

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

NINJA[®]

PROFESSIONAL PLUS

**KITCHEN SYSTEM
WITH AUTO-IQ**[®]

QUICK START GUIDE

+ 30 IRRESISTIBLE RECIPES

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

NINJA® BLENDER PROFESSIONAL PLUS KITCHEN SYSTEM

QUICK ASSEMBLY

SINGLE-SERVE CUP

PARTS



SINGLE-SERVE CUP



SPOUT LID



PRO EXTRACTOR
BLADES® ASSEMBLY

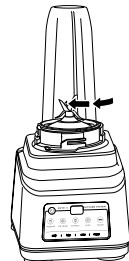
ASSEMBLY



1. Fill Single-Serve Cup with desired contents.



2. Screw on Pro Extractor Blades Assembly clockwise until you have a tight seal.



3. Flip cup upside down and lower it onto base.

4. Turn cup clockwise to lock in place.

BLEND & ENJOY



1. Select any of the illuminated programs to begin blending.




2. When blending is complete, turn cup counterclockwise and lift to remove.




3. Turn blade assembly counterclockwise to remove.



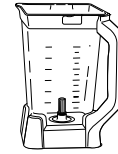
4. Place Spout Lid on top of cup and turn clockwise to lock in place.

Once the Single-Serve Cup is locked onto base, press the Power button  to turn the unit on. The compatible program buttons will illuminate.

 **WARNING:** Handle the Pro Extractor Blades Assembly with care, as the blades are sharp.

TOTAL CRUSHING® PITCHER

PARTS



TOTAL CRUSHING
PITCHER

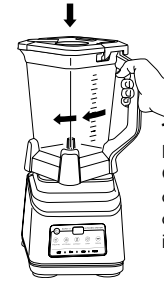


PITCHER LID

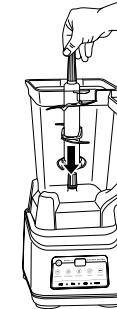


STACKED BLADE
ASSEMBLY

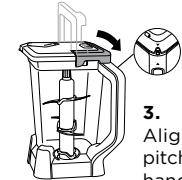
ASSEMBLY



1. Place the Total Crushing Pitcher on base and turn clockwise to lock in place.

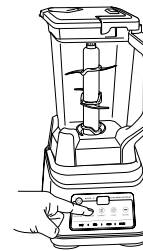


2. Holding Stacked Blade Assembly by the top of the shaft, insert it into pitcher.

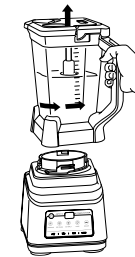


3. Align arrows on pitcher lid and handle, then lower handle to lock in place.

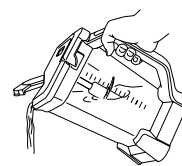
BLEND & ENJOY



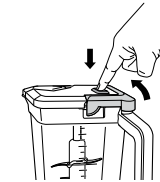
1. Select any of the illuminated programs to begin.



2. When blending is complete, turn pitcher counterclockwise and lift to remove.





3a. To pour out thinner mixtures, ensure lid is locked in place, then open pour spout.



3b. For thicker mixtures, press RELEASE button and lift handle to remove lid, then carefully lift out blade assembly before pouring.

NOTE: The pitcher lid handle will not fold down unless it is attached to the pitcher.

Once the Total Crushing Pitcher is locked onto base, press the Power button  to turn the unit on. The compatible program buttons will illuminate.

 **WARNING:** Stacked Blade Assembly is sharp and not locked in place. Make sure lid is locked onto pitcher before pouring contents. If pouring without lid, carefully remove blade assembly first. Failure to do so will result in a risk of laceration. Refer to the Ninja Owner's Guide for additional information.

PARTS



PRECISION PROCESSOR BOWL



PRECISION PROCESSOR BOWL LID

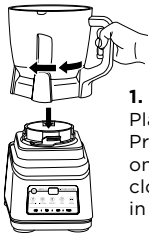


CHOPPING BLADE ASSEMBLY

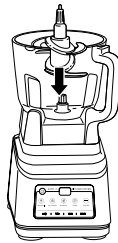


DOUGH BLADE ASSEMBLY

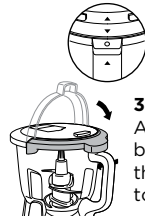
ASSEMBLY



1. Place Precision Processor Bowl on base and turn clockwise to lock in place.

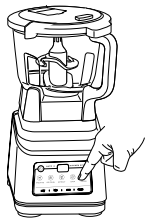


2. Holding the blade assembly by the top of the shaft, insert it into bowl.

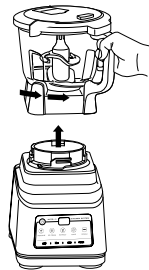


3. Align arrows on bowl lid and handle, then lower handle to lock in place.

BLEND & ENJOY



1. Select any of the illuminated programs to begin processing.



2. When processing is complete, remove bowl from base by turning it counterclockwise, then lifting it off.



3. Remove lid by pressing the RELEASE button on side of front tab and lifting up.
Remove blade assembly before emptying bowl

Once the Precision Processor Bowl is locked onto base, press the Power button to turn the unit on. The compatible program buttons will illuminate.

WARNING: Chopping Blade Assembly is sharp and not locked in place. Before pouring, carefully remove blade assembly. Failure to do so will result in a risk of laceration. Refer to the Ninja Owner's Guide for additional information.

AUTO-IQ® PROGRAMS

Intelligent preset programs that combine unique blending and pausing patterns that do the work for you. Once a preset program is selected, it will start immediately and automatically stop when blending is complete. To stop blending before the end of the program, press the currently active button again.

SINGLE-SERVE CUP



- SMOOTHIE**
Fresh/Frozen Fruits
Milk/Yogurt
Protein Shakes
- ICE CRUSH**
Margaritas
Daiquiris
Milkshakes
- EXTRACT**
Whole Fruits/Vegetables
Fibrous Ingredients
Seeds

TOTAL CRUSHING® PITCHER



- SMOOTHIE**
Fresh/Frozen Fruits
Milk/Yogurt
Protein Shakes
- ICE CRUSH**
Margaritas
Daiquiris
Milkshakes

PRECISION PROCESSOR® BOWL



- CHOP**
Veggie Prep
Salsas
Mincing
- DOUGH**
Pizza
Bread
Cookies

MANUAL PROGRAMS

LOW, MEDIUM, and HIGH: When selected, each of these speeds runs continuously for 60 seconds. Press the currently active button again to stop the program sooner. They do not work in conjunction with any Auto-iQ programs.

PULSE: Offers greater control of pulsing and blending. Operates only when **PULSE** is pressed. Use short presses for short pulses and long presses for long pulses.

CLEANING

Dishwasher: The containers, lids, and blade assemblies are all dishwasher safe only. The lids and blade assemblies are top-rack dishwasher safe. Ensure the blade assemblies are removed from the containers before placing in the dishwasher.

Hand-washing: Wash containers, lids, and blade assemblies in warm, soapy water. When washing the blade assemblies, use a dishwashing utensil with a handle to avoid direct hand contact with blades. Handle blade assemblies with care to avoid contact with sharp edges. Rinse and air-dry thoroughly.

WARNING: Always unplug your blender base before cleaning.

WARNING: Handle the blade assemblies with care when washing, as the blades are sharp. Contact with the blades' edges can result in laceration.

CINNAMON & COFFEE SMOOTHIE

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 2-3 SERVINGS

INGREDIENTS

1/2 cup strongly brewed coffee, cooled
 1 square (1 ounce) dark chocolate
 1 cup rice milk
 1 teaspoon ground cinnamon
 1/2 cup low-fat vanilla yogurt
 4-6 ice cubes

DIRECTIONS

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

DO NOT BLEND HOT INGREDIENTS.

GINGERED ACAI

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 6 SERVINGS

INGREDIENTS

1 1/2 cups unsweetened acai berry puree, thawed
 2 tablespoons fresh ginger, minced
 3 1/2 cups pomegranate juice
 3 packets (.035 ounce each) stevia
 4 cups frozen strawberries

DIRECTIONS

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

ISLAND SUNRISE SMOOTHIE

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 4 SERVINGS

INGREDIENTS

1 cup pineapple chunks
 1 small ripe banana, cut in half
 2 cups coconut water
 1 cup frozen mango chunks
 1 cup frozen strawberries

DIRECTIONS

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

FRESH CITRUS MARGARITA

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 4 SERVINGS

INGREDIENTS

1 lime, peeled, cut in half, seeds removed
 1 lemon, peeled, cut in quarters, seeds removed
 1/3 cup orange juice
 1/4 cup triple sec
 2/3 cup tequila
 4 cups ice

DIRECTIONS

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

STRAWBERRY DAIQUIRI

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 5 SERVINGS

INGREDIENTS

- 1 cup lime juice
- 1 cup light rum
- 4 cups frozen strawberries

DIRECTIONS

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

SPINACH ARTICHOKE DIP

PREP: 15 MINUTES | **COOK:** 30 MINUTES
CONTAINER: 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 9 CUPS

INGREDIENTS

- 3 tablespoons unsalted butter
- 2 cloves garlic, peeled, chopped
- 1 large onion, peeled, chopped
- 1/3 cup all-purpose flour
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- 1 can (14 ounces) artichoke hearts, drained
- 1 pound baby spinach
- 4 cups low-sodium vegetable broth
- 2 cups grated Parmesan cheese
- 1/2 cup sour cream

DIRECTIONS

1. Place butter, garlic, and onion into a 5-quart saucepan over medium-low heat. Cook for 5 minutes.
2. Add flour, salt, and pepper, and stir to incorporate. Add artichoke hearts, spinach, and broth. Bring to a boil, then reduce heat to medium-low and cook for 20 minutes.
3. Remove from heat and cool to room temperature.
4. Place cooled mixture into the 72-ounce Total Crushing Pitcher. Select HIGH and blend until desired consistency is reached.
5. Return sauce to saucepan, add Parmesan and sour cream, then simmer until heated through.

DO NOT BLEND HOT INGREDIENTS.

ROASTED GARLIC & ROMA TOMATO SOUP

PREP: 10 MINUTES | **COOK:** 15 MINUTES
CONTAINER: 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 6 SERVINGS

INGREDIENTS

- 1 can (28 ounces) whole peeled tomatoes
- 4 cloves garlic, peeled
- 3 tablespoons tomato paste
- 3/4 cup silken tofu
- 3 tablespoons extra virgin olive oil
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 1 cup vegetable broth
- 1 tablespoon fresh basil leaves

DIRECTIONS

1. Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
2. Select HIGH until desired consistency is reached.
3. Transfer contents to a large saucepan and simmer over medium-low heat for about 15 minutes, or until heated through.

DO NOT BLEND HOT INGREDIENTS.

BROCCOLI CHEDDAR SOUP

PREP: 15 MINUTES | **COOK:** 35-40 MINUTES
CONTAINER: 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 6 SERVINGS

INGREDIENTS

- 3 tablespoons butter
- 1/2 small yellow onion, peeled, chopped
- 1 medium carrot, peeled, chopped
- 2 tablespoons flour
- 3 cups chicken broth
- 3 cups broccoli florets
- 1 cup whole milk
- 3/4 cup shredded cheddar cheese
- Kosher salt, to taste
- Ground black pepper, to taste

DIRECTIONS

1. Place butter into a heavy-bottom saucepan over medium heat; stir until melted. Add onion and carrot and cook until tender, about 5 minutes.
2. Whisk in the flour and cook 5 more minutes. Add broth and continue stirring as mixture thickens. Add broccoli and simmer over medium heat until tender, 20 to 25 minutes, stirring occasionally. Let cool to room temperature.
3. Place cooled soup into the 72-ounce Total Crushing Pitcher. Select HIGH and blend until desired consistency is reached.
4. Transfer the soup back to the saucepan. Add milk, cheese, salt, and pepper. Simmer until heated through.

DO NOT BLEND HOT INGREDIENTS.

FROZEN STRAWBERRY PEACH TREAT

PREP: 10 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 1 SERVING

INGREDIENTS

1 1/2 cups frozen strawberries
 1/2 cup frozen peaches
 1 cup whole milk
 1/4 cup low-fat vanilla yogurt
 2 tablespoons agave nectar
 1 teaspoon vanilla extract

DIRECTIONS

1. Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
2. Select HIGH until smooth.

APPLE PEANUT BUTTER SMOOTHIE

PREP: 2 MINUTES | **CONTAINER:** 32-OUNCE SINGLE-SERVE CUP | **MAKES:** 3 (10-OUNCE) SERVINGS

INGREDIENTS

2 apples of choice, unpeeled, cored, cut in 1-inch pieces
 1 cup oat milk
 1 teaspoon vanilla extract
 2 tablespoons peanut butter
 1 teaspoon ground cinnamon
 1/2 cup ice cubes

DIRECTIONS

1. Place all ingredients into the 32-ounce Single-Serve Cup in the order listed, then install the blade assembly.
2. Select SMOOTHIE.
3. Remove blades from cup after blending.

TROPICAL CHILL

PREP: 5 MINUTES
CONTAINER: 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 2-4 SERVINGS

INGREDIENTS

1 ripe banana, cut in half
 1 cup honeydew melon chunks
 1/4 lime, peeled, cut in half, seeds removed
 1 1/2 cups coconut water
 2 cups frozen pineapple chunks
 1 cup ice

DIRECTIONS

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

BAHAMA MAMA

PREP: 2 MINUTES | **CONTAINER:** 32-OUNCE SINGLE-SERVE CUP | **MAKES:** 3 (10-OUNCE) SERVINGS

INGREDIENTS

2 cups whole milk
 1 tablespoon granulated sugar
 1 cup frozen mango chunks
 1 cup frozen pineapple chunks
 1 small frozen banana, cut in quarters
 5 frozen strawberries

DIRECTIONS

1. Place all ingredients into the 32-ounce Single-Serve Cup in the order listed, then install the blade assembly.
2. Select SMOOTHIE.
3. Remove blades from cup after blending.

CHOCOLATE PEANUT BUTTER & OAT SMOOTHIE

PREP: 2 MINUTES | **CONTAINER:** 32-OUNCE SINGLE-SERVE CUP | **MAKES:** 3 (10-OUNCE) SERVINGS

INGREDIENTS

1 1/2 cups oat milk
 1/2 cup oats
 2 tablespoons cocoa powder
 2 tablespoons creamy peanut butter
 2 tablespoons maple syrup
 1 teaspoon vanilla extract
 1 small frozen banana, cut in quarters
 1 cup ice cubes

DIRECTIONS

1. Place all ingredients into the 32-ounce Single-Serve Cup in the order listed, then install the blade assembly.
2. Select SMOOTHIE.
3. Remove blades from cup after blending.

MAPLE ALMOND BUTTER SMOOTHIE

PREP: 2 MINUTES | **CONTAINER:** 32-OUNCE SINGLE-SERVE CUP | **MAKES:** 3 (10-OUNCE) SERVINGS

INGREDIENTS

1 1/2 cups almond milk
 3 tablespoons almond butter
 2 tablespoons maple syrup
 3 small frozen bananas, cut in quarters
 1/2 cup ice cubes

DIRECTIONS

1. Place all ingredients into the 32-ounce Single-Serve Cup in the order listed, then install the blade assembly.
2. Select SMOOTHIE.
3. Remove blades from cup after blending.

STRAWBERRY KIWI EXTRACT

PREP: 5 MINUTES | **CONTAINER:** 32-OUNCE SINGLE-SERVE CUP | **MAKES:** 1-2 SERVINGS

INGREDIENTS

1 cup orange juice
 1 1/2 cups frozen strawberries
 3 kiwis, peeled, cut in quarters

DIRECTIONS

1. Place all ingredients in the 32-ounce Single-Serve Cup in the order listed, then install the blade assembly.
2. Select EXTRACT.
3. Remove blades from cup after blending.

PINEAPPLE WATERMELON REFRESHER

PREP: 5 MINUTES | **CONTAINER:** 32-OUNCE SINGLE-SERVE CUP | **MAKES:** 1-2 SERVINGS

INGREDIENTS

1 1/2 cups frozen pineapple chunks
 2 cups watermelon, rind removed, cut in 1-inch pieces

DIRECTIONS

1. Place all ingredients in the 32-ounce Single-Serve Cup in the order listed, then install the blade assembly.
2. Select EXTRACT.
3. Remove blades from cup after blending.

FRO-JITO

PREP: 2 MINUTES | **CONTAINER:** 32-OUNCE SINGLE-SERVE CUP | **MAKES:** 3 (10-OUNCE) SERVINGS

INGREDIENTS

1/2 cup lime juice
1/2 cup seltzer
4 ounces rum
5 fresh mint leaves
2 cups ice cubes

DIRECTIONS

1. Place all ingredients into the 32-ounce Single-Serve Cup in the order listed, then install the blade assembly.
2. Select ICE CRUSH.
3. Remove blades from cup after blending.

FROZEN STRAWBERRY LEMONADE

PREP: 2 MINUTES | **CONTAINER:** 32-OUNCE SINGLE-SERVE CUP | **MAKES:** 3 (10-OUNCE) SERVINGS

INGREDIENTS

1/2 cup lemon juice
1/2 cup water
1 tablespoon granulated sugar
2 cups frozen strawberries
1 cup ice cubes

DIRECTIONS

1. Place all ingredients into the 32-ounce Single-Serve Cup in the order listed, then install the blade assembly.
2. Select ICE CRUSH.
3. Remove blades from cup after blending.

GARBANZO & GREEN SALAD

PREP: 15 MINUTES | **CONTAINER:** 64-OUNCE PRECISION PROCESSOR* BOWL | **MAKES:** 2 SERVINGS

INGREDIENTS

1/3 cup radicchio, cut in 1 1/4-inch pieces
1/2 cup fresh parsley leaves
1/2 cup watercress
1/2 cup Bibb lettuce, cut in 1 1/4-inch pieces
1/4 red bell pepper, cut in 1 1/4-inch pieces
1/4 cup (2 ounces) feta cheese
10 grape tomatoes
1/4 cup canned garbanzo beans, drained, blotted dry
Kosher salt, to taste
Ground black pepper, to taste
1/4 cup salad dressing, for serving

DIRECTIONS

1. Place all ingredients, except dressing, into the 64-ounce Precision Processor Bowl in the order listed.
2. Select CHOP.
3. Toss with salad dressing and serve.

SALSA VERDE

PREP: 15 MINUTES | **CONTAINER:** 64-OUNCE PRECISION PROCESSOR* BOWL | **MAKES:** 4 CUPS

INGREDIENTS

10 tomatillos, cut in quarters
1 cup red onion, peeled, chopped
1 cup fresh cilantro leaves
2 tablespoons lime juice
4 jalapeño peppers, cut in quarters, seeds removed
1/4 teaspoon ground cumin
Kosher salt, to taste
Ground black pepper, to taste

DIRECTIONS

1. Place all ingredients into the 64-ounce Precision Processor Bowl in the order listed.
2. Select CHOP.

MEDITERRANEAN CHICKEN SALAD

PREP: 10 MINUTES | **CONTAINER:** 64-OUNCE PRECISION PROCESSOR® BOWL | **MAKES:** 2 SERVINGS

INGREDIENTS

2 cups romaine lettuce, torn in large pieces
1 cup cooked chicken breast, cooled
1 cup cherry tomatoes
1/2 cup Kalamata olives
1/2 cup feta cheese
Salad dressing, for serving

DIRECTIONS

1. Place all ingredients, except dressing, into the 64-ounce Precision Processor Bowl in the order listed.
2. Select CHOP.
3. Toss with salad dressing and serve.

DO NOT BLEND HOT INGREDIENTS.

TACO NIGHT

PREP: 15 MINUTES | **COOK:** 6-8 MINUTES
CONTAINER: 64-OUNCE PRECISION PROCESSOR® BOWL | **MAKES:** 8 TACOS

INGREDIENTS

1/2 medium yellow onion, peeled, cut in quarters
1 pound uncooked boneless turkey breast, cut in 2-inch cubes
1 tablespoon canola oil
1 package (1 ounce) low-sodium taco seasoning mix

FOR SERVING

8 hard taco shells
1/2 cup low-fat cheddar cheese, shredded
1 cup shredded lettuce
1/4 cup jalapeño peppers, sliced
1/3 cup cilantro, chopped
1/2 cup salsa

DIRECTIONS

1. Place the onion and turkey into the 64-ounce Precision Processor Bowl. Select CHOP until finely ground.
2. Heat oil in a medium skillet over medium heat. Sauté turkey mixture for 6 to 8 minutes, or until cooked through. Add taco seasoning mix and stir to combine.
3. Assemble each taco with cooked turkey, cheese, lettuce, jalapeño peppers, cilantro, and salsa.

PIE DOUGH

PREP: 20 MINUTES | **CONTAINER:** 64-OUNCE PRECISION PROCESSOR® BOWL | **MAKES:** 2 PIE CRUSTS

INGREDIENTS

2 1/2 cups all-purpose flour
1 teaspoon kosher salt
6 tablespoons unsalted butter, cold, cut in cubes
5 tablespoons vegetable shortening baking stick, cold, cut in cubes
1/2 cup ice-cold water

DIRECTIONS

1. Position the Dough Blade in the 64-ounce Precision Processor Bowl, then add flour, salt, butter, and shortening.
2. PULSE until combined.
3. Add ice-cold water. Select DOUGH until a dough ball is formed.
4. Transfer dough to a lightly floured work surface and knead.
5. Divide dough into 2 pieces. Form each piece into a 1-inch-thick flattened disc. Wrap each disc in plastic wrap and refrigerate until needed.

STRAWBERRY BANANA SMOOTHIE

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING® PITCHER | **MAKES:** 4 SERVINGS

INGREDIENTS

2 cups low-fat milk
4 cups frozen strawberries
4 small ripe bananas, cut in quarters
1/4 cup agave nectar

DIRECTIONS

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

CHICKEN POT PIE

PREP: 10 MINUTES | **COOK:** 55-65 MINUTES

CONTAINER: 64-OUNCE PRECISION PROCESSOR® BOWL | **MAKES:** 6 SERVINGS

INGREDIENTS

CRUST

Pie dough (recipe on the next page)

FILLING

4 medium carrots, peeled, cut in thirds

3 stalks celery, cut in thirds

1 1/2 small onions, peeled, cut in quarters

1 pound uncooked boneless, skinless chicken breasts

2 tablespoons olive oil

1 stick (1/2 cup) butter

1/2 cup flour

4 cups chicken broth

1 tablespoon fresh thyme leaves

Kosher salt, to taste

Ground black pepper, to taste

2 tablespoons milk

DIRECTIONS

1. To prepare the crust, follow Pie Dough recipe on the next page.
2. Preheat oven to 375°F. Place carrots, celery, and onions into the 64-ounce Precision Processor Bowl.
3. Select CHOP. Transfer chopped vegetables to a bowl and set aside.
4. Place chicken into the 64-ounce Precision Processor Bowl. Select CHOP.
5. Add olive oil to a large skillet over medium heat. Add chopped vegetables and cook for 2 to 3 minutes. Add chopped chicken and continue cooking until vegetables are softened and chicken is cooked through, about 5 to 8 minutes.
6. Melt butter in a saucepan over medium heat. Add flour to saucepan, stirring constantly, for 3 minutes. Add broth, stirring constantly with a whisk, until mixture thickens to form a sauce. Add thyme and season with salt and pepper.
7. Combine the vegetables and chicken with the sauce, then pour mixture into a casserole dish. Remove one pie dough disc from refrigerator and roll out to 2 inches larger than the casserole dish. Place dough on top of filling and crimp edges. Cut vent holes in dough and brush with milk. Cook for 45 to 50 minutes or until crust is lightly browned.

MARGHERITA PIZZA

PREP: 20 MINUTES | **RISE:** 1 HOUR | **COOK:** 15-20 MINUTES

CONTAINER: 64-OUNCE PRECISION PROCESSOR® BOWL | **MAKES:** 2 (12-INCH) PIZZAS

INGREDIENTS

DOUGH

1 packet (2 1/4 teaspoons) active dry yeast

1 1/2 teaspoons granulated sugar

1 1/4 cup warm water

4 cups all-purpose flour

1 teaspoon kosher salt

1/2 cup extra virgin olive oil

TOPPINGS

1/2 cup pizza sauce

2 cups fresh mozzarella, cut in 1/2-inch chunks

2 Roma tomatoes, thinly sliced

Kosher salt, to taste

Ground black pepper, to taste

1/2 cup fresh basil leaves, for garnish

DIRECTIONS

1. To make the dough, combine the yeast, sugar, and warm water in a small bowl and set aside until foamy, about 5 minutes.
2. Position the Dough Blade in the 64-ounce Precision Processor Bowl, then add the flour, salt, olive oil, and yeast mixture.
3. Select DOUGH for 30 seconds, or until a dough ball forms.
4. Place dough ball in a lightly oiled bowl and cover loosely with plastic wrap. Let rise in a warm place for 1 hour, or until dough ball doubles in size.
5. Once dough has risen, preheat oven to 400°F.
6. Cut dough ball in half. Roll out one half into a 10-inch disc and place on a lightly oiled pan. Repeat with other half.
7. Top each rolled-out dough with 1/4 cup pizza sauce, spreading it out in a thin and even layer. Sprinkle each with mozzarella and then top with tomatoes. Sprinkle with salt and pepper to taste.
8. Bake 15 to 20 minutes, or until crust is golden brown and cooked through. Garnish with fresh basil.

CHORIZO TACO DIP

PREP: 20 MINUTES | **COOK:** 35 MINUTES

CONTAINER: 64-OUNCE PRECISION PROCESSOR® BOWL | **MAKES:** 10-12 SERVINGS

INGREDIENTS

1 package (16 ounces) chorizo sausage, chopped
 1/2 medium onion, peeled
 1 green bell pepper, chopped
 1 tablespoon vegetable oil
 1 package (8 ounces) low-fat cream cheese
 1/2 cup low-fat ranch dressing
 1 cup salsa
 1 cup shredded Colby-Jack cheese
 1 package (1.25 ounces) low-sodium taco seasoning
 1 cup sliced black olives

DIRECTIONS

1. Preheat oven to 350°F.
2. Place the chorizo, onion, and green bell pepper into the 64-ounce Precision Processor Bowl. PULSE until evenly chopped.
3. Heat oil in a saucepan and sauté mixture on medium-high heat until vegetables are tender, stirring occasionally, about 10 minutes. Transfer to a mixing bowl.
4. Place the cream cheese, ranch dressing, salsa, Colby-Jack cheese, and taco seasoning into the 64-ounce Food Precision Processor. PULSE until desired consistency is reached.
5. Add the cream cheese mixture and black olives to the chorizo mixture, stirring to combine.
6. Transfer mixture to a 9x9-inch baking dish. Bake for 25 minutes, or until heated through.

LEMON BARS

PREP: 10 MINUTES | **COOK:** 35-40 MINUTES

CONTAINER: 64-OUNCE PRECISION PROCESSOR® BOWL | **MAKES:** 10-12 SERVINGS

INGREDIENTS

2 sticks (1 cup) unsalted butter, softened
 2 cups granulated sugar, divided
 2 1/3 cups all-purpose flour, divided
 4 large eggs
 2/3 cup lemon juice
 Confectioners' sugar, for serving

DIRECTIONS

1. Preheat oven to 350°F.
2. Position the Dough Blade in the 64-ounce Precision Processor Bowl, then add butter, 1/2 cup granulated sugar, and 2 cups flour. Select DOUGH and blend until smooth.
3. Press crust into the bottom of an ungreased 9x13-inch baking dish. Bake 15 minutes, or until firm and golden in color. Let cool for 10 minutes.
4. Place eggs, 1 1/2 cups granulated sugar, 1/3 cup flour, and lemon juice into the 64-ounce Precision Processor. Select DOUGH and blend until smooth and sugar is dissolved. Pour mixture over the baked crust.
5. Bake 20 to 25 minutes. Bars will firm as they cool.
6. Cool completely, then dust with confectioners' sugar.

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