

pampered|chef®

Smart & Simple Family Cooking

Recipe Book





4 servings

10-min prep time | 25-min total time

Broccoli


- 1 head of broccoli, cut into florets
- 1 tbsp (15 mL) oil, plus additional for spritzing
- ½ tsp (2 mL) garlic powder
- ⅛ tsp (0.5 mL) salt

Salmon

- ¼ cup (60 mL) barbecue sauce
- ¼ cup (60 mL) mayonnaise
- 1 tbsp (15 mL) barbecue seasoning
- 1 lb. (450 g) skinless fresh salmon, cut into bite-size pieces
- Oil for spritzing

Air Fried Salmon and Broccoli

Directions

1. Set the **Deluxe Air Fryer & Oven** to **HEAT & CRISP** for 12 minutes. Adjust the temperature to 375°F (190°C).
2. Combine all the broccoli ingredients in a bowl.
3. Combine the barbecue sauce and mayonnaise in a small bowl. In a separate bowl, toss the salmon with *1 tbsp (15 mL)* of the sauce and the barbecue seasoning. Add the seasoning and toss gently to combine.
4. Spritz both Air Fryer Racks with oil.
5. Place the salmon on one rack and the broccoli on the other rack. Add both racks to the oven. Press .
6. Rotate the racks halfway through cooking.
7. Serve with the remaining sauce.



6 servings

5-min prep time | 20-min total time

Pizza

- 3 small precooked flatbreads (see cook's tip)
- ½ cup (125 mL) marinara sauce
- 2 tsp (10 mL) **Crunchy Garlic Crisp Seasoning Mix** (see cook's tip)
- 4 oz. (125 g) mozzarella cheese, grated (1 cup/250 mL)
- 12 slices pepperoni
- ½ cup (125 mL) ricotta cheese
- Optional: Fresh basil

Honey Topping

- 1 tbsp (15 mL) honey
- ½ tsp (2 mL) Crunchy Garlic Crisp Seasoning Mix

Hot Honey Pepperoni Pizza

Directions

1. Set the Deluxe Air Fryer & Oven to **PIZZA** for 8 minutes.
2. Mix together the sauce and seasoning mix in a small bowl; set aside.
3. Place the flatbreads on the **12" (30-cm) Metal Pizza Pan**. Spread the sauce on the flatbreads, sprinkle with the cheese, and top with the pepperoni. Dollop small scoops of the ricotta on top.
4. When the display says, "Add Food," add the pan (on the Wire Rack) to the oven. Press **⏻**.
5. Combine the honey and seasoning mix; set aside.
6. Remove the pan from the oven and drizzle with the honey topping and sprinkle with basil, if you'd like.

Cook's Tip

Use our **Flatbread Mix** to make the flatbreads. Freeze them for later, then defrost at room temperature or in the microwave before using.

You can replace the Crunchy Garlic Crisp Seasoning Mix with the same amount of hot sauce in the marinara and honey topping.



4–6 servings

5-min prep time | 15-min total time

Ingredients

- 3 pkgs. (3 oz./85 g *each*) dry ramen noodles, seasoning packets discarded
 - ¼ cup (60 mL) butter (½ stick)
 - 2 tbsp (30 mL) **Crunchy Garlic Crisp Seasoning Mix**
 - ½ cup (125 mL) **Teriyaki Sauce With Honey**
- Optional Garnish: Chopped cilantro, sliced green onions, and fried eggs

Crunchy Garlic Noodles

Directions

- 1.** Cook the noodles according to the package directions; drain and set aside.
- 2.** Melt the butter in the **3-qt. (2.8-L) Stainless Steel Nonstick Sauce Pan** over medium heat.
- 3.** Add the seasoning mix to the butter and fry for 30–60 seconds, or until fragrant. Add the sauce to the pan and bring to a simmer. Add the noodles.
- 4.** Turn the heat to low and toss the noodles until warmed through and thoroughly coated with the sauce.
- 5.** Stir in the cilantro and onions, if using, and top each bowl with a fried egg, if you'd like.



4 servings


5-min prep time | 20-min total time

Ingredients

- 6–8 frozen breaded chicken tenders
- 4 flour tortillas
- ½ cup (125 mL) grated cheddar cheese
- 1 cup (250 mL) shredded lettuce
- ¼ cup (60 mL) ranch dressing

Chicken Ranch Wrap

Directions

1. Set the **Deluxe Air Fryer & Oven** to **AIR FRY** for 15 minutes. Place the chicken tenders on an Air Fryer Rack and place in the oven. Press .
2. Sprinkle a tortilla with cheese and place on the second Air Fryer Rack.
3. During the last 1 minute and 30 seconds of cooking, add the second rack to the oven.
4. Place 1–2 chicken tenders on each tortilla and top with lettuce and ranch before rolling into a wrap.



4 servings

10-min prep time | 45-min total time

Grilled Cheese

- 2 tbsp (30 mL) butter, melted
- 8 slices sourdough bread
- 4 tbsp (60 mL) blackberry jam, divided
- 4 slices Swiss cheese
- 2 oz. (60 g) goat cheese
- 1 cup (250 mL) arugula

Potato Wedges

- 1½ lbs. (680 g) russet potatoes (about 2 large potatoes)
- 1 tbsp (15 mL) oil
- ½ tsp (2 mL) each salt and black pepper
- 1 tsp (5 mL) fresh rosemary, minced

Dipping Sauce

- ½ cup (125 mL) mayonnaise
- 2 tbsp (30 mL) Dijon mustard
- 1 tbsp (15 mL) honey
- ¼ tsp (1 mL) black pepper

Blackberry and Goat Cheese Grilled Sandwich

Directions

1. Brush the Sheet Pan with the butter and lay the bread on top.
2. Spread *1 tbsp (15 mL)* of the jam on 4 pieces of bread and top with the Swiss cheese. Crumble the goat cheese over the remaining 4 pieces of bread.
3. Cut the potatoes into thick wedges, and toss them with the oil, salt, pepper, and rosemary. Transfer them to the Air Fryer Rack.
4. Set the Deluxe Air Fryer & Oven to **SYNC FINISH**. Set the Bottom Compartment to **HEAT & CRISP**. Adjust the temperature to 375°F (190°C) with high fan and the time to 35 minutes.
5. Set the Top Compartment to **BAKE**. Adjust the temperature to 400°F (205°C) and the time to 13 minutes.
6. When the display says, “Add Food,” add the Air Fryer Rack to the Bottom and the Sheet Pan (on the Wire Rack) to the Top. Press **⏻**.
7. Flip the potato wedges halfway through cooking and rotate the rack.
8. Meanwhile, combine the sauce ingredients; set aside.
9. Remove the sandwiches from the oven. Add the arugula on top of the goat cheese. Top with the other pieces of bread and serve with the potato wedges and dipping sauce.

Cook's Tip

Use this technique for any kind of grilled cheese. You can switch up the fillings and cheeses to what your family prefers. Add 1–2 slices of ham to the Swiss and skip the jam, goat cheese, and arugula.



4 servings


10-min prep time | 45-min total time

Ingredients

- 1 pkg **Pizza Crust Mix**, plus ingredients to prepare, divided
- ½ cup (125 mL) ricotta
- ⅓ cup (75 mL) pizza sauce
- ½ cup (125 mL) grated mozzarella cheese
- Optional: Your favorite toppings

Easy Cheesy Calzone

Directions

1. Set the **Deluxe Air Fryer & Oven** to **CONV. BAKE** at 400°F (205°C) for 24 minutes.
2. Prepare the Pizza Crust Mix according to the package directions. Roll half the prepared pizza dough into a 12" (30.5-cm) circle. Place the dough into the **Half Pie Pan** with half of the dough draping over the straight side.
3. Fill the crust with the ricotta, sauce, mozzarella, and your favorite toppings. Fold the crust over and crimp the edges. Place the pan in the oven (on the Wire Rack) and press .
4. Rotate halfway through cooking.
5. Cool for 10 minutes before serving.



8–10 servings

15-min prep time | 1-hr, 10-min total time

Pasta

- Oil for greasing
- 8 oz. (250 g) cream cheese
- 16 oz. (450) rotini or other short pasta
- 1 jar (24 oz./650 mL) marinara sauce
- 4 cup (1 L) chicken or vegetable broth
- ½–1 tsp (2–5 mL) red chili flakes (optional)
- 8 oz. (250 g) mozzarella cheese, grated (2 cups/500 mL)

Meatballs

- Oil for greasing
- 1 lb. (450 g) ground beef
- ½ cup (125 mL) Italian seasoned breadcrumbs
- ¼ cup (60 mL) milk
- ½ oz. (15 g) Parmesan cheese, finely grated (¼ cup/60 mL)
- 1 egg
- 2 garlic cloves, crushed
- ½ tsp salt
- ¼ tsp (1 mL) black pepper
- Optional: Hot marinara for serving

Meatball & Pasta Bake

Directions

1. Grease the **Small Oven Baking Pan**.
2. Place the cream cheese in the center of the pan. Sprinkle the dry pasta around the cream cheese. Drizzle the marinara and broth over the pasta. Add the chili flakes, if using. Press the pasta down with a scraper to evenly submerge it. Cover the pan with foil.
3. Set the **Deluxe Air Fryer & Oven** to **SYNC FINISH**. Set the Bottom Compartment to **HEAT & CRISP**. Adjust the temperature to 350°F (175°C) with low fan and the time to 55 minutes.
4. Set the Top Compartment to **BAKE**. Adjust the time to 25 minutes. Press **⏻**.
5. Line the Air Fryer Rack with foil and grease it with oil.
6. Combine the meatball ingredients and shape into 20 meatballs using a **Medium Scoop**. Place them on the foil.
7. When display says, “Add Food,” place the meatballs in the Top Compartment and the pasta in the Bottom Compartment. Press **⏻**.
8. Remove the foil from the pasta in the last 10 minutes of cooking. Stir to mix in the cream cheese. Top the pasta with the mozzarella and place back in the Bottom Compartment.
9. Remove the pasta and meatballs from the oven and let rest for 5 minutes. Serve with additional marinara, if you’d like.

Cook’s Tips

Half of the pasta recipe fits perfectly in an 8" (20-cm) square pan.

To use gluten-free pasta, reduce the cook time by 10 minutes.

To use frozen meatballs, set the Top Compartment to the time and temperature recommended on the package.