



AIR FRYER THANKSGIVING TIMELINE



Serves: 4–6 (with leftovers)

Total Active Time: ~90 minutes

Tip: Start turkey first, then work backwards

Turkey Breast (3–4 lbs)

- 350°F for 20 min **skin-down**, then flip
- Continue 30–40 min until **165°F** internal
- Rest **10 minutes** before slicing

Stuffing Bites

- 350°F for **10–12 minutes**
- Turn once halfway through

Sweet Potato Fries

- 400°F for **15–20 minutes**
- Shake basket halfway

Green Bean Bundles

- 380°F for **12–15 minutes**
- Brush with brown sugar glaze

Pumpkin Pie Bites

- 320°F for **10–12 minutes**
- **Make the day before!**

Timing hack: Start the turkey first, then stagger sides. Keep finished dishes warm with foil tents or your air fryer's warm setting.

Target Temp: 165°F (74°C)

Resting: 10 minutes for turkey

Every air fryer runs a bit different — start checking early.



Simply
Air Cook