

ONE TOUCH MEALS

12 Different Ways to Cook



PowerXL
by Tristar Products
MULTI-COOKER 12-IN-1



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IMPORTANT: Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).



STEP 1

Open the lid. Ensure that the Inner Pot is in place in the Base. Place the Grill Plate in the Inner Pot. Ensure that the Grill Plate sits evenly.



STEP 2

Arrange your food on the Grill Plate in the Inner Pot. Close the lid.



STEP 3

Select one of the one-touch presets to set a cooking time and temperature or set the time and temperature manually. Press the Start Button to begin the cooking process.



STEP 4

Once the cooking timer has run out, open the lid and carefully remove food with tongs or oven mitts.

Mac & Cheese

Serves 8-10

Ingredients

1 lb macaroni
2 cups shredded cheddar
cheese
1 qt. heavy cream
2 tbsp. butter

Directions

1. Place the Inner Pot in the appliance Base. Add all the ingredients to the Pan and stir. Cover the Inner Pot with the Glass Lid.
2. Turn the Program Dial to select the Slow Cook setting (195° F/91° C for 4 hrs.). Press the Start Button to begin the cooking process.
3. Once the timer reaches 0, press the Cancel Button.
4. If desired, top with additional cheese and breadcrumbs, remove the Glass Lid and attach the Air Frying Lid to the appliance. Turn the Program Dial to select the Air Fry setting. Press the Temperature Button and adjust the cooking temperature to 392° F/200° C. Press the Timer Button and adjust the cooking time to 3 mins. Press the Start Button to begin the cooking process. Air fry until the top is golden (1-2 mins.).



Deviled Eggs

Serves 12

Ingredients

12 eggs
1/8 cup mayonnaise
1 tsp. white vinegar
1/4 tsp. hot sauce
2 tsp. Dijon mustard
1/4 tsp. salt
paprika, for garnish

Directions

1. Place the Inner Pot in the appliance Base. Place the eggs in the Inner Pot and cover them with water. Cover the Inner Pot with the Glass Lid.
2. Turn the Program Dial to select the Steam setting (212° F/100° C). Press the Timer Button and adjust the cooking time to 20 mins. Press the Start Button to begin the cooking process.
3. Once the eggs are done cooking, press the Cancel Button. Remove the eggs from the Inner Pot and cool them in an ice bath until cool enough to handle. Then, peel them and cut them in half. Remove the yolks and place them in a mixing bowl.
4. Add the mayonnaise, vinegar, hot sauce, mustard, and salt to the mixing bowl and mix.
5. Place the mixture in a piping bag. Pipe the mixture into the center of the egg whites.
6. Garnish with the paprika before serving.



French Toast Rolls

Serves 4

Ingredients

8 oz cream cheese
zest of ½ orange
2 tbsp. plus ½ cup sugar,
divided
12 slices white bread
1 18-oz squeeze bottle
strawberry jam
2 cups canola oil
2 tbsp. cinnamon
whipped cream, for serving
strawberries, for serving

Directions

1. Combine the cream cheese, orange zest, and 2 tbsp. sugar in a bowl to make a cream cheese filling.
2. Place the bread slices on a cutting board and roll the bread flat with a rolling pin.
3. Spread 1 tbsp. cream cheese filling on each bread slice.
4. Squeeze a line of strawberry jam on top of the cream cheese.
5. Roll the filled bread from one end to the other to make a roll.
6. Place the Inner Pot in the appliance base.
7. Pour the canola oil into the Inner Pot.
8. Turn the Program Dial to select the Fry setting (375° F/190° C for 45 mins.). Press the Start Button to begin the cooking process.
9. Combine the cinnamon and ½ cup sugar on a plate.
10. Fry the French toast rolls in the Inner Pot until golden. As each roll is done cooking, remove the roll from the oil and place it on a paper towel-lined plate to absorb any excess oil.
11. When all the French toast rolls are done cooking, press the Cancel Button. Roll the rolls in the cinnamon and sugar mixture before serving with whipped cream and strawberries.



Frittata with Potatoes

Serves 12

Ingredients	Directions
25 eggs	<ol style="list-style-type: none">1. Add the eggs and milk to a mixing bowl and whisk together. Then, add the flour while whisking to blend.2. Place the Inner Pot in the appliance Base.3. Add the potato tots to the Inner Pot. Cover the potato tots with the egg mixture, ham, onion, peppers, spinach, cheddar cheese, salt, and black pepper.4. Turn the Program Dial to select the Bake setting. Press the Temperature Button and adjust the cooking temperature to 250° F/121° C. Press the Timer Button and adjust the cooking time to 60 mins. Press the Start Button to begin the cooking process.5. When the timer reaches 0, press the Cancel Button. Attach the Air Frying Lid to the appliance. Turn the Program Dial to select the Air Fry setting. Press the Timer Button and adjust the cooking time to 20 mins. Press the Temperature Button and adjust the cooking temperature to 300° F/149° C. Press the Start Button to begin the cooking process.
¾ cup milk	
2 tbsp. flour	
24 oz potato tots	
6 oz diced ham	
1 onion, diced	
½ red pepper, diced	
½ green pepper, diced	
5 oz baby spinach	
1 ½ cups shredded cheddar cheese	
½ tsp. sea salt	
½ tsp. ground black pepper	

Beef Burritos

Serves 8-10

Ingredients	Directions
3 tbsp. olive oil 1 lb beef strips 1 1.12-oz pack fajita seasoning 14 oz frozen sliced peppers 1 pint fresh salsa 3 cups beef stock 1 ½ cups white rice 2 cups shredded cheddar cheese 8 8-in. flour tortillas sour cream cilantro, chopped	<ol style="list-style-type: none"><li data-bbox="498 532 1247 581">1. Place the Inner Pot in the appliance Base.<li data-bbox="498 586 1247 691">2. Turn the Program Dial to select the Sauté setting (350° F/177° C for 35 mins.). Press the Start Button to begin the cooking process.<li data-bbox="498 698 1247 747">3. Add the olive oil to the Inner Pot and heat the oil.<li data-bbox="498 753 1247 834">4. Season the beef strips with the fajita seasoning. Add the beef strips and sear until browned.<li data-bbox="498 841 1247 946">5. Press the Cancel Button. Turn the Program Dial to select the Rice setting (45-min. cooking time). Press the Start Button to begin the cooking process.<li data-bbox="498 953 1247 1058">6. Add the peppers, salsa, stock, and rice to the Inner Pot with the seared beef. Stir to mix. Cover the Inner Pot with the Glass lid.<li data-bbox="498 1065 1247 1170">7. When done, press the Cancel Button and immediately add the cheese while the rice is still hot. Cover the Inner Pot with the Glass Lid.<li data-bbox="498 1177 1247 1336">8. When the cheese is melted, wrap the mixture in the tortillas to make burritos or spoon the mixture into a corn chip bag for a taco on the go. Garnish with the sour cream and cilantro.

Fish Sticks

Serves 4+

Ingredients

2 large eggs
3 tbsp. milk
2 cups panko breadcrumbs
1 cup white flour
1 lb. cod, cut into sticks
1 tbsp. olive oil
¼ tsp. sea salt
½ tsp. ground black pepper
tartar sauce, for serving

Directions

1. Combine the eggs and milk in a bowl.
2. Pour the breadcrumbs onto a baking sheet.
3. Pour the flour onto a second baking sheet.
4. Coat the fish sticks in the olive oil, sea salt, and black pepper.
5. Dip the fish sticks into the flour, then the egg mixture, and finally the breadcrumbs.
6. Attach the Air Frying Lid to the appliance. Place the Grill Plate in the Inner Pot.
7. Turn the Program Dial to select the Air Fry setting (18-min. cooking time). Press the Temperature Button and set the cooking temperature to 350° F/177° C. Let the appliance preheat for 3 mins. and then open the lid.
8. Place the fish sticks on the Grill Plate. Press the Time Button and adjust the cooking time to 15 mins. Press the Start Button to begin the cooking process.
9. Flip the fish sticks halfway through the cooking time.
10. Serve with the tartar sauce.



Chicken Tenders

Serves 4

Ingredients	Directions
½ cup flour	1. Pour the flour onto a pan.
3 large eggs	2. Combine the egg and milk in a bowl and mix.
2 oz. milk	3. Pour the breadcrumbs onto a separate pan.
1 cup panko breadcrumbs	4. Dip each chicken tender into the flour, then the egg mixture, and finally the breadcrumbs.
8 chicken tenders	5. Attach the Air Frying Lid to the appliance. Place the Grill Plate in the Inner Pot.
1 tsp. sea salt	6. Turn the Program Dial to select the Air Fry setting. Press the Temperature Button and adjust the cooking temperature to 392° F/200° C. Press the Timer Button and adjust the cooking time to 17 mins. Press the Start Button to begin the cooking process. Let the appliance preheat for 3 mins. and then open the lid.
½ tsp. ground black pepper	7. Place the chicken tenders on the Grill Plate.
1 tsp. olive oil	8. Flip the chicken tenders halfway through the cooking time.
4 oz. honey mustard, for serving	



Chicken Cobb Salad

Serves 2

Ingredients

2 preseasoned chicken breasts

Vinaigrette

¼ cup extra virgin olive oil

2 tbsp. red wine vinegar

1 tsp. sugar

¼ tsp. sea salt

¼ tsp. garlic powder

¼ tsp. onion powder

1 qt. mixed greens

2 hard-boiled eggs, diced

½ red onion, diced

4 strips bacon, chopped

¼ cup blue cheese

½ cup grape tomatoes,
cut in half

Directions

1. Place the chicken breasts in sealable plastic bags and seal the bags.
2. Place the Inner Pot in the appliance Base. Fill the Inner Pot three quarters full with warm water.
3. Turn the Program Dial to select the Sous Vide setting. Press the Temperature Button and adjust the cooking temperature to 150° F/66° C. Press the Timer Button and adjust the cooking time to 60 mins. Press the Start Button to begin the cooking process.
4. When the appliance beeps to indicate the temperature has been reached, place the bags in the water.
5. When the timer reaches 0, press the Cancel Button. Remove the chicken breasts from the bag and pat them dry with paper towels. Remove the water from the Inner Pot and dry the Inner Pot.
6. Place the Inner Pot in the appliance Base. Turn the Program Dial to select the Sauté setting (350° F/177° C for 35 mins.). Press the Program Dial to begin the cooking process.
7. Add the chicken breasts to the Inner Pot and sear each side for 1 min. per side. When the chicken is seared, press the Cancel Button.
8. Combine the vinaigrette ingredients in a bowl and mix.
9. Toss the vinaigrette with the mixed greens, eggs, onion, bacon, blue cheese, and grape tomatoes.
10. Slice the chicken and top the salad with the chicken.

Maple Bourbon Pulled Pork

Serves 8

Ingredients

1 3-lb boneless pork shoulder
1 cup barbeque sauce
¼ cup bourbon
½ cup maple syrup

Directions

1. Place the Inner Pot in the appliance Base. Add the pork shoulder to the Inner Pot and top the pork shoulder with the barbeque sauce, bourbon, and maple syrup.
2. Turn the Program Dial to select the Slow Cook setting (195° F/90° C). Press the Timer Button and adjust the cooking time to 8 hrs. Press the Start Button to begin the cooking process.
3. When the cooking timer reaches 0, press the Cancel Button. Shred the pork shoulder before serving. Serve with tacos or mac and cheese.

Roast Turkey Reuben

Serves 2

Ingredients	Directions
2 tbsp. unsalted butter	<ol style="list-style-type: none">1. Spread the butter on one side of 2 slices of bread.2. Lay the buttered bread slices, buttered side down, on a cutting board.3. Layer the Swiss cheese, turkey, coleslaw, and dressing on top of each slice of bread. Top with the unbuttered bread slices.4. Attach the Air Frying Lid to the appliance. Place the Grill Plate in the Inner Pot.5. Turn the Program Dial to select the Air Fry setting. Press the Temperature Button and adjust the cooking temperature to 310° F/154° C. Press the Timer Button and adjust the cooking time to 12 mins. Press the Start Button to begin the cooking process. Let the appliance preheat for 3 mins. and then open the lid.6. Place the sandwiches on the Grill Plate.7. Flip the sandwiches halfway through the cooking time.8. Slice the sandwiches before serving.
4 slices rye bread	
8 slices Swiss cheese	
8 slices roasted turkey breast, skin removed	
4 tbsp. coleslaw	
2 tbsp. Russian dressing	



Country-Fried Chicken

serves 8

Ingredients

8 pieces chicken
1 qt. buttermilk
1 qt. plus 2 cups canola
or vegetable oil
3 cups flour
1 tbsp. garlic powder
½ tbsp. onion powder
¼ tsp. ground cayenne pepper
1 tbsp. paprika

Directions

1. Add the chicken pieces to a bowl and add enough buttermilk to cover the chicken. Marinate the chicken in the buttermilk in the refrigerator overnight.
2. Place the Inner Pot in the appliance Base. Add enough oil to fill one third of the Inner Pot.
3. Turn the Program Dial to select the Fry setting (375° F/191° C for 45 mins.). Press the Program Dial to begin the cooking process.
4. Combine the flour, garlic powder, onion powder, cayenne pepper, and paprika in a separate bowl.
5. Remove the chicken from the bowl and shake off any excess buttermilk. Dredge the chicken in the flour mixture and then fry the chicken in the oil.
6. Serve with mac and cheese.



Hot Wings

Serves 5

Ingredients

30 chicken wing drumettes, raw
1 cup buffalo sauce

Directions

1. Attach the Air Frying Lid to the appliance. Place the Grill Plate in the Inner Pot.
2. Turn the Program Dial to select the Air Fry setting. Press the Temperature Button and adjust the cooking temperature to 392° F/200° C. Press the Timer Button and adjust the cooking time to 28 mins. Press the Start Button to begin the cooking process. Let the appliance preheat for 3 mins. and then open the lid.
3. Place the chicken wings on the Grill Plate.
4. Flip the chicken wings halfway through the cooking time.
5. Remove the chicken wings and toss with the buffalo sauce.
6. Return the chicken wings to the Basket.
7. Turn the Program Dial to select the Air Fry setting. Press the Temperature Button and adjust the cooking temperature to 392° F/200° C. Press the Timer Button and adjust the cooking time to 8 mins. Press the Start Button to begin the cooking process.



Turkey Pot Pie

Serves 8

Ingredients

2 ½ lb turkey breast meat
(1 medium turkey breast),
cooked & cut into chunks

2 cups peeled & thinly sliced
carrots

1 cup thinly sliced celery

1 13-oz package frozen peas

1 lb baby red potatoes, halved

2 cups pearl onions

3 ½ oz cream of chicken soup

2 sheets frozen puff pastry,
defrosted

egg wash (1 egg, beaten
with 1 tbsp. water or milk)

Directions

1. Place the Inner Pot in the appliance Base. Add the turkey meat, carrots, celery, peas, potatoes, pearl onions, and soup to the Inner Pot. Cover the Inner Pot with the Glass Lid.
2. Turn the Program Dial to select the Simmer setting (205° F/96° C). Press the Timer Button and adjust the cooking time to 20 mins. Press the Start Button to begin the cooking process.
3. When the cooking timer reaches 0, press the Cancel Button. Cover the Inner Pot with the puff pastry sheets. Brush the puff pastry with the egg wash.
4. Attach the Air Frying Lid to the appliance. Turn the Program Dial to select the Air Fry setting. Press the Timer Button and adjust the cooking time to 35 mins. Press the Temperature Button and adjust the cooking temperature to 325° F/163° C. Press the Start Button. Air Fry until golden brown (35–45 mins.).
5. Serve warm.



Coconut Shrimp

Serves 5

Ingredients

18 large shrimp, raw,
peeled & deveined

1 1/4 cups unsweetened
coconut, dried

1 1/2 cups panko breadcrumbs

6 oz flour

1 tbsp. cornstarch

1/2 cup egg whites, raw

Directions

1. Place the shrimp on paper towels.
2. Combine the coconut and breadcrumbs on a baking sheet and mix.
3. Combine the flour and cornstarch on a second baking sheet and mix.
4. Place the egg whites in a bowl.
5. Dip one shrimp at a time into the flour mixture, then the egg whites, and finally coconut mixture. Repeat until all the shrimp are coated.
6. Attach the Air Frying Lid to the appliance. Place the Grill Plate in the Inner Pot.
7. Turn the Program Dial to select the Air Fry setting. Press the Temperature Button and adjust the cooking temperature to 320° F/160° C. Press the Timer Button and adjust the cooking time to 15 mins. Press the Start Button to begin the cooking process. Let the appliance preheat for 3 mins. and then open the lid.
8. Place the shrimp on the Grill Plate, being careful not to overcrowd.
9. Turn the shrimp halfway through the cooking time.



Steamed Salmon

Serves 2

Ingredients

2 5-oz salmon fillets
1 shallot, minced
½ tsp. ground black pepper
1 tsp. paprika
½ lemon, sliced
1 sprig dill
2 scallions, chopped
½ cup white wine
½ cup water
1 tbsp. soy sauce

Directions

1. Place the Inner Pot in the appliance Base. Place the Grill Plate in the Inner Pot. Place the salmon on the Grill Plate and sprinkle the salmon with the shallot, black pepper, and paprika.
2. Top the salmon with the lemon, dill, and scallions.
3. Add the wine, water, and soy sauce. Cover the Inner Pot with the Glass Lid.
4. Turn the Program Dial to select the Steam setting (212° F/100° C). Press the Timer Button and adjust the cooking time to 10 mins. Press the Start Button to begin the cooking process.
5. When the timer reaches 0, press the Cancel Button and remove the salmon from the Inner Pot.



Honey-Roasted Salmon

Serves 2

Ingredients

¾ cup. honey
⅓ cup. sweet soy sauce
2 tbsp. light brown sugar
¼ cup orange juice
2 tbsp. lemon juice
2 tbsp. red wine vinegar
2 tsp. olive oil
2 clove of garlic
1 scallion, chopped finely
2 4-oz. salmon fillets
salt & ground black pepper,
to season

Directions

1. Combine all the ingredients except the salmon, salt, and black pepper in a saucepan over low heat.
2. Bring to a boil and then lower to a simmer. Reduce for 15 mins., stirring often.
3. Rub each salmon fillet with olive oil and season with the salt and ground black pepper.
4. Attach the Air Frying Lid to the appliance. Place the Grill Plate in the Inner Pot.
5. Turn the Program Dial to select the Air Fry setting. Press the Temperature Button and adjust the cooking temperature to 320° F/160° C. Press the Timer Button and adjust the cooking time to 12 mins. Press the Start Button to begin the cooking process. Let the appliance preheat for 3 mins. and then open the lid.
6. Place the salmon on the Grill Plate.
7. Once the cooking cycle has finished, brush the salmon with the sauce.
8. Return the salmon to the air fryer. Turn the Program Dial to select the Air Fry setting. Press the Temperature Button and adjust the cooking temperature to 370° F/188° C. Press the Timer Button and adjust the cooking time to 4 mins. Press the Start Button to begin the cooking process.
9. Serve with the sauce and chopped scallions.



Bang Bang Shrimp

Serves 6

Ingredients

¼ tsp. dried sriracha powder
1 cup cornstarch
2 lb. 21-25 shrimp,
peeled & deveined
¼ cup. sweet chili sauce
¼ cup. mayonnaise
iceberg lettuce, for serving

Directions

1. Mix the dried sriracha and cornstarch together in a bowl.
2. Coat the shrimp in the cornstarch mix. Lightly spray the coated shrimp with oil.
3. Attach the Air Frying Lid to the appliance. Place the Grill Plate in the Inner Pot.
4. Turn the Program Dial to the Air Fry setting. Press the Temperature Button and adjust the cooking temperature to 392° F/200° C. Press the Timer Button and adjust the cooking time to 16 mins. Press the Start Button to begin the cooking process. Let the appliance preheat for 3 mins. and then open the lid.
5. Place the shrimp in a single layer on the Grill Plate.
6. Flip the shrimp after 8 mins.
7. While the shrimp cooks, combine the mayonnaise and sweet chili sauce.
8. Serve the shrimp over lettuce and with the sauce for dipping.



Mussels Marinara

Serves 4

Ingredients

1 lb spaghetti
2 tbsp. olive oil
6 cloves garlic, sliced thinly
1 28-oz can crushed tomatoes
¼ tsp. crushed red pepper flakes, plus more for serving
1 tsp. kosher salt
¼ tsp. dried oregano
¼ cup coarsely chopped fresh basil leaves
2 lb mussels, cleaned

Directions

1. Place the Inner Pot in the appliance Base. Fill the Inner Pot three quarters full with water.
2. Turn the Program Dial to select the Simmer setting. Press the Temperature Button and adjust the cooking temperature to 210° F/99° C. Press the Timer Button and adjust the cooking time to 20 mins. Press the Start Button to begin the cooking process. Bring the water to a boil and then add the spaghetti.
3. Once the spaghetti is done cooking, strain the spaghetti. Remove and reserve the spaghetti, clean out the Inner Pot, and return the Inner Pot to the appliance Base.
4. Turn the Program Dial to select the Sauté setting (350° F/177° C for 35 mins.). Press the Program Dial to begin the cooking process.
5. Add the olive oil to the Inner Pot and heat the oil.
6. Add the garlic and sauté until lightly golden.
7. Add tomatoes, red pepper flakes, salt, oregano, basil, and mussels. Cover the Inner Pot with the Glass Lid. Bring to a boil and then press the Cancel Button.
8. Turn the Program Dial to select the Simmer setting (205° F/96° C). Press the Timer Button and adjust the cooking time to 10 mins. Press the Start Button to begin the cooking process.
9. When the timer reaches 0, press the Cancel Button. Discard any unopened mussels. Serve the mussels over the spaghetti with additional crushed red pepper flakes.

Tip

Before adding the mussels to the Inner Pot, rinse them in cold water. Remove any dirt attached to the shells and discard any opened or broken shells. Remove any of the hair-like strands hanging from the mussels.

Pot Roast

Serves 4

Ingredients	Directions
1 3-lb, thick-cut chuck roast	1. Place the Pan in the appliance Base.
2 tsp. sea salt	2. Turn the Program Dial to select the Sauté setting (350° F/177° C for 35 mins.). Press the Start Button to begin the cooking process.
1 tsp. ground black pepper	3. Season the roast with the salt and black pepper. Add the roast to the Pan.
1 tbsp. olive oil	4. Add the olive oil and sear the meat on all sides.
1 medium onion, chopped	5. Press the Cancel Button. Add the onion, celery, garlic, bay leaf, tomato paste, thyme, potatoes, carrots, wine, and stock.
1 stalk celery, diced small	6. Turn the Program Dial to select the Simmer setting. Press the Temperature Button and adjust the cooking temperature to 210° F/99° C. Press the Timer Button and adjust the cooking time to 90 mins. Press the Start Button to begin the cooking process.
1 tbsp. chopped garlic	7. When the roast is tender and falling apart, press the Cancel Button and remove the roast.
1 bay leaf	
1 tbsp. tomato paste	
4 sprigs thyme	
4 medium red potatoes, quartered	
10 baby carrots, peeled	
½ cup red wine	
2 cups beef stock	

Beef Tenderloin

Serves 4

Ingredients

Compound Butter

- 1 stick butter
- 3 tbsp. blue cheese
- 1 tsp. Dijon mustard
- ½ tsp. ground black pepper
- ½ shallot, minced

Filet of Beef

- 4 6-oz beef tenderloin filets
- 1 tsp. sea salt
- ½ tsp. ground black pepper
- ¼ cup olive oil

Directions

1. Combine the compound butter ingredients in a bowl and set the bowl aside.
2. Season the filets with the salt and black pepper.
3. Place the Inner Pot in the appliance Base. Place the Grill Plate in the Inner Pot.
4. Turn the program dial to select the Air Fry setting. Press the Temperature Button and adjust the cooking temperature to 500° F/260° C. Press the Timer Button and adjust the cooking time to 30 mins. Press the Start Button to begin the cooking process. Let the appliance preheat for 10 mins.
5. Add the filets and sear until the desired doneness is reached.*
6. When the steaks are done, press the Cancel Button. Serve with 1 tbsp. compound butter on each filet.

*Doneness Temperatures:

Rare: 130° F/54° C

Medium Rare: 135° F/57° C

Medium: 140° F/60° C

Well Done: 160° F/71° C



BBQ Ribs

Serves 4

Ingredients

- ½ tsp. onion powder
- ½ tsp. garlic powder
- ¼ tsp. ground cumin
- ¼ tsp. ground coriander
- ½ tsp. sea salt
- ½ tsp. ground black pepper
- 1 rack baby back ribs, cut in half
- 1 cup barbeque sauce, divided
- 2 cups water

Directions

1. Combine the onion powder, garlic powder, cumin, coriander, salt, and black pepper in a bowl. Rub the ribs with the spices and paint the ribs with ½ cup barbeque sauce.
2. Place the Inner Pot in the appliance Base. Add the water and the ribs to the Inner Pot. Cover the Inner Pot with the Glass Lid.
3. Turn the Program Dial to select the Slow Cook setting (195° F/90° C). Press the Temperature Button and adjust the cooking time to 8 hrs. Press the Start Button to begin the cooking process.
4. When the timer reaches 0, press the Cancel Button. Remove the ribs and brush them with the rest of the unused barbeque sauce.

Optional: After cooking the ribs, caramelize the barbeque sauce by attaching the Air Frying Lid to the appliance, preheating the appliance on the Air Fry setting at 392° F/200° C, placing the ribs in a single layer on foil, and air frying the ribs on either side until browned well (about 5 mins. per side).



Short Ribs

Serves 12

Ingredients	Directions
1 tsp. garlic powder	<ol style="list-style-type: none">1. Combine the garlic powder, onion powder, ginger powder, and sriracha in a bowl and rub the mixture over the ribs.2. Place the Inner Pot in the appliance Base.3. Turn the Program Dial to select the Sauté setting (350° F/177° C for 35 mins.). Press the Start Button to begin the cooking process.4. Add the ribs to the Inner Pot and sear the ribs on all sides.5. Press the Cancel Button. Combine the sauce ingredients in a bowl and mix. Add the sauce to the Inner Pot and cover the Inner Pot with the Glass Lid.6. Turn the Program Dial to select the Simmer setting. Press the Temperature Button and adjust the cooking temperature to 210° F/99° C. Press the Timer Button and adjust the cooking time to 2 hrs. Press the Program Dial to begin the cooking process.7. When the timer reaches 0, press the Cancel Button. Remove the ribs and serve over rice.
1 tsp. onion powder	
1 tsp. ginger powder	
1 tbsp. sriracha	
12 short ribs	
Sauce	
1 can cola	
1 ½ cup ketchup	
2 tbsp. Worcestershire sauce	
2 tbsp. molasses	

Sous Vide NY Strip Steaks

Serves 2

Ingredients	Directions
<p>2 8-oz NY strip steaks</p> <p>2 cloves garlic</p> <p>2 sprigs rosemary</p> <p>½ tsp. sea salt</p> <p>¼ tsp. ground black pepper</p> <p>1 tbsp. olive oil</p>	<ol style="list-style-type: none"> 1. Place all the ingredients in a sealable plastic bag and seal the bag. 2. Place the Inner Pot in the appliance Base. 3. Fill the Inner Pot three quarters full with warm water. 4. Turn the Program Dial to select the Sous Vide setting. Press the Temperature Button and adjust the cooking temperature to your desired doneness.* Press the Timer Button and set the cooking time to 60 mins. Press the Start Button to begin the cooking process. 5. When the timer reaches 0, press the Cancel Button. Carefully remove the bags from the water, remove the steaks, and pat them dry with paper towels. 6. Clean out the Inner Pot. Place the Inner Pot in the appliance Base. 7. Turn the Program Dial to select the Sauté setting (350° F/177° C for 35 mins.). Press the Start Button to begin the cooking process. 8. Add the steaks to the Inner Pot and sear for 2 mins. per side. 9. When the steaks are seared, press the Cancel Button.
	<p>*Doneness Temperatures:</p> <p>Rare: 130° F/54° C</p> <p>Medium Rare: 135° F/57° C</p> <p>Medium: 140° F/60° C</p> <p>Well Done: 160° F/71° C</p>

Stuffed Meatballs

Serves 8

Ingredients

Tomato Sauce

3 tbsp. olive oil
1 small onion, diced small
3 cloves garlic, minced
2 28-oz cans crushed tomatoes
1 tsp. sugar
½ tsp. sea salt
½ tsp. ground black pepper
1 bay leaf
¼ cup chopped parsley
10 basil leaves, chopped

Meatballs

2 lb ground beef
½ onion, minced
2 garlic cloves, minced
½ tsp. salt
¼ tsp. ground black pepper
3 eggs
½ cup breadcrumbs
¼ cup shredded Parmesan cheese
¼ cup chopped parsley
¼ cup milk
1 lb cooked spaghetti
½ lb mozzarella cheese, cut into 16 cubes

Directions

1. Place the Inner Pot in the appliance base.
2. Turn the Program Dial to select the Sauté setting (350° F/177° C for 35 mins.). Press the Start Button to begin the cooking process.
3. Add the olive oil, onion, and garlic and cook until slightly golden.
4. Press the Cancel Button. Add the rest of the tomato sauce ingredients.
5. Turn the Program Dial to select the Simmer setting. Press the Temperature Button and adjust the cooking temperature to 200° F/93° C. Press the Timer Button and adjust the cooking time to 60 mins. Press the Start Button to begin the cooking process.
6. While the sauce cooks, add all the meatball ingredients except the mozzarella cheese to a large bowl and mix well.
7. Form the mixture into 16 balls and stuff 1 mozzarella cube inside each meatball.
8. Once the timer reaches 0, place the meatballs into the simmering sauce. Press the Cancel Button. Cover the Inner Pot with the Glass Lid.
9. Turn the Program Dial to select the Simmer setting. Press the Temperature Button and adjust the cooking temperature to 200° F/93° C. Press the Timer Button and adjust the cooking time to 60 mins. Press the Start Button to begin the cooking process.
10. When the timer reaches 0, press the Cancel Button. Serve over hot spaghetti.



Zeppoles

Serves 6

Ingredients

1 qt. plus 2 cups canola
or vegetable oil

1 lb pizza dough, cut into
18 pieces

½ cup caramel sauce

powdered sugar

Directions

1. Place the Inner Pot in the appliance Base. Fill the Inner Pot one third full with canola or vegetable oil.
2. Turn the Program Dial to select the Fry setting (375° F/190° C for 45 mins.). Press the Start Button to begin the cooking process.
3. When the oil is heated, add the pizza dough to the oil.
4. When all the dough is fried, press the Cancel Button. Carefully transfer the dough to a plate covered with paper towels to absorb any excess oil.
5. Drizzle the caramel sauce over the dough and dust the dough with the powdered sugar.



Cherry Dump Cake

Serves 8

Ingredients

2 21-oz cans cherry pie filling
1 15.25-oz box yellow cake mix
1 stick butter, melted
whipped cream, for serving
ice cream, for serving

Directions

1. Place the Inner Pot in the appliance Base. Pour the cherry pie filling into the Inner Pot and sprinkle the cake mix over the filling.
2. Drizzle the melted butter over the cake mix and place the Lid on the Inner Pot.
3. Turn the Program Dial to select the Bake setting. Press the Temperature Button and adjust the cooking temperature to 250° F/121° C. Press the Timer Button and adjust the cooking time to 2 hrs. Press the Start Button to begin the cooking process.
4. When the timer reaches 0, press the Cancel Button. Serve with whipped cream or ice cream.



Chocolate-Hazelnut Spread Croissant

Serves 4

Ingredients

1 8-oz. can crescent rolls
8 tsp. chocolate
hazelnut spread

Directions

1. Unroll the crescent dough and separate into triangles.
2. Spread about 1 tsp. chocolate hazelnut spread over the top of each triangle, leaving about $\frac{1}{4}$ in. of space around the edges.
3. Roll each triangle up and over the filling from the widest end to the top point. Gently form into a crescent shape.
4. Attach the Air Frying Lid to the appliance. Place the Grill Plate in the Inner Pot.
5. Turn the Program Dial to select the Air Fry setting. Press the Temperature Button and adjust the cooking temperature to 320° F/160° C. Press the Timer Button and set the cooking time to 11 mins. Press the Start Button to begin the cooking process. Let the appliance preheat for 3 mins. and then open the lid.
6. Place the croissants on the Grill Plate.
7. When the timer reaches 0, press the Cancel Button.



Peach Turnover

Serves 4

Ingredients

- 1 ready-made pie dough
- 8 tbsp. peach pie filling
- 1 tbsp. sugar

Directions

1. Unroll the pie dough and cut the dough into four squares.
2. Fill each pie square with 2 tbsp. peach pie filling. Fold the squares over to make triangles and use a fork to seal the edges.
3. Attach the Air Frying Lid to the appliance. Place the Grill Plate in the Inner Pot.
4. Turn the Program Dial to select the Air Fry setting. Press the Temperature Button and adjust the cooking temperature to 320° F/160° C. Press the Timer Button and adjust the cooking time to 15 mins. Press the Start Button to begin the cooking process. Let the appliance preheat for 3 mins. and then open the lid.
5. Place the turnovers on the Grill Plate.
6. Flip the turnovers halfway through the cooking time.
7. Remove the turnovers and sprinkle with the sugar.

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