

AIR FRYER COOKING TIMES AND TEMPS

COOKING TIPS

- ✔ A range of numbers indicates difference according to the size (ex. thin bacon cooks in just 6 minutes, while thick cut bacon requires 10 minutes)
- ✔ Always cook in a single layer
- ✔ Preheat the Air Fryer before adding food
- ✔ Shake or turn food part way through cooking

MEAT AND SEAFOOD | FRESH VEGETABLES | FROZEN FOODS

BACON

370° 6-10 MINS

BURGERS (1/4 LB)

350° 10 MINS

CHICKEN BREASTS*

*BONELESS
375° 20 MINS

CHICKEN WINGS

400° 18-20 MINS

EGGS (HARD BOILED)

275° 15 MINS

HOT DOGS

385° 5 MINS

PORK CHOPS*

*BONELESS
400° 8-15 MINS

SALMON FILLETS

400° 8-10 MINS

SHRIMP

400° 6 MINS

STEAK (12OZ SIRLOIN)

400° 10 MINS

ASPARAGUS

400° 6 MINS

BELL PEPPER*

*SLICED
350° 6 MINS

BROCCOLI FLORETS

300° 10 MINS

BRUSSELS SPROUTS*

*HALVED
350° 12 MINS

BABY CARROTS

375° 12 MINS

CAULIFLOWER FLORETS

375° 12 MINS

CUBED POTATOES (1")

400° 15 MINS

WHOLE POTATOES

375° 40 MINS

SWEET POTATOES

385° 40 MINS

CHICKEN NUGGETS

400° 10 MINS

CHICKEN TENDERS

400° 12-14 MINS

FRENCH FRIES / TATER TOTS

400° 15-20 MINS

FISH STICKS

400° 8 MINS

MEATBALLS

375° 8-12 MINS

POT PIES

400° 15-20 MINS