

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



# NINJA Foodi SMART Digital Pro AIR FRY OVEN

The oven that crisps and  
flips up & away™

Quick Start Guide & Inspiration Guide



# Your guide to cooking like a Foodi

Welcome to the Ninja® Foodi® Digital Pro Air Fry Oven recipe book. From here, you're just a few pages away from recipes, tips and tricks, and helpful hints that will give you the confidence to be creative in the kitchen without having to use numerous appliances or wait for your traditional oven to preheat.

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# Let's get cooking & crisping

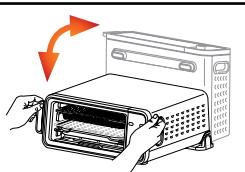
See your Owner's Guide for complete instructions



- 1 To turn on the unit, press the **⏻ button**.
- 2 To select a function, press the **MODE button**, then rotate the **setting (START/STOP) dial** until desired function illuminates. Press **MODE button** again to confirm selection.
- 3 To select cook time (or number of slices for Toast and Bagel functions), press **TIME button** and rotate the dial to adjust.
- 4 To select temperature (or shade level for Toast and Bagel functions), press **TEMP button** and rotate the dial to adjust.
- 5 To begin preheating, push the **setting dial**. Time will start counting down immediately after preheat completes. While cooking, turn the dial to increase or decrease time. Press the dial to stop cooking.
- 6 Press the **Ⓛ button** to turn the interior light on or off while cooking. The light will automatically turn on 30 seconds before cook time ends.

- A Time and temperature display**
- B PREHEAT** will illuminate when oven is preheating.
- C FUNCTIONS** will be enabled by pressing the **MODE button** and rotating the dial to select.
- D SLICES** and **SHADE** will illuminate when the **TOAST** or **BAGEL** function is selected.
- E FLIP** will appear when the unit is ready to be flipped up for storage.

Flip up and away to store and save space on your countertop



# Temperature Doneness Guide

While you can also select your doneness manually, these temperature presets take the guesswork out of cooking to your desired doneness.

## FOOD TYPE:



FISH



POULTRY



PORK



BEEF/LAMB

## PRESET DONENESS AT:

Rare			120°F
Medium Rare	120°F	130°F	130°F
Medium	130°F	140°F	140°F
Medium Well	140°F	150°F	145°F
Well	150°F	165°F	160°F
			155°F

## Carry-over cooking

Did you know?

Meat keeps cooking when you remove it from the oven.

Transfer meat to a plate immediately after cooking completes and allow the protein to rest for 5 minutes before serving.

**NOTE:** Skipping carry-over cooking and cutting into food right away may result in a rarer level of doneness.

## How to place the thermometer

Once you've selected your cooking function, cooking temperature, protein type, and desired level of doneness, **insert the Foodi Thermometer into the thickest part of your protein** while the oven is preheating.

### FOOD TYPE

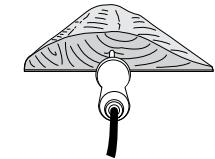
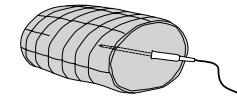
### PLACEMENT

### CORRECT

### INCORRECT

Steaks  
Pork chops  
Lamb chops  
Chicken breast  
Chicken thighs  
Tenderloins  
Fish fillets

- Insert thermometer horizontally into the center of the thickest part of the meat.
- Make sure the tip of the thermometer is inserted straight into the center of the meat, not angled toward the bottom or top of it.
- Make sure the thermometer is close to (but not touching) the bone and away from any fat or gristle.



**NOTE:** The thickest part of the fillet may not be the center. It is important that the end of the thermometer hits the thickest part so desired results are achieved.



**DO NOT** use the thermometer with frozen protein or for cuts of meat 1 inch thick or thinner.

# Perfectly done with the Foodi™ Smart Thermometer.



The leave-in Foodi Smart Thermometer continuously monitors the internal temperature of food for more accurate cooking results.

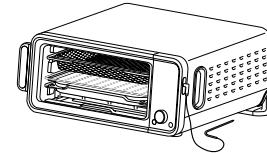
The Smart Cook System lets you know when it's time to take your food out of the oven and let it rest.

For complete thermometer instructions, see your Ninja® Owner's Guide.

## Cooking with the Leave-in Thermometer

### STEP 1 - Set Up

- Remove thermometer from storage.
- Plug thermometer into jack on the right side of the control panel. You will feel it click into place.



### STEP 3 - Program Thermometer

- Press the PRESET button.
- Rotate the dial to choose the desired protein.
- Press the DONENESS button and rotate dial to choose the desired doneness.



**NOTE:** Chicken has only one doneness setting, well done. You cannot select a different doneness when cooking chicken while using the thermometer.

### STEP 5 - Add Food

- The target and current thermometer temperatures will appear on the screen while the unit is preheating.



- Once unit has preheated, place the food with thermometer fully inside the unit. Then close door over cord draped over the top of the door to begin cooking.

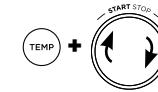
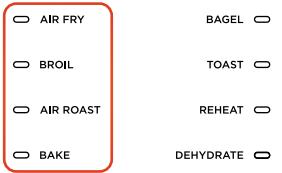
### STEP 6 - Track Progress

- The screen will continue to display the current thermometer temperature as it approaches the target temperature during cooking (see image in Step 5).
- Press TEMP to see the oven temperature. Press TIME to see the time elapsed once cooking has started.



### STEP 2 - Select Cook Function

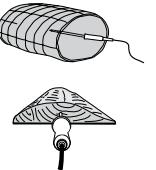
- Select the desired cooking function (e.g. Air Roast).
- Press TEMP button then rotate dial to set oven temperature.



**NOTE:** Circled functions can be used with the thermometer.

### STEP 4 - Place Thermometer

- Insert thermometer in protein using the guide on the front page. Ensure thermometer is placed correctly or this may affect cooking results.
- Push the setting (START/STOP) dial to begin preheating.



**NOTE:** Wait until unit is fully preheated before adding food.

**NOTE:** The door can close over the cord if the cord is draped over the top of the door.

### STEP 7 - Cooking Complete

- Unit will beep and display "END HOT" when cooking is complete.



- Transfer protein immediately to a plate and allow to rest for 5 minutes before serving. This is an important step as proteins continue to cook after cooking completes.

# Digital Crisp Control Technology Pro

Precision-controlled temperature, heat source, and air flow for ultimate versatility and optimum cooking performance.

KEY:



Maximum fan speed



Medium fan speed



No fan

## Air Fry

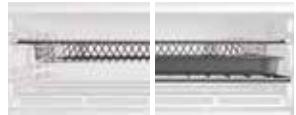


+ High heat from top and bottom



Fast, extra-crispy results with little to no oil.

Best for chicken wings, French fries (frozen or hand cut), and vegetables



Use air fry basket with or without sheet pan\*

## Air Roast



+ Even heat from top and bottom



Crispy outside, juicy inside.

Best for sheet pan meals, whole proteins, and vegetables



Use sheet pan on wire rack in bottom rails

## Broil



+ High heat from top



Top-down heat for a crispy finish.

Best for steaks, fish, and nachos, and for finishing casseroles



Use sheet pan on wire rack in bottom rails

## Bake



+ High, even heat from top and bottom



Overall even cooking with light browning.

Best for cakes, cookies, and frozen pizza



Use sheet pan on wire rack in bottom rails

## Toast



+ Even heat from top and bottom



Quick, even browning on both sides.

Best for bread, English muffins, and frozen waffles



Wire rack in middle rails

## Bagel



+ Slightly lower heat from top than bottom



Quick, even browning.

Best for bagels and artisan breads



Wire rack in middle rails

## Dehydrate

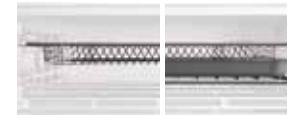


+ Low heat



Remove moisture for jerky and dried fruit.

Best for jerky and dried fruit



Air fry basket with or without sheet pan\*

## Reheat



+ High, even heat from top and bottom



Revive leftovers.

Best for leftovers



Use sheet pan on wire rack in bottom rails

\*Place ingredients in the air fry basket. If ingredients are fatty, oily, or marinated, place the sheet pan under the basket first.

**NOTE** Dehydrate is not included on all models.

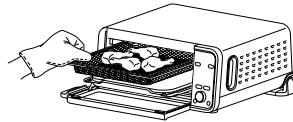
# Tips & Tricks

## PREHEAT

The unit preheats quickly, so prep all ingredients before preheating. Time will start counting down immediately after the unit is preheated. To add time simply turn the dial.



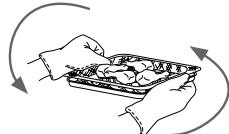
Food cooks faster with Air Roast so for traditional oven recipes, lower the cook time and temperature.



For greasy or battered items in the air fry basket, place the pan underneath it on the wire rack.



For marinades containing sugar, honey, or other sweeteners, brush onto proteins halfway through broiling to avoid burning.



Halfway through cooking, rotate air fry basket 180° or flip ingredients for crispier results.



When using the Bagel function, place bagels cut-side up on the rack.



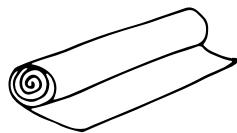
Spray air fry basket with nonstick cooking spray to minimize sticking.



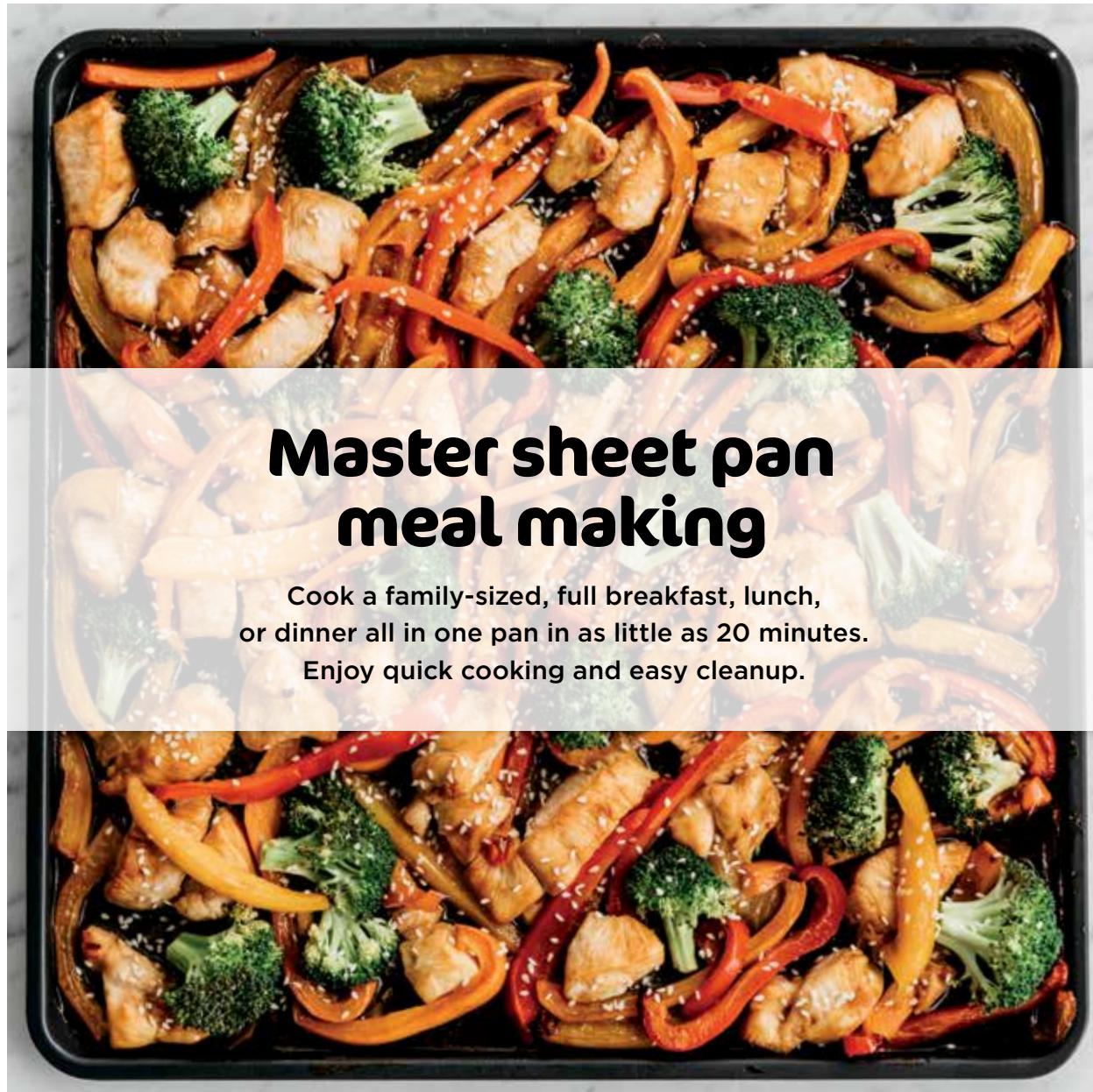
For sheet pan meals, cut ingredients to the same size for optimal results.



Place ingredients in 1 layer when using the basket for air frying.



For best results with baked goods such as cookies, line the Ninja® Sheet Pan with parchment paper.



## Master sheet pan meal making

Cook a family-sized, full breakfast, lunch, or dinner all in one pan in as little as 20 minutes.

Enjoy quick cooking and easy cleanup.

# How to build a sheet pan meal

Using the Air Roast function and some guidelines below, create your own masterpieces in the Foodi® Digital Pro Air Fry Oven.

## Pick a Protein

4 uncooked bone-in chicken thighs  
(6-8 ounces each)

6 uncooked salmon fillets, 1 inch thick  
(6 ounces each)

1 pound uncooked shrimp  
(fresh or frozen, thawed)

4 uncooked boneless skinless chicken breasts,  
cut in 1-inch pieces

1 pound uncooked flank steak,  
cut in 1/2-inch thick strips

## Pick a Vegetable/Starch

2 bunches asparagus,  
cut in 1-inch pieces, ends trimmed

3 medium bell peppers, cut in 1-inch pieces

2 medium heads broccoli, cut in 1-inch florets

4 cups brussels sprouts, cut in half, ends trimmed

4 cups butternut squash, cut in 2-inch pieces

4 cups carrots, cut in 1-inch pieces

3 cups russet potatoes, cut in 1-inch pieces



## Season/Marinate

Barbecue

Teriyaki

Hoisin

Cajun blend

Mexican blend

Rosemary lemon marinade

Olive oil

Your favorite marinade  
or spice blend

## Toss It Up

Toss ingredients with seasonings or marinade, then spread them evenly in 1 layer on the sheet pan.

## Cook

Air Roast at 400°F for 10-20 minutes for seafood and 20-30 minutes for poultry and red meat, or until proteins reach food-safe internal temperatures and your desired level of crispiness:

Chicken - 165°F  
Fish - 145°F  
Red meat - 160°F

# Kickstarter Recipe

## Chicken Stir Fry



BEGINNER RECIPE ●○○

**PREP:** 20 MINUTES | **AIR ROAST:** APPROX. 20 MINUTES | **MAKES:** 4 SERVINGS

### INGREDIENTS

2 large boneless, skinless chicken breasts (approx. 8 ounces each)  
1 red bell pepper, thinly sliced  
1 yellow bell pepper, thinly sliced  
1 orange bell pepper, thinly sliced

2 carrots, thinly sliced  
1/2 cup stir fry sauce  
1 head broccoli, cut in florets  
1 teaspoon sesame seeds, for garnish

### DIRECTIONS



In a large bowl, toss peppers, carrots, and whole chicken breasts with stir fry sauce until evenly coated.



Arrange chicken, peppers, and carrots on the Ninja® Sheet Pan in a single layer.



Select AIR ROAST, set temperature to 400°F, then select CHICKEN. Insert PROBE into thickest part of chicken breast. Press START/STOP to begin preheating.



When unit has preheated, place pan in oven.



After 10 minutes, press START/STOP to pause the unit. Add broccoli to pan, return pan to oven, and press START/STOP to resume cooking for 8 more minutes.



Cooking is complete when chicken's internal temperature reaches 165°F. If necessary, return pan to oven and cook for 2 more minutes. When cooking is complete, remove pan from oven, slice chicken, and serve with vegetables and sesame seed garnish.



Due to continuing design and quality improvements, the unit pictured may differ slightly from what is depicted in this Owner's Guide.

# Kickstarter Recipe

## Honey Sriracha Lime Chicken Wings

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **MARINATE:** 1-24 HOURS | **AIR FRY:** 20-25 MINUTES | **MAKES:** 4-6 SERVINGS

### INGREDIENTS

3 tablespoons sriracha sauce	1 tablespoon ground ginger
1/4 cup honey	Zest and juice of 2 limes
2 tablespoons soy sauce	2 1/2 pounds fresh uncooked chicken wings
1 tablespoon brown sugar	

### DIRECTIONS



In a bowl, stir together all ingredients, except chicken wings.



Coat chicken wings with half the sauce in a large resealable plastic bag; reserve remaining sauce. Let marinate in the refrigerator for at least 1 hour and up to 24 hours.



Select AIR FRY, set temperature to 400°F, and set time to 25 minutes. Press START/STOP to begin preheating.



Place the airy fry basket on the sheet pan. Then arrange wings in basket, making sure they are not crowding each other.



When unit has preheated, slide both the basket and pan into the oven at the same time. The basket will slide into the top rail while the pan fits directly on top of the wire rack to catch any grease during cooking.



After 10 minutes, use tongs to flip the wings. Return pan to oven and cook for an additional 10 to 15 minutes, until desired level of crispiness is achieved.



When cooking is complete, toss wings in reserved sauce and serve immediately.

Due to continuing design and quality improvements, the unit pictured may differ slightly from what is depicted in this Owner's Guide.



# BREAKFAST HASH

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **AIR ROAST:** 20 MINUTES | **MAKES:** 4-6 SERVINGS

## INGREDIENTS

1 <sup>3</sup>/<sub>4</sub> cups russet potatoes, peeled,  
cut in 1/2-inch pieces

<sup>3</sup>/<sub>4</sub> cup precooked kielbasa,  
cut in 1/2-inch pieces

1 small yellow onion, peeled,  
cut in 1/2-inch pieces

1/2 cup mixed frozen vegetables  
(carrots, green beans, corn)

1/2 stick (1/4 cup) unsalted butter, melted

1 teaspoon paprika

1 teaspoon kosher salt

## DIRECTIONS

- 1** Place potatoes, kielbasa, onion, and frozen vegetables in a large bowl. Add melted butter, paprika and salt. Toss ingredients to coat.
- 2** Place ingredients on Ninja® Sheet Pan, spreading out evenly.
- 3** Select AIR ROAST, set temperature to 400°F, and set time to 20 minutes. Press START/STOP to begin preheating.
- 4** When unit has preheated, place pan in oven. After 10 minutes, remove pan and mix ingredients with a wooden spoon or spatula. Return pan to oven and cook for 10 more minutes. With 5 minutes remaining, begin to check potatoes for desired doneness.
- 5** When cooking is complete, remove pan from oven and cool for 5 minutes before serving.



# AIR-FRIED FRENCH TOAST STICKS

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **AIR FRY:** 10 MINUTES | **MAKES:** 4-6 SERVINGS

## INGREDIENTS

4 eggs  
1/2 cup milk  
1/4 teaspoon vanilla extract  
1/4 teaspoon ground cinnamon  
1/3 cup granulated sugar  
6 slices white bread, cut in thirds  
Cooking spray  
Maple syrup, for serving

## DIRECTIONS

- 1** In a small bowl, whisk together eggs, milk, vanilla extract, cinnamon, and sugar.
- 2** Coat air fry basket liberally with cooking spray. Working one at a time, dip each piece of bread in the egg mixture, then transfer to the basket.
- 3** Select AIR FRY, set temperature to 400°F, and set time to 10 minutes. Press START/STOP to begin preheating.
- 4** When unit has preheated, slide basket into the upper rails of the oven. Slide wire rack into bottom rails and place sheet pan on wire rack to catch any drippings.
- 5** After 5 minutes, press START/STOP to pause the unit. Remove basket from oven. Using tongs, flip each piece of bread. Then rotate basket 180 degrees. Return basket to oven, and press START/STOP to resume cooking for 5 more minutes.
- 6** When cooking is complete, remove basket from oven. Drizzle maple syrup over French toast sticks and serve.



# CHEESY CHICKEN NACHOS

INTERMEDIATE RECIPE ●●○

**PREP:** 15 MINUTES | **AIR ROAST:** 25 MINUTES | **MAKES:** 4-6 SERVINGS

## INGREDIENTS

1 pound uncooked boneless, skinless chicken breasts, cut in cubes  
1 tablespoon olive oil  
1/2 bag (8 ounces) tortilla chips  
1 can (15.5 ounces) black beans  
2 cups shredded cheddar cheese  
1 cup shredded Mexican blend cheese  
Avocado, sliced, for garnish  
Sour cream, for garnish

## NACHO SEASONING

1 tablespoon fresh lemon juice  
1 tablespoon fresh lime juice  
1 teaspoon ground cumin  
1/4 cup fresh cilantro, finely chopped  
1 teaspoon onion powder  
2 teaspoons chili powder  
1 teaspoon kosher salt

## DIRECTIONS

- 1** In a large bowl, toss chicken with olive oil and nacho seasoning ingredients until evenly coated.
- 2** Select AIR ROAST, set temperature to 350°F, and set time to 15 minutes. Press START/STOP to begin preheating.
- 3** When unit has preheated, place pan in oven.
- 4** After 15 minutes, remove chicken from the pan; set aside.
- 5** Arrange tortilla chips on the pan in a single layer. Layer cooked chicken, black beans, and cheeses on top of the chips.
- 6** Select AIR ROAST, set temperature to 350°F, and set time to 10 minutes. Press START/STOP to begin preheating.
- 7** When unit has preheated, place pan in oven.
- 8** When cooking is complete, remove pan from oven. Garnish with avocado and sour cream. Serve immediately.

**TIP** No meat? No problem. Swap in your favorite chopped or sauteed veggies for the chicken.



# GREEK-STYLE LOADED TATER TOTS

INTERMEDIATE RECIPE ●●○

**PREP:** 15 MINUTES | **AIR FRY:** 25 MINUTES | **MAKES:** 4-6 SERVINGS

## INGREDIENTS

2 pounds frozen tater tots  
1/2 cup crumbled feta cheese  
1/2 cup tomato, diced  
1/4 cup red onion, peeled, diced  
1/4 cup black olives, sliced  
Fresh dill, for garnish

## TZATZIKI SAUCE

1 cup Greek whole milk yogurt  
1 English cucumber, grated  
3 cloves garlic, peeled, minced  
2 tablespoons fresh lemon juice  
3 tablespoons fresh dill, chopped, plus more for garnish  
1 teaspoon kosher salt  
1 teaspoon cracked black pepper

## DIRECTIONS

- 1 Select AIR FRY, set temperature to 450°F, and set time to 25 minutes. Press START/STOP to begin preheating.
- 2 Place tater tots in a single layer in the air fry basket.
- 3 When unit has preheated, slide basket into the upper rails of the oven.
- 4 After 15 minutes, press START/STOP to pause the unit. Remove basket from oven and transfer tots to a large bowl. Toss with feta cheese, tomatoes, red onion, and olives. Spread mixture out on the Ninja® Sheet Pan. Place pan in oven, and press START/STOP to resume cooking for 10 more minutes.
- 5 While tots are cooking, whisk together all tzatziki sauce ingredients in a medium bowl. Set aside.
- 6 When cooking is complete, remove pan from oven and transfer tots to a serving bowl. Top with tzatziki sauce and garnish with fresh dill.

**TIP** Not in the mood for tots? Swap them out for French fries or hash browns.

# PHILLY CHEESESTEAK SPRING ROLLS

ADVANCED RECIPE ●●●

PREP: 20 MINUTES | AIR FRY: 8 MINUTES | MAKES: 16 ROLLS

## INGREDIENTS

1 package (9 ounces) frozen shaved steak  
1 package (12 ounces) frozen pepper & onion blend  
1 tablespoon kosher salt  
1 teaspoon ground black pepper  
16 spring roll wrappers  
1 egg, lightly beaten  
4 slices American cheese, cut in quarters  
Cooking spray

## DIRECTIONS

- 1 Place steak, pepper & onion blend, salt, and pepper in a skillet. Sauté on medium-high heat for 15 to 20 minutes, stirring occasionally. Set aside and let cool.
- 2 Working in batches of 4, lay out the spring roll wrappers in diamond positions (with a corner directly facing you). Brush borders with beaten egg. Place a piece of cheese slightly off center on a wrapper. Add about 2 tablespoons steak mixture in center. Fold the left and right edges toward the center, while simultaneously rolling the wrapper from back to front. Repeat with remaining wrappers.
- 3 Select AIR FRY, set temperature to 375°F, and set time to 12 minutes. Press START/STOP to begin preheating.
- 4 Meanwhile, liberally spray the air fry basket with cooking spray. Arrange rolls in the basket, making sure to not overcrowd them. Slide wire rack into bottom rails and place sheet pan on wire rack to catch any drippings.
- 5 When unit has preheated, slide basket into the upper rails of the oven.
- 6 After 8 minutes, use silicone-tipped tongs to flip spring rolls over. Continue cooking.
- 7 When cooking is complete, allow to cool before serving.

**TIP** For a meat-free option, swap out the steak for mushrooms.

# ROASTED GREEN BEANS WITH PROSCIUTTO & ONIONS

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | AIR FRY: 4 MINUTES | AIR ROAST: 12 MINUTES | MAKES: 4-6 SERVINGS

## INGREDIENTS

4 slices prosciutto  
1 pound green beans, ends trimmed  
1 small yellow onion, peeled, thinly sliced  
1 tablespoon canola oil  
Kosher salt, as desired  
Ground black pepper, as desired

## DIRECTIONS

- 1 Arrange prosciutto slices in air fry basket.
- 2 Select AIR FRY, set temperature to 390°F, and set time to 4 minutes. Press START/STOP to begin preheating.
- 3 When unit has preheated, slide basket into the upper rails of the oven.
- 4 When cooking is complete, remove basket from oven. Using tongs, carefully remove prosciutto from basket and set aside.
- 5 In a medium bowl, toss together green beans, onion, and oil. Spread mixture out on the Ninja® Sheet Pan.
- 6 Select AIR ROAST, set temperature to 380°F, and set time to 12 minutes. Press START/STOP to begin preheating.
- 7 When unit has preheated, place pan in oven.
- 8 When cooking is complete, remove pan from oven. Using a spatula, transfer green beans and onions from the pan into a serving dish and season with salt and pepper, as desired. Crumble prosciutto on top of roasted green beans and serve immediately.

# SPICY CHICKEN, SWEET POTATOES & BROCCOLI

BEGINNER RECIPE ●○○

**PREP:** 15 MINUTES | **AIR ROAST:** 20-22 MINUTES | **MAKES:** 4 SERVINGS

## INGREDIENTS

1 pound uncooked boneless, skinless chicken breasts, cut in 1-inch pieces  
3 tablespoons oil, divided  
1 tablespoon Cajun seasoning  
2 medium sweet potatoes, peeled, cut in 1/2-inch  
1 head broccoli, cut in florets  
1 teaspoon kosher salt  
1 teaspoon ground black pepper

## DIRECTIONS

- 1** In a large bowl, toss chicken with 1 tablespoon oil and Cajun seasoning.
- 2** Place chicken, sweet potatoes, and broccoli on the Ninja® Sheet Pan. Drizzle sweet potatoes and broccoli with remaining olive oil and season with salt and pepper.
- 3** Select AIR ROAST, set temperature to 415°F, and set time to 20 minutes. Press START/STOP to begin preheating.
- 4** When unit has preheated, place pan in oven.
- 5** After 20 minutes, check chicken for doneness. Cooking is complete when internal temperature of chicken reaches 165°F and sweet potatoes are fork tender. If cooking is not complete, return pan to oven and cook for 2 more minutes.
- 6** When cooking is complete, remove pan from oven and allow to cool for 2 minutes before serving.

**TIP** Save prep time by buying pre-cut vegetables.



# BAKED GNOCCHI ALFREDO

INTERMEDIATE RECIPE ●●○

**PREP:** 5 MINUTES | **BAKE:** 12 MINUTES | **AIR BROIL:** 5 MINUTES | **MAKES:** 4-6 SERVINGS

## INGREDIENTS

Cooking spray  
2 bags (12 ounces each) frozen potato gnocchi  
1/4 cup vegetable stock  
1 jar (14 ounces) alfredo sauce  
1/2 cup shredded Parmesan cheese  
5 leaves fresh basil, cut in strips, for garnish

## DIRECTIONS

- 1 Spray the the Ninja® Sheet Pan with cooking spray. Place frozen gnocchi on the sheet pan, spreading out evenly. Pour vegetable stock over gnocchi.
- 2 Select BAKE, set temperature to 390°F, and set time to 12 minutes. Press START/STOP to begin preheating.
- 3 When unit has preheated, place pan in oven. After 10 minutes, remove pan and stir with a wooden spoon or spatula. Return pan to oven and cook for 2 more minutes.
- 4 When cooking is complete, remove pan from oven and pour alfredo sauce over pasta. Stir to combine, then sprinkle Parmesan over the top. Return pan to oven. Select AIR BROIL-HI and set time to 5 minutes.
- 5 After 3 minutes, check on gnocchi. Cooking is complete when top is lightly brown and sauce and cheese are fully melted. If necessary, cook up to 2 more minutes.
- 6 When cooking is complete, transfer pasta to a serving dish and garnish with fresh basil. Serve immediately.

# HOMEMADE PIZZA

ADVANCED RECIPE ●●●

**PREP:** 15 MINUTES | **REST:** 10 MINUTES | **AIR ROAST:** 12 MINUTES | **MAKES:** 4-6 SERVINGS

## INGREDIENTS

### DOUGH

2 teaspoons dry yeast  
1 cup warm water  
2 1/2 cups flour, plus more for coating  
2 tablespoons olive oil  
1 teaspoon sugar  
1 teaspoon kosher salt

### TOPPINGS

Pizza sauce  
3/4 package (10 ounces) shredded mozzarella cheese  
Pepperoni slices  
1 tablespoon olive oil  
Fresh basil, chopped, for garnish

## DIRECTIONS

- 1 In a medium bowl, stir together yeast and warm water until dissolved. Add remaining dough ingredients and stir vigorously to combine, then allow to rest for 10 minutes.
- 2 Lightly coat a rolling pin with flour, then roll dough into a 10x10-inch square.
- 3 Lightly grease the Ninja® Sheet Pan. Press rolled dough onto the pan and top with pizza sauce, cheese, and pepperoni. Using a brush or your fingers, gently rub olive oil onto outer edge of crust.
- 4 Select AIR ROAST, set temperature to 450°F, and set time to 12 minutes. Press START/STOP to begin preheating.
- 5 When unit has preheated, place pan in oven.
- 6 When cooking is complete, remove pan from oven and let cool for 5 minutes before serving. Garnish with fresh basil.

**TIP** No time to make your own dough? Buy it pre-made at the supermarket for a fast weeknight meal.

# TURKEY MEATLOAF WITH GREEN BEANS



INTERMEDIATE RECIPE ●●○

**PREP:** 20 MINUTES | **AIR ROAST:** 15-20 MINUTES | **MAKES:** 4 SERVINGS

## INGREDIENTS

Cooking spray  
Kosher salt, as desired  
1 pound uncooked ground turkey  
1/3 cup panko bread crumbs  
1 yellow onion, peeled, grated  
1 clove garlic, peeled, grated  
1 large egg  
1/4 cup Colby-Jack cheese, diced  
1/3 cup ketchup, divided  
Ground black pepper, as desired  
1 package (12 ounces) fresh green beans  
1 tablespoon olive oil

## DIRECTIONS

- 1** In a large bowl, combine turkey, bread crumbs, onion, garlic, egg, cheese, and half the ketchup. Season with salt and pepper and mix to combine.
- 2** Shape turkey mixture into 4 mini meatloaves and place on the the pan. In a large bowl, toss green beans with olive oil, salt, and pepper. Add to sheet pan with meatloaves. Spread remaining ketchup on top of meatloaves.
- 3** Select AIR ROAST, set temperature to 400°F, then select MANUAL PROBE and set temperature to 165°F. Insert PROBE into thickest part of meatloaf. Press START/STOP to begin preheating.
- 4** When unit has preheated, place pan in oven.
- 5** When cooking is complete, serve meatloaves immediately with green beans.

**TIP** Use ground beef instead of ground turkey for a heartier meatloaf.





# STUFFED SHELLS

INTERMEDIATE RECIPE ●●○

**PREP:** 20 MINUTES | **BAKE:** 20 MINUTES | **AIR BROIL:** 2 MINUTES | **MAKES:** 3-4 SERVINGS

## INGREDIENTS

2 tablespoons olive oil  
1 package (12 ounces) dry pasta jumbo shells,  
cooked according to package directions  
2 pounds ricotta cheese  
½ bag (about 3 ounces) fresh spinach  
1 jar (24 ounces) marinara sauce  
½ cup grated Parmesan cheese  
Kosher salt, as desired  
Ground black pepper, as desired

## DIRECTIONS

- 1** In a bowl, stir together ricotta and spinach. Grease an 8x8-inch baking pan with olive oil. Stuff each cooked shell with ricotta mixture and arrange in the pan cheese-side up. Evenly pour marinara over stuffed shells.
- 3** Select BAKE, set temperature to 375°F, and set time to 20 minutes. Select START/STOP to begin preheating.
- 4** When unit has preheated, place pan in oven.
- 5** After 20 minutes, remove pan from oven. Sprinkle Parmesan cheese on top of shells.
- 6** Return pan to oven. Select BROIL-HI and set time to 2 minutes. Press START/STOP to begin.
- 7** When cooking is complete, remove pan from oven and serve.

# PORK SAUSAGE ENCHILADAS

INTERMEDIATE RECIPE ●●○

**PREP:** 15 MINUTES | **AIR ROAST:** 38 MINUTES | **AIR BROIL:** 3 MINUTES | **MAKES:** 2-3 SERVINGS

## INGREDIENTS

1 onion, peeled, thinly sliced  
4 uncooked pork sausage links (1/4 pound each)  
1/2 cup sour cream  
1 tablespoon fresh cilantro leaves,  
plus more for garnish  
6 tortillas (8 inches each)  
2 cans (10 ounces each) enchilada sauce  
1 cup shredded taco cheese

## DIRECTIONS

- 1 Place sliced onion in an 8x8-inch baking pan. Place sausage links on top.
- 2 Select AIR ROAST, set temperature to 400°F, and set time to 20 minutes. Press START/STOP to begin preheating.
- 3 When unit has preheated, place pan in oven.
- 4 After 10 minutes, remove pan from oven. Allow to cool, then remove sausage meat from casings. Place meat in a bowl and stir with roasted onion slices, sour cream, and cilantro until combined.
- 5 Lay out tortillas. Fill each with 1/4 cup meat mixture.
- 6 Roll up tortillas and arrange in pan. Pour enchilada sauce on top.
- 7 Return pan to oven. Select AIR ROAST, set temperature to 400°F, and set time to 15 minutes. Press START/STOP to begin cooking.
- 8 After 15 minutes, remove pan from oven. Sprinkle cheese on top of enchiladas.
- 9 Return pan to oven. Select BROIL-HI and set time to 3 minutes. Press START/STOP to begin.
- 10 When cooking is complete, remove pan from oven. Garnish with remaining cilantro, if desired, and serve.

**TIP** Feel free to replace the sausage links with your favorite non-meat options, such as plant-based sausages, sweet potatoes or black beans.

# BROILED BANANAS

BEGINNER RECIPE ●○○

**PREP:** 5 MINUTES | **AIR BROIL:** 6-8 MINUTES | **MAKES:** 2-4 SERVINGS

## INGREDIENTS

2 tablespoons dark brown sugar  
1 teaspoon ground cinnamon  
2 firm medium-sized bananas,  
cut in half lengthwise

## TOPPINGS

Walnuts, chopped  
Whipped cream  
Sprinkles  
Chocolate syrup

## DIRECTIONS

- 1 In a small bowl, stir together brown sugar and cinnamon. Rub mixture onto bananas, then place bananas on Ninja® Sheet Pan. Place pan in oven.
- 2 Select BROIL-LO and set time to 6 minutes. Press START/STOP to begin.
- 3 After 6 minutes, check bananas for doneness. Tops of bananas should be caramelized. If necessary, return pan to oven for 2 more minutes.
- 4 When cooking is complete, remove pan from oven and allow to cool for 5 minutes. Add desired toppings and serve immediately.

**TIP** Serve with ice cream and any desired toppings to create a banana split kids will love!

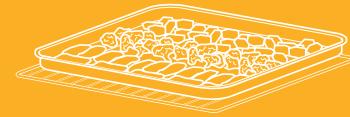
# Air Fry Cooking Chart

**TIP** For greasy or battered items in the air fry basket, place the pan underneath it on the wire rack.

INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	COOK TIME
<b>FROZEN FOOD</b>					
Chicken nuggets	2 boxes (24 oz)	None	None	400°F	26-30 mins
Fish fillets (breaded)	1 package (10 fillets)	None	None	400°F	16-18 mins
Fish sticks	1 box (16 oz)	None	None	400°F	14-16 mins
French fries	16 oz	None	None	390°F	28-30 mins
Mozzarella sticks	2 boxes (16 oz)	None	None	375°F	12-15 mins
Pizza Rolls	1 bag (24.8 oz, 50 count)	None	None	375°F	11-13 mins
Popcorn shrimp	1 box (16 oz)	None	None	390°F	10-15 mins
Pot stickers	3 bag (30 count)	None	Toss with 1 Tbsp canola oil	390°F	18-20 mins
Tater tots	2 lbs	None	None	360°F	20-25 mins
<b>MEAT, POULTRY, FISH</b>					
Bacon	1/2 package (8 oz)	None	None	390°F	15-20 mins
Burgers	5 1/4-lb patties, 80% lean	1 inch thick	None	375°F	10-12 mins
Chicken drumsticks	6 drumsticks	Pat dry	Brush with oil	400°F	22-35 mins
Chicken thighs	5 thighs (4-6 oz each)	Pat dry	Brush with oil	390°F	22-28 mins
Chicken wings	2 lbs	Pat dry	1 Tbsp	400°F	28-30 mins
Crab cakes	6 cakes (6-8 oz each)	None	Brush with oil	390°F	15-18 mins
Salmon fillets	5 fillets (6-8 oz each)	None	Brush with oil	390°F	18-20 mins
Sausage	12 sausages, whole	None	None	390°F	12-14 mins
Shrimp	2 lbs	Pat dry	None	390°F	7-10 mins
<b>VEGETABLES</b>					
Asparagus	2 bunches	Cut in half, trim stems	2 Tbsp	420°F	12-15 mins
Beets	1.5 lbs	Peel, cut in 1/2-inch cubes	1 Tbsp	390°F	28-30 mins
Bell peppers (for roasting)	4 peppers	Cut in quarters, remove seeds	1 Tbsp	400°F	15-20 mins
Broccoli	1 large head	Cut in 1-2-inch florets	1 Tbsp	400°F	15-20 mins
Brussels sprouts	1 lb	Cut in half, remove stems	1 Tbsp	425°F	15-20 mins
Carrots	1 lb	Peel, cut in 1/4-inch rounds	1 Tbsp	425°F	10-15 mins
Cauliflower	1 head	Cut in 1-2-inch florets	2 Tbsp	400°F	20-22 mins
Corn on the cob	7 ears	Whole ears, remove husks	1 Tbsp	400°F	14-17 mins

**For best results, shake, flip, or rotate often**

We recommend frequently checking your food and shaking, rotating, or flipping it to ensure desired results. Use these cook times as a guide, adjusting to your preference.



Shake your food  
**AND**



**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 Fry Cooking Chart – Continued

INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	COOK TIME
<b>VEGETABLES</b>					
Green beans	1 bag (12 oz)	Trim	1 Tbsp	420°F	18-20 mins
Kale (for chips)	4 oz	Tear into pieces, remove stems	None	325°F	5-8 mins
Mushrooms	16 oz	Rinse, slice thinly	1 Tbsp	390°F	25-30 mins
Potatoes, russet	1.5 lbs	Cut in 1-inch wedges	1 Tbsp	390°F	25-30 mins
Potatoes, russet	1 lb	Hand-cut fries, soak 30 mins in cold water, then pat dry	1/2-3 Tbsp	400°F	25-28 mins
Potatoes, sweet	1 lb	Hand-cut fries, soak 30 mins in cold water, then pat dry	1 Tbsp	400°F	25-28 mins
Zucchini	1 lb	Cut in eighths lengthwise, then cut in half	1 Tbsp	400°F	15-20 mins

## Dehydrate Chart

INGREDIENTS	PREPARATION	TEMP	DEHYDRATE TIME
<b>FRUITS &amp; VEGETABLES</b>			
Apples	Cut in 1/8-inch slices, remove core, rinse in lemon water, pat dry	135°F	7-8 hrs
Asparagus	Cut in 1-inch pieces, blanch	135°F	6-8 hrs
Bananas	Peel, cut in 3/8-inch slices	135°F	8-10 hrs
Beets	Peel, cut in 1/8-inch slices	135°F	7-8 hrs
Eggplant	Peel, cut in 1/4-inch slices, blanch	135°F	6-8 hrs
Fresh herbs	Rinse, pat dry, remove stems	135°F	4-6 hrs
Ginger root	Cut in 3/8-inch slices	135°F	6 hrs
Mangoes	Peel, cut in 3/8-inch slices, remove pit	135°F	6-8 hrs
Mushrooms	Cleaned with soft brush (do not wash)	135°F	6-8 hrs
Pineapple	Peel, cut in 3/8-1/2-inch slices, remove core	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 grate; steam if planning to rehydrate	135°F	6-8 hrs
<b>MEAT, POULTRY, FISH</b>			
Beef jerky	Cut in 1/4-inch slices, remove all fat, marinate 8-24 hours	150°F	5-7 hrs
Chicken jerky	Cut in 1/4-inch slices, marinate overnight	150°F	5-7 hrs
Salmon jerky	Cut in 1/4-inch slices, marinate overnight	150°F	5-7 hrs
Turkey jerky	Cut in 1/4-inch slices, marinate overnight	150°F	5-8 hrs

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