



Thanksgiving Air Fryer Cheat Sheet



The list includes approximate cooking times and temperatures, but it's always a good idea to check food regularly since air fryer models vary.

1. Turkey Breast

- Temperature: 350°F
- Time: 35–40 minutes per pound
- Tip: Rub with olive oil, salt, pepper, and herbs. Flip halfway through cooking and check internal temp (165°F). Tent with foil if the top browns too quickly.

2. Stuffing Balls

- Temperature: 375°F
- Time: 8–10 minutes
- Tip: Roll stuffing into golf ball-sized portions, and spritz with cooking spray. Great for individual servings and getting a crisp crust.

3. Sweet Potato Casserole Bites

- Temperature: 380°F
- Time: 10–12 minutes
- Tip: Form mashed sweet potatoes into rounds, add marshmallows on top, and cook until golden. Optionally, broil for 1 minute at the end.

4. Roasted Vegetables (Brussels Sprouts, Carrots, or Green Beans)

- Temperature: 375°F
- Time: 10–12 minutes
- Tip: Toss with olive oil, salt, and pepper. Shake the basket halfway through for even browning.

5. Mashed Potato Balls

- Temperature: 360°F
- Time: 8–10 minutes
- Tip: Roll leftover mashed potatoes in breadcrumbs and air fry until crispy. Great as an appetizer or side.

6. Cranberry Brie Bites

- Temperature: 360°F
- Time: 5–7 minutes
- Tip: Place a cube of brie and a spoon of cranberry sauce in mini phyllo shells or pastry squares, and air fry until cheese melts.

7. Pumpkin Pie

- Temperature: 320°F
- Time: 15–20 minutes (for mini pies)
- Tip: Use premade crust in muffin tins for mini pies, or shallow ramekins for single servings. Check for doneness and chill to set.

8. Dinner Rolls

- Temperature: 330°F
- Time: 4–5 minutes
- Tip: Brush with melted butter before and after cooking for a soft and golden finish.