NuWave Brio™
Digital Air Fryer
Complete Recipe Book
Recipes
Baked Potato  (Serves 2)

**Ingredients:**
- 2 Idaho or Russet Baking Potatoes
- 1-2 tsp Olive Oil
- 1 tbs Salt
- 1 tbs Granulated Garlic
- 1 tsp Parsley

**Directions:**
1. Wash potatoes and then pierce the skin with a fork.
3. Drizzle olive oil onto potatoes and rub seasonings evenly over potatoes.
4. Once ready, place coated potatoes in Fry Pan Basket, and cook until fork tender.
5. Cook for an additional 5 minutes if necessary.
Roasted Brussels Sprouts  (Serves 4)

**Ingredients:**
- 1 lb Fresh Brussels Sprouts
- 2 tsp Olive Oil
- ½ tsp Kosher Salt
- ½ tsp Black Pepper
- ½ tsp Granulated Garlic

**Directions:**
1. Remove any tough or bruised outer Brussels sprouts leaves.
2. Trim the stems on the sprouts and cut in half vertically.
3. Rinse sprouts, shake dry and set aside.
5. Combined salt, pepper garlic and olive oil in bowl.
6. Add sprouts to bowl and toss to coat.
7. Once ready, place sprouts in Fry Pan Basket and cook, pausing occasionally to shake.

**Tip:** The sprouts are done when the centers are tender and the outsides are caramelized and a bit crispy.
Home Fries  (Serves 6)
Prep Time: 40 minutes
Cook Time: 15 minutes
Total: 55 minutes
Temp: 390˚F

Ingredients:
6 Medium Russet Potatoes
2 tbs Oil
½ tbs Granulated Garlic
1½ tsp Paprika
½ tsp Black Pepper
½ tsp Salt

Directions:
1. Boil potatoes in salted water for 40 minutes or until fork tender. Cool completely.
2. Add oil, garlic, paprika, pepper and salt in mixing bowl and mix to combine.
3. Cut cooled potatoes into quarters and lightly toss in the mixture of oil and spices.
5. Once ready, add the potato wedges to Fry Pan Basket skin side down, being careful not to overcrowd.
6. Cook wedges until golden brown.
Air Baked Eggs  (Serves 3)

**Ingredients:**
- 3 Ramekins
- 6 oz Diced Ham
- 3 Large Eggs
- 3-6 Spinach Leaves (optional)
- 3 tsp Milk, Divided
- Non-Stick Cooking Spray or Butter
- Salt and Pepper To Taste

**Directions:**
1. Press “Pre-Heat”, set temperature at 300˚F and set cooking time at 7 minutes. Press “Start!”
2. Spray ramekins with non-stick spray.
3. Add spinach, ham, 1 egg, 1 teaspoon milk, salt and pepper to each ramekin.
4. Once ready, place ramekins in Fry Pan Basket and cook.
Air Fried Tortilla Chips  (Serves 4)

Prep: 5 minutes  Ingredients:
Cook: 4 minutes  8 Corn Tortillas
Total: 9 minutes  1 tsp Olive Oil
Temp: 390˚F  Salt To Taste

Directions:

2. Brush tortillas with olive oil.
3. Cut tortillas into triangles.
4. Once ready, place in Fry Pan Basket and cook.
5. Season with salt and enjoy.

Tip: Serve with your favorite salsa or guacamole.
Sliders  (Serves 2)

Prep Time: 5 minutes
Cook Time: 10 minutes
Total: 15 minutes
Temp: 390˚F

Ingredients:
8 oz Ground Beef
2 Slices Cheddar Cheese
2 Dinner Rolls
¼ tsp Granulated Garlic Powder
¼ tsp Salt
¼ tsp Pepper

Directions:
1. Press “Pre-Heat,” set temperature at 390˚F and set cooking time at 10 minutes. Press “Start!”
2. Form the ground beef into 2 (4 oz.) patties and season with salt pepper and garlic.
3. Once ready, add burgers to Fry Pan Basket and cook.
4. Open Air Fryer, top each burger with cheese, set cooking time for 1 minute and cook until cheese has melted.

Tip: You can adjust the cooking time, depending on the level of doneness you prefer your burgers.
Buffalo Wings  (Serves 4)

**Prep Time:** 10 minutes  
**Cook Time:** 25 minutes  
**Total:** 35 minutes  
**Temp:** 360˚F

**Ingredients:**
2 lb. Chicken Wings  
(tips removed and wings cut into drummettes and flats)  
½ tsp Salt  
½ tsp Pepper  
½ tsp Granulated Garlic  
¼ Cup Your Favorite Wing Sauce

**Directions:**
2. Combine salt, pepper, garlic and oil in bowl and mix well.
3. Add wings to bowl and toss until fully coated.
4. Once ready, place half of the chicken wings in the Fry Pan Basket, and cook, shake the Fry Pan Basket to ensure that the wings are evenly cooked.
5. Transfer cooked wings to large bowl and toss with 2 tablespoons wing sauce.
6. Repeat steps 4-5 with remaining wings and sauce.
**Chicken Kiev** (Serves 2)

**Ingredients:**
- 1 Medium Chicken Breast
- 4 oz Soft Cheese
- ½ tsp Chopped Garlic
- 1 tsp Parsley, Divided
- 1 Medium Egg, Beaten
- Breadcrumbs
- Salt and Pepper to Taste

**Directions:**

1. Combine cheese, garlic and ½ teaspoon parsley in small bowl; set aside.
2. Using a meat tenderizer, pound chicken breast flat and slice in half lengthwise.
3. In mixing bowl, combine breadcrumbs, salt, pepper and remaining parsley.
5. Coat chicken in beaten egg and roll in prepared breadcrumbs, ensuring all sides are coated.
6. Place chicken in small, oven-safe dish or line Fry Pan Basket with foil before adding the chicken to the Fry Pan Basket.
7. Once ready, place chicken in Fry Pan Basket, and cook.

**Tip:** Use garlic and herb flavored cheese for maximum flavor. Wrap the chicken in plastic wrap when tenderizing to minimize the mess. Placing the chicken in a small, oven-safe dish inside the NuWave Brio Digital Air Fryer or lining the Fry Pan Basket with foil helps minimize the mess.
Chicken Satay (Serves 4)

Prep Time: 15 minutes  
Cook Time: 6-8 minutes  
Total: 25 minutes  
Temp: 390˚F

Ingredients:
- 1 lb. Boneless Chicken Thighs
- ½ Cup Soy Sauce
- ½ Cup Pineapple Juice
- ¼ Cup Sesame Oil
- 4 Garlic Cloves
- 4 Scallions Chopped
- 1 tsp Spoon Grated Ginger
- 2 tsp Toasted Sesame Seeds
- 1 Pinch Black Pepper

Directions:
1. Cut each thigh into strips, trim excess fat.
2. Combine all the other ingredients into a large mixing bowl and mix well.
3. Place chicken onto skewers.
4. Add skewered chicken to mixing bowl and spoon marinade onto chicken to coat all sides.
5. Cover and refrigerate chicken for at least 2 hours, up to 24 hours.
7. Once ready place skewers in the Fry Pan Basket and cook.
8. Repeat steps 6-7 with remaining skewers.

Tip: If using wooden skewers, soak the skewers in water before adding chicken to keep them from burning.
Grilled Chicken Tenders (Serves 3)

Prep Time: 5 minutes  
Cook Time: 15 minutes  
Total: 20 minutes  
Temp: 390˚F

**Ingredients:**  
½ lb Boneless Chicken Tenderloins  
¼ Cup Creamy Caesar Dressing  
1 tbs Olive Oil  
Dash Garlic Powder  
½ tsp Dried Leaf Basil  
1 tsp Dried Minced Onion  
Dash Pepper

**Directions:**

1. Rinse chicken and pat dry.
2. Combine chicken with all remaining ingredients in bowl or food storage bag.
3. Seal or cover chicken and refrigerate for 1-2 hours.
5. Once ready, place chicken in Fry Pan Basket, and cook, halfway through to flip the tenders to ensure they are evenly cooked.
Parmesan Chicken Tenders  (Serves 4)

Prep Time: 10 minutes
Cook Time: 8-12 minutes
Total: 22 minutes
Temp: 330˚F

Ingredients:
- Non-Stick Cooking Spray
- ¼ Cup All-Purpose Flour
- 2 Large Eggs
- ½ Cup Finely Shredded Parmesan Cheese
- 1 Cup Coarse Dry Breadcrumbs
- 1 lb Chicken Tenders
- 1 tbs Italian Seasoning
- 1 tsp Garlic Powder
- ¼ tsp Salt

Directions:
2. Place flour in shallow dish.
3. Lightly beat eggs in separate shallow dish.
5. In medium bowl, toss chicken tenders in Italian seasoning, garlic powder and salt.
6. Coat each chicken tender in flour, shaking off any excess.
7. Dip tender in egg and let any excess drip off.
8. Roll tender in breadcrumb mixture.
10. Generously coat tops of each tender with non-stick cooking spray.
11. Halfway through carefully turn each tender and top with more cooking spray.
12. Ensure cooking time is 4 minutes, and cook until outside is crisp and tenders are cooked through.
13. Repeat steps 9-12 with remaining tenders.
Roasted Cornish Game Hen w/Honey Mustard Glaze
(Serves 4)

Prep: 15 minutes  
Cook: 20 minutes  
Total: 35-40 minutes  
Temp: 375˚F

Ingredients:
1 (1½-lb) Cornish Hen  
½ tsp Kosher Salt  
½ tsp Freshly Ground Black Pepper  
1 Bay Leaf

4 Garlic Cloves, Peeled & Smashed  
2 tsp Dried Thyme  
½ tsp Chili Flakes  
2 tbs Olive Oil  
¼ cup Honey  
¼ cup Stone Ground Dijon Mustard  
1½ tsp Balsamic Vinegar  
½ tsp Ground Cumin  
1 tbs Fresh Cilantro, Chopped (optional)

Directions:
2. Season hen inside and out with salt and pepper.
3. Place bay leaf, garlic, thyme and chili flakes inside the cavity of the hen.
4. Brush hen with oil.
5. Once ready, place hen, breast side down, in Fry Pan Basket and roast.
6. Meanwhile, combine the honey, mustard, vinegar, cumin and cilantro in a bowl.
7. Brush over the hen.
8. Continue cooking for an additional 5 minutes.

Tip: Check the hen after roasting to see if the leg pulls away easily from the body and the meat is no longer pink. If the meat is still pink, roast for an additional 5-10 minutes.
Cajun Shrimp  (Serves 2)

Prep Time: 5 minutes  
Cook Time: 6 minutes  
Total: 11 minutes  
Temp: 390˚F

Ingredients:
½ lb Shrimp, Peeled and Deveined  
¼ tsp Cayenne Pepper  
½ tsp Old Bay Seasoning  
¼ tsp Smoked Paprika  
1 tbs Olive Oil  
Pinch of Salt

Directions:
2. Add all ingredients to mixing bowl and mix until shrimp is completely coated.
3. Once ready, place shrimp in Fry Pan Basket and cook.
Chimichurri Skirt Steak (Serves 2)

Prep Time: 1 hr 30 minutes
Cook Time: 10-15 minutes
Total: 1 hr 45 minutes
Temp: 390˚F

Sauce Ingredients:
1 Bunch Flat Leaf Parsley, roughly chopped (about 1 cup, packed)
5 Large Garlic Cloves, roughly chopped (about 3 tbs)
1 tbs Dried Oregano
1 tsp Crushed Red Pepper Flakes
½ cup Distilled White Vinegar
½ cup Extra Virgin Olive Oil
1 tsp Salt
1 tsp Pepper

Steak Ingredients:
1 lb Skirt Steak
Salt and Pepper, To Taste

Directions:
1. Place all sauce ingredients in food processor or blender and blend until just combined; set aside.
2. Place steak in bowl or container.
3. Add 4 tablespoons chimichurri sauce to container, spreading evenly on all sides of the steak.
4. Let steak marinate at room temperature for 1 hour, or in the refrigerator for at least 2 hours, or overnight.
5. Press “Pre-Heat”, set temperature at 390˚F and set cooking time at 8-10 minutes. Press “Start”.
6. Once ready, season steak with salt and pepper and place in Fry Pan Basket.
7. Press Start cook steak. Add additional time if you prefer your steak more done.
8. Let steak rest for 5 minutes, then slice against the grain.
9. Serve steak with remaining chimichurri sauce.

Tip: Marinate the steak in a container made from non-reactive materials, such as plastic, enamel, glass or stainless steel. If you marinate the steak in the refrigerator, allow the steak to return to room temperature before s cooking. This should take about 30 minutes. Chimichurri sauce is best served at room temperature.
Grilled Ham and Cheese  (Serves 2)
Prep Time: 10 minutes
Cook Time: 4-5 minutes
Total: 15 minutes
Temp: 360˚F

Ingredients:
- 4 Slices White Bread
- 2 Slices American Cheese
- 2 Slices of Thinly Sliced Ham
- ¼ Cup Melted Butter

Directions:
2. Brush each bread slice with butter on one side.
3. Layer ham and cheese on bread and assemble sandwiches with the buttered sides of the bread out.
4. One ready, place sandwiches in Fry Pan Basket and cook until golden brown.
Tip: Use precooked bacon or sliced turkey instead of ham for a different flavor.
Tortilla Crusted Tilapia (Serves 2)

Prep Time: 5 minutes  
Cook Time: 15 minutes  
Total: 20 minutes  
Temp: 375˚F

**Ingredients:**
- 1 Whole Jalapeño, Seeded & Deveined
- ¾ Cups Cilantro
- ½ tsp Chili Powder
- ¼ tsp Cumin
- ¼ tsp Onion Powder
- 1 tsp Seasoning Salt
- 18 Whole Tortilla Chips
- 1 Whole Large Egg, Beaten
- 2 Whole Tilapia Fillets

**Directions:**
2. Add jalapeño, cilantro, chili powder, cumin, onion powder and salt to food processor and mix to combine.
3. Add tortilla chips to food processor and mix until mixture forms small chunks.
4. Transfer chip mixture to plate.
5. Place beaten egg in small dish.
6. Dredge each tilapia filet in egg, then chip mixture, ensuring mixture adheres to each side.
7. Once ready, spray Fry Pan Basket with non-stick cooking spray and place breaded filets in Fry Pan Basket and cook till golden.
**Tuna Sliders**  (Serves 2)

Prep: 25 minutes  
Cook: 6-10 minutes  
Total: 35 minutes  
Temp: 390˚F

**Ingredients:**
- 2 (6.4-oz) Pouches Chunk Light Tuna in Water  
- 1 Egg  
- ¼ tsp Black Pepper  
- ¼ tsp Granulated Garlic  
- ¾ Cup Dry, Unseasoned Breadcrumbs

**Directions:**

1. Press “Pre-Heat”, set temperature at 390˚F and set cooking time at 6-10 minutes. Press “Start”.
2. Combine all ingredients in medium bowl and mix to combine.
3. Shape tuna mixture into 8 (½-inch thick) patties.
4. Once ready, add patties to Fry Pan Basket, press Start and cook, halfway through to flip the sliders to ensure they are evenly cooked.
Turkey Sliders (Serves 2)

Prep Time: 5 minutes  
Cook Time: 10 minutes  
Total: 15 minutes  
Temp: 390˚F

**Ingredients:**
- 8 oz Ground Turkey  
- 2 Slices Colby Jack Cheese  
- 2 Dinner Rolls  
- ¼ tsp Granulated Garlic Powder  
- ¼ tsp Salt  
- ¼ tsp Pepper

**Directions:**
1. Press “Pre-Heat”, set temperature at 390˚F and set cooking time at 10 minutes. Press “Start”.
2. Form ground turkey into 2 (4-ounce) patties and season with salt, pepper and garlic.
3. Once ready, add burgers to Fry Pan Basket and cook. Halfway through to flip the tenders to ensure they are evenly cooked.
4. Open Air Fryer and top each burger with cheese.
5. Set cooking time at 1 minute, press Start and cook burgers until cheese has melted.
Pork Loin Sandwiches  (Serves 4)

Prep: 20 minutes  
Cook: 15 minutes  
Total: 35 minutes  
Temp: 350˚F

**Ingredients:**

- 1 (1½-lb) Pork Loin
- 4 Buns, toasted
- 1 tsp Salt
- 1 tsp Pepper
- ½ tsp Granulated Garlic
- ½ tsp Crushed Red Pepper
- Non-Stick Cooking Spray

**Directions:**

1. Cut pork loin in half to fit in the Fry Pan Basket.
2. Combine all seasonings in bowl.
4. Once ready, arrange pork loin halves in Fry Pan Basket.
5. Spray pork with non-stick spray and apply seasonings.
6. Cook pork, halfway through to flip the pork loins to ensure they are evenly cooked.
7. After cooking is complete, allow pork loin to rest for 5-10 minutes.
8. Slice pork loin against the grain and assemble sandwiches on toasted buns.
Citrus Green Beans (Serves 4)

Prep Time: 10 minutes  
Cook Time: 10 minutes  
Total: 20 minutes  
Temp: 390˚F

**Ingredients:**
1 lb Green Beans, Washed & Destemmed  
Juice from 1 Lemon  
Pinch Salt  
Black Pepper To Taste  
¼ tsp Oil

**Directions:**
1. Press “Pre-Heat”, set temperature at 390˚F and set cooking time at 10 minutes. Press “Start”.
2. Once ready, place green beans in Fry Pan Basket.
3. Squeeze lemon juice onto green beans.
4. Season green beans with salt and pepper and top with oil.
Crispy Tofu (Serves 6)
Prep: 10 minutes  
Cook: 18 minutes  
Total: 28 minutes  
Temp: 350˚F

Ingredients:
- 12 oz Low Fat, Extra Firm Tofu
- 1 tsp Sesame Oil
- 1 tsp Teriyaki Sauce
- 1 tbs Coriander Paste (optional)
- 2 tbs Fish Sauce
- 2 tbs Low Sodium Soy Sauce
- 1 tsp Oil

Directions:
1. Cut tofu into 1-inch cubes; set aside in medium bowl.
2. Combine all remaining ingredients and pour over tofu, mixing to combine.
3. Let tofu marinate for at least 30 minutes, tossing a few times.
5. Once ready, add marinated tofu to Fry Pan Basket, and cook, halfway through to flip the tofu to ensure they are evenly cooked.
Air Fryer Curry Calamari  (Serves 4)

Prep: 15 minutes  
Cook: 30 minutes  
Total: 45 minutes  
Temp: 390˚F

Ingredients:
- 16 oz Raw, Boneless Squid
- ½ Cup Cornstarch
- ¼ Cup Olive Oil
- ½ tsp Paprika
- ½ tsp Curry Powder
- 8 oz Water
- Non-Stick Cooking Spray

Directions:
1. Cut squid into rings.
2. Combine all remaining ingredients and whisk together until smooth.
3. Add squid to cornstarch mixture and stir to coat.
4. Press “Pre-Heat”; set temperature at 390˚F and set cooking time at 30 minutes. Press “Start”.
5. Spray Fry Pan Basket with non-stick spray and add one third of the squid to Fry Pan Basket.
6. Cook squid, halfway through to flip the calamari to ensure they are evenly cooked.
7. Repeat steps 5-6 for remaining batches.
Party Meatballs (Serves 4)

Prep: 20 minutes  
Cook: 15 minutes  
Total: 35 minutes  
Temp: 350˚F  

Ingredients:
- 1 lb Ground Beef  
- ¾ Cup Tomato Ketchup  
- 1 tbs Tabasco Sauce  
- 2 tsp Worcestershire Sauce  
- ¼ Cup Vinegar  
- 1 tbs Lemon Juice  
- ½ Cup Brown Sugar  
- ½ tsp Dry Mustard  
- 3 Gingersnaps, Crushed  

Directions:
1. Add all seasonings to large mixing bowl and mix to combine.  
2. Add beef to bowl and mix well.  
4. Form beef into medium sized meatballs.  
5. Once ready, place meatballs in Fry Pan Basket and cook.  

Tip: Do not overcrowd the Fry Pan Basket. Cook in batches if you need to.
Kale Chips  (Serves 4)
Prep: 5 minutes  
Cook: 2-3 minutes  
Total: 8 minutes  
Temp: 390˚F  

Ingredients:  
1 Head Kale  
1 tsp Olive Oil  
1 tsp Soy Sauce  

Directions:  
2. Remove the center stem from kale and cut leaves into 1½-inch pieces.  
3. Wash kale pieces and dry thoroughly.  
4. Toss kale with the olive oil and soy sauce.  
5. Once ready, place kale in Fry Pan Basket, and cook, halfway through to flip the kale chips to ensure they are evenly cooked.  

Tip: Place the Reversible Rack on top of the kale to prevent the leaves from moving during the cooking process.
Roasted Tomatoes  (Serves 4)

Prep: 5 minutes  
Cook: 20 minutes  
Total: 25 minutes  
Temp: 320˚F

**Ingredients:**
2 Tomatoes  
Parsley To Taste  
Oregano To Taste  
Basil To Taste  
Thyme To Taste  
Rosemary To Taste  
Sage To Taste  
Black pepper To Taste  
Non-stick Cooking Spray  
½ tbsp Extra-Virgin Olive Oil

**Directions:**

1. Press “Pre-Heat”, set temperature at 320˚F and set cooking time at 20 minutes. Press “Start”.
2. Wash tomatoes and cut in half.
3. Once ready, spray bottoms of tomato halves with non-stick spray and place tomatoes in Fry Pan Basket.
4. Drizzle olive oil onto tomatoes and top with seasonings and cook.
5. Check for doneness and cook for additional 3-5 minutes if needed.
Roasted Root Vegetables (Serves 4)

Prep Time: 10 minutes  
Cook Time: 35 minutes  
Total: 35 minutes  
Temp: 330˚F

**Ingredients:**
- 2 Carrots, Peeled, Halved & Cut Into Chunks
- 2 Parsnips, Peeled, Halved & Cut Into Chunks
- ½ Butternut Squash, De-seeded, Peeled & Cut Into Chunks
- 4 Celery Stalks, Peeled and Cut Into Chunks
- 1 tsp ground Cumin Seeds
- 1 tsp Ground Coriander
- 1 tbs Vegetable Oil
- 1 tsp Granulated Garlic
- Salt and Pepper To Taste

**Directions:**
2. Place all vegetables into bowl and drizzle with vegetable oil.
3. Add cumin seeds, coriander, garlic, salt and pepper to bowl and stir well to combine.
4. Once ready, place vegetables in Fry Pan Basket, and cook, pausing halfway through to shake.
# Apple Pie (Serves 2-3)

**Prep Time:** 10 minutes  
**Cook Time:** 30 minutes  
**Total:** 40 minutes  
**Temp:** 320˚F

**Ingredients:**
- 1 Premade Frozen Pie Crust  
- Baking Spray  
- 1 Large Apple, Chopped  
- 2 tsp Lemon Juice  
- 1 tbs Ground Cinnamon  
- 2 tbs Sugar  
- ½ tsp Vanilla Extract  
- 1 tbs Butter  
- 1 Beaten Egg  
- 1 tbs Raw Sugar

**Directions:**

1. Defrost pie crust according to package directions.
3. Cut enough dough from premade crust to fit ¼ inch larger than small pie tin.
4. Use remaining dough to form smaller top crust; set aside.
5. Spray baking tin with baking spray and place the larger cut crust inside the baking pan; set aside.
6. Add chopped apple, lemon juice, cinnamon, sugar and vanilla extract to small bowl and mix to combine.
7. Pour apple mixture into prepared pie crust.
8. Top apples with butter, spreading evenly.
9. Top pie with second pie crust and pinch edges closed. Make a few slits in the top of the dough.
10. Spread beaten egg onto pie crust and sprinkle on raw sugar.
11. Once ready, place pie in Fry Pan Basket, and bake.

**Tip:** If necessary, roll the larger crust with a rolling pin to stretch to a uniform thickness. Any baking tin 7 inches wide or smaller will fit in the Air Fryer.
Banana and Nutella Wontons  (Serves 2)

Prep Time: 10 minutes
Cook Time: 6-8 minutes
Total: 20 minutes
Temp: 350˚F

Ingredients:
- 8 Wonton Wrappers
- 8 tsp Nutella
- 1 Banana
- 1 Egg
- 1 tsp Water
- Cinnamon Sugar or Powdered Sugar for Garnish

Directions:
2. Add egg and water to small bowl and mix together to make egg wash.
3. Place 1 tsp Nutella in center of wonton wrapper.
4. Slice banana and place atop Nutella.
5. Brush egg wash along two sides of the wonton.
6. Seal wonton wrapper by folding the sides together.
7. Once ready, place wontons in Fry Pan Basket and cook.
8. Once the wontons have sufficiently browned, carefully remove from the Air Fryer and dust with cinnamon sugar or powdered sugar.
Pineapple Crescents  (Serves 4)

Prep Time: 20 minutes  
Cook Time: 10 minutes  
Total: 30 minutes  
Temp: 350˚F

**Ingredients:**
- ½ Pineapple
- ½ Cup Shredded Coconut
- 1 Small Sprig Fresh Mint
- 1 Cup Vanilla Yogurt

**Directions:**
1. Cut pineapple into ½-inch thick slices, then cut slices in half and remove the core.
3. Dip pineapple slices into shredded coconut.
4. Once ready, gently place pineapple in Fry Pan Basket and cook.
5. While pineapple cooks, finely dice mint leaves and stir into vanilla yogurt.
Crescent Rolls  (Serves 4)

Prep Time: 5 minutes  
Cook Time: 7 minutes  
Total: 12 minutes  
Temp: 350˚F

Ingredients:
1 Package Refrigerator Crescents  
(8 Crescents)  
Non-Stick Cooking Spray

Directions:
2. Place small square of aluminum foil on Fry Pan Basket.
3. Lightly spray foil with cooking spray.
4. Once ready, place crescent dough in Fry Pan Basket, and bake.
5. Remove rolls from Fry Pan Basket and enjoy.
NuWave Brio™
Digital Air Fryer

FOR HOUSEHOLD USE ONLY
Model: 36001 120V, 60Hz, 1,300 Watts

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