

The air fryer is a favorite kitchen appliance for many people. There are so many ways to utilize all the different options that are included on an air fryer.

Here are some exciting, delicious air fryer recipes for you to try.

Enjoy these new options for your weekly menu!

Air Fryer Donuts

1 (16-oz.) can refrigerated biscuit dough
Melted unsalted butter
1/4 C. sugar
1/4-1/2 tsp. ground cardamom
1/4 tsp. ground cinnamon
1/4 tsp. ground ginger
1/8 tsp. ground allspice
Pinch of ground cloves

Heat air fryer to 350°F. Separate biscuits onto parchment-lined baking sheet. Using 1-1/4-inch round cutter, cut out hole from center of each biscuit. Set aside donut holes.

Brush air fryer basket with melted butter. Working in batches if needed, arrange donuts in basket, spacing apart. Air-fry, flipping donuts halfway through, until golden brown, 6 to 8 min. Transfer to wire rack.

Arrange donut holes in basket, spacing apart. Air-fry, flipping halfway through, until golden brown, 4 to 5 min.

In small bowl, using fingers, combine sugar with cardamom, cinnamon, ginger, allspice, and cloves until mixture is uniform.

After removing donuts and donut holes from air fryer, immediately brush with melted butter and toss in sugar coating.

Air Fryer Fried Brown Rice

Prep Time: 5 min.

Total Time: 20 min.

Servings: 2

1 lg. carrot, peeled, trimmed, and chopped into small pieces (about 3/4 C.)
2 scallions, thinly sliced, white and green parts separated
2 tsp. finely chopped fresh ginger
1 T. vegetable oil
1/4 tsp. kosher salt
2 C. long-grain brown rice
1 clove garlic, finely chopped
2-1/2 tsp. low-sodium soy sauce
2 tsp. toasted sesame oil
Ground black pepper
1 lg. egg, lightly beaten
1/2 C. frozen peas, thawed

In a 7" nonstick round pan, combine carrot, white scallion parts, ginger, vegetable oil, and salt. In an air-fryer basket, place pan. Cook at 400°, stirring halfway through, until onion and carrot are just tender, about 5 min.

Remove air-fryer basket and add rice, garlic, soy sauce, sesame oil, and a few grinds of pepper to carrot mixture; stir to combine. Continue to cook at 400° until rice is lightly toasted, about 5 min. more.

Remove air-fryer basket and pour egg over half of rice mixture and peas over other half. Continue to cook at 400° until egg is just set and peas are warm, about 4 min. more; stir to combine. Top with green scallion parts.

Meatballs

Prep Time: 10 min.

Total Time: 40 min.

Servings: 4

1 lb. ground beef
1/2 C. bread crumbs
1/4 C. grated Parmesan
1/4 C. chopped parsley
1 lg. egg
2 cloves garlic, minced
1 tsp. dried oregano
Salt
Ground black pepper
3 oz. fresh mozzarella, cut into 16 cubes
Marinara, for serving

In a large bowl, combine ground beef, bread crumbs, Parmesan, parsley, egg, garlic, and oregano. Season with salt and pepper.

Scoop about 2 T. of meat and flatten into a patty in your hand. Place a cube of mozzarella in the center and pinch meat up around cheese and roll into a ball. Repeat with remaining meat to make 16 total meatballs.

Working in batches as needed, place meatballs in basket of air fryer and cook at 370° for 12 min.

Serve with warmed marinara.

Air Fryer Salmon

*Prep Time: 5 min.
Total Time: 15 min.
Servings: 2*

2 (6-oz.) salmon fillets
Salt
Ground black pepper
1 garlic clove, minced
2 T. whole grain mustard
1 T. packed brown sugar
2 tsp. extra-virgin olive oil
1/2 tsp. fresh thyme leaves

Season salmon all over with salt and pepper. In a small bowl, whisk garlic, mustard, brown sugar, oil, and thyme to combine. Spread garlic mixture on top of salmon.

In an air fryer basket, arrange salmon. Cook at 400° until desired degree of doneness, about 10 min.

Air Fryer Turkey Breast with Gravy

*Total Time: 2 hrs.
Servings: 8*

2-2 1/4-lb. boneless skin-on turkey breasts
4 T. unsalted butter, melted
1 T. pure maple syrup
1 tsp. ground cumin
1/2 tsp. ground coriander
1/2 tsp. smoked paprika
1/8 tsp. ground cinnamon
1 lb. large carrots (about 4), cut into 2-inch pieces
4 ribs celery (about 12 oz.), cut into 2-inch pieces
2 med. onions (about 12 oz.), each cut into 6 wedges
2 T. olive oil
Salt and pepper
1 T. turkey bouillon base

Let 1 turkey breast sit at room temperature 30 min. In small bowl, whisk together butter, maple syrup, cumin, coriander, paprika, and cinnamon. In large bowl, toss carrots, celery, and onions with oil and 1/2 tsp. each salt and pepper.

Heat air fryer to 350°F. Season first turkey breast with 1 tsp. salt and 1/2 tsp. pepper. Brush all over with half of butter mixture (about 2-1/2 T.) and tie with kitchen twine. Place in air fryer, skin side down, and scatter half each of carrots, celery, and onions around; air-fry 30 min. Flip skin side up and air-fry until internal temp reaches 165°F, 15 to 20 min. Transfer to cutting board and let rest at least 20 min. before slicing. Transfer cooked vegetables to blender and drippings to 4-cup liquid measuring cup; set aside.

Meanwhile, let second turkey breast sit at room temperature. In last 5 min. of cooking first turkey breast, season second breast with 1 tsp. salt and 1/2 tsp. pepper, brush with remaining butter mixture (microwave for a few seconds to remelt), and repeat trussing and air-frying with remaining vegetables.

Transfer second batch of cooked vegetables to blender with first batch. Add drippings to same measuring cup; skim off any fat (you should have 2 to 6 T. drippings total). Add enough water to equal 3 cups liquid total. Add to blender along with bouillon base and puree until smooth, adding more water if needed. Season with 1/4 tsp. each salt and pepper. Warm gravy if needed and serve with sliced turkey.

Air Fryer Gluten-Free Peanut Butter Chocolate Chip Cookies

*Prep Time: 10 min.
Total Time: 30 min.
Servings: 2 doz.*

1 lg. egg
1 C. creamy peanut butter
1/3 C. packed light brown sugar
1 tsp. pure vanilla extract
1/2 tsp. baking soda
Salt
1/3 C. semi-sweet chocolate chips

In a medium bowl, whisk egg until well beaten. Add peanut butter, brown sugar, vanilla, baking soda, and salt. Stir until combined and mixture thickens a bit, about 15 seconds. Fold in chips.

Roll dough into 1" balls (about 1 level T. each). Flatten each ball to a disk about 1 1/2" wide. Transfer to a plate.

Line an air-fryer basket with foil, leaving a 1" to 2" overhang on 2 opposite sides. Working in batches, arrange cookies in basket, spacing about 1/2" apart. Cook at 350° until deeply browned, 5 to 7 min. Carefully, as foil will be hot, remove foil with cookies from air-fryer basket. Transfer to a wire rack and let cool on foil until cookies firm up, about 5 min. Using a thin spatula, transfer cookies to wire rack and let cool completely.

Red Velvet Cookies

Total Time: 45 min.

Servings: 30

2 C. all-purpose flour
1/2 C. Dutch process cocoa powder
1 tsp. baking soda
1 tsp. kosher salt
1 C. unsalted butter, room temperature
3/4 C. packed brown sugar
1/2 C. granulated sugar
1 lg. egg
1 tsp. red gel paste food coloring
2 tsp. pure vanilla extract
1 (12-oz) pkg semi-sweet chocolate chips

Heat oven to 350°F. Line baking sheets with parchment paper. In large bowl, whisk together flour, cocoa, baking soda and salt. Using electric mixer on medium speed, beat together butter and sugars until combined. Add egg, food coloring and vanilla and mix until just combined. Reduce mixer speed to low and add flour mixture until just combined. Fold in chocolate chips. Scoop heaping spoonfuls of dough onto prepared sheets, spacing 1-1/2 inches apart. Bake cookies, rotating positions of pans on racks halfway through, until darker around edges, 9 to 12 min. total. Let cool 5 min. on pans, then slide parchment (and cookies) onto wire rack and let cool at least 5 min. more before serving.

Air Fryer Apple Fritters

Prep Time: 20 min.

Cook Time: 10 min.

Servings: 15

1-1/2 C. all-purpose flour
1/4 C. sugar
2 tsp. baking powder
1-1/2 tsp. ground cinnamon
1/2 tsp. salt
2/3 C. 2% milk
2 lg. eggs, room temperature
1 T. lemon juice
1-1/2 tsp. vanilla extract, divided
2 med. Honeycrisp apples, peeled and chopped
Cooking spray

Browned Butter Glaze:

1/4 C. butter
1 C. confectioners' sugar
1 T. 2% milk

Preheat air fryer to 410°. In a large bowl, combine flour, sugar, baking powder, cinnamon and salt. Add milk, eggs, lemon juice and 1 tsp. vanilla extract; stir just until moistened. Fold in apples.

Line air-fryer basket with parchment (cut to fit); spritz with cooking spray. In batches, drop dough by 1/4 cupfuls 2 in. apart onto parchment. Spritz with cooking spray. Cook until golden brown, 5-6 min. Turn fritters; continue to air-fry until golden brown, 1-2 min.

Melt butter in small saucepan over medium-high heat. Carefully cook until butter starts to brown and foam, about 5 min. Remove from heat; cool slightly. Add confectioners' sugar, 1 T. milk and remaining 1/2 tsp. vanilla extract to browned butter; whisk until smooth. Drizzle over fritters before serving.

Quote of the Week:

“Looking forward to things is half the pleasure of them.”

~ L. M. Montgomery