

Roast Beef with Baby Potatoes & Carrots

INGREDIENTS • Serves 6

1 3-lb roast beef (eye round or top round)	Potatoes, Carrots & Shallots	1 sprig fresh sage, stem removed
6 cloves garlic	2 carrots, cut into ¾-inch slices	3 sprigs fresh thyme
4 sprigs rosemary, chopped	10 baby red potatoes, halved	1 tsp. salt
1 tsp. granulated onion	10 Brussels sprouts, halved	½ tsp. ground black pepper
1 tsp. salt	3 shallots, cut in half	2 tbsp. extra virgin olive oil
½ tsp. ground black pepper		
2 tbsp. olive oil		

DIRECTIONS

1. In a bowl, combine the garlic, rosemary, onion, salt, and black pepper to make a paste. Rub the roast with the paste.
2. In a separate bowl, combine the Potatoes, Carrot & Shallots ingredients and toss.
3. For Basket 1: Place the roast in Basket 1. Select the Bake setting. Set the cooking temperature to 300° F/149° C and the cooking time to 60 minutes.
4. For Basket 2: Press the Basket 2 Button. Press the Shake Button to enable the shake timer. Set the cooking time to 45 minutes. Press the Sync Button. Press the Start/Pause Button to begin the cooking cycle.
5. When the appliance beeps and displays "Add Food," add the Potatoes, Carrots & Shallots ingredients to Basket 2.
6. When Basket 2's shake timer sounds, remove the basket and shake the ingredients. Return the basket to the appliance to resume the cooking cycle.
7. When the cooking timer is complete, remove the roast and let rest for 15 minutes before slicing thinly and serving with the baby potatoes and carrots.

Fish & Chips

INGREDIENTS • Serves 4

¼ cup buttermilk

2 eggs

1 cup breadcrumbs

1 cup panko breadcrumbs

2 tsp. salt, divided

½ tsp. ground black pepper

½ tsp. onion powder

½ tsp. paprika

1 1 ½-lb cod fish,
cut into 3-inch pieces

1 bag French fries

Tartar Sauce

½ cup mayonnaise

2 tbsp. pickle relish

juice of 1 lemon wedge

Coleslaw

14 oz coleslaw cabbage mix

1 tbsp. minced red onion

juice of 1 lemon wedge

½ tbsp. sugar

¼ cup mayonnaise

salt, to taste

ground black pepper, to taste

DIRECTIONS

1. In a bowl, combine the buttermilk and eggs and mix together. Pour the mixture over the cod.
2. In a shallow pan, combine the breadcrumbs, panko breadcrumbs, salt, black pepper, onion powder, and paprika and mix. Dip the cod in the breadcrumb mixture.
3. For Basket 1: Place the French Fries in Basket 1. Select the French Fry setting. Press the Shake Button to enable the shake timer. Set the cooking temperature to 400° F/204° C and the cooking time to 18 minutes.
4. For Basket 2: Press the Basket 2 Button. Set the cooking time to 10 minutes. Press the Sync Button. Press the Start/Pause Button to begin the cooking cycle.
5. When the appliance beeps and displays "Add Food," add the cod to Basket 2. Spray the cod with olive oil spray.
6. In a bowl, combine the Tartar Sauce ingredients.
7. In a separate bowl, combine the Coleslaw ingredients.
8. When the cooking time is complete, sprinkle 1 tsp. salt over the fries and serve the Fish & Chips with the Tartar Sauce and Coleslaw.

Mac & Cheese with BBQ Drumsticks

INGREDIENTS • Serves 4

BBQ Drumsticks

6 drumsticks
¾ cup barbeque sauce
3 tbsp. orange juice
½ tsp. granulated onion

Mac & Cheese

1 ½ cup heavy cream
¾ cup shredded cheddar
½ tsp. cornstarch
½ tsp. salt
¼ tsp. ground black pepper
1 ½ cups elbow macaroni, cooked

Topping

¼ cup breadcrumbs
¼ cup shredded cheddar
1 tbsp. chopped parsley

DIRECTIONS

1. In a shallow dish, combine the barbeque sauce, orange juice, and granulated onion to make a marinade. Coat the drumsticks in the marinade and refrigerate for 4 hours.
2. When the drumsticks are done marinating, bring the cream to a boil in a medium-size saucepot on the stove top.
3. In a bowl, combine the cheddar and cornstarch and toss.
4. Add the cheddar mixture to the saucepot, season with the salt and black pepper, and stir.
5. Add the macaroni to the saucepot and stir.
6. Pour the mac & cheese into a 1-qt. oven-safe casserole dish. Top the mac & cheese with the Topping ingredients.
7. For Basket 1: Place the drumsticks in Basket 1. Select the Chicken setting. Set the cooking temperature to 375° F/191° C and the cooking time to 25 minutes.
8. For Basket 2: Press the Basket 2 Button. Set the cooking time to 10 minutes. Press the Sync Button. Press the Start/Pause Button to begin the cooking cycle.
9. When the appliance beeps and displays "Add Food," add the mac & cheese to Basket 2.
10. When the cooking time is complete, serve the drumsticks with the mac & cheese.

Salmon with Asparagus

INGREDIENTS • Serves 3

Salmon

3 5-oz salmon fillets

juice of ½ lemon

1 tbsp. soy sauce

3 tbsp. fresh chopped dill

1 shallot, minced

½ tsp. ground black pepper

2 tbsp. extra virgin olive oil

Asparagus

1 lb asparagus

1 tbsp. extra virgin olive oil

1 tsp. salt

½ tsp. ground black pepper

DIRECTIONS

1. In a shallow pan, combine the lemon juice, soy sauce, dill, shallot, black pepper, and 2 tbsp. extra virgin olive oil to make a marinade. Coat the salmon in the marinade and refrigerate for 2 hours.
2. When the salmon is done marinating, in a bowl, toss the asparagus with the salt, black pepper, and 1 tbsp. extra virgin olive oil.
3. For Basket 1: Place the asparagus in Basket 1. Select the Fish setting. Set the cooking temperature to 390° F/191° C and the cooking time to 10 minutes.
4. For Basket 2: Press the Basket 2 Button. Place the salmon in Basket 2. Set the cooking time to 10 minutes. Press the Start/Pause Button to begin the cooking cycle.
5. When the cooking time is complete, serve the salmon with the asparagus.

Berry Crisp & Lava Cake

INGREDIENTS • Berry Crisp: Serves 8/Lava Cake: Serves 4

Berry Filling

- 1 15-oz bag frozen berries
- 1 tbsp. cornstarch
- ¼ cup sugar
- 1 tsp. lemon zest
- ½ tsp. cinnamon

Crisp Topping

- ½ cup flour
- ¼ cup brown sugar
- ½ stick butter
- ¼ cup oatmeal
- 1 tsp. cinnamon

Lava Cake

- ⅔ cups semi-sweet chocolate chips
- 1 stick butter, salted
- 1 cup powdered sugar
- 2 eggs
- 2 egg yolks
- 1 tsp. vanilla extract
- ¼ cup plus 1 tbsp. flour

DIRECTIONS

1. In a 1 ½-qt. round casserole dish, combine the berries, cornstarch, sugar, and lemon zest and toss.
2. In a bowl, combine the flour, brown sugar, and butter and mix until pea sized. Then, add the oatmeal and cinnamon and mix well to make the Crisp Topping.
3. In a microwave-safe glass bowl, combine the chocolate chips and butter. Microwave for 1 minute. Mix until all the chocolate is melted and the butter and chocolate are creamy and combined.
4. Add the powdered sugar and mix well.
5. Add the eggs and mix well.
6. Add the flour and stir until combined to finish the lava cake batter.
7. Spray four 4-oz ramekins with cooking spray. Evenly divide the batter between the ramekins.
8. For Basket 1: Place the casserole dish in Basket 1. Pour the Crisp Topping over the berry mixture. Select the Bake setting. Set the cooking temperature to 350° F/177° C and the cooking time to 20 minutes.
9. For Basket 2: Press the Basket 2 Button. Set the cooking time to 8 minutes. Press the Sync Button. Press the Start/Pause Button to begin the cooking cycle.
10. When the appliance beeps and displays "Add Food," add the ramekins to Basket 2.
11. When the cooking time is complete, remove the berry crisp and lava cakes.
12. Serving suggestion: Serve with fresh raspberries, mint, and raspberry sauce.

Steak Frites with Pesto Compound Butter

INGREDIENTS • Serves 2

2 10-oz New York strip steaks

½ tsp. coarse ground black pepper

2 cloves garlic, chopped

1 tbsp. extra virgin olive oil

1 ½ tsp. salt, divided

3 cups shoestring French fries

6 mini sweet peppers

2 sprigs rosemary

Pesto Compound Butter

1 stick butter, softened

2 tbsp. pesto

½ tsp. ground black pepper

DIRECTIONS

1. Rub the steaks with the black pepper, garlic, extra virgin olive oil, and 1 tsp. salt.
2. For Basket 1: Place the fries in Basket 1. Select the French Fry setting. Press the Shake Button to enable the shake timer. Set the cooking temperature to 400° F/204° C and the cooking time to 18 minutes.
3. For Basket 2: Press the Basket 2 Button. Set the cooking time to 10 minutes. Press the Sync Button. Press the Start/Pause Button to begin the cooking cycle.
4. When the appliance beeps and displays "Add Food," add the steaks to Basket 2.
5. When Basket 1's shake timer sounds, remove the basket and shake the French fries. Return the basket to the appliance to resume the cooking cycle.
6. While the food cooks, in a bowl, combine the Pesto Compound Butter ingredients. Reserve the compound butter.
7. When the cooking timer is complete, sprinkle ½ tsp. salt over the fries and place 2 tbsp. compound butter on each steak before serving.



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