

CHEFMAN

RJ38-6-RDO

MULTI-FUNCTION

AIR-FRYER+

Rotisserie, Dehydrator & Oven

RECIPE BOOK



Easy, healthy and
delicious recipes using
your Chefman Air Fryer





FRENCH ONION BURGER

Prep Time: 5 min
Air Frying Time: 35 min
Total Time: 40 min
Yield: 4 burgers

Ingredients:

- 1 large onion, halved and thinly sliced
- 2 tsp olive oil
- ¾ tsp kosher salt, divided
- 4, 6-oz burger patties
- ½ tsp garlic powder
- 3 tbsp mayonnaise
- 1 tsp finely chopped garlic
- 1 tbsp chives, thinly sliced
- 4 slices gruyere cheese
- 4 brioche buns
- Bibb lettuce or arugula, rinsed and dried
- 2 plum tomatoes, sliced

Instructions:

1. In a large bowl, combine 1 large onion, halved and thinly sliced, with 2 tsp olive oil and ¼ tsp kosher salt. Evenly arrange on racks. Place one rack into rack position 1 (closest to the top) and rack position 2 (second closest to the top.)
2. Set air fryer to 350°F for 15 min.
3. While onions cook, prepare 4, 6-oz burger patties by sprinkling both sides with ½ tsp garlic powder and remaining ½ tsp kosher salt.
4. When timer expires, transfer onions to a serving bowl. Arrange patties on one rack and place in rack position 1 (closest to the top.)
5. Set air fryer to 400°F for 20 min for medium doneness. Flip burgers halfway through.
6. While burger patties cook, in a small bowl, combine 3 tbsp mayonnaise, 1 tsp finely chopped garlic and 1 tbsp thinly sliced chives.
7. When there are 3 minutes left, remove rack with burger patties and top each with 1 slice gruyere cheese. Put rack with burger patties into rack position 3 (second from the bottom.)
8. Put 4 brioche buns on empty rack. Put rack in rack position 1 (closest to the top.)
9. When timer expires, spread mayonnaise mixture on the inside of each bun. Top with 1 cooked burger, Bibb lettuce, sliced tomato and ¼ cup cooked onions.



PORK CHOPS

With Warm Pineapple Salsa

Prep Time: 10 min
Air Frying Time: 15 min
Total Time: 25 min
Yield: 2 chops, 2 cups salsa

Ingredients:

- 2 thick, bone-in pork chops
- 1 tsp kosher salt, divided
- ½ tsp chili powder
- 12 oz peeled pineapple, cut into 2-inch slices
- ½ red onion, diced
- ½ jalapeno (optional)
- 2 tsp olive oil
- ¼ cup cilantro, roughly chopped

Instructions:

1. Season 2, thick, bone-in pork chops on both sides with ½ tsp kosher salt and ½ tsp chili powder. Arrange on one of the racks. Place the rack in rack position 1 (closest to the top.)
2. In a large bowl, toss 12 oz peeled pineapple, cut into 2-inch slices, with ½ red onion, diced, ½ jalapeno (optional), 2 tsp olive oil and remaining ½ tsp kosher salt. Arrange on the second rack. Place the rack in rack position 2 (second closest to the top.)
3. Set air fryer to 400°F for 15 min. When the timer expires, flip the pork chops and toss the pineapple salsa. Set the air fryer to 400°F for 5 min.
4. When the timer expires, leave the pork chops in the air fryer with the door open to rest.
5. Transfer the pineapple mixture to a cutting board or the bowl of a food processor. Roughly chop. Transfer to a medium bowl and combine with ¼ cup cilantro, roughly chopped.
6. Spoon the pineapple salsa over the pork chops and serve.



STEAK FAJITAS

Prep Time: 10 min
Air Frying Time: 25 min
Total Time: 35 min
Yield: 10 fajitas

Ingredients:

- 1 green bell pepper, seeded and cut into ¼-inch pieces
- ½ red onion, cut into ¼-inch pieces
- 2 tbsp fajita seasoning
- 1 tbsp olive oil
- 1 lb flank steak
- ½ tsp kosher salt
- 10 flour tortillas
- Sliced radishes, for serving
- Sour cream, for serving
- Lime wedges, for serving

Instructions:

1. In a large bowl combine 1 green bell pepper, seeded and cut into ¼-inch pieces, ½ red onion, cut into ¼-inch pieces, 2 tbsp fajita seasoning and 1 tbsp olive oil. Evenly arrange on racks. Place one rack into rack position 1 (closest to the top) and rack position 2 (second closest to the top.) Set air fryer to 400°F for 10 min.
2. While peppers and onions are cooking, season 1 lb flank steak with ½ tsp kosher salt.
3. When timer expires, remove racks and combine peppers and onions onto one rack. Place rack into rack position 2 (second closest to the top.)
4. Put the seasoned flank steak on the empty rack. Place rack into rack position 1 (closest to the top.)
5. Set air fryer for 400°F for 15 min. Flip flank steak halfway through cooking.
6. When timer expires, transfer flank steak to a cutting board to cool. When slightly cool, slice very thinly.
7. Assemble fajitas by placing three slices flank steak on each tortilla. Top with cooked peppers and onions, sliced radishes, sour cream and a lime wedge.



CHICKEN TACOS

With Quick-Pickled Onions

Prep Time: 10 min
Air Frying Time: 15 min
Total Time: 30 min
Yield: 10 tacos

Ingredients:

- 1 ½ lb boneless chicken thighs
- 2 tbsp freshly squeezed lemon juice
- 1 tbsp smoked paprika
- ½ tsp kosher salt
- ¼ tsp ground cumin
- ¼ tsp granulated garlic
- 1 cup water
- ½ cup apple cider vinegar
- 2 tbsp granulated sugar
- ½ red onion, thinly sliced
- 10 corn tortillas
- Chopped cilantro, for serving
- Sour cream, for serving
- Lime wedges, for serving

Instructions:

1. Put 1 ½ lb boneless chicken thighs in a plastic, zip-close bag. Set aside. Add 2 tbsp freshly squeezed lemon juice, 1 tbsp smoked paprika, ½ tsp kosher salt, ¼ tsp ground cumin and ¼ tsp granulated garlic. Add marinade to the bag and evenly coat chicken. Let marinate for at least 15 min.
2. While chicken thighs are marinating, in a medium bowl, combine 1 cup water, ½ cup apple cider vinegar, 2 tsp granulated sugar and ¼ tsp kosher salt. Stir until sugar is dissolved.
3. Cut ½ red onion into thin slices. Add the slices to the bowl with the water and vinegar mixture. Allow to sit and quickly pickle while chicken thighs cook.
4. Remove chicken thighs from plastic zip-close bag and evenly arrange on racks. Place one rack into rack position 1 (closest to the top) and rack position 2 (second closest to the top.)
5. Set air fryer to 400°F for 15 min. Rotate racks halfway through cooking.
6. While chicken thighs cook, wrap 10 corn tortillas in aluminum foil. Set aside.
7. When timer expires, transfer chicken thighs to a cutting board to cool. While chicken thighs are cooling, transfer the wrapped tortillas to the air fryer rack. Place the rack in rack position 4 (closest to the bottom.)
8. Set air fryer to 200°F for 5 min.
9. While the tortillas are heating, slice the chicken thighs.
10. When timer expires, assemble tacos by placing ¼ cup chicken on each tortilla. Top with drained, pickled onions, chopped cilantro, sour cream and a lime wedge.



HERBED ROTISSERIE CHICKEN

Prep Time: 10 min
Air Frying Time: 50 min
Total Time: 60 min
Yield: 1 chicken

Ingredients:

- 1, 4-lb chicken
- 1 tsp kosher salt
- 1 tsp dried oregano
- 1 tsp dried rosemary
- 1 tsp dried thyme
- 1 tsp granulated garlic
- 1 lemon

Instructions:

1. Place 1, 4-lb chicken on a cutting board. Use paper towels to pat dry. Season the chicken on all sides with 1 tsp each of kosher salt, dried oregano, dried rosemary, dried thyme and granulated garlic. Squeeze 1 lemon over the chicken and rub all over. Insert the squeezed lemon into the chicken’s cavity.
2. Follow the instructions on page 8 in the user guide to prepare the rotisserie spit.
3. Set air fryer to 400°F for 50 min.
4. When the timer expires, use the rotisserie retrieval tool to remove the chicken and transfer to a cutting board. Allow to cool before removing the rotisserie spit.
5. Remove the lemon from the cavity and discard before cutting chicken.



SMOKY CHICKEN WINGS

Prep Time: 10 min
Air Frying Time: 22 min
Total Time: 35 min
Yield: 6 servings

Ingredients:

- 2 lbs chicken wings, cut into segments
- 1 tbsp smoked paprika
- 1 tsp chili powder
- 1 tsp ground cumin
- 1 tsp kosher salt
- 1 tsp paprika
- ½ tsp cayenne pepper
- ½ tsp garlic powder
- ¼ tsp black pepper

Instructions:

1. Put 2 lbs chicken wings, cut into segments, in a large bowl. Set aside.
2. In a separate small bowl, combine 1 tbsp smoked paprika, 1 tsp each of chili powder, ground cumin, kosher salt, and paprika, ½ tsp each of cayenne pepper, garlic powder and ¼ tsp black pepper.
3. Combine the smoked paprika mixture and the wings in a zip-close bag. Seal and toss until evenly coated.
4. Evenly arrange seasoned wings on racks. Put the racks into rack positions 1 (closest to the top) and 3 (second from the bottom).
5. Set air fryer to 400°F for 11 min.
6. When the timer expires, rotate racks and set air fryer again to 400°F for 11 min.
7. Remove and transfer to a heat-safe surface for 5 min. Serve.



QUICK CHICKEN PARMESAN

Prep Time: 15 min
Air Frying Time: 14 min
Total Time: 30 min
Yield: 4 servings

Ingredients:

- ¼ cup all-purpose, unbleached flour
- 1 large egg, beaten
- ½ cup seasoned Italian bread crumbs
- 4 thin, chicken breasts (or two breasts cut in half)
- ½ cup marinara sauce
- 4, 1-oz slices fresh mozzarella cheese
- Parsley for garnish (optional)

Instructions:

1. Put ¼ cup all-purpose, unbleached flour into a shallow bowl. Put 1 large egg, beaten, into a second shallow bowl and ½ cup seasoned Italian bread crumbs into a third shallow bowl.
2. Dip both sides of 4 thin chicken breasts first into the flour, then the egg and then the bread crumbs. Transfer to racks. Put the racks into rack positions 1 (closest to the top) and 3 (second from the bottom). Set air fryer to 400°F for 5 min. When the timer expires, rotate the racks and set air fryer to 400°F for 5 min.
3. When the timer expires, remove the trays and allow to cool slightly. Line with aluminum foil and replace chicken. Put 2 tbsp marinara on each piece of chicken, and top with 2, 1-oz slices fresh mozzarella.
4. Put the trays back into the air fryer. Set air fryer again to 350°F for 4 min.
5. Remove and transfer to a heat-safe surface for 5 min. Serve.



SESAME-GINGER SALMON

With Shisito Peppers

Prep Time: 10 min
Air Frying Time: 20 min
Total Time: 30 min
Yield: 3 servings

Ingredients:

- 1 lb Atlantic salmon
- 1 tbsp low-sodium soy sauce
- 1 tbsp toasted sesame oil
- 2 tsp mirin
- 1, 1-inch ginger piece, grated
- 1 clove garlic, grated
- 3 scallions, sliced (about 2 tbsp), for garnish
- 6 oz shishito peppers
- 2 tsp olive oil
- 1/2 tsp kosher salt
- 1/2 lime

Instructions:

1. Put 1 lb Atlantic salmon in a plastic, zip-close bag. Set aside.
2. In a small bowl, combine 1 tbsp low-sodium soy sauce, 1 tbsp toasted sesame oil, 2 tsp mirin, 1-inch piece ginger, grated, and 1 clove garlic, grated.
3. Add the soy sauce mixture to the bag with the salmon. Add 3 scallions, sliced (about 2 tbsp), and 2 tbsp toasted sesame seeds. Close the bag and gently move the ingredients around to evenly coat the salmon.
4. While the salmon marinates, prepare the shishito peppers. In a medium bowl, toss 6 oz shishito peppers with 2 tsp olive oil and ½ tsp kosher salt. Arrange the seasoned shishito peppers on one of the racks. Place rack in rack position 1 (closest to the top.)
5. Set the air fryer to 400°F for 8 min.
6. When the 8 min expire, remove the rack with the shishito peppers from the air fryer. Transfer to a serving bowl with ½ lime, squeezed.
7. Brush the second rack with oil to help prevent the salmon from sticking.
8. Transfer the marinated salmon to the rack (skin-side down.) Place the rack in rack position 1 (closest to the top.) Set air fryer to 400°F for 12 min. Check at 10 min and remove once fully cooked through.
9. Serve the salmon with the shishito peppers and white rice, if desired.



WARM BRUSCHETTA SHRIMP

Prep Time: 10 min
Air Frying Time: 12 min
Total Time: 22 min
Yield: 2 cups

Ingredients:

- 1 lb large shrimp
- 8 oz cherry tomatoes
- 1 tbsp olive oil
- ½ tsp kosher salt
- ¼ cup packed basil leaves, thinly sliced
- 1 small garlic clove, minced
- 1 lb cooked linguine, optional

Instructions:

1. In a large bowl, combine 1 lb large shrimp, 8 oz cherry tomatoes, 1 tbsp olive oil and ½ tsp kosher salt. Evenly arrange on racks. Place one rack into rack position 1 (closest to the top) and rack position 2 (second closest to the top.)
2. Set air fryer to 400°F for 8 min.
3. When the timer expires, rotate the racks and set the air fryer to 400°F for 4 min.
4. Carefully transfer the cooked shrimp to a clean large bowl. Add ¼ cup packed basil leaves, thinly sliced, and 1 small garlic clove, minced.
5. If desired, stir in 1 lb cooked linguine.



CRISPY LEMON BRUSSELS SPROUTS

With Asiago Cheese

Prep Time: 10 min
Air Frying Time: 12 min
Total Time: 22 min
Yield: 2 cups

Ingredients:

- 1 lb brussels sprouts, cut into ¼-inch pieces
- 1 tbsp olive oil
- ¼ tsp kosher salt
- 2 tbsp shredded asiago cheese
- 2 tbsp dried cranberries, optional
- 2 tbsp freshly squeezed lemon juice

Instructions:

1. In a large bowl combine 1 lb brussels sprouts, cut into ¼-inch pieces, 1 tbsp olive oil and ¼ tsp kosher salt.
2. Evenly arrange the seasoned brussels sprout pieces on the racks. Place one rack into rack position 1 (closest to the top) and rack position 2 (second closest to the top.) Set air fryer to 400°F for 12 min. Rotate racks halfway through cooking.
3. When timer expires, transfer brussels sprouts to a clean large bowl. Add 2 tbsp shredded asiago cheese, 2 tbsp dried cranberries, if desired, and 2 tbsp freshly squeezed lemon juice; stir.
4. Serve as a side or appetizer.



PARMESAN TRUFFLE FRIES

Prep Time: 10 min
Air Frying Time: 30 min
Total Time: 40 min
Yield: 4 cups

Ingredients:

- 1 lb russet potatoes, cut into ¼-inch thick pieces
- 2 tsp olive oil
- 1 tsp kosher salt
- 2 tsp truffle oil
- ¼ cup grated parmesan cheese

Instructions:

1. In a large bowl, combine 1 lb russet potatoes, cut into ¼-inch thick pieces, 2 tbsp olive oil and 1 tsp kosher salt. Put the seasoned fries into the rotisserie basket. Snap close.
2. Use the instructions on page 7 to put the rotisserie basket into the air fryer. Set the air fryer to 400°F for 25 min.
3. When the timer expires, use the rotisserie retrieval tool to remove the rotisserie basket from the air fryer. Allow to cool slightly.
4. Carefully open the rotisserie basket and transfer the fries to a clean large bowl. Add 2 tsp truffle oil and ¼ cup grated parmesan cheese.
5. Serve with dipping sauce, if desired.



SMASHED HONEY POTATOES

Prep Time: 2 min
Air Frying Time: 15 min
Total Time: 37 min
Yield: 24 smashed potatoes

Ingredients:

- 1 lb baby potatoes
- 1 tbsp honey
- 1 tbsp olive oil
- 1 tbsp finely chopped rosemary
- 1 tsp kosher salt
- ½ tsp granulated garlic
- Parmesan cheese, for garnish (optional)
- Fresh parsley, for garnish (optional)

Instructions:

1. Put 1 lb baby potatoes into a large pot. Cover the potatoes with 1 – 2 inches cold water. Bring the potatoes to a boil, reduce to medium heat and let cook until very tender, about 20 min total.
2. Drain the cooked potatoes and return them to the pot.
3. Add 1 tbsp honey, 1 tbsp olive oil, 1 tbsp finely chopped rosemary, 1 tsp kosher salt and ½ tsp granulated garlic. Toss.
4. When the seasoned potatoes are cool to the touch, transfer to a cutting board. Use the bottom of a cup to smash until thin but not broken apart.
5. Use a spatula to transfer the smashed potatoes to the air fryer racks. Place one rack into rack position 1 (closest to the top) and rack position 2 (second closest to the top.)
6. Set air fryer to 400°F for 10 min.
7. When the timer expires, rotate the racks and set the air fryer to 400°F for 5 min.
8. When done, remove and transfer to a heat-safe surface for 5 min. Garnish with fresh parsley and parmesan, if desired.



ZESTY ASPARAGUS FRIES

Prep Time: 15 min
Air Frying Time: 18 min
Total Time: 35 min
Yield: 32 asparagus fries

Ingredients:

- ½ lb (about 16 pieces) asparagus
- ⅓ cup all-purpose, unbleached flour
- 1 large egg
- 2 tbsp water
- 1 ½ cups plain panko bread crumbs
- Zest of one lemon (about 2 tsp)
- ¼ cup pecorino romano cheese
- ¼ tsp freshly ground black pepper

Instructions:

1. Prepare ½ lb (about 16 pieces) asparagus by rinsing under cold water. Without patting dry, cut asparagus in half so the bottoms are separated from the tops.
2. Put ⅓ cup all-purpose, unbleached flour in a plastic, zip-close bag. Put the damp asparagus pieces in the bag. Zip close, leaving a lot of air in the bag. Shake to coat all pieces.
3. Crack 1 large egg into a different plastic, zip-close bag. Add the 2 tbsp water. Zip close and shake until the egg and water are homogenous.
4. Remove the asparagus pieces from the bag with the flour and shake off any excess. Transfer to the bag with the egg. Zip close, leaving a lot of air in the bag. Shake to evenly coat all the asparagus pieces.
5. In another plastic, zip-close bag, prepare the breadcrumbs by combining 1 ½ cups panko bread crumbs, zest of 1 lemon, ¼ cup pecorino romano cheese and ¼ tsp pepper.
6. Remove the asparagus pieces from the egg mixture, letting any excess drip into the bag. Transfer the individual pieces into the crumbs, shaking slightly before adding the next piece.
7. Once all the pieces are in the bag, zip close while leaving a lot of air in the bag; shake to combine. Remove the pieces and arrange evenly on racks. Put the racks into rack positions 1 (closest to the top) and 3 (second from the bottom).
8. Set the air fryer to 380°F for 9 min. When the timer expires, switch the trays and put back into the air fryer. Set the air fryer again to 380°F for 9 min.
9. Remove and transfer to a heat-safe surface for 5 min. Serve.



NUTTY BLONDIES

Prep Time: 10 min
Air Frying Time: 30 min
Total Time: 40 min
Yield: 16 blondies

Ingredients:

- 1 stick unsalted butter, melted
- ½ cup granulated sugar
- 2 large eggs
- 1 tsp pure vanilla extract
- 1 cup all-purpose, unbleached flour
- ¼ tsp table salt
- ½ cup toasted, unsweetened shredded coconut
- ½ cup semi-sweet chocolate chips
- ½ cup toasted walnuts, chopped

Instructions:

1. Line an 8x8 metal baking pan with parchment paper, or grease with butter.
2. Combine 1 stick unsalted butter, melted, and ½ cup granulated sugar, creaming until smooth.
3. Add 2 large eggs and 1 tsp pure vanilla extract and beat until creamy.
4. Fold in 1 cup all-purpose, unbleached flour, ¼ tsp table salt, ½ cup toasted walnuts, chopped, ½ cup semi-sweet chocolate chips and ½ cup toasted, unsweetened and shredded coconut.
5. Spread the thick mixture into the baking pan, and smooth out so that the mixture is evenly deep in the pan.
6. Place a rack in rack position 3 (second closest to the bottom.) Put the baking pan on the rack and close the door.
7. Set air fryer to 340°F for 30 min.
8. When the timer expires, carefully remove the pan and set on a rack to cool.
9. Once blondies are completely cool, remove from the pan. Cut into 4 even rows and columns.



ROTISSERIE CORNISH HEN

Prep Time: 15 min
Air Frying Time: 20 min
Total Time: 35 min
Yield: 1 hen

Ingredients:

- 25 oz Cornish Hen
- 1 ½ tbsp olive oil
- 1 tsp salt
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp pepper
- 1 tsp thyme

Instructions:

1. Make sure all of the giblets are cleaned and removed from the Cornish hen. You can buy it from the store removed, have your butcher do it or easily wash it out in the sink.
2. Once you have a clean Cornish hen, rub 1 ½ tbsp olive oil on it and then sprinkle with 1 tsp each of all the seasonings: salt, garlic powder, onion powder, pepper and thyme.
3. Once seasoned, insert and attach the rotisserie forks through the Cornish hen and make sure it is tightly clamped and locked in place.
4. Insert and attach the rotisserie fork into the holes in the air fryer (refer to the instructions on page 8 of the User Guide) and cook at 400°F for 20 minutes.
5. Once your Cornish hen is done cooking and golden brown, use the rotisserie retrieval tool to remove the rotisserie from the air fryer, carefully remove the forks and serve with your favorite side dishes.



PARMESAN PICKLE CHIPS

Prep Time: 10 min
Air Frying Time: 15 min
Total Time: 25 min
Yield: 1 jar of pickle chips

Ingredients:

- 1 (32 oz) jar of whole pickles
- ⅔ cup of panko bread crumbs
- ⅓ cup of parmesan cheese
- ¼ tsp dill weed
- 2 eggs

Instructions:

1. Slice the pickles into ¼ inch pieces.
2. Lay the pickle chips out on a paper towel and pat dry.
3. Spray the basket of your air fryer with cooking spray.
4. In a bowl, add panko bread crumbs, parmesan cheese, and dill weed.
5. In another bowl, whisk together the egg mixture.
6. Roll in the breadcrumbs mixture until fully coated.
7. Place chips into air fryer basket.
8. Insert in to the air fryer.
9. Set temperature to 400°F.
10. Cook for 10-15 or until golden brown.
11. Serve with ranch or your favorite dip.



CAJUN SHRIMP AIR FRY

Prep Time: 15 min

Air Frying Time: 10 min

Total Time: 25 min

Yield: 12 shrimp

Ingredients:

- 12 large shrimp (16/20 per lb), shelled and deveined
- 1 tbsp of olive oil
- Lime wedge (optional)

Cajun spice:

- 1 tbsp onion powder
- 1 tbsp garlic powder
- 1 tbsp cayenne pepper
- 1 tbsp smoked paprika
- 2 ½ tbsps kosher salt
- ¾ tbsp black pepper
- ¼ tbsp sage
- ½ tbsp oregano
- ½ tbsp thyme

Instructions:

1. Preheat your air fryer to 390°F for 5 min.
2. Clean the shrimp if needed.
3. Place the shrimp into a bowl with 1 tbsp olive oil and toss to coat.
4. Put the bowl of shrimp on top of a bowl of ice as you prepare the seasoning.
5. In a small mixing bowl, add all Cajun spice ingredients and mix.
6. Add the Cajun spice mix to the shrimp and toss to ensure each shrimp is fully coated.
7. Add the shrimp on a tray and insert into the air fryer. Cook for 10 minutes until the shrimp are cooked through.
8. Do not overcrowd the trays or the shrimp will cook unevenly. Cook the shrimp in batches if needed.
9. When the shrimp are done cooking, plate and serve with lime wedges, if desired.