

**Air Frying, Grilling,
Toasting & More!**



PowerXL[™]
AIR FRYER GRILL

Full Meals in Minutes



PowerXLTM
AIR FRYER GRILL

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PowerXL™

AIR FRYER GRILL

Quick Start Guide

IMPORTANT: Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm soapy water before first use (only select accessories are dishwasher safe).

STEP 1



Insert Drip Tray

Insert the Drip Tray below the bottom heating elements (at the very bottom of the Unit).

STEP 2



Insert Grill Plate

Place food on the Grill Plate* and slide it into the shelf on the inside of the Unit. Use the markings on the door of the Unit to choose the correct shelf for your accessory.

** The Pizza Rack and Crisper Tray also slide into the shelves. The Baking Pan should be placed on top of the Pizza Rack when the Baking Pan is used.*

See owner's manual for complete instructions and important safety information before using this product.

STEP 3



Set Cooking Settings

Use the Function Knob to select the Grill cooking preset. Use the Temperature Control Knob to set the cooking temperature. Use the Time/Darkness Control Knob to set the cooking time.

STEP 4



Remove Grill Plate

When the cooking cycle is complete, use oven mitts or potholders to remove the Grill Plate by sliding it out of the Unit.



serves
6

Mac & Cheese

Directions

1. Place a pot on the stove top. Add the cream and 2 tbsp. butter and bring to a boil over high heat.
2. Place 2 cups cheddar and cornstarch in a bowl and toss. Add the cheese to the cream and mix until creamy.
3. Add the pasta and stir.
4. Add the pasta to a casserole dish that fits on the Pizza Rack and inside the Air Fryer Grill.
5. Combine the panko breadcrumbs, salt, parsley, 2 tbsp. melted butter, and ½ cup cheddar together in a bowl and mix. Top the pasta with the breadcrumb mixture.
6. Slide the Pizza Rack into Shelf Position 5. Place the casserole dish on the Pizza Rack. Turn the Function Dial to Bake, set the temperature to 350° F, and set the timer to 20 mins.

Ingredients

2 cups heavy cream
2 tbsp. butter
2 ½ cups shredded cheddar,
divided
1 tsp. cornstarch
1 lb. elbow pasta, cooked
½ cup panko breadcrumbs
1 tsp. sea salt
¼ tsp. salt
2 tbsp. chopped parsley
2 tbsp. butter, melted

Buffalo Wings

serves
2

Ingredients

1 lb. chicken wings
¼ cup buffalo sauce

Directions

1. Place the wings on the Crisper Tray.
2. Slide the Crisper Tray into Shelf Position 4. Turn the Function Dial to Air Fry, set the temperature to 400° F, and set the timer to 40 mins. Turn the wings occasionally while they cook.
3. When the wings are done cooking, toss them in the buffalo sauce.





serves
6

Breakfast Sandwich

Directions

1. Spray a 6-cup muffin pan that fits in the unit with cooking spray. Crack one egg into each muffin tin.
2. Slide the Grill Plate into Shelf Position 6. Turn the Function Dial to Grill, set the temperature to 450° F, and set the timer to 25 mins. Preheat the grill for 10 mins.
3. When the grill has preheated, place the sausage patties on the Grill Plate. Slide the Pizza Rack into Shelf Position 2 and place the muffin tin on the Pizza Rack. Cook until the eggs and sausage reach the desired doneness (10-15 mins. for the eggs and about 10 mins. for the sausage). Remove and reserve the eggs and sausage.
4. Return the Pizza Rack to Shelf Position 2. Place the English muffins on the Pizza Rack. Turn the Function Dial to Toast and set the cooking time and temperature to the desired doneness.
5. When the English muffins are toasted, assemble each sandwich with the bottom muffin half, 1 American cheese slice, 1 sausage patty, 1 egg, and the top muffin half.

Ingredients

cooking spray
6 eggs
6 sausage patties
6 English muffins,
cut in half horizontally
6 slices American cheese

serves
2

French Fries

Ingredients

1 tsp. baking soda
2 Idaho potatoes, cut into fries
1 tbsp. olive oil
½ tsp sea salt

Directions

1. Fill a medium-size pot three quarters full with water and place the pot on the stove top. Add the baking soda to the water. Bring the water to a boil over high heat.
2. Boil the fries in the water for 5 mins.
3. Remove the fries from the water and pat dry. Toss the fries with the olive oil and salt.
4. Slide the Crisper Tray into Shelf Position 4. Turn the Function Dial to Air Fry, set the temperature to 400° F, and set the timer to 20 mins. Stir the fries occasionally while cooking.

Garlic Bread

serves
8

Directions

1. In a bowl, mix the butter with the parsley, garlic, and Parmesan. Smear the bread with the butter mixture. Place the bread on the Pizza Rack.
2. Slide the Pizza Rack into Shelf Position 4. Turn the Function Dial to Air Fry, set the temperature to 400° F, and set the timer to 10 mins. Cook until golden.

Ingredients

1 stick butter
2 tbsp. chopped parsley
4 cloves garlic, chopped fine
½ cup grated Parmesan cheese
1 loaf Italian bread,
sliced lengthwise



serves
2

Prosciutto & Mozzarella Panini

Directions

1. Slide the Grill Plate into Shelf Position 6. Turn the Function Dial to Air Fry/Grill, set the temperature to 400° F, and set the timer to 5 mins. Let the grill preheat.
2. Butter the outside of the bread. Make two sandwiches with the four bread slices. Evenly divide the rest of the ingredients between the two sandwiches and layer the ingredients: some of the mozzarella, pepper, prosciutto, and the rest of the mozzarella.
3. When the grill has preheated, place the sandwiches on the Grill Plate. Turn the Function Dial to Air Fry/Grill, set the temperature to 400° F, and set the timer to 10 mins. Cook the sandwiches for 3-5 mins. per side.

Ingredients

3 tbsp. butter, softened
4 slices round Italian sandwich bread
¾ lb. sliced fresh mozzarella
1 roasted red pepper, cut in half
½ lb. prosciutto
4 large basil leaves

Stuffed Cheddar Burgers

serves
6

Ingredients

2 ¼ lb. ground beef 90% lean
6 tbsp. cheddar
6 brioche rolls
6 tbsp. margarine

Caramelized Onions

1 onion, peeled and sliced
2 tbsp. olive oil
1 tbsp. butter
1 tbsp. balsamic vinegar
½ tsp. salt
¼ tsp. freshly ground black pepper
—————
6 tbsp. barbeque sauce

Directions

1. Divide the beef into six 6-oz. portions.
2. Wrap each beef portion around 1 tbsp. cheddar.
3. Slide the Grill Plate into Shelf Position 6. Turn the Function Dial to Air Fry/Grill, set the temperature to 450° F, and set the timer to 20 mins. Preheat the grill for 10 mins.
4. Butter the rolls with the margarine. When the grill has preheated, place the burgers and three rolls on the grill and cook the burgers for 5 mins. After 5 mins., remove the toasted rolls, flip the burgers, and add the rest of the rolls.
5. While the burgers are grilling, place a sauté pan on the stove top over medium heat. When the pan is hot, add the olive oil and butter.
6. Add the onion and sauté until caramelized.
7. Add the balsamic vinegar, salt, and black pepper.
8. When the burgers are grilled, place them between the buns and top the burgers with the caramelized onions and the barbeque sauce.



serves
6

Crab Cakes

Ingredients

1 lb. crabmeat, drained
½ red pepper, diced small
½ shallot, minced
1 tbsp. Dijon mustard
¼ cup mayonnaise
¾ cup panko breadcrumbs
½ tsp. seafood seasoning
¼ tsp freshly ground black pepper
1 egg

Directions

1. Combine all the ingredients in a bowl and mix.
2. Divide the mixture into 12 patties.
3. Slide the Grill Plate into Shelf Position 6. Turn the Function Dial to Grill, set the temperature to 400° F, and set the timer to 25 mins. Let the grill preheat for 10 mins.
4. When the grill has preheated, place the patties on the Grill Plate. Halfway through the remaining cooking time, flip the patties. Cook until both sides of the patties are golden brown.
5. Serve over salad or with tartar sauce.

Roasted Vegetables

serves
6

Directions

1. Place all the ingredients in a bowl and toss. Place the vegetable mixture on the Baking Pan.
2. Slide the Pizza Rack into Shelf Position 4. Place the Baking Pan on the Pizza Rack. Turn the Function Dial to Air Fry, set the temperature to 400° F, and set the timer to 20 mins.

Ingredients

- 1 lb. Brussels spouts
- 1 lb. baby carrots
- 1 sprig rosemary
- 2 cloves garlic, sliced
- ½ cup pearl onions
- 1 tsp. seasoned salt
- 3 tbsp. olive oil



serves
2

Grilled T-Bone

Directions

1. Slide the Grill Plate into Shelf Position 6. Turn the Function Dial to Grill, set the temperature to 450° F, and set the timer to 25 mins. Preheat the grill for 10 mins.
2. Combine the Everyday Seasoning ingredients in a bowl and mix. Rub the steaks with 2 tbsp. of the seasoning.
3. When the grill has preheated, place the steaks on the grill and cook until the desired doneness is reached (5-6 mins. per side for medium).

Ingredients

2 1-lb. T-bone steaks

Eric's Everyday Seasoning*

2 tbsp. crushed sea salt

2 tbsp. crushed black pepper

2 tbsp. granulated garlic

2 tbsp. granulated onion

1 tbsp. dried basil

½ tsp. red pepper flakes

1 tbsp. coriander

1 tsp. dry mustard

1 tsp. brown sugar

** Any extra seasoning can be stored in an airtight container for later use.*

Roast Beef

serves
8

Ingredients

- 1 4-lb. top round roast
- 1 tsp freshly ground black pepper
- 1 tsp granulated garlic
- 1 tsp. granulated onion

Eric's Seasoned Salt*

- 1 cup coarse ground sea salt
- ¼ cup black peppercorns
- 3 sprigs rosemary
- 4 sprigs thyme
- 2 sprigs sage
- 3 sprigs tarragon

** Any extra seasoning can be stored in an airtight container for later use.*

Directions

1. Combine the Eric's Seasoned Salt ingredients in a bowl and mix. Season the roast with the black pepper, granulated garlic, granulated onion, and 1 tbsp. seasoned salt.
2. Slide the Pizza Rack into Shelf Position 5. Place the Baking Pan on the Pizza Rack. Turn the Function Dial to Pizza/Bake, set the temperature to 350° F, and set the timer to 90 mins.
3. Place the roast on the Baking Pan and cook until the desired doneness is reached (additional cooking time may be required).
4. Let the roast rest for 20 mins. before slicing.



serves
3-4

Grilled Chicken Thighs & Potatoes

Ingredients

6 boneless chicken thighs
10 baby potatoes, cut in half
1 sprig rosemary, chopped
1 garlic clove, minced
1 tsp. Dijon mustard
2 tbsp. white balsamic vinegar
2 tbsp. olive oil
1 large onion, diced large
3 tbsp. olive oil
½ tsp. sea salt
½ tsp. ground black pepper
3 cloves garlic, minced

Directions

1. Combine the chicken, rosemary, garlic, mustard, white balsamic vinegar, and olive oil in a sealable bag and refrigerate for 4 hrs.
2. Toss the potatoes and onion with the olive oil, salt, and black pepper in a bowl. Then, place the potatoes and onion on the Crisper Tray.
3. Slide the Grill Plate into Shelf Position 6. Slide the Crisper Tray into Shelf Position 4. Turn the Function Dial to Air Fry/Grill, set the temperature to 450° F, and set the timer to 30 mins.
4. When there are 20 mins. left on the timer, place the chicken on the Grill Plate.
5. When there are 15 mins. left on the timer, toss the potatoes with the garlic.
6. When there are 10 mins. left on the timer, flip the chicken. Cook until the internal temperature of the chicken reaches 165° F.

BBQ Burgers with Fries

serves
6

Directions

1. Place the fries on the Crisper Tray. Slide the Grill Plate into Shelf Position 6. Slide the Crisper Tray into Shelf Position 4. Turn the Function Dial to Air Fry/Grill, set the temperature to 450° F, and set the timer to 40 mins.
2. When there are 20 mins. left on the timer, brush the burgers with the BBQ sauce and place the burgers on the Grill Plate.
3. When there are 10 mins. left on the timer. Flip the burgers. Grill until the desired doneness is reached.
4. Remove and reserve the burgers and fries. Butter the rolls with the margarine. Slide the Pizza Rack into Shelf Position 2. Place the rolls on the Pizza Rack. Turn the Function Dial to Toast and set the cooking time and temperature to the desired doneness.
5. Serve the burgers between the toasted rolls with the fries.

Ingredients

1 bag frozen super-crisp crinkle-cut French fries

6 6-oz. burgers

½ cup BBQ sauce

6 slices American cheese

6 brioche hamburger rolls

½ cup margarine, room temperature



serves
6-8

Roast Turkey

Directions

1. Place a sauté pan on the stove top over medium heat. Melt the butter in the pan.
2. When the butter is melted, add the sausage, onion, celery, apple and carrot and cook until the sausage and apple are cooked.
3. Add the poultry seasoning, salt, and black pepper.
4. Place the cubed bread in a bowl. Pour the sausage and apple mixture and the stock into the bowl and mix. Reserve and let cool.
5. Combine the seasoned salt ingredients in a bowl and mix. Place the turkey on the Baking Pan. Stuff the turkey with the apple sausage stuffing and season the turkey with 2 tbsp. seasoned salt.
6. Slide the Pizza Rack into Shelf Position 6. Place the Baking Pan on the Pizza Rack. Turn the Function Dial to Grill, set the temperature to 350° F, and set the timer to 110 mins. Cook until the internal temperature of the turkey reaches 160° F.
7. Let the turkey rest for 25 mins. before serving.

Ingredients

1 12-lb. turkey

Apple Sausage Stuffing

1 stick butter

1 lb. Italian sausage

1 onion, diced

2 stalks celery diced

1 apple, diced

1 carrot, diced

1 tbsp. poultry seasoning

½ tsp. salt

¼ tsp. freshly ground black pepper

1 loaf bread, cubed & toasted

½ cup chicken stock

Eric's Seasoned Salt*

1 cup coarse ground sea salt

¼ cup black peppercorns

3 sprigs rosemary

4 sprigs thyme

2 sprigs sage

3 sprigs tarragon

** Any extra seasoning can be stored in an airtight container for later use.*

serves
4

Grilled Filet of Beef

Ingredients

4 8-oz. filets of beef
4 tbsp. olive oil
1 lb. frozen onion rings
4 tbsp. crumbled blue cheese

Eric's Seasoned Salt*

1 cup coarse ground sea salt
¼ cup black peppercorns
3 sprigs rosemary
4 sprigs thyme
2 sprigs sage
3 sprigs tarragon

** Any extra seasoning can be stored in an airtight container for later use.*

Directions

1. Combine the seasoned salt ingredients in a bowl and mix. Season the filets with 2 tbsp. seasoned salt and rub the olive oil into the beef.
2. Place the onion rings on the Crisper Tray.
3. Slide the Crisper Tray into Shelf Position 4. Slide the Grill Plate into Shelf Position 6. Turn the Function Dial to Air Fry/Grill, set the temperature to 450° F, and set the timer to 10 mins.
4. When the cooking cycle is complete, place the fillets on the Grill Plate. Leave the Crisper Tray in Shelf Position 1. Turn the Function Dial to Air Fry/Grill, set the temperature to 450° F, and set the timer to 15 mins. Flip the filets halfway through the cooking cycle. Cook until the desired doneness is reached.
5. Top the fillets with the blue cheese 2 mins. before the filets are done cooking.
6. Serve the filets with the onion rings.

Grilled Chicken Breast

serves
6

Directions

1. Combine the Everyday Rub ingredients in a bowl and mix. Season the chicken with 2 tbsp. everyday rub. Rub the chicken with the olive oil.
2. Slide the Grill Plate into Shelf Position 6. Turn the Function Dial to Air Fry/Grill, set the temperature to 450° F, and set the timer to 25 mins. Preheat the grill for 10 mins.
3. When the grill is preheated, place the chicken on the Grill Plate. Cook until the internal temperature of the chicken reaches 160° F (about 15 mins.).

Ingredients

6 6-oz. chicken breasts

3 tbsp olive oil

Everyday Rub*

2 tbsp. crushed sea salt

2 tbsp. crushed black pepper

2 tbsp. granulated garlic

2 tbsp. granulated onion

1 tbsp. dried basil

½ tsp. red pepper flakes

1 tbsp. coriander

1 tsp. dry mustard

1 tsp brown sugar

** Any extra seasoning can be stored in an airtight container for later use.*

BBQ Ribs

serves
2-4

Ingredients

2 racks baby back ribs, cut in half between the middle bones

1 cup barbeque sauce

1 tsp. granulated garlic

1 tsp. granulated onion

½ tsp. ground coriander

½ tsp. ground cumin

1 tsp salt

½ tsp. freshly ground black pepper

1 tsp. paprika

Directions

1. Combine the garlic, onion, coriander, cumin, salt, black pepper, and paprika in a bowl and mix together. Season each half rack of ribs generously with the seasoning mixture.
2. Wrap the ribs in foil. Divide the ribs between the Pizza Rack and Crisper Tray.
3. Slide the Crisper Tray into Shelf Position 4. Slide the Pizza Rack into Shelf Position 6. Turn the Function Dial to Air Fry, set the temperature to 250° F, and set the timer to 120 mins.
4. When the cooking time is complete, remove the ribs and baste with the barbeque sauce. Place the ribs on the Grill Plate and Pizza Rack.
5. Slide the Grill Plate into Shelf Position 6. Slide the Pizza Rack into Shelf Position 2. Turn the Function Dial to Grill, set the temperature to 450° F, and set the timer to 20 mins. Rotate the ribs halfway through the cooking time (leave the Grill Plate and Pizza Rack in the same position; only move the ribs). Flip the ribs on the Grill Plate every 5 mins.





serves
4

Grilled NY Strip Steaks

Ingredients

4 10-oz. NY strip steaks
1 tsp. freshly ground black pepper

Eric's Seasoned Salt*

1 cup coarse ground sea salt
¼ cup black peppercorns
3 sprigs rosemary
4 sprigs thyme
2 sprigs sage
3 sprigs tarragon

** Any extra seasoning can be stored in an airtight container for later use.*

Directions

1. Slide the Grill Plate into Shelf Position 6. Turn the Function Dial to Grill, set the temperature to 450° F, and set the timer to 20 mins. Preheat the grill for 10 mins.
2. Combine the seasoned salt ingredients in a bowl and mix. Season the steaks with the black pepper and 4 tsp. seasoned salt.
3. Place the steaks on the grill and cook until the desired doneness is reached (4-5 mins. per side for medium).

Pork Chops

serves
6

Ingredients

6 pork chops, thick cut
4 sprig tarragon, chopped
2 cloves garlic, minced
1 tbsp. Dijon mustard
2 tbsp. cider vinegar
¼ cup olive oil
1 tsp. salt
½ tsp. freshly ground black pepper

Directions

1. Combine the tarragon, garlic, mustard, cider vinegar, olive oil, salt, and black pepper in a bowl and mix. Add the pork chops, transfer the bowl to the refrigerator, and marinate for 4 hrs.
2. Slide the Grill Plate into Shelf Position 6. Turn the Function Dial to Grill, set the temperature to 450° F, and set the timer to 30 mins. Let the grill preheat for 10 mins.
3. When the grill is heated, place the pork chops on the Grill Plate and cook for about 7 mins. per side.
4. Serve with roasted vegetables.



serves
4

Fried Chicken

Ingredients

2 cups buttermilk
1 3 ½-lb. chicken, cut into 8 pieces

Eric's Poultry Rub*

2 tbsp. crushed sea salt
2 tbsp. paprika
1 tsp. sugar
1 tbsp. turmeric
2 tsp. garlic powder
2 tsp. granulated dried onion
1 tbsp. ground thyme
1 tsp. mustard powder
½ tsp. ground cayenne pepper
2 tsp. dried lemon peel
1 tbsp. ground black pepper

2 cups flour
olive oil spray

** Any extra seasoning can be stored in an airtight container for later use.*

Directions

1. Pour the buttermilk into a bowl. Soak the chicken in the buttermilk overnight in the refrigerator.
2. Combine the poultry rub ingredients in a bowl and mix. Combine the flour and 3 tbsp. poultry rub in a separate bowl.
3. Remove the chicken from the buttermilk. Dredge the chicken in the flour mixture.
4. Place the chicken on the Crisper Tray. Spray the chicken with the olive oil spray.
5. Slide the Crisper Tray into Shelf Position 4. Turn the Function Dial to Air Fry, set the temperature to 350° F, and set the timer to 35 mins. Cook the chicken until the internal temperature reaches 165° F.

Rotisserie Chicken

serves
4

Directions

1. Combine the poultry rub ingredients in a bowl and mix. Rub the chicken with 2 tbsp. poultry rub.
2. Attach one of the Rotisserie Forks to the Rotisserie Spit and tighten the screws on the Fork. Slide the chicken onto the Spit and into the secured Fork. Secure the chicken on the Spit with the other Fork and screws. Insert the Spit into the Rotisserie connections.
3. Turn the Function Dial to Rotisserie, set the temperature to 350° F, and set the timer to 60 mins. Cook until the internal temperature of the chicken reaches 160° F.

Ingredients

1 4-lb. chicken

Eric's Poultry Rub*

2 tbsp. crushed sea salt

2 tbsp. paprika

1 tsp. sugar

1 tbsp. turmeric

2 tsp. garlic powder

2 tsp. granulated dried onion

1 tbsp. ground thyme

1 tsp. mustard powder

½ tsp. ground cayenne pepper

2 tsp. dried lemon peel

1 tbsp. ground black pepper

** Any extra seasoning can be stored in an airtight container for later use.*

Blackened Salmon

serves
4

Ingredients

½ side of salmon (about 1 ½ lb.)

2 tbsp. blackened seasoning

½ lemon

Directions

1. Slide the Grill Plate into Shelf Position 6. Turn the Function Dial to Grill, set the temperature to 450° F, and set the timer to 25 mins. Let the Grill Plate preheat for 5 mins.
2. When the grill has preheated, place the salmon on the Grill Plate (skin side down). Top the salmon with the blackened seasoning and spread the seasoning all over.
3. When done, squeeze the lemon over the top of the salmon before serving.





serves
2

Sausage & Pepperoni Pizza

Directions

1. Roll the pizza dough out to fit on the Grill Plate. Top the pizza with the tomato sauce, mozzarella, sausage, and pepperoni.
2. Slide the Grill Plate into Shelf Position 5. Turn the Function Dial to Pizza, set the temperature to 400° F, and set the timer to 15 mins. Check the pizza after 10 mins.

Ingredients

- 1 13-oz. pizza dough
- ¼ cup tomato sauce
- 1 cup shredded mozzarella
- 2 links Italian sausages, cooked & chopped
- 3 oz. sliced pepperoni

serves
6

Sausage Frittata

Ingredients

6 breakfast sausages

12 eggs

¼ cup heavy cream

½ tsp. salt

¼ tsp freshly ground black pepper

1 red pepper, diced

1 cup shredded cheddar

Directions

1. Slide the Grill Plate into Shelf Position 6. Turn the Function Dial to Grill, set the temperature to 450° F, and set the timer to 20 mins. Preheat the grill for 10 mins.
2. Place the sausage on the grill and cook for 10 mins.
3. Remove the sausage from the grill, let cool, and then dice.
4. Combine the eggs, cream, salt, black pepper, sausage, red pepper, and cheddar in a bowl. Pour the mixture into the Baking Pan.
5. Slide the Pizza Rack into Shelf Position 5. Place the Baking Pan on the Pizza Rack. Turn the Function Dial to Bake, set the temperature to 350° F, and set the timer to 25 mins.
6. Let cool slightly before serving.

Cornish Game Hens

serves
2

Directions

1. Place two orange quarters into each hen.
2. Truss the hens. Attach one of the Rotisserie Forks to the Rotisserie Spit and tighten the screws on the Fork. Slide both hens onto the Spit and into the secured Fork. Secure the hens on the Spit with the other Fork and screws.
3. Combine the Seasoned Salt ingredients in a bowl and mix. Combine the paprika, turmeric, black pepper, and 1 tbsp. seasoned salt in a separate bowl and mix. Coat the hens with the seasoning.
4. Insert the Spit into the Rotisserie connections. Turn the Function Dial to Rotisserie, set the temperature to 350° F, and set the timer to 40 mins. Cook until the internal temperature of the hens reaches 165° F.

Ingredients

- 1 orange, quartered
- 2 Cornish hens

Eric's Seasoned Salt*

- 1 cup coarse ground sea salt
 - ¼ cup black peppercorns
 - 3 sprigs rosemary
 - 4 sprigs thyme
 - 2 sprigs sage
 - 3 sprigs tarragon
-
- 1 tbsp. paprika
 - 1 tsp. turmeric
 - ½ tsp. freshly ground black pepper

* Any extra seasoning can be stored in an airtight container for later use.



serves
8

Apple Pie

Directions

1. Place one pie crust in a 9-in. pie plate that fits on the Pizza Rack and in the Air Fryer Grill. Pour the apple pie filling into the pie plate. Sprinkle the cinnamon over the filling.
2. Roll out the other pie crust and cut it into ½-in. strips. Make a lattice topping over the pie filling with the strips.
3. Combine the egg yolk and milk in a bowl to make an egg wash. Brush the top of the pie crust with the egg wash.
4. Slide the Pizza Rack into Shelf Position 5. Place the pie plate on the Pizza Rack. Turn the Function Dial to Bake, set the temperature to 320° F, and set the timer to 30 mins.
5. Let cool for 2 hrs. before serving.

Ingredients

2 pie crust
3 21-oz. can apple pie filling
¼ tsp. cinnamon
1 egg yolk
2 tbsp. milk





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AIR FRYER GRILL

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