

# America's #1 Favorite Fried-Food Recipes



for 4-, 5-, and 7-Quart models



EMERIL LAGASSE

**AirFryer**<sup>™</sup>



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## NOTES:

- Recipes cooked in smaller PowerXL Classic Air Fryer models may require shorter cooking times than recipes cooked in larger models. Be sure to monitor your food periodically during the cooking process, and be careful not to overcrowd the Basket.
- The ingredients lists in each recipe are divided into two columns. Choose the ingredients list that matches your PowerXL Air Fryer model size.



## STEP 1

### Remove Basket

Pull the Handle straight out.



## STEP 2

### Load Basket

Place the Fry Tray in the Basket and push down until the Fry Tray clicks into place. Arrange the food you are cooking on top of the Fry Tray.



## STEP 3

### Return Basket to Unit

Push the Basket straight in until it clicks.



## STEP 4

### Power Unit On

Set the time and temperature. Follow instructions specific to your recipe.



## STEP 5

### Remove Basket

Set the Basket on a secure, heat-resistant surface. Use tongs to remove food.

# Fish Sticks

## INGREDIENTS

4 QT. **SERVES 2-3**

2 large eggs	1 tbsp. olive oil
3 tbsp. milk	¼ tsp. sea salt
2 cups panko breadcrumbs	1 pinch ground black pepper
1 cup white flour	tartar sauce, for serving
10 oz. cod, cut into sticks	

5 & 7 QT. **SERVES 4+**

2 large eggs	1 tbsp. olive oil
3 tbsp. milk	¼ tsp. sea salt
2 cups panko breadcrumbs	½ tsp. ground black pepper
1 cup white flour	tartar sauce, for serving
1 lb. cod, cut into sticks	

## DIRECTIONS

1. Combine the eggs and milk in a bowl.
2. Pour the breadcrumbs onto a baking sheet.
3. Pour the flour onto a second baking sheet.
4. Coat the fish sticks in the olive oil, sea salt, and black pepper.
5. Dip the fish sticks into the flour, then the egg mixture, and finally the breadcrumbs.
6. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
7. Set the cooking temperature to 350° F/177° C and the cooking time to 3 mins. Let the air fryer preheat.
8. Place the fish sticks in the Basket. Insert the Basket into the air fryer.
9. Set the cooking temperature to 350° F/177° C and the cooking time to 12 mins. Flip the fish sticks halfway through the cooking time.
10. Serve with the tartar sauce.



# Garlic Knots

## INGREDIENTS

4 QT. **SERVES 2**

8 oz pizza dough, refrigerated	½ tsp. chopped fresh parsley
¼ cup olive oil	½ tsp. grated Parmesan cheese
½ tsp. garlic	marinara sauce, for serving
½ tsp. sea salt	

5 & 7 QT. **SERVES 4+**

1 lb. pizza dough, refrigerated	1 tsp. chopped fresh parsley
½ cup olive oil	1 tsp. grated Parmesan cheese
1 tsp. garlic	marinara sauce, for serving
1 tsp. sea salt	

## DIRECTIONS

1. Roll the pizza dough out until ½ in. thick.
2. Slice the dough lengthwise to form strips approximately ¾ in. wide.
3. Roll the dough strips between your palm and the countertop. Make a knot with each dough strip.
4. Combine the olive oil, garlic, sea salt, parsley, and Parmesan cheese in a bowl and mix.
5. Roll the knots in the mixture in the bowl.
6. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
7. Set the cooking temperature to 360° F/182° C and the cooking time to 3 mins. Let the air fryer preheat.
8. Place the knots in the Basket. Insert the Basket into the air fryer.
9. Set the cooking temperature to 360° F/182° C and the cooking time to 12 mins. Flip the knots halfway through the cooking time.
10. Serve with the marinara sauce.



# Onion Rings

## INGREDIENTS

4 QT. **SERVES 1-2**

2-3 oz. frozen battered onion rings

5 & 7 QT. **SERVES 4+**

4-6 oz. frozen battered onion rings

## DIRECTIONS

1. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
2. Press the French Fry Button (400° F/204° C) and set the cooking time to 3 mins. Let the air fryer preheat.
3. Place enough onion rings in the Basket to cover the bottom without overcrowding. Insert the Basket into the air fryer.
4. Press the French Fry Button (400° F/204° C) and set the cooking time to 10 mins.
5. When the cooking time is complete, remove the Basket and toss the onion rings.
6. Place the Basket back into the air fryer.
7. Press the French Fry Button (400° F/204° C) and set the cooking time to 10 mins. (additional time may be required to reach the desired doneness).



# French Fries

## INGREDIENTS

4 QT. **SERVES 2**

- 1 russet potato, peeled
- 1 tbsp. olive oil
- ½ tbsp. sea salt
- ¼ tsp. ground black pepper

5 & 7 QT. **SERVES 4+**

- 2 russet potatoes
- 1 tbsp. olive oil
- 1 tbsp. sea salt
- ½ tsp. ground black pepper

## DIRECTIONS

1. Place a pot on the stove top. Place the potatoes in the pot and cover the potatoes with water. Blanch the potatoes over high heat until tender.
2. Remove the potatoes from the pot, let cool, and cut the potatoes into fries.
3. Toss the fries with the olive oil, sea salt, and black pepper in a bowl.
4. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
5. Press the French Fry Button (400° F/204° C) and set the cooking time to 3 mins. Let the air fryer preheat.
6. Place the French fries in the Basket, being careful not to overfill, and place the Basket into the air fryer.
7. Press the French Fry Button (400° F/204° C) and set the cooking time to 18 mins. Shake the Basket periodically and toss the fries halfway through the cooking time.



# Hot Wings

## INGREDIENTS

4 QT. **SERVES 2**

12-14 chicken wing drumettes, raw

½ cup buffalo sauce

5 & 7 QT. **SERVES 5**

30 chicken wing drumettes, raw

1 cup buffalo sauce

## DIRECTIONS

1. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
2. Press the French Fry Button (400° F/204° C) and set the cooking time to 3 mins. Let the air fryer preheat.
3. Place the chicken wings in the Basket. Insert the Basket into the air fryer.
4. Press the French Fry Button (400° F/204° C) and set the cooking time to 25 mins. Flip the chicken wings halfway through the cooking time.
5. Remove the chicken wings and toss with the buffalo sauce.
6. Return the chicken wings to the Basket. Insert the Basket into the air fryer.
7. Press the French Fry Button (400° F/204° C) and set the cooking time to 8 mins. Toss the wings halfway through the cooking time.



# Mac & Cheese Balls

## INGREDIENTS

4 QT. **SERVES 2-3**

1 cup leftover macaroni and cheese, refrigerated	$\frac{3}{4}$ cup flour
	2 eggs
$\frac{1}{2}$ cup shredded cheddar cheese	1 cup milk
	1 cup plain breadcrumbs

5 & 7 QT. **SERVES 4+**

2 cups leftover macaroni and cheese, refrigerated	3 eggs
	2 cups milk
$\frac{1}{3}$ cup shredded cheddar cheese	1 cup plain breadcrumbs
$\frac{3}{4}$ cup flour	

## DIRECTIONS

1. Combine the macaroni and cheese and cheddar cheese in a bowl.
2. Pour the flour into a second bowl.
3. Pour the breadcrumbs into a third bowl.
4. Combine the eggs and milk in a fourth bowl and mix.
5. Use a small ice cream scoop to make ping pong-size balls out of the macaroni and cheese mixture.
6. Roll the mac and cheese balls in the flour, then the egg mixture, and finally the breadcrumbs.
7. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
8. Set the cooking temperature to 360° F/182° C and the cooking time to 3 mins. Let the air fryer preheat.
9. Place the mac and cheese balls in the Basket. Insert the Basket into the air fryer.
10. Set the cooking temperature to 360° F/182° C and the cooking time to 10 mins. Rotate the mac and cheese balls halfway through the cooking time.



# Mozzarella Sticks

## INGREDIENTS

4 QT. **SERVES 2-3**

1 ½-lb. block mozzarella cheese	2 tbsp. nonfat milk
¼ cup flour	1 cup plain breadcrumbs
1 egg	4 oz tomato sauce, warm, for dipping

5 & 7 QT. **SERVES 5**

1 1-lb. block mozzarella cheese	3 tbsp. nonfat milk
¼ cup flour	1 cup plain breadcrumbs
2 eggs	4 oz. tomato sauce, warm, for dipping

## DIRECTIONS

1. Cut the mozzarella cheese into 3 x ½-in. sticks.
2. Pour the flour into a bowl.
3. Combine the egg and milk in a second bowl and mix.
4. Pour the breadcrumbs into a third bowl.
5. Dip the mozzarella sticks into the flour, then the egg mixture, and finally the breadcrumbs.
6. Lay the breaded mozzarella sticks on a baking sheet. Place the sheet in the freezer until the sticks become solid (1–2 hrs.).
7. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
8. Set the cooking temperature to 400° F/204° C and the cooking time to 3 mins. Let the air fryer preheat.
9. Place the mozzarella sticks in the Basket, being careful not to overfill. Insert the Basket into the air fryer.
10. Set the cooking temperature to 400° F/204° C and the cooking time to 12 mins.
11. Serve the mozzarella sticks with the tomato sauce.



# Coconut Shrimp

## INGREDIENTS

**4 QT. SERVES 2-3**

9 large shrimp, raw, peeled & deveined	½ cup flour
1 cup unsweetened coconut, dried	1 tbsp. cornstarch
1 cup panko breadcrumbs	3 oz egg whites, raw

**5 & 7 QT. SERVES 5**

18 large shrimp, raw, peeled & deveined	1 ½ cups panko breadcrumbs
1 ¼ cups unsweetened coconut, dried	6 oz flour
	1 tbsp. cornstarch
	½ cup egg whites, raw

## DIRECTIONS

1. Place the shrimp on paper towels.
2. Combine the coconut and breadcrumbs on a baking sheet and mix.
3. Combine the flour and cornstarch on a second baking sheet and mix.
4. Place the egg whites in a bowl.
5. Dip one shrimp at a time into the flour mixture, then the egg whites, and finally coconut mixture. Repeat until all the shrimp are coated.
6. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
7. Press the Shrimp button (320° F/160° C) and set the cooking time to 3 mins. Let the air fryer preheat.
8. Place the shrimp in the Basket, being careful not to overcrowd. Insert the Basket into the air fryer.
9. Press the Shrimp button (320° F/160° C for 12 mins.). Turn the shrimp halfway through the cooking time.



# Bacon-Wrapped Potato Tots

## INGREDIENTS

4 QT. **SERVES 2**

½ 16-oz. bag frozen extra-crispy potato tots

12 oz. medium-size bacon slices

¼ cup shredded cheddar cheese

2 scallions

2 tbsp. sour cream

5 & 7 QT. **SERVES 5**

1 16-oz. bag frozen extra-crispy potato tots

1 lb. medium-size bacon slices

½ cup shredded cheddar cheese

4 scallions

3 tbsp. sour cream

## DIRECTIONS

1. Wrap each potato tot with a piece of bacon.
2. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
3. Press the French Fry button (400° F/204° C) and set the cooking time to 3 mins. Let the air fryer preheat.
4. Place the potato tots in the Basket, being careful not to overcrowd. Insert the Basket into the air fryer.
5. Press the French Fry button (400° F/204° C) and set the cooking time to 8 mins.
6. Transfer the potato tots to a plate.
7. Spread the cheddar cheese and scallions over the potato tots and serve with the sour cream.



# Beef Empanadas

## INGREDIENTS

**4 QT. SERVES 2**

1 tbsp. olive oil	¼ cup tomato salsa
½ lb. ground beef	sea salt, to taste
1 clove garlic, peeled & minced	ground black pepper, to taste
½ small onion, peeled & minced	1 egg yolk
¼ green pepper, seeded & diced	1 tbsp. milk
¼ tsp. cumin	1 pack empanada shells

**5 & 7 QT. SERVES 4+**

1 tbsp. olive oil	¼ cup tomato salsa
1 lb. ground beef	sea salt, to taste
2 cloves garlic, peeled & minced	ground black pepper, to taste
1 small onion, peeled & minced	1 egg yolk
½ green pepper, seeded & diced	1 tbsp. milk
½ tsp. cumin	1 pack empanada shells

## DIRECTIONS

1. Place a sauté pan on the stove top. Heat the olive oil over high heat, add the ground beef, and cook until the meat is browned. Discard any excess fat.
2. Add the garlic and onion, cover the pan, and cook for 4 mins.
3. Lower the heat to low. Add the green pepper, cumin, salsa, sea salt, and black pepper and cook for 10 mins.
4. Combine the egg and milk to make an egg wash.
5. Place each empanada shell on the countertop. Add some of the cooked beef to half of the shells. Brush the edges of the shells with the egg wash, fold the dough over the meat, seal with a fork, and brush with the egg wash.
6. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
7. Press the French Fry button (400° F/204° C) and set the cooking time to 3 mins. Let the air fryer preheat.
8. Place the empanadas (one or two per batch) in the Basket. Insert the Basket into the air fryer.
9. Press the French Fry button (400° F/204° C) and set the cooking time to 10 mins.



# Chicken Tenders

## INGREDIENTS

4 QT. **SERVES 2**

½ cup flour	1 tsp. sea salt
2 large eggs	½ tsp. ground black pepper
1 oz. milk	1 tsp. olive oil
1 cup panko breadcrumbs	4 oz. honey mustard, for serving
4 chicken tenders	

5 & 7 QT. **SERVES 4**

½ cup flour	1 tsp. sea salt
3 large eggs	½ tsp. ground black pepper
2 oz. milk	1 tsp. olive oil
1 cup panko breadcrumbs	4 oz. honey mustard, for serving
8 chicken tenders	

## DIRECTIONS

1. Pour the flour onto a pan.
2. Combine the egg and milk in a bowl and mix.
3. Pour the breadcrumbs onto a separate pan.
4. Dip each chicken tender into the flour, then the egg mixture, and finally the breadcrumbs.
5. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
6. Press the French Fry button (400° F/204° C) and set the cooking time to 3 mins. Let the air fryer preheat.
7. Place the chicken tenders in the Basket. Insert the Basket into the air fryer.
8. Press the French Fry button (400° F/204° C) and set the cooking time to 14 mins. Flip the chicken tenders halfway through the cooking time.



# Spring Rolls

## INGREDIENTS

**4 QT. SERVES 5**

2 tbsp. grapeseed oil	½ lb. cooked shrimp, chopped
2 cups sliced & chopped cabbage	sea salt, to taste
½ lb. shiitake mushrooms, destemmed & sliced	ground black pepper, to taste
1 tsp. minced ginger	1 egg yolk
1 clove garlic, peeled & minced	1 tbsp. water
3 scallions, chopped	6–8 spring roll wrappers
8 oz. water chestnuts, diced	sweet chili sauce or a sauce of your choice, for serving

**5 & 7 QT. SERVES 5**

2 tbsp. grapeseed oil	½ lb. cooked shrimp, chopped
2 cups sliced & chopped cabbage	sea salt, to taste
½ lb. shiitake mushrooms, destemmed & sliced	ground black pepper, to taste
1 tsp. minced ginger	1 egg yolk
1 clove garlic, peeled & minced	1 tbsp. water
3 scallions, chopped	6–8 spring roll wrappers
8 oz. water chestnuts, diced	sweet chili sauce or a sauce of your choice, for serving

## DIRECTIONS

1. Place a sauté pan on the stove top. Heat the grapeseed oil over high heat and then sauté the cabbage. Remove and reserve the cabbage.
2. Sauté the mushrooms, ginger, garlic, and scallions. Then, remove and reserve them.
3. Combine the cabbage, mushrooms, ginger, garlic, scallions, water chestnuts, shrimp, sea salt, and black pepper in a bowl to make the filling.
4. Combine the egg and water in a separate bowl to make the egg wash.
5. Once the filling is cooled, lightly squeeze any excess water from the filling.
6. Place each wrapper with a point facing you to form a diamond. Coat the top point of the wrapper with the egg wash. Place 2 tbsp. of filling on each wrapper. Roll up the wrappers, folding the sides up as you roll.
7. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
8. Set the cooking temperature to 360° F/182° C and the cooking time to 3 mins. Let the air fryer preheat.
9. Place the spring rolls in the Basket. Multiple batches may be required for smaller air fryer models. Insert the Basket into the air fryer.
10. Set the cooking temperature to 360° F/182° C and the cooking time to 15 mins. Turn the spring rolls periodically.
11. Serve with the sweet chili sauce.



# Roast Turkey Reuben

## INGREDIENTS

4 QT. **SERVES 2**

2 tbsp. unsalted butter  
4 slices rye bread  
8 slices Swiss cheese  
8 slices roasted turkey breast, skin removed  
4 tbsp. coleslaw  
2 tbsp. Russian dressing

5 & 7 QT. **SERVES 2**

2 tbsp. unsalted butter  
4 slices rye bread  
8 slices Swiss cheese  
8 slices roasted turkey breast, skin removed  
4 tbsp. coleslaw  
2 tbsp. Russian dressing

## DIRECTIONS

1. Spread the butter on one side of 2 slices of bread.
2. Lay the buttered bread slices, buttered side down, on a cutting board.
3. Layer the Swiss cheese, turkey, coleslaw, and dressing on top of each slice of bread. Top with the unbuttered bread slices.
4. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
5. Press the Bake button, set the cooking temperature to 310° F/154° C, and set the cooking time to 3 mins. Let the air fryer preheat.
6. Place the sandwiches in the Basket. Multiple batches may be required. Insert the Basket into the air fryer.
7. Press the Bake button, set the cooking temperature to 310° F/154° C, and set the cooking time to 12 mins. Flip the sandwiches halfway through the cooking time.
8. Slice the sandwiches before serving.



# Bang Bang Shrimp

## INGREDIENTS

4 QT. **SERVES 3**

¼ tsp. dried sriracha powder

1 cup cornstarch

1 lb. 21–25 shrimp, peeled & deveined

¼ cup. sweet chili sauce

¼ cup. mayonnaise

iceberg lettuce, for serving

5 & 7 QT. **SERVES 6**

¼ tsp. dried sriracha powder

1 cup cornstarch

2 lb. 21–25 shrimp, peeled

& deveined

¼ cup. sweet chili sauce

¼ cup. mayonnaise

iceberg lettuce, for serving

## DIRECTIONS

1. Mix the dried sriracha and cornstarch together in a bowl.
2. Coat the shrimp in the cornstarch mix.
3. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
4. Press the French Fry button (400° F/204° C) and set the cooking time to 3 mins.
5. Remove the Basket and place the shrimp in a single layer in the Basket. Insert the Basket into the air fryer.
6. Press the French Fry button (400° F/204° C) and set the cooking time to 15 mins. Flip the shrimp after 10 mins.
7. While the shrimp cooks, combine the mayonnaise and sweet chili sauce.
8. Serve the shrimp over lettuce and with the sauce for dipping.



# Orange Chicken

## INGREDIENTS

4 QT. **SERVES 2**

½ lb. boneless & skinless chicken breast, cubed	2 tsp. low-sodium soy sauce
	2 tsp. brown sugar
1 egg, beaten	1 tsp. ginger, grated
1 cup cornstarch	1 tsp. garlic, grated
1 tsp. salt	1 tsp. rice vinegar
¼ tsp. ground black pepper	1 tbsp. finely chopped scallion
<b>Orange Sauce</b>	1 pinch red pepper flakes
1 cup orange juice	zest of 1 orange
2 tbsp. butter	white rice, for serving

5 & 7 QT. **SERVES 4**

1 lb. boneless & skinless chicken breast, cubed	2 tsp. low-sodium soy sauce
	2 tsp. brown sugar
1 egg, beaten	1 tsp. ginger, grated
1 cup cornstarch	1 tsp. garlic, grated
2 tsp. salt	1 tsp. rice vinegar
½ tsp. ground black pepper	1 tbsp. finely chopped scallion
<b>Orange Sauce</b>	1 pinch red pepper flakes
1 cup orange juice	zest of 1 orange
2 tbsp. butter	white rice, for serving

## DIRECTIONS

1. Toss the chicken with the egg in a bowl.
2. Combine the cornstarch, salt, and black pepper in a separate small bowl and mix.
3. Coat the chicken with the cornstarch mixture. Shake off any excess cornstarch.
4. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
5. Press the French Fry button (400° F/204° C) and set the cooking time to 3 mins.
6. Place the chicken in the Basket. Insert the Basket into the air fryer.
7. Press the French Fry button (400° F/204° C) and set the cooking time to 15 mins.
8. Combine all the sauce ingredients in a pan and bring to a boil on the stove top. Then, lower the heat to simmer. Cook until reduced by half.
9. Transfer the cooked chicken to a bowl.
10. Add the sauce and toss to coat (**Caution: Contents will be hot**).
11. Serve the chicken over white rice with an extra drizzle of orange sauce.



# Honey-Roasted Salmon

## INGREDIENTS

4 QT. **SERVES 1**

½ cup. honey	1 tsp. olive oil
¼ cup sweet soy sauce	1 clove of garlic
1 tbsp. light brown sugar	1 scallion, chopped finely
1 oz. orange juice	1 4-oz. salmon fillets
1 tbsp. lemon juice	salt & ground black pepper, to season
1 tbsp. red wine vinegar	

5 & 7 QT. **SERVES 2**

¾ cup. honey	2 tsp. olive oil
⅓ cup. sweet soy sauce	2 clove of garlic
2 tbsp. light brown sugar	1 scallion, chopped finely
¼ cup orange juice	2 4-oz. salmon fillets
2 tbsp. lemon juice	salt & ground black pepper, to season
2 tbsp. red wine vinegar	

## DIRECTIONS

1. Combine all the ingredients except the salmon, salt, and black pepper in a saucepan over low heat.
2. Bring to a boil and then lower to a simmer. Reduce for 15 mins., stirring often.
3. Rub each salmon fillet with olive oil and season with the salt and ground black pepper.
4. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
5. Press the Shrimp button (320° F/160° C) and set the cooking time to 3 mins.
6. Place the salmon in the Basket. Insert the Basket into the air fryer.
7. Press the Shrimp button (320° F/160° C for 12 mins.).
8. Once the cooking cycle has finished, brush the salmon with the sauce.
9. Return the salmon to the air fryer. Press the Shrimp button (320° F/160° C) and set the cooking time to 5 mins.
10. Serve with the sauce and chopped scallions.



# Crunchy French Toast

## INGREDIENTS

4 QT. **SERVES 3**

### Egg Mixture

1 large egg

1 tsp. vanilla

¼ tsp. salt

¼ tbsp. unsalted butter, melted

¼ cup heavy cream

1 ripe banana, mashed

½ brioche loaf, cut into 6 slices

1 cup cinnamon crunch cereal, crushed finely

### Topping

½ cup chopped pecans

½ cup dried cranberries

1 ripe banana, sliced

maple syrup

5 & 7 QT. **SERVES 6**

### Egg Mixture

1 large egg

1 tsp. vanilla

1 tsp. salt

1 tbsp. unsalted butter, melted

½ cup heavy cream

1 ripe banana, mashed

1 brioche loaf, cut into 12 slices

1 cup cinnamon crunch cereal, crushed finely

### Topping

½ cup chopped pecans

½ cup dried cranberries

1 ripe banana, sliced

maple syrup

## DIRECTIONS

1. Mix the egg, vanilla, salt, butter, cream, and the mashed banana in a bowl.
2. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
3. Press the French Fry button (400° F/204° C) and set the cooking time to 3 mins. Let the air fryer preheat.
4. Dip the brioche slices into the egg mixture and coat the bread with the cereal crumbs.
5. Place the French toast slices (one per batch) in the Basket. Insert the Basket into the air fryer.
6. Press the French Fry button (400° F/204° C) and set the cooking time to 10 mins. Flip the French toast halfway through the cooking time.
7. Top with the pecans, cranberries, banana slices, and syrup.

# Peach Turnover

## INGREDIENTS

4 QT. **SERVES 2**

½ ready-made pie dough

4 tbsp. peach pie filling

1 tbsp. sugar

5 & 7 QT. **SERVES 4**

1 ready-made pie dough

8 tbsp. peach pie filling

1 tbsp. sugar

## DIRECTIONS

1. Unroll the pie dough and cut the dough into four squares.
2. Fill each pie square with 2 tbsp. peach pie filling. Fold the squares over to make triangles and use a fork to seal the edges.
3. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
4. Press the Bake button (320° F/160° C) and set the cooking time to 3 mins. Let the air fryer preheat.
5. Place the turnovers in the Basket. Insert the Basket into the air fryer.
6. Press the Bake button (320° F/160° C) and set the cooking time to 15 mins. Flip the turnovers halfway through the cooking time.
7. Remove the turnovers and sprinkle with the sugar.

# Chocolate–Hazelnut Spread Croissant

## INGREDIENTS

4 QT. **SERVES 2**

1 8-oz. can crescent rolls

8 tsp. chocolate

hazelnut spread

5 & 7 QT. **SERVES 4+**

1 8-oz. can crescent rolls

8 tsp. chocolate

hazelnut spread

## DIRECTIONS

1. Unroll the crescent dough and separate into triangles.
2. Spread about 1 tsp. chocolate hazelnut spread over the top of each triangle, leaving about ¼ in. of space around the edges.
3. Roll each triangle up and over the filling from the widest end to the top point. Gently form into a crescent shape.
4. Insert the Fry Tray into the Basket. Insert the Basket into the air fryer.
5. Press the Bake button (320° F/160° C) and set the cooking time to 3 mins. Let the air fryer preheat.
6. Place some croissants in the Basket. Smaller batches may be required for smaller air fryer models. Insert the Basket into the air fryer.
7. Press the Bake button (320° F/160° C) and set the cooking time to 8 mins.





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