

Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.



**INTELLI-SENSE™ BLENDER DUO®**

# **DELICIOUSLY SIMPLE**

**35 Easy Drinks, Dips & Dressings**





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PINEAPPLE  
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CHAI-SPICED  
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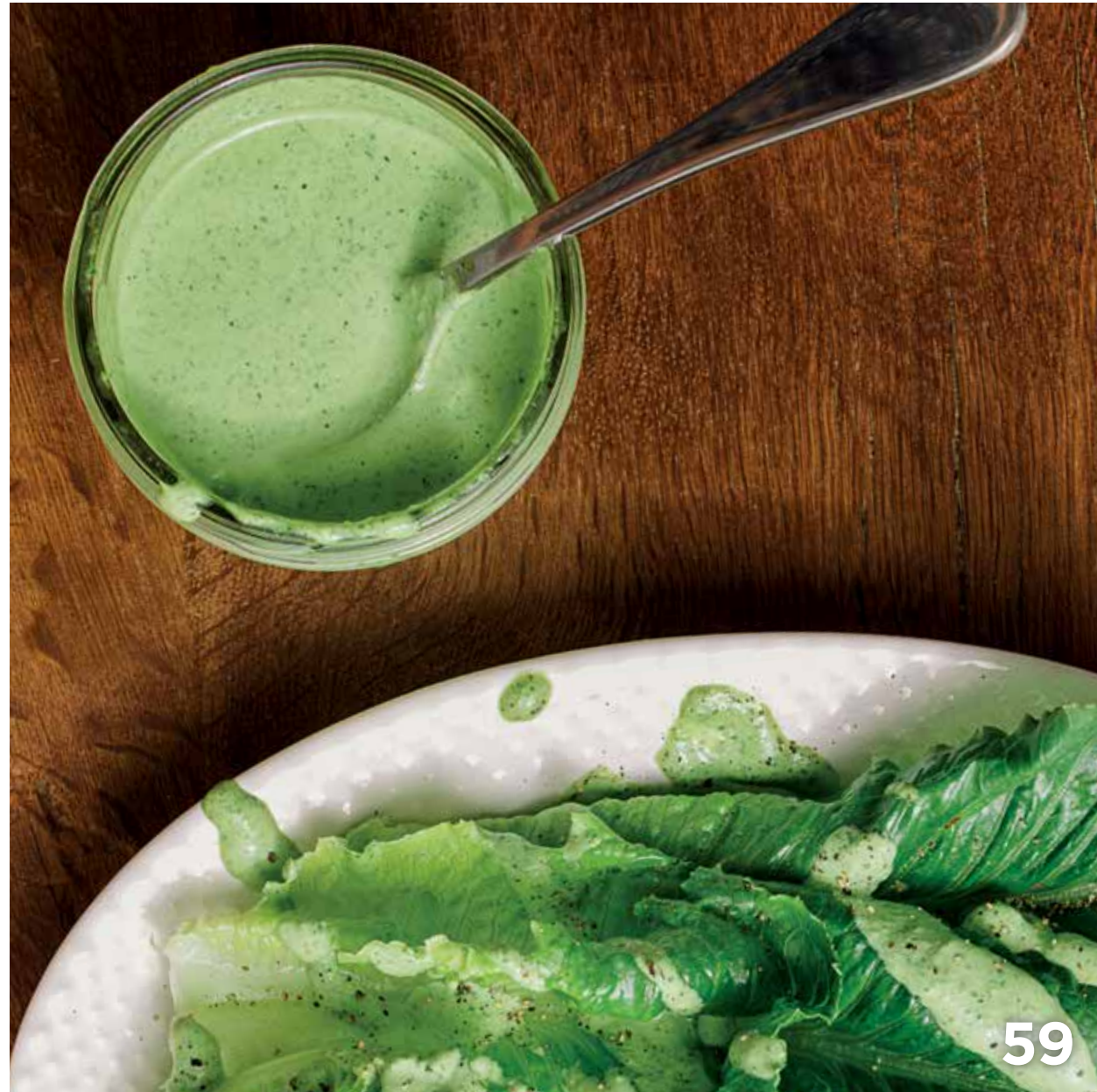


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# THE KITCHEN, RECENTERED.

The days of guessing in the kitchen are over. Which means so are the days of kitchen chaos.

The Ninja® Intelli-Sense™ Blender Duo® with Smart Vessel Recognition does the thinking for you. Just snap on your desired vessel and the interface displays pre-set programs and manual speed settings available for your recipes. Now you've got one adaptive tool to make everything from healthy dinners to bake-sale-winning treats at the tap of a touchscreen.

And there's a whole new reason the kitchen is the most popular room in your house.







# SMART VESSEL RECOGNITION WITH SMART PROGRAMS

The Ninja Intelli-Sense™ Blender Duo® easily transforms into two high-performance machines. Just snap on one of two interchangeable vessels—you'll get a menu of pre-sets and manual controls. Then touch the screen to select a program and go—the smart base automatically calibrates speed and power based on your recipe.



**SINGLE-SERVE CUP**



**TOTAL CRUSHING®  
PITCHER**

# WHO KNEW THIS MUCH FLAVOR COULD FIT IN A CUP?

High-Speed Blending gives you nutrient juices, smoothies, dressings, and sauces that'll make any kitchen jealous. It unlocks the potential of every fruit and veggie it meets,\* giving you tons of flavor and nutritious goodness in every recipe you make.

\*By blending whole fruits and vegetables, including portions that are usually discarded.

## TIPS FOR YOUR SINGLE-SERVE CUP

### LOADING TIPS

Don't overfill the cup. If you feel resistance when attaching the Pro Extractor Blades® Assembly to the cup, remove some ingredients.



5



Top off with ice or frozen ingredients.

4



Next add any dry or sticky ingredients like seeds, powders, and nut butters.

3



Pour in liquid or yogurt next. For thinner results or a juice-like drink, add more liquid as desired.

2



Next add leafy greens and herbs.

1



Start by adding fresh fruits and vegetables.

### PREP TIPS

For best results, cut ingredients in 1-inch chunks. Place frozen ingredients in the cup last.

Do not go past the max fill line when loading the cup.

**CAUTION:** Remove the Pro Extractor Blades Assembly from the Single-Serve Cup upon completion of blending. Do not store ingredients before or after blending in the cup with the blade assembly attached. Some foods may contain active ingredients or release gases that will expand if left in a sealed container, resulting in excessive pressure buildup that can pose a risk of injury. For ingredient storage in the cup, only use Spout Lid to cover.

# CRUSHING IT HAS NEVER BEEN EASIER.

Ice, whole fruits, vegetables. Check, check, and check.  
With Total Crushing® Technology, blast through the toughest ingredients  
you can find and end up with smooth, delectable results, every time.

## TIPS FOR YOUR TOTAL CRUSHING® PITCHER

### LOADING TIPS

Load softer, water-dense ingredients on the bottom, and ice or frozen ingredients on top. This creates a vortex in the pitcher that leads to a smoother breakdown of frozen ingredients.

Top off with ice or frozen ingredients.

Next add any dry or sticky ingredients like seeds, powders, and nut butters.

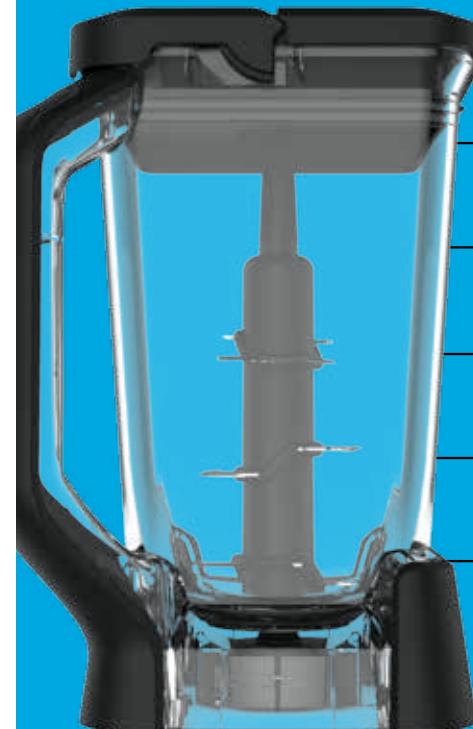
Pour in liquid or yogurt next. For thinner results or a juice-like drink, add more liquid.

Next add leafy greens and herbs.

Start by adding fresh fruits and vegetables.

### PREP TIPS

For best results, cut ingredients in 1-inch chunks. Do not place frozen ingredients first in the pitcher.



When loading the pitcher, make sure ingredients do not go past the max fill line.



# ORANGE BLUSH

**PREP:** 5 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 2 SERVINGS

## INGREDIENTS

1/2 cup watermelon chunks

3/4 cup orange juice

1 cup frozen strawberries

1/2 cup ice

JUICES  
& SMOOTHIES



## DIRECTIONS

- 1** Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2** Select SMOOTHIE.
- 3** Remove blades from cup after blending.



# TRAIL MIX IN A GLASS

**PREP:** 5 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 2 SERVINGS

## INGREDIENTS

1/4 cup raw unsalted almonds

1/4 cup raw unsalted pumpkin seeds

1 tablespoon raw sesame seeds

1/4 cup goji berries

1/4 cup pomegranate juice concentrate

1 1/4 cups unsweetened almond milk

3 tablespoons honey

1 cup ice

## DIRECTIONS

- 1** Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2** Select SMOOTHIE.
- 3** Remove blades from cup after blending.







# MANGO PROTEIN SHAKE

**PREP:** 5 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 2 SERVINGS

## INGREDIENTS

- 1 1/4 cups 1% milk
- 2 scoops vanilla protein powder
- 2 cups frozen mango chunks

## DIRECTIONS

- 1 Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2 Select SMOOTHIE.
- 3 Remove blades from cup after blending.





## COOL GINGER PEAR

**PREP:** 5 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 2 SERVINGS

### INGREDIENTS

1 ripe pear, cored, cut in quarters  
1/4-inch piece fresh ginger, peeled  
2 teaspoons fresh lemon juice  
2 1/4 cups cold water  
Honey, to taste

### DIRECTIONS

- 1 Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2 Select EXTRACT.
- 3 Remove blades from cup after blending.

## CRANBERRY OAT SOOTHER

**PREP:** 5 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 2 SERVINGS

### INGREDIENTS

1/2 cup walnut pieces  
1/3 cup whole-berry cranberry sauce  
1 cup oat milk  
1/4 teaspoon vanilla  
1 tablespoon honey  
Dash salt  
1 1/2 cups ice

### DIRECTIONS

- 1 Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2 Select EXTRACT.
- 3 Remove blades from cup after blending.





# COFFEE SOYMOOTHIE

**PREP:** 5 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 1 SERVING

## INGREDIENTS

1 cup strongly brewed coffee, chilled

$\frac{2}{3}$  cup silken tofu

4 teaspoons almond butter

$\frac{1}{4}$  teaspoon ground cardamom

2 tablespoons agave nectar

1 cup ice

## DIRECTIONS

- 1** Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2** Select SMOOTHIE.
- 3** Remove blades from cup after blending.

**DO NOT BLEND HOT INGREDIENTS.**





# APPLE PIE SMOOTHIE

**PREP:** 5 MINUTES  
**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP  
**MAKES:** 4 SERVINGS

## INGREDIENTS

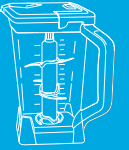
1 Golden Delicious apple,  
peeled, cored, cut in quarters  
1 cup unsweetened almond milk  
 $\frac{3}{4}$  teaspoon lemon juice  
1  $\frac{1}{2}$  teaspoons brown sugar  
 $\frac{1}{4}$  teaspoon ground cinnamon  
 $\frac{1}{8}$  teaspoon ground nutmeg  
 $\frac{1}{8}$  teaspoon salt  
1 cup ice

## DIRECTIONS

- 1 Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2 Select SMOOTHIE.
- 3 Remove blades from cup after blending.







# AUTUMN BALANCER

**PREP:** 15 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 4 SERVINGS

## INGREDIENTS

2 sweet potatoes, steamed, cooled

2 cups unsweetened almond milk

1/4 cup maple syrup

1 teaspoon salt

1 1/2 cups ice

## DIRECTIONS

**1** Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.

**2** Select SMOOTHIE.

**DO NOT BLEND HOT INGREDIENTS.**





## CHAI-SPICED EYE OPENER

**PREP:** 5 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 2 SERVINGS

### INGREDIENTS

- 1 ripe pear, cored, cut in quarters
- 1/4-inch piece fresh ginger, peeled
- 1 cup baby spinach
- 1 cup brewed chai tea, chilled
- 2 teaspoons fresh lemon juice
- Dash salt
- 1/2 cup frozen mango chunks

### DIRECTIONS

- 1 Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2 Select EXTRACT.
- 3 Remove blades from cup after blending.

**DO NOT BLEND HOT INGREDIENTS.**

## COCONUT MANGO QUENCHER

**PREP:** 5 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 2 SERVINGS

### INGREDIENTS

- 3/4 cup mango chunks
- 4 fresh mint leaves
- 2 1/4 cups coconut water

### DIRECTIONS

- 1 Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2 Select REFRESHER.
- 3 Remove blades from cup after blending.





## RISE & SHINE

**PREP:** 10 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 1 SERVING

### INGREDIENTS

- 1/2 Golden Delicious apple, peeled, cored, cut in half
- 2-inch piece English cucumber, cut in half
- 1/2 cup green grapes
- 1 teaspoon hemp hearts
- 3/4 cup kale leaves
- 4 mint leaves
- 1 teaspoon lemon juice
- 1/2 cup coconut water
- 1/2 cup ice

### DIRECTIONS

- 1 Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2 Select EXTRACT.
- 3 Remove blades from cup after blending.



# MORNING BERRY

**PREP:** 5 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 2 SERVINGS

## INGREDIENTS

1 medium ripe banana, cut in half

1 1/2 cups almond milk

3 tablespoons honey

2 tablespoons flaxseed

1 1/2 cups frozen mixed berries

## DIRECTIONS

- 1** Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2** Select EXTRACT.
- 3** Remove blades from cup after blending.







# CHERRY LIMEADE

**PREP:** 5 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 1 SERVING

## INGREDIENTS

1/2 cup frozen cherries

1 tablespoon lime juice

1 cup coconut water

## DIRECTIONS

- 1** Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2** Select REFRESHER.
- 3** Remove blades from cup after blending.





## PINEAPPLE MINT COCONUT REFRESHER

**PREP:** 5 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 1 SERVING

### INGREDIENTS

- 1/4 cup pineapple chunks
- 3 fresh mint leaves
- 1 cup coconut water
- 1/4 cup ice

### DIRECTIONS

- 1 Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2 Select REFRESHER.
- 3 Remove blades from cup after blending.

## GRAPE TARRAGON REFRESHER

**PREP:** 5 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 1 SERVING

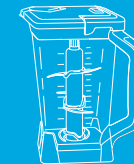
### INGREDIENTS

- 1/3 cup seedless green grapes
- 4 fresh tarragon leaves
- 1 cup maple water
- 1/4 cup ice

### DIRECTIONS

- 1 Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2 Select REFRESHER.
- 3 Remove blades from cup after blending.





# FRESH CITRUS MARGARITA

**PREP:** 5 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 4 SERVINGS

## INGREDIENTS

1 lime, peeled, cut in half, seeds removed

1 lemon, peeled, cut in quarters, seeds removed

1/3 cup orange juice

1/4 cup triple sec

2/3 cup tequila

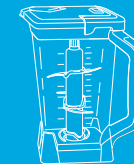
4 cups ice

## DIRECTIONS

**1** Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.

**2** Select FROZEN DRINK.





# TROPICAL COOLER

**PREP:** 10 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 8 SERVINGS

## INGREDIENTS

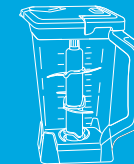
- 1 cup pineapple chunks
- 1/2 jalapeño pepper, seeds removed
- 1/2-inch piece fresh ginger, peeled
- 1/3 English cucumber, peeled, cut in quarters
- Juice of 1 1/2 limes
- 1 1/2 cups coconut water
- 1/2 cup silver tequila
- 3 tablespoons agave nectar
- 1/4 teaspoon ground coriander
- 3 1/2 cups frozen mango chunks
- 1 1/2 cups ice
- Cucumber slices, for garnish

## DIRECTIONS

- 1 Place all ingredients, except cucumber slices, into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select FROZEN DRINK.
- 3 Pour into glasses and garnish each with cucumber slices.







# STRAWBERRY DAIQUIRI

**PREP:** 10 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 5 SERVINGS

## INGREDIENTS

4 cups frozen strawberries

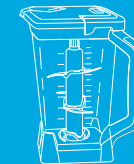
1 cup lime juice

1 cup light rum

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select FROZEN DRINK.





# JAMAICAN SCREWDRIIVER

**PREP:** 5 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 4 SERVINGS

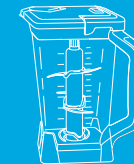
## INGREDIENTS

- 1/2 cup vodka
- 1/4 cup light rum
- 2 cups orange juice
- 1 cup frozen pineapple chunks
- 2 cups ice
- 4 orange slices, for garnish

## DIRECTIONS

- 1 Place all ingredients, except orange slices, into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select FROZEN DRINK.
- 3 Pour into chilled glasses and garnish with orange slices.





# PEAR GINGER SAKE MARTINI

**PREP:** 5 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 4 SERVINGS

## INGREDIENTS

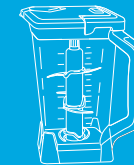
- 1 frozen pear, peeled, cored
- 1/2 teaspoon grated fresh ginger
- 2 cups pear juice
- 1/2 cup sake
- 1 tablespoon agave nectar
- 1 cup ice

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select FROZEN DRINK.







# WATERMELON BASIL SANGRIA

**PREP:** 10 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 6 SERVINGS

## INGREDIENTS

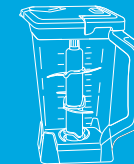
- 3 cups watermelon chunks
- 1/4 cup fresh basil, stems removed
- 2 limes, peeled, cut in half, seeds removed
- 1/2 cup brandy
- 1 cup dry white wine
- 3 tablespoons agave nectar
- 1 cup frozen peach slices
- 2 1/4 cups ice

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select FROZEN DRINK.







# LEM-MOSA

**PREP:** 5 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 6 SERVINGS

## INGREDIENTS

3 lemons, peeled, cut in half, seeds removed

4 fresh mint leaves

1 <sup>3</sup>/<sub>4</sub> cups dry white wine

2 tablespoons agave nectar

3 <sup>1</sup>/<sub>2</sub> cups ice

## DIRECTIONS

- 1** Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2** Select FROZEN DRINK.





# PASSION FRUIT MUSTARD DRESSING

**PREP:** 10 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 1 <sup>3</sup>/<sub>4</sub> CUPS

## INGREDIENTS

- 1/2 cup frozen passion fruit pulp, thawed
- 2 tablespoons Dijon mustard
- 1/4 cup rice wine vinegar
- 3 tablespoons honey
- 2 tablespoons fresh thyme, stems removed
- 1/2 teaspoon kosher salt
- 3 tablespoons extra virgin olive oil
- 3/4 cup fat-free sour cream

## DIRECTIONS

- 1 Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2 Select DRESSING.
- 3 Remove blades from cup after blending.





# BERRY DRESSING

**PREP:** 10 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 1 3/4 CUPS

## INGREDIENTS

- 1/4 cup blueberries
- 1/2 cup strawberries, stems removed
- 1/4 cup raspberries
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon kosher salt
- 3 tablespoons raspberry vinegar
- 2/3 cup extra virgin olive oil

## DIRECTIONS

- 1 Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2 Select DRESSING.
- 3 Remove blades from cup after blending.







# SUPREME GODDESS DRESSING

**PREP:** 15 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 2 CUPS

## INGREDIENTS

- 1/3 cup rice wine vinegar
- 3 cloves garlic, peeled
- 1/4 cup Dijon mustard
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 1/4 cup light mayonnaise
- 1/2 cup fresh flat-leaf parsley leaves
- 1/4 cup fresh tarragon leaves
- 1/4 cup fresh dill, stems removed
- 2 scallions, ends trimmed, cut in 1-inch pieces
- 1 cup nonfat cottage cheese
- 1/2 cup extra virgin olive oil

## DIRECTIONS

- 1 Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2 Select DRESSING.
- 3 Remove blades from cup after blending.







## SESAME GINGER DRESSING

**PREP:** 10 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 1 1/2 CUPS

### INGREDIENTS

- 1 small shallot, peeled, cut in half
- 1-inch piece fresh ginger, peeled
- 1/4 cup soy sauce
- 1/4 cup rice wine vinegar
- 1 tablespoon roasted sesame oil
- 1 cup grapeseed oil or other neutral vegetable oil

### DIRECTIONS

- 1** Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2** Select DRESSING.
- 3** Remove blades from cup after blending.

## FRESH HERB RANCH DRESSING

**PREP:** 15 MINUTES

**CHILL:** 1 HOUR

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 2 CUPS

### INGREDIENTS

- 1/3 cup buttermilk
- 1 cup mayonnaise
- 1 tablespoon lemon juice
- 1/4 cup fresh parsley leaves
- 12 fresh chives, cut in 2-inch pieces
- 2 tablespoons fresh tarragon leaves
- 1 clove garlic, peeled
- 1 teaspoon ground black pepper
- 1/2 teaspoon kosher salt

### DIRECTIONS

- 1** Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2** Select DRESSING.
- 3** Remove blades from cup after blending.
- 4** Chill in refrigerator for 1 hour before using.





# AVOCADO CAESAR DRESSING

**PREP:** 10 MINUTES

**CONTAINER:** 24-OUNCE SINGLE-SERVE CUP

**MAKES:** 2 CUPS

## INGREDIENTS

1 ripe avocado, peeled, cut in half, pit removed

3 cloves garlic, peeled

1/2 cup shredded Parmesan cheese

1/2 can (1 ounce) oil-cured anchovies

1/2 teaspoon ground black pepper

2 tablespoons fresh lemon juice

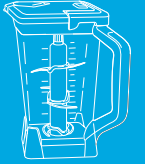
2 tablespoons apple cider vinegar

1 cup cold water

## DIRECTIONS

- 1 Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
- 2 Select DRESSING.
- 3 Remove blades from cup after blending.





# VANILLA PEPPERMINT ICE CREAM

**PREP:** 10 MINUTES **FREEZE:** 8 HOURS + 15 MINUTES-3 HOURS

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 6 SERVINGS

## INGREDIENTS

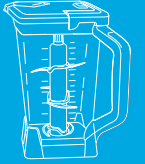
- 2 cups heavy cream
- 1 cup evaporated milk
- 10 round peppermint candies
- 1/4 cup powdered sugar
- 1/2 teaspoon peppermint extract
- 1 cup whole milk

## DIRECTIONS

- 1** Stir together the heavy cream and evaporated milk. Pour into ice cube trays and freeze for 8 hours or overnight.
- 2** Place peppermint candies, powdered sugar, peppermint extract, milk, and frozen cream cubes into the 72-ounce Total Crushing Pitcher.
- 3** Select ICE CREAM.
- 4** Remove mixture from the Total Crushing Pitcher and place in the freezer for at least 15 minutes before serving. If you prefer a hard ice cream consistency, pour mixture into a loaf pan and place in the freezer for 2 to 3 hours, or until hardened.

## SERVING SUGGESTION

Garnish with additional chopped candies.



# BLUEBERRY VANILLA CHIP FREEZE

**PREP:** 5 MINUTES

**FREEZE:** 15 MINUTES-3 HOURS

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 6 SERVINGS

## INGREDIENTS

1/2 cup white chocolate chips

3/4 cup light cream

1 teaspoon vanilla extract

2 tablespoons lemon juice

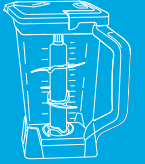
3 cups frozen blueberries

## DIRECTIONS

- 1** Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2** Select ICE CREAM.
- 3** Remove mixture from pitcher and place in the freezer for at least 15 minutes before serving. If you prefer a hard ice cream consistency, pour mixture into a loaf pan and place in the freezer for 2 to 3 hours, or until hardened.







# STRAWBERRY MINT SORBET

**PREP:** 5 MINUTES

**FREEZE:** 15 MINUTES-3 HOURS

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 2 SERVINGS

## INGREDIENTS

1 1/2 cups frozen strawberries

4 fresh mint leaves

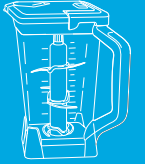
1/2 cup pomegranate juice

1 tablespoon coconut sugar

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select ICE CREAM.
- 3 Remove mixture from pitcher and place in the freezer for at least 15 minutes before serving. If you prefer a hard ice cream consistency, pour mixture into a loaf pan and place in the freezer for 2 to 3 hours, or until hardened.





# BLUEBERRY LEMON SORBET

**PREP:** 5 MINUTES

**FREEZE:** 15 MINUTES-3 HOURS

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 4 SERVINGS

## INGREDIENTS

1 <sup>3</sup>/<sub>4</sub> cups frozen blueberries

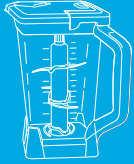
3 mint leaves

<sup>2</sup>/<sub>3</sub> cup lemonade

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select ICE CREAM.
- 3 Remove mixture from pitcher and place in the freezer for at least 15 minutes before serving. If you prefer a hard ice cream consistency, pour mixture into a loaf pan and place in the freezer for 2 to 3 hours, or until hardened.





## COCONUT PINEAPPLE SORBET

**PREP:** 10 MINUTES

**FREEZE:** 15 MINUTES-3 HOURS

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

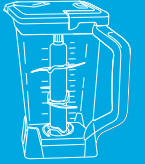
**MAKES:** 4 SERVINGS

### INGREDIENTS

- 2 cups frozen pineapple chunks
- 1 frozen ripe banana
- 2 tablespoons fresh lime juice
- 1 cup light coconut milk
- 2 tablespoons agave nectar
- 1 teaspoon grated fresh ginger

### DIRECTIONS

- 1** Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2** Select ICE CREAM.
- 3** Remove mixture from pitcher and place in the freezer for at least 15 minutes before serving. If you prefer a hard ice cream consistency, pour mixture into a loaf pan and place in the freezer for 2 to 3 hours, or until hardened.



## COFFEE SNOW CONES

**PREP:** 5 MINUTES

**FREEZE:** 8 HOURS

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 5 SERVINGS

### INGREDIENTS

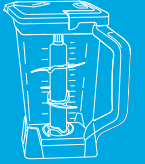
- 2 cups coffee, chilled
- 1/4 cup sugar
- 1 cup ice cubes

### DIRECTIONS

- 1** Stir together coffee and sugar. Pour into ice cube trays and freeze for 8 hours or overnight.
- 2** Place the ice cubes and 5 cups frozen coffee cubes into the 72-ounce Total Crushing Pitcher.
- 3** Select SNOW CONE.

**DO NOT BLEND HOT INGREDIENTS.**





# STRAWBERRY SNOW

**PREP:** 2 MINUTES

**CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER

**MAKES:** 4 SERVINGS

## INGREDIENTS

4 cups frozen strawberries

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select SNOW CONE.





**NINJA**<sup>®</sup>

**INTELLI-SENSE™ BLENDER DUO**<sup>®</sup>

**CT641\_Series\_IG\_35Recipe\_170707**

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