



# Galanz

## 8 Quick Recipes for Air Frying Lovers

Recipe Book







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# Air Fryer 3-Cheese Jalapeño Poppers



**SERVINGS** 4 - 6

**PREP TIME** 8 minutes

**COOKING TIME** 12 - 15 minutes

**GALANZ APPLIANCE**

**ToastWave**

The image shows a black Galanz ToastWave air fryer. To its right are two accessories: a round mesh basket and a flat circular tray. The air fryer has a control panel on top with a dial and several buttons. The brand name 'Galanz' is visible on the front panel.

# Air Fryer 3-Cheese Jalapeño Poppers

## INGREDIENTS:

- 1 (8-ounce) package cream cheese, softened
- 1/2 cup shredded sharp cheddar cheese
- 1/2 cup Monterey Jack cheese
- 4 strips bacon, cooked and crumbled
- 4 green onions, finely chopped
- 4-6 large jalapeño peppers, halved lengthwise and seeds removed
- 1/4 cup panko bread crumbs

## PREPARATION:

1. Combine cream cheese, cheddar and Monterey Jack cheese in medium mixing bowl. Stir in most of the bacon and green onion, reserving a bit of both for garnish. Stuff jalapeño halves with cheese mixture. Top with bread crumbs. Place jalapeños cut-side-up on Air Fry Kit.
2. Place Air Fry Kit into machine. Press “Air Fry” button and rotate knob to navigate to 375° and press to set temperature. Rotate knob to navigate to 12 minutes and press knob to start.
3. Garnish with reserved bacon and green onions and serve.



# Air Fryer Pizza Pinwheels



**SERVINGS**      **6 - 18**

**PREP TIME**      **16 minutes**

**COOKING TIME**      **14 minutes**

**GALANZ APPLIANCE**

**ToastWave**

The image shows a black Galanz ToastWave air fryer. To its right are two accessories: a black mesh basket and a black crisper tray. The brand name 'Galanz' is visible on the front of the appliance.



# Air Fryer Pizza Pinwheels

## INGREDIENTS:

- 12 ounces homemade or store-bought pizza dough
- 1/2 cup pizza sauce, plus more for serving
- 1 1/2 cups shredded low-moisture mozzarella cheese
- 1/4 cup grated Parmesan cheese
- 1 cup pepperoni
- 1/2 cup loosely packed fresh basil leaves
- Olive oil spray

## PREPARATION:

1. Roll out dough on lightly floured work surface to a 9" x 16" rectangle. Spread pizza sauce in thin layer over dough, leaving 1/2"-border around each edge. Sprinkle mozzarella, Parmesan, pepperoni and basil evenly over sauce. Roll a long edge away from you into a log, taking care to roll evenly. Refrigerate 30 minutes to make for easy slicing.
2. Remove pizza dough from refrigerator and slice log in 1"-rounds. Arrange slices onto Air Fry Kit, working in batches so as not to crowd surface. Place Air Fry Kit into machine. Press "Air Fry" button and rotate knob to navigate to 400° and press knob to set temperature. Rotate knob to navigate to 14 minutes and press knob to start.
3. Repeat with remaining slices. Serve with extra pizza sauce for dipping.

# Easy Air Fryer Falafel



SERVINGS

**3 - 4**

PREP TIME

**14 minutes**

COOKING TIME

**16 minutes**

GALANZ APPLIANCE

**ToastWave**





# Easy Air Fryer Falafel

## INGREDIENTS:

For falafel:

- 1 small yellow onion, quartered
- 3 cloves garlic, smashed
- 1/3 cup fresh parsley, large stems removed
- 1/3 cup fresh cilantro, large stems removed
- 4 green onions, roughly chopped
- 1 teaspoon cumin
- 1 teaspoon paprika
- 1/2 teaspoon kosher salt
- 1 (15.5-ounce) can chickpeas, rinsed, drained and patted dry
- 1/4 cup all-purpose flour, plus more for assembly
- 1 teaspoon baking powder
- Olive oil cooking spray

For serving:

- Creamy hummus
- Sliced red onion
- Sliced cucumber
- Halved cherry tomatoes
- Grilled pita

## PREPARATION:

1. Add onion, garlic, parsley, cilantro, green onions, cumin, paprika and salt to bowl of food processor. Process until well blended, about 1 minute. Add chickpeas and pulse 3-4 times until just combined. Add flour and baking powder and pulse 3-4 times until combined. Transfer to a bowl, cover and refrigerate 1 hour or up to 12 hours.
2. Coat hands with flour and roll chilled chickpea mixture into 12 balls. Coat top of Air Fry Kit with nonstick cooking spray and arrange falafel in a single layer. Spritz top of falafel with water. Place Air Fry Kit into machine. Press “Air Fry” button and rotate knob to navigate to 425° and press knob to set temperature. Rotate knob to navigate to 16 minutes and press to start, cooking falafel until golden-brown and cooked through.
3. Spread layer of hummus on serving plate and top with crisp falafel. Serve with red onion, cucumber, tomatoes and grilled pita bread.

# Air Fryer BBQ Pulled Pork Potato Skins



**SERVINGS** 4 - 6

**PREP TIME** 7 minutes

**COOKING TIME** 23 minutes

**GALANZ APPLIANCE**

**ToastWave**





# Air Fryer BBQ Pulled Pork Potato Skins

## INGREDIENTS:

- 3 medium russet potatoes
- 2 tablespoons olive oil
- 1 teaspoon kosher salt
- 8 ounces pulled pork
- 1/2 cup favorite barbecue sauce
- 1 1/2 cups shredded sharp cheddar cheese
- 1/2 cup sour cream
- 2 green onions, sliced thin

## PREPARATION:

1. Wash and dry potatoes. Prick each potato several times with fork and place on turntable. Press “Micro” button and press knob to confirm 100% power. Rotate knob to navigate to 10 minutes and press knob to start to cook potatoes until soft.
2. Carefully remove potatoes from machine and place on work surface. Slice potatoes in half lengthwise and scoop out centers, leaving thin layer around edges. Let scooped out potato cool and then refrigerate for another use. Brush skins with olive oil and sprinkle with salt. Place skins cut-side-up onto Air Fry Kit. Place Air Fry Kit into machine. Press “Air Fry” button and rotate knob to navigate to 400° and press to set temperature. Rotate knob to navigate to 10 minutes and press knob to start.
3. While potato skins get crispy, combine pulled pork with barbecue sauce. Remove Air Fry Kit from machine and divide pork evenly among skins. Top each with cheese and return Air Fry Kit to turntable. Air Fry at 400° for additional 3 minutes, until cheese is melted and pork is warmed through.
4. Garnish with sour cream and green onions and serve warm.



# Air Fryer Chicken Cordon Bleu Meatballs



**SERVINGS** 4

**PREP TIME** 15 minutes

**COOKING TIME** 20 minutes

**GALANZ APPLIANCE**

**ToastWave**

The image displays a black Galanz ToastWave air fryer. To the right of the main unit are two accessories: a black mesh air fryer basket and a black circular tray. The Galanz logo is visible on the front of the air fryer.

# Air Fryer Chicken Cordon Bleu Meatballs

## INGREDIENTS:

For meatballs:

- 1 pound ground chicken
- 8 ounces deli ham, diced
- 1 small yellow onion, minced
- 1/2 cup shredded Swiss cheese
- 1/2 cup panko bread crumbs
- 2 garlic cloves, minced
- 1 large egg
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

For sauce:

- 1/2 cup heavy cream
- 1/4 cup Dijon mustard
- 2 tablespoons Parmesan cheese
- 1 tablespoon freshly squeezed lemon juice
- 1/4 teaspoon black pepper
- Finely chopped fresh parsley, for serving

## PREPARATION:

1. Combine all ingredients for meatballs in large mixing bowl. Cover and refrigerate 30 minutes.
2. Roll chicken mixture into golf-ball-size meatballs. Coat top of Air Fry Kit with nonstick cooking spray and arrange meatballs in a single layer. Spritz top of meatballs with water. Place Air Fry Kit into machine. Press “Air Fry” button and rotate knob to navigate to 400° and press knob to set temperature. Rotate knob to navigate to 20 minutes and press to start, cooking meatballs until golden-brown and cooked through to internal temperature of 165°F.
3. Combine heavy cream, mustard, lemon juice, pepper and Parmesan in medium
4. microwave safe bowl. When meatballs are done, remove Air Fry Kit and place bowl onto turntable. Press “Micro” and press start to confirm 100% power level. Rotate knob to 30 seconds and press “Start” to heat sauce. Remove sauce from microwave and stir.
5. Serve meatballs with creamy Dijon sauce and garnish with fresh parsley.



# Air Fryer Chicken Parmesan



**SERVINGS** 4

**PREP TIME** 11 minutes

**COOKING TIME** 19 minutes

**GALANZ APPLIANCE**

**ToastWave**

A black Galanz ToastWave air fryer is shown next to its accessories: a black mesh air fryer basket and a black circular tray. The air fryer has a control panel on top with a dial and several buttons. The Galanz logo is visible on the front of the unit.





# Air Fryer Chicken Parmesan

## INGREDIENTS:

- 2 (8-ounce) chicken breasts
- 1/2 cup Italian seasoned bread crumbs
- 1/4 cup grated Parmesan cheese
- 2 tablespoons unsalted butter, melted
- Olive oil cooking spray
- 1/2 cup marinara sauce
- 1/2 cup shredded mozzarella
- Fresh basil, sliced thin, for serving

## PREPARATION:

1. Slice chicken breasts in half horizontally to create 4 thin chicken cutlets. Combine breadcrumbs and Parmesan cheese in low-wide bowl. Brush chicken with melted butter and coat evenly with bread crumb mixture. Place coated chicken onto Air Fry Kit and spray tops with water for browned bread crumbs.
2. Place Air Fry Kit into machine. Press “Air Fry” button and rotate knob to navigate to 425° and press to set temperature. Rotate knob to navigate to 16 minutes and press knob to start. After 16 minutes, top chicken with even layer of marinara sauce and sprinkle with mozzarella. Return Air Fry Kit to machine and Air Fry at 425° for additional 3 minutes.
3. Garnish chicken with fresh basil and serve.

# Air Fryer Turkey Sliders



**SERVINGS** 2 - 4

**PREP TIME** 14 minutes

**COOKING TIME** 16 minutes

**GALANZ APPLIANCE**

**ToastWave**

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# Air Fryer Turkey Sliders

## INGREDIENTS:

- 1 pound ground turkey
- 2 tablespoons minced fresh parsley
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 4 slices cheddar cheese, halved
- 1/2 cup mayonnaise
- 1/4 cup ketchup
- 1 tablespoon sweet pickle relish
- 1 tablespoon honey
- 2 teaspoons white vinegar
- 1 teaspoon freshly ground black pepper
- 8 slider buns, sliced open
- Lettuce, sliced tomato, and sliced onion for assembling

## PREPARATION:

1. Combine turkey, parsley, salt, pepper, garlic and onion powder in a large mixing bowl. Divide into 8 equal portions and form into small patties. Spray Air Fry Kit with cooking spray and arrange slider patties on top. Optionally, spray top of patties with water for a crisp surface.
2. Place Air Fry Kit into machine. Press “Air Fry” button and rotate knob to navigate to 425° and press to set temperature. Rotate knob to navigate to 14 minutes and press knob to start. After 14 minutes, remove Air Fry Kit and top sliders with cheese. Return Air Fry Kit to machine and Air Fry at 350°F for 2 minutes, until cheese is melted.
3. While sliders cook, combine mayonnaise, ketchup, relish, honey, vinegar and pepper in small bowl. Spread sauce on cut side of slider buns.
4. Stack turkey slider patties on slider rolls with lettuce, tomato and onion.



# Air Fryer Cheesecake Wontons



**SERVINGS** 4

**PREP TIME** 15 minutes

**COOKING TIME** 10 minutes

**GALANZ APPLIANCE**

**ToastWave**

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# Air Fryer Cheesecake Wontons

## INGREDIENTS:

- 4 ounces cream cheese, softened
- 2 tablespoons granulated sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon pure vanilla extract
- 8 wonton wrappers
- Powdered sugar, for serving
- Chocolate or strawberry sauce, for serving

## PREPARATION:

1. Combine cream cheese, sugar, cinnamon and vanilla in small bowl. Add about 1 1/2 tablespoons of filling to center of each wonton wrapper. Moisten edges of wontons with water and fold one corner over to meet the opposite corner. Press along edges to seal. Repeat with remaining wrappers.
2. Place wontons on Air Fry Kit and spray tops with water for crispy wontons. Place Air Fry Kit into machine. Press “Air Fry” button and rotate knob to navigate to 400° and press knob to set temperature. Rotate knob to navigate to 10 minutes and press to start, cooking cheesecake wontons until golden-brown.
3. Dust wontons with powdered sugar and serve with chocolate or strawberry sauce for dipping.



# Galanz

Thoughtful Engineering

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Discover more recipes at  
[www.galanz.com](http://www.galanz.com)