



FOOD & WINETM

AIR FRYER ITEM# FWDAF260UP





FOOD&WINE™

Food & Wine brings the very best to wine and food lovers everywhere. Each day, we raise the bar for insight, opinion, authority, and entertainment. Whether we're delivering the highest-quality recipes or the cleverest hacks, insights from chefs and local tastemakers, or fresh ideas and inspiration from our test kitchen, we're your daily companion. And now we have another way to be in the kitchen with you: the Food & Wine Collection for HSN. We've channeled all of the lessons we've learned about cooking, plating food and serving drinks into this new line of must-have tools.

Table of Contents

| | |
|----------------------------|-------|
| Important Safeguards | 4-5 |
| Parts & Features | 6 |
| Using Your Air Fryer | 7-9 |
| Cleaning & Storage | 10 |
| Settings | 12-13 |
| Troubleshooting | 14 |
| Troubleshooting | 15-23 |
| Customer Support | 24 |
| Warranty | 24 |

FOOD&WINE™

Food & Wine™ is a trademark of Time Inc. Affluent Media Group and is used under license.



IMPORTANT SAFEGUARDS

PLEASE READ AND SAVE THIS INSTRUCTION MANUAL

When using electrical appliances, basic safety precautions should be followed including:

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than its intended use. For household use only. Do not use outdoors.
- Close supervision is necessary when any appliance is used by or near children.
- Ensure that the appliance is installed out of reach from children.
- Do not immerse housing in water or rinse under tap.
- Avoid letting any liquid into the appliance.
- Keep all ingredients contained in the Basket to avoid contact with the heating element.
- Do not cover the air inlet or outlet when appliance is working.
- Do not fill the Tray with oil as this may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.
- Make sure the voltage indicated on the appliance fits the local mains voltage.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Keep the appliance and cord out of reach of children.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Do not let the cord touch hot surfaces, or hang over the edges of tables or counters.
- Always make sure that the plug is inserted into the wall socket properly.
- Do not connect appliance to an external timer switch.
- Do not place the appliance on or near flammable materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliances. Leave at least 10 cm free space on the back and sides and 10 cm of free space above the appliance.

IMPORTANT SAFEGUARDS

- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Any accessible surfaces may become hot during use.
- Always be sure to unplug the appliance from the outlet prior to moving, cleaning, storage, and when not in use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the Tray from the appliance.
- Ensure the appliance is placed on a horizontal, even and stable surface.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PT Monday-Friday or by email at support@storebound.com.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- The appliance needs approximately 30 minutes to cool down after use, for safe handling or cleaning.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the appliance can result in property damage or even in personal injury.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.



PARTS & FEATURES



- A—Temperature Dial
- B—Timer Dial
- C—Heating Light
- D—Power Light
- E—Basket
- F—Sliding Button Cover
- G—Button Release
- H—Heat Resistant Handle
- I—Tray

NOTE: The appliance has a built in timer, that will automatically shut down the appliance when the countdown reaches zero. You can manually switch off the appliance by turning the Timer Dial counterclockwise to zero.

USING YOUR AIR FRYER

Before using your Air Fryer

- Remove all packaging materials from around the Air Fryer.
- Check that the Air Fryer has no visible damage and that no parts are missing.
- Before using for the first time, or before using after prolonged storage time, wash and dry the appliance and accompanying accessories. See “Cleaning & Storage” for instructions.
- If you preheat the appliance before use the ingredients will cook faster. To preheat, turn the Timer Dial to 3 minutes without any ingredients in the Basket. Wait until the Heating Light goes out (after approximately 3 minutes). Then fill the Basket and turn the Timer Dial to the required preparation time.

FOOD&WINE™

Food & Wine™ is a trademark of Time Inc. Affluent Media Group and is used under license.

PAGE 7



USING YOUR AIR FRYER



1. Connect the cord into a grounded wall socket. Carefully pull the Tray out of the Air Fryer.



2. Place your ingredients in the Basket.
NOTE: Do not exceed the MAX indicated (see section "Settings"), as it may affect the quality of the food. Slide the Tray back into the Air Fryer.



3. Turn the Temperature Dial to the proper temperature. See section "Settings" to determine the right temperature.

Determine the required preparation time for the ingredient (see section "Settings").

To switch on the appliance, turn the Timer Dial to the required preparation time.



4. To switch on the appliance, turn the Timer Dial to the required preparation time.

NOTE: Add 3 minutes to the preparation time if the appliance is cold.

The Timer Dial will start counting down from the set preparation time.

The Power Light and Heating Light will turn on (if you preheated the appliance, the Heating Light may not turn on).

During the hot frying process, the Heating Light may switch on and off from time to time. This indicates that the heating element is maintaining the set temperature.

5. Some ingredients require shaking halfway through the preparation time (see section "Settings"). To do this, carefully pull the Tray out of the appliance by the Handle and carefully shake the Tray. Then slide the Tray back into the Air Fryer.

CAUTION: Do not press the button on the Handle during shaking.



7. To remove small ingredients (e.g. fries), pull the Tray out of the appliance and press the button on the Handle.

NOTE: The Button Release on the Handle includes a Sliding Button Cover so that the Basket cannot be released accidentally. Slide the cover forward in order to press and release the Basket.



9. Empty the Basket into a bowl or onto a plate.

6. When you hear the timer bell, the set preparation time has elapsed. Pull the Tray out of the appliance.

NOTE: You can also switch off the appliance manually. To do this, turn the Temperature Dial to 0.

Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the Tray back into the appliance and set the timer for a few extra minutes.



8. Lift the Basket out from the Tray.



10. To remove large or fragile ingredients, lift the ingredients out of the Basket with a pair of tongs. When a batch of ingredients is ready, the Air Fryer is instantly ready to prepare another batch.

FOOD&WINE™

Food & Wine™ is a trademark of Time Inc. Affluent Media Group and is used under license.



CLEANING & STORAGE

- Ensure that the appliance is unplugged before cleaning.
- Clean the appliance after every use.

Do not clean the Tray, Basket or the inside of the appliance with metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating.

- Remove the plug from the wall socket and let the appliance cool down completely.

Note: Remove the Tray to let the Air Fryer cool down quicker.

- Wipe the outside of the appliance with a moist cloth.
- Clean the Tray and Basket with hot water, dish soap, and a non-abrasive sponge.
- Note: The Tray and the Basket are dishwasher safe.
- *Tip: If the Basket or bottom of the Tray are dirty, fill the Tray with hot water and dish soap, put the Basket in the Tray and let the Tray and Basket soak for about 10 minutes.*
- Clean the inside of the appliance with hot water and a non-abrasive sponge.
- Clean the heating element with a cleaning brush to remove any food residue.

Note: Make sure you have let the appliance cool down completely before cleaning the heating element.

- Make sure that the appliance is unplugged and all parts are clean and dry before storage.



FOOD&WINE™

Food & Wine™ is a trademark of Time Inc. Affluent Media Group and is used under license.



SETTINGS

The table on the next page will help you to select the basic settings for your ingredients.

Note: Keep in mind that these settings are approximations. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology reheats the air inside the appliance instantly, pulling the Tray out of the appliance briefly during hot air frying barely disturbs the process.

Tips

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, and a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway during the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes of adding the oil.
- Do not prepare extremely greasy ingredients such as sausages in the AIR FRYER.
- Snacks that can be prepared in an oven can also be prepared in the AIR FRYER.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than homemade dough.
- Place a baking tin or oven dish in AIR FRYER Basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the AIR FRYER to reheat ingredients. To reheat ingredients, set the temperature to 300 F for up to 10 minutes.

SETTINGS

| | Min-max Amount (g) | Time (Mins) | Temperature (°F) | Shake | Extra Information |
|------------------------------|--------------------|-------------|------------------|-------|--------------------------|
| Potatoes & fries | | | | | |
| Thin frozen fries | 300-700 | 9-16 | 400 | Shake | |
| Thick frozen fries | 300-700 | 11-20 | 400 | Shake | |
| Homemade fries (8x8mm) | 300-800 | 16-20 | 400 | Shake | Add ½ Tbsp of oil |
| Homemade potato wedges | 300-800 | 18-22 | 350 | Shake | Add ½ Tbsp of oil |
| Homemade potato cubes | 300-750 | 12-18 | 350 | Shake | Add ½ Tbsp of oil |
| Rosti | 250 | 15-18 | 350 | Shake | |
| Potato gratin | 500 | 15-18 | 400 | Shake | |
| Meat & Poultry | | | | | |
| Steak | 100-500 | 8-12 | 350 | | |
| Pork chops | 100-500 | 10-14 | 350 | | |
| Hamburger | 100-500 | 7-14 | 350 | | |
| Sausage roll | 100-500 | 13-15 | 400 | | |
| Drumsticks | 100-500 | 18-22 | 350 | | |
| Chicken breast | 100-500 | 10-15 | 350 | | |
| Snacks | | | | | |
| Spring rolls | 100-400 | 8-10 | 400 | Shake | Use oven-ready |
| Frozen chicken nuggets | 100-500 | 6-10 | 400 | Shake | Use oven-ready |
| Frozen fish fingers | 100-400 | 6-10 | 400 | | Use oven-ready |
| Frozen breaded cheese snacks | 100-400 | 8-10 | 350 | | Use oven-ready |
| Stuffed vegetables | 100-400 | 10 | 325 | | |
| Baking | | | | | |
| Cake | 300 | 20-25 | 325 | | Use baking tin |
| Quiche | 400 | 20-22 | 350 | | Use baking tin/oven dish |
| Muffins | 300 | 15-18 | 400 | | Use baking tin |
| Sweet snacks | 400 | 20 | 325 | | Use baking tin/oven dish |

Note: Add 3 minutes to the preparation time when you start frying if the Air Fryer is still cold.

FOOD&WINE™

Food & Wine™ is a trademark of Time Inc. Affluent Media Group and is used under license.



TROUBLESHOOTING

| Problem | Possible Cause | Solution |
|--|--|--|
| The Air Fryer does not work. | The appliance is not plugged in. You have not set the Timer. | Plug the mains plug into an earthed wall socket. Turn the Timer Dial to the required preparation time to switch the appliance on. |
| The ingredients fried with the Air Fryer are not done. | The amount of ingredients in the Basket is too much. The temperature is set too low. | Put smaller batches of ingredients in the Basket. Smaller batches are fried more evenly. Turn the Temperature Dial to the required temperature setting (see section "Settings"). |
| Ingredients are fried unevenly in the Air Fryer. | Certain types of ingredients need to be shaken halfway through the preparation time. | Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time (see section "Settings"). |
| Fried snacks are not crispy when they come out of the Air Fryer. | You used a type of snack meant to be prepared in a traditional deep fryer. | Use oven snacks or lightly brush some oil onto the snacks for a crispier result. |
| I cannot slide the Tray into the appliance properly. | There are too many ingredients in the Basket. The Basket is not placed in the Tray correctly. | Do not fill the Basket beyond the MAX indication. Push the Basket down into the Tray until you hear a "click" sound. |
| White smoke comes out from the appliance. | You are preparing greasy ingredients. The Tray still contains residue from previous use. | When you fry greasy ingredients in the Air Fryer, a large amount of oil will leak into the Tray. The oil produces white smoke and the Tray may heat up more than usual. This does not affect the appliance or the end result. White smoke is caused by grease heating up in the Tray. Make sure you clean the Tray properly after each use. |
| Fresh fries are fried unevenly in the Air Fryer. | You did not use the right type of potato. You did not rinse the potato sticks properly before you fried them. | Use fresh potatoes and make sure they stay firm during frying. Rinse the potato sticks properly to remove starch from the outside of the sticks. |
| Fresh fries are not crispy when they come out of the Air Fryer. | The crispiness of the fries depends on the amount of oil and water in the fries. | Make sure you dry the potato sticks properly before you add the oil. Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result. |

RECIPES

Air-Fried Baked Potatoes

Serves 2 (serving size: 4 potatoes) | Active 10 min. Total 25 min.

| | |
|--|--------------------------------------|
| 11oz. baby Yukon Gold potatoes (about 8 [2-in.] potatoes) | Kosher salt |
| 1 tsp. olive oil | 1½ Tbsp. chopped fresh chives |
| 2 bacon slices | ½ oz. finely shredded cheddar cheese |
| | 2 Tbsp. sour cream |

1. Toss potatoes with oil to coat. Place potatoes in air fryer basket, and cook at 350°F until fork tender, 25 minutes, stirring potatoes occasionally.
2. Meanwhile, cook bacon in a medium skillet over medium until crispy, about 7 minutes. Remove bacon from pan; crumble. Place potatoes on a serving platter; lightly crush potatoes to split. Drizzle with bacon drippings and season with salt. Top with chives, cheese, sour cream and crumbled bacon. Serve.

Air-Fried Chicken Wings

Serves 2 (serving size: 5 chicken drumettes) | Active 10 min. Total 30 min.

| | |
|---|---------------------------------------|
| 10 chicken drumettes (about 1 ½ lb.) | 1 tsp. finely chopped garlic |
| Olive oil cooking spray | ½ tsp. finely chopped fresh ginger |
| 1 Tbsp. lower-sodium soy sauce | 1 tsp. fresh lime juice (from 1 lime) |
| ½ tsp. cornstarch | 1/8 tsp. kosher salt |
| 2 tsp. honey | 2 Tbsp. chopped scallions |
| 1 tsp. sambal oelek (ground fresh chili paste) | |

1. Pat chicken dry with paper towels. Coat chicken well with cooking spray.
2. Place chicken in air fryer basket, arranging drumettes on their sides to avoid overcrowding. Cook at 400°F until skin is very crispy, 25 minutes, turning drumettes over halfway through cooking.
3. Whisk together soy sauce and cornstarch in a small skillet. Whisk in honey, sambal, garlic, ginger, lime juice, and salt. Bring to a simmer over medium-high; simmer until mixture just starts to bubble and is thickened. Place chicken in a bowl. Add sauce, and toss to coat. Sprinkle with scallions.



RECIPES

Air-Fried Crispy Curry Chickpeas

Serves 4 (serving size: 1/3 cup) | Active 10 min. Total 25 min.

- | | |
|--|--------------------------------------|
| 1 (15-oz.) can chickpeas (garbanzo beans), drained and rinsed (about 1½ cups) | ¼ tsp. ground coriander |
| 2 Tbsp. red wine vinegar | ¼ tsp. ground cumin |
| 2 Tbsp. olive oil | ¼ tsp. plus 1/8 tsp. ground cinnamon |
| 2 tsp. curry powder | ¼ tsp. kosher salt |
| ½ tsp. ground turmeric | ½ tsp. Aleppo pepper |
| | Thinly sliced fresh cilantro |

1. Gently smash chickpeas with your hands in a medium bowl; discard chickpea skins.
2. Add vinegar and oil to chickpeas, and toss to coat. Add curry powder, turmeric, coriander, cumin, and cinnamon; stir gently to combine.
3. Place chickpeas in single layer in air fryer basket, and cook at 400°F until crispy, about 15 minutes, shaking chickpeas halfway through cooking.
4. Transfer chickpeas to a bowl. Sprinkle with salt, Aleppo pepper, and cilantro; toss to coat.

Air-Fried Garlic-And-Cilantro Corn On The Cob

Serves 4 (serving size: 1 ear corn) | Active 10 min. Total 20 min.

- | | |
|--|--------------------------------|
| 4 ears fresh corn (about 1½ lb.), shucked | ½ tsp. kosher salt |
| Olive oil cooking spray | ½ tsp. black pepper |
| 1½ Tbsp. unsalted butter | 2 Tbsp. chopped fresh cilantro |
| 2 tsp. chopped garlic | |
| 1 tsp. lime zest plus 1 Tbsp. fresh juice (from 1 lime) | |

1. Lightly coat corn with cooking spray, and place in a single layer in air fryer basket. Cook at 400°F until tender and slightly charred, 14 minutes, turning corn over halfway through cooking.
2. Meanwhile, stir together butter, garlic, lime zest, and lime juice in a small microwavable bowl. Microwave on HIGH until butter is melted and garlic is fragrant, about 30 seconds. Place corn on a platter and pour over butter mixture. Sprinkle with salt, pepper, and cilantro. Serve immediately.

RECIPES

Air-Fried Salmon With Fennel Salad

Serves 4 (serving size: 1 salmon fillet, 1/2 cup fennel salad) | Active 15 min. Total 25 min.

- | | |
|---|--|
| 2 tsp. finely chopped fresh flat-leaf parsley | 2/3 cup Greek yogurt |
| 1 tsp. finely chopped fresh thyme | 1 garlic clove, grated |
| 1 tsp. kosher salt, divided | 2 Tbsp. fresh orange juice (from 1 orange) |
| 4 (6-oz.) skinless center-cut salmon fillets | 1 tsp. fresh lemon juice (from 1 lemon) |
| 2 Tbsp. olive oil | 2 Tbsp. chopped fresh dill |
| 4 cups thinly sliced fennel (from 2 [15-oz.] heads fennel) | |

1. Preheat oven to 200°F.
2. Stir together parsley, thyme, and 1/2 teaspoon of the salt in a small bowl. Brush salmon with oil; sprinkle evenly with herb mixture.
3. Place 2 salmon fillets in air fryer basket, and cook at 350°F until desired degree of doneness, 10 minutes. Transfer to preheated oven to keep warm. Repeat procedure with remaining fillets.
4. While salmon cooks, toss together fennel, yogurt, garlic, orange juice, lemon juice, dill, and remaining 1/2 teaspoon salt in a medium bowl. Serve salmon fillets over fennel salad.

Air-Fried Peach Pies

Serves 8 (serving size: 1 pie) | Active 20 min. Total 1 hour

- | | |
|--|---|
| 2 (5-oz.) fresh peaches, peeled and chopped | 1 tsp. cornstarch |
| 1 Tbsp. fresh lemon juice (from 1 lemon) | 1 (14.1-oz.) pkg. refrigerated pie crusts |
| 3 Tbsp. granulated sugar | Cooking spray |
| 1 tsp. vanilla extract | |
| 1/4 tsp. table salt | |

1. Stir together peaches, lemon juice, sugar, vanilla, and salt in a medium bowl. Let stand 15 minutes, stirring occasionally. Drain peaches, reserving 1 tablespoon liquid. Whisk cornstarch into reserved liquid; stir into drained peaches.
2. Cut pie crusts into 8 (4-inch) circles. Place about 1 tablespoon filling in center of each circle. Brush edges of dough with water; fold dough over filling to form half-moons. Crimp edges with a fork to seal; cut 3 small slits in top of pies. Coat pies well with cooking spray.
3. Place 3 pies in single layer in air fryer basket, and cook at 350°F until golden brown, 12 to 14 minutes. Repeat with remaining pies.



RECIPES

Air-Fried Calzones

Serves 2 (serving size: 2 calzones) | Active 15 min. Total 27 min.

| | |
|---|--------------------------------------|
| 1 tsp. olive oil, plus more for brushing | (about 1/3 cup) |
| 1/4 cup finely chopped red onion (from 1 small onion) | 6 oz. whole-wheat pizza dough |
| 3 oz. baby spinach leaves (about 3 cups) | 1 1/2 oz. shredded mozzarella cheese |
| 1/3 cup marinara sauce | (about 6 Tbsp.) |
| 2 oz. shredded rotisserie chicken breast | |

1. Heat oil in a medium nonstick skillet over medium-high. Add onion, and cook, stirring occasionally, until tender, 2 minutes. Add spinach; cover and cook until wilted, 1 1/2 minutes. Remove pan from heat; stir in marinara sauce and chicken.

2. Divide dough into 4 equal pieces. Roll each piece on a lightly floured surface into a 6-inch circle. Place one-fourth of the spinach mixture over half of each dough circle. Top each with one-fourth of the cheese. Fold dough over filling to form half-moons, crimping edges to seal. Brush the calzones with olive oil.

3. Place calzones in air fryer basket, and cook at 325°F until dough is golden brown, 12 minutes, turning calzones over after 8 minutes.

Air-Fried Cinnamon Sticks With Chocolate Sauce

Serves 12 (serving size: 2 churros, 2 tsp. chocolate sauce)
Active 30 min. Total 1 hour, 25 min.

| | |
|--|--|
| 1/2 cup water | 1/3 cup granulated sugar |
| 1/4 tsp. kosher salt | 2 tsp. ground cinnamon |
| 1/4 cup, plus 2 Tbsp. unsalted butter, divided | 4 oz. bittersweet baking chocolate, finely chopped |
| 1/2 cup (about 2 1/8 oz.) all-purpose flour | 3 Tbsp. heavy cream |
| 2 large eggs | 2 Tbsp. vanilla kefir |

1. Bring water, salt, and 1/4 cup of the butter to a boil in a small saucepan over medium-high. Reduce heat to medium-low; add flour, and stir vigorously with a wooden spoon until dough is smooth, about 30 seconds. Continue cooking, stirring constantly, until dough begins to pull away from sides of pan and a film forms on bottom of pan, 2 to 3 minutes. Transfer dough to a medium bowl. Stir constantly until slightly cooled, about 1 minute. Add eggs, 1 at a time, stirring constantly until completely smooth after each addition. Transfer mixture to a piping bag fitted with a medium star tip. Chill 30 minutes.

2. Pipe 6 (3-inch long) pieces in single layer in air fryer basket. Cook at 380°F until golden, about 10 minutes. Repeat with remaining dough.

3. Stir together sugar and cinnamon in a medium bowl. Brush cooked churros with remaining 2 tablespoons melted butter, and roll in sugar mixture to coat.

4. Place chocolate and cream in a small microwavable bowl. Microwave on HIGH until melted and smooth, about 30 seconds, stirring after 15 seconds. Stir in kefir. Serve churros with chocolate sauce.

RECIPES

Roasted Broccoli with Cheese Sauce

Serves 4 (serving size: 2/3 cup) | Active 15 min. Total 20 min.

| | |
|---|---------------------------|
| 6 cups broccoli florets (about 12 oz.) | 4 tsp. ají amarillo paste |
| Olive oil cooking spray | 6 saltine crackers |
| 10 Tbsp. evaporated milk | |
| 1 1/2 oz. queso fresco (fresh Mexican cheese), crumbled (about 5 Tbsp.) | |

1. Coat broccoli florets well with olive oil cooking spray. Place half of the broccoli in air fryer basket, and cook at 375°F until tender-crisp, 6 to 8 minutes. Repeat with remaining broccoli.

2. Meanwhile, place evaporated milk, queso fresco, ají amarillo paste, and saltines in a blender; process until smooth, about 45 seconds. Pour sauce into a microwavable bowl. Microwave on HIGH until warm, about 30 seconds. Serve cheese sauce with broccoli.

Air-Fried Pork And Bok Choy Dumplings With Dipping Sauce

Serves 6 (serving size: 3 dumplings, 2 tsp. dipping sauce) | Active 20 min. Total 1 hour

| | |
|--|-----------------------------------|
| 1 tsp. canola oil | Olive oil cooking spray |
| 4 cups chopped bok choy (about 12 oz.) | 2 Tbsp. rice vinegar |
| 1 Tbsp. chopped fresh ginger | 2 tsp. lower-sodium soy sauce |
| 1 Tbsp. chopped garlic (3 garlic cloves) | 1 tsp. toasted sesame oil |
| 4 oz. ground pork | 1/2 tsp. packed light brown sugar |
| 1/4 tsp. crushed red pepper | 1 Tbsp. finely chopped scallions |
| 18 (3 1/2-in. - square) dumpling wrappers or wonton wrappers | |

1. Heat canola oil in a large nonstick skillet over medium-high. Add bok choy, and cook, stirring often, until wilted and mostly dry, 6 to 8 minutes. Add ginger and garlic; cook, stirring constantly, 1 minute. Transfer bok choy mixture to a plate to cool 5 minutes. Pat the mixture dry with a paper towel.

2. Stir together ground pork, bok choy mixture, and crushed red pepper in a medium bowl.

3. Place a dumpling wrapper on work surface, and spoon about 1 tablespoon filling in center of wrapper. Using a pastry brush or your fingers, lightly moisten the edges of the wrapper with water. Fold the wrapper over to make a half-moon shape, pressing edges to seal. Repeat process with remaining wrappers and filling.

4. Lightly coat air fryer basket with cooking spray. Place 6 dumplings in basket, leaving room between each; lightly spray the dumplings with cooking spray. Cook at 375°F until lightly browned, 12 minutes, turning dumplings over halfway through cooking. Repeat with remaining dumplings, keeping cooked dumplings warm.

5. Meanwhile, stir together rice vinegar, soy sauce, sesame oil, brown sugar, and scallions in a small bowl until sugar is dissolved. To serve, place 3 dumplings on each plate with 2 teaspoons sauce.



RECIPES

Flax Seed French Toast Sticks with Berries

Serves 4 (serving size: 4 French toast sticks, 1/2 cup berries, 2 tsp. syrup) | Active 20 min. Total 1 hour

| | |
|---|----------------------------------|
| 4 (1 1/2-oz.) whole-grain bread slices | 2/3 cup flaxseed meal |
| 2 large eggs | Olive oil cooking spray |
| 1/4 cup 2% reduced-fat milk | 2 cups sliced fresh strawberries |
| 1 tsp. vanilla extract | 8 tsp. pure maple syrup, divided |
| 1/2 tsp. ground cinnamon | 1 tsp. powdered sugar |
| 1/4 cup packed light brown sugar, divided | |

1. Cut each slice of bread into 4 long sticks. Whisk together eggs, milk, vanilla, cinnamon, and 1 tablespoon of the brown sugar in a shallow dish. Mix flaxseed meal and remaining 3 tablespoons brown sugar in a second shallow dish. Dip bread pieces in egg mixture, slightly soaking them, and allow any excess to drip off. Dredge each piece in flax seed mixture, coating on all sides. Coat bread pieces with cooking spray.

2. Place bread pieces in a single layer in air fryer basket, leaving room between each piece, and cook in batches at 375°F until golden brown and crunchy, 10 minutes, turning pieces over halfway through cooking.

3. To serve, place 4 French toast sticks on each plate. Top with 1/2 cup strawberries, 2 teaspoons maple syrup, and a sprinkle of powdered sugar. Serve immediately.

Sweet Potato Fries

Serves 4 (serving size: 12 to 14 fries) | Active 10 min. Total 1 hour

| | |
|----------------------------|--------------------------------------|
| 1 Tbsp. olive oil | 2 (6-oz.) sweet potatoes, peeled and |
| 1 tsp. chopped fresh thyme | cut into 1/4-in. sticks |
| 1/4 tsp. fine sea salt | Olive oil cooking spray |
| 1/4 tsp. garlic powder | |

1. Stir together olive oil, thyme, salt, and garlic powder in a medium bowl. Add sweet potato sticks, and toss well to coat.

2. Lightly coat air fryer basket with cooking spray. Place sweet potatoes in single layer in the basket, and cook in batches at 400°F until tender on the inside and lightly browned on the outside, 14 minutes, turning fries over halfway through cooking.

Air-Fried Sesame Tofu

Serves 4 (serving size: 3/4 cup tofu, 3/4 cup rice) | Active 15 min. Total 25 min.

| | |
|---|--|
| 2 (14-oz.) pkg. extra-firm tofu, drained and cut into 1-in. cubes | 1 tsp. rice vinegar |
| Cooking spray | 1/2 tsp. cornstarch |
| 1/4 cup fresh orange juice (from 1 orange) | 2 pkg. boil-in- bag brown rice (such as Uncle Ben's) |
| 2 Tbsp. lower-sodium soy sauce | 1/2 tsp. kosher salt |
| 1 Tbsp. plus 1 tsp. honey | 2 Tbsp. chopped scallions |
| 1 Tbsp. plus 1 tsp. toasted sesame oil | 1 Tbsp. toasted sesame seeds |

1. Preheat oven 200°F.

2. Place tofu on a plate lined with several layers of paper towels; cover with additional papertowels and a second plate. Place a weight on top. Let stand 30 minutes. Coat tofu with cooking spray.

3. Place half of the tofu in single layer in air fryer basket, and cook at 375°F until crispy and golden brown, about 15 minutes, turning tofu cubes over halfway through cooking. Keep warm in preheated oven while cooking remaining tofu.

4. Meanwhile, whisk together orange juice, soy sauce, honey, sesame oil, rice vinegar, and cornstarch in a small saucepan over high. Bring to a boil, whisking constantly, until sauce thickens, 2 to 3 minutes. Remove from heat; set aside.

5. Prepare rice according to package directions. Stir in salt.

6. Toss tofu with soy sauce mixture. Divide rice among 4 bowls; top with tofu. Sprinkle with scallions and sesame seeds.



RECIPES

Air-Fried Hot Chicken Thighs

Serves 4 (serving size: 1 chicken thigh) | Active 15 min. Total 6 hours 50 min.

| | |
|---|---|
| 2 cups buttermilk | 2 Tbsp. water |
| 1 tsp. paprika | 2 cups whole-wheat panko (Japanese-style breadcrumbs) |
| 1/2 tsp. cayenne pepper | 1/2 tsp. kosher salt |
| 4 (6- to 7-oz.) boneless, skinless chicken thighs | Olive oil cooking spray |
| 1 cup (about 4 1/4 oz.) all-purpose flour | 2 tsp. hot sauce (such as Frank's RedHot) |
| 2 large eggs | |

1. Combine buttermilk, paprika, and cayenne pepper in a large bowl. Add chicken thighs, and turn to coat. Cover and marinate in refrigerator at least 6 hours or overnight.

2. Place flour in a shallow dish. Lightly whisk together eggs and water in a second shallow dish. Place panko in a third shallow dish. Remove chicken from marinade; discard marinade. Sprinkle chicken with salt. Dredge in flour, shaking off excess. Dip in egg mixture, allowing excess to drip off. Dredge in panko, pressing to adhere. Coat chicken on both sides with cooking spray.

3. Lightly spray air fryer basket with cooking spray. Place chicken in single layer in the basket, and cook in batches at 400°F until a thermometer inserted in chicken registers 165°F and coating is golden brown and crispy, 16 minutes, turning chicken over halfway through cooking.

4. To serve, place a chicken thigh on each plate, and drizzle with 1/2 teaspoon hot sauce. Serve immediately.

Fish and Chips

Serves 4 (serving size: 1 fish fillet, 4 potato wedges) | Active 15 min. Total 45 min.

| | |
|--|--|
| 2 (10-oz.) russet potatoes, cut into 8 wedges each | 2 Tbsp. water |
| Olive oil cooking spray | 1 cup whole-wheat panko (Japanese-style breadcrumbs) |
| 1 1/4 tsp. kosher salt, divided | 4 (6-oz.) skinless tilapia fillets |
| 1 cup (about 4 1/4 oz.) all-purpose flour | 1/2 cup malt vinegar |
| 2 large eggs | |

1. Coat potato wedges with cooking spray. Place in a single layer in air fryer basket; sprinkle with 1/4 teaspoon of the salt. Cook at 375°F until tender in the center and golden brown and crispy on the outside, 25 minutes, turning wedges over halfway through cooking. Remove potatoes from basket, and cover to keep warm.

2. While potato wedges cook, stir together flour and 1/2 teaspoon of the salt in a shallow dish. Lightly whisk together eggs and water in a second shallow dish. Stir together panko and remaining 1/2 teaspoon salt in a third shallow dish. Cut each fish fillet lengthwise into 2 long strips. Dredge in flour mixture, shaking off excess. Dip in egg mixture, allowing any excess to drip off. Dredge in panko mixture, pressing to adhere. Coat fish on both sides with cooking spray.

3. Place fish in a single layer in air fryer basket, and cook in batches at 375°F until golden brown, 10 minutes, turning fish over halfway through cooking.

4. To serve, place 2 pieces of fish and 4 potato wedges on each plate with 2 tablespoons malt vinegar for dipping.



WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will conduct troubleshooting in an attempt to fix any minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO Box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send All Inquiries To: support@storebound.com

There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

FOOD&WINE™

Manufactured by StoreBound
MADE IN CHINA

