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

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## THE SCOOP ON SCOPS

We’ve included the Ninja Smart Scoop™ for easy, accurate measuring for any size or brew type.

### MEDIUM GRIND
For the most flavorful coffee, it’s best to grind fresh, whole beans before you brew. We recommend using a medium grind.

### LOOSE LEAF
Brew your favorite loose-leaf tea and let the Ninja Hot & Cold Brewed System™ steep at the right temperature to enjoy the best possible flavor.

### TEA BAGS
Use your favorite tea bags, arranging the strings so they hang outside the brew basket.

### FILTERED WATER
Fresh, filtered water is recommended for the best flavor.

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### COFFEE MEASUREMENTS

**SPECIALTY**
- 2 big scoops
- 1 big scoop
- 3 tea bags

**CLASSIC/RICH**
- 2-3 small scoops
- 1 small scoop
- 1 tea bag

**OVER ICE/COLD BREW**
- 3-5 small scoops
- 1-2 small scoops
- 2 tea bags

**SPECIALTY**
- 3-4 big scoops
- 2-3 small scoops
- 4 tea bags

**FOR COLD BREW COFFEE**

**FILTERED WATER**

**MEASUREMENTS**

**SPECIALTY**
- 2 big scoops
- 1 big scoop
- 3 tea bags
COFFEE JUST GOT COOLER.
So many flavors. So many options. The hardest part of your day will be deciding what drink to make first.

CLASSIC
Smooth and balanced flavor.

RICH
Richer, more intense flavor.

OVER ICE
Vivid, authentic flavor that’s never watered down.

FRESH COLD BREW
Smooth, naturally sweet cold brew flavor.

ADD A LAYER OF FROTHY DELICIOUSNESS TO YOUR COFFEE.
Use the integrated frother to create silky froth from hot or cold milk and pair with your Specialty brew coffee.

SUPER-RICH CONCENTRATED SPECIALTY BREW
Brew lattes, as well as cappuccino and macchiato-style coffeehouse specialties.
MORE POSSIBILI-TEAS THAN EVER BEFORE.

Enjoy a delicious glass of thirst-quenching cold brew tea or a relaxing cup of hot tea, all precisely steeped to please your taste buds.

CLASSIC
A perfect balance of sweet and bitter.

RICH
A more intense flavored brew than Classic.

OVER ICE
A crisp, refreshing drink that’s never watered down.

FRESH COLD BREW
A smooth, naturally sweet thirst-quenching brew.

SPECIALTY BREW
Craft everything from spicy chai lattes to sweet matcha masterpieces.

GET FROTHY WITH YOUR TEA, TOO.
Use the integrated frother to create silky froth from hot or cold milk and pair with your Specialty brew tea.
CHILL OUT WITH ICED DRINKS

CUSTOMIZE YOUR DRINK
Mix different tea types together to create delicious blends of iced or cold brew tea.

For a richer cold brew coffee flavor add an additional scoop of coffee to the brew basket.

FILL. Fill up your cup, tumbler, or carafe with ice.

SCOOP. Scoop coffee or tea into brew basket. Tea bags are welcome, too. Just put them in the brew basket.

6 BREW SIZES.

SIZE. Select your size.

BREW. Select Over Ice or Cold Brew, and a Tea Type, if applicable. Press START/SELECT Dial to brew.

OVER ICE

CUSTOMIZE YOUR DRINK

ENDLESS VARIETY WITH SPECIALTY BREW

PERFECTING YOUR FROTH
Brew directly into a cup with frothed milk for a layered drink, or simply top your drink with frothed milk.

FILL. SCOOP. SIZE. BREW.

SCOOP. Scoop coffee or tea into brew basket. Tea bags are welcome, too. Just put them in the brew basket.

FROTH. Use the integrated frother to turn hot or cold milk into silky froth.

SPECIALTY

SIZE. No need to select a size. Specialty is always 4 oz. for coffee and 6 oz. for tea. *Excludes Specialty Green Tea, which yields 2 oz for matcha.

BREW. Press START/SELECT Dial to brew.

OVER ICE

CAPPUCCINO ICED LATTÉ MATCHA CINNO GREEN TEA LATTÉ

MATCHA CINNO GREEN TEA LATTÉ
COFFEE

CRÈME DE CARAMEL COFFEE

Size: Travel setting
Brew: Classic
Makes: 1 (16-ounce) serving

INGREDIENTS
4 Ninja® Small Scoops (or 4 tablespoons) ground coffee
2 tablespoons caramel syrup
¼ cup half & half

DIRECTIONS
1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place caramel syrup and half & half into a plastic or ceramic travel mug. Microwave for 30 seconds, then set mug in place to brew.
3. Select Travel size and Classic brew.
4. When brew is complete, stir to combine.
**Maple Pecan Coffee**

**Size:** Full Carafe setting  
**Brew:** Classic  
**Makes:** 4 (12-ounce) servings

**INGREDIENTS**
- 6 Ninja® Big Scoops (or 12 tablespoons) ground pecan-flavored coffee  
- ½ cup heavy cream  
- 2 tablespoons maple syrup  
- ½ teaspoon ground cinnamon, plus more for garnish

**Directions**
1. Following the measurement provided, place the ground coffee into the brew basket.  
2. Set the carafe in place to brew.  
4. While coffee is brewing, whip heavy cream with maple syrup and cinnamon until soft peaks form.  
5. When brew is complete, pour coffee into 4 mugs. Top with whipped cream and cinnamon.

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**Cinnamon Graham Coffee**

**Size:** XL Multi-Serve setting  
**Brew:** Classic  
**Makes:** 1 (22-ounce) serving

**INGREDIENTS**
- 5 Ninja® Small Scoops (or 5 tablespoons) ground coffee  
- ½ teaspoon ground cinnamon  
- 1 teaspoon molasses  
- 1 teaspoon honey  
- ½ cup half & half  
- ⅛ cup marshmallow topping  
- 2 teaspoons vanilla extract  
- 4 teaspoons crushed cinnamon graham crackers, for garnish

**DIRECTIONS**
1. Following the measurement provided, place the ground coffee into the brew basket.  
2. Place cinnamon, molasses, and honey into a 22-ounce or larger travel mug; set mug in place to brew.  
4. While coffee is brewing, place half & half, marshmallow topping, and vanilla extract into a large mug.  
5. When brew is complete, stir to combine.  
6. Microwave half & half mixture for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions in the Owner’s Guide.  
7. Gently pour frothed mixture into the mug of coffee and sprinkle with crushed cinnamon graham crackers.
**TOO GOOD TOFFEE COFFEE**

**Size:** Cup setting  
**Brew:** Rich  
**Makes:** 1 (12-ounce) serving

**INGREDIENTS**  
- 3 Ninja® Small Scoops (or 3 tablespoons) ground coffee  
- 1 tablespoon butterscotch or caramel sauce  
- 1 tablespoon dark brown sugar  
- ¼ teaspoon vanilla extract  
- ⅛ teaspoon salt  
- ¼ cup heavy cream

**DIRECTIONS**

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place butterscotch or caramel sauce, brown sugar, vanilla extract, and salt into a mug; set mug in place to brew.
3. Select Cup size and Rich brew.
4. While coffee is brewing, place cream into another mug.
5. Microwave cream for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions in the Owner’s Guide.
6. When brew is complete, stir to combine, then gently pour frothed cream into coffee.

**MEXICAN SPICED COFFEE**

**Size:** Half Carafe setting  
**Brew:** Rich  
**Makes:** 2 (11-ounce) servings

**INGREDIENTS**

- 3 Ninja® Big Scoops (or 6 tablespoons) ground coffee  
- 1 teaspoon ground cinnamon  
- ½ teaspoon chili powder  
- ¼ teaspoon cayenne pepper  
- ¼ cup heavy cream  
- 1 tablespoon unsweetened cocoa powder  
- 1 tablespoon confectioners’ sugar

**DIRECTIONS**

1. Following the measurements provided, stir together the ground coffee, cinnamon, chili powder, and cayenne pepper; place into the brew basket.
2. Set the carafe in place to brew.
4. While coffee is brewing, whip heavy cream with cocoa and confectioners’ sugar until soft peaks form.
5. When brew is complete, pour coffee into 2 mugs and top each with the whipped cream.
THAI-STYLE ICED COFFEE

Size: XL Cup setting
Brew: Over Ice
Makes: 1 (20-ounce) serving

INGREDIENTS
3 Ninja® Small Scoops (or 3 tablespoons) ground coffee
1/3 cup sweetened condensed milk
1/3 cup milk
2 cups ice

DIRECTIONS
1. Following the measurement provided, place the ground coffee into the brew basket.
2. Combine the milks in a large plastic cup; stir to combine. Add the ice to the cup; set cup in place to brew.
3. Select XL Cup size and Over Ice brew.
4. When brew is complete, stir to combine.

DOUBLE-SHOT WHITE RUSSIAN

Size: Cup setting
Brew: Over Ice
Makes: 2 (5-ounce) servings

INGREDIENTS
3 Ninja® Small Scoops (or 3 tablespoons) ground coffee
2 cups ice
1/4 cup vodka
1/4 cup coffee liqueur
1/4 cup heavy cream

DIRECTIONS
1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice into a plastic or metal cocktail shaker; set shaker in place to brew.
3. Select Cup size and Over Ice brew.
4. When brew is complete, add vodka and coffee liqueur and shake well to chill.
5. Divide between 2 glasses, including the ice, and finish each with 2 tablespoons heavy cream.
CINNAMON CARAMEL ICED COFFEE

**INGREDIENTS**
4 Ninja® Small Scoops (or 4 tablespoons) ground coffee
1/2 teaspoon ground cinnamon
2 cups ice
2 tablespoons caramel syrup
2 tablespoons half & half

**DIRECTIONS**
1. Following the measurements provided, place the ground coffee and cinnamon into the brew basket.
2. Place the ice, caramel syrup, and half & half into a large plastic cup; set cup in place to brew.
3. Select Travel size and Over Ice brew.
4. When brew is complete, stir to combine.

WHITE CHOCOLATE HAZELNUT ICED COFFEE

**INGREDIENTS**
4 Ninja® Small Scoops (or 4 tablespoons) ground hazelnut coffee
2 cups ice
2 tablespoons white chocolate syrup
2 tablespoons half & half

**DIRECTIONS**
1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice, white chocolate syrup, and half & half into a large plastic cup; set cup in place to brew.
3. Select Travel size and Over Ice brew.
4. When brew is complete, stir to combine.
INGREDIENTS
3 Ninja® Big Scoops
(or 6 tablespoons)
ground coffee
3 cups ice
Peel of 1 orange,
pith removed
1 teaspoon vanilla bean paste
(or 2 teaspoons vanilla extract)
2 tablespoons
plus 2 teaspoons sugar
½ cup heavy cream

DIRECTIONS
1. Following the measurement provided, place the ground
coffee into the brew basket.
2. Place the ice, orange peel, vanilla, sugar, and heavy cream
into the carafe; set carafe in place to brew.
3. Select Half Carafe size and Over Ice brew.
4. When brew is complete, stir to combine. Pour coffee
into 4 glasses.
COLD BREW COFFEE LEMONADE

Size: Half Carafe setting  
Brew: Cold Brew  
Makes: 4 (9-ounce) servings

INGREDIENTS
3 Ninja® Big Scoops (or 6 tablespoons) ground coffee  
3 cups ice  
1 1/2 cups lemonade  
4 lemon slices, for garnish

DIRECTIONS
1. Following the measurements provided, place the ground coffee into the brew basket.  
2. Place the ice into the carafe; set carafe in place to brew.  
4. When brew is complete, add lemonade and stir to combine. Garnish each glass with a lemon wedge and serve.

FRENCH VANILLA ICED COFFEE

Size: XL Multi-Serve setting  
Brew: Over Ice  
Makes: 1 (22-ounce) serving

INGREDIENTS
5 Ninja® Small Scoops (or 5 tablespoons) ground coffee  
2 cups ice  
1/4 cup French vanilla syrup  
1/4 cup half & half

DIRECTIONS
1. Following the measurement provided, place the ground coffee into the brew basket.  
2. Place ice, vanilla syrup, and half & half into a 22-ounce or larger plastic cup; set cup in place to brew.  
3. Select XL Multi-Serve size and Over Ice brew.  
4. When brew is complete, stir to combine.
**INGREDIENTS**

4 Ninja® Small Scoops (or 4 tablespoons) ground coffee
2 tablespoons cocoa powder
2 cups ice
2 tablespoons coconut syrup
½ cup coconut milk
2 tablespoons shredded coconut, for garnish

**DIRECTIONS**

1. Following the measurements provided, place the ground coffee and cocoa powder into the brew basket.
2. Place the ice and coconut syrup into a large plastic cup; set cup in place to brew.
3. Select Travel size and Cold Brew.
4. While coffee is brewing, place both milks into a cup. Microwave for 30 seconds, then froth for 30 seconds according to frothing instructions in the Owner’s Guide.
5. When brew is complete, stir to combine. Top with frothed milk mixture and garnish with shredded coconut.

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**INGREDIENTS**

3 Ninja® Small Scoops (or 3 tablespoons) ground coffee
1 teaspoon orange rind
3 tablespoons sweetened condensed milk
2 cups ice
3 tablespoons half & half
Orange peel, for garnish

**DIRECTIONS**

1. Following the measurements provided, place ground coffee and orange rind into the brew basket.
2. Add sweetened condensed milk and ice to a large plastic cup; set cup in place to brew.
3. Select Travel size and Cold Brew.
4. When brew is complete, add half & half and stir to combine. Garnish with orange peel.
ICED NUTTY COCOA LATTE

Brew: Specialty
Makes: 1 (18-ounce) serving

INGREDIENTS
2 Ninja® Big Scoops (or 4 tablespoons) ground coffee
2 tablespoons chocolate syrup, plus more for garnish
1 tablespoon caramel syrup, plus more for garnish
2 cups ice
½ cup milk
1 tablespoon peanut butter

DIRECTIONS
1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the chocolate syrup, caramel syrup, and ice into a large plastic cup; set cup in place to brew.
3. Select Specialty brew.
4. While coffee is brewing, place milk and peanut butter into a large mug and stir to combine.
5. When brew is complete, stir to combine.
6. Froth milk mixture for 30 seconds according to frothing instructions in the Owner’s Guide.
7. Gently pour frothed mixture into coffee.

PUMPKIN SPICE LATTE

Brew: Specialty
Makes: 1 (12-ounce) serving

INGREDIENTS
2 Ninja® Big Scoops (or 4 tablespoons) ground coffee
½ cup milk
1 tablespoon dark brown sugar
Pinch salt
¼ teaspoon pumpkin pie spice, plus more for garnish

DIRECTIONS
1. Following the measurement provided, place the ground coffee into the brew basket.
2. Set a large mug in place to brew.
3. Select Specialty brew.
4. While coffee is brewing, place milk, brown sugar, salt, and pumpkin pie spice into a large mug.
5. When brew is complete, microwave milk mixture for 30 to 45 seconds. Froth for 20 to 30 seconds according to frothing instructions in the Owner’s Guide.
6. Gently pour frothed mixture into coffee. Sprinkle with additional pumpkin pie spice, if desired.
INGREDIENTS

2 Ninja® Big Scoops (or 4 tablespoons) ground coffee
1/2 cup milk

Ground cinnamon, for garnish

DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place milk into a large mug. Microwave for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions in the Owner’s Guide.
3. Set the mug containing frothed milk in place to brew.
4. Select Specialty brew.
5. When brew is complete, sweeten as desired. Garnish with a sprinkle of cinnamon.

FLAT WHITE

INGREDIENTS

2 Ninja® Big Scoops (or 4 tablespoons) ground coffee
1/2 cup milk

DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Set a mug in place to brew.
3. Select Specialty brew.
4. While coffee is brewing, place milk into another mug.
5. When brew is complete, microwave milk for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions in the Owner’s Guide.
6. Pour frothed milk into coffee, using a spoon to hold back the large foam. Then top coffee with a dollop of large foam.
Mocha Ninjacino™

Brew: Specialty
Makes: 2 (10-ounce) servings

INGREDIENTS
2 Ninja® Big Scoops (or 4 tablespoons) ground coffee
3 cups ice
¼ cup milk
¼ cup chocolate syrup, plus more for garnish
Whipped cream, for garnish

DIRECTIONS
1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice into a large plastic cup; set cup in place to brew.
3. Select Specialty brew.
4. When brew is complete, combine coffee and ice with milk and chocolate syrup in a 24-ounce or larger blender.
5. Blend until smooth, about 25 seconds.
6. Divide between 2 glasses. Top with whipped cream and drizzle with additional chocolate syrup.

DO NOT BLEND HOT INGREDIENTS.
COFFEE, COOKIES & CREAM FRAPPE

**Brew:** Specialty  
**Makes:** 2 (8-ounce) servings

**INGREDIENTS**  
2 Ninja® Big Scoops (or 4 tablespoons) ground coffee  
2 cups ice  
½ cup coffee ice cream  
4 chocolate sandwich cookies, plus 1 chopped for garnish  
½ cup milk  
Whipped cream, for garnish

**DIRECTIONS**  
1. Following the measurement provided, place the ground coffee into the brew basket.  
2. Place the ice into a large plastic cup; set cup in place to brew.  
3. Select Specialty brew.  
4. When brew is complete, combine coffee and ice with ice cream, cookies, and milk in a 24-ounce or larger blender.  
5. Blend until smooth, about 25 seconds.  
6. Divide between 2 glasses; top with whipped cream and chopped cookie.

**DO NOT BLEND HOT INGREDIENTS.**
LEMON GINGER
CHAMOMILE TEA

Size: Cup setting
Brew: Classic
Type: Herbal tea
Makes: 1 (10-ounce) serving

INGREDIENTS
1 Ninja® Small Scoop loose leaf (or 1 tea bag) chamomile tea
Peels of 2 lemons, pith removed
1 teaspoon fresh ginger, minced
¼ teaspoon honey

DIRECTIONS
1. Following the measurements provided, place the tea, lemon peels, and ginger into the brew basket; set cup in place to brew.
2. Select Cup size, Classic brew, and Herbal tea.
3. When brew is complete, stir in honey.
ZEN GREEN TEA

Size: Cup setting
Brew: Rich
Type: Green tea
Makes: 1 (10-ounce) serving

INGREDIENTS
1 Ninja® Small Scoop loose leaf (or 1 tea bag) green tea
2-inch piece fresh lemongrass, smashed, chopped
Peel of 2 lemons, pith removed
1 tablespoon tightly packed fresh mint leaves, chopped

DIRECTIONS
1. Following the measurements provided, place all ingredients into the brew basket; set cup in place to brew.
2. Select Cup size, Rich brew, and Green tea.
3. When brew is complete, stir to combine.

LAVENDER LONDON FOG

Size: Cup setting
Brew: Rich
Type: Black tea
Makes: 1 (14-ounce) serving

INGREDIENTS
1 Ninja® Small Scoop loose leaf (or 1 tea bag) Earl Grey tea
½ teaspoon dried lavender, plus more for garnish
1 tablespoon sugar
¼ cup half & half

DIRECTIONS
1. Following the measurements provided, place the tea and lavender into the brew basket.
2. Place sugar into a cup; set cup in place to brew.
3. Select Cup size, Rich brew, and Black tea.
4. While tea is brewing, place half & half into a cup. Microwave for 30 seconds, then froth for 30 seconds according to frothing instructions in the Owner's Guide.
5. When brew is complete, stir to combine. Top with frothed half & half and sprinkle with additional lavender.
**WATERMELON, MINT & LIME ICED TEA**

**INGREDIENTS**
- 2 Ninja® Small Scoops loose leaf (or 2 tea bags) green tea
- 2/3 cup watermelon, roughly chopped
- 1/4 cup fresh mint leaves, finely chopped
- 2 cups ice
- 3 lime slices

**DIRECTIONS**
1. Following the measurements provided, place the tea, watermelon, and mint into the brew basket; set a travel cup in place to brew.
2. Place the ice and lime slices into a travel cup; set cup in place to brew.
3. Select Travel size, Over Ice brew, and Green tea.
4. When brew is complete, stir to combine. Sweeten as desired.

**Size:** Travel setting
**Brew:** Over Ice
**Type:** Green tea
**Makes:** 1 (16-ounce) serving

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**ORANGE HIBISCUS TEA**

**INGREDIENTS**
- 2 Ninja® Small Scoops loose leaf (or 2 tea bags) hibiscus tea blend
- Peels of 4 oranges, pith removed
- 1 teaspoon honey
- 1/4 teaspoon ground cinnamon
- 2 tablespoons fresh orange juice

**DIRECTIONS**
1. Following the measurements provided, place the tea, orange peels, honey, and cinnamon into the brew basket; set a travel cup in place to brew.
2. Select Travel size, Rich brew, and Herbal tea.
3. When brew is complete, stir in fresh orange juice.

**Size:** Travel setting
**Brew:** Rich
**Type:** Herbal tea
**Makes:** 1 (16-ounce) serving
APPLE GINGER SPARKLING ICED TEA

**INGREDIENTS**
3 Ninja® Small Scoops loose leaf (or 3 tea bags) black tea
2 cups ice
½ cup apple cider
1 cup cold ginger ale, divided

**DIRECTIONS**
1. Following the measurement provided, place the tea into the brew basket.
2. Place ice and apple cider into a travel cup; set cup in place to brew.
3. Select Travel size, Over Ice brew, and Black tea.
4. When brew is complete, divide tea into 2 glasses and top each with ginger ale.

PINEAPPLE BASIL ICED GREEN TEA

**INGREDIENTS**
2 Ninja® Small Scoops loose leaf (or 2 tea bags) green tea
1 tablespoon fresh basil, finely chopped, plus more for garnish
2 cups ice
¼ cup pineapple juice
Pineapple slice, for garnish

**DIRECTIONS**
1. Following the measurements provided, place the tea and basil into the brew basket.
2. Place ice and pineapple juice into the brewing vessel; set cup in place to brew.
3. Select XL Multi-Serve size, Over Ice brew, and Green tea.
4. When brew is complete, stir to combine. Garnish with a pineapple slice.
COUNTRY RASPBERRY SWEET ICED TEA

Size: Full Carafe setting  
Brew: Over Ice  
Type: Black tea  
Makes: 6 (8-ounce) servings

**INGREDIENTS**
- 4 Ninja® Small Scoops loose leaf (or 4 tea bags) black tea  
- 2 Ninja® Small Scoops loose leaf (or 2 tea bags) raspberry tea  
- 4 cups ice  
- ½ cup sugar  
- 1 lemon, thinly sliced  
- 3 large sprigs fresh mint  
- 1 cup raspberries

**DIRECTIONS**
1. Following the measurements provided, place the teas into the brew basket.  
2. Place ice, sugar, lemon slices, and mint into the carafe; set carafe in place to brew.  
3. Select Full Carafe size, Over Ice brew, and Black tea.  
4. When brew is complete, add raspberries and stir to combine.
SPICED CRANBERRY ORANGE COLD BREW TEA

INGREDIENTS
4 Ninja® Small Scoops loose leaf (or 4 tea bags) black tea
Peel of 1 orange, pith removed
1 teaspoon ground cinnamon
¼ teaspoon ground cloves
3 cups ice
1 cup cranberry juice
Juice of 1 orange
(about ¼ cup juice)

DIRECTIONS
1. Following the measurements provided, place the tea, orange peel, cinnamon, and cloves into the brew basket.
2. Place ice, cranberry juice, and orange juice in carafe; set carafe in place to brew.
3. Select Half Carafe size, Cold Brew, and Black tea.
4. When brew is complete, stir to combine.
CUCUMBER OOLONG COLD BREW TEA

**INGREDIENTS**
3 Ninja® Small Scoops loose leaf (or 3 tea bags) oolong tea
⅛ cup cucumber, roughly chopped
2 tablespoons fresh mint, finely chopped
1 teaspoon fresh ginger, finely chopped
2 cups ice
3 lemon slices

**DIRECTIONS**
1. Following the measurements provided, place the tea, cucumber, mint, and ginger into the brew basket.
2. Place ice and lemon slices into a travel cup; set cup in place to brew.
3. Select Travel size, Cold Brew, and Oolong tea.
4. When brew is complete, stir to combine. Sweeten as desired.

**HIBISCUS LIME TEA**

**INGREDIENTS**
1 Ninja® Small Scoop loose leaf (or 1 tea bag) green tea
2 Ninja® Small Scoops loose leaf (or 2 tea bags) hibiscus blend tea
1 teaspoon lime zest
2 cups ice
1 tablespoon lime juice
1 tablespoon sugar

**DIRECTIONS**
1. Following the measurements provided, place the teas and lime zest into the brew basket.
2. Place the ice, lime juice, and sugar into a travel cup; set cup in place to brew.
3. Select Specialty brew and Green tea.
4. When brew is complete, stir to combine.
CHAI TEA LATTE

Brew: Specialty
Type: Herbal tea
Makes: 1 (14-ounce) serving

INGREDIENTS
3 Ninja® Small Scoops loose leaf (or 3 tea bags) chai tea
1 tablespoon sugar or condensed milk
½ cup milk

DIRECTIONS
1. Following the measurement provided, place the tea into the brew basket.
2. Place sugar or condensed milk into a cup; set cup in place to brew.
3. Select Specialty brew and Herbal tea.
4. While tea is brewing, place milk into a cup. Microwave for 30 seconds, then froth for 30 seconds according to frothing instructions in the Owner’s Guide.
5. When brew is complete, stir to combine. Top with frothed milk.

GINGER PEACH WHITE TEA PUNCH

Brew: Specialty
Type: White tea
Makes: 5 (10-ounce) servings

INGREDIENTS
4 Ninja® Small Scoops loose leaf (or 4 tea bags) white tea
2 teaspoons fresh ginger, grated
3 cups ice
1 cup frozen peaches
1 small orange, sliced
1 cup peach nectar
¼ cup lemon juice
2 cups ginger ale

DIRECTIONS
1. Following the measurements provided, place the tea and ginger into the brew basket.
2. Place ice, peaches, orange slices, peach nectar, and lemon juice into the carafe; set carafe in place to brew.
3. Select Specialty brew and White tea.
4. When brew is complete, gently stir in ginger ale.
GOLDEN MILK LATTE

**INGREDIENTS**
- 3 Ninja® Small Scoops loose leaf (or 3 tea bags) black tea
- ½ teaspoon fresh turmeric root, finely chopped
- ½ teaspoon ground ginger
- ¼ teaspoon ground coriander
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground cardamom
- ¼ teaspoon ground black pepper
- ½ cup coconut milk
- ½ teaspoon honey

**DIRECTIONS**
1. Following the measurement provided, place all ingredients, except coconut milk and honey, into the brew basket.
2. Place the coconut milk and honey in a cup and stir to dissolve honey; set cup in place to brew.
3. Select Specialty brew and Black tea.
4. When brew is complete, stir to combine.

BLACK TEA MULE

**INGREDIENTS**
- 3 Ninja® Small Scoops loose leaf (or 3 tea bags) black tea
- 1 tablespoon fresh ginger, grated
- 2 cups ice
- ¼ cup vodka
- 3 tablespoons lemon juice
- 2 tablespoons fresh mint, chopped
- ¼ cup ginger ale

**DIRECTIONS**
1. Following the measurements provided, place the tea and ginger into the brew basket.
2. Place ice, vodka, lemon juice, and mint into a travel cup; set cup in place to brew.
3. Select Specialty brew and Black tea.
4. When brew is complete, muddle mint and stir to combine. Gently stir in ginger ale. Strain and serve.
INgredients
2 Ninja® Small Scoops loose leaf (or 2 tea bags) chamomile tea
1 Ninja® Small Scoop loose leaf (or 1 tea bag) rose hip or hibiscus blend tea
2 tablespoons honey
2 cups ice
½ cup gin
2 tablespoons lime juice

DIRECTIONS
1. Following the measurements provided, place the teas and honey into the brew basket.
2. Add ice, gin, and lime juice to a travel cup; set cup in place to brew.
3. Select Specialty brew and Herbal tea.
4. When brew is complete, stir to combine. Strain and serve.

CHAMOMILE GIN GIMLET

Brew: Specialty
Type: Herbal tea
Makes: 2 (9-ounce) servings
INGREDIENTS
3 Ninja® Small Scoops loose leaf (or 3 tea bags) oolong tea
2 cups ice
¼ cup sweetened condensed milk
1 tablespoon matcha green tea powder

DIRECTIONS
1. Following the measurement provided, place the tea into the brew basket.
2. Place ice, condensed milk, and matcha green tea powder into a blender cup; set cup in place to brew.
3. Select Specialty brew and Oolong tea.
4. When brew is complete, let cool and then blend until smooth.

DO NOT BLEND HOT INGREDIENTS.

VARIATION
For a frozen bubble tea, simply add ½ cup cooked tapioca pearls, prepared according to package directions, and drink through a bubble tea straw. Try other flavors of tea!
MATCHA GREEN TEA LATTE

INGREDIENTS
3 Ninja® Small Scoops loose leaf (or 3 tea bags) green tea
1 teaspoon matcha green tea powder
1 tablespoon sugar
¾ cup milk

DIRECTIONS
1. Following the measurement provided, place tea into the brew basket.
2. Place the matcha green tea powder and sugar into a cup; set cup in place to brew.
3. Select Specialty Brew and Green tea.
4. While tea is brewing, place milk into a cup. Microwave for 30 seconds, then froth for 30 seconds according to frothing instructions in the Owner’s Guide.
5. When brew is complete, whisk until well combined. Top with frothed milk.

MINT GREEN TEA & PISTACHIO AFFOGATO

INGREDIENTS
3 Ninja® Small Scoops loose leaf (or 3 tea bags) green tea
¾ cup fresh mint leaves, chopped
3 ice cubes
¾ cup pistachio ice cream

DIRECTIONS
1. Following the measurements provided, place the tea and mint into the brew basket.
2. Place ice cubes and ice cream into a cup; set cup in place to brew.
3. Select Specialty brew and Green tea.
CITRUS TEA SNOW

Brew: Specialty
Type: Green tea
Freeze: 8 hours
Makes: 2 (5-ounce) servings

INGREDIENTS
2 Ninja® Small Scoops loose leaf (or 2 tea bags) green tea
1 Ninja® Small Scoop loose leaf (or 1 tea bag) hibiscus blend tea
Zest and juice of 1 lime, divided
Zest and juice of 1 lemon, divided
Zest and juice of 1 orange, divided
3 tablespoons sugar

DIRECTIONS
1. Following the measurements provided, place the teas, lime zest, lemon zest, and orange zest into the brew basket.
2. Place the lime juice, lemon juice, orange juice, and sugar into a measuring cup and stir until sugar is dissolved; set cup in place to brew.
3. Select Specialty brew and Green tea.
4. When brew is complete, stir mixture to combine. Pour into an ice cube tray and freeze for 8 hours or overnight.
5. Place frozen cubes into a blender and pulse on HIGH until snow forms.
40 IRRESISTIBLE COFFEE & TEA RECIPES