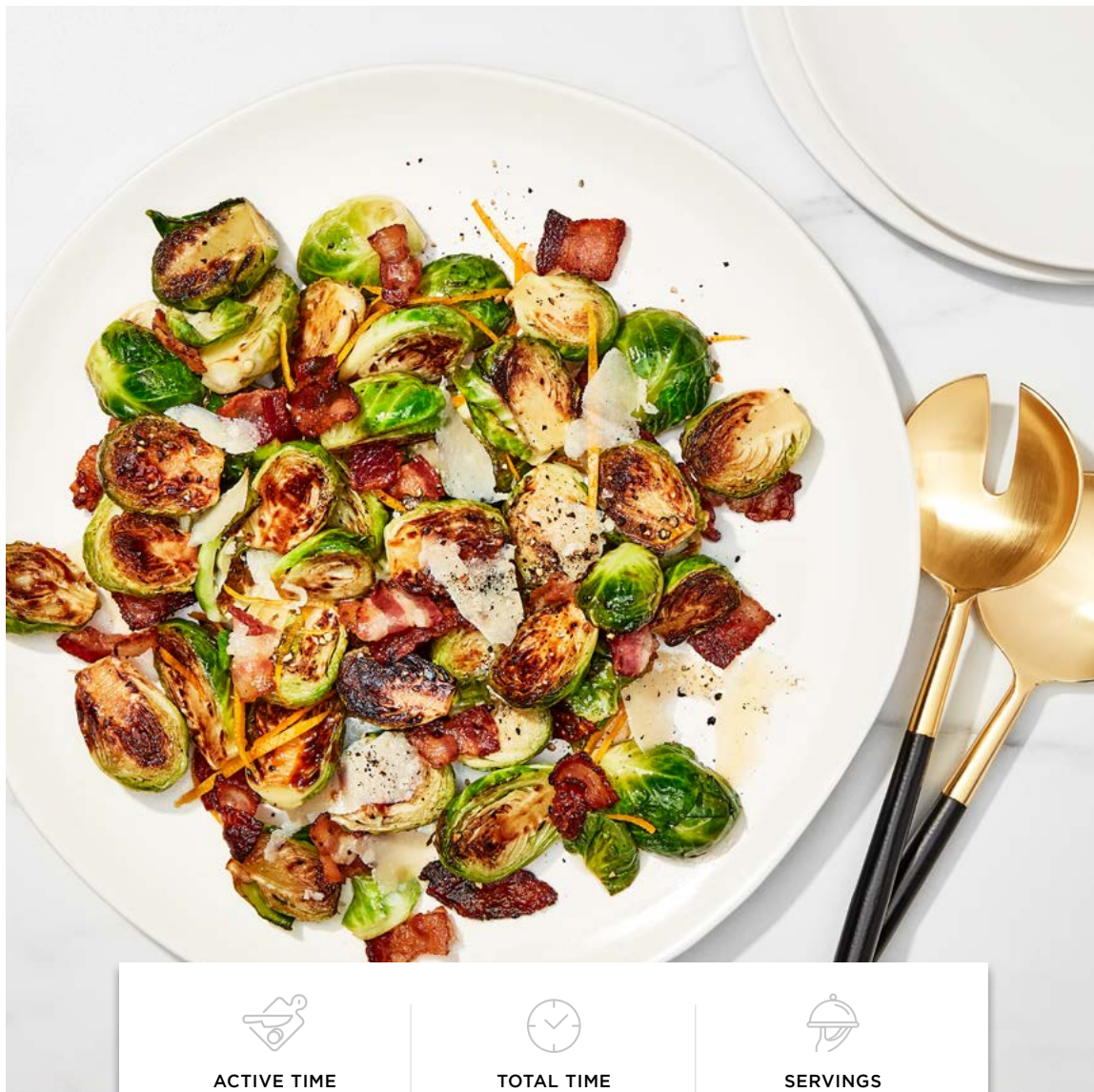
- 1 cup shredded purple cabbage
- ½ cup shredded carrots
- 1 Tbsp vegan mayonnaise
- 2 tsp apple cider vinegar
- 1 tsp agave nectar
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper

Mushrooms and Serving:

- 10 oz oyster mushrooms, tough stems removed
- 2 Tbsp vegetable oil
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper
- ½ cup barbeque sauce
- 3 hamburger buns

Savory air-fried mushrooms take the place of meat in this satisfying sandwich.

1. For the slaw: In a medium bowl, combine the cabbage, carrots, mayonnaise, vinegar, agave, salt, and pepper. Cover and refrigerate until serving.
2. For the mushrooms: Toss mushrooms with oil, salt, and pepper to coat.
3. Spread mushrooms out evenly over two wire racks, then insert racks into the middle rack positions in the Air Fryer+.
4. Set to AIR FRY at 375°F for 25 minutes and press START.
5. Cook, switching rack positions halfway through, until mushrooms are tender and crisp.
6. Transfer mushrooms to a medium bowl and use two forks to shred them to desired size.
7. Add barbeque sauce and stir to combine.
8. Serve mushrooms topped with slaw in buns.



ACTIVE TIME

10 MIN



TOTAL TIME

30 MIN



SERVINGS

4

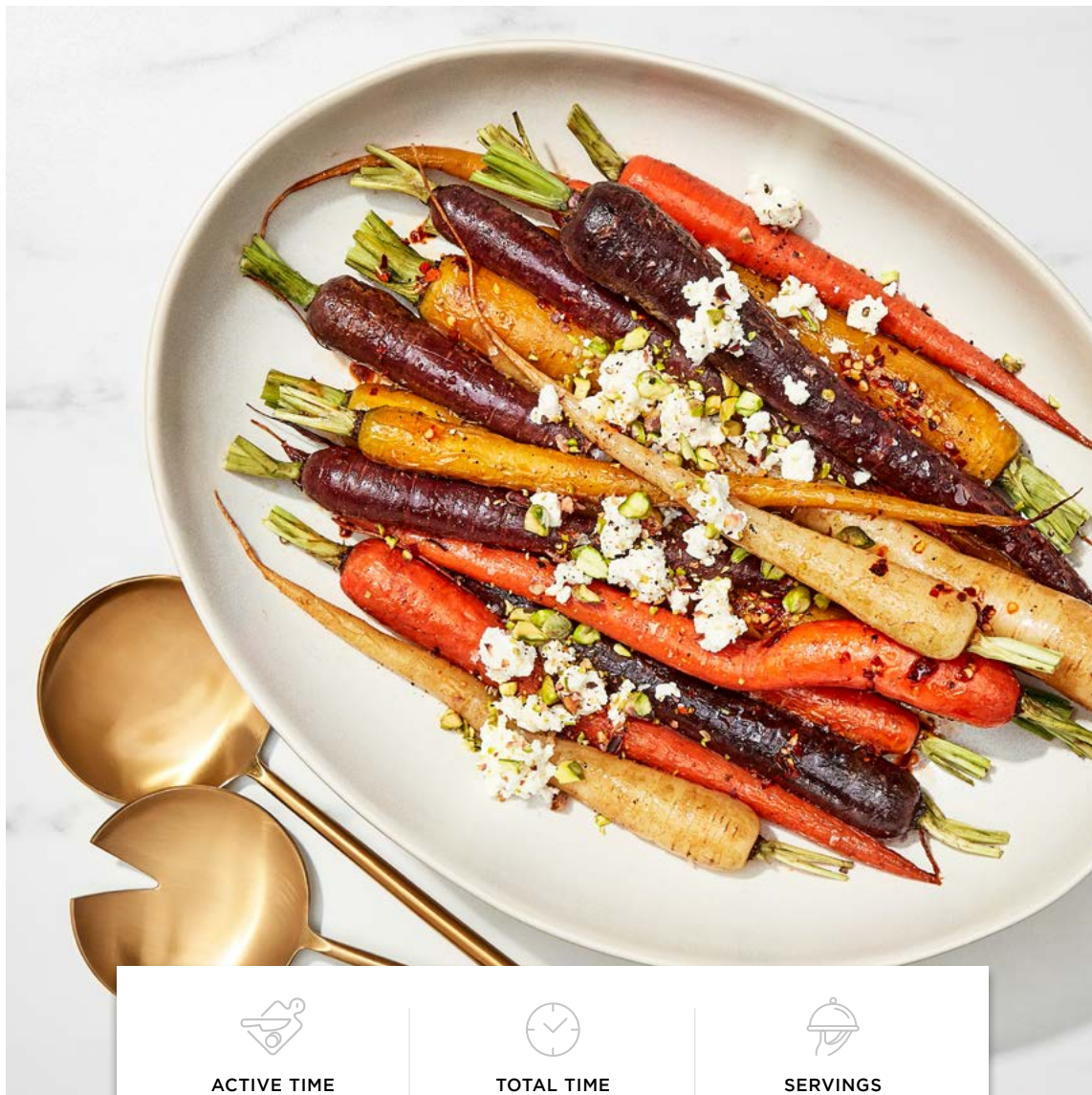
CRISPY BALSAMIC BRUSSELS SPROUTS

INGREDIENTS

- 1 lb Brussels sprouts, trimmed and halved
- 4 slices raw bacon, cut into ½-inch pieces
- 2 Tbsp olive oil
- 1½ tsp kosher salt
- ½ tsp freshly ground black pepper, plus more to taste
- 2 Tbsp balsamic glaze
- 1 Tbsp finely grated orange zest, plus thin strips of zest for garnish (optional)
- ¼ cup Parmesan shavings

Even people who swear they don't like Brussels sprouts will love this sweet and smoky side.

1. In a large bowl, combine Brussels sprouts, bacon, oil, salt, and pepper and toss well to coat.
2. Spread Brussels sprouts out over two wire racks, then insert racks into the Air Fryer+.
3. Set to AIR FRY at 400°F for 20 minutes and press START.
4. Cook, switching rack positions halfway through for most even results, until bacon is browned and crisp and the Brussels sprouts are tender and crisped.
5. Transfer Brussels sprouts and bacon to a medium bowl and toss with the balsamic glaze and orange zest.
6. Serve topped with cheese and additional black pepper and orange zest to taste.



ACTIVE TIME

10 MIN



TOTAL TIME

30 MIN



SERVINGS

4

ROASTED CARROTS WITH PISTACHIOS AND GOAT CHEESE

INGREDIENTS

- 2 lb carrots, preferably baby carrots with some greens attached, greens trimmed and carrots scrubbed but unpeeled
- 2 Tbsp olive oil
- 2 Tbsp dark brown sugar
- 2 tsp kosher salt, plus more to taste
- ½ tsp freshly ground black pepper, plus more to taste
- ¼ cup pistachios, chopped
- 2 oz goat cheese, crumbled (about ¼ cup)
- ½ tsp chili oil

Multicolor carrots look lovely, but if your market doesn't carry them, know that regular orange carrots will taste just as good.

1. In a large bowl, toss carrots with oil, salt, brown sugar, salt, and pepper until evenly coated.
2. Place carrots in the rotating basket and insert it into the Air Fryer+.
3. Set to AIR FRY at 400°F for 22 minutes, then press ROTATE and START.
4. Cook until carrots are tender and lightly browned.
5. When the time expires, use the fetch tool to carefully remove the basket, then carefully transfer carrots to plates or a platter.
6. Top carrots with pistachios, goat cheese, and chili oil.
7. Season to taste with salt and pepper and serve.



ACTIVE TIME

30 MIN



TOTAL TIME

2 HRS



SERVINGS

6

ROSEMARY FOCACCIA

SUPPLIES NEEDED

- 8x8 baking pan

INGREDIENTS

- 1 15-oz package fresh pizza dough
- 2 Tbsp extra-virgin olive oil
- 2 tsp chopped fresh rosemary
- ¼ tsp flaky sea salt

This light and airy focaccia is so easy to make when you start with store-bought pizza dough.

1. Let dough warm at room temperature for 30 minutes to make it easier to stretch.
2. Oil an 8x8 baking pan with 1 Tbsp oil.
3. Stretch and press dough into pan. Cover and let rise for 30 minutes.
4. Drizzle 1 Tbsp olive oil over the dough. Press the dough all over with your fingertips to make dimples, then sprinkle with rosemary and sea salt.
5. Insert drip tray in bottom of Air Fryer+, then place baking pan on drip tray. (If pan handles keep it from fitting, you can angle pan; it won't affect results.)
6. Set to BAKE at 390°F for 30 minutes, then press START.
7. Bake until focaccia is dark golden brown.
8. Remove focaccia from pan and let cool for about 5 minutes before serving.



ACTIVE TIME

20 MIN



TOTAL TIME

45 MIN



SERVINGS

4

MINI MIXED BERRY COBLERS

SUPPLIES NEEDED

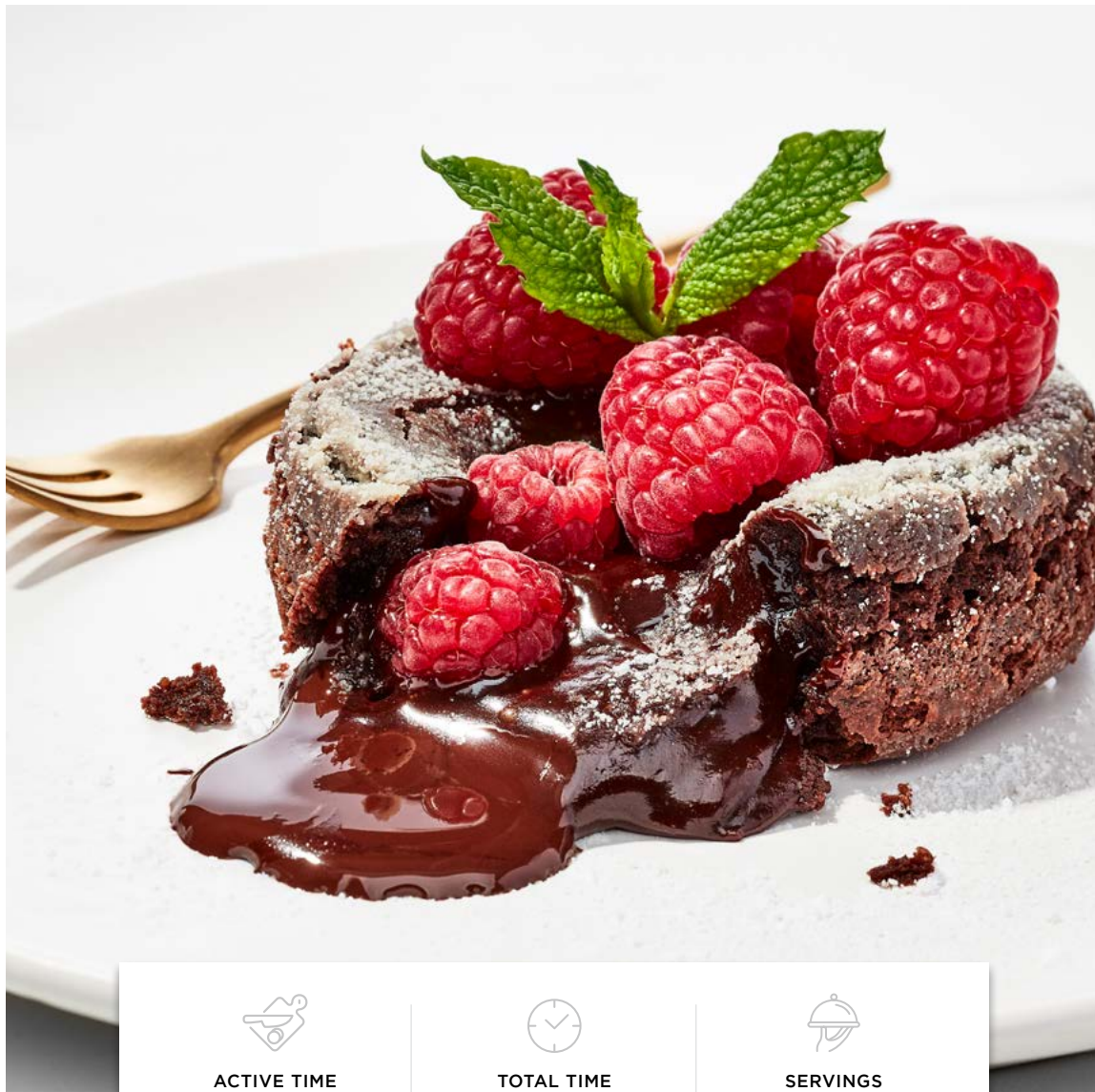
- 4 4-oz ramekins

INGREDIENTS

- Cooking spray
- 1½ cup raspberries
- 1½ cups blackberries
- 1½ cups blueberries
- ½ cup sugar
- 1 Tbsp cornstarch
- 1 tsp ground cinnamon
- 1 tsp fresh lemon juice
- 6 Tbsp unsalted butter, cubed and chilled
- ⅓ cup all-purpose flour
- ¼ cup old-fashioned oats
- Vanilla ice cream, for serving (optional)

Though a mix of three berries is wonderful, you can make these cobblers using the same total amount (4 cups) of two or even just one kind, and it will still be delicious.

1. Spray 4 4-oz ramekins with cooking spray.
2. In a large bowl, combine all three berries, the sugar, cornstarch, cinnamon, and lemon juice and toss until berries are evenly coated.
3. Divide berries among prepared ramekins.
4. In a medium bowl, using an electric mixer fitted with the paddle attachment, beat the butter, flour, and salt on low speed until pea sized pieces of butter form, about 4 minutes. (Alternatively, use two knives or fingers to cut butter into flour.)
5. Add oats and combine by hand until well blended and crumbled.
6. Top berries with crumble mixture, then cover ramekins with foil.
7. Insert drip tray in bottom of Air Fryer+, then place ramekins on drip tray.
8. Set to BAKE at 325°F for 20 minutes and press START.
9. When the time expires, carefully remove foil from ramekins.
10. Set to BAKE at 400°F for 5 minutes and press START.
11. Bake tops of cobblers are dark golden brown.
12. Let cool briefly before serving warm topped with ice cream, if desired.



ACTIVE TIME

25 MIN



TOTAL TIME

40 MIN



SERVINGS

4

LAVA CAKES

SUPPLIES NEEDED

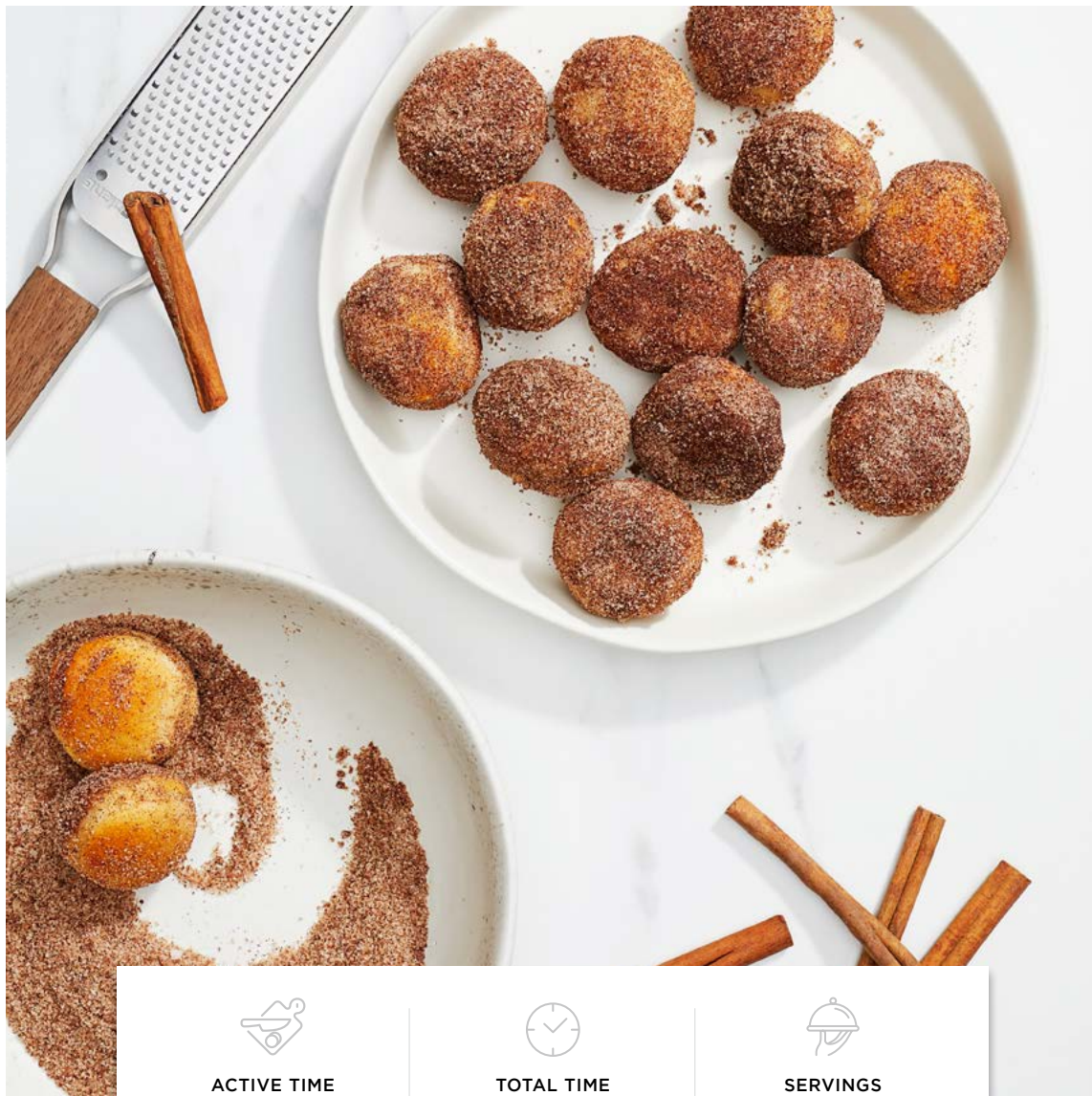
- 4 4-oz ramekins
- Electric mixer

INGREDIENTS

- 8 Tbsp ($\frac{1}{2}$ cup) unsalted butter, plus more for ramekins
- 2 Tbsp all-purpose flour, plus more for ramekins
- 6 oz bittersweet baking chocolate
- 2 large eggs
- 2 large egg yolks
- $\frac{1}{4}$ cup sugar
- $\frac{1}{8}$ tsp kosher salt
- Fresh raspberries, for serving (optional)
- Small fresh mint leaves, for serving (optional)

Few can resist the allure of lava cake: Break into the baked exterior with your fork and out pours a warm chocolate filling.

1. Lightly butter and flour 4 4-oz ramekins, shaking out any excess flour.
2. Melt butter and chocolate together in a double boiler or in a medium heatproof bowl set over a pan of simmering water, about 8 minutes.
3. Meanwhile, in a medium bowl and using an electric mixer fitted with the whisk attachment, beat eggs, egg yolks, sugar, and salt on high speed until thickened and pale yellow, about 5 minutes.
4. Whisk chocolate and butter to combine, then quickly fold it into the egg mixture.
5. Add 2 Tbsp flour and fold until combined.
6. Divide the batter evenly among the prepared ramekins.
7. Place the ramekins on one wire rack and insert the rack into the bottom slot of the Air Fryer+.
8. Set to BAKE at 375°F for 15 minutes and press START.
9. When the time expires, carefully remove the ramekins and let the lava cakes cool for 1 minute.
10. Carefully invert the cakes on to a plate and serve immediately topped with raspberries and mint, if desired.



ACTIVE TIME

5 MIN



TOTAL TIME

15 MIN



SERVINGS

32 PIECES

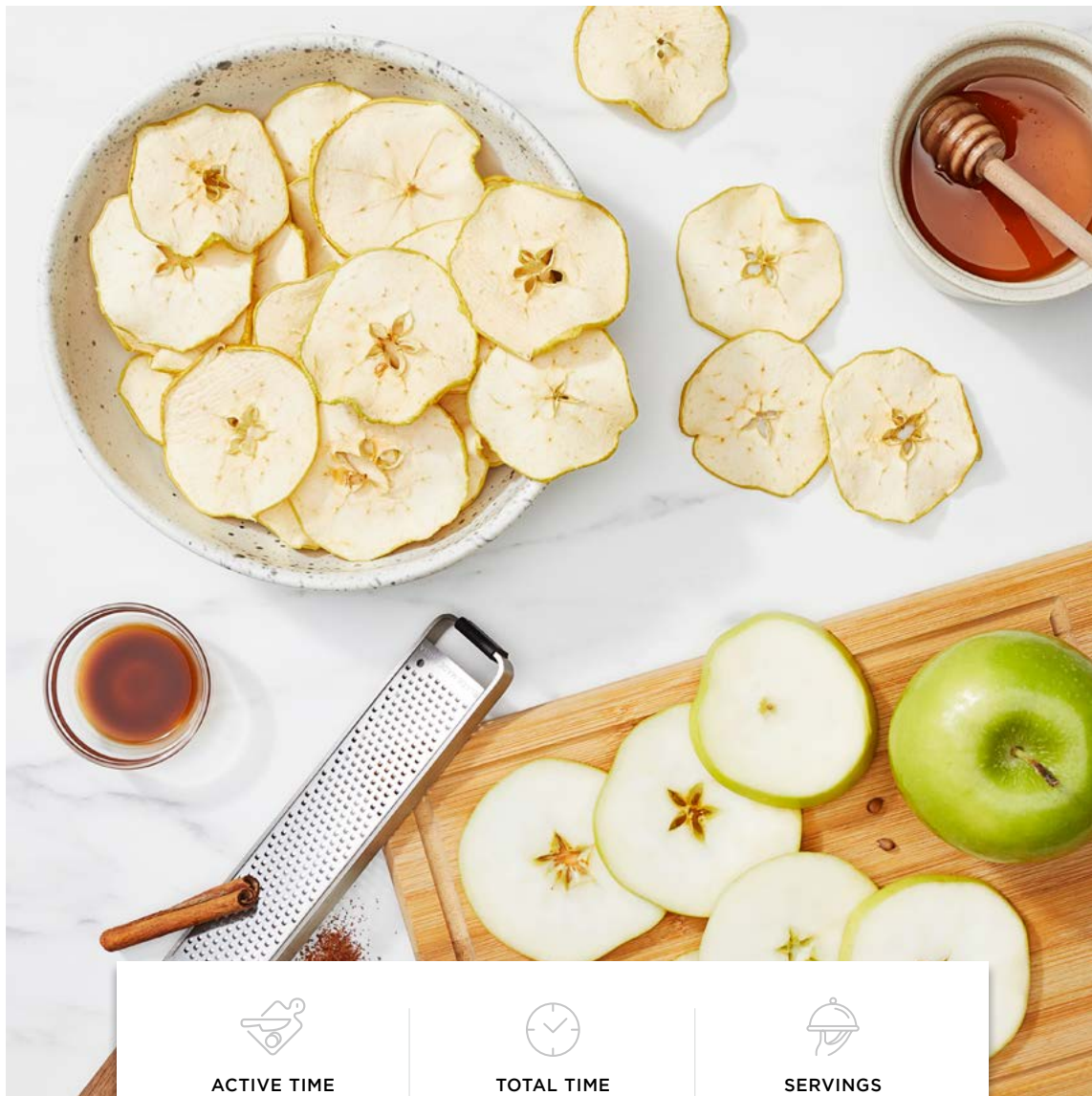
CINNAMON SUGAR DONUT BITES

INGREDIENTS

- 5 Tbsp sugar
- 1 Tbsp ground cinnamon
- 1 8-count can refrigerated biscuit dough
- Cooking oil spray, preferably coconut
- 2 Tbsp unsalted butter, melted

Delicious bites of donuts with no deep frying!

1. In a medium bowl, stir the sugar and cinnamon together.
2. Separate the dough into biscuits.
3. Using a knife, quarter each biscuit, then roll each quarter into a tight ball.
4. Spray the balls amply all over with cooking spray.
5. Spread balls out on two wire racks, then insert racks into the Air Fryer+.
6. Set to AIR FRY at 370°F for 10 minutes and press START.
7. Cook, switching rack positions halfway through, until donut bites are golden brown.
8. Carefully transfer hot donut bites to a medium bowl and toss with the melted butter.
9. Immediately transfer donut bites to bowl with cinnamon and sugar and toss to evenly coat.
10. Serve warm for best flavor.



ACTIVE TIME

15 MIN



TOTAL TIME

12 HR 15 MIN



SERVINGS

2

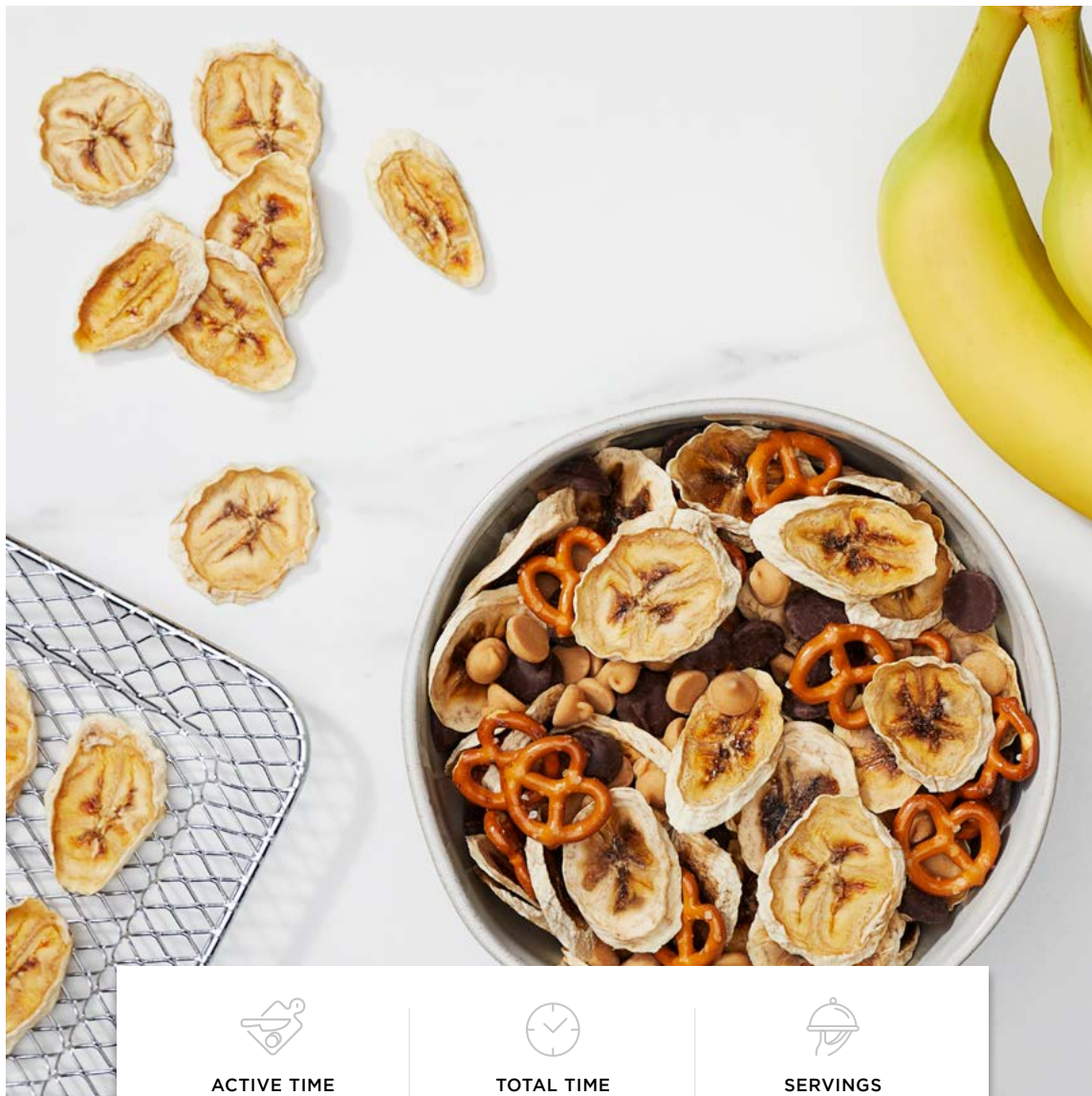
APPLE CHIPS WITH YOGURT DIPPING SAUCE

INGREDIENTS

- 1 large, sweet apple, such as Honeycrisp, sliced cross-wise 1/8-inch thick
- 1/4 cup plain Greek yogurt
- 2 tsp honey
- 1/4 tsp vanilla extract
- 1/4 tsp ground cinnamon

Sweet apple chips make a healthy snack; these take about 12 hands-off hours to dehydrate, so plan ahead.

1. Arrange apple slices in a single layer on two wire racks, then insert into the Air Fryer+.
2. Set to DEHYDRATE at 140°F for 12 hours, then press START.
3. In a small bowl, combine the yogurt, honey, vanilla, and cinnamon. Cover with plastic wrap and refrigerate.
4. When the time expires and the apples are crisp, remove them from the Air Fryer+ and let cool to room temperature. Poke seeds out.
5. Serve with dipping sauce or store in an air-tight container.



ACTIVE TIME

10 MIN



TOTAL TIME

8 HR 10 MIN



SERVINGS

4

BANANA CHIP TRAIL MIX

INGREDIENTS

- 2 bananas, peeled and sliced crosswise $\frac{1}{8}$ -inch thick
- $\frac{1}{4}$ cup dark chocolate chips
- $\frac{1}{4}$ cup peanut butter chips
- $\frac{1}{4}$ cup mini pretzels

Take this snack mix on the hiking trail or enjoy it at home; either way, the homemade banana chips add a welcome fruit flavor.

1. Arrange banana slices in a single layer on two wire racks, then insert racks into the Air Fryer+.
2. Set to DEHYDRATE at 165°F for 8 hours, then press START.
3. When timer expires, check that bananas are crisp. Continue to dry if not.
4. Transfer banana chips to a large bowl and let cool briefly to room temperature.
5. Add chocolate chips, peanut butter chips, and pretzels and toss to combine.
6. Enjoy right away or store in an air-tight container.

CHEFMAN®



[CHEFMAN.COM](https://www.chefman.com) | [@MYCHEFMAN](https://www.instagram.com/mychefman)

©CHEFMAN 2020