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

15 mouthwatering recipes plus charts for unlimited possibilities
Your guide to cooking like a Foodi

Welcome to the Ninja® Foodi™ Smart XL Pro Air 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.

Looking for more recipe inspiration, tips, and tricks?
Join us and thousands of Foodi friends on the Official Ninja Foodi Family™ Community.
Facebook.com/groups/NinjaFoodiFamily

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## True Surround Convection™

### Function | Whole Roast | Air Roast | Air Fry | Pizza | Bake | Dehydrate | Broil | Toast | Bagel | Reheat
--- | --- | --- | --- | --- | --- | --- | --- | --- | --- | ---
**Best For** | Rotisserie-style results in less time. | Crispy outside, juicy inside. | Fast, extra-crispy results with little to no oil. | Cook frozen or fresh pizzas. | Traditional baking with overall even cooking and light browning. | Removes moisture to make jerky and dried fruit. | Top-down heat for a crispy finish. | Quick and even browning on both sides. | Fast heating with a crunchy outside. | Reheat meals. | See page 12 for detailed guidelines | See page 14 for detailed guidelines | See pages 38-41 for detailed guidelines | See pages 38-41 for detailed guidelines | See pages 38-41 for detailed guidelines | Leftovers. Reduce below 180°F to use as a warmer until food is ready to serve.

### Key
- **Rear convection heat source**
- **Top-down heat**
- **Medium even heating**
- **Medium and high heating**
- **High even heating**

### NOTE:
- The power of higher fan speeds allows for faster cook times and crispier results.

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All foods are not heated equally.

Depending on which function you choose to make your next dish, the Ninja® Foodi™ Smart XL Pro Air Oven will activate the appropriate number of heating elements and distribute the right of amount of airflow to deliver delicious, perfectly cooked results.
### Using the Racks

**Use recommended accessories for each cook function and remove extras from the oven.**

*We designed this oven to help you get meals on the table faster.*

**FOR BEST RESULTS, KEEP AN EYE ON YOUR FOOD WHILE COOKING.**

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#### How to minimize smoke

- **Cook large, fatty proteins at or below 375°F and clean accessories and inside of unit regularly.**
- **Use roast tray on sheet pan when cooking on convection functions (such as Whole Roast, Air Roast, and Air Fry), or with greasy foods like whole chicken, chicken wings, bacon, marinated meats, or oiled vegetables.**
- **For marinades containing sugar, honey, or other sweeteners, brush onto proteins halfway through broiling to avoid burning.**

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#### Always use recommended oils

For less smoke, use oils with a high smoke point—like canola, avocado, vegetable, or grapeseed oil—instead of olive oil. If you choose to cook ingredients at a higher temperature than recommended, it may result in more smoke and food having a burnt, acrid flavor.

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#### Rack Levels

<table>
<thead>
<tr>
<th>Key</th>
<th>Level in use</th>
<th>Levels not in use</th>
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<td>2</td>
</tr>
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</table>

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#### Accessories

- **Wire Rack**
- **Air Fry Basket**
- **Sheet Pan on Wire Rack**
- **Roast Tray on Sheet Pan on Wire Rack**

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#### Key to Placement

- **Whole Roast, Air Roast, Air Fry**
- **Pizza**
- **Bake**
- **Dehydrate**
- **Broil**
- **Toast**
- **Bagel**
- **Reheat**

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#### Rack Level Placement

**Digital Rack Guide | Accessory Placement**

<table>
<thead>
<tr>
<th>Rack Levels</th>
<th>Whole Roast</th>
<th>Air Roast</th>
<th>Air Fry</th>
<th>Pizza</th>
<th>Bake</th>
<th>Dehydrate</th>
<th>Broil</th>
<th>Toast</th>
<th>Bagel</th>
<th>Reheat</th>
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<tr>
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</tbody>
</table>

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*When cooking greasy, drippy foods on one level, place the sheet pan on the wire rack below to catch the drippings. Alternatively, use the roast tray on top of the sheet pan.*

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*Note: Place bagel slices, cut-side up, on the middle of the wire rack.*
Temperature Doneness Guide

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

Did you know?
Meat keeps cooking when you remove it from the oven. Transfer meat to a plate 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.

### Temperature Doneness Guide

**Food Type:**

<table>
<thead>
<tr>
<th>FOOD TYPE</th>
<th>Rare</th>
<th>Medium Rare</th>
<th>Medium</th>
<th>Medium Well</th>
<th>Well</th>
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<tr>
<td>PRESET DONENESS AT</td>
<td>120°F</td>
<td>130°F</td>
<td>140°F</td>
<td>150°F</td>
<td>165°F</td>
</tr>
<tr>
<td>PLACEMENT</td>
<td>120°F</td>
<td>130°F</td>
<td>140°F</td>
<td>150°F</td>
<td>165°F</td>
</tr>
</tbody>
</table>

**Preset Doneness at:**

- Rare
- Medium Rare
- Medium
- Medium Well
- Well

### Carry-over cooking

Did you know?
Meat keeps cooking when you remove it from the oven. Transfer meat to a plate 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

**Food Type Placement Correct Incorrect**

- **Prime rib**
- **Lamb rack**
- **Prime Rib Roast**
- **Whole fish**
- **Brisket**
- **Pork Shoulder**
- **Pork Loin**
- **Chuck Roast**
- **Fish fillets**

- **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 off the grill and let it rest.

For complete thermometer instructions, see your Ninja® Owner's Guide.
10 Tips & Tricks

When cooking 2 frozen pizzas on 2 levels, select Pizza function and set temperature to the one recommended on the pizza packaging. Add 4–6 minutes to the cook time, depending on pizza thickness and desired degree of doneness.

When using Toast or Bagel function, select the exact number of bread or bagel slices.

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

Best Results

When cooking on 2 levels, press the 2 LEVEL button on the display to illuminate the optimal rack positions to use.

The unit preheats quickly, so prep all ingredients before preheating.

When cooking 2 frozen pizzas on 2 levels, select Pizza function and set temperature to the one recommended on the pizza packaging. Add 4–6 minutes to the cook time, depending on pizza thickness and desired degree of doneness.

1–9 SLICES

For easy cleanup, line the sheet pan with parchment paper or aluminum foil. When using the Ninja® Roast Tray on the sheet pan, make sure the parchment paper or aluminum foil is flush against the bottom of the inside of the sheet pan.

Easy Cleanup

When using the air fry basket, spray it with nonstick cooking spray to minimize sticking.

For deep cleaning, let accessories soak in warm, soapy water overnight and scrub with a non-abrasive brush or sponge.

When using the air fry basket, spray it with nonstick cooking spray to minimize sticking.

Leveling Up

Multiple rack positions give you the ability to cook family-sized meals on two levels. For guidance on where to place your food, refer to the digital display rack guide.

Cook two 12-inch frozen pizzas
Select PIZZA function
Press 2 LEVEL button
Use Levels 1 and 3

Roast a whole chicken and vegetables
Select WHOLE ROAST function
Press 2 LEVEL button
Use Levels 1 and 4

Air fry chicken fingers and French fries
Select AIR FRY function
Press 2 LEVEL button
Use Levels 2 and 4

NOTE: Refer to the included Owner’s Guide and Quick Start Guide for more detailed information on how to best utilize the rack levels.
Cooking a whole roast & vegetables

**STEP 1**
Pick a protein

- 4–5 lbs Whole Chicken, trussed
- 4–5 lbs Beef Roast
- 3–4 lbs Pork Tenderloin
- 4 lbs Pork Shoulder

**STEP 2**
Marinate the meat (OPTIONAL)

**Rosemary Lemon Marinade**
- ½ cup lemon juice
- 3 tablespoons chopped fresh rosemary (or 3 teaspoons crushed dry rosemary)
- 3 chopped garlic cloves
- 1 tablespoon black pepper
- 2 tablespoons canola oil
- Kosher salt to taste

**Mexican Spice Blend**
- 2 tablespoon paprika
- 2 tablespoons chili powder
- 1 tablespoon ground cumin
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 2 teaspoons black pepper
- 1 teaspoon cayenne pepper (optional)
- Kosher salt to taste

**BBQ Spice Rub**
- ½ cup Brown sugar
- 2 tablespoons smoked paprika
- 2 tablespoons mustard powder
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 2 teaspoons cayenne pepper
- 2 teaspoons black pepper
- Kosher salt to taste

**Maple Garlic Marinade**
- ¼ cup maple syrup
- 3 minced garlic cloves
- 3 tablespoons soy sauce
- 2 tablespoons Dijon mustard
- 1 tablespoon black pepper

**STEP 3**
Insert thermometer. Select function and desired doneness. TEMP BASED ON PROTEIN. USE WHOLE ROAST FUNCTION.

- **Whole Chicken**
  - Preset: CHICKEN
  - 375°F

- **Beef Roast**
  - Preset: BEEF
  - 380°F

- **Pork Tenderloin**
  - Preset: PORK
  - 400°F

- **Pork Shoulder**
  - Preset: PORK
  - 325°F

**STEP 4**
Add protein and start cooking

**STEP 5**
Pick any veggie

**STEP 6**
Add veggie

Using the Whole Roast function is perfect for cooking large, whole proteins and vegetables. With the guidelines below, you’re on your way to creating your own masterpieces in the Foodi™ XL Pro Air Oven.

When proteins are within 20 degrees of final temperature, add veggies to air fry basket and insert on Level 4.

- 2 lbs Brussels Sprouts, cut in half lengthwise
- 2 lbs Asparagus, trimmed
- 2 lbs Green Beans, trimmed
- 2 lbs Broccoli, cut in 1” florets

Season with salt and pepper as desired.
Using the Air Roast function is perfect for cooking smaller cuts of proteins and delicate vegetables. With the guidelines below, you’re on your way to creating air-roasted meals in the Foodi™ XL Pro Air Oven.

Using the Air Roast function is perfect for cooking smaller cuts of proteins and delicate vegetables. With the guidelines below, you’re on your way to creating air-roasted meals in the Foodi™ XL Pro Air Oven.

**Pick a protein**

- 2 Pork Tenderloins (1 lb each)
- 10 Sausage Links (3-4 ounces each)
- 6 Chicken Thighs boneless, skinless (6-8 ounces each)
- 6 Salmon Filets skin on (6-8 ounces each)

**Pick a veggie**

- 2 lbs mushrooms, sliced, rinsed, cut in quarters
- 2 lbs cauliflower, cut in 1” florets
- 2 lbs Brussels sprouts, cut in half lengthwise
- 2 lbs broccoli, cut in 1” florets

**Select Air Roast function**

- Select PORK
- Select CHICKEN
- Select FISH

Select PRESET AND DESIRED DONENESS

**After preheated, place protein on roast tray nested in sheet pan on wire rack on 1.**

**Slide air fry basket with vegetables into rails of 3.**

- 2–3 Tbsp adobo seasoning
- No marinade needed
- Brushed with 1/4 cup barbecue sauce
- Brushed with 1/4 cup teriyaki sauce

**Choose one option:**

- 2 lbs summer squash, cut in quarters lengthwise, then cut in 1” pieces
- 24 oz green beans, trimmed
- 2 bunches asparagus, trimmed
- 2 lbs broccoli, cut in 1” florets

**Choose one option:**

- 2 lbs Brussels sprouts, cut in half lengthwise
- 2 lbs carrots, peeled, cut in half lengthwise, chopped in 1” pieces
- 2 lbs butternut squash, cut in 1” pieces
- 2 lbs cauliflower, cut in 1” florets

**Choose one option:**

- 4 NY Strip Steaks (12-14 ounces each)
- 6 Chicken Drumsticks
- 4 Chicken Breasts (8-10 ounces each)

**Choose one option:**

- Brushed with 1/4 cup barbecue sauce
- Brushed with 1/4 cup honey mustard
- Brushed with 1/4 cup sweet chili sauce
- *For food safety, doneness defaults to WELL*

**After preheated, place protein on roast tray nested in sheet pan on wire rack on 1.**

**Slide air fry basket with vegetables into rails of 3.**

**Mains & sides that finish at the same time**

- 10 Sausage Links (3-4 ounces each)
- 6 Chicken Thighs boneless, skinless (6-8 ounces each)
- 6 Salmon Filets skin on (6-8 ounces each)
- 2–3 Tbsp Montreal steak seasoning
- Brushed with 1/4 cup sweet chili sauce
- Brushed with 1/4 cup honey mustard
- Brushed with 1/4 cup teriyaki sauce
- *For food safety, doneness defaults to WELL* 

- 4 NY Strip Steaks (12-14 ounces each)
- 6 Chicken Drumsticks
- 4 Chicken Breasts (8-10 ounces each)
- Brushed with 1/4 cup teriyaki sauce
- Brushed with 1/4 cup honey mustard
- Brushed with 1/4 cup sweet chili sauce
- *For food safety, doneness defaults to WELL*
Kickstarter Recipe
Maple Rosemary Chicken with Fall Squash

PREP: 20 MINUTES | MARINATE: 30 MINUTES–8 HOURS | WHOLE ROAST: 55 MINUTES | MAKES: 6–8 SERVINGS

INGREDIENTS

- 2 tablespoons fresh rosemary, minced
- 5 cloves garlic, peeled, minced
- ¼ cup lemon juice
- ¼ cup maple syrup
- 2 tablespoons honey
- 2 tablespoons kosher salt
- 2 teaspoons ground black pepper
- 3 tablespoons canola oil
- 1 fresh uncooked whole chicken (5 pounds), patted dry
- 2 medium butternut squash, peeled, diced in ¼-inch pieces, seeds removed

DIRECTIONS

To make the marinade, combine rosemary, garlic, lemon juice, maple syrup, honey, salt, pepper, and canola oil and mix well.

Coat chicken with half the marinade, either in a walled baking dish or a large resealable plastic bag. Marinate in the refrigerator at least 30 minutes and up to 8 hours.

When marinating is complete, nest the Ninja® Roast Tray in the Ninja Sheet Pan, then place chicken on the tray. For best results, allow chicken to sit at room temperature up to 1 hour before cooking.

Toss squash with remaining marinade, then arrange evenly in the air fry basket.

Install the wire rack on Level 1. Plug thermometer into jack, select WHOLE ROAST and set temperature to 375°F. Select PRESET, then use the FUNCTION button to select CHICKEN. The unit will default to WELL to cook chicken to a food-safe temperature.

Use thermometer placement instructions on page 7 to insert the thermometer. Press START/STOP to begin preheating.

When the unit has preheated, place pan on the wire rack on Level 1 and slide basket into the rails of Level 4. Close oven door to begin cooking.

When unit beeps to signal the chicken has reached its doneness, transfer to a plate or cutting board with thermometer still inserted. Allow to rest for 5 minutes or until thermometer indicates final temperature has been reached.

TIP: If desired, swap in halved brussels sprouts and baby red potatoes for squash.
To make marinade, combine cilantro, lime juice, oil, chili powder, cumin, ginger, salt and pepper in a bowl. Whisk well to combine.

Coat wings in marinade using one or two large resealable plastic bags. Marinate for at least 30 minutes and up to 24 hours.

Divide wings between the air fry basket and Ninja® Roast Tray nested in the Ninja Sheet Pan, making sure wings are not crowding each other.

Install the wire rack on Level 2. Select AIR FRY, select 2 LEVEL, set temperature to 390°F, and set time to 40 minutes. Select START/STOP to begin preheating.

When the unit has preheated, place pan on wire rack on Level 2. Slide the basket into the rails of Level 4. Close oven door to begin cooking.

Check wings at 40 minutes. If increased crisping is desired, add an additional 10 minutes. When cooking is complete, allow wings to cool slightly before serving.

TIP: Don’t like cilantro? Swap for parsley in Step 1 when making the marinade.

Kickstarter Recipe
Cilantro Lime Chicken Wings

INGREDIENTS
1 cup fresh cilantro leaves, chopped
1/2 cup lime juice
3 tablespoons canola oil
2 teaspoons chili powder
2 teaspoons ground ginger
2 teaspoons kosher salt
1 teaspoon ground black pepper
4 pounds fresh uncooked chicken wings, drumettes and wings separated

DIRECTIONS
PREP: 15 MINUTES | MARINATE: 30 MINUTES–24 HOURS | AIR FRY: 40 MINUTES | MAKES: 6–8 SERVINGS

Kickstarter Recipe
Cilantro Lime Chicken Wings

BEGINNER RECIPE | RACK LEVELS 2 & 4 | WIRE RACK, SHEET PAN, ROAST TRAY, AIR FRY BASKET

PREP: 15 MINUTES | MARINATE: 30 MINUTES–24 HOURS | AIR FRY: 40 MINUTES | MAKES: 6–8 SERVINGS

INGREDIENTS
1 cup fresh cilantro leaves, chopped
1/2 cup lime juice
3 tablespoons canola oil
2 teaspoons chili powder
2 teaspoons ground ginger
2 teaspoons kosher salt
1 teaspoon ground black pepper
4 pounds fresh uncooked chicken wings, drumettes and wings separated

DIRECTIONS

To make marinade, combine cilantro, lime juice, oil, chili powder, cumin, ginger, salt and pepper in a bowl. Whisk well to combine.

Coat wings in marinade using one or two large resealable plastic bags. Marinate for at least 30 minutes and up to 24 hours.

Divide wings between the air fry basket and Ninja® Roast Tray nested in the Ninja Sheet Pan, making sure wings are not crowding each other.

Install the wire rack on Level 2. Select AIR FRY, select 2 LEVEL, set temperature to 390°F, and set time to 40 minutes. Select START/STOP to begin preheating.

When the unit has preheated, place pan on wire rack on Level 2. Slide the basket into the rails of Level 4. Close oven door to begin cooking.

Check wings at 40 minutes. If increased crisping is desired, add an additional 10 minutes. When cooking is complete, allow wings to cool slightly before serving.

TIP: Don’t like cilantro? Swap for parsley in Step 1 when making the marinade.

Kickstarter Recipe
Cilantro Lime Chicken Wings

BEGINNER RECIPE | RACK LEVELS 2 & 4 | WIRE RACK, SHEET PAN, ROAST TRAY, AIR FRY BASKET

PREP: 15 MINUTES | MARINATE: 30 MINUTES–24 HOURS | AIR FRY: 40 MINUTES | MAKES: 6–8 SERVINGS

INGREDIENTS
1 cup fresh cilantro leaves, chopped
1/2 cup lime juice
3 tablespoons canola oil
2 teaspoons chili powder
2 teaspoons ground ginger
2 teaspoons kosher salt
1 teaspoon ground black pepper
4 pounds fresh uncooked chicken wings, drumettes and wings separated

DIRECTIONS

To make marinade, combine cilantro, lime juice, oil, chili powder, cumin, ginger, salt and pepper in a bowl. Whisk well to combine.

Coat wings in marinade using one or two large resealable plastic bags. Marinate for at least 30 minutes and up to 24 hours.

Divide wings between the air fry basket and Ninja® Roast Tray nested in the Ninja Sheet Pan, making sure wings are not crowding each other.

Install the wire rack on Level 2. Select AIR FRY, select 2 LEVEL, set temperature to 390°F, and set time to 40 minutes. Select START/STOP to begin preheating.

When the unit has preheated, place pan on wire rack on Level 2. Slide the basket into the rails of Level 4. Close oven door to begin cooking.

Check wings at 40 minutes. If increased crisping is desired, add an additional 10 minutes. When cooking is complete, allow wings to cool slightly before serving.

TIP: Don’t like cilantro? Swap for parsley in Step 1 when making the marinade.
BREAKFAST HASH

BEGINNER RECIPE • O O • RACK LEVEL 3 • WIRE RACK, SHEET PAN

PREP: 20 MINUTES • BAKE: 30 MINUTES • MAKES: 6–8 SERVINGS

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. Install the wire rack on Level 3. Select BAKE, set temperature to 375°F, and set time to 30 minutes. Press START/STOP to begin preheating.
4. When the unit has preheated, place pan on wire rack on Level 3. Close oven door to begin cooking.
5. When cooking is complete, remove pan from oven and cool for 5 minutes before serving.

INGREDIENTS

3 1/2 cups russet potatoes, peeled, cut in 1/2-inch pieces
1 1/2 cup precooked kielbasa, cut in 1/2-inch pieces
2 small yellow onion, peeled, cut in 1/2-inch pieces
1 cup mixed frozen vegetables (carrots, green beans, corn)
1 stick (1/2 cup) unsalted butter, melted
2 teaspoons paprika
2 teaspoons kosher salt
CEREAL FRENCH TOAST

INTERMEDIATE RECIPE | RACK LEVELS 2 & 4 | WIRE RACK, SHEET PAN, AIR FRY BASKET

PREP: 15 MINUTES | AIR FRY: 20 MINUTES | MAKES: 8 SERVINGS

DIRECTIONS

1. In a medium bowl, whisk together coconut milk, eggs, and cinnamon.
2. Place cereal in a plastic bag, and, using your hands, crush until it is thoroughly broken down. Transfer cereal to a shallow bowl.
3. Working one at a time, place a slice of brioche bread into the coconut milk mixture, coating both sides. Next, dredge bread in cereal on both sides.
4. Select AIR FRY, select 2 LEVEL, set temperature to 425°F, and set time to 20 minutes. Press START/STOP to begin preheating.
5. Coat the air fry basket with cooking spray. Place prepared bread slices in a single layer in the basket and on the Ninja® Sheet Pan.
6. When the unit has preheated, slide basket into the rails of Level 4 and place pan on the wire rack on Level 2. Close oven door to begin cooking.
7. When cooking is complete, remove basket and pan from oven. Serve French toast immediately with maple syrup.

INGREDIENTS

- 2 cans (13.5 ounces each) sweetened coconut milk
- 3 eggs
- 1/2 teaspoon cinnamon
- 8 cups sugar-coated flake cereal
- 8 slices brioche bread
- Cooking spray
- Maple syrup, for serving

TIP: Don’t like coconut? Swap for something easily found in your refrigerator such as whole milk.

SWEET POTATO CASSEROLE

INTERMEDIATE RECIPE | RACK LEVEL 3 | WIRE RACK, NINJA® CASSEROLE DISH*

PREP: 20 MINUTES | AIR ROAST: 45 MINUTES | MAKES: 6-8 SERVINGS

DIRECTIONS

1. Combine eggs, sugar, milk, butter, maple syrup, flour, and spices in a large bowl. Fold grated sweet potatoes into the mixture.
2. Grease the Ninja Casserole Dish* (or an 11 1/2 x 7-inch casserole dish). Pour mixture into the dish.
3. Install the wire rack on Level 3. Select AIR ROAST, set temperature to 350°F, and set time to 45 minutes. Press START/STOP to begin preheating.
4. When the unit has preheated, place casserole dish on the wire rack. Close oven door to begin cooking.
5. Combine streusel ingredients until most of the butter is incorporated.
6. After 20 minutes, open oven door to pause cooking and remove casserole dish from oven. Sprinkle streusel mixture over the top of the casserole.
7. Return casserole dish to the wire rack, then close oven door to resume cooking for the remaining 25 minutes.
8. When cooking is complete, allow to cool for 10 minutes before serving.

INGREDIENTS

- SWEET POTATOES
  - 3 large eggs, beaten
  - 1/2 cup granulated sugar
  - 1 cup whole milk
  - 1/2 stick (1/4 cup) butter, melted
  - 1/4 cup maple syrup
  - 3 tablespoons all-purpose flour
  - 1/4 teaspoon ground nutmeg
  - 1/4 teaspoon ground ginger
  - 1/4 teaspoon ground cinnamon
  - 1 teaspoon ground cinnamon
  - 1 teaspoon ground ginger
  - 1 teaspoon ground nutmeg

- STREUSEL
  - 1/2 stick (1/4 cup) butter, softened
  - 1/2 cup granulated sugar
  - 1/2 cup brown sugar
  - 1/2 cup all-purpose flour
  - 1 teaspoon kosher salt
  - 1/4 teaspoon ground nutmeg

TIP: Prefer old-fashioned marshmallows? Skip the streusel and cover with mini marshmallow halfway through cooking.

*The Ninja Casserole Dish is sold separately on ninjaaccessories.com.
HERB & PARMESAN FOCACCIA

PREP: 1 HOUR 30 MINUTES  |  RISE: 60 MINUTES  |  BAKE: 15 MINUTES  |  MAKES: 6 SERVINGS

DIRECTIONS
1. Place yeast, sugar, salt, and warm water in the bowl of an electric stand mixer fitted with a dough hook. Whisk mixture together, then allow yeast to bloom for 15 minutes.

2. In a separate mixing bowl, combine 5 cups flour, 1/2 cup of Parmesan cheese, 2 tablespoons cornmeal, thyme, and oregano. Once yeast has fully bloomed, set mixer to low and slowly incorporate flour mixture. Allow hook to knead dough for about 3 minutes until a slightly sticky dough ball forms.

3. Once dough forms, transfer it to a floured surface and knead by hand until it is smooth and not sticky. Add 2 tablespoons olive oil to a large mixing bowl and place dough in bowl. Rotate dough ball to cover it in oil. Wrap bowl in plastic wrap or drape with a kitchen towel. Allow dough to rise for 1 hour.

4. After an hour, transfer dough to a lightly floured surface and use a rolling pin to roll it out into a 12 x 11-inch rectangle.

5. Sprinkle remaining cornmeal on pan. Mold dough into pan, pressing down with your fingertips. Brush top with 1/4 cup olive oil.

6. Install the wire rack on Level 3. Select BAKE, set temperature to 400°F, and set time to 15 minutes. Press START/STOP to begin preheating.

7. When the unit has preheated, place pan on wire rack on Level 3. Close oven door to begin cooking.

8. When cooking is complete, remove pan from oven and allow bread to cool before serving.

TIP: Once the focaccia has cooled, it makes a delicious sandwich bread. You can also play with different flavors on the bread itself. Try incorporating fresh chopped rosemary into the dough or topping the dough with thinly sliced tomato before baking.

INGREDIENTS
- 3 teaspoons dry active yeast
- 2 teaspoons sugar
- 3 tablespoons kosher salt
- 2 cups warm water
- 6 cups all-purpose flour, divided
- 1 cup grated Parmesan cheese, divided
- 4 tablespoons ground cornmeal, divided
- 2 teaspoons fresh thyme leaves, chopped
- 2 teaspoons fresh oregano leaves, chopped
- 1/4 cup extra virgin olive oil, plus 2 tablespoons

ADVANCED RECIPE

RACK LEVEL 3  |  WIRE RACK, SHEET PAN

SIDES & APPS

2 3 1 4

RACK LEVEL
CHEESY HOT FRIES

BEGINNER RECIPE  RACK LEVEL 3  AIR FRY BASKET

PREP: 10 MINUTES  AIR FRY: 28 MINUTES  MAKES: 6–8 SERVINGS

INGREDIENTS
2 teaspoons cayenne pepper
2 teaspoons paprika
2 teaspoons garlic powder
2 teaspoons kosher salt
1 teaspoon chili powder
1 teaspoon onion powder
1 pound (1/2 bag) frozen French fries
8 ounces medium chile con queso dip
4 ounces cooked bacon, crumbled
1 bunch scallions, greens only, thinly sliced
2 ounces pickled jalapeño peppers (optional)

DIRECTIONS
1 In a medium sized mixing bowl, combine cayenne pepper, paprika, garlic powder, salt, chili powder, and onion powder. Stir well to combine; set aside.
2 Evenly arrange frozen fries in the air fry basket.
3 Select AIR FRY, set temperature to 390°F, and set time to 28 minutes. Select START/STOP to begin preheating.
4 When the unit has preheated, slide basket into rails of Level 3. Close oven to begin cooking.
5 While fries are cooking, place queso dip in a microwave-safe bowl and heat in microwave according to directions.
6 When cooking is complete, transfer fries to a large mixing bowl and toss with spicy seasoning (use half for milder spice). Transfer to serving dish.
7 Top fries with warm queso dip, crumbled bacon, sliced scallions, and pickled jalapeño peppers, if using. Serve immediately.

TIP
This recipe works great with any frozen French fries. Try it with tater tots, crinkle cut fries, or even sweet potato fries.
MAPLE-ROASTED ROOT VEGETABLES

BEGINNER RECIPE • ○○ | RACK LEVEL 3 | WIRE RACK, SHEET PAN

PREP: 20 MINUTES | AIR ROAST: 45 MINUTES | MAKES: 6 SERVINGS

INGREDIENTS
- 2 large sweet potatoes, peeled, cut in 2-inch pieces
- 2 parsnips, peeled, cut in 2-inch pieces
- 3 golden beets, peeled, cut in 2-inch pieces
- 3 carrots, peeled, cut in 2-inch pieces
- 1/2 cup maple syrup
- 1/4 cup olive oil
- 3 tablespoons unsalted butter, cut in 1-inch cubes
- 3 tablespoons fresh thyme leaves, chopped
- 1 tablespoon ground ginger
- 1 tablespoon kosher salt

DIRECTIONS
1. Place all ingredients in a large mixing bowl and toss to combine. Arrange on the Ninja® Sheet Pan in a single layer.
2. Install the wire rack on Level 3. Select AIR ROAST, set temperature to 425°F, and set time to 45 minutes. Press START/STOP to begin preheating.
3. When the unit has preheated, place pan on wire rack on Level 3. Close oven door to begin cooking.
4. Check vegetables periodically. Cooking is complete when they are fork-tender and the sugars have begun to caramelize. Serve immediately.

TIP
Red beets, while they may transfer some color to the other vegetables, work equally well in this dish if you cannot find golden beets.

HASSELBACK LOADED POTATOES

INTERMEDIATE RECIPE • ○○ | RACK LEVELS 1 & 3 | WIRE RACK, SHEET PAN, AIR FRY BASKET

PREP: 15 MINUTES | AIR ROAST: 60 MINUTES | MAKES: 10 SERVINGS

INGREDIENTS
- 10 medium russet potatoes (about 10 ounces each), rinsed
- 2 sticks (1 cup) unsalted butter, melted, divided
- 3 teaspoons garlic, minced
- 2 teaspoons paprika
- 3 tablespoons fresh flat-leaf parsley, chopped
- 3 tablespoons kosher salt
- 1 pound sharp cheddar cheese, sliced very thin
- 1 bunch fresh chives, sliced
- 1/2 pound cooked bacon, crumbled
- 1/2 cup sour cream

DIRECTIONS
1. Install the wire rack on Level 1. Select AIR ROAST, 2 LEVELS, set temperature to 425°F, and set time to 60 minutes. Press START/STOP to begin preheating.
2. Place 2 wooden spoons along the long sides of each potato. Working one potato at a time, use a large chef knife to slice potatoes crosswise into 1/4-inch slices, stopping once the knife reaches the spoons.
3. In a small bowl, whisk together melted butter, garlic, paprika, parsley and salt.
4. Reserve 3 tablespoons of the butter mixture and set aside. Using a brush, gently spread butter mixture over potatoes, being careful not to split them open. Place 5 potatoes on the Ninja® Sheet Pan and in the air fry basket.
5. When the unit has preheated, place pan on wire rack on Level 1 and slide basket into the rails of Level 3. Close oven door to begin cooking.
6. After 55 minutes, remove pan and basket. Insert slices of cheese into every other slit in each potato. Then brush potatoes with remaining butter mixture.
7. Return pan to wire rack on Level 1 and slide basket into rails of Level 3 and close oven door to resume cooking for the remaining 5 minutes.
8. When cooking is complete, top each potato with sour cream, chives, and crumbled bacon. Serve immediately.
CAJUN PRIME RIB ROAST WITH BABY YELLOW POTATOES

BEGINNER RECIPE  ●  OOO  |  RACK LEVELS 1 & 4  |  WIRE RACK, SHEET PAN, ROAST TRAY, AIR FRY BASKET

PREP: 20 MINUTES  |  WHOLE ROAST: 1 HOUR 25 MINUTES  |  MAKES: 6–8 Servings

DIRECTIONS

1. In a mixing bowl combine Cajun seasoning, brown sugar, 2 tablespoons salt, and pepper. Stir well to combine. Pat prime rib dry with paper towels. Rub Cajun mixture all over beef, coating evenly.

2. In a separate mixing bowl, toss potatoes with remaining 1 tablespoon salt, onion powder, garlic powder, thyme, and oil. Spread potatoes out evenly in air fry basket.

3. Plug thermometer into jack on the underside of the door handle. Select WHOLE ROAST and set temperature to 400°F. Select PRESET, then use the FUNCTION button to select BEEF. Use the temperature buttons to select desired doneness. Insert thermometer horizontally into thickest part of the roast (see thermometer placement instructions on page 7). Press START/STOP to begin preheating.

4. Nest the Ninja® Roast Tray in the Ninja Sheet Pan, then place roast on tray.

5. When the unit has preheated, place pan on wire rack and slide basket into the rails of Level 4. Close oven door to begin cooking.

6. When unit beeps to signal the roast has reached its doneness, transfer to a plate or cutting board with thermometer still inserted. Allow to rest for 10 minutes or until thermometer indicates final temperature has been reached.

INGREDIENTS

- 3 tablespoons Cajun seasoning
- 3 tablespoons brown sugar
- 3 tablespoons kosher salt, divided
- 1 tablespoon ground black pepper
- 1 uncooked boneless prime rib roast (4–5 pounds), fat trimmed
- 3 pounds baby yellow potatoes, cut in half
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 3 sprigs fresh thyme
- 2 tablespoons canola oil
**BACON TERIYAKI MEATLOAF & SWEET POTATOES**

**ADVANCED RECIPE [3] | RACK LEVELS 1 & 4 | WIRE RACK, SHEET PAN, ROAST TRAY, AIR FRY BASKET**

**PREP:** 20 MINUTES  | **WHOLE ROAST:** 50 MINUTES  | **MAKES:** 8 SERVINGS

**DIRECTIONS**

1. In a large bowl, mix together ground beef, bell peppers, onions, pineapple, bread crumbs, chopped bacon, 1 tablespoon salt, 1 teaspoon ground black pepper, teriyaki sauce, and eggs.

2. Nest the Ninja® Roast Tray in the Ninja Sheet Pan, then shape the mixture into a loaf and place on tray. Place meatloaf on tray in refrigerator.

3. In a medium bowl, toss sweet potatoes with canola oil and remaining salt and pepper. Place sweet potatoes in a single layer in the air fry basket.

4. Install the wire rack on Level 1. Select WHOLE ROAST, select 2 LEVEL, set temperature to 425°F, and set time to 50 minutes. Press START/STOP to begin preheating.

5. When the unit has preheated, place pan on wire rack on Level 1 and slide basket into the rails of Level 4. Close oven door to begin cooking.

6. When cooking is complete, remove pan and basket from oven. Let meatloaf rest for 10 minutes before serving.

**INGREDIENTS**

- 3 pounds uncooked ground beef
- 1 medium bell pepper, diced
- 1 small onion, peeled, diced
- 1 cup pineapple, chopped
- 2 cups panko bread crumbs
- 13-15 slices cooked bacon, chopped (about 1 cup)
- 2 tablespoons kosher salt, divided
- 3 teaspoons ground black pepper, divided
- 1 cup store-bought teriyaki sauce
- 3 eggs
- 3 medium sweet potatoes, cut in 1-inch pieces
- 2 tablespoons canola oil

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**BRAISED BEEF CASSEROLE**

**BEGINNER RECIPE [3] | RACK LEVEL 3 | WIRE RACK, NINJA® CASSEROLE DISH**

**PREP:** 15 MINUTES  | **BAKE:** 55 MINUTES  | **MAKES:** 6 SERVINGS

**DIRECTIONS**

1. Smear cream cheese on bottom of the Ninja Casserole Dish (or a 9 x 9-inch casserole dish). In a mixing bowl, combine rice, mushrooms, peas, onion powder, garlic powder, salt, pepper, steak and place on top of cream cheese.

2. Install the wire rack on Level 3. Select BAKE, set temperature to 400°F, and set time to 55 minutes. Press START/STOP to begin preheating.

3. Pour the beef stock and soy sauce over the rice and steak mixture.

4. When the unit has preheated, place the casserole dish on wire rack on Level 3. Close oven door to begin cooking.

5. Cooking is complete when rice is tender. Remove casserole dish from oven, then stir in butter and sour cream. Let dish cool slightly before serving.

**INGREDIENTS**

- 4 ounces cream cheese, softened
- 1 1/2 cup arborio rice
- 12 ounces button mushrooms, cut in quarters
- 8 ounces frozen peas
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 tablespoon kosher salt
- 2 teaspoons ground black pepper
- 1 pound uncooked shaved steak
- 2 cups beef stock
- ½ cup soy sauce
- 1 stick (½ cup) unsalted butter
- 6 ounces sour cream

**TIP**

If pineapple doesn’t suit you, simply omit it from the recipe.

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*The Ninja Casserole Dish is sold separately on ninjaaccessories.com.*

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33 Questions? ninjakitchen.com
BAKED COD & BROCCOLI
INTERMEDIATE RECIPE | RACK LEVELS 1 & 3 | WIRE RACK, SHEET PAN, AIR FRY BASKET
PREP: 10 MINUTES | AIR ROAST: 30 MINUTES | MAKES: 4 SERVINGS

INGREDIENTS
2 pounds uncooked fresh cod loins, sliced into 4 equal portions
1 tablespoon kosher salt, divided
2 sleeves butter crackers, crushed
1 stick (1/4 pound) unsalted butter, melted
Juice of 1 lemon
2 pounds broccoli florets
2 tablespoons canola oil
1 red onion, peeled, diced
2 tablespoons everything bagel spice
1/4 cup dried cranberries

DIRECTIONS
1. Pat cod dry with paper towels. Coat the Ninja® Sheet Pan with cooking spray and place cod on it. Season with half of the salt.
2. In a medium bowl, mix crushed crackers, melted butter, and lemon juice until thoroughly combined. Top each piece of cod with a layer of the cracker mixture.
3. In a separate bowl, combine broccoli, canola oil, onion, everything bagel spice, and remaining salt. Arrange broccoli in a single layer in the air fryer.
4. Install the wire rack on Level 1. Select AIR ROAST, select 2 LEVEL, set temperature to 375°F, and set time to 30 minutes. Press START/STOP to begin preheating.
5. When the unit has preheated, place pan on wire rack on Level 1 and slide basket into the rails of Level 3. Close oven door to begin cooking.
6. Cooking is complete when cod is opaque and flaky and broccoli is slightly browned. Top broccoli with cranberries and let cod cool for 5 minutes before serving.

TIP Want added flavor? Toss broccoli with two tablespoons curry powder, 2 tablespoons canola oil, and 2 teaspoons kosher salt.

MUSTARD-MARINATED PORK & VEGETABLES
INTERMEDIATE RECIPE | RACK LEVELS 1 & 4 | WIRE RACK, SHEET PAN, ROAST TRAY, AIR FRY BASKET
PREP: 15 MINUTES | MARINATE: 30 MINUTES–8 HOURS | WHOLE ROAST: 35–40 MINUTES | MAKES: 2–3 SERVINGS

INGREDIENTS
1 cup Dijon mustard
Juice of 2 lemons (approximately 2 tablespoons)
3 cloves garlic, peeled, minced
1/4 cup fresh parsley
(roughly half bunch), chopped
3 tablespoons kosher salt, divided
2 teaspoons ground black pepper, divided
3 1/4–4-pound uncooked boneless pork loin
2 russet potatoes, cut in 1-inch cubes
1 pound Brussels sprouts, cut in half, stems removed
4 medium carrots, peeled, cut in 2-inch pieces
4 medium parsnips, peeled, cut in 2-inch pieces
1 tablespoon dried oregano
1 tablespoon canola oil

DIRECTIONS
1. In a medium bowl, combine mustard, lemon juice, garlic, parsley, 1 tablespoon salt, and 1 teaspoon pepper, mixing well.
2. Rub pork loin liberally and evenly with the marinade. Place pork in a large resealable plastic bag or a walled baking dish, then cover with any remaining marinade. Seal bag or cover baking dish with plastic wrap and allow to marinate in the refrigerator at least 30 minutes and up to 8 hours.
3. Nest the Ninja Roast Tray® in the Ninja Sheet Pan. When marinating is complete, remove the pork from the bag or baking dish and place it on the tray. For best results, let it sit at room temperature for 30 minutes to 1 hour before cooking.
4. Toss all remaining ingredients in a mixing bowl, mixing well to evenly distribute the oregano and oil. Evenly arrange mixture in the air fryer basket.
5. Install the wire rack on Level 1. Plug thermometer into jack, select WHOLE ROAST, and set temp to 400°F. Select PRESET, then use the FUNCTION button to select PORK. Use the temperature buttons to select desired doneness. Use thermometer placement instructions on page 7 to insert the thermometer. Press START/STOP to begin preheating.
6. When the unit has preheated, place pan on wire rack on Level 1 and slide air fry basket into the rails of Level 4.
7. When unit beeps, transfer pork to a plate with thermometer still inserted. Allow to rest for 10 minutes or until thermometer indicates final temperature has been reached. Remove vegetables from oven.
8. Slice pork and serve with vegetables.

TIP For a lighter marinade, the Rosemary Lemon Marinade on page 8 is a great swap.
RED VELVET COOKIES

PREP: 15 MINUTES  |  BAKE: 20 MINUTES  |  MAKES: 18 COOKIES

**DIRECTIONS**

1. Combine flour, cocoa powder, baking soda, and salt. Set aside.

2. In a large bowl, cream butter, brown sugar, and granulated sugar until smooth using a hand mixer on medium speed. Add egg, cream cheese, milk, vanilla, and food coloring. Blend until combined.

3. Slowly add dry ingredients, blending until combined. Then fold in white chocolate chips.

4. Using 2 tablespoons of dough for each cookie, arrange about 9 cookies on the Ninja® Sheet Pan.

5. Install the wire rack on Level 3. Select BAKE, set temperature to 350°F, and set time to 20 minutes. Press START/STOP to begin preheating.

6. When the unit has preheated, place pan on wire rack on Level 3. Close oven door to begin cooking. Cook for 9 to 10 minutes.

7. Repeat steps 4 and 6 with remaining dough.

**INGREDIENTS**

- 1 3/4 cups all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/4 teaspoon kosher salt
- 1/4 cup butter, softened
- 1/4 cup brown sugar
- 1/4 cup granulated sugar
- 1 egg
- 1 tablespoon cream cheese
- 1 tablespoon milk
- 2 teaspoons vanilla extract
- 1 tablespoon red food coloring
- 6 ounces white chocolate chips

TIP: Don't want to make the whole batch? Freeze the dough in individual balls and bake to order.
## Air Fry Cooking Chart

<table>
<thead>
<tr>
<th>INGREDIENT</th>
<th>AMOUNT</th>
<th>PREPARATION</th>
<th>OIL</th>
<th>TEMP</th>
<th>ONE-LEVEL COOK TIME</th>
<th>TWO-LEVEL COOK TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FROZEN FOOD</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken nuggets</td>
<td>Up to 4 lbs</td>
<td>None</td>
<td>None</td>
<td>400°F</td>
<td>15–20 mins</td>
<td>30–35 mins</td>
</tr>
<tr>
<td>Fish fillets (breaded)</td>
<td>Up to 20 filets</td>
<td>None</td>
<td>None</td>
<td>400°F</td>
<td>10–15 mins</td>
<td>20–25 mins</td>
</tr>
<tr>
<td>Fish sticks</td>
<td>Up to 2 lbs</td>
<td>None</td>
<td>None</td>
<td>375°F</td>
<td>11–15 mins</td>
<td>23–28 mins</td>
</tr>
<tr>
<td>French fries</td>
<td>Up to 4 lbs</td>
<td>None</td>
<td>None</td>
<td>375°F</td>
<td>9–12 mins</td>
<td>18–25 mins</td>
</tr>
<tr>
<td>Mozzarella sticks</td>
<td>Up to 4 lbs</td>
<td>None</td>
<td>None</td>
<td>375°F</td>
<td>8–10 mins</td>
<td>16–18 mins</td>
</tr>
<tr>
<td>Pizza Rolls</td>
<td>Up to 3 lbs (2 boxes)</td>
<td>None</td>
<td>None</td>
<td>375°F</td>
<td>9–12 mins</td>
<td>18–25 mins</td>
</tr>
<tr>
<td>Popcorn shrimp</td>
<td>Up to 2 lbs</td>
<td>None</td>
<td>None</td>
<td>375°F</td>
<td>8–11 mins</td>
<td>16–17 mins</td>
</tr>
<tr>
<td>Tater tots</td>
<td>Up to 4 lbs</td>
<td>None</td>
<td>None</td>
<td>360°F</td>
<td>15–18 mins</td>
<td>25–28 mins</td>
</tr>
<tr>
<td><strong>MEAT, POULTRY, FISH</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken drumsticks</td>
<td>12 drumsticks</td>
<td>Pat dry, season as desired</td>
<td>Toss with 2 Tbsp oil</td>
<td>400°F</td>
<td>22–27 mins</td>
<td>45–50 mins</td>
</tr>
<tr>
<td>Chicken thighs</td>
<td>8 thighs (8–10 oz each)</td>
<td>Pat dry, season as desired</td>
<td>Toss with 2 Tbsp oil</td>
<td>375°F</td>
<td>25–28 mins</td>
<td>45–48 mins</td>
</tr>
<tr>
<td>Chicken wings</td>
<td>Up to 4 lbs</td>
<td>Pat dry</td>
<td>1 Tbsp</td>
<td>375°F</td>
<td>13–17 mins</td>
<td>26–30 mins</td>
</tr>
<tr>
<td>Crab cakes</td>
<td>10–12 cakes (6 oz each)</td>
<td>None</td>
<td>Brush with 1 Tbsp oil</td>
<td>400°F</td>
<td>12–17 mins</td>
<td>25–28 mins</td>
</tr>
<tr>
<td>Salmon fillets</td>
<td>8–10 fillets (6–8 oz each)</td>
<td>None</td>
<td>Brush with 2 Tbsp oil</td>
<td>400°F</td>
<td>13–18 mins</td>
<td>25–28 mins</td>
</tr>
<tr>
<td>Sausage</td>
<td>Up to 20 sausages, whole</td>
<td>None</td>
<td>None</td>
<td>390°F</td>
<td>8–10 mins</td>
<td>16–18 mins</td>
</tr>
<tr>
<td><strong>VEGETABLES</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Asparagus</td>
<td>4 bunches</td>
<td>Trim stems</td>
<td>2 Tbsp</td>
<td>400°F</td>
<td>13–15 mins</td>
<td>23–25 mins</td>
</tr>
<tr>
<td>Beets</td>
<td>3 lbs</td>
<td>Peel, cut in 1/2-inch cubes</td>
<td>2 Tbsp</td>
<td>400°F</td>
<td>18–23 mins</td>
<td>35–40 mins</td>
</tr>
<tr>
<td>Bell peppers (for roasting)</td>
<td>8 peppers</td>
<td>Cut in quarters, remove seeds</td>
<td>2 Tbsp</td>
<td>400°F</td>
<td>15–20 mins</td>
<td>30–35 mins</td>
</tr>
<tr>
<td>Broccoli</td>
<td>Up to 3 lbs</td>
<td>Cut in 1/2-inch florets</td>
<td>2 Tbsp</td>
<td>375°F</td>
<td>13–17 mins</td>
<td>26–30 mins</td>
</tr>
<tr>
<td>Brussels sprouts</td>
<td>Up to 4 lbs</td>
<td>Cut in half, remove stems</td>
<td>1 Tbsp</td>
<td>425°F</td>
<td>13–17 mins</td>
<td>26–30 mins</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>Up to 3 lbs</td>
<td>Cut in 1/2-inch florets</td>
<td>2 Tbsp</td>
<td>375°F</td>
<td>12–18 mins</td>
<td>24–30 mins</td>
</tr>
<tr>
<td>Green beans</td>
<td>24 oz</td>
<td>Trim</td>
<td>2 Tbsp</td>
<td>425°F</td>
<td>13–18 mins</td>
<td>25–28 mins</td>
</tr>
<tr>
<td>Hand-cut Fries</td>
<td>Up to 4 lbs</td>
<td>Soak, pat dry</td>
<td>2 Tbsp</td>
<td>375°F</td>
<td>22–28 mins</td>
<td>38–42 mins</td>
</tr>
</tbody>
</table>

**NOTE**: When cooking foods on one level, cut ingredient amount by 50% for best results.

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

You can air fry on 2 levels using an air fry basket on Level 4 and sheet pan with roast tray on wire rack on Level 2. For best results, we recommend purchasing a second air fry basket at ninjaaccessories.com.
You can air fry on 2 levels using an air fry basket on Level 4 and sheet pan with roast tray on wire rack on Level 2. For best results, we recommend purchasing a second air fry basket at ninjaaccessories.com.

When air frying on 2 levels, slide basket into rails of Level 4 and place sheet pan with roast tray on wire rack on Level 2.

### Dehydrate Chart

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>PREPARATION</th>
<th>TEMP</th>
<th>DEHYDRATE TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FRUITS &amp; VEGETABLES</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apples</td>
<td>Cut in 1/8-inch slices, remove core, rinse in lemon water, pat dry</td>
<td>135°F</td>
<td>5-6 hrs</td>
</tr>
<tr>
<td>Asparagus</td>
<td>Cut in 1-inch pieces, blanch</td>
<td>135°F</td>
<td>5-6 hrs</td>
</tr>
<tr>
<td>Bananas</td>
<td>Peel, cut in 1/4-inch slices</td>
<td>135°F</td>
<td>7-8 hrs</td>
</tr>
<tr>
<td>Beets</td>
<td>Peel, cut in 1/8-inch slices</td>
<td>135°F</td>
<td>5-6 hrs</td>
</tr>
<tr>
<td>Fresh herbs</td>
<td>Rinse, pat dry, remove stems</td>
<td>135°F</td>
<td>4 hrs</td>
</tr>
<tr>
<td>Ginger root</td>
<td>Peel, cut in 1/8-inch slices</td>
<td>135°F</td>
<td>5-6 hrs</td>
</tr>
<tr>
<td>Mangoes</td>
<td>Peel, cut in 1/4-inch slices, remove pit</td>
<td>135°F</td>
<td>5-6 hrs</td>
</tr>
<tr>
<td>Mushrooms</td>
<td>Cleaned with soft brush (do not wash)</td>
<td>135°F</td>
<td>5-6 hrs</td>
</tr>
<tr>
<td>Pineapple</td>
<td>Peel, cut in 1/4-1/2-inch slices, remove core</td>
<td>135°F</td>
<td>4-5 hrs</td>
</tr>
<tr>
<td>Strawberries</td>
<td>Cut in half or in 1/2-inch slices</td>
<td>135°F</td>
<td>4-5 hrs</td>
</tr>
<tr>
<td>Tomatoes</td>
<td>Cut in 1/2-inch slices or grate</td>
<td>135°F</td>
<td>5-6 hrs</td>
</tr>
<tr>
<td><strong>MEAT, POULTRY, FISH</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beef jerky</td>
<td>Cut in 1/8-inch slices, remove all fat, marinate 8-24 hours</td>
<td>155°F</td>
<td>5-6 hrs</td>
</tr>
<tr>
<td>Chicken jerky</td>
<td>Cut in 1/8-inch slices, remove all fat, marinate 8-24 hours</td>
<td>155°F</td>
<td>5-6 hrs</td>
</tr>
<tr>
<td>Salmon jerky</td>
<td>Cut in 1/8-inch slices, marinate overnight</td>
<td>155°F</td>
<td>5-6 hrs</td>
</tr>
<tr>
<td>Turkey jerky</td>
<td>Cut in 1/8-inch slices, remove all fat, marinate 8-24 hours</td>
<td>155°F</td>
<td>5-6 hrs</td>
</tr>
</tbody>
</table>

**NOTE**: When cooking foods on one level, cut ingredient amount by 50% for best results.

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### Air Fry Cooking Chart – Continued

<table>
<thead>
<tr>
<th>INGREDIENT</th>
<th>AMOUNT</th>
<th>PREPARATION</th>
<th>OIL</th>
<th>TEMP</th>
<th>ONE-LEVEL COOK TIME</th>
<th>TWO-LEVEL COOK TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VEGETABLES</strong></td>
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<tr>
<td>Kale (for chips)</td>
<td>8 oz</td>
<td>Tear into pieces, remove stems</td>
<td>None</td>
<td>325°F</td>
<td>8-11 mins</td>
<td>15-18 mins</td>
</tr>
<tr>
<td>Mushrooms</td>
<td>2 lbs</td>
<td>Rinse, slice thinly</td>
<td>2 Tbsp</td>
<td>400°F</td>
<td>23-28 mins</td>
<td>25-30 mins</td>
</tr>
<tr>
<td>Potatoes, russet</td>
<td>3 lbs</td>
<td>Cut in 1-inch wedges</td>
<td>2 Tbsp</td>
<td>390°F</td>
<td>23-28 mins</td>
<td>45-50 mins</td>
</tr>
<tr>
<td>Potatoes, russet</td>
<td>2 lbs</td>
<td>Hand-cut fries, soak 20 mins in cold water, then pat dry</td>
<td>1 Tbsp</td>
<td>390°F</td>
<td>18-23 mins</td>
<td>35-40 mins</td>
</tr>
<tr>
<td>Potatoes, sweet</td>
<td>2 lbs</td>
<td>Hand-cut fries, soak 20 mins in cold water, then pat dry</td>
<td>1 Tbsp</td>
<td>390°F</td>
<td>16-20 mins</td>
<td>30-35 mins</td>
</tr>
<tr>
<td>Zucchini</td>
<td>2 lbs</td>
<td>Cut in quarters lengthwise, then cut in 1-inch pieces</td>
<td>1 Tbsp</td>
<td>390°F</td>
<td>10-14 mins</td>
<td>20-24 mins</td>
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</tbody>
</table>
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