

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



NINJA Foodi

The pressure cooker
that crisps.™

45+ mouthwatering
recipes and charts for
unlimited possibilities



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Pressure, meet Crisp

What you're about to experience is a way of cooking that's never been done before. TenderCrisp™ Technology allows you to harness the speed of pressure cooking to quickly cook ingredients, then the revolutionary crisping lid gives your meals a crispy, golden finish that other pressure cookers can only dream of.

Pressure Lid

With this lid on, the Foodi™ is the ultimate pressure cooker. Transform the toughest ingredients into tender, juicy, and flavorful meals in an instant.



PRESSURE COOK

Pressurized steam infuses moisture into ingredients and quickly cooks them from the inside out.



STEAM

Steam infuses moisture, seals in flavor, and maintains the texture of your food.



SLOW COOK

Cook low and slow to create your favorite chilis and stews.



SEAR/SAUTÉ

Five stovetop temperature settings allow you to build flavor by searing, sautéing, simmering, and more.

Crisping Lid

Start or finish recipes by dropping this top to unleash super-hot, rapid-moving air around your food to crisp and caramelize to golden-brown perfection.



AIR CRISP

Want that crispy, golden, texture without all the fat and oil? Air Crisping is for you.



BAKE/ROAST

Don't waste time waiting for your oven to preheat. Make your favorite casseroles and roasted veggies in way less time.



BROIL

Finish off your meals by sealing in flavor and giving them just the right amount of caramelization or crispiness.



DEHYDRATE

Remove moisture from your favorite fruits, veggies, and meats to create delicious homemade chips and jerky.

The Art of TenderCrisp™

Start with pressure cooking. Finish with the crisping method of your choice. That's how you get TenderCrisp results.

The best part? There's more than one way to TenderCrisp.

You can start with ingredients that are frozen or fresh.

You can cook chicken, veggies, or fish. You can prepare your favorite chili or stew, too. But when you TenderCrisp, you always finish with a crispy, delicious twist.



TenderCrisp™ 101

Herb-Roasted Chicken

BEGINNER RECIPE ● ○ ○

PREP: 10 MINUTES | **TOTAL COOK TIME:** 66 MINUTES | **MAKES:** 6 SERVINGS

APPROX. PRESSURE BUILD: 10 MINUTES | **PRESSURE COOK:** 40 MINUTES | **PRESSURE RELEASE:** 1 MINUTE | **AIR CRISP:** 15 MINUTES

INGREDIENTS

1 Whole fresh (not frozen) uncooked chicken (6-7 pounds)
Juice of 2 lemons (1/4 cup lemon juice)
1/4 cup hot water
1/4 cup honey
2 tablespoons plus 2 teaspoons kosher salt, divided

1 tablespoon whole black peppercorns
5 sprigs fresh thyme
5 cloves garlic, peeled, smashed
1 tablespoon canola oil
2 teaspoons ground black pepper

DIRECTIONS



Remove packet of giblets, if included in cavity of the chicken. Rinse chicken and tie legs together with cooking twine.



In a small bowl, mix together lemon juice, hot water, honey, and 2 tablespoons salt. Pour mixture into the pot. Place whole peppercorns, thyme, and garlic in the pot.



Place chicken into the Cook & Crisp™ Basket and place basket in pot.



Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to high (HI). Set time to 40 minutes. Select START/STOP to begin.

TIP Use cooking spray in place of oil to evenly coat large cuts of protein in the Cook & Crisp Basket.



When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.



Brush chicken with canola oil or spray with cooking spray. Season with salt and pepper.



Close crisping lid. Select AIR CRISP, set temperature to 400°F, and set time to 15 minutes. Select START/STOP to begin. Cook until desired level of crispness is reached.



Cooking is complete when internal temperature reaches 165°F. Remove chicken from basket using the Ninja® roast lifters* (or 2 large serving forks). Let rest 10 minutes before serving.

*The Ninja roast lifters are sold separately on ninjaaccessories.com.

Questions? ninkakitchen.com

TenderCrisp™ 101 Sticky St. Louis Ribs

INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **TOTAL COOK TIME:** 41 MINUTES | **MAKES:** 4 SERVINGS
APPROX. PRESSURE BUILD: 6 MINUTES | **PRESSURE COOK:** 19 MINUTES | **PRESSURE RELEASE:** 1 MINUTE | **AIR CRISP:** 15 MINUTES

INGREDIENTS

1/4 cup barbecue spice rub	1 rack uncooked St. Louis ribs (3-3 1/2 pounds), cut in thirds (4 ribs per section)
2 tablespoons kosher salt	1/2 cup beer
2 tablespoons brown sugar	1 cup barbecue sauce

DIRECTIONS



In a small bowl, stir together barbecue spice rub, salt, and brown sugar. Season ribs evenly with spice mix.



Pour beer into pot. Place ribs into Cook & Crisp™ Basket and place basket in pot.



Assemble pressure lid, making sure the pressure release valve is in the SEAL position.



Select PRESSURE and set to HIGH. Set time to 19 minutes. Select START/STOP to begin.



When pressure cooking is complete, quick release pressure by turning the pressure release valve to the VENT position. Carefully remove pressure lid when unit has finished releasing pressure.



Close crisping lid. Select AIR CRISP, set temperature to 400°F, and set time to 15 minutes. Select START/STOP to begin.



After 10 minutes, open lid and liberally brush ribs with barbecue sauce. Close lid to resume cooking for 5 more minutes.



When internal temperature reaches 185°F, cooking is complete and ribs are ready to serve.

TIP The Ninja® roasting rack insert makes it easy to hold up the ribs while cooking. It is available for purchase on ninjaaccessories.com.

TenderCrisp™ 101

Panko-Crusted Cod with Quinoa

BEGINNER RECIPE ● ○ ○

PREP: 10 MINUTES | TOTAL COOK TIME: 25-27 MINUTES | MAKES: 4-6 SERVINGS

APPROX. PRESSURE BUILD: 8 MINUTES | PRESSURE COOK: 2 MINUTES | PRESSURE RELEASE: 1 MINUTE | BAKE/ROAST: 14-16 MINUTES

INGREDIENTS

1 1/2 cups white quinoa	1/4 cup fresh parsley, minced
3 teaspoons kosher salt, divided	Zest and juice of 2 lemons
1 1/2 cups water	4 fresh cod fillets (5-6 ounces each)
1 cup panko bread crumbs	1 bunch asparagus, stems trimmed
1/2 stick (1/4 cup) butter, melted	1 teaspoon extra virgin olive oil

DIRECTIONS



Place the quinoa, 1 teaspoon salt, and water into the pot.

Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to high (HI). Set time to 2 minutes. Select START/STOP to begin.

While quinoa is cooking, in a bowl, stir together the bread crumbs with butter, parsley, lemon zest and juice, and 1 teaspoon salt. Press panko mixture evenly onto the top of each cod fillet.

When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.



Toss the asparagus with olive oil and 1 teaspoon salt. Lay asparagus evenly on top of quinoa.

Place the reversible rack in the pot over the quinoa and asparagus, making sure it is in the higher position. Place the cod fillets on the rack, breading side up.

Close the crisping lid. Select BAKE/ROAST, set the temperature to 350°F, and set the time to 14 minutes. Select START/STOP to begin. Cook for up to an additional 2 minutes if necessary.

Cooking is complete when internal temperature reaches 145°F. Serve cod with quinoa and asparagus.

TenderCrisp™ 101

Baked Macaroni & Cheese

BEGINNER RECIPE ● O O

PREP: 10 MINUTES | **TOTAL COOK TIME:** 24 MINUTES | **MAKES:** 6-8 SERVINGS

APPROX. PRESSURE BUILD: 7 MINUTES | **PRESSURE COOK:** 0 MINUTES | **PRESSURE RELEASE:** 10 MINUTES | **AIR CRISP:** 7 MINUTES

INGREDIENTS

1 tablespoon baking soda	1 tablespoon ground black pepper
1/2 cup lemon juice	1 tablespoon onion powder
5 cups water	1 tablespoon garlic powder
1 box (16 ounces) dry elbow pasta	1 teaspoon mustard powder
1 cup heavy cream	2 cups panko or Italian bread crumbs
1 bag (16 ounces) shredded cheese	1 stick (1/2 cup) butter, melted
2 tablespoons kosher salt	

DIRECTIONS



Place baking soda and lemon juice into the pot. Stir until dissolved and bubbling has stopped. Add the water and dry pasta, stirring to incorporate.



Assemble pressure lid, making sure the pressure release valve is in the **SEAL** position. Select **PRESSURE** and set to low (LO). Set time to 0 minutes (the time the unit takes to pressurize is long enough to cook the pasta). Select **START/STOP** to begin.



When pressure cooking is complete, allow pressure to natural release for 10 minutes. After 10 minutes, quick release remaining pressure by moving the pressure release valve to the **VENT** position. Carefully remove lid when unit has finished releasing pressure.



Add remaining ingredients, except bread crumbs and butter, to the pot.



Stir well to melt cheese and ensure all ingredients are combined.



In a bowl, stir together the bread crumbs and melted butter. Cover pasta evenly with the mixture.



Close the crisping lid. Select **AIR CRISP**, set the temperature to 360°F, and set the time to 7 minutes. Select **START/STOP** to begin.



When cooking is complete, serve immediately.

TIP To make this mac & cheese more kid friendly, remove onion powder, garlic powder, and mustard powder, and serve the kids before adding the bread crumb topping.

TenderCrisp™ 101

Teriyaki Chicken, Broccoli & Rice

BEGINNER RECIPE ● ○ ○

PREP: 10 MINUTES | **TOTAL COOK TIME:** 28-32 MINUTES | **MAKES:** 2 SERVINGS

APPROX. PRESSURE BUILD: 8 MINUTES | **PRESSURE COOK:** 2 MINUTES | **PRESSURE RELEASE:** 10 MINUTES | **BROIL:** 8-12 MINUTES

INGREDIENTS

1 cup long-grain white rice, rinsed
1 1/4 cups chicken stock, divided
1/2 cup frozen mixed vegetables
2 teaspoons kosher salt, divided
2 teaspoons ground black pepper, divided
1 tablespoon Adobo seasoning

2 uncooked fresh boneless skinless chicken breasts (8 ounces each)
1 head broccoli, cut in 2-inch florets
1 tablespoon extra virgin olive oil
1/4 cup teriyaki sauce

DIRECTIONS



Place rice, 1 cup chicken stock, frozen vegetables, 1 teaspoon salt, 1 teaspoon pepper, and Adobo seasoning into the pot; stir to combine.



Place chicken breasts on reversible rack, making sure rack is in the higher position. Place rack inside pot over rice mixture.



Assemble pressure lid, making sure the pressure release valve is in the **SEAL** position. Select **PRESSURE** and set to high (HI). Set time to 2 minutes. Select **START/STOP** to begin.



While chicken and rice are cooking, toss broccoli in a bowl with the olive oil and remaining salt and pepper.



When pressure cooking is complete, allow pressure to natural release for 10 minutes. After 10 minutes, quick release any remaining pressure by turning the pressure release valve to the **VENT** position. Carefully remove lid when unit has finished releasing pressure.



Remove reversible rack with chicken from pot. Stir remaining 1/4 cup stock into rice. Place rack with chicken back into pot. Brush tops of chicken breasts liberally with teriyaki sauce. Add broccoli to rack around chicken.



Close crispin lid. Select **BROIL** and set time to 12 minutes. Select **START/STOP** to begin.



Check after 8 minutes for desired doneness. Cooking is complete when internal temperature of chicken reaches 165°F. Serve chicken with rice and broccoli.



TenderCrisp™ Frozen to Crispy

Procrastinators rejoice. With a Ninja® Foodi™ on your counter, frozen is the new fresh. Pressure cook frozen meats to quickly defrost and tenderize them at the same time. Then use the crisping lid to crisp your meal the way you want.

BUFFALO CHICKEN WINGS

BEGINNER RECIPE • 00

PREP: 10 MINUTES | **COOK:** 20 MINUTES | **MAKES:** 4-6 SERVINGS
APPROX. PRESSURE BUILD: 6 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

1/2 cup water
3 pounds frozen chicken wings,
drums and flats separated
3 tablespoons canola oil
3 tablespoons Buffalo sauce
3 teaspoons kosher salt

DIRECTIONS

- 1 Pour water into pot. Place wings into the Cook & Crisp™ Basket and place basket in pot.
- 2 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set HIGH. Set time to 5 minutes. Select START/STOP to begin.
- 3 When pressure cooking is complete, quick release the pressure by turning the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 4 Pat wings dry with paper towels and toss with 2 tablespoons oil in the basket.
- 5 Close crisping lid. Select AIR CRISP, set temperature to 390°F, and set time to 15 minutes. Select START/STOP to begin.
- 6 After 7 minutes, open lid, then lift basket and shake wings or toss them with silicone-tipped tongs. Lower basket back into pot and close lid to resume cooking.
- 7 While the wings are cooking, stir together Buffalo sauce and salt in a large mixing bowl.
- 8 When cooking is complete, transfer wings to the bowl with Buffalo sauce and toss to coat.



TIP Want to use fresh wings instead of frozen? Rather than pressure cooking, simply place fresh wings in the basket and toss with 2 tablespoons canola oil. Then Air Crisp at 390°F for 24-28 minutes.

FROZEN CHICKEN DINNER

INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **COOK:** 37-40 MINUTES | **MAKES:** 2 SERVINGS

APPROX. PRESSURE BUILD: 8 MINUTES | **PRESSURE RELEASE:** NATURAL 10 MINUTES

INGREDIENTS

2 tablespoons olive oil, divided
1 small onion, peeled, diced
1 cup wild rice blend
3 teaspoons kosher salt, divided
1 tablespoon Moroccan seasoning "Ras el Hanout"
 $\frac{3}{4}$ cup chicken stock

2 frozen chicken breasts (8-10 ounces each)
1 bag (12 ounces) green beans, trimmed
1 teaspoon black pepper
 $\frac{1}{4}$ cup fresh parsley, chopped
 $\frac{1}{4}$ cup honey mustard sauce

DIRECTIONS

- 1 Select SEAR/SAUTÉ and set to HIGH. Allow to preheat for 5 minutes.
- 2 After 5 minutes, add 1 tablespoon oil and onion. Cook, stirring occasionally, for 3 minutes, until onions are fragrant. Add wild rice, 2 teaspoons salt, and Moroccan seasoning. Cook, stirring frequently, until the rice is coated with oil and very shiny. Add chicken stock and stir to incorporate.
- 3 Place frozen chicken breasts on reversible rack, making sure rack is in the higher position. Place rack inside pot over rice mixture.
- 4 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 22 minutes. Select START/STOP to begin.
- 5 While chicken and rice are cooking, toss green beans in a bowl with the remaining oil, salt, and pepper.
- 6 When pressure cooking is complete, allow pressure to naturally release for 10 minutes. After 10 minutes, quick release any remaining pressure by turning the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 7 Lift reversible rack out of the pot. Stir parsley into rice, then add green beans directly on top of the rice.
- 8 Brush chicken breasts on all sides with honey mustard sauce, then return the reversible rack to the pot over rice and green beans.
- 9 Close crisping lid. Select BROIL and set time to 10 minutes. Select START/STOP to begin.
- 10 Cooking is complete when internal temperature reaches 165°F. Serve chicken with green beans and rice.

TIP This recipe is for frozen chicken only. To use fresh chicken, see the Choose Your Own TenderCrisp™ Adventure chart on pages 16-17.

MISO-GLAZED SALMON & BOK CHOY

INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **COOK:** 7-9 MINUTES | **MAKES:** 4 SERVINGS

APPROX. PRESSURE BUILD: 5 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

1 cup jasmine rice, rinsed
1 cup water, divided
4 frozen skinless salmon fillets (4 ounces, 1-inch thick each)
1 teaspoon kosher salt
2 tablespoons red miso paste
2 tablespoons butter, softened
2 heads baby bok choy, stems on, rinsed, cut in half
 $\frac{1}{4}$ cup mirin
1 teaspoon sesame oil
Sesame seeds, for garnish

DIRECTIONS

- 1 Place rice and $\frac{3}{4}$ cup water into the pot. Stir to combine. Place reversible rack in pot, making sure rack is in the higher position.
- 2 Season salmon with salt, then place on rack.
- 3 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 2 minutes. Select START/STOP to begin.
- 4 While salmon and rice are cooking, stir together miso and butter to form a paste. Toss bok choy with mirin and sesame oil.
- 5 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 6 Remove reversible rack with salmon from pot. Stir remaining $\frac{1}{4}$ cup water into rice. Place rack with salmon back into pot.
- 7 Gently pat salmon dry with paper towel, then spread miso butter evenly on top of the fillets. Add bok choy to the rack.
- 8 Close crisping lid. Select BROIL and set time to 7 minutes. Select START/STOP to begin, checking for doneness after 5 minutes.
- 9 When cooking is complete, remove salmon from rack and serve with bok choy and rice. Garnish with sesame seeds, if desired.



TIP Want to use fresh salmon instead of frozen? Pressure cook only the white rice. Add the fresh salmon fillets as instructed in step 6. At step 7, broil the salmon for up to 15 minutes, or until the internal temperature reaches 145°F.



TenderCrisp[™] Apps & Entrees

Pressure + crisp = unlimited flavor combinations.

Make everything from party favorites like nachos and wings to tender, chewy BBQ-style ribs and authentic street tacos.

Want to TenderCrisp your way?
Jump to page 88 for the TenderCrisp chart.

UPSIDE-DOWN LOADED CHICKEN NACHOS

ADVANCED RECIPE ●●●

PREP: 10 MINUTES | **COOK:** 25 MINUTES | **MAKES:** 8 SERVINGS
APPROX. PRESSURE BUILD: 12 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

6 frozen boneless skinless chicken breasts (8-12 ounces each)
2 jars (16 ounces) red salsa
1 can (14 ounces) refried beans
1 tablespoon kosher salt
1/4 cup taco seasoning
1/4 bag (4 ounces) tortilla chips, divided
1 1/2 bags (12 ounces) Mexican cheese blend, divided

TOPPINGS

Guacamole
Sour cream
Fresh scallions, sliced

DIRECTIONS

- 1 Place frozen chicken and salsa into the pot.
- 2 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 20 minutes. Select START/STOP to begin.
- 3 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 4 Using silicone-tipped utensils, shred the chicken in the pot. Add the refried beans, salt, and taco seasoning and stir well to incorporate.
- 5 Arrange half the tortilla chips evenly on top of the chicken mixture, then cover chips with half the cheese. Repeat with a second layer of the remaining tortilla chips topped with the remaining cheese.
- 6 Close crisping lid. Select AIR CRISP, set temperature to 360°F, and set time to 5 minutes. Select START/STOP to begin. For crispier results, add additional time.
- 7 When cooking is complete, garnish nachos with guacamole, sour cream, and scallions and serve.

WHOLE ROASTED SICILIAN CAULIFLOWER

INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **COOK:** 13 MINUTES | **MAKES:** 4 SERVINGS
APPROX. PRESSURE BUILD: 5 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

1/2 cup water
1 medium head cauliflower, leaves removed
1/4 cup olive oil
4 cloves garlic, peeled, minced
2 tablespoons capers, rinsed, minced
1 teaspoon crushed red pepper
1/2 cup grated Parmesan cheese
1 tablespoon fresh parsley, chopped, for garnish



DIRECTIONS

- 1 Place water and Cook & Crisp™ Basket in pot.
- 2 With a knife, cut an X into the head of cauliflower, slicing about halfway down. Place cauliflower into the basket.
- 3 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to LOW. Set time to 3 minutes. Select START/STOP to begin.
- 4 In a small bowl, stir together olive oil, garlic, capers, and crushed red pepper.
- 5 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 6 Spread the oil mixture evenly over the cauliflower, placing some of it into the center of the cauliflower. Sprinkle Parmesan cheese evenly over the cauliflower.
- 7 Close crisping lid. Select AIR CRISP, set temperature to 390°F, and set time to 10 minutes. Select START/STOP to begin.
- 8 When cooking is complete, transfer cauliflower to a serving platter using a large spatula. Garnish with fresh parsley.

TIP Since capers are briny, be sure to taste the cauliflower before adding salt to this dish.

POTATO WEDGES

BEGINNER RECIPE ●○○

PREP: 15 MINUTES | **COOK:** 15-21 MINUTES | **MAKES:** 4 SERVINGS
APPROX. PRESSURE BUILD: 6 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

1/2 cup water
4 Idaho potatoes, cut in 2-inch wedges
2 tablespoons extra virgin olive oil, divided
1 tablespoon fresh oregano leaves, minced
4 cloves garlic, peeled, minced
Juice of 1 lemon
2 teaspoons kosher salt
1 teaspoon ground black pepper

DIRECTIONS

- 1 Pour water into the pot. Place potatoes into the Cook & Crisp™ Basket and place basket into pot.
- 2 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to LOW. Set time to 3 minutes. Select START/STOP to begin.
- 3 While potatoes are cooking, stir together 1 tablespoon olive oil with oregano, garlic, lemon juice, salt, and pepper in a small bowl. Set aside.
- 4 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 5 Pour remaining olive oil over the potatoes in the basket, shaking to coat evenly.
- 6 Close the crisping lid. Select AIR CRISP, set temperature to 400°F, and set time to 18 minutes. Select START/STOP to begin. Check potatoes after 12 minutes. Continue cooking for up to 18 minutes for desired crispiness.
- 7 When cooking is complete, remove potatoes from basket. Toss with oregano dressing and serve.



TIP For crispier results, add another teaspoon of oil in step 5, and when Air Crisping, shake the basket or toss potatoes with silicone-tipped tongs every 6 minutes.

CARNITAS TACOS

INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **COOK:** 40 MINUTES | **MAKES:** 12 TACOS
APPROX. PRESSURE BUILD: 7 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

3 pounds uncooked boneless pork shoulder, cut in 1-inch cubes
9 cloves garlic, peeled, crushed
Juice and zest of 1 orange
2 teaspoons dried oregano (or 20 leaves fresh)
1 tablespoon kosher salt
2 teaspoons ground black pepper
2 teaspoons chili powder
1/2 large onion, peeled
3/4 cup chicken stock or vegetable stock
3 tablespoons agave nectar
2 tablespoons fresh cilantro or parsley, chopped
18 (6-inch) corn or flour tortillas, for serving

TOPPINGS

Avocado, sliced
Red onion, thinly sliced
Hot sauce
Sour cream
Lime wedges

DIRECTIONS

- 1 Place pork, garlic, orange juice and zest, oregano, salt, pepper, and chili powder in pot. Stir to combine.
- 2 Place onion and stock in pot.
- 3 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 20 minutes. Select START/STOP to begin.
- 4 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 5 Using silicone-tipped tongs, remove onion from pot and shred pork. Then, select SEAR/SAUTÉ and set to MD:HI. Allow pork to simmer for 10 minutes, or until the liquid in pot is reduced, stirring occasionally.
- 6 Once liquid is reduced, stir agave nectar into the shredded pork. Close crisping lid. Select BROIL and set time to 8 minutes. Select START/STOP to begin.
- 7 When cooking is complete, stir in cilantro or parsley and add salt if needed. Place carnitas into tortillas and assemble with your favorite toppings.

BUFFALO CAULIFLOWER BITES

ADVANCED RECIPE ●●●

PREP: 10 MINUTES | **CHILL:** 30 MINUTES | **COOK:** 42 MINUTES | **MAKES:** 6 SERVINGS
APPROX. PRESSURE BUILD: 6 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

2 heads cauliflower, trimmed, cut in 2-inch florets
1 1/2 cups water, divided
1 1/2 cups cornstarch
1/2 cup all-purpose flour
2 teaspoons baking powder
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon kosher salt
1 teaspoon black pepper
2 eggs
1/3 cup buffalo wing sauce

DIRECTIONS

- 1 Place cauliflower and 1/2 cup water into the pot.
- 2 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to LOW. Set time to 2 minutes. Select START/STOP to begin.
- 3 When pressure cooking is complete, quick release the pressure by turning the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure. Drain cauliflower and chill in refrigerator until cooled, about 10 minutes.
- 4 Whisk together cornstarch, flour, baking powder, garlic powder, onion powder, salt, and pepper. Whisk in eggs and 1 cup water until batter is smooth. Add chilled cauliflower to bowl with batter and gently toss until well coated. Transfer coated cauliflower to baking sheet and chill in freezer for 20 minutes or until firm.
- 5 Close crisping lid. Preheat the unit by selecting AIR CRISP, setting the temperature to 360°F, and setting the time to 5 minutes.
- 6 Meanwhile, arrange a third of the cauliflower in an even layer in the bottom of the Cook & Crisp™ Basket. After 5 minutes, place basket into the pot.
- 7 Close crisping lid. Select AIR CRISP, set temperature to 360°F, and set time to 20 minutes. Select START/STOP to begin. When first batch of cauliflower is crisp and golden, transfer to a bowl. Repeat with the remaining chilled cauliflower or freeze for use later.
- 8 When cooking is complete, microwave hot sauce for 30 seconds, then toss with cooked cauliflower. Serve immediately.



STUFFED PEPPERS

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **COOK:** 30 MINUTES | **MAKES:** 6 SERVINGS
APPROX. PRESSURE BUILD: 8 MINUTES | **PRESSURE RELEASE:** NATURAL 10 MINUTES

INGREDIENTS

1 tablespoon garlic powder
1 teaspoon black pepper
1 tablespoon ground cinnamon
1/2 teaspoon ground cloves
1 1/2 tablespoons kosher salt, divided
3 tablespoons paprika
1 1/2 teaspoons ground cumin
1 pound uncooked ground beef
1 small onion, peeled, finely chopped
1 cup brown rice
1 cup chicken stock
1/4 cup dry white wine
4 large bell peppers, seeds and stems removed, tops chopped
1 cup whole cashews, chopped
1/2 cup fresh parsley, chopped

DIRECTIONS

- 1 In a small mixing bowl, stir together the garlic powder, black pepper, cinnamon, cloves, 1 1/2 teaspoons salt, paprika, and cumin; set aside.
- 2 Add beef, onion, rice, stock, wine, and 2 tablespoons spice mix to the pot, breaking apart meat.
- 3 Assemble pressure lid, making sure the pressure release valve is in the **SEAL** position. Select **PRESSURE** and set to **HIGH**. Set time to 15 minutes. Select **START/STOP** to begin.
- 4 When pressure cooking is complete, naturally release the pressure for 10 minutes, then quick release any remaining pressure by moving the pressure release valve to the **VENT** position. Carefully remove lid when unit has finished releasing pressure.
- 5 Stir meat mixture, then add chopped pepper tops, cashews, fresh parsley, and remaining salt. Using a rubber or wooden spoon, stuff mixture into the 4 bell peppers.
- 6 Place stuffed peppers in the pot. Close crisping lid. Select **BAKE/ROAST**, set temperature to 360°F, and set time to 15 minutes. Select **START/STOP** to begin.
- 7 When cooking is complete, serve immediately.

TIP Save remaining spice blend and use it for roasting vegetables or seasoning fish.

TEX-MEX MEATLOAF

INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **COOK:** 30 MINUTES | **MAKES:** 6-8 SERVINGS
APPROX. PRESSURE BUILD: 6 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

1 pound uncooked ground beef
1 egg
1 bell pepper, diced
1/2 jalapeño pepper, seeds removed, minced
1 small onion, peeled, diced
3 corn tortillas, roughly chopped
1 tablespoon garlic powder
2 teaspoons ground cumin
2 teaspoons chili powder
1 teaspoon cayenne pepper
2 teaspoons kosher salt
1/4 cup fresh cilantro leaves
1/4 barbecue sauce, divided
1 cup water
1 cup corn chips, crushed

DIRECTIONS

- 1 Stir together beef, egg, bell pepper, jalapeño pepper, onion, tortillas, spices, cilantro, and 2 tablespoons barbecue sauce in a large mixing bowl.
- 2 Place meat mixture in the Ninja® loaf pan* (or an 8 1/2-inch loaf pan) and cover tightly with aluminum foil.
- 3 Pour water into pot. Place the loaf pan on the reversible rack, making sure rack is in the lower position. Place rack with pan in pot.
- 4 Assemble pressure lid, making sure the pressure release valve is in the **SEAL** position. Select **PRESSURE** and set to **HIGH**. Set time to 15 minutes. Select **START/STOP** to begin.
- 5 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the **VENT** position. Carefully remove lid when unit has finished releasing pressure.
- 6 Carefully remove foil from loaf pan and close crisping lid. Select **BAKE/ROAST**, set temperature to 360°F, and set time to 15 minutes. Select **START/STOP** to begin.
- 7 While the meatloaf is cooking, stir together the crushed corn chips and 2 tablespoons barbecue sauce in a bowl.
- 8 After 7 minutes, open lid and top meatloaf with the corn chip mixture. Close lid to resume cooking.
- 9 When cooking is complete, remove meatloaf from pot and allow to cool for 10 minutes before serving.

*The Ninja loaf pan is sold separately on ninjaaccessories.com.



TenderCrisp™ 360 Meals

Take full advantage of the Foodi's cooking capabilities to create wholesome, delicious home-cooked meals.

We're talking grains on the bottom, and your favorite protein and veggies roasting above them on the reversible rack.

Browse our collection of recipes to serve a complete, flavorful, multi-textured meal in no time.

CRISPY CHICKEN THIGHS WITH CARROTS & RICE PILAF

BEGINNER RECIPE • 00

PREP: 10 MINUTES | **COOK:** 14 MINUTES | **MAKES:** 4 SERVINGS
APPROX. PRESSURE BUILD: 7 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

1 box (6 ounces) rice pilaf
1 3/4 cups water
1 tablespoon butter
4 uncooked bone-in skin-on chicken thighs
2 tablespoons honey, warmed
1/2 teaspoon smoked paprika
1/2 teaspoon ground cumin
2 teaspoons kosher salt, divided
4 carrots, peeled, cut in quarters lengthwise
1 tablespoon extra virgin olive oil
2 teaspoons poultry spice

DIRECTIONS

- 1 Place rice pilaf, water, and butter into pot; stir to incorporate.
- 2 Place reversible rack in the pot, making sure rack is in the higher position. Place chicken thighs onto the rack.
- 3 Assemble pressure lid, making sure the pressure release valve is in the **SEAL** position. Select **PRESSURE** and set to **HIGH**. Set time to 4 minutes. Select **START/STOP** to begin.
- 4 While chicken and rice are cooking, stir together warm honey, smoked paprika, cumin, and 1 teaspoon salt. Set aside.
- 5 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the **VENT** position. Carefully remove lid when unit has finished releasing pressure.
- 6 Place carrots onto the rack. Brush carrots with seasoned honey. Brush chicken with olive oil, then season evenly with poultry spice and remaining salt.
- 7 Close crisping lid. Select **BROIL** and set time to 10 minutes. Select **START/STOP** to begin.
- 8 When cooking is complete, serve chicken with carrots and rice.

STEAK, MASHED POTATOES & ASPARAGUS

BEGINNER RECIPE ● ○ ○

PREP: 10 MINUTES | **COOK:** 9-13 MINUTES | **MAKES:** 2-4 SERVINGS
APPROX. PRESSURE BUILD: 9 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

5 Russet potatoes, peeled, cut in 1/2-inch pieces
1/2 cup water
1/2 stick (1/4 cup) butter
1/2 cup heavy cream
1 cup shredded cheddar cheese
1 tablespoon plus 2 teaspoons kosher salt, divided
3 teaspoons ground black pepper, divided
2 **frozen** New York strip steaks (12 ounces each, 1 1/2 inches thick)
1 bunch asparagus, trimmed
1 tablespoon olive oil

WANT TO USE FRESH STEAKS INSTEAD OF FROZEN?

Don't pressure cook them—just add them to the rack over the mashed potatoes as instructed in step 7. Broil the fresh steaks until internal temperature is at least 130°F. Flip them over halfway through broiling.

DIRECTIONS

- 1 Place potatoes and water into the pot.
- 2 Place the reversible rack in the pot over potatoes, making sure rack is in the higher position. Season steaks with 1 tablespoon salt and 1 teaspoon pepper, then place them on the rack.
- 3 Assemble pressure lid, making sure the pressure release valve is in the **SEAL** position. Select **PRESSURE** and set to high (HI). Set time to 1 minute. Select **START/STOP** to begin.
- 4 While the unit is pressure cooking, toss the asparagus with olive oil, 1 teaspoon salt, and 1 teaspoon black pepper.
- 5 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the **VENT** position. Carefully remove lid when unit has finished releasing pressure.
- 6 Remove rack with steaks from pot and pat steaks dry. Mash potatoes with butter, cream, cheese, 1 teaspoon salt, and 1 teaspoon pepper, using a mashing utensil that won't scratch the nonstick surface of the pot.
- 7 Return rack with steaks to pot over mashed potatoes. Place asparagus on rack next to steaks. Close crisping lid. Select **BROIL** and set time to 8 minutes for medium steak or 12 minutes for well-done. Select **START/STOP** to begin.
- 8 When cooking is complete, remove steaks from rack and allow to rest for 5 minutes before serving with mashed potatoes and asparagus.



ITALIAN SAUSAGE WITH ROASTED CARROTS, PEPPERS & ONIONS

INTERMEDIATE RECIPE ●●○

◆ DELUXE RECIPE (Uses Deluxe Reversible Rack)

PREP: 15 MINUTES | COOK: 24 MINUTES | MAKES: 6 SERVINGS

APPROX. PRESSURE BUILD: 10 MINUTES | PRESSURE RELEASE: QUICK

INGREDIENTS

2 boxes rice pilaf, seasoning packets included
2 1/2 cups water
3 tablespoon unsalted butter
2 tablespoons olive oil
1 tablespoon honey
2 teaspoons dry oregano
1 tablespoon kosher salt
2 teaspoons ground black pepper
1 white onion, peeled, thinly sliced
2 bell peppers, thinly sliced
3 carrots, peeled, cut in half then in 2-inch chunks
6 uncooked mild Italian sausages

DIRECTIONS

- 1 Place rice pilaf, pilaf seasoning, water, and butter in the pot.
- 2 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 4 minutes. Select START/STOP to begin.
- 3 Meanwhile, whisk together the olive oil, honey, oregano, salt, and black pepper in a bowl. Toss the onion, bell peppers, and carrots in the mixture.
- 4 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 5 Stir the rice, then place the Deluxe Reversible Rack in the pot over the rice in the lower position (without the deluxe layer installed). Place vegetables on rack.
- 6 Close crisping lid. Select AIR CRISP, set temperature to 375°F, and set time to 10 minutes. Press START/STOP to begin.
- 7 When cooking is complete, stir the vegetables. Install the deluxe layer on the rack, then place sausages on the deluxe layer. Close lid. Select AIR CRISP, set temperature to 390°F, and set time to 10 minutes. Select START/STOP to begin.
- 8 After 5 minutes, flip the sausages, then close the lid to resume cooking.
- 9 When cooking is complete, serve immediately.

DIRTY RICE WITH CHICKEN & SHRIMP

INTERMEDIATE RECIPE ●●○

◆ DELUXE RECIPE (Uses Deluxe Reversible Rack)

PREP: 15 MINUTES | COOK: 23-24 MINUTES | MAKES: 4 SERVINGS

APPROX. PRESSURE BUILD: 6 MINUTES | PRESSURE RELEASE: QUICK

INGREDIENTS

3 tablespoons olive oil, divided
3 cloves garlic, peeled, minced
1 white onion, peeled, diced
3 celery stalks, diced
3 tablespoons kosher salt, divided
6 ounces smoked andouille sausage (approx. 2 sausages), quartered then diced
1 tablespoon dry oregano
1/4 cup Cajun seasoning blend, divided
1 1/2 cup long-grain rice
2 cups chicken stock
2 tablespoons tomato paste
15 ounces (1 can) crushed tomatoes
4 uncooked bone-in, skin-on chicken thighs
2 bell peppers, thinly sliced
1/2 pound frozen shrimp (about 16 shrimp)

DIRECTIONS

- 1 Select SEAR/SAUTÉ and set to MD:HI. Select START/STOP to begin. Allow to preheat for 5 minutes.
- 2 After 5 minutes, add 2 tablespoons olive oil, garlic, onion, celery, and 1 tablespoon salt to the pot. Cook for 2 minutes, stirring occasionally.
- 3 Add the sausage, oregano, and 2 tablespoons Cajun seasoning. Cook for 2 minutes, stirring occasionally.
- 4 Add the rice, stirring gently to toast it for about 1 minute.
- 5 Select START/STOP to turn off SEAR/SAUTÉ. Add chicken stock, tomato paste, and crushed tomatoes. Stir to incorporate well.
- 6 Season the chicken thighs with 1 tablespoon kosher salt and 1 tablespoon Cajun seasoning. Place the Deluxe Reversible Rack in the pot over the rice mixture in the lower position (without the deluxe layer installed), and place chicken on rack.
- 7 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 5 minutes. Select START/STOP to begin.
- 8 Meanwhile, in a large bowl, toss together bell peppers and frozen shrimp with 1 tablespoon olive oil and 1 tablespoon Cajun seasoning.
- 9 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 10 Use tongs to remove the chicken from the rack, then place the peppers and shrimp on the rack. Close crisping lid. Select AIR CRISP, set temperature to 390°F, and set time to 20 minutes.
- 11 After 10 minutes, mix the shrimp and peppers. Install the deluxe layer on the rack, then place chicken on the deluxe layer. Close lid to resume cooking.
- 12 When cooking is complete, remove the entire rack and fluff the rice. Serve immediately.

GARLIC SHRIMP WITH RISOTTO PRIMAVERA

INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **COOK:** 27 MINUTES | **MAKES:** 4-5 SERVINGS

APPROX. PRESSURE BUILD: 6 MINUTES | **PRESSURE RELEASE:** NATURAL 10 MINUTES

INGREDIENTS

2 tablespoons olive oil, divided
1 small onion, peeled, finely diced
4 cloves garlic, peeled, minced, divided
3 teaspoons kosher salt, divided
5 1/2 cups chicken or vegetable stock
2 cups Arborio rice
32 uncooked jumbo shrimp (fresh or defrosted), peeled, deveined
2 teaspoons garlic powder
1 teaspoon ground black pepper
1/2 teaspoon crushed red pepper (optional)
2 tablespoons butter
Juice of 1 lemon
1 bunch asparagus, trimmed, cut in 1-inch pieces
1 1/2 cups grated Parmesan cheese, plus more for serving

DIRECTIONS

- 1 Select SEAR/SAUTÉ and set to MD:HI. Select START/STOP to begin. Allow to preheat for 5 minutes.
- 2 Add 1 tablespoon oil and onion to pot. Sauté until softened, about 5 minutes. Add half the garlic and cook until fragrant, about 1 minute. Season with 2 teaspoons salt.
- 3 Add stock and rice to pot.
- 4 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 7 minutes. Select START/STOP to begin.
- 5 While rice is cooking, toss shrimp in the remaining oil, garlic, salt, garlic powder, black pepper, and crushed red pepper in a mixing bowl.
- 6 When pressure cooking is complete, allow pressure to natural release for 10 minutes. After 10 minutes, quick release remaining pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 7 Stir butter, lemon juice, and asparagus into the rice until evenly incorporated.
- 8 Place reversible rack inside pot over risotto, making sure rack is in the higher position. Place half of the shrimp on rack.
- 9 Close crisping lid. Select BROIL and set time to 7 minutes. Select START/STOP to begin.
- 10 Repeat steps 8 and 9 with the remaining shrimp. When cooking is complete, remove rack from pot. Stir Parmesan into the risotto. Top with shrimp and Parmesan and serve immediately.

CHICKEN PARMESAN WITH PENNE & BROCCOLINI

INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **COOK:** 23-24 MINUTES | **MAKES:** 4 SERVINGS

APPROX. PRESSURE BUILD: 6 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

1 pound uncooked penne pasta
4 cups + 2 tablespoons water, divided
4 teaspoons kosher salt, divided
4 uncooked chicken cutlets (4 ounces each)
2 eggs, beaten
1 cup all-purpose flour
1 cup seasoned bread crumbs
1/2 cup grated Parmesan cheese, plus more for garnish
1 jar (24 ounces) marinara sauce, 1/4 cup reserved
1 bunch broccolini, cut in 1-inch pieces
2 tablespoons olive oil
1 cup mozzarella cheese
Fresh parsley, minced, for garnish

DIRECTIONS

- 1 Place pasta, 4 cups water, and 2 teaspoons salt into the pot.
- 2 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 2 minutes. Select START/STOP to begin.
- 3 While pasta is cooking, place flour and remaining salt in a shallow bowl and stir to combine. Add eggs and 2 tablespoons water to another bowl, whisking to combine. Place bread crumbs and Parmesan cheese into a third bowl.
- 4 Working in small batches, toss chicken in flour. Tap off excess, then coat chicken in egg wash. Transfer chicken to bread crumbs, tossing well to evenly coat. Set aside.
- 5 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 6 Pour marinara sauce over the cooked penne, reserving 1/4 cup sauce. Add broccolini and stir to incorporate.
- 7 Place reversible rack inside pot over the pasta, making sure rack is in the higher position. Place the breaded chicken on the rack and brush with oil.
- 8 Close crisping lid. Select AIR CRISP, set temperature to 325°F, and set time to 18 minutes. Press START/STOP to begin.
- 9 When cooking is complete, spread remaining 1/4 cup sauce on top of chicken. Top with mozzarella.
- 10 Close crisping lid. Select BROIL and set time to 4 minutes. Select START/STOP to begin.
- 11 Check for doneness after 3 minutes. When cooking is complete, top chicken with fresh parsley.

HONEY TERIYAKI CHICKEN BREAST WITH BROCCOLI & MASHED SWEET POTATOES

INTERMEDIATE RECIPE ●●○

DR DELUXE RECIPE (Uses Deluxe Reversible Rack)

PREP: 20 MINUTES | **COOK:** 20-25 MINUTES | **MAKES:** 4-6 SERVINGS
APPROX. PRESSURE BUILD: 10 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

4-5 large sweet potatoes, peeled, cut in 1-inch cubes
1/4 cup water
3/4 cup unsweetened coconut milk
8 uncooked boneless, skinless chicken breasts (6-8 ounces each)
2 tablespoons kosher salt, divided
1 teaspoon ground white pepper, divided
1/2 cup teriyaki glaze

1/2 cup honey
1/4 cup soy sauce
2 tablespoons sesame oil (or olive oil)
2 teaspoons rice vinegar (or apple cider vinegar)
1 tablespoon toasted sesame seeds
1 head broccoli, cut in 1-inch florets
1/4 cup unsalted butter
1 tablespoon ground ginger

DIRECTIONS

- 1 Place potatoes, water, and coconut milk in the pot. Place the Deluxe Reversible Rack in the pot over the potatoes in the lower position (without the deluxe layer installed).
- 2 Season chicken with salt and pepper and place on the rack.
- 3 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 10 minutes. Select START/STOP to begin.
- 4 Meanwhile, whisk together teriyaki glaze and honey in a small bowl.
- 5 In a separate small bowl, whisk together soy sauce, oil, vinegar and sesame seeds. Toss broccoli in the mixture and set aside.
- 6 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.

- 7 Remove chicken from rack and remove rack from pot. Mash potatoes with 1 tablespoon salt, 1/2 teaspoon pepper, butter, and ginger, using a rubber coated mashing utensil.
- 8 Place rack back in pot in the lower position, and place broccoli on rack. Install the Deluxe layer on the rack, then place chicken on the deluxe layer. Brush top of chicken liberally with half the teriyaki sauce mixture.
- 9 Close crisping lid. Select BROIL and set time to 15 minutes. Select START/STOP to begin.
- 10 After 10 minutes, flip chicken and brush with remaining teriyaki sauce mixture. Close lid to resume cooking.
- 11 After 5 more minutes, check chicken to see if your desired level of doneness is achieved. If not, cook up to 5 more minutes, checking frequently.
- 12 When cooking is complete, remove chicken from rack and allow to rest for 5 minutes before serving.

SHRIMP & GRITS

ADVANCED RECIPE ●●●

PREP: 10 MINUTES | **COOK:** 14 MINUTES | **MAKES:** 4 SERVINGS
APPROX. PRESSURE BUILD: 6 MINUTES | **PRESSURE RELEASE:** NATURAL 10 MINUTES

INGREDIENTS

5 cups water, divided
1 cup grits (or coarse grind cornmeal)
3 teaspoons kosher salt, divided
16 frozen uncooked jumbo shrimp, peeled, deveined, patted dry
Juice of 1 lemon
1 teaspoon olive oil
2 cloves garlic, peeled, minced
1 teaspoon chili powder
1 teaspoon garlic powder
1 teaspoon black pepper
1 stick (1/2 cup) butter, cut in 8 pieces
1/4 cup grated Parmesan cheese
2 tablespoons fresh parsley, chopped, for garnish
2 scallions, thinly sliced, for garnish

DIRECTIONS

- 1 Pour 1 cup water into the pot.
- 2 Place grits, 2 teaspoons salt, and remaining 4 cups water into the Ninja® multi-purpose pan* (or an 8-inch baking pan). Stir to combine.
- 3 Place pan onto the reversible rack, making sure rack is in the lower position. Place rack with pan in pot.
- 4 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 4 minutes. Select START/STOP to begin.
- 5 While grits are cooking, place shrimp in a medium bowl and toss them with lemon juice, olive oil, garlic, chili powder, garlic powder, pepper, and remaining salt. Coat thoroughly; set aside.
- 6 When pressure cooking is complete, allow pressure to natural release for 10 minutes. After 10 minutes, quick release remaining pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 7 Stir the butter and cheese into the grits until completely melted.
- 8 Lay shrimp on top of grits and close crisping lid.
- 9 Select BAKE/ROAST, set temperature to 375°F, and set time to 10 minutes. Select START/STOP to begin.
- 10 When cooking is complete, garnish with parsley and scallions and serve.

*The Ninja multi-purpose pan is sold separately on ninjaaccessories.com.

Questions? ninkakitchen.com

SHORT RIBS & ROOT VEGETABLES

INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **COOK:** 1 HOUR | **MAKES:** 4-6 SERVINGS
APPROX. PRESSURE BUILD: 10 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

6 uncooked bone-in beef short ribs (about 3 pounds), trimmed of excess fat and silver skin
2 teaspoons kosher salt, divided
2 teaspoons black pepper, divided
2 tablespoons olive oil, divided
1 onion, peeled, chopped
1/4 cup Marsala wine

1/4 cup beef broth
2 tablespoons brown sugar
3 cloves garlic, peeled, minced
2 tablespoons fresh thyme, minced, divided
3 carrots, peeled, cut in 1-inch pieces
3 parsnips, peeled, cut in 1-inch pieces
1 cup pearl onions
1/4 cup fresh parsley, minced

DIRECTIONS

- 1 Season short ribs on all sides with 1 teaspoon salt and 1 teaspoon pepper. Select SEAR/SAUTÉ and set to HIGH. Select START/STOP to begin. Heat 1 tablespoon oil in the pot for 3 minutes.
- 2 After 3 minutes, add short ribs to pot and cook until browned on all sides, about 10 minutes.
- 3 Add onion, wine, broth, brown sugar, garlic, 1 tablespoon thyme, 1/2 teaspoon salt, and 1/2 teaspoon pepper to pot.
- 4 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 40 minutes. Select START/STOP to begin.
- 5 Toss carrots, parsnips, and pearl onions with remaining oil, thyme, salt, and pepper.
- 6 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 7 Place the reversible rack inside pot over ribs, making sure rack is in the higher position. Place vegetable mixture on rack.
- 8 Close crisping lid. Select BAKE/ROAST, set temperature to 350°F, and set time to 15 minutes. Select START/STOP to begin.
- 9 Once vegetables are tender and roasted, transfer them and the ribs to a serving tray and tent loosely with aluminum foil to keep warm.
- 10 Select SEAR/SAUTÉ and set to HIGH. Bring liquid in pot to simmer for 5 minutes. Transfer to bowl and let sit for 2 minutes, then spoon off top layer of fat. Stir in parsley.
- 11 When cooking is complete, serve sauce with vegetables and ribs.

TIP If you want to ensure the vegetables do not fall through reversible rack during cooking, cover it with aluminum foil in step 7 before adding vegetables.



GRAINS, GREENS & TOFU BOWL

INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **MARINATE:** 15 MINUTES | **COOK:** 25 MINUTES | **MAKES:** 4-6 SERVINGS
APPROX. PRESSURE BUILD: 6 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

1/4 cup plus 2 tablespoons soy sauce, divided
3 tablespoons mirin, divided
1 tablespoon brown sugar
1 tablespoon plus 2 teaspoons toasted sesame oil, divided
1 teaspoon fish sauce
1 teaspoon garlic powder
1 block (14 ounces) super-firm tofu, drained, cut in 1/2-inch cubes
1/2 cup farro, rinsed
1/2 cup wild rice, rinsed
1 cup vegetable stock or water
1 bunch kale or collard greens (6 ounces), sliced

TOPPINGS

Shredded carrots
Pickled garden vegetables
Kimchi
Avocado, sliced
Thai peanut dressing
Steamed edamame

DIRECTIONS

- 1 In a large bowl, stir together 2 tablespoons soy sauce, 1 tablespoon mirin, brown sugar, 2 teaspoons sesame oil, fish sauce, and garlic powder. Add tofu and coat in the marinade. Let marinate for at least 15 minutes.
- 2 Place farro, wild rice, stock or water, kale, remaining soy sauce, mirin, and sesame oil to the pot.
- 3 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 10 minutes. Select START/STOP to begin.
- 4 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 5 Place reversible rack inside pot over the rice, making sure rack is in the higher position. Cover rack with aluminum foil, then place tofu on rack.
- 6 Close crisping lid. Select AIR CRISP, set temperature to 325°F, and set time to 15 minutes. Select START/STOP to begin. Halfway through cooking, flip the tofu.
- 7 When cooking is complete, add tofu to the grains and greens and serve with your favorite toppings.

TIP You can swap out the tofu for a 3/4-pound chicken breast cut in 1/2-inch cubes.

CHINESE BBQ PORK WITH GINGER COCONUT SWEET POTATOES

INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **COOK:** 14-19 MINUTES | **MAKES:** 4 SERVINGS
APPROX. PRESSURE BUILD: 10 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

3 sweet potatoes, peeled, cut in 1-inch cubes
1/4 cup water
1/2 cup unsweetened coconut milk
4 frozen uncooked boneless pork chops (8 ounces each)
1/4 cup hoisin sauce
1/3 cup honey
1 1/2 tablespoons soy sauce
1 teaspoon Chinese five spice powder
1/2 stick (1/4 cup) butter
1 tablespoon fresh ginger, peeled, minced
1 teaspoon kosher salt
1/2 teaspoon white pepper

DIRECTIONS

- 1 Place potatoes, water, and coconut milk into the pot. Place reversible rack inside pot over potatoes, making sure rack is in the higher position.
- 2 Place pork chops on rack.
- 3 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 4 minutes. Select START/STOP to begin.
- 4 While pork chops and potatoes are cooking, whisk together hoisin sauce, honey, soy sauce, and Chinese five spice powder.
- 5 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 6 Remove rack with pork from pot. Mash sweet potatoes with butter, ginger, salt, and pepper, using a mashing utensil that won't scratch the nonstick surface of the pot. Place rack with pork back in pot and brush top of pork generously with 1/2 of sauce mixture.
- 7 Close crisping lid. Select BROIL and set time to 15 minutes. Select START/STOP to begin. After 5 minutes, open lid, flip pork chops, then brush them with remaining sauce. Close lid to resume cooking. Check after 10 minutes and remove if desired doneness is achieved. If not, cook up to 5 more minutes, checking frequently.
- 8 When cooking is complete, remove pork from rack and allow to rest for 5 minutes before serving with mashed potatoes.



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Elevate your favorite casseroles, stews, chilis, and desserts
with a crispy or bubbly layer of your favorite topping.

PHILLY CHEESESTEAK CASSEROLE

BEGINNER RECIPE • 00

PREP: 15 MINUTES | **COOK:** 22-25 MINUTES | **MAKES:** 6-8 SERVINGS

INGREDIENTS

2 tablespoons canola oil
2 large onions, peeled, thinly sliced
2 green bell peppers, thinly sliced
1 1/2 tablespoon kosher salt
1 package (8 ounces) button mushrooms, thinly sliced
2 1/2 pounds uncooked shaved steak or chuck roast, thinly sliced
1 tablespoon garlic powder
1 tablespoon onion powder
1/2 teaspoon ground black pepper
2 teaspoons Worcestershire sauce
3 sub rolls, cut in 1-inch cubes
10 slices American or provolone cheese

DIRECTIONS

- 1 Select SEAR/SAUTÉ and set to MD:HI. Select START/STOP to begin. Allow to preheat for 5 minutes.
- 2 After 5 minutes, place oil, onion, and pepper into the pot. Cook until vegetables are soft, about 5 minutes. Season with salt. Add mushrooms and cook for another 5 minutes, until mushrooms are soft and have released most of their liquid.
- 3 Add shaved steak, garlic powder, onion powder, black pepper, and Worcestershire sauce. Cook for 5 minutes, or until steak is cooked through.
- 4 Fold in the cubed sub rolls, allowing them to soak up the juices from the steak. Evenly lay the cheese slices on top of mixture.
- 5 Close crisping lid. Select BAKE/ROAST, set temperature to 375°F, and set time to 7-10 minutes. Select START/STOP to begin. Check frequently to avoid burning the cheese.
- 6 When cooking is complete, serve immediately.

PULLED PORK WITH CRISPY BISCUITS

BEGINNER RECIPE • 00

PREP: 10 MINUTES | **COOK:** 53-55 MINUTES | **MAKES:** 6-8 SERVINGS
APPROX. PRESSURE BUILD: 10 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

3 1/2 pounds uncooked boneless pork shoulder, fat trimmed, cut in 2-inch cubes
1/4 cup barbecue seasoning
2 tablespoons garlic powder
1 tablespoon kosher salt
1 1/2 cup apple cider vinegar
1 can (6 ounces) tomato paste
1 tube (16.3 ounces) refrigerated biscuit dough

DIRECTIONS

- 1 Place pork, spices, and vinegar in the pot.
- 2 Assemble pressure lid, making sure the pressure release valve is in the **SEAL** position. Select **PRESSURE** and set to **HIGH**. Set time to 35 minutes. Select **START/STOP** to begin.
- 3 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the **VENT** position. Carefully remove lid when unit has finished releasing pressure.
- 4 Select **SEAR/SAUTÉ** and set to **MD:HI**. Select **START/STOP** to begin.
- 5 Add tomato paste and stir to incorporate. Allow pork to simmer for 10 minutes, or until the liquid has reduced by half. Stir occasionally, using a wooden spoon or silicone tongs to shred the pork.
- 6 Tear each uncooked biscuit so that it is in two halves, like a hamburger bun. Place biscuit halves evenly across the surface of the pork.
- 7 Close crisping lid. Select **BAKE/ROAST**, set temperature to 350°F, and set time to 10 minutes. Select **START/STOP** to begin. Check after 8 minutes, cooking for an additional 2 minutes if biscuits need more browning.
- 8 When cooking is complete, serve immediately.

TIP Air Crisp any leftover biscuit dough at 360°F for 8-10 minutes.

BISCUITS & SAUSAGE GRAVY

BEGINNER RECIPE • 00

PREP: 10 MINUTES | **COOK:** 30 MINUTES | **MAKES:** 6-8 SERVINGS

INGREDIENTS

1 package (12 ounces) uncooked ground breakfast sausage, crumbled
1 tablespoon kosher salt
2 teaspoons black pepper
2 tablespoons butter
1/4 cup all-purpose flour
3 cups whole milk
1/2 cup shredded cheddar cheese
1 tube (16.3 ounces) refrigerated biscuit dough

DIRECTIONS

- 1 Select **SEAR/SAUTÉ** and set to **HIGH**. Select **START/STOP** to begin. Allow to preheat for 5 minutes.
- 2 After 5 minutes, add the sausage, salt, and pepper to the pot. Cook for 5 minutes, or until sausage browns, breaking it apart with a wooden spoon as it cooks.
- 3 Add the butter and melt completely. Then add flour and stir to combine. Cook for 2 minutes, then whisk in milk. Bring to a simmer, then reduce temperature to **MD**. Simmer on medium for 5 minutes, or until thickened.
- 4 While gravy is cooking, gently separate biscuits and fill each with cheddar cheese, sandwich style.
- 5 Coat the reversible rack with cooking spray, making sure rack is in the lower position. Place stuffed biscuits on rack. Once gravy has thickened, lower rack with biscuits into pot.
- 6 Close crisping lid. Select **BAKE/ROAST**, set temperature to 325°F, and set time to 15 minutes. Select **START/STOP** to begin.
- 7 When cooking is complete, remove rack and biscuits. Transfer biscuits to plates and top with gravy. Serve immediately.



CREAMY TOMATO SOUP WITH GRILLED CHEESE CROUTONS

BEGINNER RECIPE ●○○

PREP: 15 MINUTES | **COOK:** 25 MINUTES | **MAKES:** 6-8 SERVINGS
APPROX. PRESSURE BUILD: 8 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

2 tablespoons canola oil
2 white onions, peeled, diced
8 cloves garlic, peeled, minced
1 can (14 ounces) crushed tomatoes
1 can (28 ounces) tomato puree
2 cups heavy cream
1/2 cup water
1 tablespoon kosher salt
2 tablespoons Worcestershire sauce
1/2 teaspoon crushed red pepper
1/2 crusty French baguette, sliced in 16 rounds
1/2 cup shredded mozzarella cheese
1/2 cup shredded Parmesan cheese

DIRECTIONS

- 1 Select SEAR/SAUTÉ and set to MD:HI. Select START/STOP to begin. Allow to preheat for 5 minutes.
- 2 Add canola oil, onions, and garlic to pot. Cook, stirring occasionally, for 5 minutes.
- 3 Add crushed tomatoes, tomato puree, heavy cream, water, 1 tablespoon salt, Worcestershire sauce, and crushed red pepper to pot. Continue cooking for another 5 minutes.
- 4 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 10 minutes. Select START/STOP to begin.
- 5 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure. Allow the soup to stop boiling before proceeding to the next step.
- 6 Lay bread slices evenly across the top of the soup. Top bread slices liberally with both mozzarella and Parmesan cheeses.
- 7 Close crisping lid. Select BROIL and set time to 5 minutes. Select START/STOP to begin.
- 8 When cooking is complete, serve immediately.

TIP If you don't have a crusty French baguette, use lightly toasted sliced bread instead.

FRENCH ONION SOUP AU GRATIN

INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **COOK:** 43 MINUTES | **MAKES:** 4 SERVINGS
APPROX. PRESSURE BUILD: 4 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

1/2 stick (1/4 cup) butter
4 large white onions, peeled, cut in 1/4-inch slices
2 tablespoons tomato paste
2 tablespoons soy sauce
2 tablespoons Worcestershire sauce
2 boxes (32 ounces) beef stock
2 teaspoons kosher salt
2 teaspoons ground black pepper
6-8 cups crusty French bread, cut in 1-inch cubes
3 cups shredded Mozzarella (or Gruyère) cheese

DIRECTIONS

- 1 Select SEAR/SAUTÉ and set to MD:HI. Allow to preheat for 5 minutes.
- 2 Add butter and onions to pot and cook, stirring occasionally, for 10 minutes.
- 3 Add tomato paste, soy sauce, and Worcestershire sauce to pot. Cook for 5 minutes. Add beef stock, salt, and pepper and cook for an additional 5 minutes.
- 4 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 15 minutes. Select START/STOP to begin.
- 5 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 6 Arrange the French bread cubes over the surface of the soup, then place the cheese evenly on top of the bread.
- 7 Close crisping lid. Select BROIL and set time to 8 minutes. Select START/STOP to begin.
- 8 When cooking is complete, soup is ready to serve.

CHICKEN POT PIE

INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **COOK:** 25 MINUTES | **MAKES:** 6 SERVINGS
APPROX. PRESSURE BUILD: 6 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

1/2 stick (1/4 cup) unsalted butter
1/2 large onion, peeled, diced
1 large carrot, peeled, diced
2 cloves garlic, peeled, minced
2 pounds uncooked boneless skinless chicken breasts, cut in 1-inch cubes
1 cup chicken broth
1 stalk celery, diced
1/2 cup frozen peas
1 1/2 teaspoons fresh thyme, minced
1 tablespoon fresh Italian parsley, minced
2 teaspoons kosher salt
1/2 teaspoon black pepper
1/2 cup heavy cream
1/4 cup all-purpose flour
1 refrigerated store-bought pie crust, room temperature

TIP If you don't have all the vegetables listed, you can substitute similar vegetables that you have on hand, like potatoes, frozen peas and carrots, and corn.

DIRECTIONS

- 1 Select SEAR/SAUTÉ and set to MD:HI. Select START/STOP to begin. Allow to preheat for 5 minutes.
- 2 After 5 minutes, add butter to pot. Once it melts, add onion, carrot, and garlic, and sauté until softened, about 3 minutes.
- 3 Add chicken and broth to the pot.
- 4 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 5 minutes. Select START/STOP to begin.
- 5 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 6 Select SEAR/SAUTÉ and set to MD:HI. Select START/STOP to begin. Add remaining ingredients to pot, except pie crust. Stir until sauce thickens and bubbles, about 3 minutes.
- 7 Lay pie crust evenly on top of the filling mixture, folding over edges if necessary. Make a small cut in center of pie crust so that steam can escape during baking.
- 8 Close the crisping lid. Select BROIL and set time to 10 minutes. Select START/STOP to begin.
- 9 When cooking is complete, remove pot from unit and place on a heat-resistant surface. Let rest 10 to 15 minutes before serving.



MEATBALL PASTA BAKE

INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **COOK:** 25-30 MINUTES | **MAKES:** 10 SERVINGS

APPROX. PRESSURE BUILD: 6 MINUTES | **PRESSURE RELEASE:** NATURAL 10 MINUTES

INGREDIENTS

1 1/2 pounds uncooked ground beef
2 large eggs
1/2 cup shredded (or 1/4 cup grated) Parmesan cheese
1/4 cup milk
1/2 cup seasoned bread crumbs
1/2 cup fresh parsley, chopped
2 teaspoons granulated garlic
2 teaspoons kosher salt
3 tablespoons olive oil
2 jars (24 ounces each) marinara sauce
1 cup water
1 cup dry red wine
1 box (16 ounces) dry cavatappi pasta
1 cup ricotta cheese
1 cup shredded mozzarella

DIRECTIONS

- 1 In a large mixing bowl, stir together ground beef, eggs, Parmesan cheese, milk, bread crumbs, parsley, garlic, and salt. Mix until fully incorporated.
- 2 Form mixture into 20 meatballs; set aside.
- 3 Select SEAR/SAUTÉ and set to HI. Select START/STOP to begin. Allow to preheat for 5 minutes.
- 4 After 5 minutes, add oil to pot, then add half the meatballs in one layer. Brown meatballs on all sides. Transfer meatballs to a bowl. Repeat with remaining meatballs.
- 5 Add marinara sauce, water, wine, and pasta to the pot; stirring to incorporate.
- 6 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to LOW. Set time to 2 minutes. Select START/STOP to begin.
- 7 When pressure cooking is complete, allow pressure to natural release for 10 minutes. After 10 minutes, quick release any remaining pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 8 Select SEAR/SAUTÉ and set to MD. Select START/STOP to begin. Stir ingredients, then add meatballs and simmer for 10 minutes. Turn down heat if sauce comes to a boil.
- 9 After 10 minutes, stir in ricotta. Cover pasta mixture with mozzarella.
- 10 Select BAKE/ROAST, set temperature to 325°F, and set time to 5 minutes, or until cheese is melted, bubbly, and slightly browned.
- 11 When cooking is complete, serve immediately.

PENNE & SAUSAGE RAGU

INTERMEDIATE RECIPE ●●○

PREP: 20 MINUTES | **COOK:** 18 MINUTES | **MAKES:** 6 SERVINGS

APPROX. PRESSURE BUILD: 6 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

3 tablespoons canola oil
1 pound raw Italian sausage, casings removed
1 pound smoked sausage, diced
2 carrots, peeled, diced
4 stalks celery, diced
1 large white onion, peeled, diced
4 cloves garlic, peeled, minced
2 jars (24 ounces each) roasted red peppers, strained, pureed
1 cup chicken stock
1 cup heavy cream
1 tablespoon kosher salt
1 tablespoon fresh rosemary, minced
1 box (16 ounces) dry penne pasta
1/2 block (4 ounces) whole-milk mozzarella cheese, diced
1 cup shredded mozzarella cheese

DIRECTIONS

- 1 Select SEAR/SAUTÉ and set to HIGH. Select START/STOP to begin. Allow to preheat for 5 minutes.
- 2 Add canola oil and both sausages to the pot. Cook for 5 minutes, stirring occasionally to break up the meat.
- 3 Add carrots, celery, onion, and garlic to pot and cook for an additional 5 minutes, stirring occasionally.
- 4 Add pureed red peppers, stock, cream, salt, rosemary, and pasta. Stir well to combine.
- 5 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to LOW. Set time to 3 minutes. Select START/STOP to begin.
- 6 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 7 Stir pasta mixture, then spread diced mozzarella evenly over the top.
- 8 Close crisping lid. Select BROIL and set time to 5 minutes. Select START/STOP to begin.
- 9 When cooking is complete, stir in shredded cheese until melted. Serve immediately.



BEEF CHILI & CORN BREAD CASSEROLE

INTERMEDIATE RECIPE ●●○

PREP: 20 MINUTES | **COOK:** 31-39 MINUTES | **MAKES:** 8 SERVINGS
APPROX. PRESSURE BUILD: 8 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

2 pounds uncooked ground beef
3 cans (14 ounces each) kidney beans, rinsed, drained
1 1/2 cans (42 ounces) crushed tomatoes
2 cups beef stock
2 large white onions, peeled, diced
2 green bell peppers, diced
2 jalapeño peppers, diced, seeds removed
4 cloves garlic, peeled, minced
2 tablespoons kosher salt
1 tablespoon ground black pepper
3 tablespoons ground cumin
2 tablespoons onion powder
2 tablespoons garlic powder
2 cups Cheddar Corn Bread batter, uncooked (see recipe page 61)
1 cup shredded Mexican cheese blend
Sour cream, for serving

DIRECTIONS

- 1 Place beef, beans, tomatoes, and stock into the pot, breaking apart meat.
- 2 Assemble pressure lid, making sure the pressure release valve is in the **SEAL** position. Select **PRESSURE** and set to **HIGH**. Set time to 15 minutes. Select **START/STOP** to begin.
- 3 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the **VENT** position. Carefully remove lid when unit has finished releasing pressure.
- 4 Select **SEAR/SAUTÉ** and set to **MD**. Select **START/STOP**. Add onion, green bell pepper, jalapeño pepper, garlic, and spices; stir to incorporate. Bring to a simmer and cook for 5 minutes, stirring occasionally.
- 5 Dollop corn bread batter evenly over the top of the chili.
- 6 Close crisping lid. Select **BAKE/ROAST**, set temperature to 350°F, and set time to 20 minutes. Select **START/STOP** to begin.
- 7 After 15 minutes, open lid and insert a wooden toothpick into the center of the corn bread. If toothpick comes out clean, skip to step 7. If corn bread is not done, close lid to resume cooking for another 8 minutes.
- 8 When corn bread is done, sprinkle it with cheese and close lid to resume cooking for 3 minutes, or until cheese is melted.
- 9 When cooking is complete, top with sour cream and serve.

TIP You can use the extra corn bread batter to make muffins. Cook 6 muffins at 350°F for 25-30 minutes.

PEPPERONI PIZZA PASTA BAKE

INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **COOK:** 28-30 MINUTES | **MAKES:** 6-8 SERVINGS

APPROX. PRESSURE BUILD: 6 MINUTES | **PRESSURE RELEASE:** NATURAL 10 MINUTES

INGREDIENTS

1 large onion, peeled, cut in half, sliced in half-moon shapes
2 tablespoons extra virgin olive oil
1 teaspoon kosher salt
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/4 teaspoon ground black pepper
1/4 teaspoon crushed red pepper
6 large cloves garlic, peeled, minced
1 can (28 ounces) peeled San Marzano tomatoes
1 can (28 ounces) San Marzano tomato puree
1 cup red wine
2 cups chicken stock
1 pepperoni sausage (about 8 inches), cut in small pieces
1 box (16 ounces) dry rigatoni pasta
4 cups shredded mozzarella cheese, divided
1 package (6 ounces) thin-sliced pepperoni

DIRECTIONS

- 1 Select SEAR/SAUTÉ and set to MD:HI. Select START/STOP to begin. Allow to preheat for 5 minutes.
- 2 After 5 minutes, place onion and olive oil into the pot. Cook for 2 minutes, then add salt, oregano, basil, black pepper, and crushed red pepper. Continue cooking, stirring occasionally, until onions are lightly browned and translucent, about 5 minutes.
- 3 Add remaining ingredients, except mozzarella and pepperoni slices, to pot.
- 4 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 6 minutes. Select START/STOP to begin.
- 5 When pressure cooking is complete, allow pressure to natural release for 10 minutes. After 10 minutes, quick release remaining pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 6 Stir the sauce with a wooden spoon, crushing tomatoes in the process.
- 7 Cover pasta mixture evenly with 3 cups shredded mozzarella. Lay pepperoni slices across mozzarella. Sprinkle remaining mozzarella over pepperoni slices.
- 8 Close crisping lid. Select AIR CRISP, set temperature to 400°F, and set time to 5 minutes. Select START/STOP to begin.
- 9 When cooking is complete, serve immediately.



BERRY UPSIDE-DOWN CAKE

INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **COOK:** 55 MINUTES | **MAKES:** 6-8 SERVINGS

APPROX. PRESSURE BUILD: 6 MINUTES | **PRESSURE RELEASE:** NATURAL 5 MINUTES

INGREDIENTS

1 bag (12 ounces) frozen cherries
1 bag (12 ounces) frozen blueberries
1 stick (1/2 cup) butter, divided
2 tablespoons lemon juice
2 teaspoons cornstarch
1 cup plus 3 tablespoons sugar, divided
2 cups all-purpose flour
1/4 teaspoon baking soda
2 teaspoons baking powder

1/2 teaspoon kosher salt
3 large eggs
1 cup sour cream

TOPPINGS

Crème Fraîche
Mascarpone
Whipped Cream
Vanilla Ice Cream

DIRECTIONS

- 1 Place frozen fruit, 3 tablespoons butter, lemon juice, cornstarch, and 3 tablespoons sugar in the pot; stir to combine.
- 2 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 5 minutes. Select START/STOP to begin.
- 3 When pressure cooking is complete, allow pressure to natural release for 5 minutes. After 5 minutes, quick release remaining pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 4 Select SEAR/SAUTÉ and set to MD:HI. Allow liquid to simmer for about 10 minutes, until it begins to thicken and look syrupy.
- 5 Remove pot from unit and place on a heat-resistant surface. Let cool for 15 minutes.
- 6 Meanwhile, place all-purpose flour, remaining sugar, baking soda, baking powder, and salt into a mixing bowl. Whisk to incorporate.
- 7 Melt remaining 5 tablespoons butter in a separate mixing bowl, then whisk in eggs and sour cream.
- 8 Slowly add flour mixture to egg mixture. Beat until batter is thick and smooth.
- 9 Gently dollop and smooth batter evenly over the top of the cooled berry mixture.
- 10 Close crisping lid. Select AIR CRISP, set temperature to 325°F, and set time to 40 minutes. Select START/STOP to begin.
- 11 When cooking is complete, remove pot from unit and place on a heat-resistant surface. Let cool for 15 to 20 minutes before serving with toppings of your choice.

PEACH CHERRY CRUMBLE

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **COOK:** 22 MINUTES | **MAKES:** 4 SERVINGS

APPROX. PRESSURE BUILD: 6 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

1 package (16 ounces) frozen peaches
1 cup frozen cherries
2 tablespoons cornstarch
1 1/2 cups water, divided
1 teaspoon fresh lemon juice
3 tablespoons sugar

TOPPING

1/2 cup flour
1/2 cup rolled oats
2/3 cup brown sugar
2 tablespoons granulated sugar
1/3 cup butter, cut in pieces
1 teaspoon ground cinnamon

DIRECTIONS

- 1 Place peaches and cherries into the Ninja® multi-purpose pan* (or a 1 1/2-quart round ceramic baking dish). In a separate bowl, stir together the cornstarch, 1/2 cup water, lemon juice, and sugar; pour over the fruit.
- 2 Place pan on reversible rack, making sure rack is in the lower position, and cover pan with foil. Pour 1 cup water into pot and add rack to the pot.
- 3 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 10 minutes. Select START/STOP to begin.
- 4 In a separate bowl, combine all topping ingredients until incorporated.
- 5 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 6 Remove foil and evenly spread topping over the fruit. Close crisping lid. Select AIR CRISP, set temperature to 400°F, and set time to 12 minutes. Select START/STOP to begin. Cook until top is browned and fruit is bubbling.
- 7 When cooking is complete, remove rack with pan from pot and serve.

TIP To mix it up, use your favorite frozen fruit in place of the frozen peaches or cherries.



Everyday Basics

Elevating your go-to weeknight meals is as easy as adding any of these appetizers, sides, or desserts to your menu.

ZUCCHINI FRIES WITH MARINARA SAUCE

INTERMEDIATE RECIPE ●●○

PREP: 20 MINUTES | **CHILL:** 30-45 MINUTES | **COOK:** 20-25 MINUTES | **MAKES:** 8 SERVINGS

INGREDIENTS

2 large zucchini, cut in sticks 3-inches long and 1/4-inch thick
2 teaspoons kosher salt
2 cups all-purpose flour
3 eggs, beaten
3 cups seasoned bread crumbs
1/4 cup grated Parmesan cheese
1 tablespoon garlic powder
2 teaspoons onion powder
Marinara sauce, for serving

DIRECTIONS

- 1 Place the zucchini sticks onto a plate and sprinkle with salt. Allow to sit at room temperature for 15 minutes to remove excess liquid. Pat dry.
- 2 Place flour into a bowl. Place beaten eggs in another bowl. Combine bread crumbs, Parmesan, garlic powder, and onion powder in a third bowl.
- 3 First, dredge fries in the flour, then shake off any excess and coat in the egg. Then coat in bread crumb mixture and return to a clean plate. Repeat with remaining zucchini. Cover plate with plastic wrap and place in the freezer for 30 to 45 minutes.
- 4 Once coating has hardened, place the Cook & Crisp™ Basket in the pot. Close crisping lid. Preheat the unit by selecting AIR CRISP, setting the temperature to 360°F, and setting the time to 5 minutes. Press START/STOP to begin.
- 5 After 5 minutes, open lid and add zucchini fries to basket. Close lid. Select AIR CRISP, set temperature to 360°F, and set time to 24 minutes. Press START/STOP to begin.
- 6 After 12 minutes, open lid, then lift basket and shake zucchini fries or toss them with silicone-tipped tongs. Lower basket back into pot and close lid to resume cooking.
- 7 After 20 minutes, check fries for desired doneness. Cook for up to 5 more minutes for crispier results. When cooking is complete, serve fries immediately with marinara sauce.



BEEF JERKY

BEGINNER RECIPE ●○○

PREP: 15 MINUTES | **MARINATE:** 8 HOURS | **COOK:** 5-7 HOURS 15 MINUTES | **MAKES:** 4 CUPS (8 OUNCES) DRIED JERKY

INGREDIENTS

1/4 cup soy sauce
2 tablespoons Worcestershire sauce
2 tablespoons dark brown sugar
1 teaspoon ground black pepper
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon paprika
2 teaspoons kosher salt
1 1/2 pounds (24 ounces) uncooked beef eye of round, cut in 1/4-inch slices

DIRECTIONS

- 1 Whisk together all ingredients, except beef. Place mixture into a large resealable plastic bag.
- 2 Place sliced beef in bag with seasonings and rub to coat. Marinate in refrigerator for at least 8 hours or overnight.
- 3 Strain meat; discard excess liquid.
- 4 Lay meat slices flat on the Ninja® dehydrating rack* or Ninja Cook & Crisp™ Layered Insert. Arrange them in a single layer, without any slices touching each other.
- 5 Place dehydrating rack or Cook & Crisp Layered Insert in Cook & Crisp Basket. Place basket in pot and close crisping lid.
- 6 Press DEHYDRATE, set temperature to 155°F, and set time to 7 hours. Select START/STOP to begin.
- 7 Jerky will be pliable and soft after 5 hours, continue cooking for up to 7 hours if crispier jerky is desired.
- 8 When cooking is complete, remove dehydrating rack or Cook & Crisp Layered Insert from pot. Transfer jerky to an airtight container.

TIP When dehydrating meat or poultry, make sure to trim off all fat before dehydrating. Fat does not dry out and could turn rancid.

CHEDDAR CORN BREAD

INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **COOK:** 20-25 MINUTES | **MAKES:** 8 SERVINGS

INGREDIENTS

1 1/4 cups all-purpose flour
3/4 cup cornmeal
1/4 cup sugar
2 teaspoons baking powder
2 teaspoons kosher salt
1 egg
1 cup whole milk
1/4 cup canola oil
1 cup shredded cheddar cheese

DIRECTIONS

- 1 Place the Ninja® multi-purpose pan* (or an 8-inch baking pan) on the reversible rack, making sure rack is in the lower position. Place rack in pot. Close crisping lid. Preheat the unit and pan by selecting BROIL and setting the time to 10 minutes. Select START/STOP to begin.
- 2 In a medium bowl, whisk together the flour, cornmeal, sugar, baking powder, and salt.
- 3 Add egg, milk, and oil to the dry ingredients and whisk to combine. Add cheese and stir to incorporate.
- 4 Once unit and pan have preheated for 10 minutes, open lid and spray pan with cooking spray. Pour batter into pan.
- 5 Close crisping lid. Select BAKE/ROAST, set temperature to 350°F, and set time to 25 minutes. Select START/STOP to begin. Bake for at least 20 minutes, until corn bread is golden brown, and a wooden toothpick inserted in center comes out clean.
- 6 When cooking is complete, remove rack with pan from unit and let cool on a cooling rack for 5 minutes before serving. If desired, toast thick slices of corn bread in butter using the SEAR/SAUTÉ (MD:HI) setting.



PARKER HOUSE DINNER ROLLS

ADVANCED RECIPE ●●●

PREP: 10 MINUTES | **RISE:** 1 HOUR | **COOK:** 50–55 MINUTES | **MAKES:** 12 ROLLS

INGREDIENTS

3/4 cup milk	1/4 cup plus 3 1/2 tablespoons warm water, divided
1/2 stick (1/4 cup) unsalted butter, cut in pieces, plus more for greasing	3 large eggs, divided
1/4 cup sugar	1/2 teaspoon kosher salt
1/2 package (1 1/8 teaspoons) active dry yeast	3 cups plus 1 tablespoon all-purpose flour
	Coarse sea salt, for sprinkling

DIRECTIONS

- 1 Place milk into the pot. Select SEAR/SAUTÉ and set to MD:HI. Select START/STOP to begin. Bring to a gentle simmer, then press the START/STOP button to turn off SEAR/SAUTÉ.
- 2 Remove pot from unit, stir in the butter and sugar, and let cool until below 110°F.
- 3 In a small bowl, stir together yeast and 1/4 cup warm water. Let sit until foamy, about 10 minutes.
- 4 Once milk mixture is cooled, add 2 eggs, yeast mixture, salt, and 1 1/2 cups flour to a mixer fitted with a dough attachment. Mix until a smooth paste has formed. Add the remaining flour, 1/2 cup at a time, and stir until a smooth ball forms. Add additional flour, 1/2 tablespoon at a time, if dough appears too sticky.
- 5 Remove dough from the bowl and knead by hand on a floured surface for about 5 minutes.
- 6 Wipe out the pot, then lightly grease it with butter. Place kneaded dough in pot. Cover dough with plastic wrap and let rise in a warm place, until doubled in size, about 1 hour.
- 7 Turn the dough out onto a floured surface. Punch down the dough, then divide evenly into 12 pieces. Shape each piece into a small ball and place in a greased Ninja® multi-purpose pan* (or an 8-inch baking pan). Rolls should be touching with visible gaps in between.
- 8 Beat remaining egg with 1 teaspoon water. Gently brush tops of rolls with egg wash. Add 3 tablespoons water to the pot. Place pan on the reversible rack, making sure rack is in the lower position. Then place rack with pan in pot.
- 9 Select SEAR/SAUTÉ and set to LO. Select START/STOP to begin. Cook for 5 minutes, then press the START/STOP button to turn off SEAR/SAUTÉ. Allow rolls to rise for another 15 minutes in the warm pot.
- 10 Remove rack and pan from pot. Close crisping lid. Preheat the unit by selecting BAKE/ROAST, setting the temperature to 325°F, and setting the time to 5 minutes. Select START/STOP to begin.
- 11 After 5 minutes, place rack with pan in pot. Sprinkle rolls with coarse sea salt, then close lid. Select BAKE/ROAST, set temperature to 325°F, and set time to 25 minutes. Select START/STOP to begin.
- 12 When cooking is complete, allow the rolls to cool, then pull apart and serve.

*The Ninja multi-purpose pan is sold separately on ninjaaccessories.com.

Questions? ninkitchen.com

CHEESY CHICKEN CRUNCHADILLA

INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **COOK:** 8 MINUTES | **MAKES:** 2 SERVINGS

INGREDIENTS

1 flour tortilla (12 inches)
1 cup cooked chicken meat, shredded, divided
1/2 package (4 ounces) prepared cheese product, cut in 1/2-inch cubes, divided
1 Roma tomato, diced, divided
2 scallions, thinly sliced, divided
2 corn tostadas, divided
1/4 cup shredded Mexican cheese blend

DIRECTIONS

- 1 Lay flour tortilla onto a clean surface. Place 1/2 cup shredded chicken onto center of tortilla. Sprinkle half of the cubed cheese evenly on top of shredded chicken, then sprinkle with half the tomatoes and half the scallions.
- 2 Place one tostada on top. Repeat step 1 with layers of remaining chicken, cubed cheese, tomatoes, and scallions. Top with second tostada and shredded cheese.
- 3 Gently fold flour tortilla over the layers in a concentric pattern, about 4 folds, until the crunchadilla is securely wrapped.
- 4 Using a broken piece of tostada or a torn piece of tortilla, cover the center opening of the crunchadilla so all contents remain secure during cooking.
- 5 Gently flip crunchadilla over, seam-side down, and coat the top with cooking spray.
- 6 Place crunchadilla in Cook & Crisp Basket. Select AIR CRISP, set temperature to 360°F, and set time to 8 minutes. Select START/STOP to begin.
- 7 When cooking is complete, crunchadilla is ready to serve.

TIP If you can't find tostadas at your grocery store, use layers of round tortilla chips instead. (Triangular chips could poke holes in the flour tortilla.)



BANANA BREAD

INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **COOK:** 40 MINUTES | **MAKES:** 1 (2-POUND) LOAF

INGREDIENTS

1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/8 teaspoon kosher salt
1/2 stick (1/4 cup) butter, softened
1/2 cup dark brown sugar
2 eggs, beaten
2 medium ripe bananas, mashed

DIRECTIONS

- 1 Close crisping lid. Preheat the unit by selecting BAKE/ROAST, setting the temperature to 325°F, and setting the time to 5 minutes. Select START/STOP to begin.
- 2 Meanwhile, in a bowl, stir together flour, baking soda, and salt.
- 3 In a separate bowl, beat together butter and brown sugar. Add eggs and bananas and stir to combine.
- 4 Slowly add dry mixture to wet mixture, stirring until just combined.
- 5 Grease the Ninja® loaf pan* (or an 8-inch baking pan) and add batter to pan.
- 6 Once unit has preheated, place pan on reversible rack, making sure rack is in the lower position. Close crisping lid. Select BAKE/ROAST, set temperature to 325°F, and set time to 40 minutes. Select START/STOP to begin.
- 7 When cooking is complete, remove pan from pot and place on a cooling rack. Allow bread to cool 30 minutes before serving.

CRISPY BRUSSELS SPROUTS WITH SRIRACHA MAYO

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | **COOK:** 12-15 MINUTES | **MAKES:** 4 SERVINGS

INGREDIENTS

2 pounds Brussels sprouts, cut in half
2 tablespoons extra virgin olive oil
2 teaspoons kosher salt
1 teaspoon ground black pepper
3-4 tablespoons sriracha mayo, for serving

DIRECTIONS

- 1 Place Cook & Crisp™ Basket in pot. Close crisping lid. Preheat the unit by selecting AIR CRISP, setting the temperature to 390°F, and setting the time to 5 minutes. Select START/STOP to begin.
- 2 Meanwhile, in a bowl, toss Brussels sprouts with olive oil, salt, and pepper.
- 3 After 5 minutes, add Brussels sprouts to basket. Close crisping lid. Select AIR CRISP, set temperature to 390°F, and set time to 20 minutes. Select START/STOP to begin.
- 4 After 10 minutes, open lid, then lift basket and shake Brussels sprouts or toss them with silicone-tipped tongs. Lower basket back into pot and close lid to resume cooking.
- 5 Check Brussels sprouts for desired doneness; for crispier results, add up to 3 more minutes. When cooking is complete, remove Brussels sprouts from basket. Toss with sriracha mayo and serve.

TIP For more tender Brussels sprouts, steam with 2 cups of water for 4 minutes before Air Crisping.



CHILI-RUBBED CHICKEN & CHIMICHURRI

BEGINNER RECIPE • 00

PREP: 15 MINUTES | **COOK:** 25–35 MINUTES | **MAKES:** 2 SERVINGS

INGREDIENTS

2 teaspoons kosher salt
1 tablespoon ground paprika
1 tablespoon chili powder
1 tablespoon ground fennel
1 teaspoon fresh cracked black pepper
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon ground cumin
2 uncooked bone-in, skin-on chicken breasts
($3/4$ – $1\frac{1}{4}$ pounds each)
1 tablespoon canola oil

CHIMICHURRI

1/4 cup olive oil
1/2 bunch fresh cilantro
1/2 bunch fresh parsley
1 shallot, peeled, cut in quarters
4 cloves garlic, peeled
Zest and juice of 1 lemon
1 teaspoon kosher salt

DIRECTIONS

- 1 In a small mixing bowl, stir together all the dried spices.
- 2 Pat chicken breasts dry. Coat with canola oil, then season them liberally on all sides with the spice mixture.
- 3 Preheat unit by selecting AIR CRISP, setting the temperature to 375°F, and setting the time to 5 minutes. Select START/STOP to begin.
- 4 After 5 minutes, add chicken to Cook & Crisp™ Basket. Close crisping lid. Select AIR CRISP, set temperature to 375°F, and set time to 35 minutes.
- 5 While chicken is cooking, combine the chimichurri ingredients in the bowl of a food processor and process until finely minced, being careful not to over-blend.
- 6 After 25 minutes, check chicken for doneness. Cooking is complete when internal temperature reaches 165°F. Cook for up to 35 minutes. When cooking is complete, allow chicken to cool for 5 minutes, then serve with a generous amount of chimichurri.

CHOCOLATE CHIP SKILLET COOKIE

INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **COOK:** 23 MINUTES | **MAKES:** 4-6 SERVINGS

INGREDIENTS

1 cup + 2 tablespoons all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon kosher salt
1 stick (1/2 cup) unsalted butter, softened, plus more for greasing
6 tablespoons granulated sugar
6 tablespoons packed brown sugar
1/2 teaspoon vanilla extract
1 large egg
1 cup semi-sweet chocolate chips
1/2 cup chopped walnuts, pecans, or almonds, if desired

DIRECTIONS

- 1 Close crispng lid. Preheat the unit by selecting BAKE/ROAST, setting the temperature to 325°F, and setting the time to 5 minutes. Select START/STOP to begin.
- 2 While unit is preheating, whisk together flour, baking soda, and salt in a mixing bowl.
- 3 In a separate mixing bowl, beat together the butter, sugars, and vanilla until creamy. Add egg and beat until smooth and fully incorporated.
- 4 Slowly add the dry ingredients to the egg mixture, about $\frac{1}{3}$ at a time. Use a rubber spatula to scrape down the sides so all dry ingredients get incorporated. Make sure not to over-mix, or the cookie will become dense when baked.
- 5 Fold the chocolate chips and nuts into the cookie dough until they are evenly distributed.
- 6 Generously grease the bottom of the Ninja® multi-purpose pan* (or an 8-inch baking pan). Add the cookie dough to the pan, making sure it is evenly distributed.
- 7 Once unit has preheated, place the pan onto the reversible rack, making sure rack is in the lower position. Place rack with pan in pot. Close crispng lid. Select BAKE/ROAST, set temperature to 325°F, and set time to 23 minutes. Select START/STOP to begin.
- 8 When cooking is complete, allow cookie to cool for 5 minutes. Then serve warm with toppings of your choice.

TIP For a softer, gooey center, shorten cooking time in step 7 to 20 minutes.



*The Ninja multi-purpose pan is sold separately on ninjaaccessories.com.

Pressure Cooking Chart

TIP Use hot water for pressure cooking to build pressure quicker.

INGREDIENT	WEIGHT	PREPARATION	WATER	ACCESSORY	PRESSURE	TIME	RELEASE
POULTRY							
Chicken breasts	2 lbs	Bone in	1 cup	N/A	High	15 mins	Quick
	6 small or 4 large (about 2 lbs)	Boneless	1 cup	N/A	High	8-10 mins	Quick
Chicken breasts (frozen)	4 large (2 lbs)	Boneless	1 cup	N/A	High	25 mins	Quick
Chicken thighs	8 thighs (4 lbs)	Bone in/skin on	1 cup	N/A	High	20 mins	Quick
	8 thighs (2 lbs)	Boneless	1 cup	N/A	High	20 mins	Quick
Chicken, whole	4-5 lbs	Bone in/legs tied	1 cup	Cook & Crisp™ Basket	High	25-30 mins	Quick
Turkey breast	1 breast (6-8 lbs)	Bone in	1 cup	N/A	High	40-50 mins	Quick
GROUND MEAT							
Ground beef, pork, or turkey	1-2 lbs	Ground (not in patties)	1/2 cup	N/A	High	5 mins	Quick
Ground beef, pork, or turkey (frozen)	1-2 lbs	Frozen, ground (not in patties)	1/2 cup	N/A	High	20-25 mins	Quick
RIBS							
Pork baby back	2 1/2-3 1/2 lbs	Cut in thirds	1 cup	N/A	High	20 mins	Quick
ROASTS							
Beef brisket	3-4 lbs	Whole	1 cup	N/A	High	1 1/2 hrs	Quick
Boneless beef chuck-eye roast	3-4 lbs	Whole	1 cup	N/A	High	1 1/2 hrs	Quick
Boneless pork butt	4 lbs	Seasoned	1 cup	N/A	High	1 1/2 hrs	Quick
Pork tenderloin	2 tenderloins (1-1 1/2 lbs each)	Seasoned	1 cup	N/A	High	3-4 mins	Quick
STEW MEAT							
Boneless beef short ribs	6 ribs (3 lbs)	Whole	1 cup	N/A	High	25 mins	Quick
Boneless leg of lamb	3 lbs	Cut in 1-inch pieces	1 cup	N/A	High	30 mins	Quick
Boneless pork butt	3 lbs	Cut in 1-inch pieces	1 cup	N/A	High	30 mins	Quick
Chuck roast, for stew	2 lbs	Cut in 1-inch pieces	1 cup	N/A	High	25 mins	Quick
HARD-BOILED EGGS							
Eggs [†]	1-12 eggs	None	1/2 cup	N/A	High	4 mins	Quick

[†]Remove immediately when complete and place in ice bath.

Pressure Cooking Chart, continued

INGREDIENT	AMOUNT	DIRECTIONS	WATER	ACCESSORY	PRESSURE	COOK TIME	RELEASE
VEGETABLES							
Beets	8 small or 4 large	Rinsed well, tops & ends trimmed; cool & peel after cooking	1/2 cup	N/A	High	15-20 mins	Quick
Broccoli	1 head or 4 cups	Cut in 1-2-inch florets, stem removed	1/2 cup	Reversible rack in lower position	Low	1 min	Quick
Brussels sprouts	1 lb	Cut in half	1/2 cup	Reversible rack in lower position	Low	1 min	Quick
Butternut squash (cubed for side dish or salad)	20 oz	Peeled, cut in 1-inch pieces, seeds removed	1/2 cup	N/A	Low	2 mins	Quick
Butternut squash (for mashed, puree, or soup)	20 oz	Peeled, cut in 1-inch pieces, seeds removed	1/2 cup	Reversible rack in lower position	High	5 mins	Quick
Cabbage (braised)	1 head	Cut in half, core removed, sliced in 1/2-inch strips	1/2 cup	N/A	Low	3 mins	Quick
Cabbage (crisp)	1 head	Cut in half, core removed, sliced in 1/2-inch strips	1/2 cup	Reversible rack in lower position	Low	2 mins	Quick
Carrots	1 lb	Peeled, cut in 1/2-inch pieces	1/2 cup	N/A	High	2-3 mins	Quick
Cauliflower	1 head	Cut in 1-2-inch florets, stem removed	1/2 cup	N/A	Low	1 min	Quick
Collard greens	2 bunches or 1 bag (16 oz)	Stems removed, leaves chopped	1/2 cup	N/A	Low	6 mins	Quick
Green Beans	1 bag (12 oz)	Whole	1/2 cup	Reversible rack in lower position	Low	0 min*	Quick
Kale leaves/greens	2 bunches or 1 bag (16 oz)	Stems removed, leaves chopped	1/2 cup	N/A	Low	3 mins	Quick
Potatoes, red (cubed for side dish or salad)	2 lbs	Scrubbed, cut in 1-inch cubes	1/2 cup	N/A	High	1-2 mins	Quick
Potatoes, red (for mashed)	2 lbs	Scrubbed, whole, large potatoes cut in half	1/2 cup	N/A	High	15-20 mins	Quick
Potatoes, Russet or Yukon (cubed for side dish or salad)	2 lbs	Peeled, cut in 1-inch cubes	1/2 cup	N/A	High	1-2 mins	Quick
Potatoes, Russet or Yukon (for mashed)	2 lbs	Peeled, cut in 1-inch thick slices	1/2 cup	N/A	High	6 mins	Quick
Potatoes, sweet (cubed for side dish or salad)	1 lb	Peeled, cut in 1-inch cubes	1/2 cup	N/A	High	1-2 mins	Quick
Potatoes, sweet (for mashed)	1 lb	Peeled, cut in 1-inch thick slices	1/2 cup	N/A	High	6 mins	Quick

*The time the unit takes to pressurize is long enough to cook this food.

Pressure Cooking Chart, continued

TIP For best results, rinse rice and grains thoroughly before pressure cooking.

INGREDIENTS	AMOUNT	WATER	PRESSURE	COOK TIME	RELEASE
GRAINS					
Arborio rice*	1 cup	3 cups	HIGH	7 mins	Natural (10 mins) then Quick
Basmati rice	1 cup	1 cup	HIGH	2 mins	Natural (10 mins) then Quick
Brown rice, short/medium or long grain	1 cup	1 1/4 cups	HIGH	15 mins	Natural (10 mins) then Quick
Coarse grits/polenta*	1 cup	3 1/2 cups	HIGH	4 mins	Natural (10 mins) then Quick
Farro	1 cup	2 cups	HIGH	10 mins	Natural (10 mins) then Quick
Jasmine rice	1 cup	1 cup	HIGH	2-3 mins	Natural (10 mins) then Quick
Kamut	1 cup	2 cups	HIGH	30 mins	Natural (10 mins) then Quick
Millet	1 cup	2 cups	HIGH	6 mins	Natural (10 mins) then Quick
Pearl barley	1 cup	2 cups	HIGH	22 mins	Natural (10 mins) then Quick
Quinoa	1 cup	1 1/2 cups	HIGH	2 mins	Natural (10 mins) then Quick
Quinoa, red	1 cup	1 1/2 cups	HIGH	2 mins	Natural (10 mins) then Quick
Spelt	1 cup	2 1/2 cups	HIGH	25 mins	Natural (10 mins) then Quick
Steel-cut oats*	1 cup	3 cups	HIGH	11 mins	Natural (10 mins) then Quick
Sushi rice	1 cup	1 1/2 cups	HIGH	3 mins	Natural (10 mins) then Quick
Texmati® rice, brown**	1 cup	1 1/4 cups	HIGH	5 mins	Natural (10 mins) then Quick
Texmati® rice, light brown**	1 cup	1 1/4 cups	HIGH	2 mins	Natural (10 mins) then Quick
Texmati® rice, white**	1 cup	1 cup	HIGH	2 mins	Natural (10 mins) then Quick
Wheat berries	1 cup	3 cups	HIGH	15 mins	Natural (10 mins) then Quick
White rice, long grain	1 cup	1 cup	HIGH	2 mins	Natural (10 mins) then Quick
White rice, medium grain	1 cup	1 cup	HIGH	3 mins	Natural (10 mins) then Quick
Wild rice	1 cup	1 cup	HIGH	22 mins	Natural (10 mins) then Quick

*After releasing pressure, stir for 30 seconds to 1 minute, then let sit for 5 minutes.

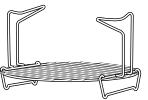
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Pressure Cooking Chart, continued

INGREDIENTS	AMOUNT	WATER	PRESSURE	COOK TIME	RELEASE
LEGUMES					
All beans, except lentils, should be soaked 8-24 hours before cooking.					
Black beans	1 lb, soaked 8-24 hrs	6 cups	LOW	5 mins	Natural (10 mins) then Quick
Black-eyed peas	1 lb, soaked 8-24 hrs	6 cups	LOW	5 mins	Natural (10 mins) then Quick
Cannellini beans	1 lb, soaked 8-24 hrs	6 cups	LOW	3 mins	Natural (10 mins) then Quick
Cranberry beans	1 lb, soaked 8-24 hrs	6 cups	LOW	3 mins	Natural (10 mins) then Quick
Garbanzo beans (chickpeas)	1 lb, soaked 8-24 hrs	6 cups	LOW	3 mins	Natural (10 mins) then Quick
Great northern bean	1 lb, soaked 8-24 hrs	6 cups	LOW	1 min	Natural (10 mins) then Quick
Lentils (green or brown)	1 cup dry	2 cups	LOW	5 mins	Natural (10 mins) then Quick
Lima beans	1 lb, soaked 8-24 hrs	6 cups	LOW	1 min	Natural (10 mins) then Quick
Navy beans	1 lb, soaked 8-24 hrs	6 cups	LOW	3 mins	Natural (10 mins) then Quick
Pinto beans	1 lb, soaked 8-24 hrs	6 cups	LOW	3 mins	Natural (10 mins) then Quick
Red kidney beans	1 lb, soaked 8-24 hrs	6 cups	LOW	3 mins	Natural (10 mins) then Quick

Steam Chart

for the Reversible Rack



INGREDIENT	AMOUNT	PREPARATION	LIQUID	COOK TIME
VEGETABLES				
Asparagus	1 bunch	Whole spears	2 cups	7-15 mins
Broccoli	1 crown or 1 bag (12 oz) florets	Cut in 1-2-inch florets	2 cups	5-9 mins
Brussels sprouts	1 lb	Whole, trimmed	2 cups	8-17 mins
Butternut squash	24 oz	Peeled, cut in 1-inch cubes	2 cups	10-17 mins
Cabbage	1 head	Cut in half, sliced in 1/2-inch strips, core removed	2 cups	6-12 mins
Carrots	1 lb	Peeled, cut in 1-inch pieces	2 cups	7-12 mins
Cauliflower	1 head	Cut in 1-2-inch florets	2 cups	5-10 mins
Corn on the cob	4 ears	Whole, husks removed	2 cups	4-9 mins
Green beans	1 bag (12 oz)	Whole	2 cups	6-12 mins
Kale	1 bag (16 oz)	Trimmed	2 cups	7-10 mins
Potatoes	1 lb	Peeled, cut in 1-inch pieces	2 cups	12-17 mins
Potatoes, sweet	1 lb	Cut in 1/2-inch cubes	2 cups	8-14 mins
Spinach	1 bag (16 oz)	Whole leaves	2 cups	3-7 mins
Sugar snap peas	1 lb	Whole pods, trimmed	2 cups	5-8 mins
Summer Squash	1 lb	Cut in 1-inch slices	2 cups	5-10 mins
Zucchini	1 lb	Cut in 1-inch slices	2 cups	5-10 mins
EGGS				
Poached eggs	4	In ramekins or silicone cups	1 cup	3-6 mins

Air Crisp Cooking Chart

for the Cook & Crisp™ Basket



TIP Before using Air Crisp, allow the unit to preheat for 5 minutes as you would your conventional oven.

INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	COOK TIME
VEGETABLES					
Asparagus	1 bunch	Halved, stems trimmed	2 tsp	390°F	8-10 mins
Beets	6 small or 4 large (about 2 lbs)	Whole	None	390°F	45-60 mins
Bell peppers (for roasting)	4 peppers	Whole	None	400°F	25-30 mins
Broccoli	1 head	Cut in 1-2-inch florets	1 Tbsp	390°F	10-13 mins
Brussels sprouts	1 lb	Cut in half, stem removed	1 Tbsp	390°F	15-18 mins
Butternut squash	1-1½ lbs	Cut in 1-2-inch pieces	1 Tbsp	390°F	20-25 mins
Carrots	1 lb	Peeled, cut in ½-inch pieces	1 Tbsp	390°F	14-16 mins
Cauliflower	1 head	Cut in 1-2-inch florets	2 Tbsp	390°F	15-20 mins
Corn on the cob	4 ears, cut in half	Whole ears, husks removed	1 Tbsp	390°F	12-15 mins
Green beans	1 bag (12 oz)	Trimmed	1 Tbsp	390°F	7-10 mins
Kale (for chips)	6 cups, packed	Torn in pieces, stems removed	None	300°F	8-11 mins
Mushrooms	8 oz	Rinsed, cut in quarters	1 Tbsp	390°F	7-8 mins
	1½ lbs	Cut in 1-inch wedges	1 Tbsp	390°F	20-25 mins
Potatoes, russet	1 lb	Hand-cut fries, thin	½-3 Tbsp canola	390°F	20-25 mins
	1 lb	Hand-cut fries, soak 30 mins in cold water and pat dry	½-3 Tbsp canola	390°F	24-27 mins
	4 whole (6-8 oz)	Pierced with fork 3 times	None	390°F	35-40 mins
Potatoes, sweet	2 lbs	Cut in 1-inch chunks	1 Tbsp	390°F	15-20 mins
	4 whole (6-8 oz)	Pierced with fork 3 times	None	390°F	35-40 mins
Zucchini	1 lb	Cut in quarters lengthwise, then cut in 1-inch pieces	1 Tbsp	390°F	15-20 mins
POULTRY					
Chicken breasts	2 breasts (¾-1½ lbs each)	Bone in	Brushed with oil	375°F	25-35 mins
	2 breasts (½-¾ lb each)	Boneless	Brushed with oil	375°F	22-25 mins
Chicken thighs	4 thighs (6-10 oz each)	Bone in	Brushed with oil	390°F	22-28 mins
	4 thighs (4-8 oz each)	Boneless	Brushed with oil	390°F	18-22 mins
Chicken wings	2 lbs	Drumettes & flats	1 Tbsp	390°F	24-28 mins
Chicken, whole	1 chicken (4-6 lbs)	Trussed	Brushed with oil	375°F	55-75 mins
Chicken drumsticks	2 lbs	None	1 Tbsp	390°F	20-22 mins

For best results,
shake, toss,
or flip often.

We recommend frequently
checking your food and
shaking, tossing, or flipping
it to ensure desired results.

Use these cook times as a guide,
adjusting to your preference.



Shake your food

OR



Toss or flip with
silicone-tipped tongs

Remove food immediately after
cook time is complete and your
desired level of doneness is
achieved. We recommend using
an instant-read thermometer
to monitor the internal
temperature of proteins.

Air Crisp Cooking Chart

for the Cook & Crisp™ Basket, continued

TIP Before using Air Crisp, allow the unit to preheat for 5 minutes as you would your conventional oven.

INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	COOK TIME
BEEF					
Burgers	4 quarter-pound patties, 80% lean	1-inch thick	None	375°F	10-12 mins
Steaks	2 steaks (8 oz each)	Whole	None	390°F	10-20 mins
PORK & LAMB					
Bacon	1 strip to 1 (16oz) package	Lay strips evenly over edge of basket	None	330°F	13-16 mins (no preheat)
Pork chops	2 thick-cut, bone-in chops (10-12 ounces each)	Bone in	Brushed with oil	375°F	15-17 mins
	4 boneless chops (6-8 ounces each)	Boneless	Brushed with oil	375°F	15-18 mins
Pork tenderloins	2 tenderloins (1-1 1/2 lbs each)	Whole	Brushed with oil	375°F	25-35 mins
Sausages	4 sausages	Whole	None	390°F	8-10 mins
FISH & SEAFOOD					
Crab cakes	2 cakes (6-8 oz each)	None	Brushed with oil	350°F	8-12 mins
Lobster tails	4 tails (3-4 oz each)	Whole	None	375°F	7-10 mins
Salmon fillets	2 fillets (4 oz each)	None	Brushed with oil	390°F	10-13 mins
Shrimp	16 jumbo	Raw, whole, peeled, tails on	1 Tbsp	390°F	7-10 mins
FROZEN FOODS					
Chicken nuggets	1 box (12 oz)	None	None	390°F	11-13 mins
Fish fillets	1 box (6 fillets)	None	None	390°F	13-15 mins
Fish sticks	1 box (14.8 oz)	None	None	390°F	9-11 mins
French fries	1 lb	None	None	360°F	18-22 mins
	2 lbs	None	None	360°F	28-32 mins
Mozzarella sticks	1 box (11 oz)	None	None	375°F	6-9 mins
Pot stickers	1 bag (10 count)	None	Toss with 1 tsp canola oil	390°F	11-14 mins
Pizza Rolls	1 bag (20 oz, 40 count)	None	None	390°F	12-15 mins
Popcorn shrimp	1 box (16 oz)	None	None	390°F	8-10 mins
Tater Tots	1 lb	None	None	360°F	19-22 mins

For best results,
shake, toss,
or flip often.

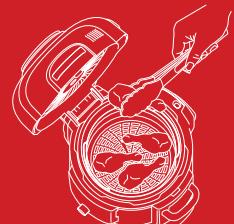
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Use these cook times as a guide,
adjusting to your preference.



Shake your food

OR



Toss or flip with
silicone-tipped tongs

Remove food immediately after
cook time is complete and your
desired level of doneness is
achieved. We recommend using
an instant-read thermometer
to monitor the internal
temperature of proteins.

Dehydrate Chart

for the Cook & Crisp™ Basket
with the Cook & Crisp Layered Insert*
or Dehydrating Rack**

TIP Most fruits and vegetables take between 6 and 8 hours (at 135°F) to dehydrate; meats take between 5 and 7 hours (at 150°F). The longer you dehydrate your ingredients, the crispier they will be.

INGREDIENTS	PREPARATION	TEMP	DEHYDRATE TIME
FRUITS & VEGETABLES			
Apple Chips	Core removed, cut in 1/8-inch slices, rinsed in lemon water, patted dry	135°F	7-8 hrs
Asparagus	Cut in 1-inch pieces, blanch	135°F	6-8 hrs
Bananas	Peeled, cut in 3/8-inch slices	135°F	8-10 hrs
Beet Chips	Peeled, cut in 1/8-inch slices	135°F	7-8 hrs
Eggplant	Peeled, cut in 1/4-inch slices, blanch	135°F	6-8 hrs
Fresh Herbs	Rinsed, patted dry, stems removed	135°F	4-6 hrs
Ginger Root	Cut in 3/8-inch slices	135°F	6 hrs
Mangoes	Peeled, cut in 3/8-inch slices, pit removed	135°F	6-8 hrs
Mushrooms	Cleaned with soft brush (do not wash)	135°F	6-8 hrs
Pineapple	Peeled, cored, cut in 3/8-1/2-inch slices	135°F	6-8 hrs
Strawberries	Cut in half or in 1/2-inch slices	135°F	6-8 hrs
Tomatoes	Cut in 3/8-inch slices or grated; steam if planning to rehydrate	135°F	6-8 hrs
JERKY - MEAT, POULTRY, FISH			
Beef Jerky	Cut in 1/4-inch slices, marinated overnight (refer to Beef Jerky recipe page 60)	150°F	5-7 hrs
Chicken Jerky	Cut in 1/4-inch slices, marinated overnight (refer to Beef Jerky recipe page 60)	150°F	5-7 hrs
Turkey Jerky	Cut in 1/4-inch slices, marinated overnight (refer to Beef Jerky recipe page 60)	150°F	5-7 hrs
Salmon Jerky	Cut in 1/4-inch slices, marinated overnight (refer to Beef Jerky recipe page 60)	165°F	5-8 hrs

*If the Ninja Cook & Crisp Layered Insert is not included with your unit, it can be purchased on ninjaaccessories.com.

**The Ninja dehydrating rack is sold separately on ninjaaccessories.com.

TenderCrisp™ Chart

PROTEIN	AMOUNT	ACCESSORY	WATER	PRESSURE COOK	PRESSURE RELEASE	CRISPING LID
Whole chicken	1 chicken (6-7 lbs)	Cook & Crisp™ Basket	1/2 cup	High for 40 mins	Quick release pressure. Carefully remove lid. Pat protein dry with paper towel and brush with oil or sauce.	Air Crisp at 400°F for 15 mins
St. Louis ribs	1 rack, cut in quarters	Cook & Crisp Basket	1/2 cup	High for 19 mins		Air Crisp at 400°F for 10-15 mins
Frozen chicken breasts	2 frozen breasts (6-8 oz each)	Reversible rack in higher position	1/2 cup	High for 10 mins		Broil for 10 mins
	2 frozen New York strip steaks (10 oz each)	Reversible rack in higher position	1/2 cup	High for 1 min		Broil for 11-15 mins or until desired doneness
Frozen New York strip steaks	2 frozen New York strip steaks (12 oz each)	Reversible rack in higher position	1/2 cup	High for 2 mins		Broil for 13-16 mins or until desired doneness
	2 frozen New York strip steaks (16 oz each)	Reversible rack in higher position	1/2 cup	High for 3 mins		Broil for 13-16 mins or until desired doneness
Frozen chicken wings	1 lb frozen chicken wings	Cook & Crisp Basket	1/2 cup	High for 5 mins		Air Crisp at 390°F for 15-20 mins
Bone-in skin-on chicken thighs	4 bone-in skin-on chicken thighs (6-8 oz)	Cook & Crisp Basket	1/2 cup	High for 2 mins		Air Crisp at 400°F for 10 mins
Frozen pork chops	4 boneless pork chops (6-8 oz)	Reversible rack in higher position	1/2 cup	High for 2 mins		Air Crisp at 400°F for 10-15 mins
Frozen jumbo shrimp	16 raw, peeled and de-veined	Reversible rack in higher position	1/2 cup	High for 0 mins		Air Crisp at 400°F for 5 mins



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