



Healthy Cooking Starter Kit

5 Mediterranean Air Fryer Recipes to Feel Good Every Day

by Sophia Milano

Introduction

Welcome to the Mediterranean lifestyle, where fresh ingredients, vibrant flavors, and mindful cooking come together. With your air fryer, you can enjoy crisp, delicious dishes using less oil—capturing the essence of healthy Mediterranean cuisine. Let's start your journey to feeling good every day with five enticing recipes from our Mediterranean Air Fryer Bible for Beginners.

Air-Fried Baklava-Inspired French Toast

A creative twist on traditional French toast, this recipe captures the essence of baklava with its nutty, spiced flavors and a touch of honey. Air-fried to perfection, this dish delivers a crispy exterior and a soft, custardy center, making it an indulgent breakfast or brunch treat.

Ingredients

- 4 thick slices of brioche or challah bread
- 2 large eggs
- 1/2 cup milk (dairy or non-dairy)
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/4 cup finely chopped walnuts or pistachios
- 1/4 teaspoon ground cardamom (optional, for extra spice)
- 1 tablespoon butter (melted) or olive oil spray
- 2 tablespoons honey (plus extra for drizzling)
- Powdered sugar (optional, for garnish)

Step-by-Step Instructions

1. Prepare the custard mixture: In a shallow bowl, whisk together the eggs, milk, vanilla extract, and ground cinnamon until well combined. Add a pinch of cardamom if desired for a warm, aromatic touch.
2. Soak the bread: Dip each slice of bread into the custard mixture, allowing it to soak for about 10-15 seconds on each side. Ensure the bread absorbs the mixture without becoming too soggy.
3. Coat with nuts: Spread the chopped walnuts or pistachios on a plate. Gently press one side of each custard-soaked bread slice into the nuts, ensuring an even coating.
4. Preheat the air fryer: Preheat your air fryer to 375°F (190°C) for 3 minutes.
5. Air-fry the French toast: Lightly grease the air fryer basket with melted butter or a spray of olive oil. Place the nut-coated bread slices in a single layer in the air fryer basket, nut-side up. Air fry for 5-6 minutes, then carefully flip and cook for another 3-4 minutes, or until golden brown and crispy.

Air-Fried Olive and Herb Mini Muffins

These savory Air-Fried Olive and Herb Mini Muffins are a delightful Mediterranean-inspired treat. Packed with the bold flavors of olives, fresh herbs, and a hint of cheese, these muffins make a perfect addition to any breakfast or brunch spread. With the air fryer, they bake up beautifully golden and light with a tender crumb.

Ingredients

- 1 cup all-purpose flour
- 1/2 cup whole wheat flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 teaspoon dried oregano
- 1/4 teaspoon dried thyme
- 1/4 cup chopped Kalamata olives
- 1/4 cup grated Parmesan cheese
- 1/4 cup olive oil
- 1/2 cup milk (dairy or non-dairy)
- 1 large egg
- 1 teaspoon honey (optional)
- 1/2 teaspoon lemon zest (optional, for a refreshing zing)
- Fresh herbs for garnish (optional, such as parsley or basil)

Step-by-Step Instructions

1. Preheat the air fryer: Preheat your air fryer to 350°F (175°C) for 3 minutes.
2. Prepare the dry ingredients: In a medium-sized bowl, whisk together the all-purpose flour, whole wheat flour, baking powder, baking soda, salt, oregano and thyme.
3. Combine the wet ingredients: In another bowl, whisk the olive oil, milk, egg, and honey (if using) until fully combined. Stir in the lemon zest, if desired, for a refreshing burst of flavor.
4. Mix the wet and dry ingredients: Pour the wet ingredients into the dry ingredients and gently stir

Mediterranean Breakfast Burrito with Air-Fried Veggies

This Mediterranean Breakfast Burrito with Air-Fried Veggies is a wholesome and flavorful breakfast option that combines the savory goodness of Mediterranean-inspired veggies with the convenience of a breakfast burrito. With air-fried vegetables like bell peppers, zucchini, and onions, this burrito is not only healthy but also packed with vibrant flavors. The creamy feta cheese and hummus add the perfect finishing touch for a satisfying and nutritious start to your day.

Ingredients

- 2 large whole wheat or flour tortillas
- 1 small zucchini, sliced into thin rounds
- 1 bell pepper (red, yellow, or green), chopped
- 1/2 small onion, sliced
- 1 tablespoon olive oil
- 1/2 teaspoon dried oregano
- 1/4 teaspoon garlic powder
- Salt and pepper to taste
- 2 large eggs
- 1/4 cup crumbled feta cheese
- 2 tablespoons hummus
- 1 tablespoon fresh parsley, chopped (optional)
- Olive oil spray (for greasing)

Step-by-Step Instructions

1. Prepare the veggies for air-frying: In a bowl, toss the zucchini, bell pepper, and onion with olive oil, oregano, garlic powder, salt, and pepper until well coated.
2. Preheat the air fryer: Preheat your air fryer to 375°F (190°C) for 3 minutes.
3. Air-fry the veggies: Lightly spray the air fryer basket with olive oil. Add the prepared vegetables to the air fryer basket in a single layer, making sure they aren't overcrowded. Air fry the veggies at 375°F (190°C) for 10-12 minutes, or until they are tender and slightly charred, shaking the basket halfway through cooking.
4. Scramble the eggs: While the veggies are air frying,

Air-Fried Ricotta and Honey-Stuffed Peaches

These Air-Fried Ricotta and Honey-Stuffed Peaches are a delightful, Mediterranean-inspired dessert that pairs the sweetness of fresh peaches with the creamy richness of ricotta cheese and the natural sweetness of honey. The air fryer quickly softens the peaches and melts the creamy filling, creating a warm, indulgent treat that's perfect for any time of day. A drizzle of honey adds a touch of sweetness, while the ricotta filling offers a smooth and slightly tangy contrast.

Ingredients

- 2 large ripe peaches
- 1/2 cup ricotta cheese
- 2 tablespoons honey (plus extra for drizzling)
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon cinnamon (optional)
- A pinch of sea salt
- Olive oil spray (for greasing)

Step-by-Step Instructions

1. Prepare the peaches: Cut the peaches in half and remove the pits. If you want to create a more even space for stuffing, scoop out a little bit of the flesh from the center of each peach half with a spoon, being careful not to tear the skin.
2. Prepare the ricotta filling: In a small bowl, mix the ricotta cheese, honey, vanilla extract, cinnamon (if using), and a pinch of sea salt. Stir well until the mixture is smooth and creamy. Adjust the sweetness by adding more honey if desired.
3. Stuff the peaches: Spoon the ricotta mixture into the center of each peach half, filling them generously. You can use a spoon or a piping bag for more precision.
4. Preheat the air fryer: Preheat your air fryer to 350°F (175°C) for 3 minutes.
5. Air-fry the peaches: Lightly spray the air fryer basket with olive oil to prevent sticking. Place the stuffed peaches in the air fryer basket, ensuring they don't touch each other to allow proper air circulation. Air

Crispy Air-Fried Asparagus with Poached Eggs

This Crispy Air-Fried Asparagus with Poached Eggs is a simple yet elegant dish perfect for breakfast or brunch. The air fryer transforms asparagus spears into golden, crispy perfection, while the creamy poached eggs add a rich, velvety touch. It's a Mediterranean-inspired recipe packed with flavor and nutrients.

Ingredients

- 1 bunch of asparagus (about 12 spears), trimmed
- 1 tablespoon olive oil
- 1/4 cup grated Parmesan cheese
- 1/4 teaspoon garlic powder
- 1/4 teaspoon paprika
- Salt and black pepper, to taste
- 2 large eggs
- 1 tablespoon white vinegar (for poaching)
- Fresh parsley or chives, chopped (for garnish)

Step-by-Step Instructions

1. Prepare the asparagus: Wash and trim the asparagus spears, discarding the woody ends. In a bowl, toss the asparagus with olive oil, garlic powder, paprika, Parmesan cheese, salt and black pepper until evenly coated.
2. Air-fry the asparagus: Preheat the air fryer to 375°F (190°C) for 3 minutes. Place the asparagus in a single layer in the air fryer basket. Air fry for 8-10 minutes, shaking the basket halfway through, until the asparagus is crispy and golden.
3. Poach the eggs: Fill a small saucepan with water and bring it to a gentle simmer. Add the white vinegar. Crack each egg into a small bowl. Create a gentle whirlpool in the simmering water and carefully slide in one egg at a time. Cook the eggs for 3-4 minutes, or until the whites are set and the yolks remain soft. Remove with a slotted spoon and drain on a paper towel.
4. Assemble the dish: Divide the crispy asparagus spears between two plates. Top each plate with a poached egg.

Ingredients List

Produce

- Zucchini (6-8)
- Eggplant (3-4)
- Bell peppers (red, yellow, green; 6-8)
- Fennel bulbs (2-3)
- Cauliflower (1 large head)
- Broccoli (2 heads)
- Carrots (5-6 large)
- Spinach (1 large bunch)
- Mushrooms (400 g)
- Artichokes (3-4)
- Asparagus (1 bunch)
- Sweet potatoes (4-5)
- Baby potatoes (1-2 lbs)
- Tomatoes (6-8)
- Cherry tomatoes (1 pint)
- Onions (red and yellow; 6-8)
- Garlic (2-3 bulbs)

Herbs

- Parsley
- Dill
- Mint
- Oregano
- Basil
- Cilantro

Fruits

- Lemons (6-8)
- Limes (3-4)
- Oranges (1-2)

Proteins

- Chicken thighs (4-6 pieces)
- Chicken breasts (4-6)
- Ground lamb (500 g)
- Ground turkey (500 g)
- Ground beef (500 g)
- Lamb racks (1-2)
- Cod fillets (2)
- Salmon fillets (4)
- Shrimp (1 lb)

Ingredients List

Pantry Items

- Extra virgin olive oil
- Sun-dried tomatoes (1 jar)
- Capers
- Black olives (pitted)
- Kalamata olives (pitted)
- Breadcrumbs
- Polenta
- Rice
- Couscous
- Quinoa
- Canned chickpeas (2-3 cans)
- Canned lentils (1-2 cans)
- Canned tomatoes (crushed)
- Tahini
- Harissa paste
- Za'atar
- Garlic powder
- Paprika (smoked and regular)
- Ground cumin
- Ground coriander
- Cayenne pepper
- Sea salt
- Black pepper

Dairy

- Feta cheese (400 g)
- Ricotta cheese (1 tub)
- Parmesan cheese
- Mozzarella (fresh)
- Goat cheese (200 g)
- Halloumi
- Greek yogurt (plain)
- Unsalted butter

Bread & Grains

- Pita bread (4-6 pieces)
- Puff pastry (frozen)
- Wraps or tortillas (6-8)

Miscellaneous

- Eggs (1 dozen)



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Thank You!

Thank you for downloading your Starter Kit! ☺
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♥ Stay inspired. Stay Mediterranean.
— Sophia Milano

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