

## **RAPID BAKE**

### **Salted Chocolate Chip Cookies**

**TIP** The timer will start counting down as soon as the unit has preheated. Simply turn the dial to add time.

#### **BEGINNER RECIPE**

**PREP: 10 MINUTES**

**MARINATE: 1–24 HOURS**

**PREHEAT: 60 SECONDS**

**COOK: 25 MINUTES**

**MAKES: 4 SERVINGS**

#### **INGREDIENTS**

1 stick (4 ounces) unsalted butter, melted, cooled  
1/2 cup dark or light brown sugar, packed  
1/4 cup granulated sugar  
1/2 teaspoon kosher salt (plus additional for sprinkling)  
1/4 teaspoon baking soda  
1/4 teaspoon baking powder  
1 large egg  
1 teaspoon vanilla extract  
1 1/4 cups all-purpose flour  
3/4 cup semi-sweet chocolate chips

#### **DIRECTIONS**

1. In a large bowl, add the butter, dark brown sugar, granulated sugar, salt, baking soda, and baking powder. Whisk until fully combined and slightly thick.
2. Add the egg and vanilla extract and whisk to combine. The mixture should appear light.
3. Add the flour and mix with a rubber spatula until loosely combined.
4. Add the chocolate chips and mix until evenly combined.
5. Install SearPlate in the bottom level of the unit, then close the door. Select RAPID BAKE, set temperature to 350°F and set time to 6 to 8 minutes, depending on desired doneness. Press the setting dial to begin preheating.
6. Portion the dough into 24 balls, about 1 tablespoon each. Once the dough is divided, press the dough down to slightly flatten, then sprinkle with kosher salt. Use parchment for easy clean up or loading of cookies.
7. When unit has preheated, open door, carefully remove the SearPlate with oven mitts and place on top of oven. Place 12 cookies on the tray in four rows of three, spaced about 1-inch apart. Reinstall the SearPlate in the bottom level of the unit and close the door to begin cooking.
8. When baking is complete, remove SearPlate and set aside to cool. Allow cookies to cool for 7 to 10 minutes before serving. The remaining cookie dough can be baked, refrigerated for up to a week, or frozen for up to a month.

## **SEAR CRISP**

### **Herbed Pork Tenderloin with Roasted Carrots & Parmesan Baby Potatoes**

**TIP:** For guidance on other foods to cook with the Sear Crisp function, refer to the Sear Crisp.

#### **BEGINNER RECIPE**

**PREP: 5 MINUTES**

**PREHEAT: APPROX. 5–7 MINUTES**

**COOK: 30 MINUTES (INTERNAL TEMP 145°F)**

**MAKES: 4–6 SERVINGS**

#### **INGREDIENTS**

**2 pork tenderloins (1 pound each)**

**6 tablespoons canola oil, divided**

**Herb seasoning of choice, as desired**

**1 pound bag baby carrots**

**Kosher salt, as desired**

**Ground black pepper, as desired**

**1 1/2 pounds baby potatoes, halved**

**2 tablespoons grated or shaved Parmesan cheese**

**2 tablespoons chopped parsley**

#### **DIRECTIONS**

1. **Install SearPlate in the bottom level of the unit, then close door. Select SEAR CRISP, set temperature to 425°F, and set time to 30 minutes. Press the setting dial to begin preheating.**
2. **Coat each pork tenderloin with 1 tablespoon canola oil, then apply herb seasoning as desired.**
3. **In a medium bowl, toss the baby carrots with 2 tablespoons canola oil, salt, and pepper until evenly coated.**
4. **In a separate medium bowl, toss the halved baby potatoes in the remaining 2 tablespoons canola oil, salt, and pepper until evenly coated.**
5. **When unit has preheated, open door, carefully remove the SearPlate with oven mitts and place on top of oven. Place the pork tenderloins on the left side, carrots in the center, and potatoes on the right.**
6. **Reinstall the SearPlate in the bottom level of the unit and close the door to begin cooking.**
7. **When cooking is complete, make sure pork is cooked through with a thermometer. The internal temperature should read 145°F or higher. Remove the potatoes from the pan and toss with Parmesan cheese and parsley. Allow the pork tenderloin to rest for minutes, then slice and serve with vegetables.**

## **FRESH PIZZA**

### **Homemade Thin Crust White Pizza**

#### **BEGINNER RECIPE**

**PREP: 10 MINUTES**

**PREHEAT: APPROX. 8 MINUTES**

**COOK: 7 MINUTES**

**MAKES: 2 SERVINGS**

#### **INGREDIENTS**

**10 ounces pre-made raw pizza dough, allow to come to room temperature (68°F–70°F)**

**2 tablespoons ricotta cheese**

**2 tablespoons prepared Alfredo sauce**

**1/2 cup shredded mozzarella cheese**

**1/4 cup shredded Parmesan cheese**

**1/2 teaspoon dried Italian seasoning**

**2 teaspoons extra-virgin olive oil, divided**

#### **DIRECTIONS**

1. Install SearPlate in the bottom level of the unit, then close door. Select FRESH PIZZA, set temperature to 500°F, and set time to 7 minutes. Press the setting dial to begin preheating. The timer will start counting down as soon as the unit has preheated. Simply turn the dial to add time, or prep ingredients beforehand.
2. While unit is preheating, lightly coat a rolling pin with flour, then roll to flatten out the dough into a 12-inch round circle. Transfer the pizza dough to a sheet of parchment paper.
3. In a medium bowl, mix the ricotta and Alfredo sauce.
4. Top the dough with Alfredo and ricotta mixture, mozzarella cheese, Parmesan cheese, and Italian seasoning. Then use a pastry brush or your fingers to gently rub olive oil onto the outer edge of the dough.
5. When unit has preheated, transfer the pizza on the parchment paper to hot SearPlate (do not use metal utensils on the plate). Close door to begin cooking.
6. When cooking is complete, carefully remove pizza from the hot SearPlate. Let pizza cool for 5 minutes, then serve.

## **AIR ROAST**

### **CHEESY SPINACH AND ARTICHOKE PINWHEELS**

#### **BEGINNER RECIPE**

**PREP: 20 MINUTES**

**PREHEAT: 3-5 MINUTES**

**COOK: 15 MINUTES**

**MAKES: 8 SERVINGS**

#### **INGREDIENTS**

- 1/2 can (7 ounces) can artichoke hearts, drained and chopped**
- 1 cups baby spinach, chopped**
- 1/4 cup sour cream**
- 4 ounces cream cheese**
- 2 ½ tablespoons mayonnaise**
- 1 small clove garlic**
- 1/8 teaspoon onion powder**
- Kosher salt, to taste**
- Ground black pepper, to taste**
- 1/2 cup shredded mozzarella cheese**
- 2 tablespoons grated Parmesan cheese**
- 1 (8 ounce) tubes crescent rolls**
- Nonstick cooking spray**
- 1 large egg, beaten**

#### **DIRECTIONS**

- 1. In a large bowl, combine the artichoke hearts, spinach, sour cream, cream cheese, mayonnaise, garlic, and onion powder. Season with salt and pepper. Add the mozzarella and Parmesan cheeses and stir to combine.**
- 2. Unroll tube of crescent rolls and press the perforations to seal, creating a rectangle about 13 by 18 inches.**
- 3. Divide the spinach-artichoke mixture between the rectangles, spreading it into an even layer across the surface.**
- 4. Starting at the shortest side, roll up the rectangle to create a log, and press the visible edges to seal. Cut the log crosswise into 8 pieces.**
- 5. Lightly coat the sheet pans with cooking spray. Arrange the pinwheels cut side down on the pans. Brush the tops of the pinwheels with the egg.**
- 6. Install the wire racks on Levels 1. Select AIR ROAST, select 2 LEVEL, set the temperature to 375°F, and set the time to 15 minutes. Press START/STOP to begin preheating.**
- 7. When the unit has preheated, place the sheet pans on the wire rack. Close the oven door to begin cooking.**
- 8. When cooking is complete, let the pinwheels cool slightly before serving.**

## **AIR FRY**

### **Air Fryer Garlic Parmesan Potato Wedges**

#### **BEGINNER RECIPE**

**PREP: 40 MINUTES**

**PREHEAT: APPROX. 1 MINUTE**

**COOK: 20 MINUTES**

**MAKES: 4 SERVINGS**

#### **INGREDIENTS**

**4 medium Yukon gold potatoes, cut in 1-inch wedges**

**Warm water as necessary, for soaking**

**3 tablespoons extra-virgin olive oil**

**3 teaspoons smoked paprika**

**3 teaspoons chili powder**

**3 teaspoons dried Italian seasoning**

**1/2 teaspoon ground black pepper**

**2 teaspoons kosher salt**

**3 cloves garlic, peeled, minced**

**1/2 cup grated Parmesan cheese**

**1/4 cup fresh chopped Italian parsley**

#### **DIRECTIONS**

1. Place the potato wedges in a large bowl and cover with water as necessary. Let soak for 30 minutes, then strain and pat dry.
2. In a medium bowl, toss the dried potatoes wedges with olive oil, paprika, chili powder, Italian seasoning, pepper, salt, garlic, and Parmesan cheese.
3. Install the SearPlate in the bottom level of the unit, then close the door. Select AIR FRY, set temperature to 350°F, and set time to 20 minutes. Press the setting dial to begin preheating.
4. While unit is preheating, arrange potato wedges in the Air Fry Basket, making sure they are not crowding each other. When unit has preheated, open door and slide the basket into the top rails. Close door to begin cooking.
5. After 10 minutes, use silicone-tipped tongs to flip the potato wedges. Close door to finish cooking.
6. When cooking is complete, remove the basket from the oven and garnish potato wedges with Italian parsley.