

SIMPLY GOOD with KATHY PETZ

Monday, NOVEMBER 8, 2021

Air Fryer Boneless Chicken Thighs

Serves 4

Ingredients

4 boneless chicken thighs	½ tsp. garlic powder
2 T. canola oil	½ tsp. onion powder
1 tsp. brown sugar	½ tsp. salt
½ tsp. paprika	¼ tsp. ground black pepper
½ tsp. dried parsley	

Instructions (These work for both the air fryer and your home oven.):

Preheat air fryer to 400°F.

Pat chicken dry with a paper towel; then drizzle with oil, and toss to coat.

Combine brown sugar and seasonings in a small bowl. Rub over chicken thighs.

Coat basket or tray with cooking spray, place thighs in air fryer basket, and cook for 12-14 minutes (turn after 7 minutes) until internal temperatures are 165°F.

Remove from oven and let rest about 5 minutes.

Air Fryer Red Potatoes

Serves 4

Ingredients

1 lb. small unpeeled red potatoes, cut into wedges	1 T. minced fresh rosemary (or 1 T. dried rosemary, crushed)
2 T. canola oil	½ tsp. salt
2 garlic cloves, minced	¼ tsp. pepper

Instructions (These work for both the air fryer and your home oven.):

Preheat air fryer to 400°F.

Drizzle potatoes with canola oil.

Sprinkle with rosemary, garlic, salt and pepper; toss gently to coat.

Place on basket or tray. Cook until potatoes are golden brown and tender, 10-12 minutes, stirring once.

Cranky Toll House Cookies

5 dozen cookies

Ingredients

2 ¼ c. all-purpose flour	1 tsp. vanilla extract
1 tsp. baking soda	2 large eggs
1 tsp. salt	2 c. white chocolate chips
1 c. butter, softened	2 c. dried cranberries
¾ c. granulated sugar	1 c. pecans, chopped (optional)
¾ c. packed brown sugar	

Instructions (Conventional Oven):

Preheat oven to 375°F.

Combine flour, baking soda, and salt in a small bowl.

Beat butter, sugars, and vanilla in large mixer bowl until creamy. Add eggs one at a time. Beat well after each addition.

Gradually mix in flour mixture. Stir in chips, cranberries, and pecans.

Drop by rounded spoonful onto ungreased baking sheets.

Bake for 9 minutes until golden brown. Cool in pan on wire rack.

Baking Instructions for Air Fryer:

Bake the first sheet for about 7 minutes. Because your air fryer is hot, each sheet after that will take less time—maybe 4-5 minutes.