

# Cuisinart®

## INSTRUCTION AND RECIPE BOOKLET



**Cuisinart® Basket AirFryer**

**AIR-200C**

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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, handling, or 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 cord or plugs or the main body of the Cuisinart® AirFryer in water or other liquids. See Cleaning and Maintenance, page 9.
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, after the appliance has malfunctioned or has been dropped or damaged in any way, or is not operating properly. Return the Cuisinart® Basket AirFryer 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 Cuisinart® Basket AirFryer on or near a hot gas or electric burner or in a heated oven.
11. Do not use this Cuisinart® Basket AirFryer 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 Cuisinart® Basket AirFryer.
13. To avoid burns, use extreme caution when removing Cuisinart® Basket AirFryer 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 Cuisinart® AirFryer.
15. Do not place any of the following materials in the Cuisinart® Basket AirFryer: paper, cardboard, plastic, and similar products.
16. Do not cover any part of the Cuisinart® Basket AirFryer with metal foil. This will cause the unit to overheat.
17. Oversize foods, metal foil packages, and utensils must not be inserted in the Cuisinart® Basket AirFryer, as they may create the risk of fire or electric shock.
18. A fire may occur if the Cuisinart® Basket AirFryer 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, creating the risk of electric shock.

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20. Do not attempt to dislodge food when the Cuisinart® Basket AirFryer is plugged into an electrical outlet.
  21. **Warning:** To avoid possibility of fire, NEVER leave Cuisinart® Basket AirFryer unattended during use.
  22. Use recommended temperature settings for all AirFrying.
  23. Do not rest cooking utensils or baking dishes on the window or on top of the unit.
  24. Press START/STOP after use to turn off the Cuisinart® Basket AirFryer.
  25. 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 the risk of fire, especially if the appliance touches the walls of the garage, or the door touches the unit as it closes.
  26. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
  27. To disconnect, press START/STOP to turn off, then remove plug from wall outlet.
  28. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
  29. If the SUPPLY CORD is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
  30. This appliance is intended to be used in households and similar applications such as:
    - Staff kitchen areas in shops, offices and other working environments
    - Farm houses
    - By clients in hotels, motels and other residential type environments
    - Bed and breakfast type environments
  31.  This symbol means: the surface of this product is hot, please be careful when touching it.

# SAVE THESE INSTRUCTIONS

**Please read and keep these instructions handy. These instructions will help you to safely operate your Cuisinart® Basket AirFryer and get the most out of it with consistent, professional results.**

## SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risk of someone tripping or becoming entangled. Extension cords may be used if caution 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 or pulled on by children.

## NOTICE

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in 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

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## FEATURES AND BENEFITS

### 1. Digital Control Panel

Features easy-to-use touch controls to select time, temperature, cooking function and AirFry presets, and a digital display that shows temperature and countdown timer (details on page 5).

- a. Cooking Functions: AirFry, Roast, Bake, Broil, Keep Warm
- b. AirFry Presets: French Fries, Wings, Vegetables, Frozen Snacks, Leftovers
- c. Light: To illuminate interior in order to view food during the cooking process
- d. Toss Reminder: Optional feature to remind to toss or flip food midway through cooking. Toss reminder is automatic for AirFry presets with the option to deselect.

### 2. AirFry Basket with Cool-Touch Handle

9 x 9-inch (23 x 23 cm) surface area for cooking food.

### 3. Viewing Window

See-through window to check progress.

### 4. Crisper Plate

Ensures even cooking. Must always be inserted in AirFry basket for cooking.

### 5. Cord Wrap (not shown)

For easy cord storage. Located on the back of the unit.




Crisper Plate

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## GETTING TO KNOW THE DIGITAL CONTROL PANEL

- 1. Cooking Functions with Indicator Lights**  
Select function based on desired cooking method: AirFry, Roast, Bake, Broil or Keep Warm. Indicator light above selected function will turn on.
- 2. AirFry Presets with Indicator Lights**  
The Cuisinart® Basket AirFryer has convenient, easy-to-use presets for your AirFried favorites, including french fries, chicken wings, vegetables, frozen snacks, and leftovers.
- 3. Time and Temp Controls**  
Use the up and down arrows to adjust the time and temperature of cooking functions and AirFry presets (optional). The time/temperature will alternate on the digital display.
- 4. Preheat Indicator**  
The Bake and Broil functions of the Cuisinart® Basket AirFryer have a preheat feature. With food prepped and ready to cook, press Bake or Broil with the basket in the AirFryer, and then press Start/Stop. Preheat will display on the control panel. When the unit is preheated, an audio alert of 5 tones will sound, and the cooking time will flash. Remove the basket from the AirFryer, carefully add the prepared food, and then return the basket to the unit. The countdown timer will start.
- 5. Ready Indicator**  
Ready light will illuminate once the timer reaches 00. This display will hold for 1 minute. After 1 minute the unit will automatically enter keep-warm mode (see #9).

- 6. Light Button**  
To turn the interior light on and off, press the light icon . Interior light will turn off automatically after 20 seconds.
- 7. Start/Stop with Indicator Light**  
Use to start and stop cooking, and to turn off the unit. Indicator will illuminate when cooking.
- 8. Toss Reminder with Indicator Light**  
Press to set an audio alert halfway through cooking (with any cooking function) as a reminder to toss or flip food. Indicator light will turn on. At the halfway point of cooking 10 quick audio alerts will sound and the indicator light will flash.  
**Note:** AirFry presets automatically activate the Toss Reminder. To disable it, simply press Toss Reminder after selecting desired preset. Indicator light will turn off.
- 9. Keep Warm with Indicator Light**  
The Keep Warm function begins automatically at the end of any cooking cycle and keeps cooked food warm for up to 60 minutes unless the AirFryer basket is removed to pause or Start/Stop is pressed to turn off. During the automatic Keep Warm mode the warm indicator light will illuminate and the display will scroll. Press Start/Stop to turn off.

## BEFORE FIRST USE

1. Remove all packaging materials.
2. Place your Cuisinart® Basket AirFryer on a flat, level surface.
3. Move 2 to 4 inches away from the wall or from any objects on the countertop. 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 HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.**

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4. Check that there is nothing inside the Cuisinart® Basket AirFryer (except AirFry basket and crisper plate).
  5. Plug power cord into the wall outlet.

## OPERATION

Follow these simple steps for cooking operation:

1. Place the appliance on a stable, flat, heat-resistant surface. Plug the Cuisinart® Basket AirFryer into a wall outlet.
2. Remove the AirFry basket from the unit and make sure the crisper plate is inserted in the AirFry basket.
3. Add desired food onto the crisper plate in the basket and insert the basket into the unit.  
**Note:** For the Bake and Broil functions, the unit will automatically preheat. See Preheat on page 5 for more information.
4. Use the digital controls to select the desired cooking function or AirFry preset, and to adjust time/temperature as needed.
5. Press Toss Reminder to activate or disable the audio-alert reminder to toss/flip the food halfway through cooking.
6. Press Start/Stop to begin cooking.
7. Digital display will show cooking timer countdown.
8. Toss Reminder audio alert will sound halfway through cooking (if applicable).
9. Once timer reaches 00, unit will beep to indicate end of cooking cycle.
10. If basket stays inserted after the cooking cycle ends, unit enters automatic Keep Warm mode.
11. Press Start/Stop or remove basket to disable Keep Warm function and turn unit off.
12. Unplug unit when done.

## AIRFRYING TIPS & HINTS

AirFrying is a healthy alternative to deep-frying in oil. A high-velocity fan and an upper heating element circulate air to prepare a variety of foods that are both delicious and healthier than traditional fried foods.

- AirFrying doesn't require oil, but a light spray of cooking spray or drizzle of oil tossed with food can enhance browning.
- Toss Reminder is recommended when cooking large quantities that overlap and larger foods like chicken cutlets. Do not overload the basket; more surface area will result in faster cooking and better results.
- Foods will cook more evenly when they are cut into equal-size pieces with minimal overlap.
- An assortment of coatings can be used on AirFried foods. Some examples of different crumb mixtures include breadcrumbs (plain, seasoned, and panko), crushed cornflakes, potato chips, and graham crackers. Various flours (including gluten-free) and other dry foods like cornmeal work as well.
- When cooking proteins, marinades and juices will drip to the bottom of the basket. This is a great base for a gravy or pan sauce.
- When AirFrying greasy foods (e.g., bacon), grease will drain into the bottom of the AirFry basket. As a precaution, allow hot grease to cool in the basket before cleaning.
- Use tongs or a silicone spatula to remove food from the basket.
- Use the light/window feature to check on cooking food. The basket can also be removed to check on the food (this will pause the cooking until the basket is reinserted into the unit).

## AIRFRYER CHART

The chart below lists recommended cooking times, temperatures, and portions for various types of foods that can be AirFried in the Cuisinart® Basket AirFryer. If portions exceed recommendations, you can toss or flip foods occasionally while cooking to ensure the crispiest, most even results. Smaller amounts of food may require less time. For best AirFry results, periodically check on food through viewing window.

**NOTE:** Use a heat-safe baking pan (not included) on the crisper plate for baked goods, quiches, or casseroles.

FUNCTION	FOOD ITEM	AMOUNT	TIME	TEMP	PREHEAT	TOSS/FLIP
AirFry	Breaded cutlets	1.25 lb (625 g)	20 min	360°F (182°C)	-	Flip
AirFry	Salmon	4 filets (5-oz [145 g] each)	10 min	375°F (190°C)	-	-
AirFry	Shrimp	2 lb ([907 kg] large shrimp)	8 min	370°F (186°C)	-	Toss
AirFry	Bacon	6 slices	12 min	320°F (160°C)	-	-
AirFry	Frozen nuggets	24 pieces Single layer	10 min	380°F (193°C)	-	Flip
Bake	Round cake	8 inch (20 cm) pan	25 min	325°F (163°C)	✓	-
Bake	Dinner rolls	6	10 min	350°F (176°C)	✓	-
Roast	Chicken, whole	4 lb (1.8 kg)	55 min	350°F (176°C)	-	-
Roast	Chicken drumsticks	5 pieces	25 min	380°F (193°C)	-	Flip
Roast	Corn on the cob	4 pieces	20 min	350°F (176°C)	-	Flip
Roast	Melted cheese topping	-	3–5 min	400°F (204°C)	✓	-
Broil	Burgers (medium doneness)	4 patties (4-oz [113 g] each)	8–10 min	450°F (232°C)	✓	Flip
Broil	Sausage	5 links	10 min	450°F (232°C)	✓	Flip
Broil	Steak	10-oz 283 g) (ribeye, 1 inch (2.5 cm) thick	10–12 min	450°F (232°C)	✓	Flip

PRESET	AMOUNT	TIME	TEMPERATURE	PREHEAT	TOSS/FLIP
French Fries	2 lb (907 g)	18 min	450°F (230°C)	-	Toss
Wings	3 lb (1.36 kg)	25 min	400°F (200°C)	-	Toss
Frozen Snack	-	10 min	400°F (200°C)	-	Toss
Vegetables	8 cups (2 L)	10 min	350°F (180°C)	-	Toss
Leftovers	-	10 min	350°F (180°C)	-	-

## TROUBLESHOOTING

<b>Operation</b>	Why won't my unit turn on?	Make sure your unit is plugged into a functional outlet.
		Make sure the AirFryer basket is securely in place in the unit.
		Call Consumer Service at <b>1-800-472-7606</b> .
<b>Cooking</b>	Why are fried foods not crispy or fried evenly?	Some foods may require more oil than others. If not crispy enough, lightly spray, brush, or rub more oil on the food.
		Make sure food is spread evenly in a single layer in the AirFryer basket with no overlap. If food still overlaps, toss or flip food halfway through cooking cycle; use the Toss Reminder for an audio alert.
		Put the food in for additional cooking time. Make sure to check frequently until food reaches desired brownness.
	Why is my food undercooked?	If you put too much food in the basket, it may not cook in the suggested time. Try using smaller batches of food and single layers, rather than stacking food items on top of each other.
If the temperature is too low, the food may not fully cook. For AirFrying, the ideal temperature is around 400°F (200°C).		
<b>Cleaning</b>	How do I clean tough-to-remove food residue from the basket/crisper plate?	To remove baked-on grease, soak the accessories in hot, sudsy water or use a nonabrasive cleaner. We recommend hand-washing these parts in hot, sudsy water with a nylon scouring pad or nylon brush and then thoroughly rinsing them, or washing in a dishwasher.
<b>Error code</b>	Why am I seeing an "out" error code on the display?	If "out" is flashing on your display, make sure the AirFry basket is securely in place before selecting a function or preset.



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## MORE WAYS TO COOK

In addition to AirFrying, the Cuisinart® Basket AirFryer can be used for baking, broiling, roasting, and more. To cook using these functions, simply select the function and use the time/temp arrows to select the desired time and temperature (up to 60 minutes). Some tips and recommendations on temperature and time are listed below.

- When using the Cuisinart® Basket AirFryer, cooking times may need to be reduced because of the convection fan's high speed. Start checking foods about 5 to 10 minutes before the end of the suggested cooking time.
- When making baked goods in the unit, we recommend:
  - Using a heat-safe baking pan (not included) on the crisper plate.
  - For recipes not specifically developed for this Cuisinart® Basket AirFryer, we suggest cooking at a lower temperature (25°F to 50°F [-3.8°C to 10°C] lower) than what the recipe indicates.
- The Cuisinart® Basket AirFryer can be used to broil beef, chicken, pork, fish, and more.
- Use Broil to top-brown casseroles and gratins. For best results set the temperature to the highest setting (450°F [230°C]). Keep a close eye on food as it browns quickly.
- To roast vegetables and cuts of meat, set the temperature to 400°F (200°C).

## CLEANING AND MAINTENANCE

- Always unplug the AirFryer from the electric 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 Basket AirFryer, before cleaning.
- 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 Basket AirFryer surface. Never use steel wool pads on interior of Basket AirFryer.
- AirFry basket and crisper plate are dishwasher safe. They can also be hand-washed in hot, sudsy water with a nylon scouring pad or nylon brush and thoroughly rinsed.
- Remove the crisper plate from the AirFry basket to easily access the bottom of the AirFry basket.
- Any servicing should be performed by an authorized service representative.

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## Cinnamon Rolls

The Basket AirFryer bakes up hot cinnamon rolls in 12 minutes.  
Using prepared pizza dough really makes this version  
easy to enjoy when the mood strikes!

Makes 8 rolls

- Nonstick cooking spray**
- 1/3 cup (75 ml) granulated sugar**
- 1 teaspoon (5 ml) ground cinnamon**
- 1 pound (454 g) pizza dough**
- 3 tablespoons (45 ml) plus 1 teaspoon (5 ml) unsalted butter, melted and divided**
- 2/3 cup (150 ml) confectioners' sugar, sifted**
- 2 tablespoons (30 ml) hot water**

1. Coat an 8-inch (20 cm) round baking pan evenly with nonstick cooking spray; reserve.
2. Stir together the granulated sugar and cinnamon.
3. Roll out the pizza dough into a large rectangle, about 12 in. x 18 in. (30 cm x 45 cm). Brush 3 tablespoons (45 ml) of the melted butter evenly over the surface of the dough. Sprinkle with the cinnamon sugar.
4. Starting with a long edge, tightly roll the dough into a log. Using a bench scraper or a sharp knife, trim the ends, and then cut the log into 8 even pieces. Arrange the pieces cut side up in the baking pan.
5. Select Bake, and set the time to 12 minutes and the temperature to 350°F (180°C). Press Start/Stop. Once preheated, place the pan in the basket. Halfway through baking time, brush the rolls lightly with the 1 teaspoon (5 ml) melted butter.
6. While the rolls finish baking, prepare the glaze. Place the confectioners' sugar in a medium mixing bowl. Stir in the hot water until the glaze is smooth and spreadable.
7. When the rolls are finished, remove the pan from the basket. Spread the glaze evenly over the tops of the rolls, and serve.

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*Nutritional information per roll:*

*Calories 236 (20% from fat) • Carb. 44g • Pro. 4g • Fat 5g • Sat. fat 3g  
Chol. 12mg • Sod. 269mg • Calc. 4mg • Fiber 1g*

## Blueberry Buttermilk Crumb Cake

This coffee cake is guaranteed to receive rave reviews.

Makes one 8-inch (20 cm) cake, about 12 servings

### Nonstick cooking spray

#### For the crumb topping:

- ¾ cup (175 ml) plus 2 tablespoons (30 ml) unbleached all-purpose flour**
- 6 tablespoons (90 ml) packed light brown sugar**
- 6 tablespoons (90 ml) unsalted butter, room temperature, cut into tablespoons (15 ml)**
- 1 teaspoon (5 ml) ground cinnamon**
- ½ teaspoon (2.5 ml) pure vanilla extract**
- Pinch kosher salt**

#### For the buttermilk cake:

- 1⅓ cups (325 ml) unbleached all-purpose flour**
- ½ teaspoon (2.5 ml) baking soda**
- ½ teaspoon (2.5 ml) cream of tartar**
- ¼ teaspoon (1 ml) kosher salt**
- ⅓ cup (75 ml) unsalted butter, room temperature, cut into tablespoons (15 ml)**
- ½ cup (125 ml) plus 2 tablespoons (30 ml) granulated sugar**
- 1 large egg, room temperature**
- ½ teaspoon (2.5 ml) pure vanilla extract**
- ⅓ cup (75 ml) buttermilk**
- 2 cups (500 ml) blueberries, washed and dried well**

1. Lightly coat an 8-inch (20 cm) baking pan with nonstick cooking spray; reserve.

2. Prepare the crumb topping by placing the flour, brown sugar, butter, cinnamon, vanilla, and salt in a large mixing bowl. Mix together using a hand mixer or by hand so that the mixture comes together and forms large crumbs. Refrigerate until ready to use.
3. Prepare the cake. Stir the flour, baking soda, cream of tartar, and salt together in a medium bowl and reserve.
4. Put the butter and granulated sugar into a large mixing bowl. Mix together with a hand or stand mixer until light and fluffy.
5. Scrape the bowl well, and then add the egg and vanilla, mixing until completely incorporated and smooth.
6. Add half the reserved dry mixture and then half of the buttermilk. Mix until combined. Scrape the bottom and sides of the mixing bowl. Add the remaining dry ingredients and buttermilk. Continue mixing on low speed until smooth and blended.
7. Pour the batter into the prepared pan and smooth the top. Sprinkle the blueberries evenly over the top, and then lightly press them into the batter so that they are slightly submerged.
8. Breaking up any large clumps, crumble the topping over the blueberries to evenly coat.
9. Select Bake, and set the time to 45 minutes and the temperature to 325°F (160°C). Press Start/Stop. Once the unit is preheated, add the cake to the basket. The cake is finished when the crumb topping is evenly browned and a cake tester comes out clean from the center of the pan. Add additional time in 5-minute increments should the cake need more baking time.
10. Transfer the cake to a wire rack. Cool completely before cutting and serving.

*Nutritional information per serving (based on 12 servings):*

*Calories 270 (37% from fat) • Carb. 39g • Pro. 4g • Fat 11g • Sat. fat 8g  
Chol. 46mg • Sod. 196mg • Calc. 15mg • Fiber 1g*

## French Toast Sticks

Make breakfast a real treat for your family in just 10 minutes.

Makes 12 sticks

- 4 large eggs
- ½ cup (125 ml) heavy cream
- ½ cup (125 ml) whole milk
- 3 tablespoons (45 ml) granulated sugar
- 1 teaspoon (5 ml) ground cinnamon
- 4 slices brioche, cut into thirds
- 1 tablespoon (15 ml) powdered sugar
- Warm maple syrup, for serving

1. In a shallow baking dish, whisk the eggs, heavy cream, milk, sugar, and cinnamon. Dip both sides of the brioche in the batter, and place in the basket. Put the basket in the AirFryer. Select AirFry, and set the time to 10 minutes and the temperature to 320°F (160°C). Press Start/Stop.
2. When ready, dust the sticks with powdered sugar and serve immediately with the maple syrup.

*Nutritional information per serving (based on 12 servings):*  
 Calories 115 (52% from fat) • Carb. 10g • Pro. 4g • Fat 7g • Sat. Fat 4g  
 Chol. 82mg • Sod. 84mg • Calc. 27mg • Fiber 0g

## Lime Tortilla Chips

Trade in your store-bought chips for this quick and easy homemade option. They're perfect on their own or as a fun accompaniment to your favourite dip.

Makes 40 chips

- 10 6-inch (15 cm) corn tortillas
- 2 tablespoons (30 ml) olive oil
- ½ lime
- 2 teaspoons (10 ml) lime zest
- 2 teaspoons (10 ml) kosher salt

1. Quarter the tortillas and lay out on a baking sheet. Brush both sides of the tortilla pieces with olive oil.

2. Working in two batches, arrange the tortilla pieces in a single layer in the basket. Put the basket into the AirFryer. Select AirFry, and set the time to 8 minutes and the temperature to 350°F (180°C). Press Toss Reminder and Start/Stop. Halfway through cooking time, shake the basket to mix the chips, and then replace the basket to finish cooking. When done cooking, transfer the chips to a bowl. Repeat with the remaining tortilla pieces.
3. Once both batches are finished, squeeze the lime over the chips, and then sprinkle with the lime zest and salt. Toss the chips in the bowl so that the seasoning coats every chip evenly.

*Nutritional information per serving:*  
 Calories 172 (33% from fat) • Carb. 27g • Pro. 3g • Fat 7g • Sat. Fat 1g  
 Chol. 0mg • Sod. 949mg • Calc. 92mg • Fiber 3g

## Quick Nachos

Here is a recipe that can get a delicious, and fast, snack on the table in under 10 minutes. It is also very customizable – just add your favourite nacho toppings in place of, or in addition to, what is listed here.

Makes 6 servings

- 6 cups (1.5 L) tortilla chips (as many as needed to cover the surface area of the basket – this will differ with different-style tortilla chips)
- 1½ cups (375 ml) shredded Cheddar and/or Monterey Jack
- ½ cup (125 ml) refried beans
- 2 tablespoons (30 ml) salsa, plus more for serving
- 1 jalapeño, halved, seeded, and thinly sliced
- 1 to 2 scallions, thinly sliced
- ¼ cup (60 ml) chopped green chiles (about half a 4.5-ounce [127 g] can, strained)
- ½ cup (125 ml) sliced black olives (if using canned olives, drain well)
- ¼ cup (60 ml) sweet, pickled jalapeño slices, drained
- Guacamole and sour cream, for serving

1. Put about 2 cups (500 ml) tortilla chips on the bottom of the AirFryer basket. Top with ½ cup (125 ml) of the shredded cheese and then follow with another layer of chips. Dollop the refried beans and 2 tablespoons (30 ml) salsa over the chips, and then top with the sliced items. Finish with the remaining chips and then the cheese.
2. Put the filled basket into the AirFryer. Select AirFry, and set the time to 5 minutes and the temperature to 400°F (200°C). Press Start/Stop.
3. Serve immediately with additional salsa, guacamole, and sour cream on the side.

*Nutritional information per serving:*

*Calories 270 (52% from fat) • Carb. 22g • Pro. 10g • Fat 3g • Sat. Fat 6g  
Chol. 25mg • Sod. 578mg • Calc. 268mg • Fiber 3g*

## Peri-Peri Chicken Wings

A little sour, a little sweet, and slightly spicy—versatile peri-peri sauce can be enjoyed on chicken wings and so much more!

Makes about 20 wings

- 2 pounds (907 g) chicken wings\***
- 1¾ teaspoons (9 ml) kosher salt, divided**
- 1 ounce (28 g) peri-peri chiles (African bird’s eye peppers) or other red chiles, stems removed**
- 4 garlic cloves**
- 1 small shallot**
- 1 2-inch (5 cm) piece peeled fresh ginger**
- ½ cup (125 ml) fresh cilantro leaves**
- ¼ cup (60 ml) fresh oregano leaves**
- 2 teaspoons (10 ml) smoked paprika**
- 1 teaspoon (5 ml) granulated sugar**
- 2 tablespoons (30 ml) red wine vinegar**
- 1 tablespoon (15 ml) fresh lemon juice**
- Zest of 1 lemon**
- ½ cup (125 ml) olive oil**

**\* Many wings come separated into flats and drumettes, but if only full wings are available, be sure to remove the tips and separate into two pieces.**

1. Arrange the chicken wings in the basket, and sprinkle with ¾ teaspoon (3.75 ml) of the salt. Place the basket into the AirFryer. Select the Wings preset, and press Start/Stop. When alerted, toss the wings. Replace basket to finish cooking.
2. While the wings are AirFrying, prepare the sauce. In a small food processor or chopper fitted with the metal chopping blade, add the chiles, garlic, shallot, and ginger to the work bowl. Process on High to finely chop. Scrape down the work bowl. Add the cilantro, oregano, paprika, sugar, and 1 teaspoon (5 ml) of the salt; pulse to roughly chop. With the unit running, add the vinegar, lemon juice, and lemon zest, and process until chopped and well blended. Continue running while adding the olive oil. Process until completely homogeneous.
3. Once the wings have finished cooking, transfer to a large bowl, and toss in the sauce. Serve immediately.

*Nutritional information per wing (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 serving of peri-peri sauce (based on 20 servings):*

*Calories 92 (64% from fat) • Carb. 7g • Pro. 1g • Fat 7g • Sat. Fat 1g  
Chol. 0mg • Sod. 209mg • Calc. 3mg • Fiber 0g*

## Buffalo Chicken Wings

For a healthier option than deep-frying, AirFry chicken wings. The Cuisinart® Basket AirFryer makes them extra crispy with no oil and little preparation.

Makes about 20 wings

- 2 pounds (907 g) chicken wings\***
- ¾ teaspoon (3.75 ml) kosher salt**
- ¼ cup (60 ml) vinegar-based hot sauce**
- 1 tablespoon (15 ml) unsalted melted butter**

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\* **Many wings come separated into flats and drumettes, but if only full wings are available, be sure to remove the tips and separate into two pieces.**

1. Arrange the chicken wings in the basket and sprinkle with the salt. Place the basket in the AirFryer. Select the Wings preset, and press Start/Stop. When alerted, toss the wings. Replace basket to finish cooking.
2. While the wings are AirFrying, put the hot sauce and butter into a large bowl, and stir to combine.
3. Once the wings have finished cooking, transfer to a large bowl, and toss in the sauce. Serve immediately.

*Nutritional information per wing (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 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*

## Buffalo Cauliflower

A healthy and simple snack to satisfy that savoury and crunchy craving.

Makes about 6 servings

- 1 medium head cauliflower, about 2 to 2½ pounds (907 g to 1.1 kg) or approximately 10 cups (2.36 L) of florets**
- 1 tablespoon (15 ml) olive oil**
- ¾ teaspoon (3.75 ml) kosher salt**
- ½ tablespoon (7.5 ml) white rice flour**
- ½ tablespoon (7.5 ml) tapioca flour**
- 1 tablespoon (15 ml) plus 1 teaspoon (5 ml) unsalted butter, melted (or coconut oil for a vegan alternative)**

- 1 tablespoon (15 ml) plus 1 teaspoon (5 ml) vinegar-based hot sauce**

1. Cut the cauliflower into small individual florets. Toss with the olive oil, salt, and white rice and tapioca flours. Place in the basket, shaking to evenly distribute, and place the basket in the AirFryer.
2. Select the Vegetables preset. Set the time to 20 minutes and the temperature to 325°F (160°C). Select Toss Reminder and press Start/Stop. When alerted, toss cauliflower in the basket.
3. When cauliflower is finished cooking, give the basket another shake. Then select the Vegetables preset again, and set for 5 minutes at 400°F (200°C).
4. While the cauliflower is cooking, melt the butter. Stir together with the hot sauce until well blended.
5. The cauliflower is done when cooked through, and browned and crispy on the outside. Toss to taste with the hot sauce/butter mixture. Serve immediately.

*Nutritional information per serving (based on 6 servings):*

*Calories 62 (73% from fat) • Carb. 3g • Pro. 1g • Fat 5g • Sat. fat 2g  
Chol. 8mg • Sod. 309mg • Calc. 15mg • Fiber 1g*

## AirFried Calamari with Pickled Hot Peppers

Old Bay® gives these calamari a salty and smoky kick.

Makes 2 to 3 servings

- 1 pound (454 g) calamari rings**
- ½ cup (125 ml) cornstarch**
- Extra-virgin olive oil, to spray**
- ½ teaspoon (2.5 ml) kosher salt**
- ½ teaspoon (2.5 ml) Old Bay® seasoning**
- ¼ cup (60 ml) pickled hot pepper rings, drained**
- 3 lemon wedges**
- Marinara sauce, warm, to serve on the side**

1. Pat the calamari thoroughly dry with paper towels. Sprinkle the cornstarch on a baking pan. Scatter the calamari over the cornstarch, and shake the pan to evenly coat the calamari.
2. Place the coated calamari rings in the basket, spray with an even coating of extra-virgin olive oil, and season one side with salt and Old Bay®. Place the basket in the AirFryer. Select AirFry, and set the time to 10 minutes and the temperature to 400°F (200°C). Select Toss Reminder and press Start/Stop. When alerted, shake the basket and spray with additional oil if calamari appear dry.
3. When calamari rings are finished cooking, remove from the basket. Top with the pickled hot pepper rings, and serve with lemon wedges and marinara sauce.

*Nutritional information per serving (based on 3 servings):*

*Calories 266 (24% from fat) • Carb. 25g • Pro. 24g • Fat 7g • Sat. Fat 1g  
Chol. 352mg • Sod. 681mg • Calc. 50mg • Fiber 1g*

## Chicken Caesar Salad

Prepackaged croutons are full of unnecessary salt and other ingredients. When making your own, you know exactly what you are putting into your body, and once you see how easy they are, you will wonder why they were ever purchased in the first place!

Here, the croutons are the star of the show, along with the simplest way to prepare chicken.

Makes 4 servings

### For the chicken:

- 2** boneless, skinless chicken breasts, even in thickness
- 1** tablespoon (15 ml) olive oil
- 1** garlic clove, smashed and peeled
- Kosher salt**
- Freshly ground black pepper**

### For the croutons:

- 2** cups (500 ml) cubed (½- to 1-inch [1.25 to 2.5 cm] cubes) sourdough bread

- 2** tablespoons (30 ml) olive oil
- 2** pinches each kosher salt and freshly ground black pepper
- Pinch garlic powder**

### For the salad:

- 1** small head romaine lettuce, roughly chopped
- 3 to 4** tablespoons (45 to 60 ml) Caesar dressing, store-bought or homemade (see [Cuisinart.ca](http://Cuisinart.ca) for a recipe)
- 2** tablespoons (30 ml) shaved Parmesan
- 1** lemon, cut into wedges, for serving

1. Put the chicken breasts, along with 1 tablespoon (15 ml) olive oil, the smashed garlic clove, and a hefty pinch of salt and pepper, into a large shallow bowl. Massage the ingredients into the chicken, and then cover and transfer to the refrigerator to marinate for 30 minutes.
2. While the chicken is marinating, prepare the croutons. Select Bake, and set the time to 4 minutes and the temperature to 350°F (180°C). Press Start/Stop. While the unit is preheating, put the bread cubes into a large shallow bowl with the 2 tablespoons (30 ml) olive oil and pinches of salt, pepper, and garlic powder. Toss to fully coat. Once preheated, add the seasoned bread cubes to the basket and bake. Remove and reserve.
3. When the chicken is done marinating, transfer to the basket and place into the AirFryer. Select AirFry, and set the time to 18 minutes and the temperature to 375°F (190°C). Press Start/Stop. When the chicken is done cooking (the internal temperature should be 170°F [76°C]), remove and allow to rest for a few minutes, then thinly slice.
4. Put the romaine into a large serving bowl and top with the croutons, sliced chicken, and shaved Parmesan, and then drizzle the dressing over the top. Gently toss. Serve each portion of salad with a lemon wedge on the side.

*Nutritional information per serving:*

*Calories 413 (42% from fat) • Carb. 28g • Pro. 33g • Fat 19g • Sat. Fat 4g  
Chol. 79mg • Sod. 733mg • Calc. 130mg • Fiber 4g*

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## Firecracker Shrimp

Succulent shrimp are coated in cornstarch and quickly AirFried before being tossed in a sticky-sweet and spicy sauce.

Makes 4 servings (14 to 16 large shrimp)

- 1** pound (454 g) large shrimp
- ½** cup (125 ml) cornstarch
- Extra-virgin olive oil, to spray**
- ¼** cup (60 ml) sweet chili sauce
- 1** tablespoon (15 ml) fresh lime juice
- 1** teaspoon (5 ml) lime zest
- 1** tablespoon (15 ml) soy sauce
- 1** tablespoon (15 ml) sriracha
- 1** teaspoon (5 ml) toasted sesame seeds
- Scallions and cilantro, chopped, for garnish**

1. Pat the shrimp thoroughly dry with paper towels. Sprinkle the cornstarch on a baking pan. Scatter the shrimp over the cornstarch, and shake the pan to evenly coat the shrimp.
2. Arrange the shrimp in the basket and spray with an even coating of extra-virgin olive oil. Place into the Basket AirFryer. Select AirFry, and set the time to 8 minutes and the temperature to 350°F (180°C). Select Toss Reminder and press Start/Stop. When alerted, shake the basket and spray with additional oil if needed. Replace the basket to finish cooking.
3. While the shrimp are cooking, combine the chili sauce, lime juice, lime zest, soy sauce, and sriracha in a medium bowl, and set aside.
4. When the shrimp are finished, transfer to the bowl with the sauce, and gently stir to coat. Transfer to a serving bowl, and top with the sesame seeds, scallions, and cilantro.

*Nutritional information per serving (based on 4 servings):*

*Calories 222 (20% from fat) • Carb. 27g • Pro. 16g • Fat 5g • Sat. Fat 1g  
Chol. 143mg • Sod. 1225mg • Calc. 62mg • Fiber 1g*

## Mexican Street Corn Riblets

Easier to eat than classic corn on the cob and incredibly flavourful, these corn riblets are a must-try in your Cuisinart® Basket AirFryer!

Makes 8 riblets

- ¼** cup (60 ml) olive oil
- 1** teaspoon (5 ml) kosher salt
- 1** teaspoon (5 ml) onion powder
- 1<sup>1/8</sup>** teaspoons (5.5 ml) chili powder, divided
- ½** teaspoon (2.5 ml) garlic powder
- 1<sup>1/8</sup>** teaspoon (0.5 ml) freshly ground black pepper
- 2** ears corn, quartered lengthwise
- ¼** cup (60 ml) mayonnaise
- Juice of 1 lime**
- ½** cup (125 ml) crumbled cotija cheese
- Cilantro, chopped, for garnish**

1. In a small bowl, mix the olive oil, kosher salt, onion powder,  $\frac{1}{8}$  teaspoon (0.5 ml) of the chili powder, garlic powder, and the black pepper. Brush the corn quarters with the oil mixture and arrange in the basket. Place the basket in the AirFryer. Select AirFry, and set the time to 20 minutes and the temperature to 350°F (180°C). Press Start/Stop.
2. While the corn is cooking, mix the mayonnaise and lime juice in a small bowl and set aside.
3. When corn is finished, brush the riblets with a thin layer of the mayonnaise mixture, and sprinkle with the cotija and cilantro. Serve immediately.

*Nutritional information per serving:*

*Calories 170 (76% from fat) • Carb. 7g • Pro. 3g • Fat 15g • Sat. Fat 4g  
Chol. 12mg • Sod. 530mg • Calc. 4mg • Fiber 1g*



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## Parmesan Truffle Fries

These crispy shoestring fries are savoury and packed with umami flavour. They're proof that you don't need a deep fryer to make delectable fries!

Makes 4 to 6 servings

- 2 pounds (907 g) frozen shoestring french fries**
- ¼ cup (60 ml) grated Parmesan**
- 1 teaspoon (5 ml) porcini powder (optional)**
- 2 tablespoons (30 ml) chopped fresh parsley**
- 2 tablespoons (30 ml) truffle oil**
- 2 teaspoons (10 ml) kosher salt**

1. Select the French Fries preset. Press Start/Stop. Add the french fries to the basket, shaking to distribute evenly. When alerted, shake the basket to toss the french fries, and replace the basket to finish cooking.
2. When done, place the fries in a bowl. Toss with the Parmesan, porcini powder (if using), parsley, truffle oil, and salt, and serve immediately.

*Nutritional information per serving (based on 6 servings):*

*Calories 314 (41% from fat) • Carb. 41g • Pro. 5g • Fat 14g • Sat. Fat 2g  
Chol. 2mg • Sod. 1330mg • Calc. 65mg • Fiber 4g*

## Crispy Kung Pao Brussels Sprouts

Try this vegetarian spin on the beloved Chinese dish. Crispy AirFried Brussels sprouts get a tingle of heat from Sichuan pepper.

**For the Brussels sprouts:**

- 1½ pounds (680 g) Brussels sprouts**
- 2 tablespoons (30 ml) toasted sesame oil**

**For the sauce:**

- 1 tablespoon (15 ml) toasted sesame oil**
- ½ to 1 teaspoon (2.5 to 5 ml) Sichuan peppercorns, to taste depending on desired spice**
- 2 green onions, green and white parts separated, thinly sliced**
- 4 dried red chiles, halved and stems removed**
- 1 1½-inch (3.75 cm) piece fresh ginger, peeled and grated**
- 2 garlic cloves, sliced**
- 3 tablespoons (45 ml) soy sauce**
- 3 tablespoons (45 ml) hoisin sauce**
- 2 tablespoons (30 ml) rice wine**
- 1 tablespoon (15 ml) granulated sugar**
- ¼ cup (60 ml) unsalted roasted peanuts, chopped**

1. Trim the bottom of each Brussels sprout and cut in half lengthwise. Toss with the 2 tablespoons (30 ml) of sesame oil.
2. Select AirFry, and set the time to 12 minutes and the temperature to 350°F (180°C). Select Toss Reminder and press Start/Stop. Once the unit is preheated, add the Brussels sprouts to the basket, shaking to distribute evenly. When alerted, shake the basket to toss the sprouts, and then replace the basket to finish cooking. The sprouts should be soft yet crispy.
3. While the sprouts are cooking, heat the 1 tablespoon (15 ml) of sesame oil in a small pot over medium heat. Add the peppercorns, green onions (white parts only), dried chiles, ginger, and garlic. Toast in the sesame oil until fragrant, about 1 minute. Add the soy sauce, hoisin sauce, rice wine, and sugar. Bring to a boil, then reduce the heat to a simmer. Cook to reduce the sauce by half.
4. When the Brussels sprouts are ready, remove from the basket and toss in the sauce with the sliced green onion tops and peanuts. Serve immediately.

*Nutritional information per serving:*

*Calories 293 (45% from fat) • Carb. 32g • Pro. 9g • Fat 16g • Sat. Fat 2g  
Chol. 0mg • Sod. 1g • Calc. 91mg • Fiber 8g*

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## Chicken Tinga Taquitos

These rolled corn tortillas are filled with smoky shredded chicken and AirFried to crispy perfection.

Makes 8 taquitos

- 1**      **tablespoon (15 ml) olive oil, plus more for brushing**
- 1**      **medium white onion, sliced**
- 3**      **garlic cloves, minced**
- 1**      **can (14.5-ounce [411 g]) fire-roasted tomatoes**
- ¼**     **cup (60 ml) adobo sauce**
- ½**     **teaspoon (2.5 ml) chipotle powder**
- ½**     **teaspoon (2.5 ml) ground cumin**
- ½**     **teaspoon (2.5 ml) dried oregano**
- 1**      **teaspoon (5 ml) kosher salt**
- ½**     **teaspoon (2.5 ml) freshly ground black pepper**
- 2**      **cups (500 ml) shredded leftover or rotisserie chicken**
- 8**      **6-inch (15 cm) corn tortillas**
- ½**     **cup (125 ml) shredded Oaxaca cheese**
- Olive oil for coating**
- Sour cream, chopped fresh cilantro, and crumbled**
- Cotija cheese, for garnish**

1. Heat 1 tablespoon (15 ml) of the olive oil in a large skillet over medium heat. Add the onion and garlic, and cook until translucent and softened, but not browned, about 5 minutes. Add the tomatoes, adobo sauce, chipotle powder, cumin, oregano, salt, and pepper. Cook until the spices are aromatic, 2 to 3 minutes longer. Add the shredded chicken and toss in the sauce. Cook until heated through.
2. Wrap the tortillas in a damp towel, and microwave for about 15 seconds. Keep them covered until using.
3. Place the first tortilla flat on your work surface. Place about 2 tablespoons (30 ml) of the chicken mixture across the lower half of the tortilla. Sprinkle with some of the Oaxaca cheese, then

tightly roll up the tortilla. Use a toothpick to secure the tortilla. Add to the basket and repeat with the remaining tortillas.

4. Once the taquitos are assembled and in the basket, brush with a thin coating of olive oil. Place the basket in the AirFryer. Select AirFry, and set the time to 8 minutes and the temperature to 350°F (180°C). Press Start/Stop.
5. When the taquitos are done cooking, remove them from the basket. Top with a drizzle of sour cream and a sprinkle of cilantro and cotija cheese.

*Nutritional information per serving (based on ½ taquito):*  
*Calories 522 (59% from fat) • Carb. 9g • Pro. 43g • Fat 34g • Sat. Fat 22g*  
*Chol. 107mg • Sod. 2619mg • Calc. 34mg • Fiber 1g*

## Roast Chicken with Fall Veggies

One-pot cooking, à la Cuisinart® Basket AirFryer.

Makes 4 to 6 servings

- 16**     **ounces (453 g) Brussels sprouts, halved**
- 1**      **medium red onion, halved with each half cut into 6 wedges**
- 8**      **ounces (227 g) butternut squash, cut into 1-inch (2.5 cm) cube**
- 1**      **tablespoon (15 ml) olive oil**
- 1¾**     **teaspoons (9 ml) kosher salt, divided**
- Freshly ground black pepper**
- 1**      **¾-pound (1.6 kg) chicken**
- 4**      **garlic cloves, smashed**
- 1**      **medium lemon, halved**

1. In a medium bowl, toss the Brussels sprouts, onion, and butternut squash with the olive oil, 1 teaspoon (5 ml) of the salt, and black pepper to taste. Select Roast, and set the time to 25 minutes and the temperature to 300°F (150°C). Press Start/Stop. Once the unit is preheated, add the vegetables to the basket, tossing to evenly distribute.

2. While the vegetables are cooking, prepare the chicken. Pat the chicken completely dry with paper towels, and then press on the chicken to flatten it slightly for more even cooking. Season with the  $\frac{3}{4}$  teaspoon (3.75 ml) salt all over the skin and also inside the cavity. Season lightly with pepper. Add the garlic to the cavity and then squeeze the lemon into the cavity, leaving the lemon halves inside.
3. When the vegetables have finished cooking, transfer to a mixing bowl. Place the chicken in the basket, and put the basket in the AirFryer. Select Roast again with the time set to 55 minutes and the temperature set to 350°F (180°C). Press Start/Stop.
4. With 10 minutes remaining in cooking time, add the vegetables back to the basket, distributing them evenly around the chicken. Replace the basket to finish cooking.
5. When finished (the chicken should register 165°F (74°C) with an instant read thermometer), remove and carve the chicken into individual pieces. Serve with the vegetables.

*Nutritional information based on 6 servings:*

*Calories 268 (23 % from fat) • Carb. 16g • Pro. 36g • Fat 7g • Sat. fat 1g  
Chol. 103mg • Sod. 768mg • Calc. 130mg • Fiber 5g*

## Thyme-Glazed Salmon with Asparagus and Fingerling Potatoes

This complete weeknight meal comes together easily and quickly thanks to the Cuisinart® Basket AirFryer.

Makes 4 servings

- 12 ounces (340 g) fingerling potatoes, multicolour if available, halved lengthwise**
- 1 tablespoon (15 ml) olive oil, divided**
- $\frac{1}{2}$  teaspoons (7.5 ml) kosher salt, divided**
- 2 pinches freshly ground black pepper, divided**
- 1 pound (454 g) asparagus, hard ends trimmed and discarded**
- 1 tablespoon (15 ml) honey**

- $\frac{1}{2}$  teaspoon (2.5 ml) fresh lemon zest, divided**
- $\frac{1}{2}$  teaspoon (2.5 ml) fresh lemon juice**
- $\frac{1}{2}$  teaspoon (2.5 ml) fresh thyme leaves**
- $\frac{1}{2}$  pounds (680 g) salmon, cut into 4 individual fillets**

1. In a large mixing bowl, toss the halved potatoes with 1 teaspoon (5 ml) of the olive oil,  $\frac{3}{4}$  teaspoon (3.75 ml) of the salt, and a pinch of pepper. Select the Vegetables preset, and adjust the cooking time to 15 minutes. Press Start/Stop. Once the unit is preheated, add the potatoes to the basket, shaking to evenly distribute. When alerted, toss the potatoes. Replace the basket to finish cooking.
2. While the potatoes are cooking, toss the asparagus in the mixing bowl with 1 teaspoon (5 ml) of the oil,  $\frac{1}{4}$  teaspoon (1 ml) of the salt, a pinch of pepper, and  $\frac{1}{4}$  teaspoon (1 ml) of the lemon zest.
3. Stir together the final teaspoon of olive oil with the honey, lemon juice, remaining lemon zest, thyme, and  $\frac{1}{2}$  teaspoon (2.5 ml) kosher salt. Brush evenly over the salmon fillets. Reserve.
4. When the potatoes are finished, transfer to a bowl or platter. Tent lightly with aluminum foil to keep warm.
5. Add the asparagus to the basket and place in the AirFryer. Select the Vegetables preset and adjust the cooking time to 8 minutes. Press Start/Stop. When finished, transfer to the dish with the potatoes.
6. Add the salmon to the basket, and place in the AirFryer. Select AirFry, and set the time to 10 minutes and the temperature to 375°F (190°C). Select Toss Reminder and press Start/Stop.
7. Once the salmon is finished cooking, serve with the potatoes and asparagus.

*Nutritional information per serving:*

*Calories 367 (35% from fat) • Carb. 23g • Pro. 39g • Fat 14g • Sat. fat 2g  
Chol. 94mg • Sod. 877mg Calc. • 59mg • Fiber 4g*

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## Beef Sliders

No need to fire up the grill when these sliders cook in less than 5 minutes. Pair with our homemade Sesame Slider Buns on page 21, or use your favourite purchased buns.

Makes 6 sliders

- 12 ounces ([340 g] ¾ pound) ground beef**
- 1 tablespoon (15 ml) finely chopped onion**
- 1 to 2 pinches kosher salt**
- 1 to 2 pinches freshly ground black pepper**
- 6 slider buns (either purchased or prepared from recipe at the right)**
- Lettuce**
- Plum tomato slices**

1. Put the ground beef, onion, salt, and black pepper into a shallow mixing bowl.
2. Using your hands, gently mix. Divide into 6 equal portions, and then form into patties.
3. Select Broil, and set the time to 4 minutes and the temperature to 400°F (200°C). Press Start/Stop. Once preheated, carefully place the patties into the basket. Put the basket in the AirFryer, and cook for 3 minutes for medium rare, or 4 minutes for medium. To make cheeseburger sliders, place a little Cheddar on top of each burger 1 minute before the end of cooking time.
4. To serve, place in slider buns, and top with the lettuce and tomato, and any additional desired toppings.

*Nutritional information per slider (with bun):*

*Calories 246 (36% from fat) • Carb. 24g • Pro. 16g • Fat 10g • Sat. Fat 4g  
Chol. 76mg • Sod. 335mg • Calc. 13mg • Fiber 1g*

*Nutritional information per slider (without bun):  
Calories 110 (59% from fat) • Carb. 0g • Pro. 11g • Fat 7g • Sat. Fat 3g  
Chol. 35mg • Sod. 134mg • Calc. 8mg • Fiber 0g*

## Sesame Slider Buns

The perfect size for sliders, these buns also can be used for tiny sandwiches. Be sure to not skip the flattening step of the recipe to ensure that they do not puff up too much while baking.

Makes 6 buns

- 1¼ cups (300 ml) unbleached all-purpose flour, plus more as needed**
- ¼ cup (60 ml) whole-wheat flour**
- 1½ teaspoons (7.5 ml) instant yeast**
- 1½ teaspoons (7.5 ml) granulated sugar**
- ½ teaspoon (2.5 ml) kosher salt**
- 1 tablespoon (15 ml) unsalted butter, room temperature**
- ¼ cup (60 ml) water, room temperature**
- 1 large egg, room temperature**
- Egg wash (1 large egg whisked with 1 teaspoon [5 ml] water and pinch salt)**
- Sesame seeds (not toasted)**

1. Put the flours, yeast, sugar, and salt in the bowl of a food processor fitted with the metal chopping blade or dough blade. Process on Low or Dough, if available, to sift. Add the butter and then process again to combine. Combine the water and egg, and while the unit is running on Low or Dough, gradually add the liquid ingredients through the feed tube. Process until the dough cleans the sides of the work bowl and forms a ball. Continue to process to knead for about 30 seconds.
2. Knead by hand on a lightly floured counter for about 1 more minute. The dough should be tender and spring back to the touch.

3. Put the dough into a clean bowl, and cover with a damp towel or plastic wrap. Let rise in a warm, draft-free place for about 90 minutes; the dough should double in size.
4. Divide the dough into 6 pieces. Roll each into a smooth ball. Transfer to a parchment-lined 8-inch (20 cm) round pan, and cover again with a damp towel or plastic wrap. Allow the dough to rise an additional 30 to 40 minutes, or until nicely puffed.
5. Select Bake and set the time to 12 minutes and the temperature to 350°F (180°C). Press Start/Stop. Gently flatten the dough balls (this creates a flatter bun, so they do not puff up too much while baking). Brush each with the egg wash, and then sprinkle with the sesame seeds.
6. When the AirFryer is preheated, carefully place the pan into the basket. Begin checking with 2 minutes left. Rolls should be nicely golden.
7. Remove from basket and allow to cool slightly before halving and serving.

*Nutritional information per bun:*

*Calories 136 (18% from fat) • Carb. 24g • Pro. 5g • Fat 3g • Sat. Fat 1g  
Chol. 41mg • Sod. 202mg • Calc. 6mg • Fiber 1g*

## Cinnamon-Sugar Doughnut Bites

Not that they will likely hang around much longer, but these doughnut bites are best eaten just after cooking.

Makes 16 doughnut bites

- ¾ cup (175 ml) bread flour, plus more for kneading (up to ¼ cup [60 ml]) and as needed**
- 2 teaspoons (10 ml) granulated sugar**
- ¾ teaspoon (3.75 ml) active dry yeast**
- 2 pinches kosher salt**
- 2 pinches ground cinnamon**
- 1 Pinch ground nutmeg**
- 1 large egg, lightly beaten, room temperature**

- 3 tablespoons (45 ml) buttermilk, room temperature**
- ½ teaspoon (2.5 ml) pure vanilla extract**
- 1 tablespoon (15 ml) unsalted butter, room temperature and cut into 4 pieces**
- Melted butter, for finishing (approximately 2 tablespoons [30 ml])**
- Cinnamon sugar, for finishing (if preparing at home, combine ¼ cup [60 ml] granulated sugar with 1 tablespoon [15 ml] ground cinnamon)**

1. Put the flour, sugar, yeast, salt, cinnamon, and nutmeg into a large mixing bowl. Whisk to combine.
2. Whisk the egg, buttermilk, and vanilla together, and then slowly combine with the flour mixture (use your hands or a wooden spoon). Lightly dust a clean work surface with flour, and transfer the dough to the work surface, dusting the dough lightly with flour. Knead the dough, adding flour as necessary 1 teaspoon (5 ml) at a time to keep the dough from sticking to your hands. Add the butter, 1 piece at a time, until all the butter has been incorporated into the dough. Continue adding flour 1 teaspoon (5 ml) at a time to keep the dough from sticking to your hands. The dough should be tender and smooth, and when pulled should not break apart.
3. Form the dough into a ball. Put in a clean mixing bowl, cover with a damp towel or plastic wrap, and allow to rise for 1 hour. After 1 hour, gently turn the dough over, and press it down (do not punch). Cover and allow to rest for another hour.
4. On a lightly floured surface, divide the dough into 16 pieces. Working with one piece at a time and keeping the others covered loosely with plastic wrap, roll between your hands to form into a small, smooth ball. Once each ball is rolled, cover loosely with plastic wrap.
5. Once 8 balls of dough have been formed, transfer to the AirFryer basket.
6. Place basket in the AirFryer. Select Bake and set the time to 8 minutes and the temperature to 350°F (180°C). Press Start/Stop. Doughnuts bites are done when they are slightly browned. Repeat with the remaining dough.

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7. Once each batch of doughnut bites is finished and still warm, brush with butter on all sides, and then gently toss in the cinnamon sugar. Serve immediately.

*Nutritional information per doughnut bite:*

*Calories 66 (43% from fat) • Carb. 8g • Pro. 1g • Fat 3g • Sat. Fat 2g  
Chol. 20mg • Sod. 25mg • Calc. 7mg • Fiber 0g*

## Raspberry-Peach Hand Pies

All the best parts of the pie without the fuss. There is a reason hand pies are so popular – they are delicious, easy to assemble, and very forgiving. If you're feeling creative, have fun crimping the edges of the crust or scoring designs on top of each pie.

Makes 10 to 12 hand pies

### For the dough:

- 2 cups (500 ml) unbleached all-purpose flour**
- 2 teaspoons (10 ml) granulated sugar**
- 1 teaspoon (5 ml) kosher salt**
- ½ pound ([227 g] 2 sticks) unsalted butter, cold and cubed**
- ¼ cup (60 ml) ice water**

### For the filling:

- 1 bag (10 ounces [283 g]) frozen peach slices, thawed**
- 6 ounces (170 g) fresh raspberries**
- ⅓ cup (75 ml) granulated sugar**
- 2 tablespoons (30 ml) tapioca flour/starch**
- 1 tablespoon (15 ml) finely chopped candied ginger**
- 2 teaspoons (10 ml) fresh lemon juice**
- ½ teaspoon (2.5 ml) pure vanilla extract**
- ¼ teaspoon (1 ml) kosher salt**
- ¼ teaspoon (1 ml) ground ginger**

### For the egg wash:

- 1 large egg whisked with 1 teaspoon (5 ml) water and pinch of salt**

### Coarse sugar, for sprinkling (optional)

1. Prepare the dough. Whisk together the flour, sugar, and salt, and then add the butter cubes. Using your hands, rub the butter into the flour until the butter is fully coated and broken into pieces the size of peas. Then add the water and mix until the dough is no longer powdery dry and is coming together when pinched. (This process could also be done in a food processor fitted with the metal chopping blade. First, process the dry ingredients on Low, and then add the butter. Pulse on High until the butter pieces are about the size of peas. Slowly pulse in the water 1 tablespoon (15 ml) at a time. Finish bringing the dough together on a lightly floured surface by hand.) Fold the dough over itself a few times (this helps to make extra flaky layers), and then form into two rounds. Wrap well and chill a minimum of two hours or up to overnight.
2. Just before getting ready to cook, prepare the filling. In a medium to large mixing bowl, combine the peaches, raspberries, sugar, tapioca flour, candied ginger, lemon juice, vanilla, salt, and ground ginger, and mix gently to combine. Reserve.
3. Roll one of the pieces of dough into a large round about ⅛ to ¼ inch (0.3 to 0.6 cm) thick, and then cut out pieces with a 4-inch (10 cm) round cutter. Use a slotted spoon to scoop a couple of tablespoons (15 ml) of filling, letting any excess liquid drain back into the bowl, and place in the center of one of the rounds. Brush the edge of the filled round with the egg wash, and then top with an unfilled round of dough. Press to seal, and then use a paring knife to cut a couple of small slits on top. Repeat with the remaining dough rounds from the first piece of dough. Refrigerate the prepared hand pies. Reserve any dough scraps.
4. Repeat with the second round of dough, combining and rerolling any dough scraps. Hand pies are very forgiving, so don't let the extra dough go to waste!
5. Once the hand pies are all assembled and chilled, select Bake, and set the time to 20 minutes and the temperature to 350°F (180°C). Press Start/Stop.
6. While the AirFryer is preheating, brush the tops of four of the hand pies with egg wash and sprinkle with coarse sugar, if desired. Once preheated, place into the basket and bake until nicely browned.

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7. Remove and repeat with the remaining hand pies.

*Nutritional information per hand pie:*

*Calories 250 (53% from fat) • Carb. 27g • Pro. 2g • Fat 15g • Sat. Fat 11g  
Chol. 41mg • Sod. 238mg • Calc. 6mg • Fiber 2g*

# 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](http://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.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

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Consumer Call Centre E-mail: [Consumer\\_Canada@Conair.com](mailto:Consumer_Canada@Conair.com)

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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, Unit #1  
Woodbridge, ON. L4H 0L2

**Email:**

[consumer\\_Canada@conair.com](mailto:consumer_Canada@conair.com)

**Model:**

AIR-200C

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

- \$10.00 for shipping and handling of the product (cheque or money order 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
- \* The date code format we are using on unit is WWYY, representing week, and year. eg.2423 = manufactured in 24th week of the year 2023.

**Note:** We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us. To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at [www.cuisinart.ca](http://www.cuisinart.ca)

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