



DUAL-ZONE AIRFRYER OVEN™

Recipe Book



Cook with Emeril!



DUAL-ZONE AIRFRYER OVEN™

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Rosemary Garlic Prime Rib

SINGLE ZONE (ROTISSERIE)

INGREDIENTS

1 5-lb prime rib roast

Seasoning:

1 tbsp. sea salt

1 tsp. coarse ground
black pepper

4 sprigs fresh
rosemary, chopped

4 cloves garlic, minced

3 tbsp. olive oil

INSTRUCTIONS

1. Do not use the Divider for this recipe.
2. Season the roast with the salt and black pepper.
3. Attach the one of the Rotisserie Forks to the Rotisserie Spit and tighten the screws on the Fork. Slide the roast on the spit rod into the secured spit fork. Secure the roast on the Rotisserie Spit with the other Rotisserie Fork and screws.
4. Insert the roast into the Rotisserie connections inside the appliance.
5. Select the Rotisserie setting. Set the cooking temperature to 400° F and the cooking time to 30 minutes.
6. While the roast cooks, combine the rosemary, garlic, and olive oil in a small bowl.
7. When the cooking time is complete, coat the roast with the rosemary paste. Return the roast to the appliance.
8. Select the Rotisserie setting. Set the cooking temperature to 350° F and the cooking time to 40 minutes.
9. After 30 minutes, start checking the internal temperature with an instant-read thermometer inserted into the thickest part of the roast. Cook until the desired doneness is reached.

Steak, Brussels Sprouts & Baked Stuffed Potato

DUAL ZONE

INGREDIENTS

Baked Stuffed Potato:

1 russet potato
 1 tbsp. grated
 Parmesan cheese
 1 scallion, chopped
 1 tbsp. sour cream
 1 tbsp. butter
 ¼ tsp. salt
 1 pinch ground black
 pepper
 1 tbsp. butter, melted
 paprika

Brussels Sprouts:

10 Brussels sprouts
 2 tsp. olive oil
 ¼ tsp. granulated garlic
 ½ tsp. salt
 ¼ tsp. ground black
 pepper

Steaks:

2 12-oz New York strip
 steaks
 salt, to taste
 ground black pepper,
 to taste
 2 sprigs rosemary
 4 cloves garlic
 3 mini sweet peppers

INSTRUCTIONS

1. Use the Divider for this recipe.
2. Place the potato on the Baking Pan. Slide the Baking Pan into the left cooking zone.
3. For the left cooking zone: Select the Bake setting. Set the cooking temperature to 350° F and the cooking time to 40 minutes. Cook until the potato is tender. When the cooking time is complete, remove and let cool for 10 minutes.
4. Cut the potato in half. Carefully scoop out the filling and transfer to a bowl. Mix the potato filling with the Parmesan, scallion, sour cream, 1 tbsp. butter, ¼ tsp. salt, and 1 pinch black pepper until smooth.
5. Use a spoon or piping bag to return the potato filling to the potato skins. Brush the skins with the melted butter and sprinkle some paprika over the potatoes. Place the potatoes on the Baking Pan.
6. Toss the Brussels sprouts with the olive oil, granulated garlic, ½ tsp. salt, and ¼ tsp. black pepper. Surround the potatoes on the Baking Pan with the Brussels sprouts.
7. Season the steaks with the salt and black pepper, to taste. Place the steaks, rosemary, garlic, and mini peppers on the Crisper Tray.
8. For the left cooking zone: Select the Bake setting. Set the cooking temperature to 350° F and the cooking time to 10 minutes. When the left cooking zone is ready, slide the Baking Pan into the left cooking zone.
9. For the right cooking zone: Select the Air Fry setting. Set the cooking temperature to 400° F and the cooking time to 15 minutes. When the right cooking zone is ready, slide the Crisper Tray into the right cooking zone.
10. Serve the steaks with the potatoes and vegetables.

TIP: You can set the Sync function to ensure your food finishes at the same time.

Cornish Game Hens with Roasted Potatoes & Multicolored Carrots

DUAL ZONE

INGREDIENTS

2 1½-lb Cornish game hens
 2 tbsp. olive oil
 2½ tsp. Emeril's Original Essence seasoning
 1 tsp. kosher salt
 1 lemon, quartered
 4 sprigs fresh thyme

Potatoes:

3 Yukon gold potatoes, quartered
 1 tbsp. olive oil
 ½ tsp. salt
 ¼ tsp. ground black pepper
 3 sprigs thyme

Carrots:

4 multicolored carrots, cut into 1-inch pieces
 2 tbsp. melted butter
 1 tsp. olive oil
 1 tsp. sugar
 1 tsp. salt

INSTRUCTIONS

1. Use the Divider for this recipe.
2. Rub the Cornish hens with the olive oil and then season them with the Essence seasoning and kosher salt. Fill each hen's cavity with a lemon quarter and 2 thyme sprigs. Tie the hens so that the wings are pinned behind their backs and the legs are pushed together and upward. Place the hens on the Baking Pan.
3. Toss the potatoes in a separate bowl with 1 tbsp. olive oil, ½ tsp. salt, ¼ tsp. black pepper, and 3 thyme sprigs. Pour the potatoes into the Crisper Tray.
4. Toss the carrots in a bowl with the butter, 1 tsp. olive oil, the sugar, and 1 tsp. salt. Pour the carrots into a casserole dish that fits inside one side of the appliance.
5. For the left cooking zone: Select the Bake setting. Set the cooking temperature to 350° F and the cooking time to 25 minutes. When the appliance is ready, slide the Crisper Tray with the potatoes and a Baking Pan with the casserole dish into the left cooking zone.
6. For the right cooking zone: Select the Roast setting. Set the cooking temperature to 350° F and the cooking time to 35 minutes. When the appliance is ready, slide the Baking Pan with the hens into the right cooking zone.
7. After the hens have been cooking for 35 minutes, start checking the internal temperature of the hens with an instant-read thermometer inserted into the thickest part of the hens. When the internal temperature of the hens reaches 165° F, the hens are ready to serve with the potatoes and carrots.

TIP: You can set the Sync function to ensure your food finishes at the same time.



Buttermilk Fried Chicken

SINGLE ZONE

INGREDIENTS

2 cups buttermilk
1 tbsp. sugar
2 tbsp. salt
½ tsp. ground black pepper
6 chicken legs
6 chicken thighs
2 tbsp. Emeril's Original Essence seasoning
1 cup flour
canola oil spray

INSTRUCTIONS

1. Do not use the Divider for this recipe.
2. Pour the buttermilk into a large bowl. Add the sugar, salt, and black pepper to the buttermilk. Soak the chicken legs and thighs in the buttermilk.
3. Add the Essence seasoning and flour to a shallow baking dish and mix.
4. Shake the buttermilk off the chicken pieces and dredge the chicken in the seasoned flour. Place the chicken pieces on the XL Baking Pan. Spray the chicken with canola oil spray.
5. Slide the XL Baking Pan into the appliance. Select the Air Fry setting. Set the cooking temperature to 375° F and the cooking time to 40 minutes.
6. After 30 minutes, start checking the internal temperature of the chicken with an instant-read thermometer inserted into the thickest part of the chicken. When the internal temperature of the chicken reaches 165° F, the chicken is ready to serve.

Lasagna

SINGLE ZONE

INGREDIENTS

Ricotta Cream:

4 cups whole milk ricotta

4 large eggs

½ cup grated Parmesan cheese

2 tbsp. chopped parsley

1 tsp. salt

½ tsp. ground black pepper

–

10 leftover meatballs, crushed

4 cups marinara sauce

1 lb lasagna sheets, dried

6 cups shredded mozzarella

INSTRUCTIONS

1. Do not use the Divider for this recipe.
2. Combine the Ricotta Cream ingredients in a large bowl and mix together.
3. To assemble the lasagna: Spread a thin layer of marinara sauce on the bottom of a 9 x 13-inch casserole pan. Place one quarter of the lasagna sheets over the sauce. Spread some of the ricotta cream over the pasta sheets followed by some of the meat filling, some mozzarella, and a thin layer of marinara sauce. Repeat the layering process twice more. For the final layer, add the rest of the pasta sheets, then the rest of the marinara sauce, and finally the rest of the mozzarella.
4. Select the Bake setting. Set the cooking temperature to 325° F and the cooking time to 35 minutes. When the appliance is ready, slide the XL Oven Rack into the appliance and place the casserole pan on the XL Oven Rack.
5. Let the lasagna settle for 15 minutes before serving.

Burger & Fries

DUAL ZONE

INGREDIENTS

Homemade Fries:

3 russet potatoes,
cut into fries

1 tbsp. salt

1 tbsp. olive oil

Burgers:

1½ lb ground
chuck beef

2 tsp. salt

1 tsp. ground
black pepper

4 brioche
hamburger rolls

4 slices red onion

4 slices tomato

4 leaves lettuce

Condiments:

ketchup

mustard

mayonnaise

pickles

INSTRUCTIONS

1. Use the Divider for this recipe.
2. Fill a bowl with ice-cold water. Add 1 tbsp. salt and the fries to the bowl. Refrigerate for 1 hour.
3. When the fries are ready, remove them from the water. Use a paper towel to pat the fries dry. Transfer the fries to a bowl and toss with the olive oil.
4. Evenly divide the fries between the Crisper Tray and Baking Pan. Slide the Crisper Tray and Baking Pan into the left cooking zone.
5. Use your hands to combine the beef, 2 tsp. salt, and the black pepper. Form the mixture into four patties.
6. Slide the Grill Plate into the right cooking zone.
7. For the left cooking zone: Select the Air Fry setting. Set the cooking temperature to 400° F and the cooking time to 20 minutes.
8. For the right cooking zone: Select the Grill setting. Set the cooking temperature to 450° F and the cooking time to 15 minutes. When the right cooking zone is ready, place the patties on the Grill Plate. Grill until the desired doneness is reached.
9. When the cooking time is complete, place each burger between a roll and top with a red onion slice, tomato slice, lettuce leaf, and your desired condiments. Serve with the fries.

TIP: You can set the Sync function to ensure your food finishes at the same time.

Spaghetti & Meatballs

SINGLE ZONE

INGREDIENTS

4 slices white bread, crusts removed, torn into pieces
 ¼ cup milk
 2½ lb ground beef chuck (85% lean)
 ½ cup finely grated Parmigiano-Reggiano cheese, plus more for garnish
 3 tbsp. chopped fresh parsley leaves
 ¼ tsp. salt
 ½ tsp. freshly ground black pepper
 ½ onion, pulsed in a food processor
 2 cloves garlic, minced

Sauce:

3 tbsp. olive oil
 1 yellow onion, chopped
 5 cloves garlic, minced
 28 oz canned tomato puree
 28 oz canned crushed tomatoes
 2 bay leaves
 1½ cups water
 salt, to taste
 ground black pepper, to taste
 ⅓ cup chopped fresh basil leaves
 1 tbsp. chopped fresh oregano leaves
 –
 1 lb dried spaghetti, cooked until al dente

INSTRUCTIONS

1. Do not use the Divider for this recipe.
2. Place the bread and milk in a small bowl and set the bowl aside for 10 minutes. Then, mash the bread with a fork to form a paste.
3. Place the ground chuck, Parmigiano-Reggiano, parsley, salt, black pepper, onion, and 2 tbsp. minced garlic in a large bowl. Add the bread-buttermilk mixture and mix gently but thoroughly to combine. Shape the mixture into about 16 meatballs and place the meatballs on the XL Baking Pan.
4. Select the Roast setting. Set the cooking temperature to 350° F and the cooking time to 15 minutes. When the appliance is ready, slide the XL Baking Pan into the appliance.
5. Place a Dutch oven that will fit inside the appliance on the stove top. Heat the olive oil over medium heat.
6. When the oil is hot, add the yellow onion and minced garlic and cook while stirring occasionally until the onion is soft and lightly browned (6–8 minutes).
7. Add the tomato puree, crushed tomatoes, bay leaves, and water and bring the sauce to a simmer for 10 minutes.
8. Season the sauce with the salt and black pepper. Carefully transfer the meatballs into the Dutch oven.
9. Slide the XL Oven Rack into the appliance. Place the Dutch oven on the XL Oven Rack. Select the Slow Cook setting. Set the cooking temperature to 225° F and the cooking time to 4 hours.



10. When the cooking time is complete, add the basil and oregano to the sauce. Remove the bay leaves.

11. Ladle the meatballs and sauce over the cooked spaghetti. Garnish with some Parmigiano-Reggiano if desired.

Salmon & Asparagus with Cherry Tomatoes

DUAL ZONE

INGREDIENTS

Salmon:

4 5-oz salmon fillets

½ tsp. salt

½ tsp. ground black pepper

4 small pieces fresh dill

½ lemon, wedged

1 tbsp. extra virgin olive oil

Asparagus:

1 lb asparagus

6 cherry tomatoes

1 tsp. salt

½ tsp. ground black pepper

1 tbsp. extra virgin olive oil

INSTRUCTIONS

1. Use the Divider for this recipe.
2. Place the salmon on the Baking Pan. Season the salmon with the salt and black pepper. Top the salmon with the dill and surround the salmon with the wedges from ½ lemon. Drizzle 1 tbsp. extra virgin olive oil over the salmon.
3. Place the asparagus and tomatoes on a separate Baking Pan. Season the asparagus with 1 tsp. salt and ½ tsp. black pepper. Drizzle 1 tbsp. extra virgin olive oil over the asparagus and tomatoes.
4. For the left cooking zone: Select the Roast setting. Set the cooking temperature to 350° F and the cooking time to 15 minutes. When the cooking zone is ready, slide the Baking Pan with the salmon into the left cooking zone. Start checking the salmon after 12 minutes.
5. For the right cooking zone: Select the Air Fry setting. Set the cooking temperature to 400° F and the cooking time to 10 minutes. When the cooking zone is ready, slide the Baking Pan with the asparagus and tomatoes into the right cooking zone.
6. Serve the salmon with the asparagus and tomatoes.

TIP: You can set the Sync function to ensure your food finishes at the same time.

Chicken Pot Pie

SINGLE ZONE

INGREDIENTS

6 tbsp. butter
½ cup chopped onions
½ cup chopped carrots
½ cup chopped celery
1 tbsp. chopped shallot
1 tsp. kosher salt
1 tsp. freshly ground black pepper
6 tbsp. flour
½ cup heavy cream
2½ cups chicken broth
1 2-lb boneless chicken breast
1 bay leaf
1 sprig thyme
½ cup frozen green peas
1 tbsp. chopped parsley
8 ready-to-cook buttermilk biscuits
1 large egg
1 tbsp. water

INSTRUCTIONS

1. Do not use the Divider for this recipe.
2. Place a 3-quart pot on the stove top. Melt the butter over medium heat. When the butter is melted, sauté the onions, carrots, and celery for about 3 minutes.
3. Add the kosher salt, black pepper, and flour and cook while stirring for about 2 minutes.
4. Add the cream, broth, chicken, bay leaf, and thyme and stir. Simmer for about 20 minutes.
5. Remove the pot from the heat and add the peas and parsley.
6. Pour the chicken filling into a 9 x 9-inch 3-quart casserole dish.
7. Place the biscuits on top of the filling.
8. Whisk the egg together with the water in a small bowl to make egg wash. Brush the biscuits with the egg wash.
9. Select the Bake setting. Set the cooking temperature to 350° F and the cooking time to 15 minutes. When the appliance is ready, slide the XL Oven Rack into the appliance and place the casserole dish on the XL Oven Rack.
10. When the cooking time is complete, serve immediately.



Mac & Cheese

SINGLE ZONE

INGREDIENTS

1 tsp. salt
1 lb elbow pasta,
cooked
3 cups heavy cream
1 cup grated Fontina
2 cups grated sharp
cheddar
½ tsp. ground black
pepper
½ cup breadcrumbs
½ cup finely grated
Parmesan
2 tbsp. unsalted butter,
melted

INSTRUCTIONS

1. Do not use the Divider for this recipe.
2. Place a large saucepan on the stove top. Fill the saucepan three quarters full of water and bring to a boil over high heat. Once the water is boiling, add the salt and then the pasta to the water. Cook the pasta until just al dente according to the manufacturer's instructions.
3. Once the pasta is cooked, remove it from the water, drain well, and transfer the pasta to a medium-size bowl. Add the cream, Fontina, cheddar, black pepper, and salt and stir well to combine. Then, transfer the pasta to a 9½ x 9½-inch baking dish and cover the dish with aluminum foil.
4. Select the Bake setting. Set the cooking temperature to 325° F and the cooking time to 15 minutes. When the appliance is ready, slide the XL Oven Rack into the appliance and place the baking dish on the XL Oven Rack.
5. Combine the breadcrumbs, Parmesan, and butter in a small bowl and stir to blend. When the cooking time is complete, remove the foil and sprinkle the breadcrumb mixture over the pasta and return the baking dish to the appliance.
6. Select the Bake setting. Set the cooking temperature to 325° F and the cooking time to 12 minutes.
7. Let the mac and cheese cool for at least 20 minutes before serving.



Down Home Chili

SINGLE ZONE

INGREDIENTS

3 tbsp. chili powder
¼ tsp. ground cayenne pepper
¾ tsp. ground cinnamon
¾ tsp. dried Mexican or regular oregano
1 bay leaves
1 tsp. light or dark brown sugar
2 lb ground beef chuck
1 medium-size onion, chopped coarsely (about 4 cups)
½ cup chopped celery, including leaves
3 cloves garlic, chopped coarsely
½ jalapeño, chopped coarsely
6 oz dark Mexican beer
1 tbsp. tomato paste
28 oz canned crushed tomatoes
½ cup semisweet chocolate
1 tbsp. masa harina (corn flour, not cornstarch)
1 tsp. kosher salt
¼ tsp. freshly ground black pepper
¼ cup chopped fresh cilantro leaves
¼ cup chopped fresh parsley leaves
grated cheddar, for garnish
chopped scallions, for garnish
sour cream, for garnish

INSTRUCTIONS

1. Do not use the Divider for this recipe.
2. Combine the chili powder, cayenne pepper, cinnamon, oregano, bay leaves, and brown sugar in a small bowl. Reserve the spice mixture.
3. Add the ground chuck to a medium-size bowl.
4. Place the ground chuck into a Dutch oven that will fit into the appliance. Slide the XL Oven Rack into the appliance. Select the Roast setting. Set the cooking temperature to 350° F and the cooking time to 35 minutes (you will be adding ingredients periodically during this cooking time).
5. Cook until the ground chuck is browned (about 10 minutes).
6. Add the onion and celery to the Dutch oven cook until the vegetables begin to soften (about 10 minutes).
7. Add the garlic, jalapeño, and spice mixture and cook for about 5 minutes.
8. Add the beer, tomato paste, and crushed tomatoes.
9. Select the Slow Cook setting. Set the cooking temperature to 275° F and the cooking time to 4 hours.
10. When the cooking time is complete, stir in the chocolate, masa harina, salt, and black pepper.
11. When the cooking time is complete, remove the bay leaves and stir in the cilantro and parsley. Serve the chili hot in bowls and top the chili with the grated cheddar, chopped scallions, and sour cream.

Rotisserie Chicken

SINGLE ZONE (ROTISSERIE)

INGREDIENTS

Rustic Rub:

½ cup paprika

3 tbsp. ground cayenne
pepper

¼ cup plus 1 tbsp.
freshly ground black
pepper

¼ cup plus 2 tbsp. garlic
powder

3 tbsp. onion powder

¼ cup plus 2 tbsp. salt

2½ tbsp. dried oregano

2½ tbsp. dried thyme

–

1 4-lb whole chicken,
rinsed

INSTRUCTIONS

1. Do not use the Divider for this recipe.
2. Combine the Rustic Rub ingredients in a bowl. Rub the chicken with ¼ cup of the Rustic Rub.
3. Truss the chicken. Attach the one of the Rotisserie Forks to the Rotisserie Spit and tighten the screws on the Fork. Slide the chicken on the spit rod into the secured spit fork. Secure the chicken on the Rotisserie Spit with the other Rotisserie Fork and screws.
4. Insert the chicken into the Rotisserie connections inside the appliance.
5. Select the Rotisserie setting. Set the cooking temperature to 375° F and the cooking time to 40 minutes.
6. After 40 minutes, start checking the internal temperature of the chicken with an instant-read thermometer inserted into the thickest part of the chicken. When the internal temperature of the chicken reaches 165° F, the chicken is ready to serve.

Sun-Dried Tomatoes

SINGLE ZONE

INGREDIENTS

15 plum tomatoes,
halved

INSTRUCTIONS

1. Do not use the Divider for this recipe.
2. Place the sliced tomatoes on the XL Baking Pan and XL Oven Rack.
3. Slide the XL Baking Pan and XL Oven Rack into the appliance. Select the Dehydrate setting. Set the cooking temperature to 145° F and the cooking time to 10 hours.

Shrimp Scampi over Pasta

SINGLE ZONE

INGREDIENTS

2 lb 16–20-size shrimp,
peeled & deveined
6 cloves garlic, minced
4 tbsp. extra virgin
olive oil
1 stick unsalted butter,
cubed
3 tbsp. white wine
juice of 1 lemon
1 tbsp. chopped parsley
1 lb dried spaghetti,
cooked until al dente
¼ tsp. red pepper flakes

INSTRUCTIONS

1. Do not use the Divider for this recipe.
2. Pour the shrimp onto the XL Baking Pan. Top with the garlic, extra virgin olive oil, butter, and wine.
3. Select the Air Fry setting. Set the cooking temperature to 400° F and the cooking time to 10 minutes. When the appliance is ready, slide the XL Baking Pan into the appliance.
4. When the cooking time is complete, remove the shrimp, add the lemon juice and parsley, and serve over hot spaghetti. Top with the red pepper flakes.



Basic Pizza Dough

MAKES DOUGH FOR 4 PIZZAS

INGREDIENTS

¼ oz active dry yeast
1 cup warm water
(about 110° F)
1 pinch sugar
1½ tsp. salt
1½ tbsp. extra virgin
olive oil, plus more for
coating the bowl
2½–3 cups all-purpose
flour, plus more
if needed
cornmeal, for dusting,
if needed

INSTRUCTIONS

1. Combine the yeast, water, and sugar in a large bowl and stir well to combine. Set aside until foamy (about 5 minutes).
2. Add the salt, olive oil, and 1½ cups flour to the yeast mixture and mix well to combine thoroughly. Add 1 cup flour and use your hands to mix well, working to incorporate the flour little by little. The dough should be slightly sticky to the touch.
3. Transfer the dough to a lightly floured work surface and knead it for 5–7 minutes, adding more flour as needed to form a smooth and elastic dough that is not sticky.
4. Lightly oil a 2- or 3-quart bowl, place the dough in it, and turn the dough to coat it with oil. Cover the bowl with a damp towel and let the dough rise in a warm place until doubled in size and ready to bake (usually at least 1 hour).

Pizza Sauce

MAKES 4 CUPS

INGREDIENTS

2 tbsp. olive oil
1 cup chopped onion
1 tbsp. minced garlic
½ tsp. whole fennel seeds, toasted
1 sprig fresh thyme
1 sprig fresh oregano
½ tsp. salt
¼ tsp. freshly ground black pepper
¼ tsp. crushed red pepper
28 oz canned whole tomatoes, coarsely crushed, with juices
1 tbsp. dry red wine
1½ tsp. sugar
15 oz canned tomato puree

INSTRUCTIONS

1. Heat the olive oil over medium-high heat in a small saucepot on the stove top.
2. When the oil is hot, add the onion, garlic, fennel seeds, thyme, oregano, salt, black pepper, and crushed red pepper and cook while stirring until the onions are soft (about 2 minutes).
3. Add the tomatoes, wine, and sugar and bring to a boil.
4. Lower the heat and simmer while stirring occasionally until thickened (about 30 minutes).
5. Stir in the tomato puree, remove the sauce from the heat, and allow the sauce to cool completely. Discard the thyme and oregano sprigs before using.

TIP: If you prefer a smoother consistency, puree the sauce in a blender or food processor.

Pepperoni Pizza

DUAL ZONE

INGREDIENTS

4 oz pizza dough
3 tbsp. pizza sauce
¼ cup shredded
mozzarella
10 slices pepperoni

INSTRUCTIONS

1. Use the Divider for this recipe.
2. Roll the dough out to fit on the Crisper Tray or Baking Pan.
3. Top the dough with the sauce, mozzarella, and pepperoni, leaving room at the ends for a crust.
4. Select the Bake setting. Set the cooking temperature to 350° F and the cooking time to 15 minutes. When the appliance is ready, slide the accessory into the appliance. Cook until the pizza crust is golden and crisp.

TIP: This recipe makes one pizza, but you can cook up to four pizzas at the same time in the appliance. Use the same cooking temperature and time for both cooking zones.

Margherita Pizza

DUAL ZONE

INGREDIENTS

- 4 oz pizza dough
- 2 tbsp. pizza sauce
- 4 slices buffalo mozzarella
- ½ tomato, sliced
- olive oil
- 2 tsp. basil pesto

INSTRUCTIONS

1. Use the Divider for this recipe.
2. Roll the dough out to fit on the Crisper Tray or Baking Pan.
3. Top the dough with the sauce, mozzarella, and tomato slices, leaving room at the ends for a crust.
4. Select the Bake setting. Set the cooking temperature to 350° F and the cooking time to 15 minutes. When the appliance is ready, slide the accessory into the appliance. Cook until the pizza crust is golden and crisp.
5. Drizzle the olive oil and basil pesto over the pizza before serving.

TIP: This recipe makes one pizza, but you can cook up to four pizzas at the same time in the appliance. Use the same cooking temperature and time for both cooking zones.

Onion & Pepper Pizza

DUAL ZONE

INGREDIENTS

4 oz pizza dough
3 tbsp. pizza sauce
½ cup shredded mozzarella
½ small red onion, sliced
1 cup sliced red, green & yellow peppers

INSTRUCTIONS

1. Use the Divider for this recipe.
2. Roll the dough out to fit on the Crisper Tray or Baking Pan.
3. Top the dough with the sauce, mozzarella, onion, and peppers, leaving room at the ends for a crust.
4. Select the Bake setting. Set the cooking temperature to 350° F and the cooking time to 15 minutes. When the appliance is ready, slide the accessory into the appliance. Cook until the pizza crust is golden and crisp.

TIP: This recipe makes one pizza, but you can cook up to four pizzas at the same time in the appliance. Use the same cooking temperature and time for both cooking zones.

White Pizza with Broccoli

DUAL ZONE

INGREDIENTS

4 oz pizza dough
3 tbsp. ricotta cheese
½ cup shredded mozzarella
½ cup broccoli florets
2 cloves garlic, sliced
extra virgin olive oil
¼ tsp. red pepper flakes

INSTRUCTIONS

1. Use the Divider for this recipe.
2. Roll the dough out to fit on the Crisper Tray or Baking Pan.
3. Top the dough with the ricotta, mozzarella, broccoli, and garlic, leaving room at the ends for a crust.
4. Select the Bake setting. Set the cooking temperature to 350° F and the cooking time to 15 minutes. When the appliance is ready, slide the accessory into the appliance. Cook until the pizza crust is golden and crisp.
5. Drizzle some extra virgin olive oil and sprinkle the red pepper flakes over the pizza before serving.

TIP: This recipe makes one pizza, but you can cook up to four pizzas at the same time in the appliance. Use the same cooking temperature and time for both cooking zones.



Spicy Chicken Wings

SINGLE ZONE

INGREDIENTS

2 lb raw chicken wings

Sauce:

3 tbsp. barbeque sauce

3 tbsp. sweet chili
sauce

1 tbsp. sriracha sauce

2 tbsp. honey
juice of 1 lime

INSTRUCTIONS

1. Do not use the Divider for this recipe.
2. Place the wings in the XL Baking Pan.
3. Select the Air Fry setting. Set the cooking temperature to 400° F and the cooking time to 30 minutes. When the appliance is ready, slide the XL Baking Pan into the appliance.
4. While the wings are cooking, toss the wings every 6 minutes.
5. Combine the barbeque sauce, sweet chili sauce, sriracha sauce, honey, and lime in a bowl to make the sauce.
6. When the cooking time is complete, toss the wings in the sauce.
7. Return the wings to the XL Baking Pan. Select the Air Fry setting. Set the cooking temperature to 400° F and the cooking time to 10 minutes.

Pulled Pork and Biscuit Sandwiches with Coleslaw

DUAL ZONE

INGREDIENTS

1 pork tenderloin, trimmed
2 cloves garlic, peeled & halved lengthwise
2 tbsp. light brown sugar
½ tsp. kosher salt
1 tbsp. smoked Spanish paprika
2 tsp. Mexican or regular chili powder
½ tsp. Mexican or regular oregano
½ tsp. ground cumin
¼ tsp. crushed red pepper
¼ tsp. ground cayenne pepper
½ tsp. ground coriander
1 cups barbeque sauce
8 ready-to-cook buttermilk biscuits
2 cups coleslaw

INSTRUCTIONS

1. Use the Divider for this recipe.
2. Place the pork in a casserole dish that will fit in one side of the appliance. Add the garlic, brown sugar, kosher salt, paprika, chili powder, oregano, cumin, red pepper, cayenne pepper, and coriander. Cover the casserole dish.
3. Slide the Crisper Tray into the left cooking zone. Place the casserole dish on the accessory.
4. For the left cooking zone: Select the Slow Cook setting. Set the cooking temperature to 225° F and the cooking time to 4 hours. After 2 hours, top the pork with the barbeque sauce.
5. When the left cooking zone's timer has 15 minutes left, place the biscuits on the Baking Pan.
6. For the right cooking zone: Select the Bake setting. Set the cooking temperature to 350° F and the cooking time to 15 minutes. When the right cooking zone is ready, slide the Baking Pan into the right cooking zone. Bake until the biscuits are golden.
7. When the cooking time is complete, drain most of the liquid from the pork and use forks to shred the meat.
8. Cut the biscuits in half to make buns. Place the pork between the buns to make sliders. Serve with the coleslaw.

Brussels Sprouts, Carrots & Potatoes

SINGLE ZONE

INGREDIENTS

1 lb Brussels sprouts,
halved
2 carrots, peeled & cut
into 2-inch pieces
1 sweet potato, peeled
& sliced 1 inch thick
8 baby potatoes,
cut in half
3 shallots, halved
2 tbsp. olive oil
1 tsp. salt
½ tsp. ground black
pepper
3 sprigs thyme

INSTRUCTIONS

1. Do not use the Divider for this recipe.
2. Place the Brussels sprouts, carrots, potatoes, and shallots in a bowl and toss with the olive oil, salt, and black pepper.
3. Pour the vegetables onto the XL Baking Pan. Add the thyme.
4. Select the Bake setting. Set the cooking temperature to 350° F and the cooking time to 25 minutes. When the appliance is ready, slide the XL Baking Pan into the appliance. Bake until the vegetables are tender.
5. Serving suggestion: Serve with Cornish hens or rotisserie.



Chicken Parmesan & Cheesy Garlic Bread

DUAL ZONE

INGREDIENTS

1 6-oz chicken breasts, split & pounded lightly to flatten
 ½ tsp. salt
 ½ tsp. ground black pepper
 ½ tsp. granulated garlic
 1 tbsp. chopped parsley
 ¾ cup breadcrumbs
 ½ cup shredded Parmesan
 2 large eggs
 ¼ cup buttermilk
 1 cup marinara sauce
 ¾ cup shredded mozzarella
 ¼ cup grated Parmesan

Cheesy Garlic Bread:

½ baguette
 4 tbsp. melted butter
 2 cloves garlic, minced
 ½ cup shredded mozzarella
 ¼ cup Parmesan cheese
 1 tbsp. chopped parsley

INSTRUCTIONS

1. Use the Divider for this recipe.
2. Beat together the eggs and buttermilk in a bowl.
3. Combine the breadcrumbs, shredded Parmesan, salt, black pepper, granulated garlic, and parsley in a shallow pan.
4. Dip the chicken in the egg-buttermilk mixture and then coat the chicken in the breadcrumb mixture. Place the chicken on the Baking Pan.
5. Place the baguette on the Crisper Tray. Add the garlic to the butter and spoon the butter onto the cut side of the bread. Layer the cheeses over the garlic.
6. For the left cooking zone: Select the Air Fry setting. Set the cooking temperature to 400° F and the cooking time to 10 minutes. When the appliance is ready, slide the Baking Pan with the chicken into the appliance.
7. When the cooking time is complete, top the chicken with the marinara sauce, mozzarella, and grated Parmesan. Return the chicken to the left cooking zone.
8. For the left cooking zone: Select the Broil setting. Set the cooking temperature to 450° F and the cooking time to 10 minutes.
9. For the right cooking zone: Slide the Crisper Tray with the garlic bread into the appliance. Select the Toast setting.
10. After the chicken has been broiled for 10 minutes, start checking the internal temperature of the chicken with an instant-read thermometer inserted into the thickest part of the chicken. When the internal temperature of the chicken reaches 165° F, the chicken is ready to serve.
11. When the cooking time is complete, top the garlic bread with the parsley. Serve the chicken with the garlic bread.

Chicken Breasts with Corn, Shallots & Onion Rings

DUAL ZONE

INGREDIENTS

Marinade:

½ tsp. salt

½ tsp. ground black pepper

2 cloves garlic, minced

½ lemon, juiced

3 tbsp. white wine or beer

2 tsp. olive oil

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2 chicken breasts, bone in

2 shallots, halved

frozen onion rings

1 corn on the cob, halved

INSTRUCTIONS

1. Use the Divider for this recipe.
2. Place all the Marinade ingredients in a large bowl and mix. Place the chicken in the Marinade. Refrigerate for 2 hours.
3. When ready to grill, remove the chicken from the refrigerator and the Marinade and let sit for 20 minutes.
4. Place the onion rings on the Crisper Tray.
5. For the left cooking zone: Slide the Grill Plate into the appliance. Select the Grill setting. Set the cooking temperature to 450° F and the cooking time to 20 minutes. When the appliance is ready, place the chicken and shallots on the Grill Plate. After 10 minutes, flip the chicken and add the corn to the Grill Plate.
6. For the right cooking zone: Select the Air Fry setting. Set the cooking temperature to 400° F and the cooking time to 20 minutes. When the appliance is ready, slide the Crisper Tray with the onion rings into the appliance.
7. After the chicken has been cooking for 20 minutes, start checking the internal temperature of the chicken with an instant-read thermometer inserted into the thickest part of the chicken. When the internal temperature of the chicken reaches 165° F, the chicken is ready to serve.
8. Serve the chicken with the corn, shallots, and onion rings.

Chocolate Chip Cookies

SINGLE ZONE

INGREDIENTS

2¼ cups flour
1 tsp. baking powder
½ tsp. baking soda
½ tsp. salt
1 cup (2 sticks) unsalted butter, softened
¾ cup granulated sugar
¾ cup light brown sugar
1 tsp. vanilla extract
1 large egg, cracked into a small cup or saucer
½ cup semisweet chocolate chips
½ cup milk chocolate chips
½ cup white chocolate chips

INSTRUCTIONS

1. Do not use the Divider for this recipe.
2. Sift together the flour, baking powder, baking soda, and salt into a medium-size bowl and set aside.
3. Place the butter, granulated sugar, and brown sugar in the bowl of an electric mixer and cream the ingredients on high speed. Scrape down the sides of the bowl with a rubber spatula.
4. Add the vanilla and egg and mix on medium speed.
5. Add the flour mixture and mix on low speed until the batter is incorporated.
6. Turn off the mixer and use a large spoon or plastic spatula to fold in the chocolate chips.
7. Place parchment paper on the XL Baking Pan. Use a tablespoon to scoop about 2 tbsp. of the dough into a ball and place on a baking sheet. Repeat with remaining dough, keeping the scoops about 2 inches apart. Using your fingers or the back of the spoon, press down on each ball of dough to slightly flatten. Multiple batches might be required.
8. Set the appliance to the Bake setting. Set the cooking temperature to 350° F and the cooking time to 15 minutes. Bake until the cookies are golden brown.



Chocolate Molten Cake

SINGLE ZONE

INGREDIENTS

¾ cups semi-sweet chocolate chips
1 stick salted butter
1 cup powdered sugar
2 large eggs
2 egg yolks
1 tsp. vanilla extract
¼ cup plus 1 tbsp. flour

INSTRUCTIONS

1. Do not use the Divider for this recipe.
2. Add the chocolate chips and butter to a microwave-safe glass bowl. Microwave for 1 minute. Mix until all the chips are melted and the butter and chocolate are creamy and combined.
3. Add the powdered sugar and mix well.
4. Add the eggs, yolks, and vanilla and mix well.
5. Add the flour and stir until well combined to finish the batter.
6. Spray four 4-oz ramekins with nonstick spray. Pour the batter into the ramekins.
7. Select the Bake setting. Set the cooking temperature to 375° F and the cooking time to 8 minutes. Start the preheating process.
8. When the appliance is ready, place the ramekins on one of the XL accessories. Slide the accessory into the appliance. Bake for 8 minutes.
9. When the cooking time is complete, let the lava cakes sit for 10 minutes before unmolding.
10. Serving recommendation: Serve with raspberries, mint, and raspberry sauce.

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