

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Cuisinart® Compact AirFryer Toaster Oven

TOA-28C

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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 is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned, been dropped or damaged in any way, or has

been submerged in water. Return the 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 AirFryer Toaster Oven on or near a hot gas or electric burner or in a heated oven.
11. Do not use this 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 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 AirFryer Toaster Oven.
15. Do not place any of the following materials in the 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 overheating of the oven.
17. Oversize foods, metal foil packages and utensils must not be inserted in the AirFryer Toaster Oven, as they may involve a 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, involving a risk of electric shock.

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20. Do not attempt to dislodge food when the AirFryer Toaster Oven is plugged into an electrical outlet.
 21. **Warning:** To avoid possibility of fire, NEVER leave 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 a 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 Timer dial to OFF before unplugging from wall outlet.

SAVE THESE INSTRUCTIONS

Please read and keep these instructions handy. These instructions will help you use your Cuisinart® Compact AirFryer Toaster Oven to its fullest, so that you will achieve consistent, professional results.

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risk of tripping or becoming entangled. Extension cords are available and may be used if care 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 unintentionally 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

FEATURES AND BENEFITS

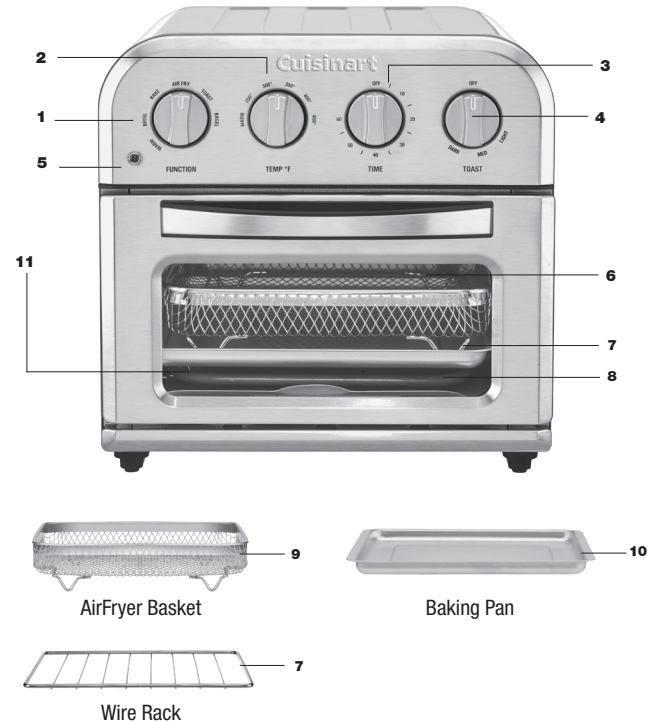
- 1. Function Dial**
Used to select function (Warm, Broil, Bake, AirFry, Toast, Bagel).
- 2. Temperature Dial**
Used to set temperature (Warm – 450°F [230°C]).
- 3. Time Dial**
Used to set time (up to 60 minutes) for Warm, Broil, Bake and AirFry functions. Mechanical timer has an auto-off feature; power cuts off once time runs out.
- 4. Toast Dial**
Used to set desired shade (Light, Medium, Dark) when using Toast and Bagel functions.
- 5. Power Light**
Indicator light turns on and remains lit when unit is in use.
- 6. Viewing Window**
Easy to check progress as food cooks.
- 7. Wire Rack**
Use Wire Rack for Toast and Bagel functions.
- 8. Crumb Tray**
The Crumb Tray is placed on the bottom of the oven cavity and slides in and out to easily be cleaned.
- 9. 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.)

10. Baking Pan

A Baking Pan is included for your convenience. Use alone when on Bake or Warm functions. Use Baking Pan with AirFryer Basket when on AirFry or Broil functions.

11. Easy-Clean Interior

The oven's interior is nonstick.



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 NOT BE STORED ON THE TOP OF THE AIRFRYER. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR AIRFRYER. 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.

OPERATION

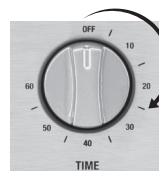
To operate the oven, follow these simple steps:

1. Place the appropriate rack, pan and/or basket in the position recommended in the chart at right.
2. Use the Function Dial to select desired function.
3. Use the Temperature Dial to select desired temperature (Warm – 450°F [230°C]).
NOTE: For Toast, Bagel, and Broil, 450°F (230°C) is recommended.
4. Set your time or toast shade (depending on function selected in step 2):
 - a. For Warm, Broil, Bake or AirFry functions, use Time Dial to select desired time (up to 60 minutes).
 - b. For Toast and Bagel functions, use Toast Dial to select desired toast shade (Light, Medium, Dark).
5. Light indicator will turn red, signaling that cooking process has started.
6. Once timer (either Time Dial or Toast Dial) reaches OFF, unit will ring to indicate end of cooking.

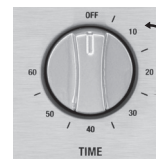
NOTE: SETTING YOUR TIMER

When setting the timer or toast shade, always turn the dial clockwise beyond your desired time or shade (no less than the 20-minute mark), and then turn it back counterclockwise to the desired time.

Example: To set timer to 10 minutes



1. Turn clockwise past 20-minute mark.



2. Turn back counterclockwise to 10-minute mark.

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
Bagel			X

TIPS AND HINTS

TOAST

Toast shade can be set to Light, Medium or Dark using the Toast Dial. This function is used to toast, and works for both fresh and frozen bread items. To operate the oven in Toast function:

- Set the function dial to Toast
- Set the temperature dial to 450°F (230°C)
- Turn the Toast Dial to desired shade setting (Light, Medium, Dark)
- Once the cycle is complete, if toast is lighter than you like, 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.

BAGEL

Bagel shade can be set to Light, Medium or Dark using the Toast Dial. This function is ideal for toasting the inside of bagel halves; both fresh and frozen bagels can be used. To operate the oven in Bagel function:

- Set the function dial to Bagel
- Set the temperature dial to 450°F (230°C)
- Turn the Toast Dial to desired shade setting (Light, Medium, Dark)
- For best results, put your bagels on the rack with the cut sides facing up
- Once the cycle is complete, if bagel is lighter than you like, turn the Toast Dial to Light and toast bagel for additional time

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 prepare a variety of meals that can be a healthy and delicious alternative to traditional frying.

- Many foods that can be fried, can be AirFried without using excess amounts of oil. AirFried foods will taste lighter and be 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 evenly cooked and browned results.
- When AirFrying large quantities of food that fill the pan, toss food halfway through the cooking cycle to ensure evenly cooked results and color.
- Use higher temperatures for frozen foods and lower temperatures for uncooked items.
- Foods will cook more evenly if they are cut into the 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.

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 (907 g)	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 (0.6 cm) thick pieces, about 4 inches (10 cm) 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 (12.5 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.

BAKE

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

NOTE: Bake operates with convection fan. As with all convection toaster ovens, food may cook faster than in a traditional toaster oven. Check foods 5-10 minutes before the end of suggested cooking time.

- 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
- **Important:** All of our recipes were specially developed for the Cuisinart® Compact AirFryer Toaster Oven and have been tested in our Cuisinart Test Kitchen

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 on this function
- 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 the cleansing agent 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. If this is 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 pads, etc., on 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 other servicing should be performed by an authorized service representative

TROUBLESHOOTING

Operation	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.
Cooking	Why is my food not crispy or fried evenly?	Some foods may require more oil than others. If not crispy enough, spray, brush or add some oil on the food.
		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.
		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 Selector 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 it produces 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, the water evaporates out of the food 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.
	Cleaning	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 cleanser.

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

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

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 homogenous. Transfer to a serving bowl, cover, and refrigerate until ready to serve.
2. Place the AirFryer Basket onto the Baking Pan. 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 coating each layer evenly with the panko mixture. Evenly spray the coated onion with olive oil.
8. Coat the AirFryer Basket with nonstick cooking spray. 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):*

*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**

1. Place the AirFryer Basket onto the Baking/Drip Pan. Put the kale leaves into the basket and spray liberally with oil. Airfry in the bottom

position with temperature set to 350°F (180°C). Cook until kale 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

- 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**
- Nonstick cooking spray**
- 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, 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 & Sea Salt

You won't miss the store-bought version!

Makes 4 to 6 servings

- 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 (10 ml) flaked sea salt**
- Nonstick cooking spray**

1. Place the AirFryer Basket onto the Baking Pan and coat with nonstick spray. Reserve.
2. Using a mandoline, cut vegetables into ¼-inch 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. Set the temperature to 400°F and AirFry for 8 to 10 minutes, until chips are brown and crispy.
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*

Crispy Chickpeas

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

- 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. Set the temperature to 350°F (180°C) and AirFry for 15 minutes, until chickpeas are fragrant and lightly browned. 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

Mexican Street Corn

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

Makes 6 servings

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

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

2. Place the AirFryer Basket onto the Baking Pan. Lightly spray each cob half all over with olive oil and arrange the halves into the AirFryer Basket. Set the temperature to 400°F (200°C) and AirFry for 10 minutes, turning occasionally, until some browning occurs on all sides.
3. 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 of Mexican Street Corn:

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

- 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**
- Nonstick cooking spray**

1. Place the AirFryer Basket onto the Baking Pan and coat with nonstick spray. Reserve.
2. 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.

3. 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 coating evenly with the panko breadcrumbs. Spray both sides with olive oil.
4. Arrange the chicken nuggets into the prepared AirFryer Basket. Set the temperature to 400°F (200°C) and AirFry for 15 minutes, flipping halfway through, until chicken is cooked through and evenly browned on both sides.
5. 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*

Thinny Margherita

For the lovers of thin crust pizza!

Makes 1 pizza, 8 slices

- 10 ounces (283 g) pizza dough, room temperature**
- 1/3 cup (75 ml) pizza sauce**
- 2 tablespoons (30 ml) grated Parmesan**
- 3 ounces (85 g) fresh mozzarella, thinly sliced**
- 2 tablespoons (30 ml) thinly sliced basil leaves**
- Olive oil, for spraying**

1. Spray the Baking Pan with olive oil. On a greased surface, roll out the pizza dough to fit the pan. Alternatively, you can work with oiled hands to stretch the dough. Spray the surface with olive oil. Place the prepared pan in the AirFryer. Set the temperature to 450°F (230°C) and Bake for 8 to 10 minutes, until the top is golden brown and crispy.
2. Carefully flip the hot crust, and press down to deflate any air bubbles that have formed. Add the pizza sauce to the center of the dough and spread in a thin layer, making sure to leave a border for the crust. Sprinkle with the Parmesan and top with the sliced mozzarella.

Return to the AirFryer and Bake for another 5 to 8 minutes, until brown and bubbly. Scatter the basil all over the top.

3. Transfer the pizza to a cutting board. Cut into 8 slices. Serve immediately.

Nutritional information per slice:

*Calories 126 (30% from fat) • carb. 18g • pro. 6g • fat 4g • sat. fat 0g • chol. 10mg
sod. 244mg • calc. 91mg • fiber 1g*

Breakfast

Eggs in Sweet Potato Nests

Makes 2 nests

- 1 small sweet potato**
- 2 eggs, at room temperature**
- Kosher salt**
- Freshly ground black pepper**
- Nonstick cooking spray**

To Serve:

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

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 out of the sweet potato noodles. Spray with nonstick cooking spray. Crack an egg into the well of each nest. Sprinkle with salt and pepper.
3. Transfer the prepared Baking Pan to the AirFryer. Set the temperature to 400°F (200°C) and Bake for 10 minutes, until the nests are golden and the whites of each egg are set.

-
- 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:

- $\frac{1}{4}$ cup (60 ml) unbleached, all-purpose flour
- 3 tablespoons (45 ml) light brown sugar
- 2 tablespoons (30 ml) unsalted butter, cold and cubed
- $\frac{1}{2}$ teaspoon (2.5 ml) ground cinnamon
- $\frac{1}{4}$ cup (60 ml) pecans, toasted and chopped
- Pinch kosher salt

Muffin batter:

- 1 cup (250 ml) unbleached, all-purpose flour
- $1\frac{1}{2}$ teaspoons (7.5 ml) baking powder
- $\frac{1}{4}$ teaspoon (1 ml) kosher salt
- $\frac{1}{4}$ teaspoon (1 ml) ground cinnamon
- 1 small, ripe banana, mashed
- $\frac{1}{4}$ cup (60 ml) packed light brown sugar
- $\frac{1}{4}$ cup (60 ml) whole milk
- $\frac{1}{4}$ cup (60 ml) coconut oil (softened or melted and cooled to room temperature)
- 1 large egg, slightly beaten
- $\frac{1}{4}$ cup (60 ml) pecans, toasted and chopped

- Lightly coat a standard 6-cup muffin pan with nonstick cooking spray.
- Prepare the crumb topping: In a small bowl, mix all 6 ingredients together with a fork; reserve.

- Make the muffin batter: Whisk together the flour, baking powder, salt and cinnamon in a small bowl. In a separate medium-sized 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.
- Spoon evenly into prepared muffin cups and top with the reserved crumb topping. Set the muffin pan on the rack in the AirFryer.
- Set the temperature to 350°F (180°C) and Bake for 15 minutes. 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)

- $1\frac{1}{2}$ cups (375 ml) rolled oats (not quick cooking)
- $\frac{3}{4}$ cup (175 ml) raw nuts (pecans or pistachios work very well)
- $\frac{1}{2}$ cup (125 ml) unsweetened coconut, shredded or flaked
- $\frac{1}{4}$ cup (60 ml) hulled sunflower seeds
- $\frac{1}{4}$ cup (60 ml) hulled pumpkin seeds (pepitas)
- $\frac{1}{4}$ cup (60 ml) coconut oil, melted
- $\frac{1}{4}$ cup (60 ml) pure maple syrup
- $\frac{1}{2}$ teaspoon (2.5 ml) kosher salt
- $\frac{1}{4}$ teaspoon (1 ml) ground cinnamon
- Pinch ground nutmeg
- $\frac{1}{2}$ 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 the temperature to 300°F (150°C) and Bake for 20 to 25 minutes, tossing occasionally, until nicely toasted.
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**
- 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. Set the temperature to 400°F (200°C) and AirFry for 9 minutes; flip fish pieces and cook for an additional 3 to 5 minutes, until evenly crispy.
4. Reserve cooked fish. Place the tortillas in the AirFryer Basket. Set the temperature to 300°F (150°C) and Bake for 2 to 3 minutes, until soft and pliable. Serve tacos, each with 2 pieces of fish. Garnish as desired with shredded cabbage, cilantro, avocado, crema 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

- 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**
- Nonstick cooking spray**
- Olive oil for spraying**

1. Place the AirFryer Basket onto the Baking Pan and coat with nonstick cooking spray.
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 and lightly sprinkle with a little more salt. Arrange the shrimp in the prepared AirFryer Basket. Set the temperature to 375°F (190°C) and AirFry for 5 minutes per side, or until shrimp are golden brown and crisp.
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

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!)

- 2 boneless, skinless chicken breasts (6 oz. [170 g] each), pounded to make even, ½-inch (1.25 cm) thick cutlets**
- 1 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) salt**
- ¼ teaspoon (1 ml) freshly ground black pepper**
- Nonstick cooking spray**
- 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. 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. 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 the temperature to 400°F (200°C) and Bake for 10 to 15 minutes (depending on thickness), flipping halfway through cooking time, until internal temperature reaches 165°F (73°C).
4. Spoon ¼ cup (60 ml) of marinara sauce onto the top of each cutlet and sprinkle with the mozzarella cheese. Set the temperature to 450°F (230°C) and Broil for 1 to 2 minutes until brown and bubbly.
5. Garnish with fresh basil leaves. Serve immediately.

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

Chicken Wings, Two Ways with 3 Sauces

For a healthier option than deep-frying, AirFry chicken wings. Here we give you two versions, plain and beer-battered (for extra crispiness), plus three different, delicious sauces.

Makes about 20 wings

Nonstick cooking spray

Beer-Battered Chicken Wings:

- 2 pounds (907 g) chicken wings***

-
- ¾ **teaspoon (3.75 ml) kosher salt**
 - ½ **cup (125 ml) unbleached, all-purpose flour**
 - ½ **cup (125 ml) light beer**

Plain Chicken Wings:

- 2 pounds (907 g) chicken wings***
- ¾ **teaspoon (3.75 ml) kosher salt**

* Many wings already come 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. If beer battering the wings, in a large bowl combine the flour and beer. Put the chicken wings into the bowl with the batter. Sprinkle with salt and then coat in the batter. Put the chicken wings into the basket.
3. If not beer battering the wings, put the chicken wings into the basket. Sprinkle with salt.
4. AirFry in the upper position with the temperature set to 400°F (200°C) for 20 to 25 minutes. Cook until golden and crispy.
5. When chicken wings are done, toss immediately in sauce or add the toppings of your choice, such as butter, garlic, fresh herbs or spices.

Nutritional information per flat or drumette (plain):

Calories 94 (39% from fat) • carb. 0g • pro. 14g • fat 4g • sat. fat 1g • chol. 39mg sod. 127mg • calc. 7mg • fiber 0g

Nutritional information per flat or drumette (beer-battered):

Calories 101 (36% from fat) • carb. 1g • pro. 14g • fat 4g • sat. fat 1g • chol. 39mg sod. 127mg • calc. 7mg • fiber 0g

Buffalo Sauce for Chicken Wings

A classic sauce for wings, made with coconut oil instead of butter.

Makes about ¼ cup (60 ml) sauce, enough to coat 20 wings

- ¼ **cup (60 ml) hot sauce**
- 1 tablespoon (15 ml) coconut oil**

1. Put the hot sauce and coconut oil into a large bowl. Combine.
2. When chicken wings are ready, transfer wings to the large bowl and toss evenly. Serve immediately.

Nutritional information per serving of Buffalo Sauce (based on 20 servings):

Calories 6 (100% from fat) • carb. 0g • pro. 0g • fat 1g • sat. fat 1g • chol. 0mg sod. 28mg • calc. 0mg • fiber 0g

Sesame-Ginger Sauce for Chicken Wings

Add chili flakes to this sauce for a spicy kick.

Makes about ⅔ cup (150 ml) sauce

- ¼ **cup (60 ml) sesame oil**
- 2 tablespoons (30 ml) soy sauce**
- 2 tablespoons (30 ml) honey, or hot honey**
- 1 piece ginger, 2 x 2 inches (5 x 5 cm), peeled and grated**
- 3 garlic cloves, grated**
- ¼ **cup (60 ml) toasted sesame seeds**
- 2 to 3 green onions, thinly sliced**

1. Put the sesame oil, soy sauce, honey, grated ginger and garlic into a large bowl. Whisk together. Add the sesame seeds.
2. When chicken wings are ready, transfer them to the large bowl and toss evenly. Sprinkle with the sliced green onions. Serve immediately.

Nutritional information per serving of Sesame-Ginger Sauce (based on 20 servings):

Calories 39 (78% from fat) • carb. 2g • pro. 0g • fat 3g • sat. fat 0g • chol. 0mg sod. 68mg • calc. 4mg • fiber 0g

Five-Spice Seasoning for Chicken Wings with Dipping Sauce

Do not skip the sauce with the crispy spiced wings.
Any leftover sauce can be drizzled over a cup of steaming rice.

Enough seasoning for 20 wings. Makes about $\frac{2}{3}$ cup (150 ml) sauce.

- 1** **teaspoon (5 ml) kosher salt**
- 1** **teaspoon (5 ml) five-spice powder**

Dipping Sauce:

- $\frac{1}{4}$** **cup (60 ml) fish sauce**
- $\frac{1}{4}$** **cup (60 ml) granulated sugar**
- 1** **garlic clove, finely chopped**
- $\frac{1}{2}$** **Thai chile, thinly sliced**
(or $\frac{1}{2}$ jalapeño, seeded and thinly sliced)
- 1** **tablespoon (15 ml) fresh lime juice**
- 1** **tablespoon (15 ml) chopped cilantro**
- 1** **tablespoon (15 ml) chopped mint**
- 1** **tablespoon (15 ml) shredded carrots**
- 2** **tablespoons (30 ml) thinly sliced green onions**

1. Sprinkle the salt and five-spice powder over the chicken wings (either beer-battered or plain). Cook as instructed in preceding recipe.
2. While wings are cooking, prepare the dipping sauce. Put the fish sauce, sugar, garlic and chile in a small saucepan set over medium-low heat. Cook until sugar has dissolved. Remove to cool to room temperature. Once cool, add the remaining ingredients and stir to combine. Transfer to a serving bowl and serve alongside the hot wings.

Nutritional information per serving (1 teaspoon [5 ml] sauce):

*Calories 39 (78% from fat) • carb. 2g • pro. 0g • fat 3g • sat. fat 0g • chol. 0mg
sod. 68mg • calc. 4mg • fiber 0g*

Patty Melts

The great American sandwich in all its mouthwatering goodness.

Makes 4 sandwiches

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

1. 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.
2. Set the temperature to 400°F (200°C) and AirFry for 10 to 12 minutes, tossing occasionally, until brown and caramelized. Spoon into a bowl and reserve. Reserve the onion-bathed basket for the patties.
3. 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. Set the temperature to 450°F (230°C) and Broil for 4 to 5 minutes on each side, until edges are golden brown and crisp.
4. Assemble the sandwiches: Lay out four slices of bread and top 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 $\frac{1}{2}$ teaspoon (2.5 ml) of mayonnaise.
5. Arrange the sandwiches into 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.

6. Serve immediately.

Nutritional information per sandwich:

*Calories 605 (36% from fat) • carb. 34g • pro. 35g • fat 36g • sat. fat 16g
chol. 117mg • sod. 827mg • calc. 388mg • fiber 3g*

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**
- 4 ounces (113 g) elbow macaroni, 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 AirFryer Rack. Set the temperature to 350°F (180°C) and Bake for 10 minutes, until bubbly and tops are golden brown. Allow to cool slightly, about 5 to 10 minutes. Run a knife along the edge of each cup to loosen from pan. Serve warm.

Nutritional information per cup (250 ml):

*Calories 264 (58% from fat) • carb. 18g • pro. 9g • fat 17g • sat. fat 0g • chol. 47mg
sod. 285mg • calc. 170mg • 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 potato or yam**
- 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 potato and steam it until almost cooked through, about 15 minutes. Allow to cool to handle. Once cool, shred potato 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.

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3. Set the temperature to 400°F (200°C) and AirFry for 12 to 15 minutes, flipping halfway through cooking to ensure even browning. Tots are done when the edges are golden.

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

- 1 pound (454 g) Brussels sprouts**
- Nonstick cooking spray**
- ¾ teaspoon (3.75 ml) kosher salt**
- Olive oil for spraying**
- 2 tablespoons (30 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 the temperature to 300°F (150°C) and AirFry for 20 minutes. When the timer buzzes, set temperature to 350°F (180°C) and AirFry for an additional 10 minutes. Sprouts should be soft yet crispy.
3. While sprouts are AirFrying, 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*

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, plus 1 tablespoon (15 ml) for brushing and for pan**
- 2 tablespoons (30 ml) granulated sugar**
- 1¾ teaspoons (9 ml) active dry yeast**
- 3 tablespoons (45 ml) warm water (105°F–110°F [40°C–43°C])**
- 2½ cups (625 ml) bread flour**
- ¾ 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 milk, 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 1½ 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. Meanwhile, melt the remaining tablespoon 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. Set the temperature to 325°F (160°C) and Bake for 8 to 10 minutes, until golden brown and an internal temperature of 190°F (88°C) is reached.
5. 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

- 1 pound ([454 g] about 3 medium) russet potatoes, scrubbed clean and dried**
- 1 small garlic clove**
- 1 large egg yolk**
- 2 teaspoons (10 ml) fresh lemon juice**
- ¼ teaspoon (1 ml) Dijon-style mustard**
- Pinch kosher salt, plus more for frites**
- ¼ 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 (0.6 cm) thick pieces, about 4 inches (25 cm) long. Soak in a bowl of cold water for a minimum of 30 minutes and up to overnight.
2. Meanwhile, prepare the Aioli (makes about ½ cup [125 ml]): 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 until all the oil has been incorporated. Mixture may be quite thick. For a thinner, more spreadable consistency, process in 2 or so 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. Spray the basket 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. Set the temperature to 400°F (200°C) and AirFry, tossing occasionally, for 15 minutes, or until desired crispness is achieved.
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):

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. Put the sugars, starch, salt, and spices in a medium-sized mixing bowl; 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.
 2. Put all of the topping ingredients, except for the butter, in a 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.)
 3. Transfer the berry mixture to an 8-inch round pan. Sprinkle the crumble topping over the berries.
 4. Set the pan on the Wire Rack. Set the temperature to 350°F (180°C) and Bake for 18 to 20 minutes. Crumble is done when the filling is bubbling and the topping is evenly browned.
 5. 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 snack or a guilt-free dessert, these apples are delicious anytime.

Makes 2 servings

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

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

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*

S'mores

No campfire needed with these s'mores.

Makes 8 s'mores

- 8 graham cracker sheets, broken into two-cracker squares**
- 16 sections Hershey's milk or dark chocolate (1⅓ bars or 2 ounces [57 g] of preferred chocolate)**
- 8 standard-size marshmallows**

1. Place the AirFryer Basket onto the Baking Pan. Put 8 graham cracker squares on the basket. Place 2 chocolate sections in the center of each cracker, and top each with a marshmallow.
2. Set the temperature to 450°F (230°C) and Broil for 1 to 2 minutes, or until marshmallows are lightly toasted.
3. Carefully remove from the AirFryer and transfer to a plate. Top each with remaining crackers.

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® 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 (60 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.
2. 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.
3. Butter four, 5-ounce (145 g) ramekins and dust with cocoa powder. Tap ramekins to remove any excess powder.
4. Divide the batter among the four ramekins. Tap on counter a few times to remove air bubbles. Space out the ramekins on the Wire Rack. Set the temperature to 350°F and Bake for 8 to 10 minutes. The edges should appear really dry and the center just slightly jiggly.

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 serving:

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

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 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.

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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

Model:

TOA-28C

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

- \$10.00 for shipping and handling of the product to Cuisinart Canada
- 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. Date code: WWYY, representing week, and year. eg.5019 = manufactured in 50th week of the year 2019.

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