

Biscuit Pretzels



Ingredients

- 1 tube jumbo biscuit dough
- 4 cups water
- 2 tablespoons baking soda
- 4 teaspoons very coarse sea salt, for garnishing

HSN Air Fryer (item #613965)

4 servings

Prep Time: 5 minutes

Cook Time: 27 minutes

Directions

1. In a medium-sized pot, bring the 4 cups of water to a boil. Once boiling, add the baking soda then reduce heat to a simmer.
2. While the water is heating, open the tube of biscuit dough.
3. Take two of the biscuits and combine them into one dough ball.
4. Roll the dough ball between your hands and on the counter or cutting board to form a long rope, like you would with Play Dough. You want the rope to be about 18 inches long.
5. Form the rope of dough into a classic pretzel shape or any other shape that you want. Set aside.
6. Repeat steps 3-4 until all of the dough is gone. You should have 4 pretzels.
7. One by one, gently place the pretzels into the simmering baking soda water. Cook for 30 seconds on one side then use a silicone or wooden slotted spoon to carefully flip the pretzel over. Cook another 30 seconds then remove to a plate or cutting board. Repeat until all of the pretzels have been boiled.
8. Place the pretzels in the air fryer. Sprinkle each with a teaspoon of the salt. Close the lid.
9. Plug in the air fryer. Turn the dial to HIGH and set the timer to 23 minutes.
10. After they have cooked for about 20 minutes, look through the clear-view glass lid to see if they are cooking evenly. If some of the edges are less golden brown than ones towards the center, open the lid and carefully use silicone tipped tongs (that will not scratch the cooking pan) to rotate the pretzels so that the paler edges are now in the center.
11. Close the lid and cook the remainder of the time.
12. When the timer sounds, open the lid and use the same heat-safe tongs to remove the pretzels. Let cool briefly then enjoy!

Air Fryer Brownies



Ingredients

1 box of brownie batter mix

The required ingredients according to the box

Nonstick cooking spray or oil

HSN Air Fryer (item #613965)

10-12 servings

Prep Time: 5 minutes

Cook Time: 16-20 minutes

Directions

1. Prepare the brownie batter according to the package instructions.
2. While not in the cooker, lightly coat the cooking pan with nonstick spray or oil.
3. Pour the batter into the cooking pan.
4. Place the cooking pan into the air fryer. Close the lid.
5. Plug in the air fryer. Turn the dial to MED and set the timer to 16 minutes.
6. When the timer sounds, open the lid. Insert a toothpick into the center of the pan. If it comes out clean without streaks of batter, the brownies are done. If they are not done, cook for an additional 4 minutes.
7. Use the heat-resistant handles to remove the pan from the air fryer and place on a folded towel or heat-safe surface. Allow to cool completely.
8. Once cool, flip onto a plate. Use only plastic or silicone utensils to cut the brownies while still in the cooking pan. Sharp or metal utensils may scratch the surface.

Zucchini Bake



Ingredients

4 tomatoes, sliced
4 zucchini, sliced
5 yellow squash, sliced
1/4 cup plus 4 tablespoons marinara sauce
1/4 cup Parmesan cheese, grated
Salt & pepper, to taste

HSN Air Fryer (item #613965)

6-8 servings
Prep Time: 5 minutes
Cook Time: 45 minutes

Directions

1. Slice the tomatoes, zucchini, and yellow squash into small circles.
2. Add 1/4 cup of the marinara sauce to the bottom of the air fryer's pan and spread around with a rubber spatula.
3. Arrange the veggies standing up in a circle around the edge moving towards the center, creating a spiral or any pattern you like.
4. Top with salt, pepper, dollops of the remaining sauce, and sprinkle with the Parmesan cheese.
5. Close the lid. Plug in your air fryer, turn the dial to MED and set the timer for 30 minutes.
6. When the full time has elapsed, reset the timer for an additional 15 minutes and continue cooking to desired doneness.
7. When done, use the heat-resistant handles to remove the pan from the cooker and place on a heat-proof oven mitt or pot holder. Allow it to cool for a few minutes.
8. Scoop out the veggies with a wooden or silicone utensil that will not scratch the cooking pan.

Biscuits

Ingredients

1 can of premade biscuit dough (8 biscuits)

OR

Homemade biscuit dough for 8 biscuits 3-4 inches in diameter

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Prep Time: 5 minutes

Cook Time: 15 minutes

Directions

1. Lay out the biscuits, one in the center and the rest in a circle around it.
2. Close the lid. Plug in your air fryer, turn the dial to MED and set the timer for 10 minutes.
3. Allow to cook until they reach desired level of golden brown. If they have finished before the timer is up, turn off the fryer.
4. Open the lid and carefully remove the biscuits with a rubber spatula or other utensil that will not scratch the pan.

Salmon & Asparagus

Ingredients

small bunch of asparagus (about 20 spears)

2 salmon fillets, about 4-6 ounces each

salt & pepper, to taste

1 teaspoon Italian seasoning

1 teaspoon garlic powder

1 teaspoon onion powder

1 teaspoon chili powder

¼ cup Italian salad dressing

HSN Air Fryer (item #613965)

2 servings

Prep Time: 5 minutes

Cook Time: 15 minutes

Directions

1. Place the salmon fillets towards the center of the cooking pan with the asparagus spread around it.
2. Season the asparagus and salmon with the salt, pepper, Italian seasoning, garlic powder, onion powder, and chili powder.
3. Pour the Italian dressing over the food.
4. Close the lid. Plug in your air fryer, turn the dial to MED and set the timer for 15 minutes.
5. Cook until the fish and asparagus are done to your liking, between 10 and 15 minutes.
6. When done, serve on plates with extra dressing from the pan spooned on top. Be sure when you are removing the salmon and asparagus to not use any metal utensils that can scratch the cooking pan.

Cheese Pizza



Ingredients

- 1 tube of refrigerated pre-made pizza crust dough
- ½ cup marinara sauce
- ½ cup shredded mozzarella cheese
- ¼ cup grated Parmesan cheese

HSN Air Fryer (item #613965)

6 servings

Prep Time: 5 minutes

Cook Time: 17 minutes

Directions

1. Open the tube of pre-made pizza crust dough. Either use the whole dough to form a circle, cut in half and leave as a square, or cut in half and form to a thinner circle for thin crust.
2. Put the dough into the cooking pan and close the lid.
3. Plug in your air fryer, turn the dial to MED and set for 7 minutes. This will be pre-baking the dough before putting on any toppings.
4. When the timer sounds after 7 minutes, open the lid and use silicone tipped tongs to flip the dough over in the pan.
5. Top the cooked dough side with the sauce and then mix of the two cheeses.
7. Close the lid, keep the heat set at MED and set the timer for 10 minutes.
8. Cook until the cheese is golden and bubbly.
9. DO NOT cut directly in the cooking pan. Instead use a large rubber spatula to slip under the pizza and transfer it to a cutting board.
10. Cut into 6 pieces and serve.

Pesto Spinach Pizza

Ingredients

1 tube of refrigerated pre-made pizza crust dough
5 ounces spinach, chopped
1 tablespoon butter
3 garlic cloves, minced
¼ cup milk
¼ cup grated Parmesan cheese
½ cup shredded mozzarella cheese
¼ cup feta cheese
Small jar pesto sauce, about 8 ounces
Pinch of red pepper flakes, to garnish

HSN Air Fryer (item #613965)

6 servings

Prep Time: 5 minutes

Cook Time: 30 minutes



Directions

1. Plug in your air fryer. With the lid closed, turn the dial to HIGH heat setting with the timer set for 30 minutes.
2. Let the air fryer pre-heat with the lid closed for about 3 minutes
3. Open the lid and add the butter. Keep the lid open and let the butter melt.
4. Once the butter is melted, toss in the garlic and spinach. Cook with the lid open and stirring with a wooden or silicone spoon that will not scratch the nonstick surface. Sauté until wilted, about 8 minutes.
5. Add the milk and Parmesan, cheese and stir until combined.
6. Turn the timer to the OFF position. Scoop out the spinach mixture into a separate bowl and set aside.
7. Use the heat-resistant handles on the pan to remove it from the air fryer to a heat-safe surface. Let the pan cool completely, then wash and dry fully. Replace the cooking pan into the air fryer.
8. Open the tube of pre-made pizza crust dough. Cut it in half to make two squares. Put one of the squares of dough into the pan and either leave it as a square or stretch into a circle. Set the other half of the dough aside.
9. Close the lid. Turn the dial to MED and set the timer for 7 minutes. This will be pre-baking the dough before you put on the toppings.
10. After the timer sounds, open the lid and flip the dough carefully using silicone tipped tongs that will not scratch the cooking pan.
11. While still in the cooking pan, top the dough with half of the spinach mixture, half of the mozzarella cheese, dollops of pesto, and half of the feta cheese.
12. Close the lid, and again set the timer for 7 minutes on MED.
13. Cook until the cheese is golden and bubbly, then top with some red pepper flakes.
14. DO NOT cut directly in the cooking pan. Instead use a large rubber spatula to slip under the pizza and transfer it to a cutting board.
15. Cut into 6 pieces and serve.
16. Repeat with the other half of the dough and remaining toppings

Air Fryer Chicken & Rice



Ingredients

Up to 4-5 large chicken breasts or 7-8 chicken thighs

Salt & pepper, to taste

Additional seasonings to taste, such as basil, oregano, etc.

2 cups dry rice

4 cups liquid to cook rice, such as chicken broth, vegetable, broth, water, etc.

Veggies of your choosing, such as red bell pepper cut into strips, pimento stuffed olives, mushrooms, onions, etc.

HSN Air Fryer (item #613965)

4-8 servings

Prep Time: 5 minutes

Cook Time: 35 minutes

Directions

1. Open the lid and place the chicken thighs into the cooking pan with skin-side down.
2. Sprinkle the chicken with the oregano, basil, and salt and pepper.
3. Close the lid. Plug in your air fryer, turn the dial to HIGH and set the timer for 20 minutes.
4. Let the chicken cook for 10 minutes. At the 10 minute mark, open the lid and use silicone tipped tongs (so they do not scratch the pan) to flip over the chicken. Close the lid and let finish cooking the remaining 10 minutes.
5. Once the timer sounds and the time has elapsed, open the lid. Add in the rice and veggies then cover with the cooking liquid of choice. Stir everything together with a wooden or silicone spoon that will not scratch the non-stick pan. Try to make sure there is no rice left on the top of the chicken.
6. Close the lid. Set the air fryer to MED, and set the timer for 12 minutes.
7. Allow the rice to cook, opening the lid to stir every now and then and closing it again.
8. If the rice is still too firm when the timer sounds, set for an additional 5 minutes and cook until the liquid is absorbed and the rice is done.
9. When the rice and chicken are done, serve on plates with a piece of chicken on top of the rice.

Garlic Parmesan Fries



Ingredients

1 russet potato, peeled and cut into French fry shaped wedges
1 tablespoon olive oil
½ tablespoon garlic powder
¼ cup Parmesan cheese, grated
Salt & pepper, to taste
Nonstick cooking spray

HSN Air Fryer (item #613965)

1 serving

Prep Time: 10 minutes

Cook Time: 25 minutes

Directions

1. After cutting the potato to desired size, place the pieces in a medium bowl.
2. Add the oil, garlic powder, cheese, and any salt and pepper to the bowl, then mix around to evenly coat all of the potato pieces.
3. Line the grill grate with aluminum foil so that the French fries do not fall through. Lightly spray the aluminum foil lined grill grate with cooking spray. Place in the center of the cooking pan.
4. Arrange the fries on the grill grate so they are not overlapping (it is OK if they are crowded as long as they do not touch or overlap).
5. Close the lid. Plug in the air fryer, and turn the dial to HIGH and set the timer for 25 minutes.
6. When they have cooked for about 12 minutes, open the lid. Using silicone tipped tongs that will not scratch the cooking pan, carefully turn over all of the French fries.
7. Cook for the remaining 13 minutes, or until they reach your desired level of doneness.
8. Using tongs, carefully remove the fries from the air fryer and place on a plate or in a bowl.
9. Salt while still hot. Let cool slightly and enjoy!

Arancini: Stuffed Italian Rice Balls



Ingredients

2 cups cooked white rice, cooled to room temperature

½ cup grated Parmesan cheese

3 eggs

2 sticks of mozzarella string cheese, cut in half , then in half again to create 4 mozzarella cubes

1 cup Italian breadcrumbs

Nonstick cooking spray

HSN Air Fryer (item #613965)

8 servings

Prep Time: 10 minutes

Cook Time: 30 minutes

Directions

1. In a medium-sized bowl, mix together the rice, Parmesan, and one of the eggs. You can start by using a heavy wooden spoon to mix, but it's always best to finish up with your hands to really squish it all together and make sure it is sticky and incorporated.
2. Take a large handful of the rice mixture and form it into a nest shape; like half of a sphere with a dimple in the center.
3. Take one of the mozzarella cheese pieces and put it in the center of this rice dimple, then form the rice around it to make the cheese the center of the rice ball. Take more rice from the bowl if you need to make them a little bigger. Be sure to really squeeze and compress the rice ball so it doesn't fall apart.
4. Repeat steps 2 & 3 with all of the mozzarella pieces; you should have 8 rice balls when you are finished.
5. In a separate, small bowl, whisk together the remaining two eggs. Have the breadcrumbs ready in another separate small bowl as well.
6. Spray the cooking pan of the air fryer with nonstick spray.
7. One by one, dip a rice ball into the beaten eggs and then roll in the breadcrumbs, making sure to shake off the excess between each step.
8. Place the breaded rice ball in the cooking pan and give the top a quick mist of the nonstick spray. This will ensure the breadcrumbs become crunchy and golden brown.
9. Repeat steps 7 & 8 until all of the rice balls are coated and in the air fryer.
10. Close the lid. Plug in your air fryer, turn the dial to HIGH and set the timer for 30 minutes.
11. After 15 minutes of cooking, open the lid. Using silicone tipped tongs that will not scratch the cooking pan, turn over each of the arancini rice balls. Give them another mist of nonstick spray.
12. When the time is up, unplug the air fryer. Use the same tongs as before and carefully remove the arancini from the air fryer and let cool briefly.
13. Serve while still warm with Nonni's or another tomato sauce.

Breaded Cauliflower Bites



Ingredients

1 head of cauliflower
3 eggs
2 tablespoons milk
Salt and pepper, to taste
1 cup Italian seasoned bread crumbs
1 cup Panko bread crumbs
½ cup grated Parmesan cheese
Nonstick cooking spray

HSN Air Fryer (item #613965)

2-4 servings
Prep Time: 20 minutes
Cook Time: 15 minutes

Directions

1. Break apart the cauliflower into bite sized florets, then set aside.
2. In a medium-sized bowl, beat the eggs with the milk and some salt and pepper, then set aside.
3. In another bowl, combine the two types of bread crumbs with the cheese.
4. Place the grill grate into the center of your air fryer.
5. One by one, dip the cauliflower florets into the egg mixture, then roll in the breadcrumb mixture; shake off the excess.
6. After coating, place them on the grill grate of the air fryer; if needed, line the grate with aluminum foil so the florets do not fall through. You might need to cook the cauliflower in batches depending on the size of your head of cauliflower.
7. Spray a light mist of the nonstick spray over the breaded cauliflower. This will ensure they become crispy and golden. Close the lid.
8. Plug in the air fryer. Turn the dial to HIGH and set the timer for 15 minutes.
9. Let the cauliflower cook until the time is up.
10. Open the lid and carefully remove the cauliflower bites with silicone tipped tongs that will not scratch the cooking pan.
11. Serve with ketchup.

Cool Ranch Chicken Bites

Ingredients

1.5lbs boneless skinless chicken breast tenders
2 cups Cool Ranch Doritos
 $\frac{3}{4}$ cup grated Parmesan cheese
2 cups all-purpose flour
Salt and pepper, to taste
2 eggs
6 tablespoons ranch dressing
Nonstick cooking spray

HSN Air Fryer (item #613965)

4-6 servings

Prep Time: 20 minutes

Cook Time: 12 minutes



Directions

1. Cut the chicken into 1-inch, bite sized pieces; set aside
2. In a medium-sized bowl, crush up the tortilla chips to a fine crumble. Mix with the Parmesan cheese; set aside.
3. In a separate bowl, beat the eggs with the ranch dressing, salt, and pepper; set aside.
4. Put the flour in another separate bowl and season with a little salt and pepper; set aside
5. Put the grill grate into the center of your air fryer. If needed, line the grate with aluminum foil so the chicken pieces don't fall through.
6. Set up in a line the flour, then egg mixture, then chip crumble, and lastly the air fryer. You are ready to start coating!
7. Dust a chicken piece with the flour, being sure to shake off the excess.
8. Next, dip it in the egg-ranch mixture.
9. Then coat evenly with the tortilla chips.
10. Place on the grill grate of the air fryer.
11. Repeat steps 7-10 until all of the chicken is coated. If they do not all fit in the fryer, cook in batches.
12. Lightly spray the tops of the chicken with the nonstick spray. This insures they get crunchy and golden brown.
13. Close the lid. Plug in the air fryer, turn the dial to HIGH and set the timer for 15 minutes.
14. After they have cooked for 7 minutes, open the lid. Using silicone tipped tongs that will not scratch the cooking pan, carefully flip over each of the pieces of chicken. Spray the new side with cooking spray, then close the lid and allow them to cook the remaining 8 minutes.
15. When they are done, carefully remove from the fryer with the heat safe and non-scratching tongs and place on a plate.
16. While still hot, sprinkle with some extra salt.
17. Let cool slightly then serve with additional ranch dressing.