

## FRENCH TOAST

### INGREDIENTS

- 1½ cup milk
- 4 large eggs
- 3 tbsp sugar
- 12 (½-inch thick) slices challah or brioche bread
- optional garnishes: maple syrup, powdered sugar, butter or sliced fruit

### INSTRUCTIONS

1. Line with parchment paper & spray with non-stick cookie spray. Preheat the air fryer to 375°F.
2. In a large shallow bowl, whisk together the eggs, milk, vanilla, cinnamon & a pinch of salt.
3. Dip each slice of bread into the egg mixture & then flip it over to coat both sides. Place in the air fryer, ensuring the slices don't touch.
4. Cook for 5-6 minutes, or until the French toast is golden brown. Work in batches if necessary.
5. Serve immediately with desired garnishes.

**SERVINGS** Makes 4

## GLAZED SALMON

### INGREDIENTS

- 1 (1-inch) piece fresh ginger
- 1 clove garlic
- 2 tbsp white miso paste
- 1 tbsp maple syrup or honey
- 2 tsp toasted sesame oil
- ¼ plus ⅛ tsp kosher salt, divided
- Pinch of fresh ground black pepper
- 2 (6-ounce) salmon filets

### INSTRUCTIONS

1. Peel & finely grate ginger & garlic.
2. Add to a bowl with all marinade ingredients & whisk to combine.
3. Add salmon fillets & let them marinate skin side up for 1 hour in the refrigerator.
4. Remove from refrigerator & bring to room temperature.
5. Preheat the air fryer to 400°F. Remove salmon from marinate & place skin-side down. Cook for 8-12 minutes until the filets reach your desired doneness.

*Pro tip:*

*Serve over rice. Sprinkle sesame seeds & diagonally chopped spring onions over salmon.*

**SERVINGS** Makes 2

## BAKED POTATOES

### INGREDIENTS

- 2 medium russet potatoes
- Drizzle desired amount of extra-virgin olive oil, as needed
- Pinch of Kosher sea salt
- Optional garnishes: butter, sour cream, chopped chives

### INSTRUCTIONS

1. Preheat the air fryer to 400°F.
2. Use a fork to poke a few holes in the potatoes. Rub with olive oil & sprinkle liberally with sea salt all over.
3. Place potatoes in air fryer basket & cook for 40 to 60 minutes, or until the potatoes are fork-tender & the skin is crisp.
4. Slice open each potato & fluff the insides. Top with desired garnishes.

**SERVINGS** Makes 1