



YOUR OVEN BELONGS ON THE COUNTER

Explore classics and fresh ideas
with this powerful oven



HEALTHY COOKING STARTS WITH GREENPAN

The GreenPan Premiere Convection Air Fry Oven is the easiest, fastest, and best way to take your cooking to the counter.

It's a powerful air fryer, consummate baker, and a handy broiler all in one. The Air Fry Oven features HexHeat Technology that utilizes six quartz heating elements and convection fans the evenly distribute heat and deliver incredible results. The spacious interior can fit up to a 13" pizza and can air fry up to 4 lbs. The deluxe display screen offers a crystal clear look at your presets so you can always find the right setting for your meal. The interior walls of the oven, baking pan, pizza pan, air fry basket, and crumb tray are coated in a PFAS-free nonstick for effortless cleaning.

We are proud of the things we don't put in our kitchen appliances.



TABLE OF CONTENTS

Air Fried Churro Bites	7
Stuffed Peppers	8
Apple Blueberry Hand Pies	11
Roast Salmon and Asparagus with Lemon Chive Butter	13
Chocolate Chip Cookies	14
Margherita Pizza	17
Turkey with Brussels Sprouts and Parsnips	18
Whole Orange Semolina Cake	21
Ribeye Roast with Potatoes, Onions and Carrots	22



AIR FRIED CHURRO BITES

Light, crisp, spiced and sweet – we love this air fried version of the classic churro. Enjoy making these for a lighter version of this usually deep fried favorite!

SERVINGS: 6

PREP TIME: 20 MINS

CHILLING TIME: 30 MINS

COOK TIME: 13-15 MINS

INGREDIENTS

- 1 cup water
- 5 tbsp. unsalted butter, cut in large cubes
- ¼ cup granulated sugar
- ¼ tsp. kosher salt
- 1 cup all-purpose flour
- 2 large eggs, room temperature
- 1 tsp. vanilla extract
- Avocado oil, for brushing or spraying
- ½ cup granulated sugar
- 1 ½ tsp. cinnamon, more to taste

RECIPE

1. Place a large GreenPan saucepan on the stovetop over medium high heat and bring the water, butter, sugar and salt to a boil. Reduce the heat to low and stir in the flour, mixing until fully incorporated into a smooth dough. Continue cooking, stirring constantly, for another minute. Transfer the dough to the bowl of a stand mixer fit with the paddle attachment.
2. On medium high speed beat the dough until all the steam is released and it is cooled almost to room temperature, about 3 minutes. (This can also be done in a mixing bowl with a silicone spatula but will take about double the time.) Still on medium high speed, add one egg and mix until the dough comes back together, and the egg is fully incorporated. Repeat with the second egg and vanilla.
3. Transfer the dough into a pastry bag fit with a large star tip. If desired, line the included Baking Pan with parchment paper or a silicone mat to make it easier to transfer the churros later. Pipe the dough onto the baking tray in 1 ½" strips, using kitchen scissors to cleanly cut the dough away from the piping tip. Transfer the pan to the freezer and chill until firm enough to handle and remove from the tray, 20 to 30 minutes.
4. As carefully as possible release the churros from the Baking Pan, a thin silicone spatula can help with this, and lightly brush or spray each churro on all sides with avocado oil. Transfer the churros to the Air Fry Basket, evenly spacing them to allow plenty of air to circulate around them when cooking. Place the Air Fry Basket in the Baking Pan (with the parchment or silicone mat removed if used earlier).
5. Select the Air Fry mode on the Premiere Countertop Air Fry Oven with the temperature set at 375°F, and with the Air Fry Basket and Baking Pan set in the second position. Cook for 13 to 15 minutes until the churros are crisp and deeply golden brown.
6. While the churros are cooking, in a medium mixing bowl stir to combine the sugar and cinnamon. Toss or sprinkle the warm churros with the sugar and cinnamon mixture and serve warm immediately.

QUICK TIPS

While delicious with just the cinnamon sugar, try these churro bites drizzled with a dark chocolate sauce or dulce de leche!

If you don't have a piping bag with a star tip, you can still make this recipe! Cut a ½-inch hole in the corner of a thick freezer bag and use that to pipe the dough instead. They're just as delicious, even without the edges made from the star tip!

STUFFED PEPPERS

Packed full of Mediterranean flavors and textures, these stuffed peppers are the perfect recipe to cook any night of the week for a delicious lighter meal!

SERVINGS: 8

PREP TIME: 20 MINS

COOK TIME: 1 HR

INGREDIENTS

- 4 large red, orange or yellow bell peppers, cut in half lengthwise, core, seeds and ribs removed
- 2 tbsp. olive oil
- 1 small red onion, cut in 1/4" dice (about 1 cup)
- 1 small fennel bulb, cored and cut in 1/4" dice (about 1 cup)
- 3 garlic cloves, minced
- 1 1/2 tsp. dried oregano
- 1 1/2 tsp. ground cumin
- 1/4 tsp. ground cloves
- 1/4 tsp. crushed red pepper flakes
- 1 pound 80/20 ground beef
- 1 tsp. kosher salt, more to taste
- 1/2 tsp. freshly ground black pepper, more to taste
- 1/4 cup dry white wine
- 3/4 cup low sodium chicken broth
- 1 (14-ounce) can diced fire-roasted tomatoes
- 1 cup cooked white rice (or brown if preferred)
- 1/4 cup fresh parsley, destemmed, finely chopped, plus more for serving
- 1 cup crumbled feta, divided

QUICK TIPS

Feel free to try this recipe stuffing tomatoes instead of peppers! Choose firm, larger tomatoes and check them a bit earlier than you would the peppers as they tend to soften a bit quicker!

For a bit of extra texture in the filling, feel free to replace some of the ground beef with chickpeas! We recommend canned for this recipe, just make sure they're low sodium and rinsed well before using.

RECIPE

1. Arrange the peppers, cut side up, on the included Baking Pan and set aside. (If the peppers are a bit smaller and they won't sit on the pan without rolling around, place a small oven safe bowl or ramekin on the tray to help all the peppers sit more steadily.)
2. Pour the olive oil into a large GreenPan fry pan and place it on the stovetop over medium heat. Once the oil is hot add in the onion and fennel and cook, stirring occasionally, for 4 to 6 minutes or until the vegetables are beginning to soften and very lightly brown. Stir in the garlic, oregano, cumin, cloves and crushed red pepper flakes. Cook, stirring regularly, another 1 to 2 minutes until the spices are lightly toasted and quite fragrant.
3. Add the ground beef to the pan and increase the heat to medium high. Break the ground beef into very small pieces with a wooden spoon or silicon spatula and season with salt and pepper. Cook, stirring occasionally, for 4 to 6 minutes or until the beef is cooked through and well browned. Stir in the wine and cook until reduced by at least half, then stir in the chicken broth and tomatoes. Cook a few minutes more until the liquid has reduced enough where it is nicely coating the ground beef and vegetables. Transfer the beef mixture to a large mixing bowl and gently stir in the rice, parsley and 2/3 cup of feta. Taste and adjust as desired.
4. Select the Roast mode and preheat the Premiere Countertop Air Fry Oven at 400°F, with the oven rack set in the first position. Evenly divide the stuffing mixture among the peppers, making sure that it's well packed and slightly mounding above the cut edge. Pour 1/3 cup of water into the bottom of the pan and cover tightly with foil. Bake for 30 to 35 minutes or until the peppers are softened and the filling is warmed through. Remove the foil and sprinkle the remaining feta evenly on top of the peppers. Return the peppers to the oven and cook another 10 to 12 minutes or until the tops of the peppers and the feta are just beginning to brown.
5. Remove the peppers from the oven and allow to cool for at least 5 minutes before serving. If desired, spoon any liquid from the bottom of the pan over the tops of the peppers (trying to avoid the cheese). Garnish with more parsley if desired and serve warm immediately.





APPLE BLUEBERRY HAND PIES

Perfectly crisp and flaky all butter pie crust gets paired with a classic apple and blueberry filling to make one of our favorite sweet treats.

SERVINGS: 8

PREP TIME: 20 MINS

COOK TIME: 1 HR

INGREDIENTS

For the pie dough:

- 12 ounces (about 2 $\frac{3}{4}$ cups) all-purpose flour
- 2 tbsp. granulated sugar
- 1 tsp. kosher salt
- 8 ounces unsalted butter, cold, cut into $\frac{1}{4}$ -inch cubes
- 4 to 6 ounces ice water
- 2 tsp. apple cider vinegar

For the filling:

- 2 medium apples, such as granny smith or honey crisp, peeled, cored and cut into $\frac{1}{4}$ " dice
- $\frac{1}{4}$ cup granulated sugar
- 1 $\frac{1}{2}$ cups frozen blueberries
- 1 tbsp. cornstarch
- 1 tbsp. honey
- 1 tbsp. lemon juice
- 1 tsp. lemon zest
- 1 tsp. cinnamon
- $\frac{1}{4}$ tsp. kosher salt
- 1 egg plus 1 tbsp. water, beaten, for egg wash
- Demerara sugar, for decorating

RECIPE

1. In a large mixing bowl whisk together the flour, sugar and salt until evenly combined. Add the cold butter cubes and quickly toss to coat in the flour. Cut the butter into the flour by flattening and rubbing it between your thumb and the tips of your first two fingers until all the butter is in cornflake-like pieces between half an inch and an inch wide. (Work as fast as you can, as the colder the butter stays at every step, the flakier your pie dough will be.)
2. Stir the apple cider vinegar into the ice water and evenly pour about $\frac{1}{4}$ cup of the water over the top of the flour and butter. Using your hand (or a fork), gently toss and stir until the water is evenly distributed through the flour, taking care not to knead or squeeze too much to avoid large clumps of dough. Continue the same process, adding a few tbsp. of water at a time, until the dough barely comes together in a slightly shaggy mess (it's ok if it still looks a bit dry). You can test to make sure the dough has enough water by squeezing a small amount of it into a ball in the palm of your hand, then pressing down on it with your fingertip. If it falls apart easily, your dough needs more water. If it dents like clay with no cracking, you've added a bit too much water. Perfectly hydrated it will lightly crack when pressed, without falling apart.
3. Transfer the shaggy dough to a clean work surface and flatten it down with the palm of your hand until it's about $\frac{1}{4}$ -inch thick. Fold the dough in half over itself from top to bottom, then again from side to side, making four layers of dough (a bench scraper or flat spatula makes this easier). Flatten with your palm again and repeat the same folding. The dough should just come together and still have small visible cracks. Form the dough into a large disk about 1-inch-thick, wrap it in plastic wrap and place in the refrigerator for 30 minutes (or up to 2 hours) to rest and allow the butter to firm up.
4. Remove the dough from the refrigerator, unwrap and place on a lightly dusted work surface. Dust the top of the dough with flour as well, and using a rolling pin gently roll the dough out until it's about $\frac{1}{8}$ -inch thick. While rolling, dust with more flour as needed and turn the dough every few rolls to make sure it isn't sticking to the work surface. Using a paring knife or a circle cutter, cut as many 4-inch circles as you can. Gather the scraps back together and reroll to cut more circles. (You can do this a third time, but those rounds will be tougher in texture when baked.) If the cut circles start to get warm, transfer them to a sheet tray and keep them chilled in the refrigerator while cutting the rest.
5. In a small mixing bowl whisk the egg and water until very smooth to create the egg wash. Lay the chilled circles out on your work surface and place a heaping spoonful of filling in the center of each, leaving a half-inch border of dough exposed. Gently brush the borders around the filling with egg wash. Place another chilled circle on top of each and gently press all around the edges to stick the top to the bottom. Using a lightly floured fork, crimp around the outside of each pie to fully seal the edges. Using a paring knife, cut a small 'x' on the top of each pie to help release steam as it bakes. (Leftover filling can be stored in an airtight container in the refrigerator for up to a week.)
6. Place the assembled hand pies onto a GreenPan Ceramic Nonstick Sheet Pan or the included Baking Pan and place in the refrigerator for 20 to 30 minutes to chill again. Select the Bake mode and preheat the Premiere Countertop Air Fry Oven at 425°F, with the oven rack set in the first position. Once chilled, remove the pies from the refrigerator brush the tops with a light coating of egg wash and sprinkle on a bit of demerara sugar.
7. Working in batches if needed bake the pies at 425°F for 12 minutes, then reduce the temperature to 350°F and bake another 15 minutes more, or until deeply golden brown with fully cooked bottoms. Transfer the pies to a wire rack to cool completely.

QUICK TIPS

For dessert in a hurry, try this apple filling with store bought pie dough, or even puff pastry to make apple blueberry turnovers!

Fresh blueberries would work in this recipe too, simply add $\frac{1}{4}$ cup of water to the pan when cooking the rest of the filling ingredients.

ROAST SALMON AND ASPARAGUS WITH LEMON CHIVE BUTTER

Bright, fresh, easy and delicious are the perfect words to describe this simple but impressive meal that gets on the table in a snap at the end of the day. Try it as is, or swap out other veggies to roast as you wish!

SERVINGS: 4

PREP TIME: 15 MINS

COOK TIME: 25 MINS

INGREDIENTS

For the salmon and asparagus:

- 4 8-ounce salmon filets, skin on
- 3 tbsp. avocado oil
- 2 tsp. white wine vinegar
- 1 ½ tsp. fresh thyme, destemmed, finely chopped
- 1 tsp. honey
- 1 tsp. kosher salt, more to taste
- ½ tsp. freshly ground black pepper, more to taste
- ¼ tsp. crushed red pepper flakes, optional
- 1 pound asparagus spears, bottom inch removed (thinner spears preferred)
- ½ large lemon, thinly sliced in rounds, seeds removed

For the compound butter:

- 8 tbsp. unsalted butter, room temperature
- 2 tbsp. fresh chives, thinly sliced, plus more for garnish
- 2 tbsp. lemon juice
- 1 tbsp. lemon zest
- 1 garlic clove, finely grated
- 1 tsp. kosher salt
- ¼ tsp. freshly ground black pepper

RECIPE

1. Remove the salmon from the refrigerator and allow it to sit at room temperature for 15 minutes and pat dry with a paper towel.
2. In a large mixing bowl whisk together the oil, vinegar, thyme, honey, salt, pepper and crushed red pepper flakes (if using) until evenly combined. Taste and adjust with salt and pepper as desired. Select the Roast mode with Convection Plus and preheat the Premiere Countertop Air Fry Oven at 400°F, with the oven rack set in the first position.
3. Lightly brush the salmon on all sides with the oil mixture and transfer to the included Baking Pan, skin side down. Set the filets closer to the middle of the pan (the asparagus will go around the outside), but with at least a half inch of room between them.
4. Add the asparagus and lemon rounds to the bowl and toss to coat with the remaining oil mixture. Spread the asparagus around the salmon on the Baking Pan and distribute the lemon rounds evenly on top. Transfer to the oven and roast for 10 to 12 minutes, or until the salmon reaches 125-130°F at the center. Remove the salmon from the tray and place on a large plate or platter, covering with foil to keep warm and let it rest. Roast the asparagus another 5 to 10 minutes or until just cooked through and nicely colored.
5. While the salmon and asparagus are roasting, mash together all the butter ingredients in a medium bowl or in the bowl of a stand mixer fit with the paddle attachment. If mixing by hand, it will take a bit of effort to bring the compound butter together, but just keep mixing and mashing until it does. Taste and adjust as desired.
6. Serve the warm salmon (with or without the skin) and asparagus with a bit of the compound butter on top of each, along with the roasted lemon slices and more chives if desired.

QUICK TIPS

If you have thicker asparagus spears, cut them down into 2" pieces to ensure they'll cook through in about the same time it takes to cook and rest the salmon.

All year long enjoy this recipe with other seasonal vegetables such as diced zucchini, whole green beans, winter squashes or cauliflower florets!



CHOCOLATE CHIP COOKIES

The addition of rye flour in these chocolate chip cookies brings a natural nuttiness that pairs perfectly with great dark chocolate and pinch of flaky sea salt.

SERVINGS: 18-20 Cookies

PREP TIME: 15 MINS

COOK TIME: 11-13 MINS

INGREDIENTS

- ¾ cup dark brown sugar
- ½ cup granulated sugar
- 8 tbsp. unsalted butter, room temperature
- ¼ tsp. kosher salt
- 1 large egg, room temperature
- 1 tsp. vanilla extract
- ½ tsp. apple cider vinegar
- 1 cup all-purpose flour
- ½ cup dark rye flour
- ½ tsp. baking soda
- ¼ tsp. baking powder
- 1 cup semisweet or bittersweet chocolate chunks, preferably hand-chopped (about 4 ounces)
- Crunchy or flaky sea salt, to top

RECIPE

1. In a large mixing bowl or bowl of a stand mixer fit with a paddle attachment, combine the sugars, butter and salt. On medium high speed, beat together until the butter is light and fluffy, about 3 to 5 minutes – stopping as needed to scrape down the sides and bottom of the bowl with a silicone spatula to ensure even mixing.
2. Still on medium high speed, add in the egg, vanilla and vinegar, mixing until thoroughly combine. Scrape down the sides and bottom of the bowl once again.
3. In a medium mixing bowl, whisk together the flour, rye flour, baking soda and baking powder until evenly combined. Add the dry ingredients to the wet ingredients and mix on medium low speed until about halfway combined. Add in the chocolate and continue mixing until evenly distributed, and the flour mixture fully incorporated. If needed, do any final mixing by hand with your spatula, just to make sure there's no flour left hiding on the sides or bottom of your bowl.
4. Select the Cookies mode and preheat the Premiere Countertop Air Fry Oven at 325°F, with the oven rack set in the second position.
5. Using a spoon (or portioning scoop if you have it) scoop one and a half tbsp. balls of dough onto a GreenPan Ceramic Nonstick Quarter Sheet Pan or included Baking Pan. Leave at least an inch between them on all sides as they will spread a bit while baking. Bake the cookies for 7 minutes, then sprinkle the top of each cookie with a pinch of flaky sea salt and bake for another 4 to 6 minutes – until the edges have just set firmly, but the center is still slightly under done.
6. Transfer the pan to a wire cooling rack and allow the cookies to cool for 2 to 3 minutes until set firm. Then transfer the cookies directly to the wire rack to finish cooling. Repeat with any remaining dough. Once cool, store the cookies at room temperature for up to 5 days.

QUICK TIPS

If you like a flatter cookie, tap the baking sheet firmly on the counter a few times before letting the cookies cool!

This recipe is delicious without the rye flour as well – simply substitute it in equal amount with more all-purpose flour.





MARGHERITA PIZZA

Famous the world over, now made in your home kitchen, this Margherita Pizza recipe is sure to be one of your new favorites to prepare over and over again!

SERVINGS: 2 12" Pizzas

PREP TIME: 30 MINS

COOK TIME: 30 MINS

INGREDIENTS

For the dough:

- 1 ¼ cup 00 flour
- 1 cup all-purpose flour
- 1 tsp. kosher salt
- ¾ tsp. active dry yeast
- 1 cup water, room temperature

- 1 (14-ounce) can San Marzano tomatoes, whole
- ¼ tsp. kosher salt
- Two balls of pizza dough, stretched to 12-inches
- 5 to 6 ounces fresh mozzarella
- 8 to 10 basil leaves, roughly torn
- Extra-virgin olive oil

QUICK TIPS

For pizza in a hurry, let the dough rise in a fraction of the time using the Proof setting on Premiere Countertop Air Fry Oven. Set the temperature to 85°F and proof until it reaches the size and texture described in the recipe. (Only cover the dough with plastic wrap, not a towel for this option!)

This dough freezes great, so feel free to make a double or triple batch to save some for later. Simply allow the dough to rise to the desired size and texture, then wrap tightly in plastic wrap and freeze. They'll be great for up to 2 months!

RECIPE

1. Stir together both flours and the salt in a large mixing bowl until evenly combined.
2. In a small mixing bowl, stir together the yeast and water and set aside for 3 minutes to give the yeast a chance to activate, then pour it into the dry ingredients. Mix the water into the dry ingredients until a shaggy dough forms. Light cover with a kitchen towel and allow it to rest for 15 to 20 minutes.
3. Transfer the dough to a very lightly floured work surface and knead by hand for 6 to 8 minutes until very smooth and quite elastic – the gluten in the dough needs to be very developed to ensure it has the right stretch for shaping later. (The dough should be lightly tacky to the touch, if it's too wet after a minute of kneading, add a small amount of flour and if it's too dry, add a small amount of water.) Divide the kneaded dough into two equal pieces and shape them into a tight ball. Place the dough balls on the included Baking Pan, lightly dusted with flour, and cover with a damp towel or plastic wrap.
4. Allow the dough to rise at room temperature for 1 hour. After 1 hour either allow the dough to continue rising at room temperature for another 2 to 3 hours (until it's at least doubled in size and soft enough to hold a dimple when pressed with a finger) or transfer to the refrigerator and let it rise for at least 12 hours. If refrigerated, remove the dough and allow it to come to room temperature for an hour before shaping and baking the pizzas.
5. Select the Pizza mode and preheat the Premiere Countertop Air Fry Oven at 450°F, with the oven rack set in the first position.
6. In a medium mixing bowl, season the tomatoes with the salt and crush with your hands until the tomatoes are quite smooth, but with small pieces of tomato left for texture.
7. Working with one room temperature ball of dough at a time, lightly coat the dough and a work surface with flour – just enough so that the dough doesn't stick when working with it, but no more than that. With both hands, use the tips of your fingers to press down on the dough, leaving 1" all around the edges to create the crust. Flip the dough over and do the same on the opposite side until the dough has reached about 8" in diameter, keeping it as close to a perfect circle as possible.
8. With one hand, hold the pizza down to the counter on one side of the circle (inside the crust). With the other hand, stretch the opposite side of the dough gently outwards and up off the work surface at about a 45-degree angle. Let the dough fall back down onto the work surface and give it a quarter turn. Repeat this stretching, falling and turning until the dough is quite thin with a nice outside crust and about 12" in diameter, taking care not to have any holes in the dough. (If you do, simply pinch them back together.)
9. Transfer the stretched dough to the included Pizza Pan, and make sure there is just enough flour on the bottom of the pan that the dough moves freely. Put 3 to 4 tbsp. of tomato sauce on the center of the dough and use the back of a spoon to spread it evenly across the dough but avoiding getting any on the outside crust. Cut or hand tear the mozzarella into pieces about 2-inches in size and scatter them on top of the sauce. Top with a small handful of the torn basil and a drizzle of olive oil.
10. Transfer the pizza to the oven and cook for about 5 to 9 (this will depend on how thin the crust is) or until the crust is well brown on the edges and the bottom, with the cheese lightly bubbling. Cut and serve warm immediately, repeating with the second pizza.

TURKEY WITH BRUSSELS SPROUTS AND PARSNIPS

A delicious roast turkey and vegetable dinner sure to impress, all made perfectly right on your countertop. Full of fresh herbs and rich flavors, it's truly a meal perfect for any holiday or special occasion.

SERVINGS: 8-10

PREP TIME: 30 MINS

COOK TIME: 3 HRS

INGREDIENTS

- 1 whole turkey (8 to 10 pounds), fully thawed
- 1 ½ tbsp. kosher salt
- 2 tsp. freshly ground black pepper
- 1 lemon, zested and quartered
- 1 bunch fresh thyme
- 1 bunch fresh sage
- 6 garlic cloves, lightly smashed
- 1 small yellow onion, peeled and quartered
- ¼ cup dry white wine
- 1 ½ cups low sodium chicken stock
- 3 bay leaves, fresh preferred
- 2 tbsp. whole black peppercorns
- Extra virgin olive oil, to brush the turkey, about ¼ cup
- For the brussels sprouts:
 - 1 ½ pounds Brussels sprouts, stems trimmed and outer leaves removed, cut in half
 - 2 small parsnips, peeled and halved, cut in cut in 2-inch pieces
 - 3 tbsp. extra virgin olive oil
 - 1 tbsp. balsamic vinegar
 - 2 tsp. honey
 - 1 tsp. kosher salt, more to taste
 - ½ tsp. freshly ground black pepper, more to taste

QUICK TIPS

Cook time for turkey can vary greatly based on size and how cold it is before going into the oven. In addition, the leg meat can look pink even when fully cooked. We highly recommend not relying on look or time, and instead using an instant read thermometer!

For presentation, feel free to truss the legs and the wings, but the bird will cook just as fast and even by not having them tied close to the body.

RECIPE

1. Remove any giblets from the cavity and reserve for stock or gravy if desired. Pat the turkey dry and season it with the salt, pepper and lemon zest, rubbing the seasoning evenly all over the turkey. Place the turkey, breast side up, on the included Baking Pan fit with the Broil Rack and place in the refrigerator for at least 12 hours to allow the skin to dry as much as possible.
2. Remove the turkey from the refrigerator and allow it to sit at room temperature for 45 minutes to 1 hour. Place the quartered lemon, herbs, garlic and onions in the cavity of the turkey. Select the Roast mode and preheat the Premiere Countertop Air Fry Oven at 425°F, with the oven rack set in the first position.
3. Pour the wine and chicken stock into the bottom of the Baking Pan and place in the bay leaves and peppercorns. Brush the turkey all over generously with olive oil. Place the turkey, being careful not to spill any liquid from the roasting pan, in the oven and roast for 30 minutes or until the skin has started to brown nicely. Reduce the temperature to 350°F and continue roasting until the thickest part of the thigh and breast each reach 160-165°F, about 2 hours more. At any point in the roasting process if the skin starts to become too dark, lightly tent the turkey with aluminum foil.
4. Transfer the turkey to a cutting board and lightly cover it with aluminum foil to rest for 30 minutes before carving. While the turkey rests, prepare the brussels sprouts and parsnips.
5. Increase the temperature of the oven to 400°F. In a large mixing bowl toss to evenly combine the brussels sprouts, parsnips, oil, vinegar, honey, salt and pepper. Remove the Broil Rack from the Baking Pan, pour out any remaining liquid and whip clean. (If desired, save the cooking liquid to make a gravy to serve with the turkey.) Transfer the vegetables to the pan and spread in one even layer. Roast for 30 minutes or until just cooked through and nicely caramelized, stirring once or twice while roasting to ensure even browning. Taste and adjust as desired. Serve warm immediately with the carved turkey.



WHOLE ORANGE SEMOLINA CAKE

Utilizing the entire orange in this fragrant cake recipe makes it a breeze to put together in addition to being layered with complex flavors from pleasantly bitter to deliciously sweet. Baked to golden brown perfection, it's a great cake to serve in the morning with coffee or at the end of a delicious dinner!

SERVINGS: 9

PREP TIME: 15 MINS

COOK TIME: 30-35 MINS

INGREDIENTS

For the cake:

- 1 medium (8 oz.) navel or cara cara orange, ends removed, cut in eight pieces and seeds removed
- 1/3 cup whole milk ricotta
- 3 tbsp. extra virgin olive oil
- 1 cup all-purpose flour
- 1/2 cup semolina flour
- 1 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 tsp. ground cardamom
- 1/2 tsp. kosher salt
- 4 tbsp. unsalted butter, room temperature
- 3/4 cup granulated sugar
- 2 large eggs, room temperature

For topping:

- 3/4 cup confectioners' sugar
- 1 tsp. orange zest (reserved from the orange before blending)
- 1 1/2 tbsp. whole milk, more if needed
- 1/4 tsp. kosher salt
- 3 tbsp. sliced almonds, toasted

RECIPE

1. Place the orange pieces, ricotta and olive oil in the carafe of a blender and process until very smooth. If needed, add a bit of water or orange juice until it is the consistency of yogurt.
2. In a medium mixing bowl whisk the flour, semolina flour, baking powder, baking soda, cardamom and salt until evenly combined.
3. Add the butter and sugar to the bowl of a stand mixer fit with a paddle attachment (or in a large bowl using an electric hand mixer). Beat on medium high for 3 to 4 minutes, stopping to scrape down the sides and bottom of the bowl as needed with a silicone spatula, until the butter and sugar mixture is notably lighter in texture and color. Still on medium high, add the eggs one at a time, scraping the bowl again between eggs and ensuring the first egg is fully incorporated before adding the second.
4. Reduce the speed of the mixer to medium and add in half of the dry ingredients, mixing until just combined to avoid over working the cake and making it tough. Mix in half of the orange and ricotta mixture, again until just combined. Repeat with the other half of dry ingredients then the other half of the orange mixture. Scrape the sides and bottom of the bowl one last time with a silicone spatula to ensure everything is evenly mixed with no hidden pockets of dry ingredients.
5. Select the Bake mode and preheat the Premiere Countertop Air Fry Oven at 350°F, with the oven rack set in the first position. While the oven is heating, transfer the batter to a GreenPan Ceramic Nonstick 8-inch square baking pan and level the top with a spatula. (If using any other square baking pan, we recommend greasing the pan and lining it with parchment paper to keep it from sticking.)
6. Transfer the cake to the oven and bake for 30 to 35 minutes or until nicely golden brown on top with the edges of the cake pulling away from the baking pan slightly. If desired, use a toothpick or paring knife inserted in the center of the cake to test for doneness – it should come out mostly clean with a few small crumbs attached. Transfer the pan to a wire rack and allow the cake to cool for 10 minutes, then carefully turn the cake out of the pan and allow it to cool fully on the rack.
7. To prepare the icing, whisk the confectioners' sugar, orange zest, milk and salt in a small bowl until smooth. Adding more sugar or milk as needed to achieve the right consistency to allow the icing to easily drizzle in ribbons over the top of the cooled cake. Once the cake is cool to the touch, drizzle on the icing and top with the almonds, trying to get the almonds to stick to the icing. Slice the cake into 9 even squares for serving.

QUICK TIPS

Experiment with different types of citrus! This cake would be delicious with 8 ounces of grapefruit or meyer lemon as well. (Perhaps though with a bit sweeter icing if using grapefruit!)

If you don't enjoy the texture of semolina flour in bake goods, substitute it with an equal measure of more all-purpose flour plus a tbsp. or so of milk to make sure the batter isn't too thick.

RIBEYE ROAST WITH POTATOES, ONIONS, AND CARROTS

The perfect comfort meal for any cozy night, this perfectly cooked ribeye roast will impress any guest. Served alongside a crisp and caramelized collection of vegetables, it's one of our favorite recipes - full of flavor but easy to prepare!

SERVINGS: 6-8

PREP TIME: 30 MINS

COOK TIME: 2.5 HRS

INGREDIENTS

For the roast:

- 1 (4 to 5-pound) boneless rib eye roast
- 3 tbsp. olive oil
- 2 tbsp. Dijon mustard
- 2 tsp. red wine vinegar
- 1 tbsp. fresh thyme, destemmed, finely chopped
- 1 ½ tsp. fresh rosemary, destemmed, finely chopped
- 2 garlic cloves, finely grated
- 1 tbsp. kosher salt, divided
- 1 ½ tsp. freshly ground black pepper

For the vegetables:

- 2 pounds baby potatoes, halved
- 2 to 3 medium carrots, peeled and halved, cut in 2-inch pieces
- 2 small onions, peeled and quartered
- 3 tbsp. olive oil
- 2 tsp. red wine vinegar
- 1 ½ tsp. smoked paprika
- 2 tsp. kosher salt
- 1 tsp. freshly ground black pepper

QUICK TIPS

Truss the roast if it's uneven in places. Trussing makes the meat compact and uniform which helps it cook evenly!

For extra color and caramelization on the outside of the roast before brushing on the olive oil mixture, select the High fan speed on the oven during the 450 F cook time. Then simply turn the fan back to low speed when reducing the temperature to finish cooking the roast.

RECIPE

1. Remove the roast from the refrigerator, pat dry, and allow it to sit at room temperature for 60 to 90 minutes before cooking. It's very important the roast isn't cold before roasting to ensure it cooks evenly.
2. Select the Roast mode and preheat the Premiere Countertop Air Fry Oven at 450°F, with the oven rack set in the first position. Place the roast on the included Baking Pan fit with the Broil Rack, season with half of the salt, and transfer to the oven. Roast for 25 to 30 minutes, or until beginning to brown nicely on the outside.
3. In a medium mixing bowl whisk to combine the olive oil, mustard, vinegar, thyme, rosemary, garlic, remaining salt and pepper. Carefully remove the roast from the oven and evenly brush the olive oil mixture lightly over the top and sides. Place the roast back in the oven, reduce the temperature to 325°F, and continue to cook until a thermometer inserted in the center of the roast registers 115°F to 120°F for medium rare (125°F to 130°F after resting), or 125°F to 130°F for medium (135°F to 140°F after resting). Begin testing the temperature of the roast 60 minutes after reducing the temperature to 325°F, but it could take up to 90 minutes.
4. Transfer the roast to a cutting board and lightly cover it with aluminum foil to rest for 30 minutes before slicing. While the roast rests, prepare the roasted vegetables.
5. Increase the temperature of the oven to 400°F. In a large mixing bowl toss to evenly combine the potatoes, carrots, onions, olive oil, vinegar, paprika, salt and pepper. Remove the Broil Rack from the Baking Pan, pour out any remaining liquid and whip clean. (If desired, save the cooking liquid to make a sauce or serve with the roast.) Transfer the vegetables to the pan and spread in one even layer. Roast for 30 minutes or until just cooked through and nicely caramelized, stirring once or twice while roasting to ensure even browning. Taste and adjust as desired. Serve warm immediately with the sliced roast.





HEALTHY COOKING STARTS WITH GREENPAN



Have a recipe you want featured? Tag us on Instagram using your Air Fryer Oven for a chance to be featured! Tag us on Instagram today!

Visit us online at [greenpan.us](https://www.greenpan.us)