

Please make sure to read the enclosed Ninja™ Use and Care Guide prior to using your unit.

# NINJA Foodi NeverStick™

The NeverStick™  
cookware that NEVER sticks,  
chips, or flakes



## Before First Use

Read all instructions carefully. Wash cookware in hot, soapy water, then rinse and dry thoroughly.

## For Best Grill Marks

Be sure to use the largest burner and preheat grill pan for 5 minutes on the heat setting you intend to use when cooking.

Metal utensils including spatulas, spoons, whisks, and tongs are safe for use.

## Not Recommended

- Never use sharp instruments such as knives, forks, or appliances such as electric mixers.
- Never use aerosol cooking spray.
- Do not cook in oven at temperatures above 500°F.



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## NY STRIP STEAK

BEGINNER RECIPE ●○○

**PREP:** 5 MINUTES | **PREHEAT:** APPROX. 5 MINUTES | **COOK:** APPROX. 10 MINUTES  
**EQUIPMENT:** GRILL PAN, TONGS

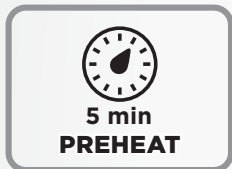
### INGREDIENTS

2 New York strip steaks (12 ounces each)  
2 tablespoons canola oil  
Kosher salt, as desired  
Ground black pepper, as desired

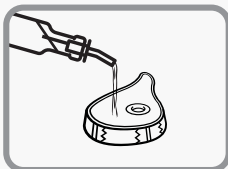
### DIRECTIONS

- 1 Preheat grill pan for 5 minutes on high heat directly in the center of the burner.
- 2 Drizzle oil on both sides of steaks, then season with salt and pepper, as desired.
- 3 After 5 minutes, place steaks in the pan, perpendicular to grill lines. Cook 5 minutes.
- 4 After 5 minutes, flip steaks and cook for an additional 5 minutes.
- 5 When cooking is complete, remove steaks from pan and let rest 5 minutes. Check internal temp with an instant-read thermometer (temp should be between 130°F and 140°F for a medium rare steak). Cook longer if higher internal temperature is desired. Rest for an additional 10 minutes before serving.

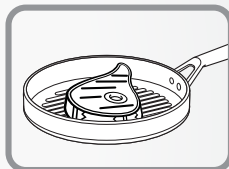
## Tips & Tricks



Allow grill pan to preheat for 5 minutes on intended heat setting.



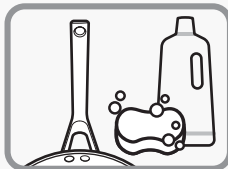
For excellent grill marks, drizzle vegetable or canola oil directly on protein instead of in pan.



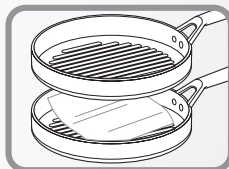
Minimize movement of protein while cooking (flip once).



Our stainless-steel handles, lids, and cooking surfaces are uniquely designed to be oven safe to 500°F.



If you notice grease or discoloring on the stainless steel handles, clean thoroughly with baking soda and white vinegar and then wipe with a sponge or soft cloth.



When stacking your cookware to store, place a paper towel between each piece to protect the cooking surface.

## Cleaning & Care Instructions

### RECOMMENDED

- Let pans cool before cleaning.
- While our product is 100% dishwasher safe, hand-washing with a mild liquid dish soap is always best.

### NOT RECOMMENDED

- Do not place hot pans in cold water.
- Do not use metallic or abrasive sponges.