



Galanz

Digital Air Fryer

Recipe Book

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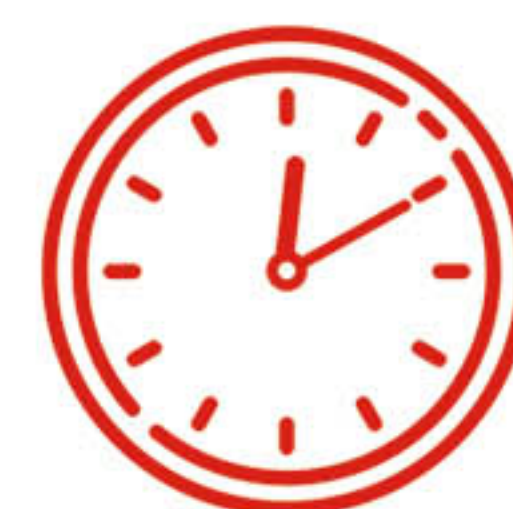
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Cheesy Mexican-Style Hasselback Sweet Potatoes



- **Cheesy Mexican-Style Hasselback Sweet Potatoes**



Prep time:

10 minutes



Cook time:

40 minutes



Ready in:

50 minutes

Cheesy Mexican-Style Hasselback Sweet Potatoes

INGREDIENTS:

- 4 medium sweet potatoes
- 3 tablespoons unsalted butter, melted
- 1 tablespoon olive oil
- 1/4 teaspoon kosher salt, plus more to taste
- 1/4 teaspoon ground cumin
- 1/8 teaspoon smoked paprika
- 4 small plum tomatoes, seeded, diced
- 1/2 small red onion, diced
- 1 small jalapeño, seeded, minced
- 1/2 lime, juiced
- 1 tablespoon roughly chopped fresh cilantro
- 1/2 cup shredded cheddar cheese
- 1/2 cup sour cream

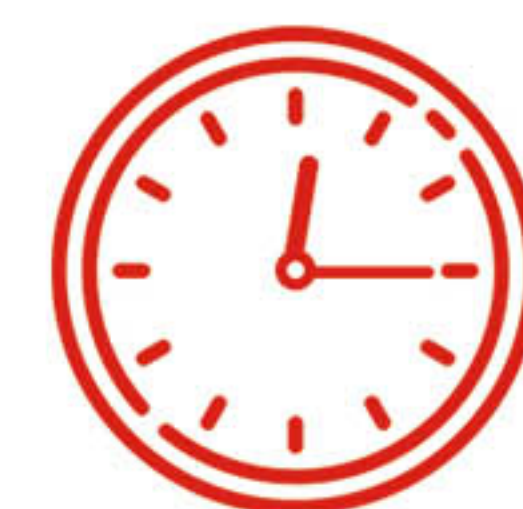
PREPARATION:

1. Slice potatoes crosswise into 1/8-inch slices, leaving 1/4-inch at the bottom of each potato intact. Repeat with remaining potatoes. Whisk butter, oil, salt, cumin and paprika together in small bowl. Brush butter mixture evenly over potatoes and in between slices.
2. Place potatoes into the air fryer and press “Fries” button and set temperature to 360°F and time to 40 minutes, then press “Start” to cook until potatoes are tender.
3. Meanwhile, combine tomatoes, red onion, jalapeño, lime juice and cilantro in a small bowl. Season salsa with salt, to taste.
4. Serve potatoes with cheddar cheese, salsa and sour cream.

Steak Kabobs with Garlic Butter

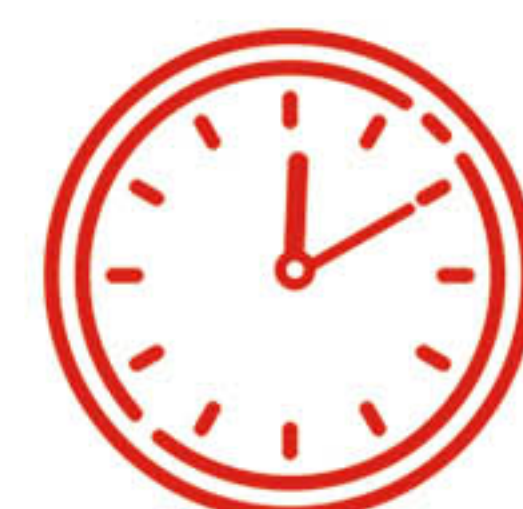


• Steak Kabobs with Garlic Butter



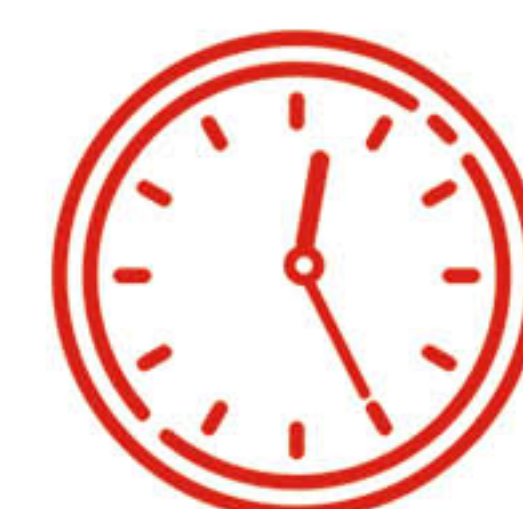
Prep time:

15 minutes



Cook time:

10 minutes



Ready in:

25 minutes

Steak Kabobs with Garlic Butter

INGREDIENTS:

- 4 tablespoons unsalted butter, room temperature
- 2 teaspoons minced fresh chives
- 2 teaspoons minced fresh thyme
- 2 cloves garlic, finely grated
- 1/2 lemon, zested
- 1/4 teaspoon kosher salt, plus more, to taste
- 1/4 teaspoon freshly ground black pepper, plus more, to taste
- 1 1/2 pounds New York strip steak, cut into 1-inch pieces
- 1 each small red and yellow bell peppers, cut into 1-inch pieces
- 1 small red onion, cut into 1-inch pieces

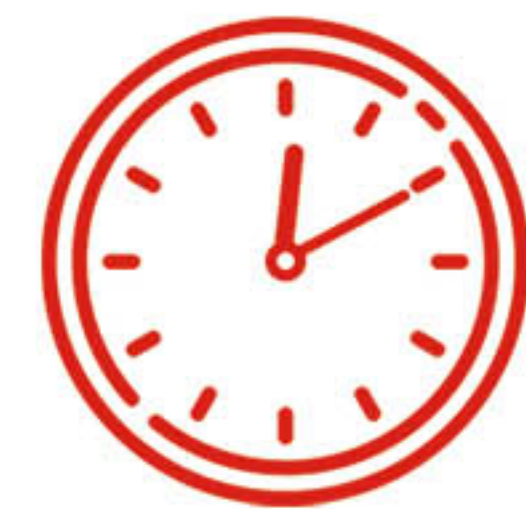
PREPARATION:

1. Combine butter, chives, thyme, garlic, lemon zest, salt and pepper in a small bowl. Set aside for brushing kabobs.
2. Thread skewers with steak, bell peppers and red onion, alternating ingredients evenly. Season with salt and pepper, to taste.
3. Working in batches, place half the kabobs in air fryer. Press “Steak” button then press “Start” to start cooking until steak reaches desired doneness, about 10 minutes.
4. Brush kabobs with garlic butter and serve.

Air-Fried Zucchini Fritters with Chive Sauce

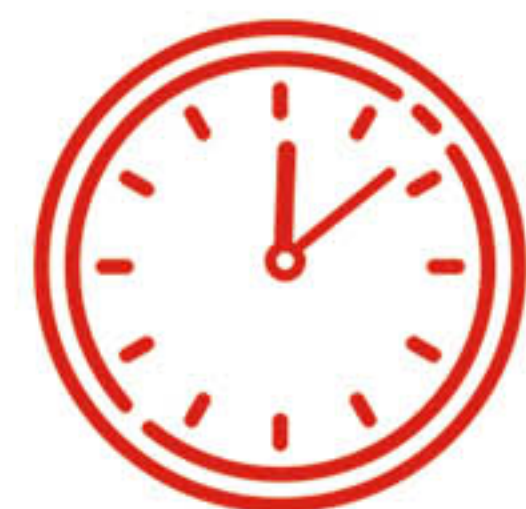


• Air-Fried Zucchini Fritters with Chive Sauce



Prep time:

15 minutes



Cook time:

10 minutes



Ready in:

25 minutes



Air-Fried Zucchini Fritters with Chive Sauce

INGREDIENTS:

- 2 medium zucchini, shredded
- 1 teaspoon kosher salt, plus more, to taste
- 1 cup shredded mozzarella cheese
- 1/2 cup corn kernels, fresh or frozen
- 1/2 cup all-purpose flour
- 1/3 cup chopped fresh chives, divided
- 1 large egg
- 1 cup sour cream
- 2 cloves garlic, minced

PREPARATION:

1. Toss zucchini and 1 teaspoon salt together in colander. Let zucchini drain for 5 minutes. Press zucchini with paper towels to release excess liquid. Combine zucchini, cheese, corn, flour, 3 tablespoons chives, and egg in a medium bowl. Portion zucchini mixture into 8 to 10 patties.
2. Spray Air Fryer Basket with olive oil cooking spray. Working in batches, place half the patties into the air fryer. Press “Vegetable” button and set temperature to 360°F and time to 10 minutes, then press “Start” and cook until golden-brown. Repeat with remaining patties.
3. Meanwhile, combine sour cream, garlic and remaining chives in a small bowl. Season with salt, to taste. Serve patties with chive sauce.

Crispy Cornmeal Cod

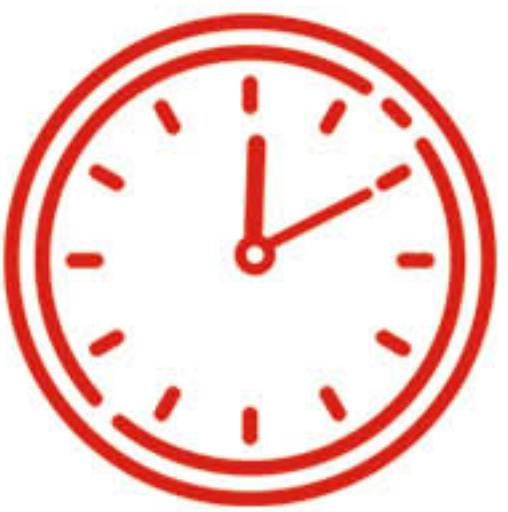


• Crispy Cornmeal Cod



Prep time:

20 minutes



Cook time:

10 minutes



Ready in:

30 minutes

Crispy Cornmeal Cod

INGREDIENTS:

- 1/2 cup yellow cornmeal
- 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/4 teaspoon freshly ground black pepper, plus more, to taste
- 1 teaspoon kosher salt, plus more, to taste
- 2 large eggs, beaten
- 4 (6 ounces each) cod fillets
- 3 cups shredded green cabbage
- 1 small carrot, shredded
- 2 tablespoons mayonnaise
- 1 tablespoon chopped fresh chives
- 1 teaspoon white vinegar
- 1 teaspoon celery seed
- Lemon wedges, for serving

PREPARATION:

1. Whisk cornmeal, paprika, garlic powder, pepper and salt together in a medium bowl. Add eggs to a separate medium bowl. Dip cod fillets into egg, then into cornmeal mixture, evenly coating each fillet. Coat breaded cod with olive oil cooking spray.
2. Working in batches, place breaded fillets into the air fryer. Press “Fish” button then press “Start” to cook until lightly golden-brown and fully cooked. Repeat with remaining breaded cod.
3. Meanwhile, toss cabbage, carrot, mayonnaise, chives, vinegar and celery seed in a large bowl. Season with salt and pepper.
4. Serve cod with cabbage mixture and lemon wedges.

Raspberry Cream Cheese Danish



• Raspberry Cream Cheese Danish



Prep time:

10 minutes



Cook time:

8 minutes



Ready in:

18 minutes

Raspberry Cream Cheese Danish

INGREDIENTS:

For danish:

- 3/4 cup cream cheese, softened
- 1 large egg, beaten, plus 1 large egg yolk
- 3 tablespoons sugar
- 1 teaspoon pure vanilla extract
- 2 sheets frozen puff pastry, thawed
- 1/3 cup raspberry jam
- 1 tablespoon turbinado sugar

For glaze:

- 3/4 cup powdered sugar
- 1/4 cup heavy cream
- 1/4 teaspoon pure vanilla extract

PREPARATION:

1. Combine egg yolks, mustard, lemon and red pepper hot sauce in blender. Lock the lid in place and remove center cap. Select “Sauce” then press “Start/Stop” to blend until egg mixture is smooth and light in color, about 10 seconds. Slowly pour in hot melted butter until sauce thickens. Season with salt, to taste. Press “Start/Stop” to stop blending.
2. Top English muffin halves with arugula, smoked salmon and poached or soft-boiled eggs. Drizzle with hollandaise and serve.



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