**30+ Recipes To Cook In Air Fryer Rotating Basket**

In the USA, and now the entirety of the world air fryers are taking the world by storm. Living up to their hype, and quicker than traditional ovens, these small, and easy to handle appliances are a must have in every kitchen. Once you have got your hands on this handy countertop machine, you must be wondering what to cook in your air fryer rotating basket. Read on to find out 30+ delectable recipes to cook in an air fryer rotating basket!

**What Are The Best Air Fryer 2022 in the USA?**

Although serving the same functions, all branded air fryers have some differences. Ranging from different sizes to price ranges, there is something that fits everyone’s needs. Here is a list of some of the best ones so far in the USA as of 2022.

* Cosori Air Fryer
* Ninja Max XL Air Fryer
* Instant Vortex Pro 10 Quart Air Fryer with Rotating Basket
* Cuisinart Convection Toaster Oven
* Philips Compact Air Fryer
* Chefman 6.3 Quart Digital Air Fryer With Rotating Basket
* NuWave Brio 15.5-Quart Air Fryer
* Crownful 19 Quart Air Fryer Toaster Oven
* WowChef Air Fryer Oven with Rotating Basket
* KPX Air Fryer Toaster Oven with Rotating Basket

**What to cook in air fryer rotating basket?**

The possibilities on what to cook in an air fryer rotating basket are endless. From frozen meals to meals made from scratch, you can go ham with what you can cook in an air fryer rotating basket.

**30+ Recipes**

1. Air Fryer Spinach, Roasted Red Pepper, and Cheese Omelet

Breakfast has never been easier. Bursting with possibilities, you won’t ever be let down about what to cook in an air fryer rotating basket. Ready in just 10 minutes, and easily switchable with any toppings, this dish is a must have in your list of what to cook in an air fryer rotating basket. Beat 2-3 eggs in a small, greased pan and add in your seasonings and toppings. Place the pan in the basket to cook for 5-6 minutes at 350 degrees. Take out the basket to add the goat cheese to the omelet, flip in half and serve!

1. Air Fryer Chicken Parmesan

Who doesn’t love a good old chicken parm? We sure do! Crispy, tender, and oozing with flavors, your tastebuds won’t believe this appetizing meal is cooked in an air fryer. Take chicken breast pieces as desired, and coat them with seasoned all-purpose flour mixture, eggs, and breadcrumbs. Cook each piece for 5-6 minutes at 400 degrees, or until crispy and done. Top of with sauce of choice and a generous helping of cheese, and let it cook for another minute or so. Serve on top of alfredo pasta, or any way you like, and you have a quick and easy lunch.

1. Air Fryer Lemon and Herb Salmon

A perfect Friday night dinner, this lemon and herb marinated salmon is the perfect amount of crispy, crackly, and tangy. Rub down the salmon with lemon and herb mixture and pop it in the air fryer rotating basket to cook for 10 minutes at about 400 degrees. Serve on top of rice with any type of side dishes, from wedges to steamed vegetables.

1. Air Fryer Chocolate Chip Cookies

There is always room for dessert and yet again, our trusty air fryer rotating basket comes to the rescue. Make any batch of cookie dough, and pop 4-6 small sized balls in parchment lined basket. Cook for 5-7 minutes at 300 degrees and voila, your sweet tooth craving is satisfied in no less than 10 minutes.

1. Air Fryer French Fries

Add a thin layer of the frozen fries to the basket and cook for 10 minutes at 360 degrees, until golden and crunchy.

1. Air Fryer Tater Tots

Place a handful of the tots to a greased fryer basket, making sure not to overcrowd and flipping halfway to avoid sticking to the basket. Cook for 10 minutes at 400 degrees, until they are golden brown and crispy.

1. Air Fryer Crispy Chicken Wings

Place the flour coated wings in the greased basket for 25 minutes at 375 degrees. Give a flip after 25 minutes, and then cook for another 5 minutes. In a pan, make the sauce by combining hot sauce, maple syrup, and butter. Cook until reduced and then toss the wings in the sauce and serve hot!

1. Buttery Garlic Parmesan Wings

In a similar manner as before, cook the wings until done. Then toss them in a mixture of melted butter, rosemary, and garlic. Sprinkle some parmesan cheese and serve hot!

1. Air Fryer Potatoes

Chop some baby potatoes in half, and season well with salt, Italian herbs, garlic powder, black and red pepper. Lightly toss in oil and cook in the air fryer basket for 10 minutes at 400 degrees until crispy and tender.

1. Air Fryer Meatballs

Mix together ground beef with salt, pepper, some cheese, and garlic powder. Make small sized meatballs and place in the greased basket to cook for 12-14 minutes at 380 degrees, until lightly charred and done.

1. Air Fryer Tandoori Turkey Breast

Turkey breast coated in a blend of Indian spices and herbs and cooked in fryer for 35-45 minutes at 350 degrees. Flip every 10 minutes, until the meat is a beautiful golden brown. Serve on top of rice or enjoy as it is, sliced!

1. Air Fryer Berry Crisp

In a bowl, combine together berries of choice, sugar, salt, and vanilla. Add this mixture to a fryer-safe pan. For the topping, mix together flour, oats, sugar and salt and butter to make a crumbly coating. Top the berry mixture with this coating and cook for 15 minutes at 370 degrees or until the top is a crispy golden brown!

1. Air Fryer Lemon Garlic Shrimp

Shrimp tossed with lemon juice, Italian seasoning, and of course, garlic, and cooked in the air fryer for just 6 minutes at 400 degrees. Quick and easy and easily delicious!

1. Air Fryer Tofu

In a bowl, combine cubed tofu pieces with soy sauce, oil, garlic, paprika, and onion powder. Dip the pieces in cornstarch mixture and cook in the greased basket for 15 minutes at 400 degrees, until crispy. Pour a sauce mixture of mayo, chili sauce, sriracha, and salt onto the tofu and enjoy!

1. Air Fryer Donuts

Cut donut shapes from pre-made dough and add two at a time to a greased basket of air fryer. Cook for 6 minutes at 375 degrees, until puffy and golden brown. Dip the donuts in desired glaze or add frosting of choice and enjoy!

1. Banana Blueberry Muffins

In one bowl, mix together all-purpose flour, baking powder, baking soda, and salt. In another bowl combine bananas, eggs, brown sugar, oil, and sour cream. Mix the dry ingredients with the wet, until well combined and gently mix blueberries in. Place 1/3 of batter in muffin liners and cook in the fryer for 7 minutes at 370 degrees or until toothpick comes out clean.

1. Hard Boiled Eggs

Simply add eggs and cook for 15 minutes at 270 degrees. Want a runnier yolk? Turn down the time and you’ve got a yummy breakfast in no time.

1. Eggs Rolls

Toss in handful of rolls in greased basket and cook for 10 minutes for 400 degrees or until golden brown and crunchy.

1. Moroccan Spiced Carrots

Toss carrots with oil, cinnamon powder, salt, cumin, and coriander with chili powder. Cook in the fryer for 13 minutes at 370 degrees or until done. In a bowl, mix orange juice with lemon juice. Toss in the carrots, top with pomegranate seeds, almonds, mint and serve!

1. Chili-Spiced Chickpeas

These chili and salt tossed chickpeas are the perfect snack to munch on! Delicious and nutritious, and ready just in 10-14 minutes at 370 degrees.

1. Dumplings

Simply grease the air fryer basket and place the frozen dumplings to cook for 10-12 minutes at 400 degrees. Serve with dipping sauce of choice and enjoy!

1. Bang Bang Broccolini

Delicious broccolini tossed in garlic, chili sauce, lime juice, oil, sriracha, salt, and cooked for 5-7 minutes at 400 degrees.

1. Beef Burger

Place beef patties for 4 minutes in the fryer at 375 degrees. Add a slice of cheese and layer it onto your burger with toppings of choice for a scrumptious beef burger.

1. Crispy Chicken Sandwich

Chicken cutlets, breaded and cooked in the fryer for 8-10 minutes at 400 degrees. Layer the crunchy chicken on sandwich buns, slather with sauce, add toppings of your choice and enjoy!

1. BBQ Flavored Chicken Drumsticks

Toss the drumsticks in a bowl with some salt and pepper and fry in a greased basket for about 10 minutes at 400 degrees. In a pan, make the BBQ sauce with garlic, oil, ketchup, vinegar, brown sugar, paprika, and cumin and cook until reduced. Toss the chicken in the sauce and then cook for another 7-10 minutes in the air fryer until crispy and done.

1. Chipotle Chicken Meatballs

Ground chicken, mixed in with a variety of herbs and spices, with the famous chipotle chiles in adobo sauce is another quick and easy but equally delicious recipe. Place the meatballs ½ inch apart in a greased air fryer basket, and fry for 6 minutes at 370 degrees, until crispy and golden brown.

1. Eggplant Parm

If you enjoy a good old chicken parm, you’ll love this! Eggplant slices, coated in egg, flour and breadcrumb mixture, topped with marinara sauce lots of cheese. Fry at 400 degrees for about 12 minutes, until cheesy, gooey, and delicious!

1. Peanut Butter Chocolate Cookies

In a bowl, mix together 1 egg with 1 cup peanut butter, 1/3 cup brown sugar, ½ baking soda, and a pinch of salt. Toss in some chocolate chips. Place small sized dough balls, ½ inch apart in a greased foil with overhang, inside the basket. Fry for 5-7 minutes or until golden brown. Repeat with remaining cookie dough, until done.

1. Oat Pancakes

Blend up banana, ¼ cup quick oats, milk, and honey until a thick batter forms. Transfer the batter into a 6-inch greased pan and fry for 3 minutes at 400 degrees, or until golden brown. Repeat with remaining batter, and top with fresh fruit and maple syrup!

1. Coconut Macaroons

A perfect, light, and airy dessert, ready in just under 10 minutes. Beat 2 egg whites until a thick foam forms. Add honey, salt, and coconut flakes. Form small sized bits and place in the greased basket ¼ inch apart and fry for 5 minutes at 320 degrees until golden brown. Dip in melted chocolate, chill and serve.

**FAQ**

**How Much Oil Should I Use In Air Fryer?**

As the saying goes, a little goes a long way! Despite this appliance having the word ‘fryer’ in it, you are not actually deep frying your food, so less is more. Mostly, fatty foods like chicken, or other meats do not need oil anyway, as they will release the fat in the cooking process. Other foods like veggies can be tossed with a light coating of oil to get the perfect crispy edge.

**What Should I Do With The Access Oil After Cooking?**

Excess oil should always be cleaned right after cooking. You can go one or two fry-times without cleaning, but eventually the oil would accumulate into greasy mess…and no one wants that. Simply wipe down the basket with a paper towel and wash it with dishwashing soap. You could also pop it in the dishwasher to get it squeaky clean.

**How to clean Air Fryer?**

Before cleaning, make sure the air fryer has had time to cool down. Wipe down the basket or tray with either paper towel or a kitchen towel. Then gently wash the tray or the basket as with slightly warm water and dishwashing soap. Is there if build up of grease, you might need to wash more than once to fully get that tray shining. Let the basket dry and in the meantime lightly scrub the entirety of the fryer, including the inside, with a suds-filled sponge. Now take a dry kitchen towel and wipe the appliance all over, until fully clean. Alternatively, you can also place the basket part of the air fryer in the dishwasher as most air fryers are dishwasher safe. Just make sure to read the user manual!

**Air fryer rotating basket vs tray**

When choosing an air fryer, you are presented with two options, an air fryer rotating basket versus an air fryer tray. As the name suggests the former contains a small sized basket. The latter, also called air fryer oven, contains a tray that can cook a relatively large amount of serving than its counterpart. Both have their advantages and disadvantages, with cooking time varying between the two, as well as size and price points.

**Is air fryer worth buying?**

If you are a busy-bee and like quick and easy meals that can be ready in no time, an air fryer is worth investing in. Not only does it take less time than a traditional oven, with the pre-heating time period totally removed, but it is also easy to clean and handle. Just pop in your seasoned veggies, tossed in a light layer of oil, and you have a delicious side dish in no time. In a hurry? Pop in freezer items and have dinner ready in less than an hour. It’s small and compact design makes it easier to clean as well, which is always a plus point.

**What is Oprah's favorite Air Fryer?**

Oprah Winfrey, famous American TV personality and philanthropist, swears by certain favourite things, and the Yedi Total Package Air Oven XL is one of those items on her list. At a price point of $150 this fryer is worth the hype!

**What Are The Pros And Cons of Air Fryer?**

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| --- | --- |
| Pros | Cons |
| healtiier alternative | Bulky, can take up counter space |
| quick Cook time | Cooking portions are small, cannot cook large things |
| easy to clean up | Pricy |
| Easy to use | Certain things cannot be cooked like lentils or beans |
| versatile, endless possibilities on what to cook | Difficult to store in cupboards |

In a nutshell, there are always upsides and downsides to everything. Despite the appliance having some cons, the investment is worth your money.

Next time you go shopping for homeware items, take a look at air fryers! Energy saving and time efficient, this handy appliance is a must have for a versatile cooking experience, and the possibilities on what to cook in an air fryer rotating basket are endless!