



Carl Schmidt Sohn™

# COOK BOOK

for yo ur air frye r pre ssure cooker

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# Herb-Roasted Chicken

Preparation: 10 minutes / Total Cooking time: about 55 minutes / Makes: 4 servings /

Approx. Pressure Build: 10 minutes / Pressure cook: 22 minutes / Pressure Release: 5 minutes /

Air fryer: 8~18 minutes

Note: the actual required time may be longer, please extend cooking time according to the servings.

## INGREDIENTS

1 whole uncooked chicken(4~5pounds)

Juice of 2 lemons (1/4 cup of lemon juice)

1/4 cup hot water

1/4 cup honey

2 tablespoons salt, divided

1 tablespoon black peppercorns

5 sprigs fresh thyme

5 peeled garlic clove, smashed

1 tablespoon canola oil

2 teaspoon ground black pepper

## DIRECTIONS

1. Remove packet of giblets, if included in cavity of the chicken. Rinse thicken and tie legs together with cooking twine.
2. Take a small bowl, mix together lemon juice, hot water, honey, and 2 tablespoon salt. Pour mixture into the pot. Place whole peppercorns, thyme, and garlic in the pot.
3. Place chicken into the fry basket and place basket into the pot.
4. Assemble pressure lid correctly, making sure the pressure release valve is in the SEALING position. Press the power button, then select the Pressure cook button, press the PRESSURE LEVEL button to set high pressure, and press ▲ or ▼ to set time to 22 minutes. Then press power button to start cooking. The panel will show 'on' when starting. When inside pressure got to requested level, then the set time will replace 'on' and start count down.
5. When pressure cooking is complete, it will show 'bb' on the panel. Pls allow pressure to natural release for 5 minutes. After 5 minutes, quick release the pressure by moving the pressure release valve to the VENTING position. Carefully remove lid by press the push to open button and turn left, when unit has finished releasing pressure.
6. Brush chicken with canola oil or spray with cooking spray. Season with salt and pepper.
7. Assemble the air frying lid, press the power button, then press the menu button to select the chicken mode (will flash), then press the TIME&TEMP control button, it will show temperature flashing, then press ▲ or ▼ set the temperature to 400°F; when temperature stopped flashing then press the start menu twice, it will show time flashing, then press ▲ or ▼ to set time 8~18 minutes up to your favor. At last press the power button to begin air frying.
8. When air fryer is finished, let chicken rest for 5~10 minutes. When the internal temperature reaches about 160°F, remove the chicken from basket with serving forks.



Herb-Roasted Chicken

# Sticky Ribs

Preparation: 10 minutes / Total Cooking time: 45minutes / Makes: 4 servings /  
Approx. Pressure Build: 8 minutes / Pressure cook: 20 minutes / Pressure Release: 1 minute / Air fryer: 15 minutes

Note: the actual required time may be longer, please extend cooking time according to the servings.



## INGREDIENTS

1/4 cup barbecue spice rub

2 tablespoons salt

2 tablespoons brown sugar

1 rack uncooked ribs (about 3 pounds) cut in thirds (4 ribs per section)

1/2 cup beer

1 cup barbecue sauce

## DIRECTIONS

1. Stir together barbecue spice rub, salt and brown sugar in a small bowl. Season ribs evenly with spice mix.
2. Pour beer into pot. Place ribs into air fryer basket and place basket in pot.
3. Assemble pressure lid correctly, making sure the pressure release valve is in the SEALING position.
4. Press the power button, then select the Pressure cook button, press the PRESSURE LEVEL button to set high pressure, and press ▲ or ▼ to set time to 20 minutes. Then press the power button to start.
5. When pressure cooking is complete, it will show 'bb' on the panel. quickly release the pressure by moving the pressure release valve to the VENTING position. Carefully remove lid by press the push to open button and turn left, when unit has finished releasing pressure.
6. Assemble air frying lid, press the power button then press the menu button to select the lamb chops mode (will flash), then press the TIME&TEMP control button, it will show temperature flashing, then press ▲ or ▼ set the temperature to 400°F. when temperature stopped flashing then press the start menu twice, it will show time flashing, then press ▲ or ▼ to set time 10~15 minutes up to your favor. At last press the power button to begin air frying. After 10 minutes, press the power button to stop and open the lid, liberally brush ribs with barbecue sauce. Then close the air fryer lid and resume set the temperature 400°F and time 5 minutes.
7. When internal temperature reaches about 160, the ribs are ready to serve.



## Baked Macaroni & Cheese

Preparation: 10 minutes / Total Cooking time: 27 minutes / Makes: 6-8 servings /

Approx. Pressure Build: 15 minutes / Pressure cook: 1 minute / Pressure Release: 10 minutes /

Air fryer: 7-10 minutes

Note: the actual required time may be longer, please extend cooking time according to the servings.

### INGREDIENTS

1 tablespoon baking soda

1/2 cup lemon juice

5 cups water

1 box (16 ounces) dry elbow pasta

1 cup heavy cream

1 bag (16 ounces) shredded cheese

2 tablespoons kosher salt

1 tablespoon ground black pepper

1 tablespoon onion powder

1 tablespoon garlic powder

1 teaspoon mustard powder

2 cups bread crumbs

1 stick (1/2 cup) butter, melted

### DIRECTIONS

1. Place baking soda and lemon juice into the pot. Stir until dissolved and bubbling has stopped. Add the water and dry pasta, stirring to incorporate.
2. Assemble pressure lid correctly, making sure the pressure release valve is in the SEALING position. Press the power button, then select the Pressure cook button, press the PRESSURE LEVEL button to set low pressure, and press ▲ or ▼ to set time to 1 minute. Then press the power button to start.
3. When pressure cooking is complete, it will show 'bb' on the panel. Pls allow pressure to natural release for 10 minutes. After 10 minutes, quick release the pressure by moving the pressure release valve to the VENTING position if pressure not released yet. Carefully remove lid by press the push to open button and turn left, when unit has finished releasing pressure.
4. Add remaining ingredients, except bread crumbs and butter, into the pot.
5. Stir well to melt cheese and ensure all ingredients are combined.
6. Stir together the bread crumbs and melted butter in a bowl. Cover pasta evenly with the mixture.
7. Assemble the air fryer lid correctly, press the power button then press the menu button to select the frozen fries mode (will flash), then press the TIME&TEMP control button, it will show temperature flashing, then press ▲ or ▼ set the temperature to 360°F. when temperature stopped flashing then press the start menu twice, it will show time flashing, then press ▲ or ▼ to set time 7-10 minutes up to your favor. At last press the power button to begin air frying.
8. When cooking is finished, serve it immediately.

# Chicken Breast, Broccoli & Rice

**Preparation:** 10 minutes / **Total Cooking time:** 40 minutes / **Makes:** 2-3 servings /

**Approx. Pressure Build:** 6 minutes / **Pressure cook:** 12 minutes / **Pressure Release:** 10 minutes /

**Air fryer:** 8-10 minutes

**Note:** the actual required time may be longer, please extend cooking time according to the servings.

## INGREDIENTS

- 1 cup long-grain white rice, rinsed
- 1/2 cup frozen mixed vegetables
- 2 teaspoons salt, divided
- 2 teaspoons ground black pepper, divided
- 1 tablespoon Adobo seasoning
- 2 uncooked fresh boneless skinless chicken breasts (8 ounces each)
- 1 head broccoli, cut in 2-inch florets
- 1 tablespoon extra-virgin olive oil
- 1/4 cup sauce

## DIRECTIONS

1. Place rice, chicken stock, frozen vegetables, 1 teaspoon salt, 1 teaspoon pepper, and Adobo seasoning into the pot, stir to combine.
2. Place chicken breasts on the reversible rack, making sure rack is in the higher position. Place rack inside pot over rice mixture.
3. Assemble pressure lid correctly, making sure the pressure release valve is in the SEALING position. Press the power button firstly to start operation panel, then press the rice button, secondly press pressure level button to set to high, and press ▲ or ▼ to set time to 12 minutes. Finally press power button to start cooking and it will show 'on'. When inside pressure got to the requested level, then the set time will replace 'on' and start count down.
4. Toss broccoli in a bowl with the olive oil and remaining salt and pepper.
5. When pressure cooking is finished, the panel will show 'bb'. Release the pressure for about 10 minutes naturally. Then quick release remaining pressure by moving the release valve to the VENTING position if not released by natural. Press the red 'push to open' button and turn the lid to left when finished releasing pressure. Carefully remove the pressure lid then.
6. Brush tops of chicken breasts liberally with sauce. Add broccoli to rack around chicken.
7. Assemble the air fryer lid correctly. Press the power button to start operation panel, then press the menu button to select the chicken model (flashing), secondly press the time&temp control button, when temperature panel is flashing, use ▲ or ▼ button to set the temperature to 360 °F, then press the time&temp control button twice and time panel will flash, then use ▲ or ▼ button to set time 8 minutes. Finally press the power button to begin.
8. When internal temperature of chicken reaches about 160 °F, serve the chicken with rice and broccoli.

# Buffalo Chicken Wings

Preparation: 10 minutes / Total Cooking time: 20 minutes / Makes: 4-6 servings

Note: the actual required time may be longer, please extend cooking time according to the servings.



## INGREDIENTS

2 tablespoons Buffalo sauce

2 teaspoons kosher salt

1. Pour water into pot. Place wings into the air fryer basket and place basket into pot. Assemble the pressure lid correctly, and make sure the pressure release valve is in the SEALING position.
2. Press the power button firstly to start operation panel, then press the pressure cook button, secondly press pressure level button to set to high, and press ▲ or ▼ to set time to 5 minutes. Finally press power button to start cooking and it will show 'on'. When inside pressure got to the requested level, then the set time will replace 'on' and start count down.
3. When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENTING position. Press the red 'push to open' button and turn the lid to left when finished releasing pressure. Carefully remove the pressure lid then.
4. Pat wings dry with paper towels and toss with 2 tablespoon oil in the basket.
5. Assemble the air fryer lid correctly, Press the power button to start operation panel, then press the menu button to select the chicken leg model (flashing), secondly press the time&temp control button, when temperature panel is flashing, use ▲ or ▼ button to set the temperature to 390°F, then press the time&temp control button twice and time panel will flash, then use ▲ or ▼ button to set time 15 minutes.
6. After 10 minutes, press the power button to stop and open lid. Then lift basket and shake wings or toss them with silicone-tipped tongs. Lower basket back into pot and close lid to to reset and resume cooking more 5 minutes.
7. Stir together Buffalo sauce and salt in a large mixing bowl.
8. When cooking is complete, transfer wings to the bowl with Buffalo sauce and toss to coat.

# Potato Wedges

Preparation: 15 minutes / Total Cooking time: 30~40 minutes / Makes: 4 servings /  
Approx. Pressure Build: 6 minutes / Pressure Release: quick

Note: the actual required time may be longer, please extend cooking time according to the servings.

## INGREDIENTS

- 1/2 cup water
- 4 potatoes, cut in 2-inch wedges
- 2 tablespoons extra virgin olive oil, divided
- 1 tablespoon fresh oregano leaves, minced
- 4 peeled cloves garlic, minced
- Juice of 1 lemon
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper

## DIRECTIONS

1. Pour water into pot. Place potatoes into the air fryer basket and place basket into pot.
2. Assemble the pressure lid correctly, and make sure the pressure release valve is in the SEALING position.
3. Press the power button firstly to start operation panel, then press the pressure cook button, secondly press pressure level button to set to low, and press ▲ or ▼ to set time to 3 minutes. Finally press power button to start cooking and it will show 'on'. When inside pressure got to the requested level, then the set time will replace 'on' and start count down.
4. Stir together 1 tablespoon olive oil with oregano, garlic, lemon juice, salt and pepper into a small bowl.
5. When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENTING position. Press the red 'push to open' button and turn the lid to left when finished releasing pressure. Carefully remove the pressure lid then.
6. Pour remaining olive oil over the potatoes in the basket. Shaking to coat evenly.
7. Assemble the air fryer lid. Press the power button to start operation panel, then press the menu button to select the frozen fries model (flashing), secondly press the time&temp control button, when temperature panel is flashing, use ▲ or ▼ button to set the temperature to 400°F, then press the time&temp control button twice and time panel will flash, then use ▲ or ▼ button to set time 18 minutes.
8. After 12 minutes, press the power button to stop fryer and open lid. Then lift basket and shake the potatoes. If not ok, then resume to air fry more 6 minutes by resetting.
9. When cooking is complete, transfer potatoes to the plate and toss with oregano dressing and serve.



Potato Wedges



## INGREDIENTS

1 teaspoon dried oregano (or 20 leaves fresh)  
2 teaspoons kosher salt

1 teaspoon ground black pepper  
1-1/2 teaspoons chili powder  
1/2 large onion, peeled  
1/2 cup chicken stock or vegetable stock  
2 tablespoons agave nectar  
1 tablespoon fresh cilantro or parsley, chopped  
12 (6-inch) corn or flour tortillas for serving

## TOPPINGS

Avocado, sliced/Red onion, thinly sliced/Hot sauce/Sour cream/Lime wedges

## DIRECTIONS

1. Place pork, garlic, orange juice and zest, oregano, salt, pepper, and chili powder in pot, stir to combine.
2. Place onion and stock in pot. Assemble the pressure lid, and make sure the pressure release valve is in the SEALING position.
3. Press the power button firstly to start operation panel, then press the pressure cook button, secondly press pressure level button to set to low, and press ▲ or ▼ to set time to 20 minutes. Finally press power button to start cooking and it will show 'on'. When inside pressure got to the requested level, then the set time will replace 'on' and start count down.
4. When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENTING position. Press the red 'push to open' button and turn the lid to left when finished releasing pressure. Carefully remove the pressure lid then.
5. Using silicone-tipped tongs, remove onion from pot and shred pork. Then re-press the power button and select slow cook. Press power button. Allow pork to simmer for 10 minutes or until the liquid in pot is reduced.
6. Once liquid is reduced, stir agave nectar into the shredded pork after opening the lid.
7. Assemble the air fryer lid correctly. Press the power button to start operation panel, then press the menu button to select the frozen fries model (flashing), secondly press the time&temp control button, when temperature panel is flashing, use ▲ or ▼ button to set the temperature to 400°F, then press the time&temp control button twice and time panel will flash, then use ▲ or ▼ button to set time 8 minutes.
9. When cooking is complete, stir in cilantro or parsley and add salt if needed. Place carnitas into tortillas and assemble with your favorite toppings.



## INGREDIENTS

1 pound uncooked ground beef	1 tablespoon garlic powder	1/4 cup fresh cilantro leaves
1 egg	2 teaspoons ground cumin	1/4 cup barbecue sauce, divided
1 bell pepper, diced	2 teaspoons chili powder	1 cup water
1/2 jalapeno pepper, seeds removed minced	1 teaspoon cayenne pepper	1 cup corn chips, crushed
1 small onion, peeled, diced	2 teaspoons kosher salt	
3 corn tortillas, roughly chopped		

## DIRECTIONS

1. Stir together beef, egg, bell pepper, jalapeno pepper, onion, tortillas, spices, cilantro, and 2 tablespoons barbecue sauce in a large mixing bowl.
2. Place meat mixture in the loaf pan and cover it with aluminium foil.
3. Pour water into pot. Place the loaf pan on the reversible rack, making sure rack is in the lower position. Place rack with pan in pot. Assemble the pressure lid and making sure the pressure release valve is in the SEALING position.
4. Press the power button firstly to start operation panel, then press the pressure cook button, secondly press pressure level button to set to high, and press ▲ or ▼ to set time to 15 minutes. Finally press power button to start cooking and it will show 'on'. When inside pressure got to the requested level, then the set time will replace 'on' and start count down.
5. Stir together 1 tablespoon olive oil with oregano, garlic, lemon juice, salt and pepper into a small bowl.
6. When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENTING position. Press the red 'push to open' button and turn the lid to left when finished releasing pressure. Carefully remove the pressure lid then.
7. Carefully remove foil from loaf pan and assemble the air fryer lid correctly.
8. Press the power button to start operation panel, then press the menu button to select the steak model (flashing), secondly press the time&temp control button, when temperature panel is flashing, use ▲ or ▼ button to set the temperature to 360°F, then press the time&temp control button twice and time panel will flash, then use ▲ or ▼ button to set time 15 minutes. Press the start-stop button to begin.
9. After 7 minutes, open lid and top meatloaf with the corn chip mixture. Then close lid and reset to resume cooking more 8 minutes.
10. When cooking is complete, remove meatloaf from pot and allow to cool for 10 minutes before serving.



# Steak, Mashed Potatoes and Asparagus

**Preparation:** 10 minutes / **Total Cooking time:** 15~20 minutes / **Makes:** 2~4 servings

**Note:** the actual required time may be longer, please extend cooking time according to the servings.

## INGREDIENTS

5 Russet potatoes, peeled, cut in 1/2-inch pieces	3 teaspoons ground black pepper, divided
1/2 cup water	2 frozen New York strip steaks(12 ounces each, 1-1/2 inches thick)
1/4 cup butter	1 bunch asparagus, trimmed
1/2 cup heavy cream	1 tablespoon olive oil
1 cup shredded cheddar cheese	
1 tablespoon plus 2 teaspoons kosher salt, divided	

## DIRECTIONS

1. Place potatoes and water into the pot.
2. Place the reversible rack in the pot over potatoes, making sure rack is in the higher position. Season steaks with 1 tablespoon salt and 1 teaspoon pepper, then place them on the rack.
3. Assemble the pressure lid correctly and making sure the pressure release valve is in the SEALING position.
4. Press the power button firstly to start operation panel, then press the pressure cook button, secondly press pressure level button to set to high, and press ▲ or ▼ to set time to 1 minutes. Finally press power button to start cooking and it will show 'on'. When inside pressure got to the requested level, then the set time will replace 'on' and start count down.
5. Toss the asparagus with olive oil, 1 teaspoon salt and 1 teaspoon black pepper.
6. When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENTING position. Press the red 'push to open' button and turn the lid to left when finished releasing pressure. Carefully remove the pressure lid then.
7. Remove rack with steaks from pot and pat steaks dry. Mash potatoes with 1/4 cup butter, cream, cheese, 1 teaspoon salt, and 1 teaspoon pepper, using a mashing utensil that won't scratch the nonstick surface of the pot.
8. Return rack with steaks to pot over mashed potatoes. Place asparagus on rack next to steaks. Assemble the air fryer lid.
9. Press the power button to start operation panel, then press the menu button to select the steak model (flashing), secondly press the time&temp control button, when temperature panel is flashing, use ▲ or ▼ button to set the temperature to 360°F, then press the time&temp control button twice and time panel will flash, then use ▲ or ▼ button to set time 15 minutes. Press the power button to begin.
10. When cooking is complete, remove steaks from rack with mashed potatoes and asparagus.

# Creamy Tomato Soup with Grilled Cheese Croutons

Preparation: 15 minutes / Total Cooking time: 33 minutes / Makes: 8~10 servings /

Approx. Pressure Build: 8 minutes / Pressure Release: quick

Note: the actual required time may be longer, please extend cooking time according to the servings.

## INGREDIENTS

2 tablespoons canola oil	2 tablespoons Worcestershire sauce
2 white onions, peeled diced	1 teaspoon crushed red pepper
9 peeled cloves garlic, minced	1/2 crusty French baguette, sliced in 16 rounds
1 can(28 ounces) crushed tomatoes	1/2 cup shredded mozzarella cheese
1 can(28 ounces) tomato puree	1/2 cup shredded Parmesan cheese
2 cups heavy cream	
1 tablespoon kosher salt	

## DIRECTIONS

1. Assemble the pressure cooker lid correctly, press power button, then press the slow cook button for preheating 5 minutes. Then press the power button to stop and take off the pressure cook lid correctly by pressing the red 'push to open' button.
2. Add canola oil, onions, and garlic to the pot. Stirring occasionally for 5 minutes.
3. Then add crushed tomatoes, tomato puree, heavy cream, 1 tablespoon salt, Worcestershire sauce, and crushed red pepper to the pot. Continue stirring for another 3 minutes. Re-assemble the pressure lid correctly and making sure the pressure release valve is in the SEALING position.
4. Press the power button to start operation panel, then press the pressure cook button, secondly press pressure level button to set to high, and press ▲ or ▼ to set time to 15 minutes. Finally press power button to start cooking and it will show 'on'. When inside pressure got to the requested level, then the set time will replace 'on' and start count down.
5. When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENTING position. Press the red 'push to open' button and turn the lid to left when finished releasing pressure. Carefully remove the pressure lid then. Allow soup to stop boiling before proceeding to next step.
6. Lay bread slices evenly across the top of the soup. Top bread slices liberally with both mozzarella and parmesan cheese.
7. Then assemble the air fryer lid correctly, then press the power button to start operation panel, press the menu button to select the frozen fries model (flashing), secondly press the time&temp control button, when temperature panel is flashing, use ▲ or ▼ button to set the temperature to 360°F, then press the time&temp control button twice and time panel will flash, then use ▲ or ▼ button to set time 5 minutes. Press the power button to begin.
8. When cooking is complete, serve immediately.



# Chicken Pot Pie

Preparation: 10 minutes / Total Cooking time: 34 minutes / Makes: 6 servings /  
Approx. Pressure Build: 8 minutes / Pressure Release: quick

Note: the actual required time may be longer, please extend cooking time according to the servings.

## INGREDIENTS

- |   |   |
|---|---|
| 1/4 cup unsalted butter   | 1/2 cup frozen peas                                     |
| 1/2 large onion, peeled diced   | 1-1/2 teaspoons fresh thyme, minced                     |
| 1 large carrot, peeled diced  | 1 tablespoon fresh Italian parsley, minced              |
| 2 peeled cloves garlic, minced  | 2 teaspoons kosher salt                                 |
| 2 pounds uncooked boneless<br>skinless chicken breasts, cut in 1-inch cubes | 1/2 teaspoon black pepper                               |
| 1 cup chicken broth   | 1/2 cup heavy cream                                     |
| 1 stalk celery, diced   | 1/4 cup all-purpose flour                               |
|   | 1 refrigerated store-bought pie crust, room temperature |

## DIRECTIONS

1. Assemble the pressure cooker lid correctly, press power button, then press the slow cook button for preheating 5 minutes. Then press the power button to stop and take off the pressure cook lid correctly by pressing the red 'push to open' button.
2. Add butter to the pot. Once it melts, add onion, carrot, and garlic, until softened, about 3 minutes.
3. Add chicken and broth to the pot. Assemble pressure lid correctly and making sure the pressure release valve is in the SEALING position.
4. Press the power button to start operation panel, then press the pressure cook button, secondly press pressure level button to set to high, and press ▲ or ▼ to set time to 5 minutes. Finally press power button to start cooking and it will show 'on'. When inside pressure got to the requested level, then the set time will replace 'on' and start count down.
5. When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENTING position. Press the red 'push to open' button and turn the lid to left when finished releasing pressure. Carefully remove the pressure lid then.
6. Add remaining ingredients to pot, except pie crust. Stir until sauce thickens and bubbles, about 3 minutes.
7. Lay pie crust evenly on top of the filling mixture, folding over edges if necessary. Make a small cut in center of pie crust so that steam can escape during baking.
8. Assemble the air fryer lid correctly. Then press the power button to start operation panel, press the menu button to select the frozen fries model (flashing), secondly press the time&temp control button, when temperature panel is flashing, use ▲ or ▼ button to set the temperature to 360°F, then press the time&temp control button twice and time panel will flash, then use ▲ or ▼ button to set time 10 minutes. Press the power button to begin.
8. When cooking is complete, remove pot from unit and place on a heat-resistant surface. Let rest 10~15 minutes before serving.

# Meatball Pasta Bake

Preparation: 10 minutes / Total Cooking time: 30 minutes / Makes: 10 servings /

Approx. Pressure Build: 8 minutes / Pressure Release: Natural 10 minutes

Note: the actual required time may be longer, please extend cooking time according to the servings.

## INGREDIENTS

2 pounds uncooked ground beef	3 tablespoons olive oil
2 large eggs	2 jars(24 ounces each) marinara sauce
1/4 cup grated parmesan cheese	1 cup water
1/4 cup milk	1 cup dry red wine
1/2 cup seasoned bread crumbs	1 box(16 ounces) dry cavatappi pasta
1/2 cup fresh parsley, chopped	1 cup ricotta cheese
2 teaspoons granulated garlic	1 cup shredded mozzarella
2 teaspoons kosher salt	

## DIRECTIONS

1. In a large mixing bowl, stir together ground beef, eggs parmesan cheese, milk, bread crumbs, parsley, garlic, and salt. Mix until fully incorporated.
2. Form mixture into 20 meatballs; set aside.
3. Assemble the pressure cooker lid correctly, press power button, then press the slow cook button for preheating 5 minutes. Then press the power button to stop and take of the pressure cook lid correctly by pressing the red 'push to open' button.
4. Then add oil to the pot. And add half the meatballs in one layer. Brown meatballs on all sides. Transfer meatballs to a bowl. Repeat with remaining meatballs.
5. Add marinara sauce, water, wine, and pasta to the pot; stirring to incorporate. Re-assemble pressure lid and making sure the pressure release valve is in the SEALING position.
6. Press the power button to start operation panel, then press the pressure cook button, secondly press pressure level button to set to low, and press ▲ or ▼ to set time to 2 minutes. Finally press power button to start cooking and it will show 'on'. When inside pressure got to the requested level, then the set time will replace 'on' and start count down.
7. When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENTING position. Press the red 'push to open' button and turn the lid to left when finished releasing pressure. Carefully remove the pressure lid then.
8. Stir ingredients, then add meatballs and simmer for 10 minutes.
9. After 10 minutes, stir in ricotta. Cover pasta mixture with mozzarella.
10. Assemble the air fryer lid correctly, then press the power button to start operation panel, press the menu button to select the frozen fries model(flashing), secondly press the time&temp control button, when temperature panel is flashing, use ▲ or ▼ button to set the temperature to 330°F, then press the time&temp control button twice and time panel will flash, then use ▲ or ▼ button to set time 5 minutes. Press the power button to begin until cheese is melted, bubbly, and slightly browned.
11. When cooking is complete, serve immediately.

# Berry Upside-Down Cake

Preparation: 15 minutes / Total Cooking time: 55 minutes / Makes: 6~8 servings /

Approx. Pressure Build: 8 minutes / Pressure Release: Natural 5 minutes

Note: the actual required time may be longer, please extend cooking time according to the servings.

## INGREDIENTS

12 ounces frozen cherries	2 cups all-purpose flour
12 ounces frozen blueberries	1/4 teaspoon baking soda
1/2 cup butter, divided	2 teaspoons baking powder
2 tablespoons lemon juice	1/2 teaspoon kosher salt
2 teaspoons cornstarch	3 large eggs
1 cup plus 3 tablespoons sugar, divided	1 cup sour cream

## TOPPINGS

Crème Fraiche/Mascarpone/Whipped Cream/Vanilla Ice Cream

## DIRECTIONS

1. Place frozen fruit, 3 tablespoons butter, lemon juice, cornstarch, and 3 tablespoons sugar in the pot; stir to combine, Assemble pressure lid correctly and making sure the pressure release valve is in the SEALING position.
2. Press the power button to start operation panel, then press the pressure cook button, secondly press pressure level button to set to low, and press ▲ or ▼ to set time to 5 minutes. Finally press power button to start cooking and it will show 'on'. When inside pressure got to the requested level, then the set time will replace 'on' and start count down.
3. When pressure cooking is complete, allow pressure to natural release for 5 minutes. After 5 minutes, quick release remaining pressure by moving the pressure release valve to the VENTING position. Press the red 'push to open' button and turn the lid to left when finished releasing pressure.
4. Then restart the power button and select slow cook button. Allow liquid to simmer for about 10 minutes, until it begins to thicken and look syrupy.
5. Remove the pressure cooker lid, and remove the inner pot with mitten from unit and place on a heat-resistant surface. Let cool for 15 minutes.
6. Meanwhile, place all-purpose flour, remaining sugar, baking soda, baking powder, and salt into a mixing bowl. Whisk to incorporate.
7. Melt remaining 5 tablespoons butter in a separate mixing bowl, then whisk in eggs and sour cream.
8. Slowly add flour mixture to egg mixture. Beat until batter is thick and smooth.
9. Gently dollop and smooth batter evenly over the top of the cooled berry mixture.
10. Assemble the air fryer lid correctly, then press the power button to start operation panel, press the menu button to select the frozen fries model (flashing), secondly press the time&temp control button, when temperature panel is flashing, use ▲ or ▼ button to set the temperature to 330°F, then press the time&temp control button twice and time panel will flash, then use ▲ or ▼ button to set time 40 minutes. Press the power button to begin.
11. When cooking is complete, remove pot from unit and place on a heat-resistant surface. Let cool for 15~20 minutes before serving with toppings of your choice.

# Cheddar Corn Bread

Preparation: 10 minutes / Total Cooking time: 30 minutes /  
Makes: 8 servings

Note: the actual required time may be longer, please extend  
cooking time according to the servings.

## INGREDIENTS

- 1-1/4 cups all-purpose flour
- 3/4 cup cornmeal
- 1/4 cup sugar
- 2 teaspoons baking powder
- 2 teaspoons kosher salt
- 1 egg
- 1 cup whole milk
- 1/4 cup canola oil
- 1/2 cup shredded cheddar cheese



## DIRECTIONS

1. Place the multi-purpose pan on the reversible rack, making sure rack is in the lower position. Place rack in the pot. Assemble the air fryer lid correctly, then press the power button to start operation panel, press the menu button to select any model (flashing), secondly press the time&temp control button, when temperature panel is flashing, use ▲ or ▼ button to set the temperature to 350°F, then press the time&temp control button twice and time panel will flash, then use ▲ or ▼ button to set time 10 minutes. Press the power button to begin preheating 10 minutes.
2. In a medium bowl, whisk together the flour, cornmeal, sugar, baking powder, and salt.
3. Add egg, milk, and oil to the dry ingredients and whisk to combine. Add cheese and stir to incorporate.
4. Once unit and pan have preheated for 10 minutes, open lid and spray pan with cooking spray. Pour batter into pan.
5. Closing the air fryer lid. Then press the power button to start operation panel, press the menu button to select frozen fries model (flashing), secondly press the time&temp control button, when temperature panel is flashing, use ▲ or ▼ button to set the temperature to 350°F then press the time&temp control button twice and time panel will flash, then use ▲ or ▼ button to set time 20 minutes. Finally press the power button to start. Until corn bread is golden brown, and a wooden toothpick inserted in center comes out clean.
6. When cooking is complete, remove rack with pan from unit and let cool on a cooling rack for 5 minutes before serving. If desired, toast thick slices of corn bread in butter using the saute setting.

# Cheesy Chicken Crunchadilla

Preparation: 15 minutes / Total Cooking time: 10 minutes / Makes: 2 servings

Note: the actual required time may be longer, please extend cooking time according to the servings.

## INGREDIENTS

- 1 flour tortilla(12 inches)
- 1 cup cooked chicken meat, shredded, divided
- 1/2 package(4 ounces) prepared cheese product, cut in 1/2-inch cubes, divided
- 1 Roma tomato, diced, divided
- 2 scallions, thinly sliced, divided
- 2 corn tostadas, divided
- 1/4 cup shredded Mexican cheese blend

## DIRECTIONS

1. Lay flour tortilla onto a clean surface. Place 1/2 cup shredded chicken onto center of tortilla. Sprinkle half of the cubed cheese evenly on top of shredded chicken, then sprinkle with half the tomatoes and half the scallions.
2. Place one tostada on top. Repeat step 1 with layers of remaining chicken, cubed cheese, tomatoes, and scallions. Top with second tostada and shredded cheese.
3. Gently fold flour tortilla over the layers in a concentric pattern, about 4 folds, until the crunchadilla is securely wrapped.
4. Using a broken piece of tostada or a torn piece of tortilla, cover the center opening of the crunchadilla so all contents remain secure during cooking.
5. Gently flip crunchadilla over, seam-side down, and coat the top with cooking spray.
6. Place crunchadilla in the basket, assemble the air fryer lid. Then press the power button to start operation panel, press the menu button to select frozen fries model (flashing), secondly press the time&temp control button, when temperature panel is flashing, use ▲ or ▼ button to set the temperature to 360°F then press the time&temp control button twice and time panel will flash, then use or button to set time 10 minutes. Finally press the power button to start.
7. When cooking is complete, crunchadilla is ready to serve.

# Banana Bread

Preparation: 15 minutes / Total Cooking time: 40 minutes / Makes: 1(2 pound) loaf

Note: the actual required time may be longer, please extend cooking time according to the servings.

## INGREDIENTS

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon kosher salt
- 1 stick(1/2 cup) butter, softened
- 3/4 cup dark brown sugar
- 2 eggs, beaten
- 3 medium ripe bananas, mashed

## DIRECTIONS

1. Assemble the air fryer lid correctly. Preheat the unit by selecting any air fryer model, set the temperature to 330 °F and set the time to 5 minutes. Press the power button to start.
2. Stir together flour, baking soda and salt in a bowl.
3. In a separate bowl, beat together butter and brown sugar. Add eggs and bananas and stir to combine.
4. Slowly add dry mixture to wet mixture, stirring until just combined.
5. Grease the loaf pan and add batter to pan.
6. Once unit is preheated, open the lid and place pan on the rack and make sure the rack is in the lower position. Closing the air fryer lid, press power button and select the menu button to the hamburger model, then press the TIME&TEMP control button, and use ▲ or ▼ button to set temperature to 330 °F, then press the time&temp control button twice and time panel will flash, use ▲ or ▼ button to set time to 40 minutes. Press the power button to start.
7. When cooking is complete, remove pan from pot and place on a cooling rack. Allow bread to cool 15 minutes before serving.



# Chocolate Chip Skillet Cookie

Preparation: 10 minutes / Total Cooking time: 24 minutes / Makes: 4-6 servings

Note: the actual required time may be longer, please extend cooking time according to the servings.

## INGREDIENTS

- 1 cup+2 tablespoons all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1/2 cup unsalted butter, softened, plus more for greasing
- 6 tablespoons granulated sugar
- 6 tablespoons packed brown sugar
- 1/2 teaspoon vanilla extract
- 1 large egg
- 1 cup semi-sweet chocolate chips
- 1/2 cup chopped walnuts, pecans, or almonds if desired

## DIRECTIONS

1. Assemble the air fryer lid correctly. Preheat the unit by selecting any air fryer model, press power button and select the menu button to the frozen fries model, then use the TIME&TEMP control button and ▲ or ▼ button to set temperature to 330 °F and the time to 5 minutes. Press the power button to start.
2. Whisk together flour, baking soda, and salt in a mixing bowl.
3. In another bowl, beat together the butter, sugars, and vanilla until creamy. Add egg and beat until smooth and fully incorporated.
4. Slowly add the dry ingredients to the egg mixture, about 1/3 at a time. Use a rubber spatula to scrape down the sides so all dry ingredients get incorporated. Make sure not to over-mix, or the cookie will become dense when baked.
5. Fold the chocolate chips and nuts into the cookie dough until they are evenly distributed.
6. Generously grease the bottom of the baking pan. Add the cookie dough to the pan, making sure it is evenly distributed.
7. Once unit has preheated, place the pan onto the rack, making sure the rack is in a lower position. Place the rack in the pot. Assemble the air fryer lid, press power button and select the menu button to the frozen fries model (flashing), secondly press the TIME&TEMP control button when temperature panel is flashing,
8. press the menu button to select frozen fries model (flashing), secondly press the time&temp control button, use ▲ or ▼ button to set the temperature to 330 °F then press the time&temp control button twice and time panel will flash, then use ▲ or ▼ button to set time 24 minutes. Press the power button to start.
9. When cooking is complete, allow cookie to cook for 5 minutes. Then serve warm with toppings of your choice.



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# COOK BOOK

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