



BUFFALO CHICKEN WINGS

8-IN-1 AIR FRYER OVEN

BUFFALO CHICKEN WINGS

BY CHEF GEOFFREY ZAKARIAN

Serves: 4 People

INGREDIENTS

Nonstick cooking spray

For the wings:

2 pounds chicken wings, drumsticks and flats

1 teaspoon kosher salt

For the sauce:

¼ cup hot sauce, preferably Frank's

1 tablespoon unsalted butter

DIRECTIONS

- To make the wings: Place the Air Fry Basket onto the Baking Pan. Spray the Air Fry Basket with the nonstick cooking spray. Put the chicken wings into the prepared Air Fry Basket. Season generously with kosher salt. Put pan into the middle rack of the Air Fryer Oven. Set to Air Fry at 400°F for 20 minutes.
- To make the sauce: Place hot sauce in medium mixing bowl. Melt unsalted butter in saucepan then whisk into hot sauce.
- When wings are done cooking, immediately toss into sauce and serve.

TIP: Wings are best served with blue cheese sauce dipping sauce, fresh carrot sticks and celery.



CHURROS

8-IN-1 AIR FRYER OVEN

CHURROS

BY CHEF GEOFFREY ZAKARIAN

Serves: 2-4 People

INGREDIENTS

For the cinnamon sugar:

¼ cup granulated sugar

1 teaspoon ground cinnamon

For the churros:

½ cup water

½ stick unsalted butter (4 tablespoons)

1 tablespoon granulated sugar

½ cup all-purpose flour

1 teaspoon vanilla extract

1 whole egg, plus 1 egg white

DIRECTIONS

- To make the cinnamon sugar: In medium mixing bowl whisk granulated sugar and cinnamon until combined. Set aside.
- To make the churros: In a small saucepan, bring the water, butter and sugar to a simmer over medium high heat. Add the flour and quickly stir it in with a silicone spatula or wooden spoon. Continue to cook, stirring constantly, until mixture starts to pull away from the sides of the pan, about 3 minutes. Transfer to a large bowl.
- Using same silicone spatula or wooden spoon, beat the flour mixture for a few minutes until cooled slightly. Stir in the vanilla. Stir in the egg, then the egg white, making sure each egg is incorporated before adding the next. Combine thoroughly.
- With a pastry bag or gallon zip lock bag with ½ inch opening, pipe the mixture directly onto the Baking Tray of the Air Fryer Oven, making 3 inch long pieces and piping them at least ½ inch apart. Air fry for 20 minutes at 375°F, turning once 10 minutes in. Immediately transfer the churros into bowl with cinnamon sugar and toss to coat.

TIP: For an even more delicious treat, melt ½ cup bittersweet chocolate chips and serve alongside churros for dipping.



CLASSIC PARMESAN MEATBALLS

8-IN-1 AIR FRYER OVEN

CLASSIC PARMESAN MEATBALLS

BY CHEF GEOFFREY ZAKARIAN

Serves: 4 People

INGREDIENTS

1 small onion, cut into chunks

1 garlic clove

½ cup water

¼ pound each ground pork, veal and
80% beef

1 large egg

2 tablespoons grated Parmigiano-
Reggiano

⅓ cup unseasoned bread crumbs

2 tablespoons fresh Italian parsley,
chopped

¼ teaspoon crushed red pepper
flakes

½ teaspoon kosher salt

DIRECTIONS

- In a food processor combine the onion, garlic, and ½ cup water. Puree until very smooth. In a large mixing bowl combine the ground pork, ground veal, ground beef, egg, Parmigiano-Reggiano, bread crumbs, Italian parsley, red pepper flakes and kosher salt. Add the onion puree and, with your hands, mix until just combined.
- Wet your hands and form the meat mixture into 12 meatballs. Place on the Baking Pan and onto the middle rack of your Air Fryer Oven. Set to Convection Bake at 400°F for 20 minutes.

TIP: Serve meatballs with your favorite sauce or next day as a delicious meatball sandwich with melted provolone cheese and fresh basil.



ZAKARIAN

SWEET POTATO FRIES WITH ROSEMARY AIOLI

8-IN-1 AIR FRYER OVEN

SWEET POTATO FRIES WITH ROSEMARY AIOLI

BY CHEF GEOFFREY ZAKARIAN

Serves: 2-4 People

INGREDIENTS

For the Rosemary Aioli:

½ cup mayonnaise

1 teaspoon fresh rosemary, chopped

1 small garlic clove, chopped

⅛ teaspoon cayenne pepper

½ teaspoon fresh lemon juice

For the Sweet Potato Fries:

1 pound sweet potatoes (about 2 medium), cut lengthwise into ¼ inch thick pieces

1 tablespoon extra virgin olive oil

1 teaspoon kosher salt

DIRECTIONS

- To make the rosemary aioli: In small mixing bowl, combine mayonnaise, fresh rosemary, chopped garlic, cayenne pepper and lemon juice. Whisk until well combined. Set aside.
- To make the sweet potato fries: Place the Air Fry Basket on the Baking Pan. Put the cut sweet potatoes into a small bowl and toss with the extra virgin olive oil. Sprinkle with the kosher salt and toss again. Put the cut sweet potatoes into the Air Fry Basket in a single layer.
- Put assembled Baking Pan and Air Fry Basket into the Air Fryer Oven in the middle rack. Set to Air Fry at 400°F for 15 minutes. Cook until golden brown and crispy.

TIP: Serve these alongside a nice piece of grilled chicken or marinated flank steak. They are truly addictive.