



BASIC CRISPY BACON

5 servings

INGREDIENTS

1 lb (455 g) bacon

DIRECTIONS

1. Preheat your air fryer to 350°F.
2. Arrange bacon slices in the air fryer basket, careful to not overlap or crowd.
3. Air fry bacon for 10 minutes until golden and crispy.
4. Allow the bacon to cool until its safe to handle, then serve.

PREP TIME: 1 MINUTE COOK TIME: 10 MINUTES TOTAL TIME: 11 MINUTES



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BASIC POTATO FRIES

4 servings

INGREDIENTS

2 lbs (910 g) Russet potatoes

2 tablespoons olive oil

1 teaspoon salt

Black pepper, as needed

Water, as needed, cooled

DIRECTIONS

1. Fill a large mixing bowl with cool water two-thirds full.
2. Rinse potatoes and pat dry.
3. Slice potatoes into $\frac{1}{4}$ -inch to $\frac{3}{8}$ -inch sticks and add to water, leaving to soak for at least an hour.
4. After an hour, drain the water and rinse two more times with running water to remove excess starch from the fries, then pat dry with a paper towel.
5. Pre-heat Air Fryer to 375°F.
6. In a large mixing bowl (you can use the same as before), toss fries with oil, salt, and pepper.
7. Place in an even layer in the fry basket and set timer for 13 MINUTES.
8. After 13 minutes, toss fries and bump up the temp to 400°F, and cook for another 8 MINUTES.
9. Taste (careful, they're hot) and toss with more salt if needed.
10. Serve hot with your favorite dipping sauce.

PREP TIME: 5 MINUTES COOK TIME: 21 MINUTES TOTAL TIME: 26 MINUTES



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BASIC ROASTED POTATOES

4 servings

INGREDIENTS

- 1 lb (455 g) New potatoes, quartered
- 2 tablespoons olive oil
- ½ teaspoon salt
- Fresh parsley, chopped, to garnish

DIRECTIONS

1. Pre-heat Air Fryer to 400°F.
2. Rinse potatoes and pat dry, cut into quarters or approximately 1 ½" pieces, then toss with oil and salt.
3. Once the air fryer is heated, place seasoned potatoes in the fry basket in an even layer.
4. Air fry for 20 MINUTES, giving the basket a shake halfway through.
5. After cooking, transfer potatoes to a large mixing bowl and toss with chopped parsley and/or any other additional herbs.
6. Serve hot.

PREP TIME: 3 MINUTES COOK TIME: 20 MINUTES TOTAL TIME: 23 MINUTES



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CAJUN WHOLE CHICKEN

5 servings

INGREDIENTS

Whole chicken, 1.6 kg (3.5 lbs)
2 tablespoons Cajun seasoning
Salt & pepper, as needed
Cooking spray, as needed

DIRECTIONS

1. Pat dry the chicken and combine the cajun spices with the salt and pepper, then rub the spices all over the chicken.
2. Preheat Vortex until display indicates **Add Food**.
3. Then spray the air fryer with cooking spray and place the whole chicken inside.
4. Select **Air Fry** and adjust the temperature to 355°F (180°C) and the time 60 minutes.
5. When the cooking program has finished, use a meat thermometer to check the internal temperature of the chicken is at 165°F (75°C).
6. Let the chicken rest for 5-10 minutes before serving.

PREP TIME: 5 MINUTES COOK TIME: 60 MINUTES TOTAL TIME: 1 hr 5 MINUTES



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