

100% performance of NeverStick® made 100% PTFE free.



NINJA NeverStick™ CERAMICPRO™



Quick Start Guide

+ 3 IRRESISTIBLE RECIPES

Before First Use

Read all instructions carefully.

Wash cookware in hot, soapy water, then rinse and dry thoroughly.

Preheat your pan. To test if your pan is ready, drop a bit of water onto the hot surface and it will pill when the right temperature is reached.



Heat Settings



HIGH*

Use **high** heat for boiling liquids and searing.

*Never leave an empty pan on high for more than 2 or 3 minutes.



MEDIUM-HIGH

Use **medium-high** heat for sautéing, frying, stir-frying, and making omelets.



MEDIUM

Use **medium** heat for reducing liquids and making pancakes and sandwiches.



LOW

Use **low** heat for warming foods, simmering, or preparing delicate sauces.

Tips and Tricks

Follow these tips and tricks to extend the life of your cookware.

USE APPROPRIATE HEAT



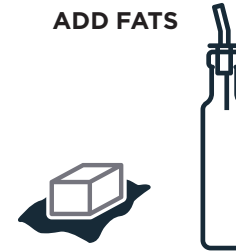
Use the recommended heat settings on the left to avoid overheating.

PREHEAT



Our pan construction makes for even heating and potentially longer preheat times than other cookware. Preheat for 2-3 minutes to help prevent sticking and ensure even cooking and searing.

ADD FATS



Use butter or oil as needed to enhance flavors when cooking. Never use aerosol cooking sprays—they can burn at low temperatures and leave residue behind that can lead to sticking.

CLEANING



These pans are easy to hand-wash in warm, soapy water, and melamine sponges can be used to help remove stubborn spots from the interior and exterior. The pans are also dishwasher safe.

Storage

When nesting pans for storage, we recommend using a pan protector or paper towel to protect the nonstick coating.

Use & Care Guide

Thank you for your purchase of Ninja NeverStick™ Ceramic Pro™ Cookware. We hope you love your cookware and will be inspired to create something new in your kitchen.

This guide includes suggestions for how to maintain your cookware.

Features:

- Compatible with all cooktops, including induction
- Cookware and lids are dishwasher safe
- Safe for use with all utensil materials, including metal
- Oven and broiler safe up to 660°F
- Made without PTFE, PFOA, lead, or cadmium

Register your Ninja NeverStick™ Ceramic Pro™ to stay up to date with what's new from Ninja and learn about our 10 Year Guarantee.



REGISTER YOUR PURCHASE

 ninjakitchen.com/register/guarantee

 Scan QR code using mobile device

⚠️WARNING

BURN/SCALD HAZARD. High cooking temperatures and longer cooking times may cause handles and lids to get hot. Use caution when cooking on the stovetop, and always use a potholder or oven mitt to prevent burns when removing from the oven.

⚠️WARNING

FIRE HAZARD. Do not leave pots and pans unattended while cooking. Never let a pot or pan boil dry.

BEFORE FIRST USE

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

STOVETOP USE

Safe for use on gas, electric, electric coil, halogen, induction, and nonstick cooktops. Be sure to use an appropriately sized burner for the pan you are cooking with, and never allow the handle to extend over the burner. If cooking on a gas range, do not allow the flame to rise along the outside of the pan as this may cause the handle to get hot. Avoid sliding cookware on glass cooktops as this can scratch the cooktop surface.

PREHEAT

Check to see if the pan is preheated by dropping a small amount of water onto the surface. It will pill when the right temperature is reached. Add oil or butter once the pan is ready. Oil and butter are not necessary, but they will help the food release and add flavor.

OVEN & BROILER USE

Ninja NeverStick™ Ceramic Pro™ Cookware is oven and broiler safe to 660°F, but always stay within the recommended heat settings to prevent overheating and to prolong your nonstick coating. Do not leave lids in oven for longer than 30 minutes at temperatures above 400°F or use under the broiler. Allow lids to cool before immersing in water.

HANDLES

Our exclusively designed stainless steel handles are comfortable to hold and securely attached with double rivets so they won't become loose over time. Please note, short handles, high cooking temperatures, and long cook times can cause handles to get hot on the stovetop, and all handles will be hot when used in the oven.

UTENSILS

Metal utensils including spatulas, spoons, whisks, and tongs are safe for use with your Ninja NeverStick™ Ceramic Pro™ Cookware, but softer utensils made of wood, silicone, or plastic will help protect the nonstick coating. Surface scratches will not impact nonstick performance.

CLEANING & CARE

Allow cookware to cool completely before washing. Never immerse a hot pan in cold water as this may lead to permanent warping. Always clean cookware thoroughly after use as grease buildup can lead to food sticking. If you notice grease buildup or discoloring on your cookware, clean thoroughly with baking soda and white vinegar, then wipe with a sponge or soft cloth. Melamine sponges can also be used to remove burnt-on oils and stubborn spots.

DISHWASHER

Use automatic dishwashing detergent without bleach or citrus additives. Frequent, regular dishwashing may eventually wear away your nonstick coating, so hand-washing is recommended as much as possible. If pots and pans are regularly washed in the dishwasher, some darkening of the exterior of the base may occur—this is normal and will not affect cooking performance.

HAND-WASHING

DO NOT use oven cleaners, steel wool, steel scouring pads, harsh detergents, or detergents containing bleach or peroxide, which can damage the pan. Nylon scrubbing pads can be used on stainless steel surfaces only. Never place a hot pan under cold water as this could lead to permanent warping.

STORAGE

For extra protection, place a pan protector or paper towel between pans when stacking to minimize chips and dents.

EXTENDING THE LIFE OF YOUR COOKWARE

Our cookware is designed to withstand the toughest use, but to keep it looking and performing like new, follow these guidelines:

- Never use sharp instruments such as knives, forks, or appliances such as electric mixers.
- While our product is dishwasher safe, hand-washing with a mild liquid dish soap will help extend the life of your coating.
- Pans can withstand temps up to 660°F on the stove or in the oven. Do not leave lids in oven for longer than 30 minutes at temperatures above 400°F or use under the broiler.
- Never use aerosol cooking sprays. These burn at low temperatures and will leave a residue that causes sticking.
- Never allow cookware to boil dry.
- Never immerse a hot pan in cold water as this may lead to permanent warping.

For additional use and care info, tips, tricks, and FAQs, visit support.ninjakitchen.com or contact Customer Service at 1-855-460-5431.

Chorizo, Onion, and Goat Cheese Frittata

PREP: 10 MINUTES | **COOK TIME:** 37 MINUTES | **MAKES:** 6 SERVINGS

EQUIPMENT: 9.5 OR 10.25-INCH NINJA NEVERSTICK™ CERAMIC PRO™ FRY PAN

INGREDIENTS

1 tablespoon extra virgin olive oil
½ medium white onion,
cut in ¼-inch pieces
Kosher salt, as desired
Ground black pepper, as desired

2 garlic cloves, peeled, minced
1 pound fresh chorizo, casing removed
10 large eggs
½ cup half and half
1 log (4 ounces) herbed goat cheese,
crumbled

DIRECTIONS

1. Preheat oven to 350°F and adjust oven rack to middle position.
2. Place the Ninja NeverStick fry pan over medium heat and allow to preheat for 2 minutes. Once preheated, add the olive oil and allow to heat up for 30 seconds.
3. Add the onion, salt, and pepper, stir occasionally and cook until onions are soft and translucent, about 5 minutes. Add the garlic and cook until fragrant, about 1 minute.
4. Add the chorizo to the pan and break up into small pieces using a wooden spoon or spatula. Cook until well browned, about 8-10 minutes, stirring occasionally.
5. In a large bowl, whisk together eggs and half and half until well combined.
6. When chorizo is cooked, drain excess grease or carefully absorb with a paper towel. Pour the egg mixture into the sauté pan and stir to thoroughly combine with chorizo onion mixture. Scatter the goat cheese evenly over the surface of the egg mixture.
7. Without stirring, continue cooking egg mixture on medium heat for 4 minutes, until the eggs are mostly set around the edges and creamy in the center.
8. Place the lid on the pan and transfer to the oven. Cook for 10-12 minutes, removing the lid in the last 5 minutes of cooking. Frittata is ready when surface springs back lightly when touched in the center.
9. When cooking is complete, remove the pan from the oven and allow to cool for 5 minutes. Using a heat-safe platter or serving dish, carefully invert the frittata, slice and serve.

TIP: ¼ cup of shredded cheddar or a mild Gruyère can be substituted for goat cheese if desired.





Chicken Breast with Pan Sauce and Mashed Potatoes

PREP: 10 MINUTES | **COOK TIME:** 40 MINUTES | **MAKES:** 4 SERVINGS

EQUIPMENT: 9.5 OR 10.25-INCH NINJA NEVERSTICK™ CERAMIC PRO™ FRY PAN, 1 ½ OR 2-QUART NEVERSTICK CERAMIC PRO™ SAUCEPAN, NEVERSTICK CERAMIC PRO™ STOCK POT

INGREDIENTS

MASHED POTATOES

6 Yukon gold potatoes
(about 3 pounds), quartered
Kosher salt, as desired
Ground black pepper, as desired
6 tablespoons salted butter

CHICKEN AND SAUCE

3 bone-in, skin-on, chicken breasts, trimmed
(approx. 9–11 ounces each), patted dry
Kosher salt, as desired
Ground black pepper, as desired
2 ½ tablespoons extra virgin
olive oil, divided
1 package (8 ounces) sliced cremini
or baby bella mushrooms
1 tablespoon fresh tarragon, finely chopped

¼ cup whole milk
½ cup heavy cream
¼ cup fresh chives, thinly sliced
½ cup shredded extra sharp white
cheddar cheese

½ tablespoon dried thyme,
or 1 sprig fresh thyme
3 garlic cloves, peeled, minced
1 tablespoon all-purpose flour
½ cup dry white wine
¾ cup chicken stock
½ cup heavy cream
½ teaspoon granulated sugar

DIRECTIONS

1. Place quartered potatoes in the Ninja NeverStick stockpot and add water until 1 inch above potatoes. Season water with salt as desired, put the lid on the pot, and bring to a boil over high heat. Boil potatoes until fork tender, about 20–25 minutes. Drain water leaving potatoes in stock pot and set aside.
2. Preheat the NeverStick fry pan over medium-high heat for 3 minutes. Add 1 ½ tablespoons oil to the pan and heat for 30 seconds. Season both sides of the chicken breasts with salt and pepper as desired.
3. Add the chicken breasts to the pan skin side down, and sear for 8–10 minutes. Flip the chicken over and cook until all chicken breasts reach an internal temperature of 165°F on an instant-read thermometer. Remove chicken from pan and set aside on a plate tented with foil, leaving pan over medium-high heat.
4. Add the mushrooms, tarragon, and thyme to the pan and stir well. Cook until all the liquid has evaporated from the mushrooms and they start to brown, about 8–10 minutes.
5. Add the remaining 1 tablespoon olive oil and garlic and cook for 30 seconds or until fragrant. Mix in the flour and cook for 1 minute. Stir in the wine, reduce heat to low, and allow mixture to reduce by half, for about 2 minutes, scraping up any brown bits from the mushrooms and chicken.
6. Add the chicken stock, heavy cream, and sugar and stir well. Simmer until thickened and reduced by half, about 7–9 minutes. Add salt and pepper as desired.
7. While the sauce is simmering, prepare the mashed potatoes by adding the milk, heavy cream, and butter in the saucepan, heating on medium-low until butter is melted and milk and cream are warmed through.
8. Over low heat, mash potatoes in the stock pot. Stir in the cream mixture, followed by the chives, cheddar, salt, and pepper as desired.
9. When cooking is complete, serve the sauce hot over the chicken and potatoes.



Apple Tarte Tatin

PREP: 10 MINUTES | **COOK TIME:** 45 MINUTES | **MAKES:** 6-8 SERVINGS

EQUIPMENT: 9.5 OR 10.25-INCH NINJA NEVERSTICK™ CERAMIC PRO™ FRY PAN

INGREDIENTS

6 tablespoons unsalted butter, softened

$\frac{3}{4}$ cup granulated sugar

3-4 large green apples, peeled, quartered, cored

All-purpose flour, as needed for dusting

1 sheet (8 ounces) prepared puff pastry, thawed if frozen

TOPPINGS (optional)

Vanilla ice cream

Whipped cream

DIRECTIONS

1. Preheat oven to 400°F. Adjust oven rack to middle position.
2. Place the pan over medium-high heat then add the butter and sugar to the pan, stirring occasionally until butter is melted and sugar is dissolved. Then, evenly arrange the apples rounded-side down in the pan with butter and sugar mixture.
3. Cook apples undisturbed until butter and sugar caramelize to a deep amber color, about 15-18 minutes.
4. While caramel is cooking, lightly flour work surface and roll the puff pastry dough into a 12-inch by 12-inch square. Trim pastry dough into approximately a 10-inch circle (to completely cover the apples and fit the top of the pan), and place in the fridge to chill.
5. When caramel has reached desired color, remove the pan from heat and place the puff pastry over the apples. Carefully tuck the pastry into the sides of the pan around the apples using a rubber spatula.
6. Place pan in the oven and bake until puff pastry is golden brown, about 20 minutes.
7. When baking is complete, remove pan from the oven and cool for 15 minutes.
8. Once cooled, carefully place a heatproof plate over the pan and invert the tart. Serve with ice cream or whipped cream.

Looking for more recipe inspiration, tips, and tricks?

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