

Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.



NINJA CRISPi™

PORTABLE COOKING SYSTEM

Quick start guide

Recipes, charts, and
how-tos to get cooking



Welcome to your all-in-one portable cooking system

Now you've got the power of a full-sized air fryer in the palm of your hand. Read on for tips, tricks, and how-tos for your Ninja CRISPi™ Air Fryer.



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Snap it



Crisp it



Serve it

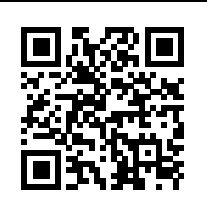


Store it

Meal prep made easy.

Get all the containers you need to make your weekly meals a breeze.

Get yours at ninjakitchen.com/accessories



SCAN HERE
for tips and recipes,
and to add to
your container
collection.



4-qt Container



2.5-qt Container



6-cup Container

Get to know the Ninja® CRISPi™

1500-watt air fryer in a lightweight PowerPod™

CRISPi PowerPod™ |
Senses which TempWare™ container you're using and adjusts cooking temperature.

NOTE: Colors and functions may vary vary by model.

Big Batch Container Adapter |
Adapts the PowerPod to fit the large container. No adapter needed for the small container.



Easy-to-store design
PowerPod can be stacked on top of nested containers.

Safe on counters
The PowerPod and adapter's durable heat-safe feet allow both to be placed safely on granite, laminate, quartz, butcher block, marble, and more.

Crisper plate
Large and small sizes fit in their respective TempWare containers to perfectly crisp your food.

TempWare Container
Built exclusively for the CRISPi PowerPod, this glassware withstands high-heat cooking up to 450°F and doubles as a serving dish.

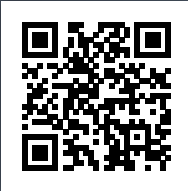


ONLY NINJA® HAS
TempWare™
Glassware
ONLY COMPATIBLE WITH NINJA CRISPi™ POWERPOD™

Thermal-shock resistant
Go from frozen to crispy textures in minutes.

High-heat resistant glassware
Withstands up to 450°F of superheated air.

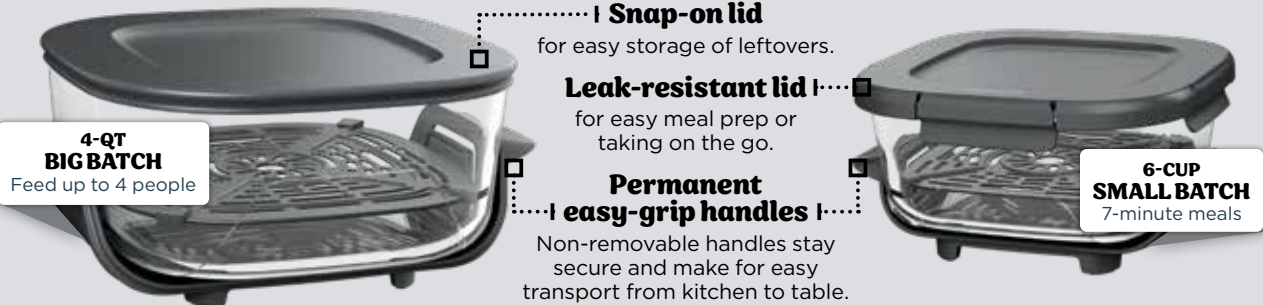
Dishwasher safe
Dishwasher-safe containers and lids are BPA free.



**FEWER DISHES.
MORE OPTIONS.**
Scan the QR code to Get extra containers in a range of sizes to cook any size meal, any time.



Meet your TempWare™ starter set



**4-QT
BIG BATCH**
Feed up to 4 people

**6-CUP
SMALL BATCH**
7-minute meals

Tip: The CRISPi air fryer will work with TempWare Glassware **ONLY**.



Counter-safe feet
Set the container down on any countertop surface with durable heat-safe feet.

Safe on
GRANITE | LAMINATE | QUARTZ
BUTCHER BLOCK | MARBLE



Get to know the control panel

Simplified cooking with 4 functions.



4-in-1 functionality

Go from low heat to high heat with 4 cooking functions.
See the cooking charts at the end of this book for more information.

Low Heat 380°F-400°F	375°F-400°F	400°F-425°F	High Heat 425°F-450°F
Recrisp  Revive leftovers with an even, crispy texture.	Bake  Bake desserts and breads to a perfect golden brown. <i>Best for prepared or scratch bread and cookie doughs.</i> <i>NOTE: Thin liquid batters (such as cakes and cheesecakes) are not recommended. Thicker batters (such as muffins and brownies) MUST be baked using standard-sized silicone or foil muffin liners placed on the crisper plate. Also, reduce recommended cook time by 50%.</i> DO NOT POUR BATTERS DIRECTLY INTO CONTAINERS.	Air Fry  Crisp your favorite foods to perfection with little to no oil.	Max Crisp  Get an extra-crispy crunch with rapid high heat. <i>Best for prepackaged frozen foods.</i>

Getting started

1

Power

Press to turn the CRISPi PowerPod™ on/off, pause/start cooking, or hold for 2 seconds to turn off while cooking.

2

Select mode

Press the mode button to select the desired cook function.

3

Adjust time

The mode will start with a suggested time. Press - or + to adjust the cook time before or during cooking.

How to pause cooking

To pause a cook, remove CRISPi PowerPod. To resume cooking, place power bod back on container and press START.

Crisping dishes

Air fry fresh or frozen food to perfection.

How to Crisp

Bake
375°F–400°F

Air Fry
400°F–425°F

Max Crisp
425°F–450°F

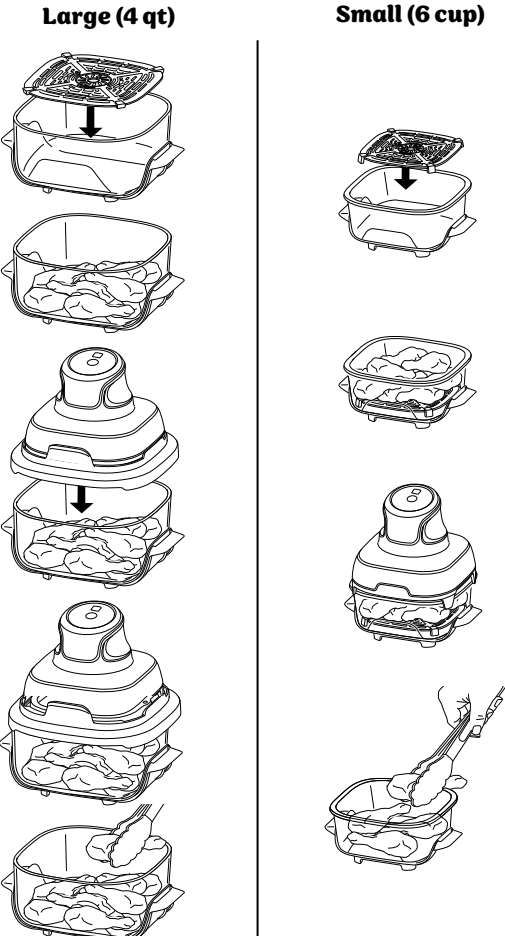
- 1 **Add crisper plate**
- 2 **Add food**
Prep with seasoning or marinade if needed. *Tip: You can marinate directly in the glassware container.*
- 3 **Attach PowerPod™ and select mode**
If using the small container, place PowerPod on container, ensuring it is aligned properly. If using the large container, insert PowerPod in the adapter until the front and back click into place, then place assembled PowerPod and adapter on container. Select mode and adjust time as needed.
- 4 **Toss occasionally**
Lift the PowerPod to turn or toss ingredients using silicone-tipped tongs once or twice during cooking.

Safe sense
Cooking will automatically pause when you remove the PowerPod from the container. To resume cooking, place PowerPod on container and press START.

- 5 **Serve**
TempGuard containers can be placed directly on any countertop surface.



Note: PowerPod can be set down on any countertop surface with durable, heat-safe prongs.



- Tips:**
- Use the adapter for the large container and remove the adapter for the small container.
 - To safely remove adapter from pod, allow to cool before handling. Push pod backward while holding down center tab on adapter to release.

Recrisping leftovers

Revive leftovers into new dishes.

How to Recrip

Recrip
380–400°F

- 1 **Add foods for warming (optional)**
Add any foods you want to warm but not crisp (pasta, rice, etc.) to the bottom of the container.
- 2 **Add crisper plate**
- 3 **Add foods for crisping**
Add foods that you want to crisp (proteins, veggies, etc.).
- 4 **Attach PowerPod and select mode**
Place PowerPod on container. Select Recrip. Cook for 10–15 minutes or until food is heated.
- 5 **Remove crisper plate and serve**
Use a fork to remove the crisper plate, then serve. TempGuard containers can be placed directly on any surface.

Tip: The small 6-cup TempWare container is the perfect size for leftovers.

Note: See the Recrip Chart at the end of this book for more information.

Layer a recrip meal
..... Recrip foods
..... Crisper plate
..... Warm foods

Removing the crisper plate
Insert a fork into a slot on the crisper plate and gently lift up.

Ready to start crisping?

Learn how to make crispy snacks
and full meals in minutes.

FLIP TO FIND:

Your easy guide to weekly meal planning	12
Create a personal CRISPi™ meal	14
Kickstarter recipes	16
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Cooking charts	48

CRISPi™ Kickstarter Recipes



4 QT
BIG BATCH
Kickstarter

Cheesy Loaded Tots

Page 20 | Beginner recipe



4 QT
BIG BATCH
Kickstarter

Teriyaki-Glazed Wings

Page 22 | Beginner recipe



6 CUP
SMALL BATCH
Kickstarter

Buffalo Chicken Dip

Page 16 | Beginner recipe



6 CUP
SMALL BATCH
Kickstarter

Marinated Steak Tips with Baby Potatoes

Page 18 | Beginner recipe

Your easy guide to weekly meal planning

BREAKFAST

MONDAY

French Toast Sticks & Sausage
(6-cup container)



See pages 24-25
for recipe.

TUESDAY

Apple Turnovers
(6-cup container)



See page 46
for recipe.

WEDNESDAY

Frozen Egg Bites
(6-cup container)



See pages 52-53
for Air Fry Chart.

THURSDAY

Hashbrown Patties
(6-cup container) with
scrambled eggs



See pages 52-53 for Air Fry
Chart. Serve with scrambled
eggs for a full meal.

FRIDAY

Sweet Potato Hash
(4-qt container)



See pages 48-49 for
Air Fry Chart. Combine sweet
potatoes, peppers, and spices
to create a crispy hash.

LUNCH

Marinated Steak Tips
with Baby Potatoes
(6-cup container)



See pages 18-19
for recipe.

Air-Fried Chicken Breast
(6-cup container) served over
fresh salad



See pages 52-53
for Air Fry Chart.

Meatloaf Sandwich
(with last night's meatloaf
leftovers)
(6-cup container)



See pages 56-57
for recrip inspiration.

Teriyaki Shrimp with Bell
Peppers & Broccoli
(6-cup container)



See pages 14-15
to create your CRISPI meal.

Leftover Meatballs & Pasta
(6-cup container)



See pages 56-57
for recrip inspiration.

DINNER

Teriyaki-Glazed Wings
(4-qt container) served
with prepared white rice
or fresh salad



See pages 22-23
for recipe.

Classic Meatloaf
(4-qt container) served
with sides of choice



See page 35
for recipe.

Crispy Whole Chicken
(4-qt container) served
with roasted potatoes



See pages 36 for recipe,
add baby potatoes or
vegetable of choice.

Meatballs (4-qt container)
with marinara sauce & pasta



See pages 48-49
for Air Fry Chart. Serve
with freshly cooked pasta.

Philly Cheesesteaks
(4-qt container)



See pages 38-39
for recipe.

Use the Big Batch
and Small Batch
containers to cook
breakfast, lunch, and
dinner for the week.
Follow this guide for
inspiration and add
your favorite recipes
and ingredients
as desired.

Key:

Use the colors below to
meal prep in each container.

4 QT
BIG BATCH



6 CUP
SMALL BATCH



TIP: Craving dessert too?
CRISPI can do that! Refer
to pages 46-47 for dessert
recipes.



6-CUP SMALL BATCH

Create a personal CRISPi meal.

Step 1 Pick your protein

POULTRY

2 OR 3 BONELESS, SKINLESS
CHICKEN THIGHS (8 oz. total)

1 BONELESS, SKINLESS
CHICKEN BREAST (8 oz.)

6 FROZEN CHICKEN NUGGETS (6 oz.)

BEEF

1 SIRLOIN STEAK
(6–8 oz.)

6 FRESH OR FROZEN MEATBALLS
(1 oz. each)

1/2 POUND STEAK TIPS

1 CUP GROUND BEEF
(6 oz, broken into chunks)

FISH/SEAFOOD

8–10 LARGE FRESH OR
FROZEN SHRIMP
(peeled, deveined)

1 SALMON FILLET (6 oz.)

PORK

1 BONELESS PORK CHOP (8 oz.)

2 PORK OR CHICKEN SAUSAGES
(3 oz. each)

PLANT-BASED

TOFU

About 1 cup (6 oz.),
cut in 1-inch pieces or sticks

PLANT-BASED MEAT

About 1 cup (6 oz.), broken into chunks

TIP: For quicker cooking, cut protein in 1-inch pieces and cook on AIR FRY for 10–15 minutes.

TIP: For extra flavor, place protein on crisper plate in container and brush on all sides with 2 Tbsp marinade. Refrigerate for 30 minutes to overnight. Add vegetable to crisper plate when ready to cook.

Step 2 Pick your vegetable ½ cup (4 oz.) crisper plate

ASPARAGUS
(fresh or frozen),
trimmed, cut in 2-inch pieces

BELL PEPPERS,
seeded, cut in 1-inch pieces

BROCCOLI
(fresh or frozen),
cut in 1-inch florets

BRUSSELS SPROUTS,
trimmed, cut in half

FROZEN CARROTS

CAULIFLOWER,
cut in 1-inch pieces

GREEN BEANS
(fresh or frozen),
trimmed, cut in 2-inch pieces

ZUCCHINI,
cut in 1-inch pieces

EGGPLANT,
cut in 1-inch pieces

FROZEN FRENCH FRIES

FROZEN SWEET POTATO FRIES

MUSHROOMS
cut in 1/4-inch slices

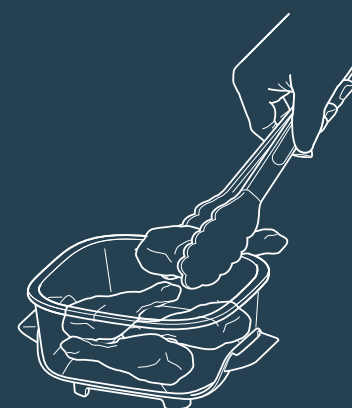
TIP: Toss vegetable in 1 Tbsp oil and season as desired.

Mix and match vegetables as desired (for best results, do not combine fresh and frozen vegetables).

Step 3 Top it as desired

**Place protein and
vegetable side by side
on crisper plate.
Cook on AIR FRY for
15–20 minutes.**

Flip contents halfway
through cooking for
even doneness.



NOTE: Ensure food reaches these
food-safe temperatures:

BEEF: 145°F–155°F

FISH/SEAFOOD: 145°F

PORK: 145°F

POULTRY: 165°F

VEGETABLES: 165°F

TERIYAKI SAUCE

BUFFALO SAUCE

RANCH

PEANUT SAUCE

MARINARA SAUCE

BARBECUE SAUCE

BALSAMIC GLAZE

SESAME SEEDS

CRUNCHY FRIED ONIONS

CHOPPED NUTS

PICKLED VEGETABLES

CRUMBLLED CHEESE
(PARMESAN, FETA, GOAT, ETC.)

FRESH HERBS

Buffalo Chicken Dip

Prep: 10 minutes | **Cook:** 32 minutes | **Makes:** 4 servings

Ingredients

- 1 cup cooked chicken breast, chopped
- 1 block (8 ounces) cream cheese, softened
- ½ cup sour cream
- 1 cup Buffalo sauce
- 2 cups shredded cheddar cheese, divided

Directions



Place chicken in the Small Batch Container.



Attach CRISPi PowerPod to container, press MODE until MAX CRISP illuminates, set time to 32 minutes, and press START to begin cooking.



When 30 minutes remain on the timer, remove Powerpod and add cream cheese, sour cream, Buffalo sauce, and 1 cup cheddar cheese and stir to combine. Replace PowerPod and press START to resume cooking.



Small Batch | 6 cup

Max Crisp

BEGINNER RECIPE

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When 5 minutes remain on the timer, remove PowerPod, stir dip, and top with remaining cheddar cheese. Place Powerpod pot back on container and press start to resume cooking.



Cooking is complete when internal temperature of dip reaches at least 165°F on an instant-read thermometer. Serve dip hot with crackers, chips, or sliced vegetables.

TIP: Prefer something less spicy? Create a barbecue chicken dip by swapping out the Buffalo sauce for barbecue sauce!

Marinated Steak Tips with Baby Potatoes

Prep: 10 minutes | **Marinate:** 30 minutes–16 hours | **Cook:** 14 minutes | **Makes:** 1 serving

Ingredients

- 6–8 ounces sirloin steak tips, cut in 1-2-inch pieces
- 2 tablespoons marinade of choice
- ½ cup (4 ounces) baby potatoes, cut in quarters
- ½ teaspoon extra virgin olive oil
- Kosher salt, as desired
- Ground black pepper, as desired

Directions



Place crisper plate in the small batch container. Place steak tips on plate and evenly coat with marinade.



Cover container with lid and place in refrigerator to marinate for 30 minutes or up to 16 hours.



When ready to cook, arrange potatoes next to steak on crisper plate. Drizzle potatoes with olive oil, salt, and pepper.



Attach CRISPi PowerPod to container, press MODE until AIR FRY illuminates, set time to 14 minutes, and press START to begin cooking.



When 7 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently turn steak and potatoes to ensure even cooking. Replace PowerPod and press START to resume cooking.



When cooking is complete, serve immediately.



Small Batch | 6 cup

Air Fry

BEGINNER RECIPE

TIP: No time to marinate? Use pre-marinated steak tips for a faster meal!

Cheesy Loaded Tots

Prep: 5 minutes | **Cook:** 20-25 minutes | **Makes:** 4 servings

Ingredients

2 pounds frozen tater tots
2 cups shredded cheddar cheese

Toppings (optional)

Sliced scallions
Sliced jalapeño peppers
Bacon bits
Sour cream

Directions



Place crisper plate in the Big Batch Container, then place tater tots on top.



Attach adapter to CRISPi PowerPod and place on the container. Press MODE to select MAX CRISP function, set time to 20 minutes, and press START to begin cooking.



When 10 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently toss tots to ensure even cooking. Replace PowerPod and press START to resume cooking.



Big Batch | 4 qt

Max Crisp

BEGINNER RECIPE



Ensure tater tots are golden and crispy, adding additional time if needed. When 1 minute remains on the timer, remove PowerPod and sprinkle cheese evenly over tots. Replace PowerPod and press START to resume cooking.



When cooking is complete, top tots as desired with sliced scallions, sliced jalapeños, bacon bits, sour cream and serve.

Teriyaki-Glazed Wings

Prep: 5 minutes | **Marinate:** 30 minutes-16 hours | **Cook:** 40 minutes | **Makes:** 4-6 servings

Ingredients

- 2 pounds chicken wings (drumettes and flats)
- Kosher salt, as desired
- Ground black pepper, as desired
- $\frac{3}{4}$ cup teriyaki sauce, plus extra for serving
- 2 tablespoons scallions, thinly sliced (optional)

Directions



Place crisper plate in the Big Batch Container then place wings on top. Add salt, pepper, and teriyaki sauce to wings and toss to coat.



Cover container with lid and place in refrigerator to marinate for 30 minutes up to 16 hours.



When ready to cook, attach adapter to CRISPi PowerPod and place on the container. Press MODE to select AIR FRY function, set time to 40 minutes, and press START to begin cooking.

TIP: Prefer a different glaze? Swap in barbecue sauce for the teriyaki.



Big Batch | 4 qt

Air Fry

BEGINNER RECIPE

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When 30 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently toss wings. Replace PowerPod and press START to resume cooking. Toss again 2 more times, once when 15 minutes remain on the timer and again when 5 minutes remain on the timer.



When cooking is complete, add additional sauce if desired and toss to coat. Garnish as desired and serve warm.



French Toast Sticks & Sausage

Prep: 2 minutes | **Cook:** 8 minutes | **Makes:** 1 serving

Ingredients

4 frozen French toast sticks (approx. 4 ounces)

4 frozen breakfast sausage links

Maple syrup, for serving

Directions

- 1 Place crisper plate in the Small Batch Container, then place French toast sticks and sausage links on top.
- 2 Attach CRISPi PowerPod to container, press MODE until MAX CRISP illuminates, set time to 8 minutes, and press START to begin cooking.
- 3 When 4 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently turn French toast and sausage links to ensure even cooking. Replace PowerPod and press START to resume cooking.
- 4 When cooking is complete, serve immediately with maple syrup or as desired.



Small Batch | 6 cup

Max Crisp

BEGINNER RECIPE



Spicy Black Bean Nachos

Prep: 5 minutes | **Cook:** 8 minutes | **Makes:** 4 servings

Ingredients

- 2 cups tortilla chips, divided
- 1 cup shredded cheddar cheese, divided
- ¼ cup + 2 tablespoons canned black beans, drained, rinsed, divided
- ¼ cup pickled jalapeño peppers, chopped, divided

Toppings (optional)

- Sour cream
- Salsa
- Cilantro

Directions

- 1 In the Big Batch Container, layer ingredients in the following order, ½ cup of chips, ¼ cup of cheese, approx. 2 tablespoons beans, and 1 tablespoon of jalapeños. Repeat 3 additional times for a total of 4 layers. . Make sure to leave 3 inches of room between top layer of nachos and top lip of container.
- 2 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until AIR FRY illuminates, set time to 8 minutes, and press START to begin cooking.
- 3 Cook until cheese is melted, adding additional time if needed.
- 4 When cooking is complete, top nachos with additional toppings like sour cream, salsa, and cilantro, as desired and serve hot.



Big Batch | 4 qt

Air Fry

BEGINNER RECIPE

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Stuffed Mushrooms

Prep: 15 minutes | **Cook:** 12 minutes | **Makes:** 4 servings

Ingredients

- ¼ cup panko bread crumbs
- ¼ cup grated Parmesan cheese
- ½ cup ricotta cheese
- 1 tablespoon extra virgin olive oil
- ¼ teaspoon crushed pepper (optional)
- ¼ teaspoon garlic powder
- Kosher salt, as desired
- Ground black pepper, as desired
- 1 ½ tablespoons chopped parsley
- 1 pound cremini mushrooms, whole, stems removed

Directions

- 1 Add all ingredients, except mushrooms, to a medium bowl and mix until smooth and combined. Then, evenly distribute the filling amongst the mushrooms caps.
- 2 Place crisper plate in the Big Batch Container, then carefully place mushrooms, filling side up, on top, layering as necessary.
- 3 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until AIR FRY illuminates, set time to 12 minutes, and press START to begin cooking.
- 4 When 4 minutes remain on the timer, or when top mushrooms are golden brown, remove PowerPod and use silicone-tipped tongs to carefully remove top mushrooms from container and set aside. Replace PowerPod and press START to allow remaining mushrooms to cook.
- 5 When cooking is complete, serve stuffed mushrooms while hot.



Big Batch | 4 qt

Air Fry

INTERMEDIATE RECIPE

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TIP: Swap for any canned bean you have on hand!

SNACKS/SIDES

SNACKS/SIDES

Lemon-Pepper Chicken Tenders

Prep: 2 minutes | **Cook:** 15 minutes | **Makes:** 4 servings

Ingredients

- 1 pound frozen breaded chicken breast tenders
- 1 ½ teaspoons lemon-pepper seasoning

For serving

- Ketchup
- Blue cheese
- Barbecue sauce
- Honey mustard sauce
- Other sauces of choice

Directions

- 1 Place crisper plate in the Big Batch Container, then place chicken tenders on top.
- 2 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until MAX CRISP illuminates, set time to 15 minutes, and press START to begin cooking.
- 3 When 7 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently toss tenders to ensure even cooking. Replace PowerPod and press START to resume cooking.
- 4 When cooking is complete, add lemon-pepper seasoning and toss to coat. Serve tenders immediately with dipping sauce as desired.



Bacon Brussels Sprouts

Prep: 10 minutes | **Cook:** 17 minutes | **Makes:** 4 servings

Ingredients

- 1 ½ pounds Brussels sprouts, trimmed, cut in half
- 1 tablespoon extra virgin olive oil
- 1 teaspoon kosher salt
- Ground black pepper, as desired
- 4 strips uncooked bacon, cut in ¼-inch pieces
- 2 tablespoons grated Parmesan cheese

Directions

- 1 Place crisper plate in the Big Batch Container, then place Brussels sprouts on top.
- 2 Add oil, salt, pepper, and bacon, then use silicone-tipped tongs to gently toss to combine.
- 3 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until AIR FRY illuminates, set time to 17 minutes, and press START to begin cooking.
- 4 When 9 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently toss sprouts to ensure even cooking. Replace PowerPod and press START to resume cooking.
- 5 When 4 minutes remain on the timer, remove PowerPod and sprinkle sprouts with Parmesan. Gently toss sprouts with silicone-tipped tongs to combine. Replace PowerPod and press START to resume cooking.
- 6 When cooking is complete, serve immediately.



TIP: Swap out lemon-pepper seasoning for your favorite spice blend.

SNACKS/SIDES

SNACKS/SIDES

Garlicky Green Beans

Prep: 10 minutes | **Cook:** 20 minutes | **Makes:** 4–6 servings

Ingredients

- 2 pounds green beans, ends trimmed
- 3 tablespoons extra virgin olive oil
- 4 large cloves garlic, peeled, minced
- Kosher salt, as desired
- Ground black pepper, as desired

Directions

- 1 Place crisper plate in the Big Batch Container. Add green beans, oil, garlic, salt, and pepper, and toss with silicone-tipped tongs to coat.
- 2 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until AIR FRY illuminates, set time to 20 minutes, and press START to begin cooking.
- 3 When 10 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently toss green beans to ensure even cooking. Replace PowerPod and press START to resume cooking.
- 4 When cooking is complete, serve immediately.



TIP: Serve with chili oil for a little kick.

Coconut Shrimp

Prep: 2 minutes | **Cook:** 15 minutes | **Makes:** 4 servings

Ingredients

- 1 pound frozen breaded coconut shrimp
- Sweet chili sauce, for serving

Directions

- 1 Place crisper plate in the Big Batch Container, then place shrimp on top.
- 2 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until MAX CRISP illuminates, set time to 15 minutes, and press START to begin cooking.
- 3 When 8 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently toss shrimp to ensure even cooking. Replace PowerPod and press START to resume cooking.
- 4 When 3 minutes remain on the timer, gently toss shrimp once more. Resume cooking.
- 5 When cooking is complete, serve immediately with sweet chili sauce or as desired.



TIP: Make it a meal by serving with leftover or quick-cooking/instant rice.

Prosciutto-Wrapped Asparagus

Prep: 5 minutes | **Cook:** 10–15 minutes | **Makes:** 2 servings

Ingredients

- ½ pound thin asparagus spears, trimmed
- 2 tablespoons extra virgin olive oil
- Kosher salt, as desired
- Ground black pepper, as desired
- 8–10 slices prosciutto
- Balsamic glaze (optional)

Directions

- 1 Coat asparagus with oil, salt, and pepper. Wrap 1 slice prosciutto around 5–7 asparagus stalks, creating a tightly wrapped bundle. Continue wrapping until all asparagus is bundled.
- 2 Place crisper plate in Small Batch Container, then place asparagus bundles on top. It is ok if the bundles overlap.
- 3 Attach CRISPi PowerPod to container, press MODE until AIR FRY illuminates, set time to 10 minutes, and press START to begin cooking.
- 4 When 5 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently turn bundles. Replace PowerPod and press START to resume cooking.
- 5 Cook until browned and crispy, adding additional time if needed.
- 6 When cooking is complete, drizzle with balsamic glaze, if desired, and serve immediately.



Small Batch | 6 cup

Air Fry

BEGINNER RECIPE

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Garlic Knots

Prep: 5 minutes | **Cook:** 15 minutes | **Makes:** 4 servings

Ingredients

- 1 pound prepared pizza dough, room temperature
- 1 stick unsalted butter, cut into 1-inch pieces
- 3 tablespoons minced garlic
- Kosher salt, as desired
- Ground black pepper, as desired
- ¼ cup grated parmesan cheese
- 1 tablespoon fresh basil, chopped

Directions

- 1 Divide pizza dough into 8 equal pieces and roll each piece into a 6-inch rope then tie into a knot and allow to rest for 5 minutes.
- 2 Place butter, garlic, salt and pepper in the bottom of the Big Batch Container, add the crisper plate on top and then place knots on top of the crisper plate ensuring they are evenly spaced.
- 3 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until BAKE illuminates, set time to 15 minutes, and press START to begin cooking.
- 4 When cooking is complete, with an instant read thermometer, ensure internal temperature of knots are at least 200°F. Add additional cooking time if needed.
- 5 When desired doneness is achieved, remove crisper plate allowing knots to fall into butter mixture.
- 6 Toss knots to coat in butter mixture, sprinkle with parmesan cheese and fresh chopped basil, and serve while warm.



Big Batch | 4 qt

Bake

INTERMEDIATE RECIPE

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Herbed Chicken & Potatoes

Prep: 15 minutes | **Cook:** 40 minutes | **Makes:** 6 servings

Ingredients

- 2 pounds baby potatoes
- 1 small yellow onion, peeled, sliced ½ inch thick
- ¼ cup extra virgin olive oil, divided
- 1 teaspoon dried parsley
- 1 teaspoon garlic powder
- 1 tablespoon herbs de Provence
- 6 boneless, skinless chicken breasts (5–6 ounces each)
- Kosher salt, as desired
- Ground black pepper, as desired
- Fresh chopped parsley, for garnish, as desired

Directions

- 1 Place potatoes, onions, 2 tablespoons oil, dried parsley, garlic powder, salt, and pepper in the Big Batch Container and toss to combine.
- 2 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until AIR FRY illuminates, set time to 40 minutes, and press START to begin cooking.
- 3 Place chicken breasts on plate or cutting board. Rub with remaining 2 tablespoons oil and season with herbs de Provence, salt, and pepper to taste.
- 4 When 25 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently toss potatoes. Then, place chicken over potatoes. Replace PowerPod and press START to resume cooking.
- 5 Cooking is complete when the internal temperature of chicken reaches at least 165°F on an instant-read thermometer. Add additional cooking time if needed.
- 6 Serve hot with fresh chopped parsley, as desired.



Classic Meatloaf

Prep: 15 minutes | **Cook:** 40 minutes | **Makes:** 4–6 servings

Ingredients

- ¼ cup whole milk
- 2 large eggs
- 2 tablespoons Worcestershire sauce
- ½ cup seasoned bread crumbs
- 1 cup crispy fried onions
- 1 teaspoon Italian seasoning
- 1 teaspoon garlic powder
- Kosher salt, as desired
- Ground black pepper, as desired
- 2 pounds 90/10 lean ground beef

Glaze

- 1 cup ketchup
- ¼ cup apple cider vinegar
- 3 tablespoons light brown sugar

Directions

- 1 In a large bowl, combine milk, egg, Worcestershire sauce, bread crumbs, fried onions, and seasonings. Mix until completely combined with a paste-like consistency. Add ground beef and mix to combine. Shape mixture into a 2-inch thick loaf.
- 2 Place crisper plate in the large Big Batch Container, then place meatloaf on top.
- 3 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until AIR FRY illuminates, set time to 40 minutes, and press START to begin cooking.
- 4 Prepare glaze by combining all glaze ingredients in a small bowl. Mix until brown sugar has completely dissolved.
- 5 When 5 minutes remain on the timer, remove PowerPod and brush half the glaze over the meatloaf. Replace PowerPod and press START resume cooking.
- 6 Cooking is complete when internal temperature of the meatloaf reaches at least 155°F on an instant-read thermometer. Add additional time as needed.
- 7 When cooking is complete, allow meatloaf to rest for 5 minutes before slicing and serving with remaining glaze.



Crispy Whole Chicken

Prep: 5 minutes | **Cook:** 60 minutes | **Makes:** 4 servings

Ingredients

- 3–4-pound whole roaster chicken, patted dry, giblets removed
- 2 tablespoons extra virgin olive oil
- Kosher salt, as desired
- Ground black pepper, as desired
- Lemon wedges, for garnish

Directions

- 1 Rub entire chicken with olive oil and season generously with salt and pepper.
- 2 Place crisper plate in the Big Batch Container, then place the chicken on top.
- 3 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until AIR FRY illuminates, set time to 60 minutes, and press START to begin cooking.
- 4 Cooking is complete when internal temperature of chicken reaches at least 165°F on an instant-read thermometer. Add additional cooking time if needed.
- 5 Transfer chicken to a cutting board and let rest for 5–10 minutes before slicing. Serve hot with lemon wedges.



Big Batch | 4 qt

Air Fry

BEGINNER RECIPE



Philly Cheesesteaks

Prep: 10 minutes | **Cook:** 30 minutes | **Makes:** 4 servings

Ingredients

2 small bell peppers, thinly sliced
1 white onion, trimmed, peeled, thinly sliced
2 tablespoons extra virgin olive oil
Kosher salt, as desired
Ground black pepper, as desired
2 pounds sirloin steak, thinly sliced
5 slices American or provolone cheese
4 sub rolls, toasted

Directions

- 1 Place bell peppers, onions, oil, salt, and pepper in the Big Batch Container, then toss gently to combine.
- 2 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until AIR FRY illuminates, set time to 30 minutes, and press START to begin cooking.
- 3 Season steak with salt and pepper as desired.
- 4 When 23 minutes remain on the timer, remove PowerPod and place steak over peppers and onions. Replace PowerPod and press START to resume cooking.
- 5 Every 3–4 minutes, remove PowerPod and toss steak, peppers, and onions to ensure even cooking.
- 6 When 1 minute remains on the timer, remove PowerPod and place cheese slices in a single layer over steak mixture, then replace PowerPod and press START to resume cooking.
- 7 When cooking is complete, serve cheesesteaks on toasted sub rolls.



Big Batch | 4 qt

Air Fry

BEGINNER RECIPE



Mini Pizzas

Prep: 5 minutes | **Cook:** 3–5 minutes | **Makes:** 1 serving

Ingredients

- 1 English muffin, cut in half
- ¼ cup marinara sauce
- ¼ cup shredded mozzarella cheese

Toppings (optional)

- Mini pepperoni
- Crumbled bacon
- Sliced olives
- Sliced banana peppers

Directions

- 1 Top each English muffin half evenly with marinara, cheese, and toppings as desired.
- 2 Place crisper plate in the Small Batch Container, then place mini pizzas on top.
- 3 Attach CRISPi PowerPod to container, press MODE until AIR FRY illuminates, set time to 3 minutes, and press START to begin cooking.
- 4 Cook until English muffin is toasted and cheese has melted, adding additional time if needed.
- 5 When cooking is complete, allow pizzas to cool for 1–2 minutes. Serve warm.



Small Batch | 6 cup

Air Fry

BEGINNER RECIPE

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Grilled Cheese

Prep: 5 minutes | **Cook:** 8 minutes | **Makes:** 1 serving

Ingredients

- 2 slices white bread
- 3 slices American cheese
- 1 tablespoon mayonnaise, divided

Fillings (optional)

- 2 slices deli ham
- 2 slices deli turkey
- ½ Roma tomato, thinly sliced
- 1 tablespoon pickled jalapeño peppers, diced

Directions

- 1 Place cheese on both slices of bread, topping cheese with fillings as desired. Close the sandwich and spread mayonnaise evenly on both sides of sandwich.
- 2 Place crisper plate in the Small Batch Container, then place sandwich on plate.
- 3 Attach CRISPi PowerPod to container, press MODE until AIR FRY illuminates, set time to 8 minutes, and press START to begin cooking.
- 4 When 5 minutes remain on the timer, remove PowerPod and use a nonstick spatula to gently flip sandwich. Replace PowerPod and press START to resume cooking.
- 5 When cooking is complete, cut grilled cheese in half and serve immediately.



Small Batch | 6 cup

Air Fry

BEGINNER RECIPE

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TIP: If desired, swap out the English muffin for mini naan bread.

TIP: To ensure cheese adheres to bread while cooking, firmly press down on top slice of bread.

Beef & Vegetable Skewers

Prep: 15 minutes | **Cook:** 7 minutes | **Makes:** 1 serving
Accessories: 4 wooden skewers (3 ¾ inches long), soaked in water

Ingredients

- 1 tablespoon extra virgin olive oil
- 1 teaspoon shawarma spice blend
- Ground black pepper, as desired
- ¼ teaspoon kosher salt
- ¼ pound sirloin steak, cut in 1-inch chunks
- ½ small red bell pepper, seeded, cut in 1-inch pieces
- ½ small red onion, peeled, cut in 1-inch pieces

For serving (optional)

- Tzatziki sauce
- Pita bread

Directions

- 1 In a small bowl, add oil, shawarma spice blend, pepper, salt, and mix to combine. Add beef, peppers, and onions to oil mixture, and toss to coat evenly.
- 2 Assemble skewers in following order (dividing ingredients evenly): beef, peppers, onions.
- 3 Place crisper plate in the Small Batch Container, then place skewers on top in a single layer.
- 4 Attach CRISPi PowerPod to container, press MODE until AIR FRY illuminates, set time to 7 minutes, and press START to begin cooking.
- 5 When 3 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently flip skewers. Replace PowerPod and press START to resume cooking.
- 6 Cooking is complete when internal temperature of beef reaches at least 145°F on an instant-read thermometer. Add additional cooking time if needed.
- 7 When cooking is complete, serve immediately with tzatziki sauce and pita bread if desired.



Small Batch | 6 cup

Air Fry

BEGINNER RECIPE

Crispy Taquitos

Prep: 15 minutes | **Cook:** 10 minutes | **Makes:** 2 servings

Ingredients

- 1 cup cooked taco meat (beef, chicken, pork, or turkey)
- 2 tablespoons sour cream, plus extra for serving
- ½ cup shredded cheddar cheese
- ¼ teaspoon garlic powder
- 2 tablespoons salsa, plus extra for serving
- 8 corn tortillas (6-inch diameter), warmed
- Nonstick cooking spray

Directions

- 1 In a small bowl, combine meat, sour cream, cheese, garlic powder, and salsa. Stir to combine.
- 2 Place 2 tablespoons meat mixture in each tortilla. Gently roll tortillas, ensuring filling does not spill out.
- 3 Place crisper plate in the Small Batch Container. Place 4 taquitos on plate, then lightly spray them with cooking spray.
- 4 Attach CRISPi PowerPod to container, press MODE until AIR FRY illuminates, set time to 10 minutes, and press START to begin cooking.
- 5 When 4 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently flip taquitos. Replace PowerPod and press START to resume cooking.
- 6 When cooking is complete, transfer taquitos to a serving plate and cover with aluminum foil.
- 7 Repeat steps 3–6 for remaining taquitos. When cooking is complete, serve taquitos warm with additional salsa and sour cream if desired.



Small Batch | 6 cup

Air Fry

BEGINNER RECIPE

TIP: Soak wooden skewers in water for at least 15 minutes.



Chicken Parmesan

Prep: 5 minutes | **Cook:** 15 minutes | **Makes:** 1 servings

Ingredients

1 raw, pre-breaded, ready-to-cook chicken cutlet (6–8 ounces)

2–3 tablespoons marinara sauce

2–3 slices fresh mozzarella cheese

Fresh basil or parsley, for garnish (optional)

Directions

- 1 Place chicken cutlet in the Small Batch Container.
- 2 Attach CRISPi PowerPod to container, press MODE until AIR FRY illuminates, set time to 15 minutes, and press START to begin cooking.
- 3 When 8 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently flip cutlet. Replace PowerPod to and press START resume cooking.
- 4 When 3 minutes remain on the timer, remove PowerPod and spread marinara sauce over chicken, then lay the slices of mozzarella cheese on top of the sauce. Replace PowerPod and press START to resume cooking.
- 5 When cooking is complete, garnish with fresh basil or parsley if desired. Serve immediately.



Small Batch | 6 cup

Air Fry

BEGINNER RECIPE



TIP: Serve with fresh or leftover pasta.

Apple Turnovers

Prep: 5 minutes | **Cook:** 17 minutes | **Makes:** 1–2 servings

Ingredients

- ¼ sheet (2 ounces) frozen puff pastry dough, thawed, rolled into 6 ½-inch square and cut into 2 triangles
- ¼ cup pre-made apple pie filling, divided
- 1 large egg, beaten
- 1 teaspoon course sugar, divided

Glaze (optional)

- 2 tablespoons powdered sugar
- 1 teaspoon water

Directions

- 1 Lay out the 2 triangles of puff pastry dough on a clean work surface. Place 2 tablespoons apple pie filling in the center of each square.
- 2 Brush edges of squares with egg, then fold into triangles and use a fork to press down and seal the edges.
- 3 Brush tops of each pastry with egg, then sprinkle each with ½ teaspoon sugar.
- 4 Place crisper plate in the Small Batch Container, then place pastries on top.
- 5 Attach CRISPi PowerPod to container, press MODE until BAKE illuminates, set time to 17 minutes, and press START to begin cooking.
- 6 When 5 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently flip pastries. Replace PowerPod and press START to resume cooking.
- 7 Prepare glaze by combining powdered sugar and water in a small bowl. Mix until combined and smooth, adding extra water ½ teaspoon at a time as needed.
- 8 When cooking is complete, drizzle with glaze and serve.



Small Batch | 6 cup

Bake

INTERMEDIATE RECIPE

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Blueberry Crisp

Prep: 5 minutes | **Cook:** 25 minutes | **Makes:** 2 servings

Ingredients

- 1 ½ cups fresh blueberries, rinsed
- 2 teaspoons granulated sugar
- 2 teaspoons all-purpose flour
- 3 tablespoons unsalted butter, melted
- 3 tablespoons packed light brown sugar
- ¼ cup all-purpose flour
- ¼ cup old-fashioned oats
- ⅛ teaspoon ground cinnamon
- Pinch kosher salt

For serving (optional)

- Vanilla ice cream
- Whipped cream

Directions

- 1 Place blueberries, sugar, and flour in the Small Batch Container. Gently stir to combine, evenly coating berries in sugar and flour.
- 2 In a small bowl, combine all topping ingredients and stir until well incorporated.
- 3 Sprinkle topping over berry mixture in even layer.
- 4 Attach CRISPi PowerPod to container, press MODE until BAKE illuminates, set time to 25 minutes, and press START to begin cooking.
- 5 When cooking is complete, allow to cool for 5 minutes, then serve with ice cream and/or whipped cream if desired.



Small Batch | 6 cup

Bake

INTERMEDIATE RECIPE

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TIP: Swap blueberries out for your favorite fresh berries.

Big Batch Air Fry Chart

NOTE: If cooking smaller amounts of food, use the recommended function, but reduce the time. For best results, check food periodically and shake or toss it often until it reaches the desired doneness.

NOTE: Install crisper plate before cooking.

NOTE: When cooking multiple foods back to back, reduce cook time by 3–5 minutes to prevent overcooking.

NOTE: Be sure to first install the PowerPod in the adapter, then place the assembled pod and adapter on the large container.

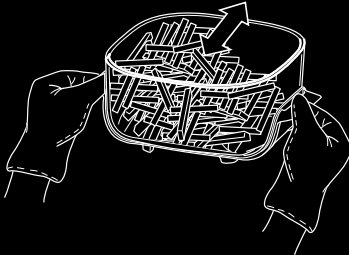
INGREDIENT	AMOUNT	PREPARATION	OIL	FUNCTION	COOK TIME	INTERACTION
VEGETABLES						
Asparagus	2 bunches	Stems trimmed	Toss with 2 Tsp oil	AIR FRY	15–20 mins	None
Bell peppers	8 peppers	Seeded, cut in quarters	None	AIR FRY	25–35 mins	Flip halfway through cooking
Broccoli	2 heads (1 1/2 lbs)	Cut in 1-inch florets	Toss with 1 Tbsp oil	AIR FRY	15–20 mins	Toss halfway through cooking
Brussels sprouts	1 1/2 lbs	Cut in half, stems removed	Toss with 1 Tbsp oil	AIR FRY	15–20 mins	Toss halfway through cooking
Butternut squash	3 lbs	Peeled, cut in 1–2-inch pieces	Toss with 1 Tbsp oil	AIR FRY	25–30 mins	Toss halfway through cooking
Carrots	2 lbs	Peeled, cut in 1/2-inch pieces	Toss with 1 Tbsp oil	AIR FRY	25–30 mins	None
Cauliflower	1 large head (1 1/2 lbs)	Cut in 1-inch florets	Toss with 2 Tbsp oil	AIR FRY	20–25 mins	Toss halfway through cooking
Green beans	1 1/2 lbs	Trimmed	Toss with 1 Tbsp oil	AIR FRY	20–25 mins	Toss halfway through cooking
Kale (for chips)	3 cups, packed	Torn in pieces, stems removed	None	AIR FRY	10–15 mins	Toss halfway through cooking
Mushrooms	2 1/2 lbs	Rinsed, cut in quarters	Toss with 1 Tbsp oil	AIR FRY	20–25 mins	None
Sweet potatoes	2 1/2 lbs	Cut in 1/2-inch pieces	Toss with 1 Tbsp oil	AIR FRY	30–35 mins	Toss halfway through cooking
Zucchini	2 lbs	Cut in 1/2-inch rounds	Toss with 1 Tbsp oil	AIR FRY	20–25 mins	Toss halfway through cooking
POULTRY						
Chicken breasts, boneless	5–6 breasts (6–8 oz. each)	None	None	AIR FRY	20–25 mins	None
Chicken drumsticks	6 each (1 1/2 lbs)	None	None	AIR FRY	15–20 mins	None
Chicken wings	2 lbs	Drumettes & flats	1 Tbsp	AIR FRY	30–35 mins	Toss twice during cooking
SEAFOOD						
Crab cakes	4 cakes (6–8 oz. each)	None	Brush with oil	AIR FRY	15–20 mins	None
Salmon fillets	4 fillets (4 oz. each)	None	Brush with oil	AIR FRY	10–15 mins	None
Shrimp	2 lbs	Whole, peeled, tails on	Toss with 1 Tbsp oil	AIR FRY	15–20 mins	None

For best results, shake or toss often.

For best results flip food halfway through cooking. We recommend frequently checking your food and flipping with silicone-tipped tongs to ensure desired results. Use these cook times as a guide, adjusting to your preference.



OR



Big Batch Air Fry Chart, continued

NOTE: If cooking smaller amounts of food, use the recommended function, but reduce the time. For best results, check food periodically and shake or toss it often until it reaches the desired doneness.

NOTE: Install crisper plate before cooking.

NOTE: When cooking multiple foods back to back, reduce cook time by 3–5 minutes to prevent overcooking.

NOTE: Be sure to first install the PowerPod in the adapter, then place the assembled pod and adapter on the large container.

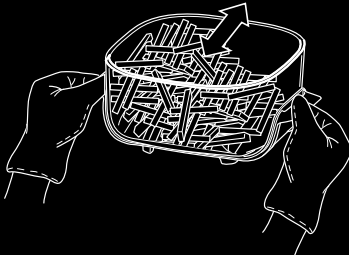
INGREDIENT	AMOUNT	PREPARATION	OIL	FUNCTION	COOK TIME	INTERACTION
BEEF						
Burgers	4 patties, 80% lean (1/4 lb each), 1-inch thick	None	None	AIR FRY	10–15 mins	Flip halfway through cooking
Hot dogs	18 each	None	None	AIR FRY	10–15 minutes	Flip halfway through cooking
Meatballs, fresh	12 meatballs (2 oz. each)	None	None	AIR FRY	15–20 mins	None
Steaks	5 steaks (6 oz. each)	None	None	AIR FRY	10–15 mins	None
Strip steaks	2 steaks (10–12 oz. each)	None	None	AIR FRY	15–20 mins	None
PORK						
Bacon	8 strips, cut in half	None	None	AIR FRY	10–15 mins	None
Pork chops	5 boneless chops (8 oz. each)	None	Brush with oil	AIR FRY	15–20 mins	None
Pork tenderloin	2 tenderloins (1–1 1/2 lbs), cut in half	Whole	Brush with oil	AIR FRY	30–35 mins	Flip halfway through cooking
Sausages	8 sausages	Whole	None	AIR FRY	15–20 mins	None
FROZEN FOODS						
Burgers	4 patties, 80% lean (1/4 lb each)	None	None	MAX CRISP	15–20 mins	None
Chicken nuggets	1 1/2 boxes (1 1/2 lbs)	None	None	MAX CRISP	15–20 mins	Toss halfway through cooking
Egg bites	9 bites (2 oz. each)	None	None	MAX CRISP	10–15 mins	None
Fish fillets	1 box (6 fillets)	None	None	MAX CRISP	10–15 mins	None
Fish sticks	18 fish sticks (11 oz.)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking
French fries	2 lbs	None	None	MAX CRISP	30–35 mins	Toss halfway through cooking
Hashbrown patties	5 patties (10 oz.)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking
Mozzarella sticks	2 boxes (11 oz. each)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking
Pizza rolls	2 bags (20 oz. each)	None	None	MAX CRISP	10–15 mins	Toss halfway through cooking
Popcorn shrimp	2 boxes (14–16 oz. each)	None	None	MAX CRISP	15–20 mins	Toss halfway through cooking
Pot stickers	2 bags (12 oz. each)	None	None	MAX CRISP	20–25 mins	Flip halfway through cooking
Sweet potato fries	1 bag (20 oz.)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking
Tater tots	1 bag (32 oz.)	None	None	MAX CRISP	20–25 mins	Toss halfway through cooking

For best results, shake or toss often.

For best results flip food halfway through cooking. We recommend frequently checking your food and flipping with silicone-tipped tongs to ensure desired results. Use these cook times as a guide, adjusting to your preference.



OR



Small Batch Air Fry Chart

NOTE: If cooking smaller amounts of food, use the recommended function, but reduce the time. For best results, check food periodically and shake or toss it often until it reaches the desired doneness.

NOTE: Install crisper plate before cooking.

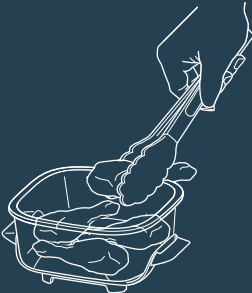
NOTE: When cooking multiple foods back to back, reduce cook time by 3-5 minutes to prevent overcooking.

NOTE: Recrisp up to 2 1/2 pounds of food in the Big Batch (4-qt container) for 15-20 minutes, or until internal temperature reaches 165°F.

INGREDIENT	AMOUNT	PREPARATION	OIL	FUNCTION	COOK TIME	INTERACTION
VEGETABLES						
Asparagus	4 oz.	Trimmed, cut in half	Toss with 1 Tbsp oil	AIR FRY	8-10 mins	Toss halfway through cooking
Bell pepper	8 oz.	Seeded, cut in strips	None	AIR FRY	10-15 mins	Toss halfway through cooking
Broccoli	1 small head	Cut in 1-inch florets	Toss with 1 Tbsp oil	AIR FRY	8-10 mins	Toss halfway through cooking
Brussels sprouts	8 oz.	Trimmed, cut in half	None	AIR FRY	10-12 mins	Toss halfway through cooking
Butternut squash	8 oz.	Peeled, cut in 1/2-inch pieces	None	AIR FRY	10-15 mins	None
Carrots	8 oz.	Cut in 1/2-inch pieces	None	AIR FRY	10-15 mins	None
Cauliflower	6 oz.	Cut in 1-inch florets	None	AIR FRY	10-15 mins	Toss halfway through cooking
Green beans	6 oz.	Trimmed	None	AIR FRY	10-15 mins	Toss halfway through cooking
Kale (for chips)	2 oz.	Torn in pieces, stems removed	None	AIR FRY	4-5 mins	None
Mushrooms	6 oz.	Rinsed, cut in quarters	None	AIR FRY	10-15 mins	None
Sweet potato	1/2 lb (1-2 medium)	Cut in 1/2-inch pieces	Toss with 1 Tbsp oil	AIR FRY	20-25 mins	Toss halfway through cooking
Zucchini	1/2 lb (1-2 medium)	Cut in 1/2-inch rounds	Toss with 1 Tbsp oil	AIR FRY	15-20 mins	Toss halfway through cooking
POULTRY						
Chicken breasts, boneless	1 breast (6-8 oz.)	None	Brush with oil	AIR FRY	15-20 mins	None
	1 breast (6-8 oz.)	Cut in 1 1/2-2-inch pieces	Toss with 1 Tbsp oil	AIR FRY	10 mins	None
Chicken drumsticks	2 drumsticks (8 oz.)	None	None	AIR FRY	12-15 mins	None
Chicken wings	3/4 lb (12 oz.)	Drumettes & flats	None	AIR FRY	20-25 mins	Toss halfway through cooking
SEAFOOD						
Crab cakes	2 cakes (6-8 oz. each)	None	None	AIR FRY	10-15 mins	None
Salmon fillets	2 fillets (4 oz. each)	None	Brush with oil	AIR FRY	10-15 mins	None
Shrimp	8 oz.	Whole, peeled, tails removed	None	AIR FRY	8-10 mins	Flip halfway through cooking
BEEF						
Burgers	2 patties, 80% lean (1/4 lb each)	None	None	AIR FRY	10-15 mins	None
Hot dogs	4 hot dogs	Whole	None	AIR FRY	10-15 mins	Flip halfway through cooking
Meatballs, fresh	5 meatballs (2 oz. each)	None	None	AIR FRY	8-12 mins	None
Steak	1 steak (10-12 oz.)	None	None	AIR FRY	10-15 mins	None
Strip steak	1 steak (6-8 oz.)	None	None	AIR FRY	15 mins	None
PORK						
Pork chops	2 chops (6-8 oz. each)	None	None	AIR FRY	15-20 mins	None
Pork tenderloin	1 loin (25-30 oz.)	Cut in thirds	None	AIR FRY	20-25 mins	None
Sausages	4 sausages	None	None	AIR FRY	10-15 mins	None

For best results, shake or toss often.

For best results flip food halfway through cooking. We recommend frequently checking your food and flipping with silicone-tipped tongs to ensure desired results. Use these cook times as a guide, adjusting to your preference.



OR



Small Batch Air Fry Chart, continued

NOTE: If cooking smaller amounts of food, use the recommended function, but reduce the time. For best results, check food periodically and shake or toss it often until it reaches the desired doneness.

NOTE: Install crisper plate before cooking.

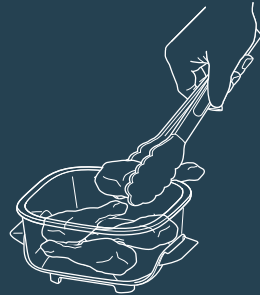
NOTE: When cooking multiple foods back to back, reduce cook time by 3-5 minutes to prevent overcooking.

NOTE: Recrisp up to 2 1/2 pounds of food in the Big Batch (4-qt container) for 15-20 minutes, or until internal temperature reaches 165°F.

INGREDIENT	AMOUNT	PREPARATION	OIL	FUNCTION	COOK TIME	INTERACTION
FROZEN FOODS						
Burger	1 patty (1/3 lb)	None	None	MAX CRISP	15-20 mins	None
Chicken nuggets	1 1/2 box (6 oz., 10 count)	None	None	MAX CRISP	10 mins	None
Egg bites	4 bites (2 oz. each)	None	None	MAX CRISP	10-15 mins	None
Fish fillets	3 fillets (2 oz. each)	None	None	MAX CRISP	10-15 mins	None
Fish sticks	8 fish sticks (6 oz.)	None	None	MAX CRISP	8-10 mins	None
French fries	1 1/2 lb	None	None	MAX CRISP	10-15 mins	Toss halfway through cooking
Hashbrown patties	2 patties (4 oz.)	None	None	MAX CRISP	10-15 mins	Flip halfway through cooking
Mozzarella sticks	1 box (8 oz.)	None	None	MAX CRISP	6-8 mins	None
Pizza rolls	1 1/2 bag (10 oz, 20 count)	None	None	MAX CRISP	8-10 mins	None
Popcorn Shrimp	1 1/2 lb	None	None	MAX CRISP	8-10 mins	None
Pot stickers	1 1/2 bag (6 oz., 8 count)	None	None	MAX CRISP	8-10 mins	None
Sweet potato fries	1 1/2 lb	None	None	MAX CRISP	10-15 mins	Toss halfway through cooking
Tater tots	1 1/4 cups	None	None	MAX CRISP	10-15 mins	Toss halfway through cooking

For best results, shake or toss often.

For best results flip food halfway through cooking. We recommend frequently checking your food and flipping with silicone-tipped tongs to ensure desired results. Use these cook times as a guide, adjusting to your preference.



OR



Small Batch Recrisp Chart

NOTE: If cooking smaller amounts of food, use the recommended function, but reduce the time. For best results, check food periodically and shake or toss it often until it reaches the desired doneness.

NOTE: Install crisper plate before cooking.

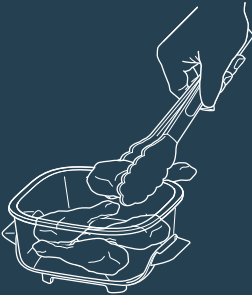
NOTE: When cooking multiple foods back to back, reduce cook time by 3-5 minutes to prevent overcooking.

NOTE: Recrisp up to 2 1/2 pounds of food in the Big Batch (4-qt container) for 15-20 minutes, or until internal temperature reaches 165°F.

INGREDIENT (COLD/REFRIGERATED & PRE-COOKED)	AMOUNT	PREPARATION	CRISPER PLATE ORIENTATION	FUNCTION	COOK TIME	INTERACTION
VEGETABLES						
Baked potato	1 large baked potato (8-10 oz.)	Cut in half	Place crisper plate in container, then place food on top	Recrisp	8-10 mins	Flip halfway through cooking
Broccoli	6 oz. (approx. 2 cups)	Cut in 1-inch florets	Place crisper plate in container, then place food on top	Recrisp	5-10 mins	Toss halfway through cooking
Brussels sprouts	8 oz. (approx. 2 cups)	Trim ends, cut in half	Place crisper plate in container, then place food on top	Recrisp	5-10 mins	Toss halfway through cooking
Roasted baby potatoes	approx. 2 cups	Cut in half	Place crisper plate in container, then place food on top	Recrisp	5-10 mins	None
Zucchini	10 oz. (approx. 2 cups)	Cut in 1/4-inch slices	Place crisper plate in container, then place food on top	Recrisp	5-10 mins	Toss halfway through cooking
PROTEINS						
Chicken breast/thigh	8 oz.	Cut in 1-inch slices	Place crisper plate in container, then place food on top	Recrisp	8-10 mins	None
Chicken nuggets	8-10 pieces (6 oz.)	None	Place crisper plate in container, then place food on top	Recrisp	5-10 mins	None
Chopped pork or brisket	8 oz. (approx. 2 cups)	Chopped or pulled	Place food in container, then place crisper plate on top	Recrisp	5-10 mins	None
Hamburger patty	1 patty (4 oz.)	None	Place crisper plate in container, then place food on top	Recrisp	8-10 mins	None
Meatballs	10-12 oz. (approx. 2 cups)	None	Place crisper plate in container, then place food on top	Recrisp	8-10 mins	Stir halfway through cooking
Pork tenderloin	8 oz.	Cut in 1/2-inch slices	Place crisper plate in container, then place food on top	Recrisp	8-10 mins	None
Salmon	2 fillets (12 oz.)	None	Place crisper plate in container, then place food on top	Recrisp	8-10 mins	None
Steak	8 oz.	Cut in 1-inch slices	Place crisper plate in container, then place food on top	Recrisp	8-10 mins	None
Shrimp	10-12 large shrimp (6 oz.)	None	Place crisper plate in container, then place food on top	Recrisp	5-10 mins	Flip halfway through cooking
Turkey breast	8 oz.	Cut in 1/2-inch slices	Place crisper plate in container, then place food on top	Recrisp	8-10 mins	None

For best results, shake or toss often.

For best results flip food halfway through cooking. We recommend frequently checking your food and flipping with silicone-tipped tongs to ensure desired results. Use these cook times as a guide, adjusting to your preference.



OR



Small Batch Recrisp Chart, continued

NOTE: If cooking smaller amounts of food, use the recommended function, but reduce the time. For best results, check food periodically and shake or toss it often until it reaches the desired doneness.

NOTE: Install crisper plate before cooking.

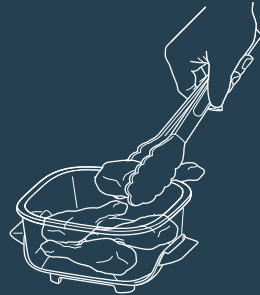
NOTE: When cooking multiple foods back to back, reduce cook time by 3-5 minutes to prevent overcooking.

NOTE: Recrisp up to 2 1/2 pounds of food in the Big Batch (4-qt container) for 15-20 minutes, or until internal temperature reaches 165°F.

INGREDIENT (COLD/REFRIGERATED & PRE-COOKED)	AMOUNT	PREPARATION	CRISPER PLATE ORIENTATION	FUNCTION	COOK TIME	INTERACTION
LEFOVER FAVORITES						
Breakfast sandwich	1 sandwich (6-8 oz.)	Cut in half	Place crisper plate in container, then place food on top	Recrisp	5-10 mins	Flip halfway through cooking
Burrito		None	Place crisper plate in container, then place food on top	Recrisp	5-10 mins	Flip halfway through cooking
Chinese takeout (Lo Mein)		None	Place food in container, then place crisper plate on top	Recrisp	5-10 mins	Mix halfway through cooking
Dumplings	8 oz. (approx. 2 cups)	Add 1 tablespoon water over dumplings	Place crisper plate in container, then place food on top	Recrisp	5-10 mins	None
French fries	4 oz. (approx. 2 cups)	None	Place crisper plate in container, then place food on top	Recrisp	3-5 mins	None
Grilled cheese	1 sandwich (approx. 4 oz.)	Cut in half	Place crisper plate in container, then place food on top	Recrisp	5-10 mins	Flip halfway through cooking
Pancakes	1 pancake (approx. 2 oz.)	None	Place crisper plate in container, then place food on top	Recrisp	5-10 mins	Flip halfway through cooking
Pasta	6 oz. (approx. 2 cups)	Add 1 tablespoon water	Place food in container, then place crisper plate on top	Recrisp	3-5 mins	Stir halfway through cooking
Pizza slice	1 slice (2 1/2 oz.)	None	Place crisper plate in container, then place food on top	Recrisp	5-10 mins	None
Quesadilla	1 small quesadilla (approx. 4 oz.)	Cut in half	Place crisper plate in container, then place food on top	Recrisp	5-10 mins	Flip halfway through cooking
Rice	2 cups (8 oz.)	Add 1 tablespoon water	Place food in container, then place crisper plate on top	Recrisp	5-10 mins	Stir halfway through cooking

For best results, shake or toss often.

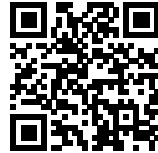
For best results flip food halfway through cooking. We recommend frequently checking your food and flipping with silicone-tipped tongs to ensure desired results. Use these cook times as a guide, adjusting to your preference.



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