

# Cuisinart®

## INSTRUCTION AND RECIPE BOOKLET



**Cuisinart® 3-in-1 Microwave AirFryer Plus**

**AMW-90**

For your safety and continued enjoyment of this product, always read the instruction booklet carefully before using.

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# IMPORTANT SAFEGUARDS

**WARNING:** To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy when using your appliance, basic safety precautions should be taken, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.**
2. Read and follow the specific warning section: PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY, page 4.
3. This appliance must be grounded. Connect only to properly grounded outlet. See GROUNDING INSTRUCTIONS, page 5.
4. Install or locate this appliance only in accordance with the SETUP instructions, page 8.

5. Some products, such as whole eggs and sealed containers (for example, closed glass jars) can explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.
- 7. HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE.** Use caution when removing hot items.
8. Close supervision is necessary when any appliance is used near children.
9. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
10. This appliance should be serviced only by qualified service technicians. Contact **1-800-726-0190**.
11. The use of accessory attachments not recommended by Cuisinart may cause injury.
12. Do not cover or block any openings on the appliance.
13. Do not store or use this appliance outdoors.
14. Do not use this product near water, for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
15. Do not immerse cord or plug in water.
16. Keep cord away from heated surfaces.
17. Do not let cord hang over edge of table or counter.
18. When cleaning surfaces of door and oven that come together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
19. To reduce the risk of fire in the oven interior:
  - a. Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
  - b. Remove wire twist ties from paper or plastic bags before placing bag in oven.
  - c. If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
  - d. Do not use the interior for storage purposes. Do not leave paper products, cooking utensils, or food in the oven when not in use.

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20. **Liquids such as water, coffee, or tea can be overheated beyond the boiling point without appearing to be boiling. This is called delayed eruptive boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.**
  21. To reduce the risk of injury to persons:
    - a. Do not use straight-sided containers with narrow necks. Use wide-mouth containers.
    - b. Stir liquid both before and halfway through heating it.
    - c. Do not overheat liquid.
    - d. Use extreme care when inserting a spoon or other utensil into the container. This may also cause delayed eruptive boiling.
    - e. After heating, allow the container to stand in the microwave oven for at least 20 seconds before removing the container.
  22. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
  23. The oven must be placed on a level surface.
  24. The glass tray and turntable assembly must be in the oven during cooking. Handle the glass turntable carefully and place cookware on it gently to avoid possible breakage.
  25. Do not touch hot surfaces. Use handles or knobs.
  26. Incorrect use of a browning dish may cause the turntable to break. See information about cookware you can use, page 9.
  27. Use only the correctly specified bag size when using the preset popcorn program.
  28. The oven has several built-in safety switches to ensure that the power remains off when the door is open. Do not tamper with these switches.
  29. Do not operate the microwave oven when empty. Operating the oven with no food or food that is extremely low in moisture can cause fire, charring, or sparking.
  30. Do not cook bacon directly on the turntable. Excessive local heating of the turntable may cause the turntable to break.
  31. Do not preheat empty oven with glass turntable in place.
  32. Do not heat baby bottles or baby food in the microwave oven. Uneven heating/hotspots may occur and cause injury.
  33. Do not heat narrow-necked containers, such as syrup bottles.
  34. Do not attempt to deep-fry in your microwave oven.
  35. Do not attempt home canning in this microwave oven, as it is impossible to be sure all contents of the jar have reached boiling temperature.
  36. Do not use this microwave oven for commercial purposes. This microwave oven is made for household use only.
  37. Failure to maintain the oven in a clean condition could lead to deterioration that could adversely affect the life of the appliance and possibly result in a hazardous situation.
  38. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
  39. Oversized foods or oversized metal utensils should not be inserted in a microwave/oven as they may create a fire or risk of electric shock.
  40. Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
  41. Do not use paper products when appliance is operated in any other mode than Microwave.
  42. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
  43. Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.

## **SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.**

### **FEDERAL COMMUNICATIONS COMMISSION NOTICE**

**WARNING:** Changes or modifications to this unit expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

This device complies with Part 18 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful

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interference, and (2) This device must accept any interference received, including interference that may cause undesired operation.

**NOTE:** This equipment has been tested and found to comply with the limits for a Consumer ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

## SUPPLIER'S DECLARATION OF CONFORMITY

**Brand:** Cuisinart

**Model No.:** AMW-90

**Description:** 3-in-1 Microwave AirFryer Plus

**Responsible Party:** Conair Corporation - 1 Cummings Point Road - Stamford, CT 06902 - (203) 351-9000

**Standards:** FCC Part 18.

This device complies with Part 18 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) This device must accept any interference received, including interference that may cause undesirable operation.

**DATE OF ISSUE:** 28/09/2021

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

1. Do not attempt to operate this oven with the door open, as this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
2. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
3. Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the door (for example, make sure that it is not bent); hinges and latches (for example, make sure that they are not broken or loosened); and door seals and sealing surface.

**THE OVEN SHOULD NOT BE ADJUSTED OR REPAIRED BY ANYONE EXCEPT PROPERLY QUALIFIED SERVICE PERSONNEL. IF THE MICROWAVE UNIT IS NOT KEPT CLEAN, ITS SURFACE COULD BE DEGRADED AND LEAD TO A HAZARDOUS SITUATION.**

### PRECAUTIONS TO BE OBSERVED BEFORE AND DURING SERVICING TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not operate or allow the oven to be operated with the door open.
- (b) Make the following safety checks on all ovens to be serviced before activating the magnetron or other microwave source, and make repairs as necessary: (1) interlock operation, (2) proper door closing, (3) seal and sealing surfaces (arcing, wear, and other damage), (4) damage to or loosening of hinges and latches, (5) evidence of dropping or abuse.
- (c) Before turning on microwave power for any service test or inspection within the microwave generating compartments, check the magnetron, wave guide or transmission line, and cavity for proper alignment, integrity, and connection.
- (d) Any defective or misadjusted components in the interlock, monitor, door seal, and microwave generation and transmission systems shall be repaired, replaced, or adjusted by procedures described in this manual before the oven is released to the owner.
- (e) A microwave leakage check to verify compliance with the Federal Performance Standard should be performed on each oven prior to release to the owner.

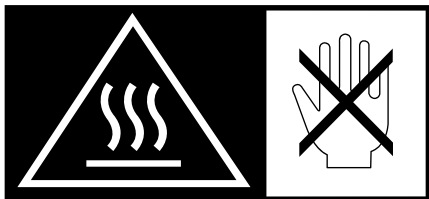
## SPECIAL CORD SET INSTRUCTIONS

### DANGER – Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

### WARNING – Electric Shock Hazard

Improper use of the grounded cord can result in electric shock. Do not plug into an outlet until appliance is properly installed.



## NOTICE: PACEMAKERS

Most pacemakers are shielded from interference from electronic products, including microwaves. Patients with pacemakers may wish to consult their physicians if they have concerns.



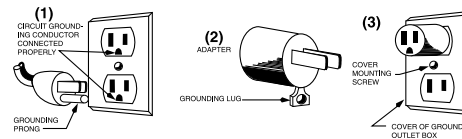
**WARNING**  
RISK OF FIRE OR ELECTRIC SHOCK  
DO NOT OPEN



**WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,  
DO NOT REMOVE COVER (OR BACK)  
NO USER-SERVICEABLE PARTS INSIDE  
REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY**

## GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric



shock by providing an escape wire for the electric current. This appliance is equipped with a cord with a grounding wire and grounding plug. The plug must be plugged into an outlet that is properly installed and grounded. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-pronged grounding plug, and a 3-slot receptacle that will accept the plug on the appliance.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or an extension cord should not be used unless the following precautions are followed (see 3, below).
3. If a long cord or extension cord is used:
  - The marked electrical rating of the cord set or extension cord should match the rating of the appliance.
  - The extension cord must be a grounding-type 3-wire cord.
  - The longer 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.

## SPECIFICATIONS

Model: AMW-90  
Rated Voltage: 120V~60Hz  
Rated Input M/W Power: 1150W  
Rated Output M/W Power: 900W  
Rated Input Power (AirFry): 1500W  
External Dimensions: 20.57" x 17.91" x 11.82"  
Oven Capacity: 25.5 L  
Turntable Diameter: 12.4"  
Approximate Net Weight (without accessories): 34.1 lb.  
Approximate Net Weight (with accessories): 36.4 lb.

# FEATURES AND BENEFITS

## 1. Control Panel

See details on page 7.

## 2. Turntable Assembly

- a. Turntable Shaft
- b. Turntable Ring
- c. Glass Tray with Hub

## 3. MicroGuide (DO NOT REMOVE)

See details on page 8.

## 4. Interior Light

Interior light to easily view food while cooking

## 5. Oven/AirFry Pan

Included for your convenience. Use alone when baking or roasting. Use with AirFry Basket when AirFrying, broiling, or baking.

**NOTE: Intended for Oven/AirFry modes only.**

## 6. AirFry Basket

Use basket when AirFrying or broiling to optimize your cooking results. We recommend setting the basket in the pan.

## 7. Stainless Steel Interior

Stainless steel interior wipes clean easily and reduces odor absorption.

## 8. Door with Cool-Touch Handle

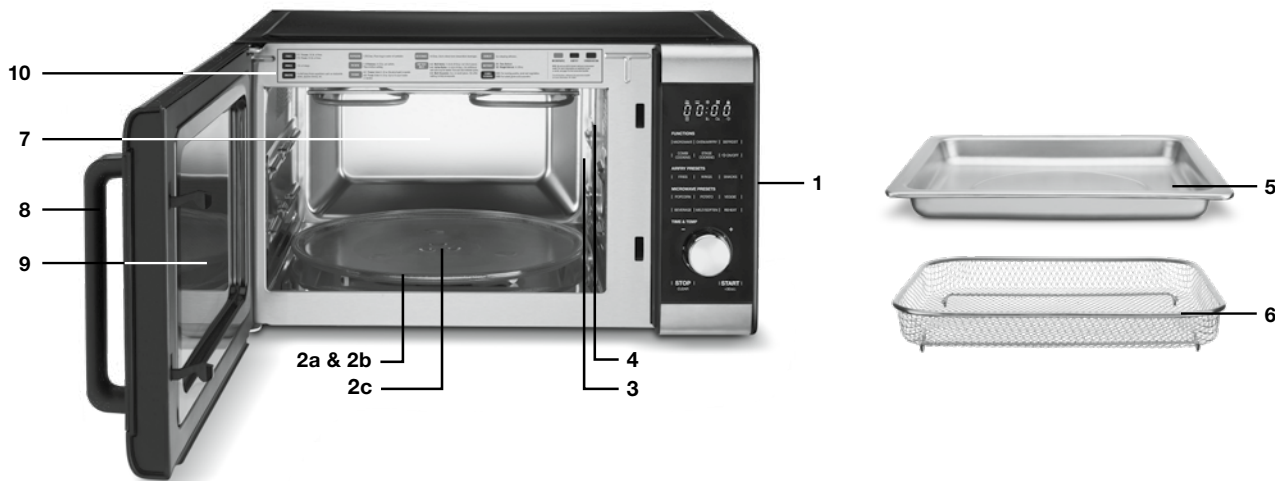
Handle designed to stay cool during cooking.

## 9. Viewing Window

Large viewing window to check progress.


## 10. Cooking Guide Chart

Recommendations and tips on how to use the unit.





# GETTING TO KNOW YOUR CONTROL PANEL



## 1. Microwave

Use this function to program your microwave with your desired power time and power level.  will be displayed when selected. See page 12 for more details.

## 2. Oven/AirFry

Use this function to program your oven with your desired time and temperature to AirFry or convection bake.  and  will be displayed when selected. See page 10 for more details.

## 3. Defrost

Used to defrost by time or weight.  and  will be displayed when selected.


## 4. Combi Cooking

Preprogrammed settings with combination of Oven/AirFry and Microwave cooking. See page 17 for more details.




## 5. Stage Cooking

Program your oven to automatically shift between functions in a sequence you select. See page 16 for more details.



## 6. Mute On/Off

Can be used to turn on/off the audible alerts your microwave makes.  will be displayed when selected. See details on page 17.

## 7. AirFry Presets

Preprogrammed time and temperature for Fries, Wings, and Snacks. , , and  will display when any preset is selected. See page 10 for more details.

## 8. Microwave Presets

Preprogrammed settings for Popcorn, Potato, Veggies (Fresh and Frozen), Beverage, Melt/Soften, and Reheat.  and  will display when any preset is selected. See page 13 for more details.

## 9. Time/Temp Selector Dial

Turn and push to select your desired settings.

## 10. Stop/Clear

Use to pause/stop your cooking or clear your selected settings.

## 11. Start/+30 Sec

Use to start your cooking or to add time in 30-second increments.



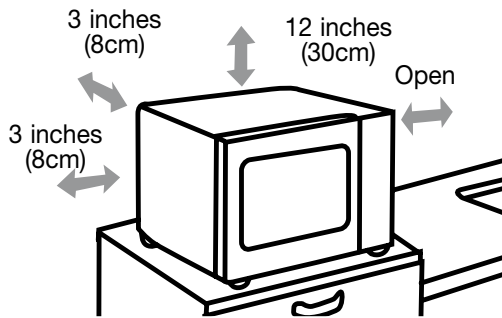
## SETUP

1. Select a level surface with a minimum clearance of 12 inches (30cm) above the oven, at least 3 inches (8cm) between the oven, and any adjacent walls with one side open.

### NOTE:

- Blocking the intake and/or outlet openings can damage the oven.
- Objects should not be stored on the top of the oven. If they are, remove all objects before you turn on your oven. The exterior walls can get hot when in use.

**WARNING: DO NOT INSTALL THIS OVEN OVER A RANGE COOKTOP OR OTHER HEAT-PRODUCING APPLIANCE. IF IMPROPERLY INSTALLED NEAR OR OVER A HEAT SOURCE, THE OVEN COULD BE DAMAGED AND THE WARRANTY WOULD BE VOID.**



2. Remove any protective film from oven.

**IMPORTANT: DO NOT REMOVE THE MICA COVER MICROGUIDE ATTACHED TO INTERIOR. IT SHIELDS AND PROTECTS WAVE ACTION.**



3. Install turntable by setting ring assembly onto the oven floor, centered over the turntable shaft. Then place glass tray into the oven, carefully fitting the tray hub onto the turntable shaft.




**NOTE:** Turntable assembly should always be in place during use. Make sure glass tray is never used upside down. Tray must be properly connected to the turntable ring before operating. If glass tray or turntable ring assembly breaks, do not use. Contact consumer service.

4. Plug oven into a standard household outlet, making sure the voltage and frequency are the same as those on the rating label.

## SETTING THE CLOCK

The clock can be set when the oven is not cooking and the time (or 0:00) is displayed on the screen.

To set the clock:

1. Press and hold the selector dial until  and the clock hour flashes.
2. Turn the dial to set hour, then press selector dial to confirm setting. Minutes will flash.
3. Turn the dial to set minutes, then press selector dial to confirm setting.



# GUIDE FOR MATERIALS TO USE/AVOID

**When Using Microwave or Oven/AirFry:** To prevent arcing or fire, use the chart below to determine which materials are safe, or follow instructions from container/wrap manufacturer. Do not microwave or cook in empty containers.



Plastic cookware should be used carefully. Even plastic identified as safe for cooking in microwaves and ovens may not be as tolerant of overcooking conditions as glass or ceramic materials, and may soften or char if subject to overcooking. Longer exposure to overcooking could result in food or cookware igniting.

| MATERIAL                              |   | MICROWAVE   |   | OVEN/AIRFRY   |
|---------------------------------------|---|---|---|---|
| Aluminum tray/foil                    | × | May cause arcing. Transfer food to microwave-safe dish.   | ✓ | Caution: Material will get hot.                     |
| Food carton (paper) with metal handle | × | May cause arcing. Transfer food to microwave-safe dish.   | × |   |
| Metal or metal-trimmed utensils       | × | Metal shields the food from microwave energy. Metal trim may cause arcing.  | ✓ | Caution: Utensils will get hot.                     |
| Metal twist ties                      | × | May cause arcing and may cause a fire in the oven.  | × |   |
| Paper bags                            | × | May cause a fire in the oven.   | × | May cause a fire in the oven.                       |
| Foam/styrofoam                        | × | May cause a fire in the oven.   | × | May cause a fire in the oven.                       |
| Wood                                  | × | Wood will dry out when used in the microwave and may split or crack.  | × | May cause a fire in the oven.                       |
| Browning dish                         | ✓ | Use a browning dish in this microwave only if supplied with a microwave trivet that will lift the browning dish $\frac{3}{16}$ inch above the turntable. Caution: Incorrect usage may cause the turntable to break. | ✓ | Follow manufacturer's instructions.                 |
| Dinnerware                            | ✓ | Microwave-safe only. Follow manufacturer's instructions. Do not use if cracked or chipped.  | ✓ | Oven-safe only. Follow manufacturer's instructions. |
| Glass jars                            | ✓ | Microwave-safe only. Always remove lid. Use only to warm food. Most glass jars are not heat resistant and may break.  | × |   |
| Glass cookware                        | ✓ | Heat-resistant oven glassware with no metallic trim only. Do no use if cracked or chipped.  | ✓ | Oven-safe only. Follow manufacturer's instructions. |
| Oven cooking bags                     | ✓ | Follow manufacturer's instructions. Do not close with metal tie.  | ✓ | Follow manufacturer's instructions                  |
| Paper plates and cups                 | ✓ | Use for short-term cooking/warming only. Do not leave oven unattended while cooking. Should be labeled for use in microwave — with no color/dye.  | × | May cause a fire in the oven.                       |
| Paper towels                          | ✓ | Cover food for reheating and absorbing fat. Use with supervision for short-term cooking only.   | × | May cause a fire in the oven.                       |
| Parchment paper                       | ✓ | Use as a cover to prevent splattering or as a wrap for steaming.  | ✓ | Oven-safe only. Follow manufacturer's instructions. |
| Plastic                               | ✓ | Microwave-safe only. Follow manufacturer's instructions.  | × |   |
| Plastic wrap                          | ✓ | Microwave-safe only. Do not seal or allow plastic wrap to touch food. Vent or pierce before cooking.  | × |   |
| Silicone cookware and accessories     | ✓ | Microwave-safe only. Follow manufacturer's instructions.  | ✓ | Oven-safe only. Follow manufacturer's instructions. |
| Thermometers                          | ✓ | Microwave-safe only. Follow manufacturer's instructions.  | ✓ | Oven-safe only. Follow manufacturer's instructions. |
| Wax paper                             | ✓ | Do not seal. Use only as a cover to prevent splattering and retain moisture inside.   | ✓ | Follow manufacturer's instructions.                 |

# AIRFRY/CONVECTION OVEN COOKING

## MANUAL COOK

You can manually program your desired temperature and cooking time. Refer to pages 10–11 for recommendations and cooking charts.

1. Place food in AirFry Basket nested in the Oven/AirFry Pan.  
**NOTE:** It may be helpful to spray the basket with nonstick spray.
2. Select Oven/AirFry function.   and 400°F display.
3. Set/adjust cooking temperature by turning the selector dial.  
When desired temperature is displayed, press the selector dial.  
0:00 will display.

**NOTE:** Temperatures are in 25°F increments.

4. Set cooking time by turning the selector dial. Time is displayed in minutes and seconds (up to 99 minutes).
5. Press Start. The oven will begin cooking and remaining time will be shown on screen.
6. When countdown timer reaches 0:00, the oven will beep 3 times and heaters will turn off.  
**NOTE:** Cooking can be paused or canceled before countdown timer reaches 0:00 by pressing the Stop button. Press once to pause cooking and twice to cancel cooking.

## ADDING TIME

To add time while the oven is already cooking, turn the selector dial.

## AIRFRY PRESETS

Preset AirFry functions are preprogrammed to cook many popular foods using professionally recommended cooking temperatures and times.

1. Press the button for the desired Preset function.

**NOTE:** For fries, select F1 (frozen fries) or F2 (fresh fries)

with the selector dial. The display will show , , and  and the recommended temperature for the selected preset.

- a. To confirm displayed temperature, press the selector dial.

- b. To adjust temperature, turn the selector dial and press once desired temperature is displayed.

2. The display will show the recommended cooking time for the selected preset.

- a. To confirm displayed time, press the selector dial.

- b. To adjust time, turn the selector dial.

3. Press the Start button to begin cooking.

**NOTE:** Final cooking results will vary according to food's initial temperature, shape, quality, etc. Check the TIPS column in the AirFry Preset Cooking Guide below for best results.

## AIRFRY PRESET COOKING GUIDE

| FUNCTION | SUB-OPTIONS               | RECOMMENDED QUANTITY | TIPS  |
|----------|---------------------------|----------------------|---|
| Fries    | Frozen Fries (F1)         | 1½ lb.               | <ul style="list-style-type: none"><li>• Spread fries in an even layer in the AirFry Basket</li><li>• Avoid overcrowding</li><li>• When AirFrying quantities greater than what is recommended, toss frozen fries to ensure even cooking and browning</li></ul> |
|          | Fresh-Cut Fries (F2)      |                      |   |
| Wings    | Chicken Wings/ Drumsticks | 2 lb.                | <ul style="list-style-type: none"><li>• Arrange wings in a single layer in the AirFry Basket<br/>Tip: Coat the AirFry Basket with nonstick cooking spray</li><li>• Do not stack wings</li></ul>   |
| Snacks   | Frozen Snacks             | 1½ lb.               | <ul style="list-style-type: none"><li>• Flip snacks halfway for even cooking (e.g., mozzarella sticks, chicken nuggets, etc.)</li><li>• Preset is suitable for most snacks; AirFry for an additional 2 to 3 minutes if necessary</li></ul>                    |

## OVEN/AIRFRY COOKING RACK GUIDE

For most all AirFrying, use the upper rack position. Should food be too large, it is possible to AirFry in the lower rack position.

For oven baking and roasting, use the lower rack position.

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## AIRFRY COOKING GUIDE

The chart below lists recommended amounts, cooking times, and temperatures for various types of food that can be AirFried in the Cuisinart® 3-in-1 Microwave AirFryer Plus. If portions exceed recommendations, you can toss occasionally while cooking to ensure the crispiest, most even results. Smaller amounts of food may require less time. It is recommended to coat the AirFry Basket with nonstick cooking spray to prevent sticking.

**NOTE:** When AirFrying, always use the AirFryer Basket with the Oven/AirFry Pan.

| FOOD  | RECOMMENDED AMOUNT  | TEMPERATURE | TIME                            |
|---|---|-------------|---------------------------------|
| Chicken Wings   | 2 pounds, about 24 (max 3 pounds)   | 400°F       | 25 to 30 minutes                |
| Frozen Appetizers (e.g., mozzarella sticks, popcorn shrimp, etc.) | 1 pound, 16 mozzarella sticks   | 400°F       | 10 to 12 minutes                |
| Frozen Chicken Nuggets  | 1½ pounds, evenly placed on basket without any overlap  | 400°F       | 15 minutes                      |
| Frozen Fish Sticks  | 1½ pounds   | 400°F       | 10 minutes                      |
| Frozen Fries  | 1½ pounds   | 450°F       | 15 to 25 minutes                |
| Frozen Steak Fries  | 1½ pounds   | 450°F       | 15 to 25 minutes                |
| Hand-Cut Fries  | 1½ pounds (about 2 large potatoes)  | 400°F       | 15 to 20 minutes                |
| Hand-Cut Steak Fries  | 1½ pounds (about 2 large potatoes)  | 400°F       | 15 to 20 minutes                |
| Shrimp  | 1½ pounds   | 400°F       | 6 to 8 minutes                  |
| Tortilla Chips  | 4 5-inch corn tortillas, cut into fourths; 2 8-inch flour tortillas, cut into eighths. Spray with oil and sprinkle with salt prior to AirFrying | 425°F       | 6 minutes, toss halfway through |
| Vegetables (larger cuts, e.g., broccoli florets)                  | 1 pound, about 4 cups   | 400°F       | 15 to 20 minutes                |
| Vegetables (thin cut; e.g., green beans)                          | ½ pound, trimmed  | 400°F       | 18 minutes                      |
| Vegetables (leafy greens, e.g., kale)                             | ½ bunch (about 4 ounces leaves with stems removed and discarded); sprayed with oil and pinch of salt  | 375°F       | 6 minutes                       |


**NOTE:** AirFrying doesn't require oil, but a light coating can enhance browning and crispiness. Use an oil sprayer or a nonstick olive oil cooking spray to keep it extra light or a pastry brush to evenly coat. You can also pour a little oil into a bowl, add food, and toss.

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# MICROWAVE COOKING

## MANUAL COOK

You can manually program your desired cooking time and power level. Refer to pages 13–15 for recommendations and cooking charts.

1. Place food in a microwave-safe dish (see page 9 for materials to use/avoid). Do not use AirFry Basket or Pan.
2. Select Microwave function.  and 0:00 will display.
3. Set cooking time by turning the selector dial. Time will be displayed in minutes and seconds (up to 99 minutes). When desired cooking time is displayed, press selector dial and 10P will display.
4. Set/adjust power level by turning the selector dial. Refer to Power Level chart below.

|        |         |                    |
|--------|---------|--------------------|
| 8P-10P | 80–100% | High               |
| 6P-7P  | 60–70%  | Medium High        |
| 4P-5P  | 40–50%  | Medium             |
| 2P-3P  | 20–30%  | Medium Low/Defrost |
| 1P     | 10%     | Low                |
| 0P     | 0%      |                    |

5. Press Start. The oven will begin microwaving.
6. When countdown timer reaches 0:00, the oven will beep 3 times and microwave will turn off.

**NOTE:** Microwaving can be paused or canceled by pressing the Stop button. Press once to pause and twice to cancel.

## +30 SECONDS/EXPRESS COOK



This feature provides a shortcut to programming your microwave. Power level is always at 100% when using Express Cook. Select Express Cook by pressing the Start/+30 Sec button. The oven will begin microwaving for 30 seconds on 10P. To add time in 30-second increments, keep pressing the Start/+30 Sec button.

## ADDING TIME

To add time while the oven is already microwaving, press the Start+30 Sec. button or turn the selector dial.

## MICROWAVE PRESETS

Preset microwave functions are preprogrammed to cook many popular foods using professionally recommended power levels and cooking times.

1. Press the button for the desired Preset function. The display will show  and  and the first option for that function as listed in the DISPLAY column of the Microwave Preset Cooking Guide on page 13.
2. Rotate the dial or press the button until the desired option appears on the display. Options include food weight or food portions.
3. Once you have made your selection, press the Start button.

**NOTE:** Final cooking results will vary according to food's initial temperature, shape, quality, etc. Check the TIPS column in the Microwave Preset Cooking Guide for best results.

## MICROWAVE PRESET COOKING GUIDE

| FUNCTION    | SUB-OPTIONS            | DISPLAY | WEIGHT/AMOUNT     | TIPS   |
|-------------|------------------------|---------|-------------------|--|
| Popcorn     | Personal Size          | 1.75    | 1.75–3 oz.        | <ul style="list-style-type: none"> <li>• Use only popcorn packaged for microwave-oven use</li> <li>• Microwave according to package directions</li> <li>• Pop only one bag at a time</li> <li>• Do not try to pop unpopped kernels</li> <li>• If frequent pops are still heard once the cycle ends, press Start/+30 Sec for additional time</li> <li>• Once you hear less than 1 pop every 2 seconds, press Stop Pause/Cancel or open the door to end the cycle</li> </ul> |
|             | Regular Size           | 3.0     |                   |  |
| Potato      | 1 pc.                  | 1       | 6–30 oz.          | <ul style="list-style-type: none"> <li>• Each potato should weigh approximately 6–10 oz.</li> <li>• Pierce potatoes, then place on turntable or on plate lined with a paper towel</li> </ul>   |
|             | 2 pc.                  | 2       |                   |  |
|             | 3 pc.                  | 3       |                   |  |
| Veggie      | Frozen Veggies A1      | 4       | 4–16 oz.          | <ul style="list-style-type: none"> <li>• No extra liquid is required</li> </ul>  |
|             |                        | 8       |                   |  |
|             |                        | 16      |                   |  |
|             | Fresh Veggies A2       | 4       | 4–16 oz.          |  |
|             |                        | 8       |                   |  |
|             |                        | 16      |                   |  |
| Beverage    | 4 oz.                  | 4       | 4–12 oz.          | <ul style="list-style-type: none"> <li>• Use to reheat room-temperature beverage. After heating, stir contents and test for desired heat</li> <li>• Add time if beverage has not reached desired temperature at the end of the cycle</li> </ul>  |
|             | 8 oz.                  | 8       |                   |  |
|             | 12 oz.                 | 12      |                   |  |
| Melt/Soften | Butter Melt            | A3      | ½ stick (4 tbsp.) | <ul style="list-style-type: none"> <li>• Butter should be taken from refrigerator</li> <li>• Cut into tablespoons and place in small bowl, uncovered</li> <li>• Stir butter well to fully melt</li> </ul>  |
|             | Butter Soften          | A4      | ½ stick (4 tbsp.) | <ul style="list-style-type: none"> <li>• Butter should be taken from refrigerator</li> <li>• Leave stick as is (wrapped), add an extra cycle if necessary, and turn butter over between cycles</li> </ul>  |
|             | Chocolate Melt         | A5      | 4 oz.             | <ul style="list-style-type: none"> <li>• Cut into small pieces or use chips; stir chocolate once program ends to fully incorporate</li> </ul>  |
| Reheat      | Dinner Plate/Leftovers |         | 1 plate           | <ul style="list-style-type: none"> <li>• Use this setting to reheat precooked foods or leftovers from refrigerator</li> <li>• Cover with vented lid or microwave-safe wrap</li> <li>• After cooking, check food for desired temperature</li> <li>• If desired temperature is not reached, continue heating for extra time</li> </ul>   |

The following guides will help you to cook a variety of foods in the microwave.

## HOW TO MICROWAVE MEAT & POULTRY

| FOOD                       | WEIGHT/<br>AMOUNT | COOKING TIME                                  | POWER<br>LEVEL | PREPARATION TIPS  |
|----------------------------|-------------------|---|----------------|---|
| Bacon                      | 6 slices          | 2½-minute intervals<br>until desired doneness | High (10P)     | Place bacon between 2 layers of paper towels on a microwave-safe plate.   |
| Ground Beef                | 1 pound           | 10 to 12 minutes                              | High (10P)     | Place ground beef in a microwave-safe dish or casserole. Cover vessel with vented lid or vented microwave-safe plastic wrap, making sure cover does not touch food. Ground beef should be broken up before and during cooking. Discard any accumulated liquid after cooking.  |
| Boneless Chicken<br>Pieces | 1 pound           | 6 to 5 minutes/pound                          | High (10P)     | Arrange pieces in a shallow microwave-safe dish with the thicker pieces along the outside of the dish. Chicken should be in a single layer. Cover with vented lid or vented microwave-safe wrap, making sure cover does not touch food. Cook until juices run clear and meat is no longer pink (165°F for white meat, 170°F for dark meat). <b>NOTE:</b> Skin will not brown. Let stand 5 to 10 minutes before serving. |

## HOW TO MICROWAVE FISH & SEAFOOD

| FOOD   | WEIGHT/<br>AMOUNT | COOKING TIME  | POWER<br>LEVEL | PREPARATION TIPS  |
|--|-------------------|---|----------------|---|
| White Fish – thick fillets<br>(cod, haddock, halibut)  | 1 pound           | 7 to 8 minutes  | High (10P)     | Arrange evenly in a shallow microwave-safe dish. Cover with vented lid, making sure cover does not touch food. Let stand 3 to 5 minutes before serving. |
| White Fish – thin fillets<br>(sole, flounder, tilapia) | 1 pound           | 5 to 6 minutes  | High (10P)     |   |
| Salmon – Fillet  | 1 pound           | 6 to 8 minutes  | High (10P)     |   |
| Scallops   | 1 pound           | 4 to 6 minutes, turn<br>halfway through<br>cooking time | High (10P)     |   |
| Shrimp   | 1 pound           | 4 to 5 minutes  | High (10P)     |   |

## HOW TO MICROWAVE VEGETABLES



| FOOD                  | WEIGHT/<br>AMOUNT                  | COOKING TIME  | POWER<br>LEVEL | PREPARATION TIPS  |
|-----------------------|------------------------------------|---|----------------|---|
| Artichokes            | 2 globes<br>(about 10<br>oz. each) | 12 to 15 minutes.<br>Turn halfway through<br>cooking time   | High (10P)     | Place in microwave-safe casserole dish with ¼ cup water. Cover with vented lid, making sure cover does not touch food. Leaves should pull out easily when done.   |
| Asparagus             | 1 pound                            | 3 to 5 minutes.<br>Cooking time will vary<br>based on size; make<br>sure all are consistent<br>size | High (10P)     | Leave whole or cut into 1- to 2-inch pieces. Place in microwave-safe casserole dish with 2 tablespoons water. Cover with vented lid, making sure cover does not touch food.   |
| Beans (green, yellow) | 1 pound                            | 8 to 12 minutes<br>5 to 9 minutes (thin<br>beans like haricots<br>verts)                            | High (10P)     | Trim. Place in microwave-safe casserole dish with ¼ cup water. Cover with vented lid, making sure cover does not touch food.  |
| Beets                 | 1 pound<br>(3 to 4<br>medium)      | 10 to 20 minutes  | High (10P)     | Scrub and trim. If keeping whole, prick with a fork, otherwise peel and cut. Place in microwave-safe casserole dish with ¼ cup water. Cover with vented lid, making sure cover does not touch food.   |
| Broccoli              | 1 pound                            | 6 minutes   | High (10P)     | Cut into florets. Place in microwave-safe casserole dish with ¼ cup water. Cover with vented lid, making sure cover does not touch food.  |
| Brussels Sprouts      | 1 pound                            | 7 minutes   | High (10P)     | Trim and discard loose outer leaves. Trim stem ends and cut a cross in end with sharp knife. Place in microwave-safe casserole dish with ¼ cup water. Cover with vented lid, making sure cover does not touch food.                                     |
| Carrots               | 1 pound                            | 8 minutes   | High (10P)     | Wash and peel. Cut into ¼-inch slices. Place in microwave-safe casserole dish with ¼ cup water. Cover with vented lid, making sure cover does not touch food.   |
| Baby Carrots          | 1 pound                            | 10 minutes  | High (10P)     | Place in microwave-safe casserole dish with ¼ cup water. Cover with vented lid, making sure cover does not touch food.  |
| Spaghetti Squash      | 1 small to<br>medium<br>squash     | 20 minutes  | High (10P)     | First prick all over the squash and microwave for 5 minutes. Then allow to cool slightly and halve the squash widthwise. Scoop out the seeds and then place face down in a microwave-safe pie plate with ¼ cup water. Microwave on High for 15 minutes. |

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## DEFROST

This feature allows you to defrost by time or by weight. Press Defrost, and d1 will display to defrost by time. Turn the dial or press the button for d2 to display to defrost by weight.

### Time

1. Once d1 is displayed, press the selector dial to confirm time defrost. , , and 0:00 will display.
2. Set defrost time by turning the selector dial.  
**NOTE:** Time defrost default power level is 3P.
3. Press Start. The display will begin counting down the time.

### Weight

1. Once d2 is displayed, press the selector dial to confirm weight defrost. , , and **Oz** will display.
2. Set defrost weight within the range of 4–100 oz. by turning the selector dial.
3. Press Start. The display will automatically begin counting down the correct defrost time based on the programmed weight.

### Defrost Tips

- Frozen food in paper or plastic can be defrosted in the package. Closed packaged should be slit, pierced, or vented AFTER the food has partially defrosted. Plastic storage containers should be partially uncovered.
- If the food is in a foil container, transfer it to a microwave-safe dish.
- For more even defrosting of larger foods, defrost by weight. Be sure large meats are completely defrosted before cooking.
- When defrosted, food should be cool, but softened in all areas. If food is still icy, return it to the microwave for brief additional cooking time, or let it stand for a few minutes.

## STAGE COOKING

This function lets you program your oven to automatically switch from one function to another. You can program up to 4 different functions. Be sure to follow steps in the order listed below; function must always be selected first, then either power level (if microwave function), time or temperature (if Oven/AirFry function), or time or weight (if Defrost function).

Example: To first defrost for 5 minutes at default power level, then microwave at 100% power level for 5 minutes, then switch to microwave at 50% power level for 10 minutes, and finally AirFry for 2 minutes at 400°F:

1. **Stage 1:** Press Stage Cooking button and SC-1 will display. Press Defrost once, and display will show d1; press selector dial and display will show 0:00; turn the selector dial to set the time to 5:00.
2. **Stage 2:** Press Stage Cooking button and SC-2 will display. Press Microwave, and display will show 0:00; turn selector dial to set time to 5:00. Press dial to confirm.
3. **Stage 3:** Press Stage Cooking button and SC-3 will display. Press Microwave, and display will show 0:00, turn selector dial to set time to 10:00. Press dial to confirm and display will show 10P, turn to 5P.
4. **Stage 4:** Press Stage Cooking button and SC-4 will display. Press Oven/AirFry, and display will show 400F. Press dial to confirm. Display will show 0:00; turn selector dial to set time to 2:00.
5. Once all stages are programmed, press Start to begin stage cooking.

**NOTE:** Presets cannot be set as part of stage cooking.



## COMBI COOKING


Your oven offers the option of combination cooking, using microwave energy along with Oven/AirFry cooking. You cook with speed and accuracy, while browning and crisping to perfection. All that is necessary is to enter cooking time.

| COMBINATION | DISPLAY | MICROWAVE | OVEN/AIRFRY | TIPS  |
|-------------|---------|-----------|-------------|---|
| 1           | CC1     | 30%       | 70%         | Recommended for roasting meats, poultry, and vegetables. Temperature will not vary from traditional oven. Cooking times will be shorter by about 5 to 10 minutes.   |
| 2           | CC2     | 70%       | 30%         | Recommended for baked goods and casseroles. For baked goods, reduce the temperature by about 25 degrees from traditional oven recommendation. Once time expires, allow baked good to rest in oven for 10 minutes before removing. |

To use combination cooking:

1. Press Combi Cooking button; display will show CC1. Rotate the dial or press Combi Cooking and the display will show CC2.
2. Press the dial to select desired Combi Cooking function. The display will show 350F (default temperature).
3. Rotate the dial to select desired temperature.
4. Press dial to confirm temperature setting. Display will show 0:00.
5. Turn dial to desired time.
6. Press Start to begin cooking.



## MUTE ON/OFF

 will show when Mute is on. Press the Mute button to turn sound back on.



## CHILD LOCK

The child lock prevents unwanted oven operation. The oven can be set so that the control panel is deactivated or locked.

### To Lock

- Press and hold Stop/Clear for 3 seconds.
- There will be a tone indicating that the child lock has been activated.
- The screen will display  and .
- The keypad will not be able to be used.

### To Unlock

- To unlock, press and hold Stop/Clear for 3 seconds.
- There will be a long tone indicating that the oven is unlocked.
- The  and  will disappear.
- The keypad and unit will be functional again.

| <b>TROUBLESHOOTING</b>  |  |  |
|---|--|--|
| <b>Operation</b>  | Why won't my unit turn on?   | Make sure it is plugged into a functional outlet.  |
|   |  | Make sure the oven door is closed.   |
|   |  | Call Consumer Service at 1-800-726-0190.   |
| <b>Programming</b>  | Can I change my function while cooking?  | First interrupt current function by pressing Stop/Clear twice. Then reprogram the oven to desired function.  |
|   | Can I change time while cooking?   | Yes. Simply turn the selector dial during cooking to change time.  |
|   | Can I change power level or temperature when the unit is already cooking?  | You need to first interrupt the current cooking function by pressing Stop/Clear twice. Then reprogram the oven to your desired temperature or power level. |
| <b>Microwave Cooking</b>  | Why is my food not cooked evenly, undercooked, or not fully defrosted?   | If you used non-microwave safe materials, make sure to use microwave-safe cookware only.   |
|   |  | Food might not be fully defrosted; add additional time using the defrost function.   |
|   |  | You may need more time or power; make sure you adjust cooking time and power level accordingly.  |
|   |  | Try turning or stirring food for more even cooking.  |
|   | Food might have been positioned in the center of the turntable; try positioning food off-center for more even cooking. |  |
|   | Why is my food overcooked?   | Cooking time or power level might have been incorrect; try adjusting these accordingly.  |
| Why is there arcing or sparking?  | Make sure to use microwave-safe cookware only. Do not use AirFry accessories in microwave mode.                        |  |
|   | If the oven was operated empty, make sure to put food inside the unit before operating.                                |  |
|   | There might have been spilled food remains in the cavity; make sure to clean the cavity with a wet towel.              |  |
| <b>Oven/AirFry Cooking</b>  | Why is my food undercooked?  | There may be too much food in the basket. Try smaller batches of food and single layers, rather than stacking food on top of each other.                   |
|   |  | The temperature might be too low; try adjusting to a higher temperature.   |
|   | Why is my food not crispy or fried evenly?   | Some foods may require more oil than others. If not crispy enough, spray, brush, or add some oil on the food.  |
|   |  | Make sure food is spread evenly in one single layer with no overlap. If needed, toss or flip food halfway through cycle.                                   |
|   |  | Put the food in for additional cooking time. Make sure to check periodically until food reaches desired brownness. Do not leave oven unattended.           |
|   | Why do condensation and steam come out of my unit?   | With greasy foods, oil may leak into pan, producing steam. This will not affect results, but may fog up the viewing window.                                |
| Foods with high moisture content can cause condensation. This will not affect results, but may fog up the viewing window.   |  |  |
| The pan or basket may contain grease residue from previous use. Make sure to clean the accessories properly after each use. |  |  |
| <b>Cleaning</b>   | Are the parts dishwasher safe?   | Do not put the accessories in the dishwasher; instead, hand-wash with warm, sudsy water.   |
|   | How do I clean tough residue from accessories?   | To remove baked-on grease, soak the accessories in hot, sudsy water or use a nonabrasive cleanser.   |

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## CLEANING AND MAINTENANCE

Unplug the cord and allow the oven to cool before cleaning any part of this oven. Clean your oven regularly to avoid grease buildup.

### To Clean the Inside of the Unit

- An occasional thorough wiping with a solution of baking soda and water keeps the inside fresh.
- Remove greasy spatters with a sudsy cloth, then wipe with a damp cloth. Never use abrasive cleaners or sharp utensils on any part of the microwave.
- Clean surfaces where the door meets the oven when closed with mild, nonabrasive soap or detergent on a soft cloth. Wipe with damp a cloth.
- To remove greasy stains, put 1 cup water mixed with 2 tablespoons lemon juice or baking soda in a cup and bring this mixture to a boil in the microwave. Allow it to stand in microwave for 5 minutes to steam. Then wipe walls of microwave with clean paper towels, a damp, clean towel, or a dampened microfiber cloth to remove softened cooking residue.

### To Clean the Outside of the Unit

- It is important to keep the area clean where the door seals against the microwave.
- Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives, or sharp objects, as they can damage the unit. **NOTE:** Some paper towels can also scratch the control panel. Use caution.

### To Remove Unwanted Odors

- Select Power Level 0 (0P) and the oven will operate with the fan, but no power.

### To Clean the Accessories

- After cooling, accessories should be hand-washed in hot, sudsy water, with a nylon scouring pad or nylon brush, and thoroughly rinsed. These items are not dishwasher safe.
- For tough-to-remove food residue and/or baked-on grease, soak the accessories in hot, sudsy water, or use a nonabrasive cleaner.

- Any other servicing should be performed by an authorized service representative.

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# WARRANTY

## Limited Three-Year Warranty

This warranty is available only to U.S. consumers who purchase products directly from Cuisinart® or an authorized Cuisinart® reseller. You are a consumer if you own a Cuisinart® 3-in-1 Microwave AirFryer Plus that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners or consumers who purchase from unauthorized Cuisinart® resellers. We warrant that your Cuisinart® 3-in-1 Microwave AirFryer Plus will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, our website at <https://cuisinart.registria.com> for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

## CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

## HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® 3-in-1 Microwave AirFryer Plus should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, visit us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry>. Or call our toll-free customer service department at 1-800-726-0190 to speak with a representative.

Your Cuisinart® 3-in-1 Microwave AirFryer Plus has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

**Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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## RECIPES

These mouthwatering recipes are just a sampling of what this appliance can do.

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## Eggs Benedict

A brunch staple, this classic dish is a crowd-pleaser.

### Function: Microwave

Makes 2 servings

- 2** slices Canadian bacon
- 1** teaspoon white vinegar, divided
- $\frac{2}{3}$  cup water, divided
- 2** large eggs
- 1** English muffin, split and toasted
- $\frac{1}{2}$  cup Hollandaise Sauce (recipe follows)

1. Put the Canadian bacon slices on a microwave-safe plate lined with a paper towel. Cover the bacon with paper towels and place in the Cuisinart® 3-in-1 Microwave AirFryer Plus.
2. Select Microwave, set the time for 2 minutes 30 seconds and power level to High (10P), and then press Start. The bacon should be slightly crisped. Add time if necessary. Reserve.
3. Prepare the eggs for poaching. Put half of the vinegar and half of the water into separate custard cups. Break an egg into each cup and gently prick the yolks with a toothpick. Cover the cups with plastic wrap and place in the oven.
4. Select Microwave, set the time for 1 minute 30 seconds and power level to High (10P), and then press Start. Add 30 seconds should the egg whites not be completely set.
5. Put the English muffin halves on two separate plates. Top each with a slice of the bacon, an egg, and some of the Hollandaise Sauce.

#### **Nutritional information per serving:**

Calories 509 (74% from fat) • carb. 16g • pro. 17g • fat 41g • sat. fat 23g  
chol. 2464mg • sod. 1088mg • calc. 83mg • fiber 1g

## Hollandaise Sauce

### Function: Microwave

Makes about  $\frac{3}{4}$  cup

- $\frac{1}{2}$  cup unsalted butter, cut in  $\frac{1}{2}$ -inch pieces
- 1** large egg yolk
- 2** tablespoons fresh lemon juice
- 1** tablespoon water
- $\frac{1}{2}$  teaspoon kosher salt
- $\frac{1}{4}$  teaspoon dry mustard

1. Put the butter in a small, microwaveable measuring cup or bowl. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, Butter Melt (A-3) preset, and press Start. When the cycle is done, remove the butter and let cool slightly, 4 to 5 minutes.
2. Put the egg yolk, lemon juice, water, salt, and dry mustard in a microwaveable bowl with a handle. Whisk until smooth. Whisk in the melted, cooled butter until completely emulsified.
3. Place the bowl uncovered in the oven. Select Microwave, set the time for 1 minute 30 seconds and power level to Medium High (7P), and press Start. Pause to whisk briskly every 20 seconds. The mixture will begin to thicken at the edges and resemble a soft custard. Cook until the mixture thickens enough to coat a metal spoon, adding time if necessary.
4. Serve warm with seafood, vegetables, or eggs. If not serving immediately, cover with a round of waxed paper placed directly on the sauce to prevent a skin from forming.
5. To reheat, remove the waxed paper. Microwave for 2 minutes on Medium Low (3P), stirring with a whisk after 1 minute of cooking and again when cooking is completed.

#### **Nutritional information per serving (2 tablespoons):**

Calories 162 (95% from fat) • carb. 1g • pro. 1g • fat 17g • sat. fat 10g  
chol. 132mg • sod. 194mg • calc. 11mg • fiber 0g

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## Maple-Pecan Oatmeal Breakfast Bowl

The microwave is a quick way to create the perfect bowl of oatmeal. We love toasting nuts, seeds, and coconut to add nutrition, flavor, and some crunch.

### Function: Microwave

Makes about 3 cups (3 to 4 servings)

- 1/3 cup chopped pecans
- 2 tablespoons unsweetened shredded coconut
- 1/2 teaspoon olive oil
- Pinch sea salt
- 1 1/2 cups water
- 1 cup rolled oats (not the instant variety)
- 2 teaspoons pure maple syrup
- 1/2 teaspoon ground cinnamon
- 2/3 cup mixed fresh berries (if frozen, thaw first)
- 2 teaspoons chia seeds

1. Put the nuts, coconut, olive oil, and salt in a microwave-safe bowl. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, set the time for 2 minutes and power level to High (10P), and press Start. Toss and then return to the microwave to toast for an additional minute.
2. Add the water, oats, maple syrup, and cinnamon. Select Microwave, set the time for 4 minutes and power level to High (10P), and press Start. Let the oatmeal rest for 1 minute before removing from the oven.
3. Once rested, stir in the berries and chia seeds, and then serve immediately.

### Nutritional information per serving (based on 4 servings):

Calories 176 (46% from fat) • carb. 21g • pro. 4g • fat 10g • sat. fat 2g • chol. 0mg  
sod. 41mg • calc. 30mg • fiber 5g

## Spring Egg Cups

Many do not think of the microwave as being a way to cook something as delicate as eggs, but hopefully this recipe will prove them wrong. These are simple, quick, and full of flavor.

### Function: Microwave

Makes 4 servings

- 1/2 tablespoon unsalted butter, softened
- 4 large eggs
- 1 tablespoon water
- 6 thin asparagus spears, thinly sliced
- 1/2 medium carrot, sliced into thin ribbons with a vegetable peeler
- 1 tablespoon thinly sliced fresh chives
- 2 tablespoons crumbled goat cheese
- Heavy pinch sea salt
- Pinch freshly ground black pepper

1. Lightly coat the interior of 4 ramekins with the butter. Reserve.
2. Put the eggs and water in a medium bowl, and whisk to combine. Divide evenly among the ramekins. Top with the vegetables, chives, and cheese divided evenly among the ramekins, and sprinkle with the salt and pepper.
3. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, set the time for 1 minute and power level to High (10P), and press Start. Stir and continue to microwave in 45-second increments on High until eggs are set.
4. Serve in the ramekins or unmolded on plates with a salad, home fries, or another side.

### Nutritional information per serving:

Calories 109 (62% from fat) • carb. 3g • pro. 8g • fat 7g • sat. fat 3g  
chol. 222mg • sod. 134mg • calc. 38mg • fiber 1g

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## Blooming Onion with Chipotle Mayo

This popular restaurant appetizer is easy and fun to make at home.

### Function: Oven/AirFry

Makes 1 blooming onion (2 to 3 servings)

- ½ cup mayonnaise
- 1 chipotle chile in adobo, finely chopped
- ¼ teaspoon fresh lemon juice
- Nonstick cooking spray**
- ½ cup unbleached all-purpose flour
- 1 large egg, lightly beaten
- 2 tablespoons buttermilk
- ½ cup panko breadcrumbs
- ½ teaspoon garlic powder
- ¼ teaspoon kosher salt
- Pinch freshly ground black pepper**
- Pinch cayenne pepper**
- 1 large sweet onion, peeled
- Olive oil, for spraying**

1. Make the Chipotle Mayo: Put the mayonnaise, chipotle, and lemon juice in the work bowl of a mini food processor. Process on High until completely puréed and homogenous. Transfer to a serving bowl, cover, and refrigerate until ready to serve.
2. Make the Blooming Onion: Place the AirFry Basket onto the Oven/AirFry Pan. Coat the basket with nonstick cooking spray. Reserve.
3. Put the flour into a bowl large enough to dip the onion. Whisk the egg and buttermilk together in a similar-size bowl, and the breadcrumbs and seasonings in a third similar-size bowl. Reserve.
4. Trim the top of the onion to create a flat surface. Leave the root end intact. Turn the onion over so that the root end faces up, and rest it on its flat surface.
5. Without piercing the root, cut the onion into 4 wedges. Also without piercing the root, cut each wedge in half; repeat until wedges are about ¼ inch thick.

6. Turn the cut onion over and carefully, without breaking the pieces off the root, separate the layers; the separated onion will resemble a flower with petals.
7. Dredge the onion in the flour, and gently shake off the excess before dipping into the egg mixture. Finally, coat each layer evenly with the panko mixture. Evenly spray the coated onion with olive oil and place in the prepared basket.
8. Place in the Cuisinart® Microwave AirFryer Plus. Select Oven/AirFry, set the temperature to 400°F and time for 10 minutes, and press Start. The onion is done when it is crispy and golden brown.
9. Transfer to a plate and serve immediately with the Chipotle Mayo

### **Nutritional information per serving of Blooming Onion (based on 3 servings):**

*Calories 165 (18% from fat) • carb. 28g • pro. 6g • fat 3g • sat. fat 1g  
chol. 72mg • sod. 234mg • calc. 31mg • fiber 2g*

### **Nutritional information per serving of Chipotle Mayonnaise (based on 1 tablespoon):**

*Calories 101 (99% from fat) • carb. 0g • pro. 0g • fat 11g • sat. fat 2g  
chol. 10mg • sod. 93mg • calc. 0mg • fiber 0g*

## Chicken Wings

Why deep fry? Make the ultimate wings with this simple preparation and the Cuisinart® 3-in-1 Microwave AirFryer Plus!

### Function: Oven/AirFry

Makes about 20 wings

- Nonstick cooking spray**
- 2 pounds chicken wings\*
- ¾ teaspoon kosher salt

\*Many wings come separated into flats and drumettes, but if only full wings are available, be sure to remove the tips and separate into two pieces.

1. Place the AirFry Basket onto the Oven/AirFry Pan, and coat with nonstick cooking spray.



2. Arrange the chicken wings in the prepared basket. Sprinkle with salt.
3. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus in the upper rack position. Select the AirFry preset Wings, and press Start. Wings are done when golden and crispy.
4. Toss immediately in sauce or add the toppings of your choice, such as butter, garlic, fresh herbs, or spices.

**Nutritional information per wing (plain):**

Calories 94 (39% from fat) • carb. 0g • pro. 14g • fat 4g  
sat. fat 1g • chol. 39mg • sod. 127mg • calc. 7mg • fiber 0g

## Buffalo Sauce for Chicken Wings

A classic sauce for wings, made with coconut oil instead of butter.

Makes about ¼ cup sauce, enough to coat 20 wings

- ¼ **cup hot sauce**
- 1 **tablespoon coconut oil, melted**

1. In a large bowl, whisk together the hot sauce and coconut oil.
2. When chicken wings are ready, transfer wings to the large bowl and toss evenly. Serve immediately.

**Nutritional information per serving of Buffalo Sauce (based on 20 servings):**

Calories 6 (100% from fat) • carb. 0g • pro. 0g • fat 1g • sat. fat 1g • chol. 0mg  
sod. 28mg • calc. 0mg • fiber 0g

## Sesame-Ginger Sauce for Chicken Wings

Add chile flakes to this sauce for a spicy kick.

Makes about ⅔ cup sauce

- ¼ **cup toasted sesame oil**
- 2 **tablespoons reduced-sodium soy sauce**
- 2 **tablespoons honey or hot honey**
- 1 **2 x 2-inch piece ginger, peeled and grated**
- 3 **garlic cloves, grated**
- ¼ **cup toasted sesame seeds**

## 2 to 3 green onions, thinly sliced

1. In a large bowl, whisk together the sesame oil, soy sauce, honey, ginger, and garlic. Whisk in the sesame seeds.
2. When the wings are ready, transfer them to the large bowl and toss evenly. Sprinkle with the sliced green onions. Serve immediately.

**Nutritional information per serving of Sesame-Ginger Sauce (based on 20 servings):**

Calories 39 (78% from fat) • carb. 2g • pro. 0g • fat 3g • sat. fat 0g • chol. 0mg  
sod. 68mg • calc. 4mg • fiber 0g

## Coconut Shrimp

Serve with a flavored mayonnaise for a fun hors d'oeuvre  
— we love curry!

**Function: Oven/AirFry**

Makes 3 to 4 first-course servings

- Nonstick cooking spray
- ½ **cup unbleached all-purpose flour**
- 1 **large egg, beaten**
- 1 **cup panko breadcrumbs**
- ½ **cup shredded, unsweetened coconut**
- ½ **pound large shrimp**
- ½ **teaspoon kosher salt, plus more if needed**
- Olive oil for spraying**

1. Place the AirFry Basket onto the Oven/AirFry Pan and coat with nonstick cooking spray. Reserve.
2. Set up 3 containers for dredging: one with the flour, one with the egg, and the third with the panko and coconut mixed together.
3. Season the shrimp with the salt. Dip each shrimp in the flour, shaking off any excess. Next dip in the egg, and then coat well with the panko mixture. Spray the shrimp on both sides with olive oil and lightly sprinkle with a little more salt. Arrange the shrimp in the prepared basket.

- Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus in the upper rack position. Select Oven/AirFry, set the temperature to 375°F and time for 10 minutes, and press Start. Pause to flip the shrimp halfway through cooking. Shrimp are done when golden brown and crisp.
- Serve immediately.

**Nutritional information per serving (based on 4 servings):**

Calories 294 (56% from fat) • carb. 21g • pro. 12g • fat 19g • sat. fat 16g  
chol. 71mg • sod. 657mg • calc. 39mg • fiber 5g

## Italian Rice Bites

For the perfect appetizer, serve these rice balls with marinara sauce.

**Function: Oven/AirFry**

Makes 8 rice balls

- 1 cup medium-grain white rice
- 2 cups water
- ¼ teaspoon kosher salt
- 1 large egg, beaten well
- ¼ cup ricotta
- 3 tablespoons grated Pecorino Romano
- ¼ cup fresh Italian parsley, chopped
- ¼ teaspoon freshly ground black pepper
- 1 ounce mozzarella, cut into eight small pieces
- Nonstick cooking spray
- ¼ cup Italian-style breadcrumbs
- Olive oil for spraying or brushing
- 1 cup Quick Marinara Sauce (page 28) or any prepared version for dipping

- Put the rice, water, and salt in a medium saucepan. Bring to a boil, stirring occasionally. Once rice comes to a boil, cover and reduce the heat to a simmer. Cook until the water has been absorbed and the rice is tender (follow package instructions for timing). Allow to cool fully.

- In a small bowl, combine the egg, ricotta, Pecorino, parsley, and pepper. While mixing and fluffing the rice with a spoon, mix in the egg and cheese mixture. Spread the rice onto a parchment paper-lined baking sheet. Refrigerate for at least 30 minutes.
- Once the rice has chilled, use slightly wet hands to shape 3 tablespoons of rice into a ball. Repeat with remaining rice. Stuff each ball with one piece of the mozzarella and re-form if necessary.
- Place the AirFry Basket onto the Oven/AirFry Pan and coat with nonstick spray.
- Put the breadcrumbs in a small bowl. Gently toss each rice ball in the breadcrumbs and transfer to the prepared basket. Spray or brush liberally and evenly with the olive oil.
- Place the pan in the Cuisinart® 3-in-1 Microwave AirFryer Plus in the upper rack position. Select Oven/AirFry, set the temperature at 350°F and time for 15 minutes. Press Start. Cook the rice balls until evenly golden.
- Serve immediately, with the marinara sauce on the side.

**Nutritional information per rice ball:**

Calories 269 (41% from fat) • carb. 17g • pro. 15g • fat 10g • sat. fat 2g  
chol. 90mg • sod. 500mg • calc. 106mg • fiber 1g

## Mozzarella Sticks

Fun to make with your kids! For best results, mozzarella sticks require freezing before AirFrying so be sure to plan accordingly.

**Function: Oven/AirFry**

Makes 6 servings

- ¼ cup unbleached all-purpose flour
- 1 extra-large egg, lightly beaten
- ½ cup plain breadcrumbs
- 6 string cheese sticks
- Nonstick cooking spray
- Olive oil for spraying
- ¼ teaspoon kosher salt
- Quick Marinara Sauce (page 28) or prepared marinara

1. Put the flour, egg, and breadcrumbs each in separate, shallow bowls for dipping.
2. Dredge one cheese stick in the flour, then egg, and finally the breadcrumbs, tapping gently to remove any excess after each coating. Place on a plate or platter. Repeat with the remaining cheese sticks.
3. Add a second coat of breading by dipping each cheese stick in the egg and then the breadcrumbs one more time.
4. Place the double-dipped sticks on a lined tray, and freeze for at least one hour and up to overnight (the longer the better).
5. Place the AirFry basket on the Oven/AirFry pan, and spray liberally with nonstick cooking spray.
6. When ready to AirFry, place the sticks in a single layer in the prepared basket, coat liberally with olive oil, and season evenly with salt.
7. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus in the upper rack position. Select Oven/AirFry, and set the temperature to 350°F and time for 5 minutes. Press Start. Flip and AirFry the opposite side for an additional 2 to 3 minutes. Mozzarella sticks should be golden brown.
8. Serve immediately with marinara sauce.

**Nutritional information per mozzarella stick:**

*Calories 153 (46% from fat) • carb. 11g • pro. 11g • fat 8g • sat. fat 4g  
chol. 55mg • sod. 325mg • calc. 217mg • fiber 0g*

## Eggplant Fries

This crispy vegetarian snack is tasty on its own, but turning it into a “Parmesan” dish in a Canadian poutine-inspired preparation takes it to the next level as a true comfort food.

**Function: Oven/AirFry**

Makes 4 to 6 servings

- Nonstick cooking spray**
- ¼ cup unbleached all-purpose flour**
- 1 large egg, lightly beaten**
- ½ cup breadcrumbs (plain or seasoned)**
- 1 baby eggplant (about ½ pound), cut into 3" to 4" x ¼" pieces**
- Olive oil for spraying or brushing**
- ½ teaspoon kosher salt, divided**
- 1 cup Quick Marinara Sauce (page 28) or prepared marinara sauce, plus more for serving**
- 6 ounces cubed fresh mozzarella**

1. Put the AirFry Basket on the Oven/AirFry Pan, and coat liberally with the nonstick cooking spray.
2. Put the flour, egg, and breadcrumbs each in separate shallow bowls for dipping.
3. Dredge each piece of eggplant first in the flour, then the egg, and finally the breadcrumbs, tapping gently to remove any excess after each coating. Place the eggplant on a plate or platter.
4. Arrange half of the breaded eggplant fries in a single layer. Spray or brush liberally with olive oil, and season evenly with half of the salt.
5. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus in the upper rack position. Select Oven/AirFry, and set the temperature to 400°F and time to 8 minutes. Press Start. Flip and AirFry the opposite side for an additional 5 minutes. Remove and reserve. Repeat with remaining eggplant fries.
6. Transfer all of the eggplant fries to the Oven/AirFry pan, arranging in a neat mound. Top with the sauce, and then scatter the cheese on top. Return to the oven. Select Oven/AirFry, set the temperature

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to 350°F and time for about 4 minutes, and press Start. Cook until the cheese is melted and bubbly.

7. Serve immediately with additional warmed marinara sauce.

**Nutritional information per serving, Eggplant Fries only (based on 6 servings):**

Calories 73 (16% from fat) • carb. 12g • pro. 3g • fat 1g • sat. fat 0g chol. 36mg  
sod. 77mg • calc. 23mg • fiber 2g

**Nutritional information per serving, Eggplant Fries with Sauce and Cheese (based on 6 servings):**

Calories 180 (43% from fat) • carb. 16g • pro. 10g • fat 9g • sat. fat 5g  
chol. 56mg • sod. 337mg • calc. 180mg • fiber 2g

## Quick Marinara Sauce

This marinara sauce is ready in just 15 minutes. While we love the flavor of fresh herbs, dried herbs make this a quick pantry recipe.

**Function: Microwave**

Makes about 1 <sup>2</sup>/<sub>3</sub> cups

- 1 28-ounce can plum tomatoes, drained**
- 2 tablespoons olive oil**
- ½ teaspoon kosher salt**
- Pinch freshly ground black pepper**
- 1 garlic clove, smashed and peeled**
- Pinch crushed red pepper**
- 1 sprig fresh basil (or substitute ½ teaspoon dried)**
- 1 sprig fresh oregano (or substitute ¼ teaspoon dried)**
- Pinch granulated sugar**

1. Put all the ingredients into a microwave-safe bowl, and cover the bowl. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, and set the time for 15 minutes and power level to High (10P). Press Start. Stir and check firmness of tomatoes. If not falling apart, cover again and microwave for an additional 5 minutes.
2. Remove the herb sprigs, if using fresh, and the garlic clove. Allow to cool slightly and blend to desired consistency. (This is best blended with a stick blender—that way, it can be blended while still quite

warm. If using a countertop blender, let the sauce cool a bit, and be sure to vent the blender lid to release any pressure.)

**Nutritional information per serving (1/3 cup):**

Calories 84 (59% from fat) • carb. 7g • pro. 1g • fat 6g • sat. fat 1g  
chol. 0mg • sod. 572mg • calc. 28mg • fiber 1g

## Sweet and Russet Potato Chips

You will be amazed how delicious, crispy, and easy microwave chips are!

**Function: Microwave**

Makes about 5 cups (2 cups sweet + 3 cups russet)

- 1 russet potato (about 6 ounces)**
- 1 sweet potato (about 8 ounces)**
- Extra-virgin olive oil**
- Kosher salt**

1. Prepare the russet potato. Have a large, shallow bowl of ice water ready. Slice the potato to a 1.5mm/1/8-inch thickness (a mandoline is your best friend for this task) and then immediately put the slices into the ice water. Stir a bit and allow to soak for 3 to 5 minutes. Drain and then rinse with cold water until the water running through the potatoes is clear (not cloudy). This process removes excess starch from the potato slices to achieve a crisper chip. Transfer the rinsed slices to a tray lined with a clean dish towel or paper towels. Top with another towel/paper towels and dry well.
2. Line a large microwave-safe plate with two layers of paper towels. Arrange the potato slices on top of the paper towel-lined plate, being sure that the slices do not overlap. Brush or spray the tops of the potato slices with oil, and then sprinkle with a pinch of kosher salt.
3. Place the plate in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, and set the time for 4 minutes and power level to High (10P). Press Start. Flip all slices and then return to the oven and microwave on High for 2 additional minutes. Remove and repeat with any remaining russet slices.
4. While the russets are cooking, prepare the sweet potato. Scrub and thinly slice the sweet potato in the same manner (preferably with a

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mandoline to a 1.5mm/1/8-inch thickness). Arrange the sweet potato slices, in a single layer on a plate with fresh paper towels. Brush or spray with olive oil and then sprinkle with kosher salt. Select Microwave. Set the time for 4 minutes and the power level to High (10P). Flip the slices and then return to the oven to Microwave for an additional 2 minutes. Repeat with any remaining slices.

5. Serve with another sprinkle of salt, if desired, or with the Zesty Onion Dip (recipe follows).

**Nutritional information per serving (1 cup):**

Calories 65 (1% from fat) • carb. 15g • pro. 1g • fat 0g sat. fat 0g • chol. 0mg sod. 141mg • calc. 18mg • fiber 2g

## Zesty Onion Dip

Allowing to sit overnight intensifies the fresh flavors of this dip — a perfect partner for potato chips, crispy veggies or even french fries.

**Function: Microwave**

Makes about 3 cups

- 1 **pound onions (about 2 to 3 small to medium), diced (about 4 cups diced)**
  - 2 **tablespoons unsalted butter**
  - 1 **teaspoon Worcestershire sauce**
  - 2 **pinches freshly ground black pepper, divided**
  - 2 **tablespoons mayonnaise**
  - 2 **tablespoons finely chopped fresh parsley**
  - 1 **teaspoon onion powder**
  - ¼ **teaspoon garlic powder**
  - ½ **teaspoon fine sea salt**
  - 2 **cups sour cream**
1. Put the onions, butter, Worcestershire sauce, and 1 pinch of the black pepper in a microwave-safe bowl and cover. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, and set the time for 10 minutes and the power level to High (10P). Press Start. Stir well. The onions should be very soft and a light caramel

color. If they are not, cover again and microwave for an additional 5 minutes on High.

2. Add the mayonnaise, parsley, onion powder, garlic powder, salt, and the additional pinch of pepper, and stir well to combine. Fold in the sour cream until combined. Season to taste. This dip benefits from resting in the refrigerator overnight if possible.

**Nutritional information per serving (2 tablespoons):**

Calories 65 (74% from fat) • carb. 3g • pro. 1g • fat 5g sat. fat 3g • chol. 17mg sod. 88mg • calc. 32mg • fiber 0g

## Queso Fundido

This can be made with or without chorizo — both versions are indulgent and delicious!

**Function: Microwave**

Makes 2¼ cups

- 8 **ounces raw chorizo, casings removed and discarded, if necessary (optional)**
  - 1 **8-ounce package cream cheese, cold**
  - 4 **ounces Monterey Jack, shredded**
  - ⅓ **cup salsa (any flavor or heat level)**
1. Put the chorizo, if using, in a microwave-safe dish. Spread the chorizo into one layer. Cover and place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, and set the time for 4 minutes and power level to High (10P); press Start. Remove and let cool slightly. Once cool, crumble the cooked chorizo.
2. Put the remaining ingredients in a microwave-safe bowl and place in the oven. Select Microwave, and set the time for 3 minutes 30 seconds and power level to High (10P). Press Start. Stir in the chorizo, if using. Serve warm.

**Nutritional information per serving (¼ cup):**

Calories 250 (79% from fat) • carb. 2g • pro. 10g • fat 22g • sat. fat 10g. chol. 61mg • sod. 589mg • calc. 116mg • fiber 0g

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## Hot Blue Cheese Dip

A perfect game-day dip to serve with Wings (page 24)!

### Functions: Microwave, Combi Cooking

Makes 8 servings

- 1** 8-ounce package cream cheese, cold
- 1/3** cup mayonnaise
- 1/4** cup buttermilk
- 2** garlic cloves, grated
- 2** teaspoons prepared horseradish, or to taste
- 1** teaspoon Worcestershire sauce
- Pinch** kosher salt
- 1/4** teaspoon freshly ground black pepper
- 6** ounces blue cheese, crumbled
- 2** tablespoons finely chopped scallions, white and green parts
- 2** tablespoons thinly sliced chives, plus more for garnish

1. Put the cream cheese on a microwave-safe plate. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select the Microwave Melt/Soften preset A4, and press Start. The cream cheese is soft enough to use when you can easily press into the center with your finger. Repeat the cycle if necessary.
2. In a medium bowl, stir together the softened cream cheese, mayonnaise, buttermilk, garlic, horseradish, Worcestershire sauce, salt, and pepper until smooth. Stir in the blue cheese, scallions, and chives. Pour mixture into a small microwave-safe baking dish.
3. Place in the oven. Select Combi Cooking (CC-2), and set the temperature to 350°F and time for 10 minutes. Press Start. The dip is done when bubbling and golden on top.
4. Carefully remove from the oven and let rest for 5 minutes before serving. Garnish with chopped chives, if desired.

#### **Nutritional information per serving:**

Calories 221 (84% from fat) • carb. 2g • pro. 7g • fat 20g • sat. fat 10g  
chol. 32mg • sod. 367mg • calc. 158mg • fiber 0g

## Movie Theater Popcorn

Clarifying butter reduces its water content, giving this popcorn all the buttery flavor without making it wet. Add a combination of your favorite theater candy and you are all set for movie night!

### Function: Microwave

Makes about 10 cups popcorn, 12 cups mix

- 1** stick (8 tablespoons) unsalted butter, cold, cut into tablespoons
- 1/3** cup popcorn kernels
- 3** tablespoons clarified butter
- 1/2** kosher salt
- 2/3** cup chocolate candy (such as Raisinets®, Buncha Crunch®, or Sno-Caps®)
- 2/3** cup candy-coated morsels (such as Reese's Pieces®, Peanut M&M's®, or Skittles®)
- 2/3** cup gummies or chewy candy (such as Sour Patch Kids®, Twizzlers®, or Haribo's® Gold-Bears®)

1. Make the clarified butter: Put the butter in a large microwaveable measuring cup. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, Butter Melt (A3) preset, and press Start. Let rest in the oven for 1 to 2 minutes. Repeat preset. Let the melted butter rest in the oven for 2 to 3 minutes. Remove. Butter should appear separated in three layers. If not, repeat preset once more. Skim off the top layer of milk solids and discard. Pour the clear middle layer into a container, being careful to leave the bottom layer behind. Reserve 3 tablespoons of the clarified butter. Cover and store the remainder in the refrigerator; reheat as needed.
2. Put the kernels into the Cuisinart® Pop and Serve Microwave Popcorn Maker (or a microwave-safe bowl with lid); cover with lid. Place in the oven. Select Microwave, and set the time for 4 minutes and the power level to High (10P); press Start.
3. Once the popcorn is ready, remove the lid, and drizzle clarified butter over the popcorn. Sprinkle with salt and add candy mix-ins. Cover and toss to combine or stir together with a heatproof spatula until fully coated. Serve immediately.

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Nutritional information varies depending on candy used

**Nutritional Information per 1-cup serving of popcorn (without candy mix-ins):**

Calories 62 (65% from fat) • carb. 5g • pro. 1g • fat 5g • sat. fat 3g • chol. 0mg  
sod. 56mg • calc. 0mg • fiber 1g

## Candied Bacon and Jalapeño Popcorn

Sweet, spicy, smoky, and salty — we have all the bases covered in this fun movie or anytime treat.

**Function: Oven/AirFry**

Makes about 10 cups popcorn

- Nonstick cooking spray**
- 2 jalapeno peppers, sliced into rounds**
- Pinch plus ¼ teaspoon kosher salt, divided**
- Olive oil for spraying**
- 6 slices thick-cut bacon**
- 1 tablespoon light brown sugar**
- Pinch cayenne pepper**
- 3 tablespoons unsalted butter, cut into tablespoons**
- ⅓ cup popcorn kernels**

1. Place the AirFry Basket on the Oven/AirFry Pan. Coat the basket with nonstick cooking spray. Place the jalapeño slices in a single layer on the basket, sprinkle with the pinch of salt, and spray evenly with oil. Place in the oven. Select Oven/AirFry, and set the temperature to 400°F and time for 8 minutes. Remove and reserve.
2. While the jalapeño slices are cooking, mix together the brown sugar and cayenne pepper in a large bowl. Add the bacon slices and toss to coat.
3. Arrange the bacon slices in a single layer in the basket assembly. Place in the oven.
4. Select Oven/AirFry, and set the temperature to 400°F and time for 12 minutes. Press Start. Cook until crispy. Depending on desired crispiness and thickness of the bacon, additional time may be necessary. Add additional time in 2 minute increments.

5. Let cool before chopping into bite-size pieces. Reserve with the cooked jalapeño slices.
6. Put the butter in a microwaveable cup. Place in oven. Select Microwave, Butter Melt (A-3) preset, and press Start. Stir butter to fully melt. Reserve
7. Put the popcorn kernels into the Cuisinart® Pop and Serve Microwave Popcorn Maker popping bowl (or a microwave-safe bowl with a lid), and cover with the lid. Place in the oven. Select Microwave, and set the time for 4 minutes and the power level to High (10P); press Start.
8. Once the popcorn is ready, remove the lid, and drizzle with the melted butter. Sprinkle with the remaining ¼ teaspoon salt, and toss in the reserved bacon and jalapeño slices. Cover and toss to combine, or stir together with a heatproof spatula until fully coated. Serve immediately.

**Nutritional Information per 1-cup serving of popcorn:**

Calories 108 (70% from fat) • carb. 7g • pro. 2g • fat 9g • sat. fat 4g • chol. 17mg  
sod. 154mg • calc. 1mg • fiber 1g

## Classic Roast Chicken

Simple spices go a long way in this roast chicken recipe.

**Function: Combi Cooking**

Makes 6 servings

- 1 3½- to 4-pound chicken**
- ½ lemon**
- 1 teaspoon kosher salt**
- ½ teaspoon freshly ground black pepper**
- 1 teaspoon extra-virgin olive oil**
  
- 1 teaspoon herbes de Provence or other dried herbs, such as rosemary and thyme**
- 3 garlic cloves, smashed**

1. Pat the chicken completely dry. Squeeze the lemon over the chicken and season with salt and pepper. Put the lemon half into the chicken's cavity. Drizzle the chicken with olive oil. Rub with herbs and garlic cloves. Put the garlic cloves into the chicken's cavity with the lemon. Truss if desired.
2. Place prepared chicken on a microwave- and oven-safe pan and place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Combi Cooking (CC-1), and set the temperature to 400°F and time for 60 minutes. The chicken is done when golden and crispy, and the chicken thighs register 165°F on an instant-read thermometer.
3. Carefully remove and let the chicken rest for 10 minutes; carve and serve.

**Nutritional Information per serving (based on a 4-pound chicken):**

Calories 408 (64% from fat) • carb. 2g • pro. 34g • fat 28g • sat. fat 8g  
chol. 138mg • sod. 316mg • cal. 41mg • fiber 0g

## Chicken Nuggets

Kids of all ages will love this homemade version of the frozen standby.

**Function: Oven/AirFry**

Makes about 4 servings

**Nonstick cooking spray**

- ¾ cup unbleached all-purpose flour
- 2 large eggs, lightly beaten
- 1½ cups panko breadcrumbs
- ¾ teaspoon kosher salt, divided
- ¾ teaspoon freshly ground black pepper, divided
- 1 pound boneless, skinless chicken breasts or thighs, pounded even and cut into 1½-inch pieces
- Olive oil for spraying

1. Place the AirFry Basket on the Oven/AirFry Pan, and coat with nonstick spray. Reserve.

2. Put the flour, eggs, and panko in individual bowls large enough for dipping the chicken. Add a pinch each of the salt and pepper to the panko; stir to combine.
3. Sprinkle the chicken evenly on both sides with the remaining salt and pepper. Dredge each chicken piece in the flour and shake off the excess before dipping into the egg, and then coating evenly with the panko. Spray with olive oil. Arrange the chicken nuggets in the prepared basket in one layer.
4. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus in the upper rack position. Select Oven/AirFry, and set the temperature to 400°F and time for 15 minutes; press Start. Pause to flip chicken nuggets halfway through. Chicken nuggets are done when cooked through and golden brown on both sides. Serve immediately.

**Nutritional information per serving (based on 4 servings):**

Calories 191 (22% from fat) • carb. 32g • pro. 5g • fat 5g • sat. fat 1g • chol. 0mg  
sod. 434mg • calc. 1mg • fiber 1g

## Chicken Burrito Bowl

A healthier way to get your burrito fix.

**Functions: Microwave, Stage Cooking, and Oven/AirFry**

Makes 3 to 4 servings

- 3 cups water
- 1 cup short-grain brown rice
- 2 boneless, skinless chicken breasts (8 oz each)
- Kosher salt
- Freshly ground black pepper
- Dried oregano
- 2 cups cooked black beans (if using canned, drain and rinse well)
- 1 cup corn kernels
- ½ red bell pepper, diced
- Avocado, sliced, for serving
- Salsa, for serving
- Lime wedges, for serving



**Shredded lettuce, for serving**  
**Chopped cilantro, for serving**  
**Tortilla chips, for serving**

1. Prepare the rice: Put the water and rice in a microwave-safe dish and cover. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Stage Cooking. For Stage 1 (SC-1): Select Microwave, and set the time for 20 minutes and power level to High (10P). Select Stage Cooking again. For Stage 2 (SC-2): Select Microwave again, and set the time for 5 minutes and power level to Medium (4P); press Start. Allow to rest in the oven for 5 minutes before removing. Fluff with a fork, then cover and reserve.
2. Next, cook the chicken. Put the chicken in a shallow dish and season with a pinch each of salt, pepper, and oregano. Cover with a vented lid (if using plastic wrap, be sure that it is not touching the chicken and prick in a few places with the tip of a paring knife). Select Microwave, and set the time for 5 minutes and power level to High (10P). Remove, allow to rest for a few minutes, and then slice.
3. Put the beans in a microwave-safe dish with a pinch each of salt and pepper. Select Microwave, and set the time to 30 seconds and power level to High (10P). Press Start. Remove, cover to keep warm, and reserve.
4. Put the red bell pepper and corn in a shallow microwave-safe dish. Spray with olive oil, and season with a pinch each of salt and pepper. Select Oven/AirFry, and set the temperature to 400°F and time for 10 minutes. Press Start.
5. To serve, divide the rice into individual bowls and top with even amounts of the warm beans, veggies, sliced chicken, sliced avocado, lettuce, cilantro, and then salsa, tortilla chips, and lime wedges on the side.

**Nutritional information per serving (based on 4 servings):**

*Calories 578 (18% from fat) • carb. 74g • pro. 48g • fat 12g • sat. fat 2g  
chol. 109mg • sod. 823mg • calc. 57mg • fiber 14g*

## Sesame-Ginger Grain Bowl with Salmon, Greens, and Crispy Shallots

Grain bowls (be it rice, quinoa, or farro, as is used here) are blank canvases for whatever is found in the refrigerator and/or pantry. This one is a real winner as it combines so many different flavors and textures – chewy farro, silky salmon, crispy shallots. Most of the components can be prepared ahead of time and then put together for a quick lunch or dinner.

**Functions: Microwave, Stage Cooking**

Makes 3 to 4 servings

**1**      **pound salmon**  
**¼**      **teaspoon kosher salt**  
**¼**      **cup soy sauce, low sodium**  
**1**      **teaspoon finely chopped fresh ginger**  
**1**      **garlic clove, smashed and sliced**  
**1**      **teaspoon honey**  
**1**      **teaspoon Dijon mustard**  
**2**      **teaspoons extra-virgin olive oil**  
**Pinch** **freshly ground black pepper**  
**1¾**     **cups water, plus 1 tablespoon, divided**  
**1**      **cup farro**  
**½**      **bunch rainbow chard**  
**1**      **garlic clove, smashed and peeled**  
**Pinch** **sea salt**  
**⅓**      **cup shelled pistachios**  
**1**      **teaspoon sesame seeds (preferably a mix of black and white seeds)**  
**2**      **shallots, very thinly sliced (about 1/16 inch thick)**  
**⅓ to ½** **cup vegetable oil**  
**Pinch** **fine sea salt**

1. Prepare the salmon. Sprinkle the salmon with the ¼ teaspoon salt, and put in a shallow microwave-safe dish. In a small bowl, whisk together the soy sauce, ginger, garlic, honey, Dijon, olive oil,

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and black pepper. Pour over the salmon. Allow to marinate while preparing the farro.

- Put the 1- $\frac{3}{4}$  cups water and farro in a microwave-safe dish, and cover. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Stage Cooking. For Stage 1 (SC-1): Select Microwave, and set the time for 10 minutes and power level to High (10P). Select Stage Cooking again. For Stage 2 (SC-2): Select Microwave again, and set the time for 10 minutes and power level to Medium (4P); press Start.
- Allow to rest in the oven for 5 minutes before removing. After resting, remove and fluff the farro with a fork, cover again, and keep warm while preparing the other ingredients. (If serving at later time, cool completely, and then store in the refrigerator for up to 4 days.)
- Remove the salmon from the marinade, reserving the marinade, and put into a small microwave-safe dish. Cover with a vented lid (if using plastic wrap, prick the plastic with the tip of a knife in a few different areas), and place in the Microwave AirFryer. Select Microwave, and set the time for 6 minutes and power level to High (10P). When finished cooking, remove and reserve.
- Put the marinade in the Microwave AirFryer. Select Microwave, and set the time for 1 minute and power level to High (10P). Press Start. Remove and reserve.
- Cook the chard. Chop the stems into  $\frac{1}{2}$ -inch pieces and then roughly chop the leaves. Put the chard, garlic, salt, and the 1 tablespoon water in a microwave-safe container, and cover. Select Microwave, and set the time for 3 minutes and power level to High (10P). Press Start. Remove and reserve.
- Put the pistachios and sesame seeds in a microwave-safe dish. Select Microwave, and set the time for 6 minutes and power level to High (10P). Press Start. Remove and reserve.
- Put the shallots and oil in a microwave-safe bowl. Be sure that the shallots are fully covered by the oil. Start with  $\frac{1}{3}$  cup, but use no more than  $\frac{1}{2}$  cup. Select Microwave, and set the time for 5 minutes and power level to High (10P).
- Stir and then continue to microwave, on High (10P), for 30-second increments. **It is important to keep the cycles short to prevent burning the shallots – cooking in 30-second bursts allow you to keep an eye on the color.** Once golden, carefully pour through a

fine-mesh strainer, and transfer to a paper-towel lined plate. Blot well with additional paper towels. Immediately after blotting, season generously with the salt.

- To serve, divide the farro among individual bowls and then top with the salmon, greens, and all the crispy toppings. Drizzle the reserved marinade over top and serve.

**Nutritional information per serving (based on 4 servings):**

Calories 491 (36% from fat) • carb. 48g • pro. 32g • fat 20g sat. fat 2g  
chol. 63mg • sod. 967mg • calc. 80mg • fiber 4g

## Mediterranean Cod

Boldly flavored yet light and healthful, this weeknight dinner comes together in 15 minutes.

### Functions: Microwave

Makes 4 servings

- 1**      **tablespoon plus 1 teaspoon extra-virgin olive oil, divided**
- 1**      **cup grape tomatoes**
- $\frac{1}{2}$       **cup green olives, pitted and roughly chopped**
- $\frac{1}{2}$       **cup artichoke hearts, roughly chopped**
- 4**      **sprigs fresh thyme**
- 1**      **garlic clove, crushed**
- 1**      **pound cod loin**
- $\frac{1}{4}$       **teaspoon kosher salt**
- Pinch freshly ground black pepper**

- Put 1 tablespoon of the olive oil in a shallow microwave-safe baking dish with the tomatoes, olives, artichokes, thyme, and garlic. Cover. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, and set the time for 5 minutes and power level to High (10P). Press Start.
- Add cod to the baking dish. Season with the salt and pepper, drizzle with the remaining 1 teaspoon of olive oil, and then cover. Select Microwave, and set the time for 10 minutes and power level to High (10P).
- Remove from the oven and serve immediately.

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**Nutritional information per serving:**

Calories 203 (45% from fat) • Carb. 6g • Pro. 21g • Fat 10g • Sat. fat 1g  
Chol. 49mg • Sod. 512mg • Calc. 35mg • Fiber 1g

## Veggie Ramen Soup

A cleaner version of a favorite comfort food without losing the essence of its simple preparation.

### Functions: Microwave

Makes 4 cups (makes 2 servings)

- 4 ounces dried ramen noodles**
- 4 cups vegetable broth**
- 1 ½-inch piece ginger, peeled and grated**
- 1 small garlic clove, grated**
- 1 2-inch piece kombu (optional)**
- 1 teaspoon soy sauce**
- 1 green onion, sliced**
- 1 small carrot, cut into julienne**
- ½ cup shelled edamame**
- Soft-boiled egg (optional)**
- Toasted sesame oil**

1. Place dried ramen noodles in a heatproof bowl. Put 2 cups of water in a large microwave-safe container (e.g., a 4-cup glass measuring cup), cover, and place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, and set the time for 6 minutes and power level to High (10P). Press Start. Water should be just boiling.
2. Pour the water over the noodles and stir. Drain the water, and divide the noodles evenly between 2 bowls. Reserve.
3. In the same container used for the water, place the vegetable broth, the grated ginger and garlic, kombu (if using), and soy sauce. Cover and place in the Microwave AirFryer. Select Microwave, and set the time for 5 minutes and power level to High (10P). Press Start.
4. Strain and pour over the reserved noodles.

5. Serve with desired toppings: sliced green onion, julienned carrot, edamame, and/or soft-boiled egg. Drizzle with toasted sesame oil and slurp!

**Nutritional information per serving:**

Calories 125 (3% from fat) • Carb. 27g • Pro. 4g • Fat 0g • Sat. fat 0mg  
Chol. 0mg • Sod. 2083mg • Calc. 3mg • Fiber 3g

## Falafel and Baba Ganoush Sandwiches

We brought together two versions of our favorite mezze, or Middle Eastern snacks, into one ultimate sandwich. Remember to soak the chickpeas for the falafel the night before.

### Functions: Microwave, Oven/AirFry

Makes 12 falafels and about 1½ cups baba ganoush

#### For the falafel:

- ¼ teaspoon baking soda**
- 1 tablespoon water**
- 1 small shallot, cut into 1-inch pieces**
- 1 garlic clove**
- ½ cup dried chickpeas, soaked overnight, drained, and rinsed**
- ⅓ cup packed fresh Italian parsley (stems and leaves)**
- 1 tablespoon unbleached all-purpose flour**
- ¾ teaspoon kosher salt**
- ⅛ teaspoon freshly ground black pepper**
- ¾ teaspoon ground cumin**
- ¼ teaspoon ground coriander**
- ⅛ teaspoon chili powder**

#### For the baba ganoush:

- 2 large eggplants**
- 1 small garlic clove, finely chopped**
- ½ teaspoon kosher salt**
- ⅛ teaspoon ground cumin**

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- 2      **tablespoons tahini**
  - 1      **tablespoon fresh lemon juice**
  - ¼     **cup extra-virgin olive oil**
  - Nonstick cooking spray**
  - Olive oil for spraying**

**For sandwiches:**

- Pita with pockets, halved and warmed**
- Thinly sliced red cabbage and red onion**
- Chopped cucumber, tomatoes, and pickles (optional)**
- Tahini, for drizzling**
- Fresh parsley leaves, chopped**

1. Prepare the falafel: Dissolve the baking soda in the tablespoon of water. Insert the chopping blade into the work bowl of a food processor. Add the shallot and garlic, and pulse to chop, about 5 times. Add the chickpeas, parsley, flour, salt, pepper, and spices. Pulse 6 to 8 times to coarsely grind the chickpeas. Scrape down the work bowl, then pulse a few more times. Reserve ⅓ cup of the mixture in a mixing bowl. With the processor running, pour the dissolved baking soda through the feed tube to incorporate.
2. Combine with the reserved ⅓ cup mixture in the mixing bowl and stir together. Using a tablespoon measure, scoop the chickpea mixture into 12 even portions and shape each into a ball. Place the balls on a tray or plate lined with waxed paper, and chill in the refrigerator for 30 minutes.
3. Meanwhile, make the baba ganoush: Prick the eggplants in a few places with the tines of a fork or a toothpick, put onto a microwave-safe dish, and place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, and set the time for 12 minutes and power level to High (10P); press Start. Eggplants will be soft. Let cool slightly.
4. When the eggplants are cool enough to handle, cut in half lengthwise and scoop out the flesh, discarding the skin. Put the eggplant flesh into a large bowl, and mash well with a fork. Stir in the garlic, salt, and cumin. Stir in the tahini and lemon juice, and then the olive oil. Finally, stir in the parsley. Season to taste. Allow the baba ganoush to cool to room temperature and reserve.

5. Finish the falafel: Place the AirFry Basket onto the Oven/AirFry Pan. Coat the basket with nonstick cooking spray. Transfer the chilled falafel to the basket in a single layer. Spray evenly with olive oil. Place in the Microwave AirFryer. Select Oven/AirFry, and set the temperature to 350°F and the time for 10 minutes. Press Start. Falafels are done when evenly golden brown and crisp.
6. Assemble sandwiches: Fill the pockets of halved pitas with a couple of tablespoons of baba ganoush and two falafels. Top with cabbage, red onions, cucumbers, tomatoes, and pickles. Drizzle with tahini and sprinkle with chopped parsley, if desired. Serve immediately.

**Nutritional information per falafel:**

*Calories 62 (44% from fat) • carb. 7g • pro. 2g • fat 3g • sat. fat 0g • chol. 0mg sod. 138mg • calc. 9mg • fiber 1g*

**Nutritional information per serving of baba ganoush (2 tablespoons):**

*Calories 151 (67% from fat) • carb. 11g • pro. 3g • fat 12g • sat. fat 2g • chol. 0mg sod. 192mg • calc. 22mg • fiber 6g*

## Twice-Baked Loaded Potatoes

Our loaded baked potato gets a little help from the Cuisinart® 3-in-1 Microwave AirFryer Plus for a super crispy skin and crunchy top.

**Functions: Microwave, Oven/AirFry**

Makes 2 potatoes

- 2      **slices bacon**
- 2      **russet potatoes, 6 to 8 oz. each**
- ½     **cup broccoli florets**
- ¼     **cup sour cream, plus more for serving**
- ½     **cup shredded Cheddar, divided**
- ¼     **teaspoon kosher salt**
- ¼     **teaspoon freshly ground black pepper**
- Nonstick cooking spray**

1. Place the bacon between two layers of paper towels on a microwave-safe plate, and put in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, and set the time for 2 minutes

30 seconds and power level to High (10P); press Start. Add additional time in 2-minute 30-second intervals until bacon is browned and crispy. Carefully remove, transfer to a paper towel-lined plate, and reserve.

2. Prick the potatoes all over with the tines of a fork. Place the potatoes on a paper towel directly on the turntable of the Microwave AirFryer. Select the Potato microwave preset for 2 potatoes and press Start. Carefully remove cooked potatoes and let cool.
3. Meanwhile, put the broccoli in a microwave-safe bowl with a tablespoon of water, cover, and place in the Cuisinart® Microwave AirFryer Plus. Select Microwave, Fresh Veggies (A2) preset for 4 ounces, and press Start. Carefully remove, drain, and let cool slightly.
4. Make the filling: Slice cooked potatoes the long way down the middle. Scoop out as much of the flesh as possible while keeping the skins intact, and add it to the bowl with the broccoli. Reserve the hollowed-out potatoes. Mash the potato flesh and broccoli together with a fork. Add the sour cream, ¼ cup of the Cheddar, salt, and pepper, and mix well to combine.
5. Spoon the filling back into the hollowed-out potatoes. Place the loaded potatoes onto the AirFry Basket fitted into the Oven/AirFry Pan. Lightly coat the skins with nonstick cooking spray. Sprinkle the remaining ¼ cup of Cheddar evenly over the two potatoes. Place in the Microwave AirFryer. Select Oven/AirFry, and set the temperature to 350°F and time for 10 minutes; press Start. Potatoes are done when the skin is crispy and the tops are golden brown and crunchy.
6. Carefully remove from the oven. Crumble the reserved bacon slices over the tops of the potatoes and dollop with extra sour cream, if desired. Serve immediately.

**Nutritional information per potato:**

Calories 320 (45% from fat) • carb. 30g • pro. 14g • fat 16g • sat. fat 9g  
chol. 55mg • sod. 453mg • calc. 385mg • fiber 3g

## “Fried” Brussels Sprouts

The tasty, sweet, and spicy sauce makes these Brussels sprouts a favorite side dish.

**Function: Oven/AirFry**

Makes 4 servings

- 1 Nonstick cooking spray**
- 1 pound Brussels sprouts**
- ¾ teaspoon kosher salt**
- ¼ Olive oil for spraying**
- 2 tablespoons honey**
- 2 teaspoons sriracha**
- 1 teaspoon fresh lime juice**

1. Place the AirFry Basket on the Oven/AirFry Pan, and coat with cooking spray. Reserve.
2. Trim the bottom of each Brussels sprout and then cut in half lengthwise. Arrange the halved sprouts in the basket, sprinkle with the salt, and lightly coat with olive oil.
3. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Stage Cooking. For Stage 1 (SC-1), select Oven/AirFry once, and set the temperature to 300°F and time for 20 minutes. Press the dial to confirm. Select Stage Cooking again. For Stage 2 (SC-2), select Oven/AirFry once, and set the temperature to 350°F and time for 10 minutes. Press the dial to confirm; press Start. Finished sprouts should be soft yet crispy.
4. While sprouts are cooking, stir together the honey, sriracha, and lime juice in a medium-size mixing bowl. After the Brussels sprouts are cooked, toss with the sauce, and serve immediately.

**Nutritional information per serving:**

Calories 89 (13% from fat) • carb. 19g • pro. 4g • fat 2g • sat. fat 0g  
chol. 0mg • sod. 443mg • calc. 48mg • fiber 4g

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## Broccoli with Cheddar Sauce

This Cheddar sauce is a quick way to dress up your vegetables; here, broccoli and Cheddar are the classic combination.

### Function: Microwave

Makes 4 servings

- 4 cups broccoli florets**
- ¼ cup water**
- ⅓ cup milk (whole or reduced fat)**
- 3 ounces shredded Cheddar**
- 3 ounces shredded Monterey Jack**
- Pinch freshly ground black pepper**

1. Put the broccoli and water in a microwave-safe bowl, cover, and place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, Fresh Veggies (A2) preset for 4 ounces, and press Start. Once cooked, remove, drain, and reserve.
2. Place the milk, cheeses, and pepper in a large glass measuring cup or a microwave-safe 4-cup bowl. Cover and place in the oven. Select Microwave, and set the time for 6 minutes and power level to High (10P); press Start. Pause after 3 minutes to stir, and then continue cooking.
3. Stir the sauce, pour over the reserved broccoli, and serve.

### **Nutritional information per serving:**

*Calories 204 (70% from fat) • carb. 8g • pro. 14g • fat 23g • sat. fat 15g  
chol. 60mg • sod. 405mg • calc. 382mg • fiber 0g*

## Twice-Cooked Squash with Spiced Pepitas

Cooking the squash twice helps to develop a rich flavor and creamy texture. The pepitas deliver much-needed crunch and a warming note of spice that balances the sweetness of the dish.

### Functions: Microwave, Oven/AirFry

Makes 4 to 6 servings

- 2 teaspoons olive oil**
- ¼ cup raw pepitas (pumpkin seeds)**
- ½ teaspoon of any warm, ground spice, such as garam masala, harissa, smoked paprika, or cumin**
- ¼ teaspoon kosher salt, plus a pinch**
- 1 small winter squash, such as acorn, kabocha, or red kuri, halved, seeded, and cut into 4 to 6 wedges**
- ¼ cup water**
- 2 tablespoons unsalted butter, cold**
- 1 tablespoon maple syrup**
- 1 tablespoon lime juice**
- Nonstick cooking spray**
- Chopped fresh cilantro or mint and/or lime zest for serving, optional**

1. Pour the olive oil onto a microwave-safe plate, add the pepitas, and toss to coat. Spread in a single layer, and place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, and set the time for 1 minute and the power level to High (10P). Press Start. Carefully toss the seeds, and continue to microwave in 1-minute increments, tossing each time, until golden brown and aromatic. Sprinkle with the spice and a pinch of salt, and toss to coat. Reserve.
2. Place the squash wedges in a microwave-safe casserole dish with ¼ cup water, cover, and place in the Microwave AirFryer. Select Microwave, and set the time for 6 minutes and power level to High (10P); press Start. Once cooked, remove, drain, and reserve. The squash should be soft, but not fully cooked.
3. Put the butter in a small microwaveable measuring cup or bowl. Place in the Microwave AirFryer. Select Microwave, Butter Melt (A3)

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preset, and press Start. Carefully remove from the oven. Add the maple syrup and lime juice, and stir to combine. Reserve.

4. Place the AirFry Basket onto the Oven/AirFry Pan and coat with nonstick cooking spray. Put the squash in the basket, flesh side up. Brush each wedge with a little of the butter mixture (reserving any remainder) and sprinkle all over with ¼ teaspoon salt. Place in the Microwave AirFryer. Select Oven/AirFry, and set the temperature to 400°F and time for 10 minutes. Press Start. The squash is done when golden brown and tender all the way through.
5. Transfer the squash to a serving plate. Brush with any of the remaining butter mixture and sprinkle with the spiced pepitas. Garnish with chopped cilantro or mint and/or lime zest, if desired. Serve immediately.

**Nutritional information per serving (based on 4 servings):**

Calories 177 (58% from fat) • carb. 16g • pro. 4g • fat 12g • sat. fat 5g  
chol. 15mg • sod. 109mg • calc. 41mg • fiber 2g

## Baked Macaroni and Cheese

We upgraded our creamy macaroni and cheese with an irresistible butter-crumbs topping.

**Functions: Microwave, Oven/AirFry**

Makes 6 to 8 servings

- 1 cup butter crackers, such as Ritz®, crushed (about 24 crackers)
  - 2 tablespoons unsalted butter, cold
  - 3 cups dried macaroni
  - 2 cups water
  - 1 teaspoon kosher salt
  - 2 cups milk (whole or reduced fat)
  - 2 cups shredded Cheddar
  - 2 cups shredded Monterey Jack
  - 1 8-ounce package cream cheese, cold, cut into 8 pieces
- Pinch freshly ground black pepper

1. Put the butter in a small microwaveable measuring cup or bowl. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, Butter Melt (A3) preset, and press Start. Carefully remove from the oven. Mix the melted butter and crushed crackers together in a small bowl. Reserve.
2. Put the pasta, water, and salt in a large (2-quart) microwave-safe casserole dish, cover, and place in the Microwave AirFryer. Select Microwave and set the time for 8 minutes and the power level to High (10P); press Start. Pasta should be slightly undercooked.
3. Stir in the remaining ingredients, except for the crumb topping; cover and return to the oven. Select Microwave and set the time for 4 minutes and power level to High (PL10). Press Start. Carefully remove and stir thoroughly.
4. Evenly sprinkle the reserved crumb topping over the top. Place in the Microwave AirFryer. Select Oven/AirFry, and set the temperature to 350°F and time for 15 minutes; press Start. Macaroni and cheese is done when bubbly and topping is golden brown.
5. Carefully remove and let rest for 10 minutes. Serve warm.

**Nutritional information per serving (based on 8 servings):**

Calories 571 (54% from fat) • carb. 44g • pro. 23g • fat 34g • sat. fat 19g  
chol. 101mg • sod. 688mg • calc. 507mg • fiber 2g

## Rosemary Focaccia with Roasted Grapes

Focaccia in the microwave? All of the steps of this process are prepared in the microwave, including proofing the dough and AirFrying the grapes to create a juicy roasted state of flavor.

**Function: Oven/AirFry**

Makes 1 focaccia, 16 servings

- ⅓ cup warm (105° to 110°F) water
- 2¼ teaspoons active dry yeast
- ¼ teaspoon granulated sugar
- 2 tablespoons extra-virgin olive oil, plus more for the pan
- 4 cups unbleached all-purpose flour
- 1 teaspoon fine sea salt

- 
- 1½ cups red grapes
  - Olive oil
  - 1 tablespoon extra-virgin olive oil
  - 1 tablespoon chopped fresh rosemary
  - ½ teaspoon kosher salt

1. Prepare the focaccia dough. Put the water, yeast, and sugar into the bowl of a stand mixer, and stir to combine. Let stand until the mixture is foamy and bubbly, 5 to 10 minutes. While the yeast is proofing, combine the bread flour and salt in a separate mixing bowl, and attach the dough hook to the mixer. Once the yeast is foamy, add the flour mixture and olive oil to the bowl. Turn the mixer to medium-low speed (Speed 3), and mix until the dough comes together as a ball and cleans the side of the bowl. Once dough ball forms, continue to knead on the same speed (Speed 3) for about 4 minutes. The dough should be smooth and spring back to the touch. If sticky, add 1 tablespoon of flour at a time until smooth. Alternatively, if the dough seems too dry, add 1 tablespoon of water at a time. Form into a smooth bowl and transfer to a clean bowl, large enough for it to rise to twice its size.
2. Put a mug or small bowl of water in the oven. Microwave on High (10P) for 5 minutes. Remove the mug/bowl of water and then place the bowl of dough into the oven (not covered). Close the door of the oven and allow to rest for 30 minutes. At this point the dough should be about doubled in size and should spring back to the gentle touch of a floured finger. Remove from oven and then cover while cooking the grapes.
3. Prepare the grapes. Put the AirFry Basket onto the Oven/AirFry Pan. Put the grapes into the AirFry Basket. Lightly spray the grapes with olive oil and then sprinkle with salt. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus in the upper rack position. Select Oven/Air Fry, and set the temperature to 400°F and time for 5 minutes. Press Start. Remove and reserve in a separate bowl, being sure to scrape any juices from the baking pan into the bowl with the grapes.
4. Using about 1 tablespoon of olive oil, coat the baking pan along the bottom and sides. Stretch the dough to fit into the pan and then cover with plastic wrap; let rise for about 20 minutes, just enough to puff up a bit.

5. Remove the plastic wrap, and then put the pan in the Microwave AirFryer, also in the upper rack position. Select Oven/AirFry, and set the temperature to 425°F and time for 10 minutes. Press Start. When the time ends, very carefully flip the partially baked dough (tongs are a good tool here), and then, using your fingers, make indentations in the dough over the entire surface. Brush the dough with additional olive oil, being sure to fully coat the top and the sides. Top with the grapes, and sprinkle with the chopped rosemary and kosher salt. Return to the oven. Select Oven/AirFry, and set the temperature to 425°F and time for 15 minutes. Press Start.
6. Remove from the oven and immediately remove from the baking pan. Allow to cool slightly before slicing and serving.

**Nutritional information per serving:**

*Calories 135 (18% from fat) • carb. 25g • pro. 3g • fat 3g sat. fat 0g  
chol. 0mg • sod. 215mg • calc. 2mg • fiber 1g*

**NOTE:** Dough can be made a day ahead. Place in a resealable bag and refrigerate after it has proofed. When ready to prepare, gently punch down dough and allow it to come to room temperature before using. Dough can also be frozen for up to 3 months.

## Celebration Mug Cake

Need a quick way to celebrate a birthday — or even a half-birthday? This cake-for-one goes from counter to oven to table in minutes. Top with whipped cream or ice cream for a decadent touch.

**Function: Microwave**

Makes 1 serving

- Nonstick cooking spray
- ¼ cup unbleached all-purpose flour
- 3 tablespoons granulated sugar
- ½ teaspoon baking powder
- Pinch fine sea salt
- 3 tablespoons whole milk (or any alternative milk)
- 1 tablespoon vegetable oil
- ½ teaspoon pure vanilla extract



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## 1      **tablespoon brightly colored rainbow sprinkles**

1. Lightly coat the interior of a microwave-safe coffee mug (at least 10 ounces in capacity) with the nonstick cooking spray. Using a paper towel, blot away any excess oil.
2. Put the flour, sugar, baking powder, and salt into the mug. Using a fork, stir well to combine. Add the remaining ingredients and stir until well-mixed without any dry clumps.
3. Put into the oven, select Microwave and set the time for 1 minute 20 seconds and the power level to High (10P). Press Start. Let sit in the oven for a minute before removing.
4. Allow to cool slightly before serving and enjoying.

### **Nutritional information per serving:**

*Calories 447 (34% from fat) • carb. 69g • pro. 5g • fat 17g sat. fat 3g  
chol. 7mg • sod. 195mg • calc. 57mg • fiber 1g*

## **Macadamia Honeycomb Crisp**

The magic power of the baking soda causes the sugar syrup mixture to bubble and create the signature honeycomb texture. To ensure that the honeycomb maintains that look, use a very quick and gentle touch when pouring it onto the prepared pan.

### **Function: Microwave**

Makes about 24 servings

- 1      **cup granulated sugar**
- ½     **cup light corn syrup**
- 1      **cup raw macadamia nuts, halved**
- 2      **tablespoons raw sesame seeds**
- ½     **teaspoon kosher salt**
- 1      **tablespoon unsalted butter**
- 2      **teaspoons baking soda**
- ½     **teaspoon pure vanilla extract**

1. Line a rimmed baking sheet with foil or parchment paper (if lining with foil, lightly coat the foil with nonstick cooking spray). Reserve.

2. Put the sugar and corn syrup in a large microwave-safe bowl (a large glass measuring cup works well). Stir well to combine. Put into the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, and set the time for 5 minutes and power level to High (10P); press Start. The mixture will be very hot and actively bubbling. Add the nuts, seeds, and butter and stir quickly. Return to the oven and select Microwave for 1 minute on High (10P); press Start.
3. The final color should be the color of medium/medium-light maple syrup. Continue to microwave on High (10P) for 30-second increments until the mixture reaches this color.
4. Quickly stir in the baking soda and vanilla extract, and then immediately pour onto the prepared baking sheet without pressing down the mixture (if you press down or stir too much, the mixture will lose its signature honeycomb/airy texture).
5. Allow to cool and set, about 40 minutes, then break into pieces. Store at room temperature for up to 1 week.

### **Nutritional information per serving:**

*Calories 102 (43% from fat) • carb. 15g • pro. 1g • fat 5g sat. fat 1g  
chol. 1mg • sod. 159mg • calc. 9mg • fiber 1g*

## **Salted Caramel Sauce**

This lovely caramel sauce is the perfect topping for an ice cream sundae or a piece of pound cake.

### **Functions: Microwave**

Makes ¾ cup

- ¾     **cup granulated sugar (be sure that it is white granulated sugar and not an unrefined variety. The white sugar makes it easier to judge the doneness as the color changes while it cooks)**
- 2      **tablespoons water**
- 2      **tablespoons light corn syrup (be sure the corn syrup is clear in color)**
- ½     **teaspoon fine sea salt**
- ¼     **cup heavy cream, divided**

- 
- 2**      **tablespoons unsalted butter, cubed**  
**½**      **teaspoon pure vanilla extract**

1. Put the sugar, water, corn syrup, and salt into a medium microwave-safe bowl. (An ovenproof clear glass vessel is ideal: It shows the color of the caramel and can withstand high heat.)
2. Place into the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, and set the time for 5 minutes and the power level to High (10P); press Start. Check the color. Continue to cook in 20-second increments until the syrup becomes a medium maple syrup color, then remove from the oven, and allow to sit for 1 minute.
3. Very gradually, whisk in 2 tablespoons of the heavy cream, the butter (one cube at a time), and the vanilla extract. Whisk until smooth, then whisk in the remaining 2 tablespoons of the heavy cream. If you add the cream and butter too quickly the caramel will seize (harden), and it is tricky to bring it back to a sauce-like consistency.
4. Serve immediately. To store, put into an airtight container and store in the refrigerator for up to 5 days. Warm in the microwave prior to serving.

**Nutritional information per serving (1 tablespoon):**

*Calories 92 (34% from fat) • carb. 15g • pro. 0g • fat 4g sat. fat 2g  
chol. 12mg • sod. 98mg • calc. 0mg • fiber 0g*

## Chocolate Shell Ice Cream Topping

This is perfect for topping an ice cream sundae or cone. There are two different ways to assemble an ice cream sundae with the hard chocolate coating: either finish with sprinkles, toasted nuts, and chopped cookies, but be fast because the chocolate will harden quickly after it hits the cold ice cream; or start with the other toppings (toasted nuts, cookies, caramel sauce) and then finish with the hard chocolate coating.

**Function: Microwave**

Makes about ½ cup

- ½**      **cup semisweet chocolate chips**  
**1**      **tablespoon coconut oil**  
         **Pinch flaked sea salt**

1. Put the chips and oil in a small microwave-safe bowl or glass liquid measuring cup. Place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, Chocolate Melt (A5) preset, and press Start. Stir well. If there are still solid pieces, return to the oven and Microwave on medium (4P) for an additional 20 seconds.
2. Allow to cool to room temperature but still pourable (this could take 15 to 20 minutes), and then pour over an ice cream sundae or filled ice cream cone.
3. Store any leftover topping in an airtight container for up to 2 weeks. Microwave on Medium (4P) to bring back to a sauce consistency prior to using.

**Nutritional information per serving (2 tablespoons):**

*Calories 190 (57% from fat) • carb. 20g • pro. 1g • fat 13g sat. fat 8g  
chol. 0mg • sod. 36mg • calc. 40mg • fiber 1g*

## Kitchen Sink Marshmallow Rice Treats

A favorite childhood treat for many, marshmallow treats have the perfect combination of gooey and crunchy. For the adult palate, they sometimes come off as too sweet, and they don't keep too well after a day or two. Problems solved here. First, the sweetness is balanced with salty pretzels, and drizzles of peanut butter and bittersweet chocolate. The shelf life is lengthened thanks to a great tip by Brooklyn pastry chef Libby Willis: The addition of sweetened condensed milk keeps these treats soft and delicious for days!

**Function: Microwave**

Makes 16 servings

- 8**      **tablespoons (1 stick) unsalted butter, cut into 4 pieces,**  
         **plus more (softened) for greasing the pan**  
**1**      **10-ounce bag miniature marshmallows**  
**¼**      **cup sweetened condensed milk**  
**2**      **teaspoons pure vanilla extract**  
**½**      **teaspoon sea salt**  
**6**      **cups puffed rice cereal**  
**¾**      **cup crushed salted pretzels**

- 
- 1**      **tablespoon creamy peanut butter (preferably unsweetened)**  
**¼**      **cup bittersweet chocolate chips (or chopped chocolate)**

1. Prepare a 9-inch square baking pan by coating with softened butter and then lining with parchment paper. Reserve.
2. Put the butter and marshmallows into a large microwave-safe casserole or bowl. Put, uncovered, into the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave and set the time to 1 minute and the power level to High (10P); press Start. Stir in the vanilla, salt, and then the cereal and pretzels.
3. Transfer the cereal mixture into the prepared pan and press down to compact the mixture well. Allow to set up at room temperature for 1 hour.
4. Just before the 1-hour rest period is over, warm the peanut butter. Put the peanut butter into a small microwave-safe bowl, and put into the Microwave AirFryer. Select Microwave, and set the time for 20 seconds and the power level to High (10P). Using a fork or skewer, drizzle over the top of the treats.
5. Next, melt the chocolate. Put the chocolate chips in a small microwave-safe bowl. Select Microwave, Chocolate Melt (A-5) preset, and press Start. Stir well to fully melt (or return to the oven and Microwave for additional time on 4P if not fully melted). Drizzle over the top of the treats.
6. Put the pan in the refrigerator to set the peanut butter and chocolate toppings, about 30 minutes.
7. Using the parchment paper, lift the treats from the pan. Cut into 16 pieces and serve.

***Nutritional information per serving:***

*Calories 180 (39% from fat) • carb. 25g • pro. 2g • fat 8g • sat. fat 5g  
chol. 16mg • sod. 142mg • calc. 14mg • fiber 0g*

## Chocolate Glazed Doughnuts

While we can't call them healthy—they are doughnuts, after all—air frying makes these doughnuts lighter in texture and flavor. So dip them in the chocolate with abandon knowing that you are saving a few calories from the lack of cooking in oil.

**Functions: Microwave, Oven/AirFry**

Makes 12 doughnuts

- 1**      **cup whole milk**
- 4**      **tablespoons unsalted butter, cubed**
- 3**      **cups unbleached, all-purpose flour**
- ¼**      **cup granulated sugar**
- 2¼**     **teaspoons active dry yeast**
- ½**      **teaspoon fine sea salt**
- ½**      **teaspoon finely grated orange zest**
- 1**      **large egg, lightly beaten**
- 1**      **teaspoon pure vanilla extract**
- Nonstick cooking spray**
- Vegetable oil for spraying/coating the doughnuts**

**Chocolate Glaze:**

- 2**      **ounces bittersweet chocolate**
- ¼**      **cup water**
- 1**      **cups confectioners' sugar**
- 1**      **tablespoon coconut oil or unsalted butter**
- 1**      **tablespoons unsweetened cocoa powder**
- ¼**      **teaspoon pure vanilla extract**
- Pinch flaked sea salt**
- Sprinkles or other toppings (optional)**

1. Prepare the dough. Put the milk and butter into a microwave-safe bowl or measuring cup and put into the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, and set the time to 45 seconds and the power level to High (10P). Cool to about body temperature and reserve.

2. Put the flour, sugar, yeast, salt, and orange zest into a large shallow bowl. Using a whisk or a bowl scraper, stir until the ingredients are well combined. Reserve.
3. Whisk the egg and vanilla extract into the cooled milk/butter mixture, then add to the dry ingredients. Mix well with a bowl scraper, spatula, or clean hands. Knead in the bowl, or on a clean counter, until the dough forms a cohesive dough that springs back slightly. This should take around 5 minutes when mixing by hand (note: this process can also be prepared in a stand mixer using the dough hook. Knead on a low speed. Please note that this dough is very sticky so it will not produce a smooth, cohesive ball in the stand mixer, but it should be springy by the end of about 8 to 10 minutes of kneading).
4. Transfer to a large mixing bowl; reserve.
5. Put a mug or small bowl of water in the oven. Microwave on High (10P) for 5 minutes. Remove the mug/bowl of water and then place the bowl of dough into the oven (not covered). Close the door of the oven and allow to rise for 30 minutes. At this point the dough should be about doubled in size and should spring back to the gentle touch of a floured finger.
6. After the dough has risen, transfer to a large cutting board, and gently fold over a few times. Stretch into a 13x9-inch rectangle. Using a 3-inch round cutter, cut out 12 circles of dough. Dip the cutter into flour between cuts to keep it from sticking to the dough. Using a 1-inch cutter, cut out the center of each round. Loosely cover with plastic wrap, and allow to rise for 30 to 40 minutes.
7. Lightly coat the AirFry basket with nonstick cooking spray, and place half of the doughnuts into the basket. Lightly spray the dough all over with vegetable oil. Put into the Microwave AirFryer. Select Oven/AirFry, and set the temperature at 350°F and time for 5 minutes.
8. Remove and repeat with remaining doughnuts and the holes.
9. While the doughnuts are cooling, make the chocolate glaze. Put the chocolate, water, and oil/butter into in a medium microwave-safe bowl or large glass liquid measuring cup. Select Microwave, Chocolate Melt (A-5) preset, and press Start. If the chocolate is not almost fully melted, return to the oven, and microwave on 4P

for additional time in 10-second increments. Once melted, quickly whisk in the remaining glaze ingredients. Cool for a few minutes. Dip one side of each doughnut into the glaze, and then transfer to a platter. Top with sprinkles or other delectable toppings, and serve.

**Nutritional information per doughnut:**

*Calories 302 (25% from fat) • carb. 53g • pro. 5g • fat 19g • sat. fat 5g  
chol. 31mg • sod. 144mg • calc. 27mg • fiber 2g*

## Lemon Cheesecake Bars

Silky-smooth lemon curd is easy to make in the microwave and is the perfect top layer for creamy cheesecake. These bars are the perfect balance of sweet and tart—sure to please any lemon lover!

**Functions: Microwave, Oven/AirFry**

Makes 12 bars

**Lemon Curd:**

- 5**      **tablespoons unsalted butter, cut into pieces**
- 2/3**     **cup granulated sugar**
- Finely grated zest of 1 lemon**
- 2/3**     **cup fresh lemon juice, from 4 to 5 lemons**
- 2**        **large eggs**
- Pinch kosher salt**

**Crust:**

- 4**        **tablespoons unsalted butter, cut into pieces, plus extra**
- for greasing the pan**
- 1½**     **cups (about 5 ounces) gingersnap cookie crumbs**
- ¼**        **packed cup light brown sugar**
- Pinch kosher salt**

**Filling:**

- 12**      **ounces cream cheese, cut into pieces**
- ½**        **cup (4 ounces) sour cream**
- ½**        **cup granulated sugar**
- 2**        **large eggs, at room temperature**
- 1½**     **teaspoons pure vanilla extract**
- Finely grated zest and juice of 1 lemon**

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1. Make the lemon curd: Put the butter in a medium microwaveable cup or bowl, and place in the Cuisinart® 3-in-1 Microwave AirFryer Plus. Select Microwave, Butter Melt (A3) preset, and press Start. Let cool slightly.
  2. Add the sugar, lemon zest and juice, eggs, and salt, and whisk vigorously to combine. Place the cup uncovered in the oven. Select Microwave, and set the time for 4 minutes and the power level to High (10P). Pause to whisk briskly every minute, until the mixture is just thickened.
  3. Continue to Microwave with the time and power set for 1 minute 30 seconds on Medium High (7P). Pause to whisk briskly every 30 seconds. The mixture should be thickened enough to coat the back of a spoon. Add time if necessary. Let cool slightly. Strain through a fine-mesh strainer. Cover the surface with plastic wrap, and let cool at room temperature while you prepare the crust and filling.
  4. Make the crust: Lightly grease a 9-inch square baking pan, and line with parchment paper, leaving an overhang on opposite sides. Put the butter in a small microwaveable cup or bowl, place in the Microwave AirFryer, and select the microwave preset A-3 to melt. Let cool slightly.
  5. Combine the cookie crumbs, brown sugar, and salt in the prepared pan. Add the melted butter, and mix until crumbs are evenly coated. Press into the bottom of the pan, then chill in the freezer for 15 minutes. Once chilled, place in the oven on the Oven/AirFry Pan. Bake on Oven/AirFry with the temperature set to 325°F and time for 12 minutes. Pause to check at 10 minutes. The crust should be lightly golden brown. Carefully remove from the oven and let cool while you prepare the filling.
  6. Make the filling: In a large bowl using a hand mixer, combine the cream cheese and sugar until smooth. Add the sour cream, eggs, vanilla, lemon zest, and lemon juice, and mix until no lumps are visible. Scrape down the bowl as needed. Pour the batter over the cooled crust.
  7. Center onto the Oven/AirFry Pan. Fill the pan halfway with water. Select Oven/AirFry, and set the temperature to 325°F and time for 20 to 25 minutes. Pause to check at 20 minutes. The filling should

be mostly set with a little jiggle. Turn the oven off, and let the cheesecake sit for a few minutes with the oven door open. Carefully transfer to a cooling rack, and let cool in the pan for 30 minutes.

8. Spread the cooled lemon curd evenly over the cheesecake. Let the cheesecake cool completely in the pan at room temperature. Cover loosely with plastic wrap and refrigerate until firm, at least 4 hours and up to overnight. Use the parchment overhang to lift the cheesecake out of the pan. Use a sharp knife to cut into bars. Serve immediately.

***Nutritional information per serving:***

*Calories 330 (20% from fat) • carb. 35g • pro. 4g • fat 20g • sat. fat 11g  
chol. 111mg • sod. 250mg • calc. 66mg • fiber 0g*

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**NOTES:**

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