

# NINJA Combi™

ALL-IN-ONE MULTICOOKER, OVEN & AIR FRYER

## Inspiration Guide



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

# Your guide to Combi Meal Making

You're just pages away from balanced, 15-minute meals for the whole family. From crispy favorites to delicate desserts, this guide has all the tips, tricks, and recipes you need to set it and forget it.



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### Looking for more?

Scan the QR code for additional accessories, tips, and tricks.

# Flip from Combi Cooker to Air Fryer mode



# Getting Started What's a SmartSwitch™?

The SmartSwitch lets you effortlessly switch between Combi Cooker mode and Air Fry/Stovetop mode. Choosing the right mode helps ensure the perfect cooking conditions for your specific dish or meal.

## Combi Cooker

These functions will help cook faster than your oven. Best for 3-part meals, whole roasts, fresh and frozen proteins, root vegetables, no-drain pasta and rice, and bread making.

*Combi Meals  
Combi Crisp  
Combi Bake*

*Steam  
Proof  
Rice/Pasta*

## Air Fry/Stovetop

Use for traditional baking like cookies and brownies or use like a stove for sautéing veggies or slow cooking chilis and stews. Also great for your favorite frozen snacks like chicken nuggets, mozzarella sticks, and more.

*Air Fry  
Bake/Roast*

*Broil  
Pizza  
Toast*

*Sear/Sauté  
Slow Cook  
Sous Vide*

**NOTE:** Not all functions are included on all models

## Included accessories



### Bake Tray

Use by itself or pair with the Combi Cooker Pan for 3-part meals.



### Combi Cooker Pan

Nonstick, high-walled bake, roast, and steam pan designed to double as a serving dish.



### Crisper Plate

Fits in the Combi Cooker Pan for all-around crisping. Nonstick and dishwasher safe.

**NOTE:** Accessory color may vary by model

Questions? [ninjakitchen.com](http://ninjakitchen.com)

# Combi Cooker Functions

Family-sized meals in 15 minutes at the touch of a button.  
Ninja Combi™ Cooker Technology locks in juices with super-heated steam while rapid cyclonic air perfectly crisps every time.

## COMBI MEALS



Mains and sides done at the same time with infused steam and cyclonic air.

## COMBI CRISP



Evenly cook, brown, and crisp ingredients without drying them out.

## COMBI BAKE



Promote even rising when baking while retaining moisture and creating fluffy texture.

# Air Fry/Stovetop Functions

Do everything your air fryer and slow cooker can do, from air frying and broiling to searing and slow cooking.

FOR SEAR/SAUTÉ, SLOW COOK, AND SOUS VIDE, REMOVE THE CRISPER PLATE AND COOK DIRECTLY IN THE COMBI COOKER PAN.

## AIR FRY



Give foods crispiness and crunch with little to no oil.\*

## BAKE



Prepare classics like cookies and brownies, casseroles, and other oven favorites using dry heat only.

## BROIL



Cook with high heat to caramelize and brown foods.

## PIZZA



Cook homemade or frozen pizzas evenly.  
THE UNIT WILL PREHEAT FIRST.

## STEAM



Gently cook delicate foods at high temps to lock in moisture, flavor, and nutrients.

## PROOF



Create an environment for dough to rest and rise.

## RICE/PASTA



Perfectly cooked pasta and fluffy rice every single time.

## TOAST



Evenly toast bread to your perfect shade of darkness.

## SEAR/SAUTE



Brown meats, sauté vegetables, and simmer sauces. Keep door open for this function

## SLOW COOK



Cook at a lower temperature for longer periods of time.

## SOUS VIDE



Cook slowly in a temperature-controlled water bath.



### Combi Meals



Use our meal builder on page 12 to make quick, 3-part family-sized meals in 15 minutes.

### Combi Crisp



Get juicy insides and crispy outsides with whole roasts, fresh or frozen proteins, and veggies.

### Combi Bake



Our steam and rapid cyclonic air create a high rise, even texture, fluffy inside, and even crust.

# The fast and easy way to create perfect meals all in one pot

Ninja Combi™ Cooker  
TECHNOLOGY

HyperSteam locks in juices and Air Fry evenly browns to crispy perfection

# Combi Meals

Follow our meal builder to create quick, 3-part family meals in as little as 15 minutes.



**BEST FOR:** Cooking proteins, grains or pasta, and vegetables at the same time

**Note:** After you press start, progress bars will appear while the unit builds steam for 5-10 minutes. Do not open the unit at this time. The timer will automatically begin after this process ends.

## How to make a Combi Meal



**STEP 1**  
**Add in grain or pasta**

Add grain or pasta into the Combi Cooker Pan with recommended amount of liquid. Stir until combined and slide pan into Level 1.



**STEP 2**  
**Prep & season protein**

Prepare your desired protein, then place protein on the Bake Tray and slide into the Level 2.



**STEP 3**  
**Set the time & temp**

Flip the SmartSwitch™ up to COMBI COOKER and select COMBI MEALS. Set time and temp based on protein.

*Adding veggies* Add fresh or frozen veggies into the Combi Cooker Pan in Step 1, or in the Bake Tray in step 2 for a crisp finish.

## Get started with these favorites

### PASTA & CHICKEN

**TEMP:** 390°F | **TIME:** 15-18 minutes



6 boneless, skinless chicken breasts (6-8 oz each, 1 inch thick)



1 box (16 oz) pasta  
1 jar (32 oz) marinara sauce  
3 cups water and 1 Tbsp oil

### STEAK & RICE

**TEMP:** 350°F | **TIME:** 12-15 minutes



8 sirloin steaks (5-7 oz each)



2 cups white rice (rinsed)  
4 cups water and 1 Tbsp oil

# Build Your Combi Meal

**Makes 4-8 servings:** To reduce servings for 2-3 people, half the base, veggies, and protein quantities and follow temperature and time recommendations as listed.



## Pick a Base

Start by adding your grain or pasta to the Combi Cooker Pan. Add water, stock, or sauce and stir until combined. Slide pan into Level 1.

**WHITE RICE**  
2 cups rice, rinsed  
4 cups water + 1 tablespoon canola oil

**INSTANT BROWN RICE**  
2 cups instant brown rice  
1 3/4 cups water

**BOXED RICE PILAF**  
2 boxes (6.9 oz each)  
3 1/2 cups water + 2 tablespoons canola oil

**BOXED SPANISH RICE**  
2 boxes (6.8 oz each)  
2 14-oz cans diced tomatoes  
4 cups water + 2 tablespoons canola oil

**ISRAELI COUSCOUS**  
2 boxes (10 oz ea.)  
4 cups water + 2 tablespoons canola oil

**QUINOA**  
2 cups quinoa, rinsed  
3 1/2 cups water

**BOXED WILD RICE**  
2 boxes (6 oz each)  
3 1/2 cups water + 2 tablespoons canola oil

**WHITE OR WHEAT PASTA**  
1 16-oz box

**PLAIN PASTA**  
4 1/2 cups water + 1 tablespoon Oil

**FOR MARINARA SAUCE**  
1 jar marinara sauce (32 oz)  
3 cups water + 1 tablespoon oil

**FOR ALFREDO SAUCE**  
2 jars alfredo sauce (15 oz each)  
2 1/2 cups water

## Pick your Vegetable

Prep up to 2 cups of veggies from fresh or frozen and cook depending on your desired texture.

**CRISPY VEGGIES**  
2 cups, fresh or frozen

Add hearty veggies, like potatoes and carrots, to the Bake Tray at the start of cooking.

Add delicate veggies, like broccoli and green beans, in the last 5-7 minutes.

**TENDER VEGGIES**  
2 cups, fresh or frozen

Add all your veggies to the Combi Cooker Pan along with your grains and liquid.

**NOTE:** To keep veggies separate from proteins but still have them turn out crispy, see instructions on page 12 for creating a foil packet.

## Pick Your Protein

Prepare your desired protein, then place it on the Bake Tray. Slide Bake Tray into Level 2 and close the oven door.

### CHICKEN

6 chicken breasts (boneless, skinless)  
6-8 oz each, 1 inch thick

6 chicken thighs (boneless, skinless)  
3-5 oz each

6 chicken thighs (bone in, skin on)  
5-7 oz each

5-6 chicken breasts (frozen)  
5-8 oz each

6 chicken cutlets (frozen, breaded)  
5-7 oz each

### BEEF

Steak tips  
2 lbs, marinated

8 sirloin steaks  
5-7 oz each

Ground beef  
2 lbs, broken into chunks or patties  
Meatballs (fresh or frozen)  
18-24 each, 1-1 1/2 inch balls

### PORK

8 boneless pork chops (fresh or frozen)  
6 oz each

4-6 pork chops (bone in)  
12-14 oz each

5-6 Italian sausages  
1 pound

### SEAFOOD

6 salmon filets (fresh or frozen)  
5-8 oz each

Jumbo shrimp (fresh or frozen)  
1 1/2 lbs

### PLANT-BASED

Plant-based beef  
2 packages, 12 oz each

Tofu  
1 package, 16 oz  
cut in 1-2-inch cubes or sticks

## Get Cooking

Flip the SmartSwitch™ up to COMBI COOKER and select COMBI MEALS. Set temperature and time based on protein.

### CHICKEN

Breasts and thighs (fresh or frozen)  
390°F, 15-18 minutes  
Breaded chicken cutlets  
375°F, 12-15 minutes

### BEEF

Steak tips, steaks, and fresh or frozen meatballs  
350°F for 12-15 minutes

### PORK

Chops, sausages, and plant-based sausages  
375°F for 12-15 minutes

### SEAFOOD

Salmon and shrimp (fresh or frozen)  
350°F for 12-15 minutes

### PLANT-BASED

Tofu or plant-based beef  
350°F for 12-15 minutes

**NOTE:** Temperatures and times are based on well-done proteins. Keep and eye on food for desired doneness.

# Soy Honey Glazed Salmon with Brown Rice & Broccoli

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 23 MINUTES | **STEAM:** 10 MINUTES | **COOK:** 13 MINUTES  
**MAKES:** 4-6 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY



## INGREDIENTS

### LEVEL 1 (Combi Cooker Pan)

3 cups instant brown rice  
3 cups water

### LEVEL 2 (Bake Tray)

1/2 cup soy sauce  
1/3 cup honey  
2 tablespoons olive oil  
4 garlic cloves, peeled, finely minced

1 tablespoon ginger, grated  
1 teaspoon chili paste  
4-5 frozen salmon filets (6 ounces each)  
3 cups broccoli florets  
Kosher salt, as desired  
Ground black pepper, as desired

## DIRECTIONS



Place all Level 1 ingredients in the Combi Cooker Pan and stir to combine. Slide the pan into Level 1.

**Prefer white rice?** Swap brown rice for 2 cups of rinsed white rice with 4 cups water.



In large bowl, whisk soy sauce, honey, olive oil, garlic, ginger, and chili paste until combined. Remove two tablespoons of mixture and reserve in a small bowl. Place the salmon in the large bowl and evenly cover in sauce, allow to sit for 5 minutes.



In a separate large bowl, toss broccoli in the reserved soy sauce mixture until evenly coated. Transfer to piece of aluminum foil and wrap to create a foil packet approximately 10 inches long and 4 inches wide. Set aside.



Transfer 1 1/2 tablespoons of the marinade to the Bake Tray, then place the salmon onto the tray. Slide the tray into Level 2.



Close door and flip the SmartSwitch™ to COMBI COOKER.



Select **COMBI MEALS**, set temperature to 350°F and set time to 13 minutes. Press START/STOP to begin cooking (the unit will steam for approx. 10 minutes before crisping). When 7 minutes remain on the timer, place foil packet of broccoli onto the bake tray with the salmon to complete cooking.



When cooking is complete, remove the tray and pan from the unit. Fluff the rice and serve with salmon and broccoli.

**Tip:** Cook time is for well-done protein. Keep an eye on food for desired doneness.





# Beef Tacos with Rice & Beans

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **STEAM:** 10 MINUTES | **COOK:** 10 MINUTES  
**MAKES:** 8 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY

## INGREDIENTS

### LEVEL 1 (Combi Cooker Pan)

- 2 cups white rice, rinsed
- 2 cans (15 ounces each) black beans, drained, rinsed
- 1/2 cup cilantro or parsley, finely chopped
- 1 tablespoon canola oil
- 4 cups water
- 2 tablespoons lime juice

### LEVEL 2 (Bake Tray)

- 1 bell pepper, seeded, thinly sliced
- 1 small yellow onion, peeled, thinly sliced
- 1 tablespoon olive oil
- 2 teaspoons dried oregano
- Kosher salt, as desired
- Ground black pepper, as desired
- 24 ounces 90/10 ground beef
- 2 tablespoons taco seasoning

### TOPPINGS (Optional)

- Hard or soft tortillas
- Sour cream
- Salsa
- Shredded cheese

## DIRECTIONS



Place all Level 1 ingredients except the lime juice in the Combi Cooker Pan and stir to combine. Slide the pan into Level 1.



In a large bowl, toss the peppers, onions, oil, oregano, salt, and pepper until evenly combined. Then place on one side of the Bake Tray.



In the same large bowl, combine the beef and taco seasoning. Then place on the other side of the Bake Tray. Slide the tray into Level 2.

**Prefer a plant-based recipe?** use 24 ounces plant-based ground beef and cook as instructed.

### What if your base isn't done?

If your base needs more time, switch to SEAR/SAUTÉ and continue to cook with the door open until liquid is absorbed.



Close door and flip the SmartSwitch™ to COMBI COOKER.



Select **COMBI MEALS**, set temperature to 300°F and set time to 10 minutes. Press START/STOP to begin cooking (the unit will steam for approx. 10 minutes).



When cooking is complete, remove tray and pan from the unit. Place beef and drippings in large bowl and stir to crumble. Add lime juice to rice, if desired, and fluff to serve. Serve ingredients family style with soft tortillas or hard-shell tacos.

# SPINACH & CHEDDAR QUICHE WITH HOME FRIES

BEGINNER RECIPE ●○○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 35 MINUTES | **STEAM:** 5 MINUTES | **COOK:** 30 MINUTES  
**MAKES:** 6-8 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, CRISPER PLATE, BAKE TRAY



## INGREDIENTS

### LEVEL 1 (Combi Cooker Pan, Crisper Plate)

1 cup water, for steaming

6 large eggs

1/4 cup half & half

1/2 white onion, peeled, thinly sliced

1 cup shredded cheddar cheese, divided

1 cup spinach, roughly chopped

Kosher salt, as desired

Ground black pepper, as desired

1 9-inch deep-dish frozen pie crust,  
room temperature

### LEVEL 2 (Bake Tray)

4 russet potatoes, diced in 1/2-inch cubes,  
rinsed in cold water and patted dry

2 tablespoons canola oil

1 tablespoon garlic powder

Kosher salt, as desired

Ground black pepper, as desired

 **Don't forget to add liquid to create steam and cook food.**

**Want a crispier crust?** Par-bake pie shell prior to filling on AirFry, 350°F, for 5-10 minutes.

## DIRECTIONS

- 1 Pour 1 cup water in the Combi Cooker Pan for steaming, then place Crisper Plate into pan with water and set aside.
- 2 In a medium bowl, whisk together the eggs and half & half. Add the onion, 1/2 cup cheddar cheese, spinach, salt, and pepper and stir to evenly combine. Pour the mixture into the prepared pie crust, then top with the remaining 1/2 cup cheddar cheese. Place the quiche on top of the Crisper Plate and slide Combi Cooker Pan into Level 1.
- 3 In a large bowl, add the potatoes, oil, garlic powder, salt, and pepper and toss until evenly coated. Place the potatoes on the Bake Tray, then slide the tray into Level 2.
- 4 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **COMBI MEALS**, set temperature to 350°F and set time to 30 minutes. Press START/STOP to begin cooking (the unit will steam for approx. 5 minutes).
- 5 When 15 minutes remain on the timer, remove tray with potatoes and toss to ensure even cooking. Return tray to unit close door, and allow potatoes to cook for 10 more minutes. Remove potatoes with 5 minutes left on the time and set aside.
- 6 When cooking is complete, quiche will be puffy and jiggly in the center, allow to cool for 5 minutes. Eat warm or at room temperature. The quiche can be stored for up to 3 days in the refrigerator.



# SWEET & SOUR SHRIMP “FRIED” RICE

BEGINNER RECIPE ●○○

**PREP:** 5 MINUTES | **TOTAL COOK TIME:** 22 MINUTES | **STEAM:** 7 MINUTES | **COOK:** 15 MINUTES  
**MAKES:** 8 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY

## INGREDIENTS

### LEVEL 1 (Combi Cooker Pan)

1 1/2 cups white rice, rinsed  
3 cups water

### LEVEL 2 (Bake Tray)

1 1/2 pounds frozen jumbo shrimp, peeled, deveined  
1/2 cup sweet and sour sauce  
1 can (20 ounces) cubed pineapple (1 cup pineapple, plus 2 tablespoons juice)  
1 tablespoon rice vinegar  
2 tablespoons canola oil, divided  
2 teaspoons cornstarch  
1 red bell pepper, seeded, cut in 1-inch pieces  
3 scallions, thinly sliced  
2 tablespoons soy sauce, plus more as desired  
2 teaspoons kosher salt

## DIRECTIONS

- 1 Place the Level 1 ingredients in the Combi Cooker Pan, then slide the pan into Level 1.
- 2 In a large bowl, toss all Level 2 ingredients until evenly combined. Then transfer the ingredients to the Bake Tray and spread into an even layer. Slide the tray into Level 2.
- 3 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **COMBI MEALS**, set temperature to 350°F and set time to 15 minutes. Press START/STOP to begin cooking (the unit will steam for 6–7 minutes).
- 4 When cooking is complete, remove tray and pan. Transfer the shrimp and vegetables to the rice and stir to evenly combine. Serve with additional soy sauce, if desired.

 **Don't forget to add liquid to create steam and cook food.**

**Prefer a plant-based recipe?** Substitute 2 packages pressed firm tofu cut into 1/2-inch cubes for the shrimp.



# CHICKEN THIGHS WITH CREAMY MUSHROOMS & RICE PILAF

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **STEAM:** 3 MINUTES | **COOK:** 17 MINUTES  
**MAKES:** 6 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY

## INGREDIENTS

### LEVEL 1 (Combi Cooker Pan)

2 tablespoons canola oil  
2 cups frozen peas and carrots  
2 boxes (6.09 ounces each) rice pilaf plus spice packets (included in box)  
3 1/2 cups water

### LEVEL 2 (Bake Tray)

6 boneless skinless chicken thighs, patted dry  
1 can (10.5 ounces) cream of mushroom soup  
1 tablespoon garlic powder  
6 ounces sliced baby bella mushrooms  
Kosher salt, as desired  
Ground black pepper, as desired  
2 teaspoons cornstarch

## DIRECTIONS

- 1 Place all Level 1 ingredients in the Combi Cooker Pan and stir to combine. Slide the pan into Level 1.
- 2 Place all Level 2 ingredients in a large bowl and mix until the chicken is evenly coated. Transfer the mixture to the Bake Tray and spread in an even layer, then slide the tray into Level 2.
- 3 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **COMBI MEALS**, set temperature to 375°F and set time to 17 minutes. Press START/STOP to begin cooking (the unit will steam for 3 minutes).
- 4 When cooking is complete, remove tray and pan from unit. Allow chicken to rest for 5 minutes, whisk together creamy mushroom sauce, serve with rice.

 **Don't forget to add liquid to create steam and cook food.**

**What if your base isn't done?**  
If your base needs more time, switch to SEAR/SAUTÉ and continue to cook with the door open until liquid is absorbed.



# FARFALLE MARINARA WITH ITALIAN SAUSAGE & GARLIC BREAD

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 22 MINUTES | **STEAM:** 9 MINUTES | **COOK:** 13 MINUTES  
**MAKES:** 6-8 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY, ALUMINUM FOIL

## INGREDIENTS

### LEVEL 1 (Combi Cooker Pan)

1 box (16-ounces) farfalle pasta  
1 jar (32 ounces) marinara sauce  
3 1/2 cups water  
1 tablespoon canola oil  
Kosher salt, as desired  
Ground black pepper, as desired

### LEVEL 2 (Bake Tray)

1 pound Italian sausage links  
1 tablespoon canola oil  
Kosher salt, as desired  
Ground black pepper, as desired  
4 tablespoons unsalted butter, softened  
1/2 tablespoon garlic powder  
1/2 tablespoon Italian seasoning  
1/2 loaf Italian bread, cut in half lengthwise

 **Don't forget to add liquid to create steam and cook food.**

#### What if your base isn't done?

If your base needs more time, switch to SEAR/SAUTÉ and continue to cook with the door open until liquid is absorbed.

**Have leftovers?** Place in an air-tight container and store in the refrigerator for up to 5 days.



# MINI MEATLOAVES WITH SCALLOPED POTATOES

INTERMEDIATE RECIPE ●●○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 25 MINUTES | **STEAM:** 5 MINUTES | **COOK:** 20 MINUTES  
**MAKES:** 4-6 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY

## INGREDIENTS

### LEVEL 1 (Combi Cooker Pan)

Nonstick cooking spray  
4 Yukon Gold potatoes, ends trimmed, sliced 1/4-inch thick  
1/2 cup heavy cream  
Kosher salt, as desired  
Ground black pepper, as desired  
4 tablespoons unsalted butter, cut into small cubes  
2 tablespoons whole milk

### LEVEL 2 (Bake Tray)

Nonstick cooking spray  
1 pound ground beef  
1 pound ground pork  
1 yellow or white onion, peeled, finely diced  
2 large eggs, lightly beaten  
1 cup panko bread crumbs  
1/2 cup whole milk  
2 teaspoons Worcestershire sauce  
Kosher salt, as desired  
Ground black pepper, as desired  
1/2 cup ketchup, divided

 **Don't forget to add liquid to create steam and cook food.**

## DIRECTIONS

- 1 Evenly spray the Combi Cooker Pan and Bake Tray with cooking spray.
- 2 In a large bowl, add potatoes, whole milk, heavy cream, salt, and pepper and mix until the potatoes are evenly covered. Then transfer the potatoes to the Combi Cooker Pan and cover with any remaining cream sauce. Place cubes of butter evenly over potatoes. Slide the tray into Level 1.
- 3 Place all Level 2 ingredients, reserving 1/4 cup ketchup, in a large bowl and mix until evenly combined. Divide the mixture into 6 portions and shape into short rectangular loaves on the Bake Tray. Slide tray into Level 2.
- 4 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **COMBI MEALS**, set temperature to 350°F, and time to 20 minutes. Press START/STOP to begin cooking. (the unit will steam for approximately 5 minutes)
- 5 When 10 minutes remain on the timer, brush the meatloaves with the remaining 1/4 cup ketchup. Close door and continue cooking.
- 6 Cooking is complete when the internal temperature of the meatloaf reads 160°F on an instant-read thermometer. Remove tray, serve mini meatloaves with potatoes.



# GREEK FALAFEL & CREAMY SPINACH ORZO

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **STEAM:** 8 MINUTES | **COOK:** 12 MINUTES  
**MAKES:** 4-6 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY

## INGREDIENTS

### LEVEL 1 (Combi Cooker Pan)

1 box (16 ounces) orzo pasta  
4 1/4 cups water  
2 cups fresh spinach, packed  
2 teaspoons kosher salt  
2 tablespoons fresh parsley, chopped  
1/2 cup tzatziki  
1/4 cup crumbled feta

### LEVEL 2 (Bake Tray)

1 package (9 ounces) frozen falafel patties

### TOPPINGS (optional)

Tzatziki  
Cucumbers  
Fresh Parsley  
Hummus  
Roasted red peppers



# BACON-WRAPPED PORK CHOPS WITH BRUSSELS SPROUTS & COUSCOUS

INTERMEDIATE RECIPE ●●○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 27 MINUTES | **STEAM:** 5 MINUTES | **COOK:** 22 MINUTES  
**MAKES:** 6 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY

## INGREDIENTS

### LEVEL 1 (Combi Cooker Pan)

3 cups plain pearled couscous  
4 cups water or cooking stock  
1/2 teaspoon kosher salt  
2 tablespoons olive oil


### LEVEL 2 (Bake Tray)

6 boneless pork chop (6-8 ounces each)  
1 pound smoked bacon  
2 tablespoons Dijon mustard  
2 tablespoons honey or maple syrup  
1 1/2 pounds Brussels sprouts, trimmed, cut in half  
1 tablespoon olive oil  
1 tablespoon garlic powder  
1 teaspoon kosher salt  
1 teaspoon black pepper



## DIRECTIONS

- 1 Place all Level 1 ingredients in the Combi Cooker Pan and stir to combine. Slide the pan into Level 1.
- 2 In a small bowl, mix the Dijon mustard and honey or maple syrup. Brush mixture onto each pork chop, then wrap each chop with bacon. Place the chops on the Bake Tray, then slide the tray into Level 2.
- 3 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **COMBI MEALS**, set temperature to 350°F, and set time to 22 minutes. Press START/STOP and begin cooking (the unit will steam for 5 minutes).
- 4 In a medium bowl, toss Brussels sprouts in olive oil, garlic powder, salt, and pepper.
- 5 When 10 minutes remain on the timer, open door, flip each chop, and place Brussels sprouts on the Bake Tray around the chops. Slide the tray back in the oven and close the door to continue cooking.
- 6 When cooking is complete, allow pork chops to rest for at least 3 minutes. Fluff couscous with a fork, then serve with chops and Brussels sprouts.

 Don't forget to add liquid to create steam and cook food.

 Don't forget to add liquid to create steam and cook food.

# Combi Crisp

Get tender, juicy insides and crispy outsides with fresh or frozen ingredients.



**Note:** After you press start, progress bars will appear while the unit builds steam for approx. 5-10 minutes. Do not open the unit at this time. The timer will automatically begin after this process ends.

**BEST FOR:** Whole roasts, fresh and frozen proteins, vegetables, and crusty artisan-style breads.


## How to use Combi Crisp

### STEP 1

#### Add water

Pour water into the Combi Cooker Pan. Refer to charts and recipes for guidance on water amounts.

#### Water levels

 Veggies: ½ cup of water  
Fresh proteins: 1 cup of water  
Frozen proteins: 2 cups of water

### STEP 2

#### Choose accessory & add food

Reference cooking charts and recipes to choose appropriate accessory. Then place food on top of accessory.

### STEP 3

#### Set time & temp

Flip the SmartSwitch™ up to COMBI COOKER and select COMBI CRISP. Set time and temp based on food load or recipe.

## Get started with these favorites

### WHOLE CHICKEN

**TEMP:** 390°F  
**TIME:** 35-40 minutes



Whole chicken, trussed, 4 ½-5 lbs brushed with oil  
1 cup water

### SALMON FILETS

**TEMP:** 450°F  
**TIME:** 7-10 minutes



6 filets, 6-7 oz each



1 cup water

### BROCCOLI FLORETS

**TEMP:** 450°F  
**TIME:** 7-10 minutes



1 ½ head broccoli, cut in large florets



½ cup water

# Beef Roast with Root Vegetables & Red Wine Pan Sauce

BEGINNER RECIPE ●○○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 71 MINUTES | **STEAM:** 6 MINUTES | **COOK:** 65 MINUTES  
**MAKES:** 4 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, CRISPER PLATE



## INGREDIENTS

1 3/4 cups beef stock  
 1/2 cup red wine  
 2 sprigs fresh rosemary or thyme  
 Kosher salt, as desired  
 Ground black pepper, as desired

2 medium carrots, trimmed, peeled, cut in 1 1/2-inch pieces  
 1 medium yellow or white onion, peeled, cut in quarters  
 3 small or 2 large russet potatoes, cut in 1 1/2-inch pieces

2 tablespoons canola oil, divided  
 2 tablespoons cornstarch, 1/4 cup water  
 3-5 lb. top round roast, patted dry

## DIRECTIONS



Place beef stock, red wine, rosemary or thyme, 1 teaspoon salt, and 2 teaspoons pepper in the Combi Cooker Pan and stir until combined. Then place the Crisper Plate on top of the stock mixture in the pan.



In large bowl toss vegetables with 1 tablespoon oil, salt and pepper. Rub the remaining oil on the roast and season as desired. Place the roast on top of the tray with vegetables evenly around the roast. Slide into Level 1.



Close door and flip SmartSwitch™ to COMBI COOKER.



Select **COMBI CRISP**, set temperature to 360°F and set time to 65 minutes. Press START/STOP to begin cooking (the unit will steam for approx. 6 minutes before crisping).



At around 45 minutes, using an external thermometer, start checking internal temperature of roast for desired doneness. When cooking is complete, remove the pan from the unit. Then remove the vegetables and rack with the roast. Let the roast rest for 10 minutes.



To prepare red wine pan sauce, combine the cornstarch and water then add to the pan and whisk to combine. Slide pan into Level 1 and with the door open, flip the SmartSwitch™ to AIR FRY/ STOVE TOP and select **SEAR/SAUTE**, set temperature to 3. Bring mixture to a boil stirring occasionally for 2 minutes, or until desired thickness is achieved. Slice roast and serve with vegetables and pan sauce.

# GARLIC & HERB FOCACCIA

INTERMEDIATE RECIPE ●●○

**PREP:** 10 MINUTES | **PROOF:** 40 MINUTES | **TOTAL COOK TIME:** 19 MINUTES | **STEAM:** 3-4 MINUTES  
**COOK:** 15 MINUTES | **MAKES:** 8 SERVINGS | **ACCESSORIES:** NINJA™ MULTI-PURPOSE PAN (OR 8-INCH ROUND BAKING PAN), COMBI COOKER PAN, CRISPER PLATE

## INGREDIENTS

- 1 cup water, for steaming
- Nonstick cooking spray
- 1 pound store-bought pizza dough, room temperature
- 1/4 cup extra virgin olive oil
- 1 tablespoon garlic powder
- 2 tablespoons parsley, chopped
- 1 tablespoon dried thyme
- 1 teaspoon kosher salt

## DIRECTIONS

- 1 Pour 1 cup water into the Combi Cooker Pan for steaming. Place the Crisper Plate on top then spray the Ninja™ Multi-Purpose Pan (or 8-inch round baking pan) with cooking spray. Set aside.
- 2 Round the pizza dough into a ball and add to the 8-inch round pan. Place the pan on top of the Crisper Plate. Slide the pan assembly into Level 1.
- 3 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **PROOF**, set temperature to 95°F and set time to 40 minutes. Press START/STOP to begin proofing.
- 4 While dough is proofing, add olive oil, garlic powder, parsley, thyme, and salt to a small bowl and mix together. Set aside.
- 5 When proofing is complete, open the door and take out the pan. Use your fingers to dimple the dough all over. Place the 8-inch round baking pan back onto the Crisper Plate, and return the pan to Level 1.
- 6 Close door of the unit and select **COMBI CRISP**, set the temperature to 350°F and set time to 20 minutes. Press START/STOP to begin cooking (the unit will steam for 3-4 minutes).
- 7 With 5 minutes left, take out the bread and brush the olive oil mixture on top. Slide pan back into Level 1 and close door to continue cooking.
- 8 When cooking is complete, remove tray and pan and serve bread warm. Focaccia will keep fresh for up to 2 days in an airtight container at room temperature or frozen for 2 months.

 Don't forget to add liquid to create steam and cook food.





# TWICE-BAKED LOADED POTATOES

INTERMEDIATE RECIPE ●●○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 50 MINUTES | **STEAM:** 10 MINUTES  
**COOK:** 40 MINUTES | **MAKES:** 5 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, CRISPER PLATE



## INGREDIENTS

- 1 1/2 cup water, for steaming
- 5 medium/large russet potatoes, poked with fork a few times
- 1 cup shredded cheddar cheese, divided
- 1/2 cup whole milk
- 1/4 cup sour cream
- Kosher salt, as desired
- Ground black pepper, as desired

## TOPPINGS (optional)

- Shredded cheddar cheese
- Pre-cooked diced bacon
- Chives
- Sour cream

## DIRECTIONS

- 1 Pour 1 1/2 cups water in the Combi Cooker Pan for steaming. Place the Crisper Plate on top, then place the potatoes on the Crisper Plate. Slide the Combi Cooker Pan into Level 1.
- 2 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **COMBI CRISP**, set temperature to 400°F and set time to 30 minutes. Press START/STOP to begin cooking (unit will steam for 10 minutes).
- 3 When cooking is complete, remove pan from unit and transfer potatoes to a plate and let cool for about 5 minutes. Once cooled, make a 2-3 inch cut on the top of each potato, then transfer the insides to a medium bowl. Be sure to keep the skin intact.
- 4 To the medium bowl, add 1/2 cup cheddar cheese, milk, sour cream, salt, and pepper and mix until evenly combined.
- 5 Transfer the filling back to potato skins, then return to the tray on top of the pan. Slide the pan into the Level 2.
- 6 Close door and flip the SmartSwitch™ to AIR FRY/STOVETOP. Select **BROIL** and set time to 10 minutes. Press START/STOP to begin cooking.
- 7 When cooking is complete, remove pan from unit. Transfer potatoes to a plate and top with cheese, bacon, sour cream, and chives as desired.






 Don't forget to add liquid to create steam and cook food.

# Combi Crisp | Vegetables


Combi Crisping is a great way to get food that has a crispy exterior with a tender interior. Before placing the food and accessory into the unit, ensure that you've added water to the bottom of the Combi Cooker Pan. This is important to ensure that steam will be produced and get you those delicious results you desire.

 Don't forget to add liquid to create steam and cook food.

**NOTE:** Steam will take approximately 5-10 minutes to build.

	INGREDIENT	AMOUNT	PREPARATION	OIL <i>optional</i>	Accessory Config.	WATER	TEMP	COOK TIME
<b>VEGETABLES</b>								
	Acorn squash	1	Ends trimmed, seeded, cut into 4" pieces	1 Tbsp	Combi Cooker Pan, Crisper Plate	½ cup	400°F	12-15 mins
	Beets	1.5-2 lbs	Cut in 1-in pieces	1-1 ½ Tbsp	Combi Cooker Pan, Crisper Plate	½ cup	400°F	18-20 mins
	Broccoli	1½ head	large florets	1-1 ½ Tbsp	Combi Cooker Pan, Crisper Plate	½ cup	425°F	10-12 mins
	Brussels sprouts	1.5-2 lbs	Cut in half, ends trimmed	2 Tbsp	Combi Cooker Pan, Crisper Plate	½ cup	425°F	10-12 mins
	Carrots	1½ lb	Cut in 1-in pieces	1½ Tbsp	Combi Cooker Pan, Crisper Plate	½ cup	425°F	20-25 mins
	Cauliflower	1 head	Whole, stems removed	1 Tbsp	Combi Cooker Pan, Crisper Plate	½ cup	400°F	20-25 mins
	Parsnip	2½ lbs	Cut in 1-in pieces	1 Tbsp	Combi Cooker Pan, Crisper Plate	½ cup	400°F	20-25 mins
	Russet potatoes, hand-cut fries or wedges	1.5-2 lbs	Cut into 8 wedges	1 Tbsp	Combi Cooker Pan, Crisper Plate	½ cup	400°F	15-20 mins
		1.5-2 lbs	Hand-cut fries, soaked 30 mins in cold water then patted dry	1 Tbsp	Combi Cooker Pan, Crisper Plate	½ cup	450°F	15-20 mins
		6	Whole (medium), poked several times with a fork		Combi Cooker Pan, Crisper Plate	1¼ cup	400°F	30 mins (unit does not go over 30 mins when temperature is 400°F or more.)
		1.5-2 lbs	Cut in 1-in pieces	1 Tbsp	Combi Cooker Pan, Crisper Plate	½ cup	400°F	15-20 mins
	Spaghetti squash	1 small squash	Cut in half, deseeded, punctured with fork about 10 times	1 Tbsp	Combi Cooker Pan, Crisper Plate	½ cup	375°F	20-22 mins
	Sweet potatoes	2½ lbs	Cut in 1-in pieces	1 Tbsp	Combi Cooker Pan, Crisper Plate	½ cup	450°F	15-20 mins

# Combi Crisp | Fresh Proteins

 Don't forget to add liquid to create steam and cook food.

**NOTE:** Steam will take approximately 5-10 minutes to build.

Combi Crisping is a great way to get food that has a crispy exterior and a juicy interior. Before placing the food and accessory into the unit, ensure that you've added water to the bottom of the Combi Cooker Pan. This is important to ensure that steam will be produced and get you those delicious results you desire.



INGREDIENT	AMOUNT	PREPARATION	OIL <i>optional</i>	Accessory Config.	WATER	TEMP	COOK TIME
<b>POULTRY</b>							
Chicken Breasts, bone in, skin on	4 breasts, 3/4-1 1/2 lbs each	Brush with oil	2 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	375°F	23-26 mins
Breasts, boneless	6 breasts, 6-8 oz each	Brush with oil	2 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	375°F	15-20 mins
Breasts, hand breaded	4 breasts, 6 oz each			Combi Cooker Pan, Bake Tray	1 cup	385°F	22 mins
Chicken drumsticks	2 lbs	Brush with oil	2 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	425°F	20-25 mins
Thighs, bone in	6 thighs, 6-10 oz each	Brush with oil	2 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	400°F	12-15 mins
Thighs, boneless	6 thighs, 6-8 oz each	Brush with oil	2 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	400°F	10-12 mins
Chicken, whole	4 1/2-5 lbs	Brush with oil	Brushed with oil	Combi Cooker Pan, Crisper Plate	1 cup	400°F	35-40 mins
Chicken wings	2 lbs			Combi Cooker Pan, Bake Tray	1 cup	450°F	20-25 mins
Turkey breast	1 (3-5 lbs)	None	Brushed with oil	Combi Cooker Pan, Crisper Plate	1 cup	360°F	55 mins
Turkey drumsticks	2 lbs	None	Brushed with oil	Combi Cooker Pan, Bake Tray	1 cup	400°F	28-30 mins
<b>PORK</b>							
Chops, boneless	6 chops, 6-8 oz each		2 Tbsp	Combi Cooker Pan, Crisper Plate	1 cup	375°F	8-10 mins
Chops bone in, thick cut	2 chops, 10-12 oz each		2 Tbsp	Crisper Plate	1 cup	350°F	25-30 mins
Spiral ham, bone in	1 (3 lbs)	None	2 Tbsp		1 cup		
Tenderloins	3 (1 lb each)	Brush with oil	2 Tbsp	Combi Cooker Pan, Crisper Plate	1 cup	365°F	25-30 mins
<b>FISH</b>							
Cod	4 filets, 6 oz each		1 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	450°F	6-8 mins
Salmon	6 filets, 6-7 oz each		1 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	400°F	6-8 mins
Scallops	1 1/2 lb (approx. 21 pieces)		1 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	400°F	6-8 mins
<b>BEEF</b>							
Roast beef	2-3 lbs	None	2 Tbsp	Combi Cooker Pan, Crisper Plate	1 cup	350°F	37-40 mins
Tenderloin	2-3 lbs	None	2 Tbsp	Combi Cooker Pan, Crisper Plate	1 cup	365°F	25-30 mins for medium rare



# Combi Crisp | Frozen Proteins

 Don't forget to add liquid to create steam and cook food.

**NOTE:** Steam will take approximately 5-10 minutes to build.

Combi Crisping is a great way to get food that has a crispy exterior and a juicy interior. Before placing the food and accessory into the unit, ensure that you've added water to the bottom of the Combi Cooker Pan. This is important to ensure that steam will be produced and get you those delicious results you desire.



INGREDIENT	AMOUNT	PREPARATION	OIL <i>optional</i>	Accessory Config.	WATER	TEMP	COOK TIME
<b>FROZEN CHICKEN</b>							
Breasts, boneless, skinless	4 breasts, 4-6 oz each	As desired	2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	390°F	18-23 mins
Breasts, pre-breaded	4 breasts, 8-10 oz each	Brush with oil	2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	375°F	10-12 mins
Thighs, boneless, skinless	6 thighs, 4-8 oz each	As desired	2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	325°F	12-15 mins
Thighs, bone in, skin on	4 thighs, 8-10 oz each	As desired	2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	400°F	20-22 mins
Wings	2 ½ lbs	As desired	2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	450°F	20-22 mins
<b>FROZEN BEEF</b>							
NY Strip Steak	2 steaks, 10-14 oz each	2 Tbsp canola oil, salt, pepper		Combi Cooker Pan, Bake Tray	2 cups	400°F	18-20 mins
<b>FROZEN FISH</b>							
Cod	4 filets, 6 oz each		2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	450°F	8-10 mins
Salmon	5-6 filets, 6 oz each		2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	450°F	10-13 mins
Shrimp	1 lb		1 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	450°F	2-4 mins
<b>FROZEN PORK</b>							
Chops, boneless	4, 6-8 oz each		2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	400°F	15-18 mins
Chops, bone in, thick cut	2, 10-12 oz each		2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	365°F	15-20 mins
Italian sausages	8 uncooked	None	None	Combi Cooker Pan, Bake Tray	2 cups	375°F	8-10 mins
Loin	1 (2 lbs)	None	2 Tbsp	Combi Cooker Pan, Crisper Plate	2 cups	365°F	22-25 mins

# Combi Bake

Gentle steam and rapid cyclonic air combine to create fluffier, more even bakes even faster than your oven.



**Note:** After you press start, progress bars will appear while the unit builds steam for 20 minutes. Do not open the unit at this time. The timer will automatically begin after this process ends.

**BEST FOR:** homemade batters, boxed mixes, soft-baked breads, and delicate baked goods

## How to use Combi Bake

### STEP 1

#### Add water

Pour water into the bottom of the Combi Cooker Pan. Refer to accessory configurations and water amount below.

### STEP 2

#### Add Accessories & food

Place ingredients directly on the Crisper Plate or on a standard baking accessory on top of the Crisper Plate in the Combi Cooker Pan.

### STEP 3

#### Set time & temp

Flip the SmartSwitch™ up to COMBI COOKER and select COMBI BAKE. Set time and temp based on Combi Bake recommendations below.

**Note:** Mixes, prepared doughs, or recipes with cook times 15 minutes and under require ½ cup water, cook times above 15 minutes will require 1 cup water unless otherwise noted in recipe.

## Get started with these favorites

### BOXED CAKE

**TEMP:** 350°F | **TIME:** 17 minutes



1 box (15.25 oz) cake mix of choice prepared per box instructions\*

\*CAKE PAN NOT INCLUDED. FITS ANY 8" X 3" ROUND CAKE PAN.



1 cup water

### BISCUITS

**TEMP:** 350°F | **TIME:** 7 minutes



1 tube (16.3 oz) refrigerated biscuit dough



½ cup water

**Note:** Set temperature based on mix/recipe recommendation and cut suggested cook time in half. Keep an eye on food for desired doneness.

# FLAKEY CHOCOLATE CROISSANTS

INTERMEDIATE RECIPE ●●○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 35 MINUTES | **STEAM:** 20 MINUTES | **COOK:** 12 MINUTES  
**MAKES:** 6 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY

## INGREDIENTS

### LEVEL 1 (Combi Cooker Pan)

1/2 cup water, for steaming

### LEVEL 2 (Bake Tray)

All-purpose flour, for dusting

1 large egg

1 tablespoon water

1 (8.5 ounces) sheet frozen  
puff pastry, thawed

1 (1.5 ounces) chocolate bar,  
broken into individual pieces

## DIRECTIONS

- 1 In a small bowl, beat together the egg and 1 tablespoon of water. Set aside.
- 2 Pour 1/2 cup water in the Combi Cooker Pan for steaming, then slide the pan into Level 1.
- 3 Lay the puff pastry out on a lightly floured surface and cut into 6 equal rectangles. Brush each rectangle with egg mixture.
- 4 Place 2 individual portions of chocolate bar into the center of each rectangle of dough.
- 5 Fold the dough over the chocolate to seal and place croissants seam side down on the Bake Tray. Brush each top with egg mixture and slide tray into Level 2.
- 6 Close the door and flip the SmartSwitch™ to COMBI COOKER. Select **COMBI BAKE**, set temperature to 350°F and set time to 12 minutes. Press START/STOP to begin cooking (unit will steam for 20 minutes).
- 7 When cooking is complete, remove tray from unit. Serve immediately or store in an airtight container at room temperature for up to 3 days.

### Don't want chocolate filling?

Swap out the chocolate filling for other types of chocolates, jams, or custards to customize.



Don't forget to add liquid to create steam and cook food.



# APPLE TART

INTERMEDIATE RECIPE ●●○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 37 MINUTES | **STEAM:** 20 MINUTES | **COOK:** 17 MINUTES  
**MAKES:** 8-10 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, CRISPER PLATE

## INGREDIENTS

- 1/2 cup water, for steaming
- 1 sheet frozen puff pastry, thawed
- 3 green apples, cut in 1/4-inch slices
- 1/4 teaspoon cinnamon
- 1/2 teaspoon vanilla extract
- 1/4 cup granulated sugar
- 4 tablespoons cold butter, cut in 1/2-inch cubes
- Whipped cream, optional, for serving
- Vanilla ice cream, optional, for serving

## DIRECTIONS

- 1** Pour 1/2 cup water in the Combi Cooker Pan for steaming. Place Crisper Plate on top of water. Cut piece of parchment to fit on top of Crisper Plate.
- 2** Gently stretch the puff pastry to fit on top of the parchment on the Crisper Plate, making sure to press it against the edges. With a fork, poke the entire surface of the puff pastry.
- 3** In a medium bowl, add apple, cinnamon, and vanilla extract and toss well to combine.
- 4** Place the apple slices in neat rows on top of the puff pastry. Place each slice slightly overlapping the next. Sprinkle sugar on top of apples and evenly dot butter across apples.
- 5** Slide the Combi Cooker Pan with the prepared tart into Level 1.
- 6** Close the door and flip the SmartSwitch™ to COMBI COOKER Select **COMBI BAKE**, set temperature to 350°F and set time to 17 minutes. Press START/STOP to begin cooking (the unit will steam for 20 minutes).
- 7** When cooking is complete, remove the Bake Tray for 10 minutes before slicing and serving. Serve with whipped cream or vanilla ice cream.

 Don't forget to add liquid to create steam and cook food.



# CHOCOLATE CHEESECAKE

INTERMEDIATE RECIPE ●●○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 30 MINUTES | **STEAM:** 20 MINUTES | **COOK:** 15 MINUTES  
**MAKES:** 8 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, CRISPER PLATE

## INGREDIENTS

- ¾ cup water, for steaming
- 1 prepared chocolate cookie pie crust, in aluminum foil pie dish
- 1 (12-ounce) bag semi-sweet chocolate chips
- ½ cup heavy cream
- 1½ blocks of cream cheese, (12 ounces), room temperature
- ½ cup granulated sugar
- 1 teaspoon instant espresso powder
- 1 teaspoon vanilla extract
- 2 large eggs
- Whipped cream, optional

## DIRECTIONS

- 1 Pour ¾ cup water in the Combi Cooker Pan for steaming. Place the Crisper Plate on top, then place the prepared chocolate pie crust, in its aluminum foil dish, on the tray. Set aside.
- 2 In a medium microwavable-safe bowl, add chocolate and cream. Microwave on high for 1 minute. When chocolate is melted, mix and set aside.
- 3 In a large bowl, whisk the softened cream cheese for 2 minutes. When the cream cheese is fluffy, whisk in the sugar, espresso powder, and vanilla extract.
- 4 Whisk in eggs one at a time, and then fold in the chocolate mixture.
- 5 When mixture is combined, pour it into the prepared pie crust. Fill it until right below the rim of the prepared pie crust. Slide the pan into Level 1.
- 6 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **COMBI BAKE**, set temperature to 375°F and set time to 15 minutes. Press START/STOP to begin cooking (unit will steam for 20 minutes).
- 7 When cooking is complete, remove pan from unit. Let cheesecake cool in pan for 20 minutes.
- 8 Remove the cheesecake from the Combi Cooker Pan and chill in the refrigerator for 8 hours or overnight. Enjoy with whipped cream.



 Don't forget to add liquid to create steam and cook food.



# Air Fry Oven Mode

Rapid cyclonic air evenly crisps and browns for oil-free air frying, toasting, and more.



**BEST FOR:** Everything from baked cookies and melty pizza to guilt-free fried favorites like fries and chicken wings.

## How to use Air Fry

### STEP 1

#### Select function

Select the Air Fry cooking function that you'd like to use.

### STEP 2

#### Choose accessory & add food

Use the table below to choose and arrange the accessories for your function. Then add food.

### STEP 3

#### Set time & temp

Set time and temp and press START/STOP to begin cooking.

*Note: Be sure to monitor your food to avoid overcooking.*

## Accessory setup

### AIR FRY



### BROIL



### BAKE



### TOAST



### PIZZA



**Note:** Do not put any raw ingredients directly in the Combi Cooker Pan. Place them in a separate accessory on the Crisper Plate within the Combi Cooker Pan.

**Note:** Program to box or recipe instructions, and reduce time by 25%. Keep an eye on food for desired doneness.

**Note:** Place toast directly in pan and choose from three settings. No need to flip.

**Note:** Bottom level prevents overcooking  
**Note:** Program based on box/recipe temperature and time. Keep an eye on food for desired doneness.

# CRISPY PARMESAN BRUSSELS SPROUTS

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **PREHEAT:** 5 MINUTES | **COOK:** 15 MINUTES  
**MAKES:** 8 SERVINGS | **ACCESSORIES:** CRISPER PLATE, COMBI COOKER PAN

## INGREDIENTS

1 cup grated Parmesan cheese, divided  
1½ pounds Brussels sprouts trimmed, cut in half  
2 tablespoons olive oil  
2 teaspoons garlic powder  
1 tablespoon balsamic vinegar  
Kosher salt, as desired  
Ground black pepper, as desired

## DIRECTIONS

- 1 Place Crisper Plate in the Combi Cooker Pan and set aside.
- 2 Close door and flip the SmartSwitch™ to AIR FRY/STOVETOP.
- 3 Select **AIR FRY**, set temperature to 390°F and set time to 20 minutes. Press START/STOP to begin preheating (unit will preheat for 5 minutes).
- 4 While the unit is preheating, place ½ cup Parmesan and all remaining ingredients in a large bowl and toss until evenly combined. Transfer ingredients onto the Crisper Plate.
- 5 When 15 minutes remain on the timer, open door and slide the pan into Level 1. Close the door to continue cooking.
- 6 When 8 minutes remain, open door and toss Brussels sprouts for 30 seconds. Close door to continue cooking.
- 7 When cooking is complete, remove the pan and toss Brussels with remaining ½ cup Parmesan. Serve warm.



# CLASSIC MAC & CHEESE BAKE

BEGINNER RECIPE ●○○

**PREP:** 5 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 24 MINUTES | **MAKES:** 10-12 SERVINGS  
**ACCESSORIES:** COMBI COOKER PAN



## INGREDIENTS

8 ounces American cheese, broken into pieces (about 12 slices of cheese)  
2 cups shredded sharp cheddar cheese  
2 cups shredded low moisture whole milk mozzarella  
3 1/2 cups whole milk  
2 cups water  
1 box (16-ounces) macaroni elbows (or similar small pasta)  
Kosher salt, as desired  
Ground black pepper, as desired  
4 tablespoons butter, melted  
1 cup panko bread crumbs  
1 tablespoon dried parsley

## DIRECTIONS

- 1 Add cheeses, milk, water, pasta, salt and pepper to the Combi Cooker Pan and stir well to combine and set aside.
- 2 Flip the SmartSwitch™ to AIRFRY/STOVETOP. Select **BAKE**, set temperature to 400°F, and set time to 20 minutes. Press START/STOP to begin preheat. (The unit will preheat for 3 minutes and display PRE, unit will beep when preheat is complete).
- 3 When preheat is complete, open door and slide pan into Level 1. Close door to start cooking.
- 4 To make the bread crumb topping. In a small bowl, mix the 4 tablespoons of melted butter, panko bread crumbs, and dried parsley together.
- 5 When cooking is complete, pull the Combi Cooker Pan out, stir the mac & cheese to combine, and sprinkle panko mixture evenly on top.
- 6 Slide the pan back into Level 1, select **BROIL**, set the time for 4 minutes, and press START/STOP.
- 7 When cooking is complete, pull the Combi Cooker Pan out and let the mac & cheese cool for at least 5 minutes before serving.

# CHICKEN POT “PIE” WITH BISCUITS

BEGINNER RECIPE ●○○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **MAKES:** 8 SERVINGS  
**ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY



## INGREDIENTS

4 tablespoons unsalted butter  
1 yellow or white onion, peeled, finely chopped  
2 cups frozen peas and carrots  
2 tablespoons dried parsley  
1 teaspoon dried thyme  
1 (34-ounce) rotisserie chicken, cut into bite-size pieces  
1/4 cup all-purpose flour  
2 cups chicken or veggie stock  
3/4 cup half & half  
1 can (16.3 ounces) refrigerated flaky biscuits  
Kosher salt, as desired  
Ground black pepper, as desired

## DIRECTIONS

- 1 Slide the Combi Cooker Pan into Level 1. With the door open, flip the SmartSwitch™ to AIRFRY/STOVETOP. Select **SEAR/SAUTE** and set temperature to HI. Press START/STOP and let pan preheat in unit for 3 minutes.
- 2 After 3 minutes, using an oven mitt, carefully remove the pan, add butter, and let melt. Then add onion, peas, carrots, parsley, and thyme. Return pan to unit and, with the door open, sauté for 5 minutes, stirring occasionally.
- 3 After 5 minutes, remove pan, add flour, and whisk until combined. Return pan to unit in Level 1. and, with the door open, cook for 1 minute, stirring occasionally.
- 4 After 1 minute, remove pan and whisk in stock and half & half. Return pan to unit, reduce heat to 3 and bring to a simmer until sauce has thickened, about 3 minutes.
- 5 When the sauce has thickened, remove pan and stir in the chicken, salt, and pepper. Return pan to Level 1, close the door and select **BAKE**, select 350°F, and set the time to 12 minutes. Press START/STOP to begin preheat (The unit will preheat for 3 minutes and display PRE, unit will beep when preheat is complete).
- 6 Place biscuits on Bake Tray, and when unit is preheated, slide tray onto Level 2, close door, and allow and cook.
- 7 When cooking is complete, biscuits should be golden brown. Remove pan from unit and serve chicken pot “pie” with biscuits.



# LOADED DEEP-DISH PIZZA

INTERMEDIATE RECIPE ●●○

**PREP:** 10 MINUTES | **PROOF:** 40 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 18 MINUTES  
**MAKES:** 8-10 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, CRISPER PLATE

## INGREDIENTS

- 1 cup water, for proofing
- Nonstick cooking spray
- 16 ounces store-bought pizza dough, room temperature
- All-purpose flour, as necessary for dusting
- Olive oil, as needed
- 1 1/2 cups shredded whole milk mozzarella cheese
- 1/2 cup pepperoni
- 1/2 cup green bell pepper, thinly sliced
- 1/2 cup yellow onion, peeled, thinly sliced
- 1 jar (14 ounces) pizza sauce
- 1/2 cup grated Parmesan cheese

## DIRECTIONS

- 1 Pour 1 cup water in the Combi Cooker Pan, then place the Crisper Plate on top. Evenly coat tray with cooking spray. Work the dough into a ball, place on top of the tray, then slide the pan into Level 1.
- 2 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **PROOF**, set temperature to 95°F and set the time to 40 minutes. Press START/STOP to begin proofing.
- 3 When proofing is complete, remove pan with tray from unit. Transfer dough to a lightly floured work surface and roll dough into a rectangle 15 inches long and 8 inches wide.
- 4 Discard any remaining water from the pan and wipe clean. Brush the bottom and sides of the pan with olive oil. Transfer the dough to the pan, pressing into the corners and pulling up the sides as necessary. Evenly top with mozzarella cheese, pepperoni, peppers, onions, sauce, and Parmesan cheese.
- 5 Close door and flip SmartSwitch to STOVETOP/AIR FRY. Select **PIZZA**, set temperature to 400°F and set time to 18 minutes. Press START/STOP unit will preheat for 3 minutes (the unit will preheat for 3 minutes and display PRE, unit will beep when preheat is complete).
- 6 When the unit is preheated open door and slide Combi Cooker Pan into Level 1. Close door to begin cooking.
- 7 When cooking is complete, remove pan and let pizza cool in pan before cutting and serving.



# Air Fry Chart, Combi Cooker Pan + Crisper Plate, Level 1

**TIP** When using Air Fry, add 5 minutes to the suggested cook time for the unit to preheat before you add ingredients.

INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	COOK TIME
<b>VEGETABLES</b>					
Asparagus	1 bunch	Cut in half, trim stems	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 1/2 head	Cut in 1-2-inch florets	1 Tbsp	390°F	10-13 mins
Brussels sprouts	1 lb	Cut in half, trim stems	1 Tbsp	390°F	15-18 mins
Butternut squash	1-1 1/2 lbs	Cut in 1-2-inch pieces	1 Tbsp	390°F	20-25 mins
Carrots	1 1/2 lb	Peeled, cut in 1/2-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	6 ears, whole	Whole, remove husks	1 Tbsp	390°F	12-15 mins
Green beans	1 bag (12 oz)	Trimmed	1 Tbsp	390°F	7-10 mins
Kale (for chips)	4-6 cups, packed	Tear in pieces, remove stems	None	300°F	9-11 mins
Mushrooms	8 oz	Rinse, cut in quarters	1 Tbsp	390°F	7-8 mins
Potatoes, russet	2 lbs	Cut in 1-inch wedges	1 Tbsp	390°F	20-25 mins
	1 lb	Hand-cut fries, thin	1/2-3 Tbsp canola	390°F	20-25 mins
	1 lb	Hand-cut fries, soak 30 mins in cold water then pat dry	1/2-3 Tbsp canola	390°F	24-27 mins
	4 whole (6-8 oz)	Pierce 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
	6 whole (6-8 oz)	Pierce with fork thoroughly	None	390°F	35-40 mins
Zucchini	1 1/2 lb	Cut in quarters lengthwise, then cut in 1-inch pieces	1 Tbsp	390°F	10-15 mins
<b>POULTRY</b>					
Chicken breasts	2 breasts (3/4-1 1/2 lbs each)	Bone in	Brush with oil	375°F	22-28 mins
	4-6 breasts (6-8 oz each)	Boneless	Brush with oil	375°F	22-25 mins
Chicken thighs	4 thighs (6-10 oz each)	Bone in	Brush with oil	390°F	22-28 mins
	4 thighs (4-8 oz each)	Boneless	Brush with oil	390°F	18-22 mins
Chicken wings	2 1/2 lbs	Drumettes & flats	1 Tbsp	390°F	24-28 mins, flip halfway
Chicken, whole	1 chicken (4-6 lbs)	Trussed	Brush 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/toss food 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 Fry Chart, continued Combi Cooker Pan + Crisper Plate, Level 1

**TIP** When using Air Fry, add 5 minutes to the suggested cook time for the unit to preheat before you add ingredients.

INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	COOK TIME
<b>POULTRY</b>					
Turkey bacon	7 strips	None	None	350°F	10-15 mins
<b>BEEF</b>					
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
<b>PORK &amp; LAMB</b>					
Bacon	6 strips, 1 (16 oz) package	Lay strips evenly over the plate	None	330°F	12-15 mins (no preheat)
Pork chops	2 thick-cut, bone-in chops (10-12 oz each)	None	Brush with oil	375°F	15-17 mins
	4 boneless chops (6-8 oz each)	None	Brush with oil	375°F	15-18 mins
Pork tenderloins	2 tenderloins (1-1 1/2 lbs each)	Whole	Brush with oil	375°F	25-35 mins
Sausages	8 sausages	Whole	None	390°F	8-10 mins
<b>FISH &amp; SEAFOOD</b>					
Crab cakes	6-8 cakes (6-8 oz each)	None	Brush with oil	350°F	10-13 mins
Lobster tails	4 tails (3-4 oz each)	Whole	None	375°F	7-10 mins
Salmon filets	2 filets (4 oz each)	None	Brush with oil	390°F	10-13 mins
Shrimp	1 lb	Raw, whole, peel, keep tails on	1 Tbsp	390°F	7-9 mins
<b>FROZEN FOODS</b>					
Chicken nuggets	2 boxes (24 oz)	None	None	390°F	11-13 mins
Fish filets	1 box (6 filets)	None	None	390°F	13-15 mins
Fish sticks	14 oz	None	None	390°F	9-11 mins
French fries	1 lb	None	None	360°F	20-24 mins
	2 lbs	None	None	360°F	26-30 mins
Mozzarella sticks	16-20 sticks (16-20 oz)	None	None	375°F	6-8 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
Potato skins	1 box (23 oz)	None	None	450°F	15-17 mins
Tater tots	1 lb	None	None	360°F	19-22 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/toss food 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.

# Stovetop Mode

Sauté, slow cook, and more with even and continuous bottom heat.



**BEST FOR:** Low and slow favorites like tender proteins, sautéed veggies, classic soups and stews

## How to use Stovetop

### STEP 1

#### Select function

Select the Stovetop cooking function you'd like to use.

### STEP 2

#### Add accessory and food

Follow accessory setup guidelines below. For SEAR/SAUTÉ, preheat Combi Cooker Pan before cooking. For SLOW COOK and SOUS VIDE, place food on pan before sliding pan into Level 1.

### STEP 3

#### Set the time & temp

Press START/STOP to begin cooking. For SEAR/SAUTÉ, select a temp level between 1 and 5.

## Accessory setup

### SEAR/SAUTÉ



Level 1

**Note:** Preheat Combi Cooker Pan for 2-5 minutes. When using this function, you must keep the door open at all times.

### SLOW COOK



Level 1

### SOUS VIDE



Level 1

**Note:** Always add water to Combi Cooker Pan.

# SLOW-COOKED BOLOGNESE SAUCE

INTERMEDIATE RECIPE ●●○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 4 HOURS 15 MINUTES | **SAUTÉ:** 15 MINUTES | **SLOW COOK:** 4 HOURS  
**MAKES:** 10 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN



## INGREDIENTS

2 tablespoons olive oil  
1 yellow or white onion, peeled, diced  
2 celery stalks, diced  
2 whole carrots, peeled, diced  
3 garlic cloves, peeled, minced  
2 tablespoons tomato paste  
2 pounds ground beef  
1 tablespoon Italian seasoning  
1 cup dry red wine  
2 cans (28 ounces each)  
whole peeled tomatoes and liquid  
 $\frac{3}{4}$  cup whole milk  
Kosher salt, as desired  
Ground black pepper, as desired

## DIRECTIONS

- 1 Slide the Combi Cooker Pan into Level 1. With the door open, flip the SmartSwitch™ to AIRFRY/STOVETOP. Select **SEAR/SAUTE**, and set temperature to HI. Press START/STOP and let pan preheat in unit for 2 minutes.
- 2 After 2 minutes, using an oven mitt, carefully remove the pan and add oil to evenly cover the bottom of the pan. Add onion, celery, carrots, and garlic. Return pan to unit and, with the door open, sauté vegetables for 6 minutes, stirring occasionally.
- 3 After 6 minutes, remove pan and add tomato paste. Stir until evenly combined, return pan to unit and cook for 1 minute. Remove pan, add ground beef, Italian seasoning, salt, and pepper, and stir to combine. Return pan to Level 1 and cook until beef is browned, about 5 minutes.
- 4 After 5 minutes, remove pan, and add red wine. Return pan to unit and let mixture reduce for 3 minutes.
- 5 Press START/STOP to turn off unit. Transfer the pan to a flat heat-safe surface, add tomatoes and liquid. With the back of a wooden spoon, break up the tomatoes, then whisk in milk, salt, and pepper until combined.
- 6 Return pan to Level 1 and close door. Select **SLOW COOK**, set temperature to HI and set time to 4 hours. Press START/STOP to begin cooking.
- 7 When cooking is complete, remove pan and serve bolognese over pasta or store in an air-tight container in the fridge for up to a week.

**Looking for a smaller yield?** Reduce this recipe by cutting all ingredients in half and cooking as instructed.

**Prefer a plant-based recipe?** Use your favorite plant-based ground meat and cook as instructed.





# Sous Vide 101

- French for “under vacuum,” sous vide slow-cooks food sealed in a plastic bag in an accurately regulated low-temperature water bath.
- Use 6-8 cups of room-temperature water when filling the Combi Cooker Pan (just enough water to completely submerge the protein).
- Use single-use resealable plastic bags only.
- Use the water displacement method when submerging the bags: Working with one bag at a time, leave a corner of the bag unzipped—as you slowly lower the bag into the water, the pressure of the water will force the air out of the bag. When just the bag’s seal is above the water line, finish closing the bag, making sure no water gets inside. Keep the bag’s seal just above the water line.
- For cook times of 4+ hours, double-bag each portion of food or wrap food in plastic wrap before placing in the bags. This will help protect food during the long period of submersion.
- After sous vide cooking is complete, use the liquid in the bags as the base for a sauce to accompany your proteins. Pour the liquid into a saucepan, season as desired, bring to a boil, then simmer until desired thickness is achieved.
- If the food you have cooked is not going to be consumed immediately, plunge the bags into ice water to reduce temperature quickly, then keep food refrigerated.
- When reheating food that has been cooked using the Sous Vide function, use the Sous Vide function again. After preheating the water, add food in the resealable bags and cook approximately 15 to 20 minutes using the desired cook temperature.
- Sous vide is almost always the first step in the cooking process. Foods should be finished by using a dry heat method such as broiling, sautéing, roasting, or air frying.

**For detailed instructions on using the Sous Vide function, refer to your Owner’s Guide.**

# Sous Vide Chart Pan, Level 1

Please note the time ranges in this chart include the minimum cook time and the maximum cook time, after which food will start to degrade.

Cook time is dependent on the weight as well as the thickness of food, so thicker cuts of meat will require longer cook times.

INGREDIENT	AMOUNT	TEMP	COOK TIME
<b>BEEF</b>			
Filet mignon	4 steaks, 8 oz each, 1-2 inches thick	125°F Rare	1-5 hrs
		130°F Medium Rare	1-5 hrs
Flank	2 steaks, 12 oz each, 1-2 inches thick	135°F Medium	1-5 hrs
		145°F Medium Well	1-5 hrs
Flat iron	2 steaks, 10 oz each, 1-2 inches thick	155°F Well Done	1-5 hrs
Porterhouse	2 steaks, 14 oz each, 1-2 inches thick	125°F Rare	2-5 hrs
		130°F Medium Rare	2-5 hrs
		135°F Medium	2-5 hrs
Ribeye, boneless	2 or 3 steaks, 10 oz each, 1-2 inches thick	145°F Medium Well	2-5 hrs
		155°F Well Done	2-5 hrs
<b>PORK</b>			
Chops, boneless	4 chops, 6-8 oz each, 1-2 inches thick	145°F	1-4 hrs
Chops, bone in	2 chops, 10-12 oz each, 2½ inches thick	145°F	1-4 hrs
Sausages	6 sausages, 2-3 oz each	165°F	2-5 hrs
Tenderloin	1 tenderloin, 1-½ lbs, 2½ inches thick	145°F	1-4 hrs



## Sous Vide Chart, continued

INGREDIENT	AMOUNT	TEMP	COOK TIME
<b>CHICKEN</b>			
Breast	4 breasts, 6-8 oz each, 1-2 inches thick	165°F	1-3 hrs
Thighs, bone in	4 thighs, 4-6 oz each, 1-2 inches thick	165°F	1½-4 hrs
Thighs, boneless	6 thighs, 4-6 oz each, 1-2 inches thick	165°F	1-3 hrs
Wings & drumettes	2 lbs	165°F	1-3 hrs
<b>SEAFOOD</b>			
Salmon	4 portions, 6-10 oz each, 1-2 inches thick	130°F	1 hr-1½ hrs
Shrimp	2 lbs	130°F	30 mins-2 hrs
Whitefish (Cod, Haddock, Whiting, Pollock)	2 portions, 6-10 oz each, 1-2 inches thick	130°F	1 hr-1½ hrs



Don't forget to add liquid to create steam and cook your food.

# Rice Chart

Combine rice with water/stock in the Combi Cooker Pan and slide into Level 1.



## Step 1

### Pick a Rice

**WHITE RICE, LONG GRAIN\***  
2 cups

**WHITE RICE, MEDIUM GRAIN\***  
2 cups

**ARBORIO RICE**  
1 cup

**BASMATI RICE\***  
2 cups

**BROWN RICE\***  
2 cups

**FARRO**  
2 cups

**JASMINE RICE\***  
2 cups

**PEARL BARLEY\***  
2 cups

**SUSHI RICE\***  
2 cups

**WILD RICE\***  
2 cups



## Step 2

### Add Water/Stock

**WHITE RICE, LONG GRAIN\***  
4 cups

**WHITE RICE, MEDIUM GRAIN\***  
4 cups

**ARBORIO RICE**  
3 ½ cups

**BASMATI RICE\***  
4 cups

**BROWN RICE\***  
4 cups

**FARRO**  
4 cups

**JASMINE RICE\***  
4 cups

**PEARL BARLEY\***  
5 cups

**SUSHI RICE\***  
4 cups

**WILD RICE\***  
4 cups



## Step 3

### Get Cooking

Flip the SmartSwitch™ up to COMBI COOKER, select RICE/PASTA, the unit will default and illuminate RICE. Press START/STOP to start cooking.

**Note:** Unit will display a progress bar indicating cooking. When cooking is complete, a count-up timer will display and unit will switch to Keep Warm.

**Note:** For best results, ensure all rice/grain is covered with liquid prior to cooking.



**Don't forget to add liquid to create steam and cook food.**

**Want to make it a meal?**  
Use grains as a base for your combi meal (see chart on pages 16 and 17).

# Pasta Chart

Combine pasta with sauce/liquid in the Combi Cooker Pan and slide into Level 1.



## Step 1

### Pick a Pasta

**WHITE/WHEAT PASTA**  
16-oz box

**CHICKPEA PASTA**  
2 boxes (8 oz each)

**EGG NOODLES**  
12-oz bag

**GLUTEN FREE**  
2 boxes (8 oz each) or 16 oz box

**PROTEIN PASTA**  
15.5-oz box

**RED LENTIL**  
2 boxes (8 oz each)

**RICE PASTA**  
12-oz box



## Step 2

### Pick Preparation

**PLAIN**  
4 ½ cups water  
1 tablespoon oil

**MARINARA**  
32 oz jar marinara sauce  
3 cups water  
1 tablespoon oil

**ALFREDO**  
2 jars (15 oz each) alfredo sauce  
2 ½ cups water



## Step 3

### Get Cooking

Flip the SmartSwitch™ up to COMBI COOKER, select RICE/PASTA, use TIME/TEMP arrows until PASTA is illuminated on the display, press START/STOP to start cooking.

**Note:** Unit will display a progress bar indicating cooking. When cooking is complete, a count-up timer will display and unit will switch to Keep Warm.

**Note:** For best results, ensure all pasta is covered with sauce/liquid prior to cooking.



**Don't forget to add liquid to create steam and cook food.**

**Want to make it a meal?**  
Use pasta as a base for your combi meal (see chart on pages 16 and 17).

**TIP:** Allow pasta to sit for 5 minutes after cooking, then stir to combine and serve.



# NINJA Combi™

ALL-IN-ONE MULTICOOKER, OVEN & AIR FRYER

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