

NINJA Combi™

ALL-IN-ONE MULTICOOKER, OVEN & AIR FRYER

Inspiration Guide



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

Your guide to Combi Meal Making

You're just pages away from balanced, 15-minute meals for the whole family. From crispy favorites to delicate desserts, this guide has all the tips, tricks, and recipes you need to set it and forget it.

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Looking for more?

Scan the QR code for additional accessories, tips, and tricks.

Flip from Combi Cooker to Air Fryer mode



Getting Started What's a SmartSwitch™?

The SmartSwitch lets you effortlessly switch between Combi Cooker mode and Air Fry/Stovetop mode. Choosing the right mode helps ensure the perfect cooking conditions for your specific dish or meal.

Combi Cooker

These functions will help cook faster than your oven. Best for 3-part meals, whole roasts, fresh and frozen proteins, root vegetables, no-drain pasta and rice, and bread making.

Combi Meals
Combi Crisp
Combi Bake

Steam
Proof
Rice/Pasta

Air Fry/Stovetop

Use for traditional baking like cookies and brownies or use like a stove for sautéing veggies or slow cooking chilis and stews. Also great for your favorite frozen snacks like chicken nuggets, mozzarella sticks, and more.

Air Fry
Bake/Roast

Broil
Pizza
Toast

Sear/Sauté
Slow Cook
Sous Vide

NOTE: Not all functions are included on all models.

Included accessories



Bake Tray

Use by itself or pair with the Combi Cooker Pan for 3-part meals.



Combi Cooker Pan

Nonstick, high-walled bake, roast, and steam pan designed to double as a serving dish.



Crisper Plate

Fits in the Combi Cooker Pan for all-around crisping. Nonstick and dishwasher safe.



Ninja NeverStick™ Premium 8-Inch Round Cake Pan

8-inch round pan uniformly distributes heat for even browning. Nonstick and dishwasher safe.

NOTE: Accessory color may vary by model

Questions? ninjakitchen.com

Combi Cooker Functions

Family-sized meals in 15 minutes at the touch of a button.
Ninja Combi™ Cooker Technology locks in juices with super-heated steam
while rapid cyclonic air perfectly crisps every time.

COMBI MEALS



Mains and sides done at the same time with infused steam and cyclonic air.

COMBI CRISP



Evenly cook, brown, and crisp ingredients without drying them out.

COMBI BAKE



Promote even rising when baking while retaining moisture and creating fluffy texture.

Air Fry/Stovetop Functions

Do everything your air fryer and slow cooker can do,
from air frying and broiling to searing and slow cooking.

FOR SEAR/SAUTÉ, SLOW COOK, AND SOUS VIDE, REMOVE THE CRISPER PLATE AND COOK DIRECTLY IN THE COMBI COOKER PAN.

AIR FRY



Give foods crispiness and crunch with little to no oil.*

BAKE



Prepare classics like cookies and brownies, casseroles, and other oven favorites using dry heat only.

BROIL



Cook with high heat to caramelize and brown foods.

PIZZA



Cook homemade or frozen pizzas evenly.
THE UNIT WILL PREHEAT FIRST.

STEAM



Gently cook delicate foods at high temps to lock in moisture, flavor, and nutrients.

PROOF



Create an environment for dough to rest and rise.

RICE/PASTA



Perfectly cooked pasta and fluffy rice every single time.

TOAST



Evenly toast bread to your perfect shade of darkness.

SEAR/SAUTE



Brown meats, sauté vegetables, and simmer sauces. Keep door open for this function

SLOW COOK



Cook at a lower temperature for longer periods of time.

SOUS VIDE



Cook slowly in a temperature-controlled water bath.



The fast and easy way to create perfect meals all in one pot

Ninja Combi™ Cooker
TECHNOLOGY

HyperSteam locks in juices and Air Fry evenly browns to crispy perfection

Combi Meals



Use our meal builder on page 12 to make quick, 3-part family-sized meals in 15 minutes.

Combi Crisp



Get juicy insides and crispy outsides with whole roasts, fresh or frozen proteins, and veggies.

Combi Bake



Our steam and rapid cyclonic air create a high rise, even texture, fluffy inside, and even crust.

Combi Meals

Follow our meal builder to create quick, 3-part family meals in as little as 15 minutes.



BEST FOR: Cooking proteins, grains or pasta, and vegetables at the same time

Note: After you press start, progress bars will appear while the unit builds steam for 5-10 minutes. Do not open the unit at this time. The timer will automatically begin after this process ends.

How to make a Combi Meal



STEP 1
Add grain or pasta

Add grain or pasta into the Combi Cooker Pan with recommended amount of liquid. Stir until combined and slide pan into Level 1.



STEP 2
Prep & season protein

Prepare your desired protein, then place protein on the Bake Tray and slide into Level 2.



STEP 3
Set the time & temp

Flip the SmartSwitch™ up to COMBI COOKER and select COMBI MEALS. Set time and temp based on protein.

NOTE: If adding fresh for frozen vegetables, add them to the Combi Cooker Pan in Step 1, or to the Bake Tray in step 2 for a crisp finish.

Get started with these favorites

PASTA & CHICKEN

TEMP: 390°F | **TIME:** 15-18 minutes



6 boneless, skinless chicken breasts (6-8 oz each, 1 inch thick)



1 box (16 oz) pasta
1 jar (32 oz) marinara sauce
3 cups water and 1 Tbsp oil

STEAK & RICE

TEMP: 350°F | **TIME:** 12-15 minutes



8 sirloin steaks (5-7 oz each)



2 cups white rice (rinsed)
4 cups water and 1 Tbsp oil

Build Your Combi Meal

Makes 4-8 servings: To reduce servings for 2-3 people, half the base, veggies, and protein quantities and follow temperature and time recommendations as listed.



Pick a Base

Start by adding your grain or pasta to the Combi Cooker Pan. Add water, stock, or sauce and stir until combined. Slide pan into Level 1.

WHITE RICE

2 cups rice, rinsed
4 cups water + 1 tablespoon canola oil

INSTANT BROWN RICE

2 cups instant brown rice
1 3/4 cups water

BOXED RICE PILAF

2 boxes (6.9 oz each)
3 1/2 cups water + 2 tablespoons canola oil

BOXED SPANISH RICE

2 boxes (6.8 oz each)
2 14-oz cans diced tomatoes
4 cups water + 2 tablespoons canola oil

ISRAELI COUSCOUS

2 boxes (10 oz ea.)
4 cups water + 2 tablespoons canola oil

QUINOA

2 cups quinoa, rinsed
3 1/2 cups water

BOXED WILD RICE

2 boxes (6 oz each)
3 1/2 cups water + 2 tablespoons canola oil

WHITE OR WHEAT PASTA

1 16-oz box

PLAIN PASTA

4 1/2 cups water + 1 tablespoon Oil

FOR MARINARA SAUCE

1 jar marinara sauce (32 oz)
3 cups water + 1 tablespoon oil

FOR ALFREDO SAUCE

2 jars alfredo sauce (15 oz each)
2 1/2 cups water

Pick your Vegetable

Prep up to 2 cups of veggies from fresh or frozen and cook depending on your desired texture.

CRISPY VEGGIES

2 cups, fresh or frozen

Add hearty veggies, like potatoes and carrots, to the Bake Tray at the start of cooking.

Add delicate veggies, like broccoli and green beans, in the last 5-7 minutes.

TENDER VEGGIES

2 cups, fresh or frozen

Add all your veggies to the Combi Cooker Pan along with your grains and liquid.

NOTE: To keep veggies separate from proteins but still have them turn out crispy, see instructions on page 12 for creating a foil packet.

Pick Your Protein

Prepare your desired protein, then place it on the Bake Tray. Slide Bake Tray into Level 2 and close the oven door.

CHICKEN

6 chicken breasts (boneless, skinless)
6-8 oz each, 1 inch thick

6 chicken thighs (boneless, skinless)
3-5 oz each

6 chicken thighs (bone in, skin on)
5-7 oz each

5-6 chicken breasts (frozen)
5-8 oz each

6 chicken cutlets (frozen, breaded)
5-7 oz each

BEEF

Steak tips
2 lbs, marinated

8 sirloin steaks
5-7 oz each

Ground beef

2 lbs, broken into chunks or patties
Meatballs (fresh or frozen)
18-24 each, 1-1 1/2 inch balls

PORK

8 boneless pork chops (fresh or frozen)
6 oz each

4-6 pork chops (bone in)
12-14 oz each

5-6 Italian sausages
1 pound

SEAFOOD

6 salmon filets (fresh or frozen)
5-8 oz each

Jumbo shrimp (fresh or frozen)
1 1/2 lbs

PLANT-BASED

Plant-based beef
2 packages, 12 oz each

Tofu

1 package, 16 oz
cut in 1-2-inch cubes or sticks

Get Cooking

Flip the SmartSwitch™ up to COMBI COOKER and select COMBI MEALS. Set temperature and time based on protein.

CHICKEN

Breasts and thighs (fresh or frozen)
390°F, 15-18 minutes
Breaded chicken cutlets
375°F, 12-15 minutes

BEEF

Steak tips, steaks, and fresh or frozen meatballs
350°F for 12-15 minutes

PORK

Chops, sausages, and plant-based sausages
375°F for 12-15 minutes

SEAFOOD

Salmon and shrimp (fresh or frozen)
350°F for 12-15 minutes

PLANT-BASED

Tofu or plant-based beef
350°F for 12-15 minutes

NOTE: Temperatures and times are based on well-done proteins. Keep and eye on food for desired doneness.

Soy Honey Glazed Salmon with Brown Rice & Broccoli

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **TOTAL COOK TIME:** 23 MINUTES | **STEAM:** 10 MINUTES | **COOK:** 13 MINUTES
MAKES: 4-6 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY



INGREDIENTS

LEVEL 1 (Combi Cooker Pan)

3 cups instant brown rice
3 cups water

LEVEL 2 (Bake Tray)

1/2 cup soy sauce
1/3 cup honey
2 tablespoons olive oil
4 garlic cloves, peeled, finely minced

1 tablespoon ginger, grated
1 teaspoon chili paste
4-5 frozen salmon filets (6 ounces each)
3 cups broccoli florets
Kosher salt, as desired
Ground black pepper, as desired

DIRECTIONS



Place all Level 1 ingredients in the Combi Cooker Pan and stir to combine. Slide the pan into Level 1.

Prefer white rice? Swap brown rice for 2 cups of rinsed white rice with 4 cups water.



In large bowl, whisk soy sauce, honey, olive oil, garlic, ginger, and chili paste until combined. Remove two tablespoons of mixture and reserve in a small bowl. Place the salmon in the large bowl and evenly cover in sauce, allow to sit for 5 minutes.



In a separate large bowl, toss broccoli in the reserved soy sauce mixture until evenly coated. Transfer to piece of aluminum foil and wrap to create a foil packet approximately 10 inches long and 4 inches wide. Set aside.



Transfer 1 1/2 tablespoons of the marinade to the Bake Tray, then place the salmon onto the tray. Slide the tray into Level 2.



Close door and flip the SmartSwitch™ to COMBI COOKER.



Select **COMBI MEALS**, set temperature to 350°F and set time to 13 minutes. Press START/STOP to begin cooking (the unit will steam for approx. 10 minutes). When 7 minutes remain on the timer, place foil packet of broccoli onto the Bake Tray with the salmon to complete cooking.



When cooking is complete, remove the tray and pan from the unit. Fluff the rice and serve with salmon and broccoli.

Tip: Cook time is for well-done protein. Keep an eye on food for desired doneness.



Beef Tacos with Rice & Beans

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **STEAM:** 10 MINUTES | **COOK:** 10 MINUTES
MAKES: 8 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY

INGREDIENTS

LEVEL 1 (Combi Cooker Pan)

- 2 cups white rice, rinsed
- 2 cans (15 ounces each) black beans, drained, rinsed
- 1/2 cup cilantro or parsley, finely chopped
- 1 tablespoon canola oil
- 4 cups water
- 2 tablespoons lime juice

LEVEL 2 (Bake Tray)

- 1 bell pepper, seeded, thinly sliced
- 1 small yellow onion, peeled, thinly sliced
- 1 tablespoon olive oil
- 2 teaspoons dried oregano
- Kosher salt, as desired
- Ground black pepper, as desired
- 24 ounces 90/10 ground beef
- 2 tablespoons taco seasoning

TOPPINGS (Optional)

- Hard or soft tortillas
- Sour cream
- Salsa
- Shredded cheese

DIRECTIONS



Place all Level 1 ingredients except the lime juice in the Combi Cooker Pan and stir to combine. Slide the pan into Level 1.



In a large bowl, toss the peppers, onions, oil, oregano, salt, and pepper until evenly combined. Then place on one side of the Bake Tray.



In the same large bowl, combine the beef and taco seasoning. Then place on the other side of the Bake Tray. Slide the tray into Level 2.

Prefer a plant-based recipe? Use 24 ounces plant-based ground beef and cook as instructed.

What if your base isn't done?

If your base needs more time, switch to SEAR/SAUTÉ and continue to cook with the door open until liquid is absorbed.



Close door and flip the SmartSwitch™ to COMBI COOKER.



Select **COMBI MEALS**, set temperature to 300°F and set time to 10 minutes. Press START/STOP to begin cooking (the unit will steam for approx. 10 minutes).



When cooking is complete, remove tray and pan from the unit. Place beef and drippings in large bowl and stir to crumble. Add lime juice to rice, if desired, and fluff to serve. Serve ingredients family style with soft tortillas or hard-shell tacos.



SPINACH & CHEDDAR QUICHE WITH HOME FRIES

BEGINNER RECIPE ●○○

PREP: 15 MINUTES | **TOTAL COOK TIME:** 35 MINUTES | **STEAM:** 5 MINUTES | **COOK:** 30 MINUTES
MAKES: 6-8 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, CRISPER PLATE, BAKE TRAY

INGREDIENTS

LEVEL 1 (Combi Cooker Pan, Crisper Plate)

1 cup water, for steaming

6 large eggs

1/4 cup half & half

1/2 white onion, peeled, thinly sliced

1 cup shredded cheddar cheese, divided

1 cup spinach, roughly chopped

Kosher salt, as desired

Ground black pepper, as desired

1 9-inch deep-dish frozen pie crust, room temperature

LEVEL 2 (Bake Tray)

4 russet potatoes, diced in 1/2-inch cubes, rinsed in cold water and patted dry

2 tablespoons canola oil

1 tablespoon garlic powder

Kosher salt, as desired

Ground black pepper, as desired



Don't forget to add liquid to create steam and cook food.

Want a crispier crust? Parbake the pie crust before adding the filling—use the Air Fry function at 350°F for 5-10 minutes.

DIRECTIONS

- 1 Pour 1 cup water into the Combi Cooker Pan for steaming, then place Crisper Plate in pan over the water and set aside.
- 2 In a medium bowl, whisk together the eggs and half & half. Add the onion, 1/2 cup cheddar cheese, spinach, salt, and pepper and stir to evenly combine. Pour the mixture into the prepared pie crust, then top with the remaining 1/2 cup cheddar cheese. Place the quiche on top of the Crisper Plate and slide Combi Cooker Pan into Level 1.
- 3 In a large bowl, add the potatoes, oil, garlic powder, salt, and pepper and toss until evenly coated. Place the potatoes on the Bake Tray, then slide the tray into Level 2.
- 4 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **COMBI MEALS**, set temperature to 350°F, and set time to 30 minutes. Press START/STOP to begin cooking (the unit will steam for approx. 5 minutes).
- 5 When 15 minutes remain on the timer, remove tray with potatoes and toss to ensure even cooking. Return tray to unit, close door, and allow potatoes to cook for 10 more minutes. Remove potatoes with 5 minutes left on the time and set aside.
- 6 When cooking is complete, quiche will be puffy and jiggly in the center. Allow to cool for 5 minutes. Eat warm or at room temperature. The quiche can be stored for up to 3 days in the refrigerator.



SWEET & SOUR SHRIMP “FRIED” RICE

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | **TOTAL COOK TIME:** 22 MINUTES | **STEAM:** 7 MINUTES | **COOK:** 15 MINUTES
MAKES: 8 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY

INGREDIENTS

LEVEL 1 (Combi Cooker Pan)


1 1/2 cups white rice, rinsed
3 cups water

LEVEL 2 (Bake Tray)

1 1/2 pounds frozen jumbo shrimp, peeled, deveined
1/2 cup sweet and sour sauce
1 can (20 ounces) cubed pineapple (1 cup pineapple, plus 2 tablespoons juice)
1 tablespoon rice vinegar
2 tablespoons canola oil, divided
2 teaspoons cornstarch
1 red bell pepper, seeded, cut in 1-inch pieces
3 scallions, thinly sliced
2 tablespoons soy sauce, plus more as desired
2 teaspoons kosher salt

DIRECTIONS

- 1 Place the Level 1 ingredients in the Combi Cooker Pan and stir to combine. Slide the pan into Level 1.
- 2 In a large bowl, toss all Level 2 ingredients until evenly combined. Then transfer the ingredients to the Bake Tray and spread into an even layer. Slide the tray into Level 2.
- 3 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **COMBI MEALS**, set temperature to 350°F and set time to 15 minutes. Press START/STOP to begin cooking (the unit will steam for 6–7 minutes).
- 4 When cooking is complete, remove tray and pan. Transfer the shrimp and vegetables to the rice and stir to evenly combine. Serve with additional soy sauce, if desired.

 **Don't forget to add liquid to create steam and cook food.**

Prefer a plant-based recipe? Substitute 2 packages pressed firm tofu cut into 1/2-inch cubes for the shrimp.



CHICKEN THIGHS WITH CREAMY MUSHROOMS & RICE PILAF

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **STEAM:** 3 MINUTES | **COOK:** 17 MINUTES
MAKES: 6 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY

INGREDIENTS

LEVEL 1 (Combi Cooker Pan)

2 tablespoons canola oil
2 cups frozen peas and carrots
2 boxes (6.09 ounces each) rice pilaf plus spice packets (included in box)
3 1/2 cups water

LEVEL 2 (Bake Tray)

6 boneless skinless chicken thighs, patted dry
1 can (10.5 ounces) cream of mushroom soup
1 tablespoon garlic powder
6 ounces sliced baby bella mushrooms
Kosher salt, as desired
Ground black pepper, as desired
2 teaspoons cornstarch

DIRECTIONS

- 1 Place all Level 1 ingredients in the Combi Cooker Pan and stir to combine. Slide the pan into Level 1.
- 2 Place all Level 2 ingredients in a large bowl and mix until the chicken is evenly coated. Transfer the mixture to the Bake Tray and spread in an even layer, then slide the tray into Level 2.
- 3 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **COMBI MEALS**, set temperature to 375°F and set time to 17 minutes. Press START/STOP to begin cooking (the unit will steam for 3 minutes).
- 4 When cooking is complete, remove tray and pan from unit. Allow chicken to rest for 5 minutes, whisk together creamy mushroom sauce, serve with rice.

 **Don't forget to add liquid to create steam and cook food.**

What if your base isn't done?
If your base needs more time, switch to SEAR/SAUTÉ and continue to cook with the door open until liquid is absorbed.



FARFALLE MARINARA WITH ITALIAN SAUSAGE & GARLIC BREAD

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **TOTAL COOK TIME:** 22 MINUTES | **STEAM:** 9 MINUTES | **COOK:** 13 MINUTES
MAKES: 6-8 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY, ALUMINUM FOIL


INGREDIENTS

LEVEL 1 (Combi Cooker Pan)

1 box (16-ounces) farfalle pasta
1 jar (32 ounces) marinara sauce
3 1/2 cups water
1 tablespoon canola oil
Kosher salt, as desired
Ground black pepper, as desired

LEVEL 2 (Bake Tray)

1 pound Italian sausage links
1 tablespoon canola oil
Kosher salt, as desired
Ground black pepper, as desired
4 tablespoons unsalted butter, softened
1/2 tablespoon garlic powder
1/2 tablespoon Italian seasoning
1/2 loaf Italian bread, cut in half lengthwise

 **Don't forget to add liquid to create steam and cook food.**

What if your base isn't done?

If your base needs more time, switch to SEAR/SAUTÉ and continue to cook with the door open until liquid is absorbed.

Have leftovers? Place in an air-tight container and store in the refrigerator for up to 5 days.



MINI MEATLOAVES WITH SCALLOPED POTATOES

INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **TOTAL COOK TIME:** 25 MINUTES | **STEAM:** 5 MINUTES | **COOK:** 20 MINUTES
MAKES: 4-6 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY

INGREDIENTS

LEVEL 1 (Combi Cooker Pan)

Nonstick cooking spray
4 Yukon Gold potatoes, ends trimmed, sliced 1/4-inch thick
1/2 cup heavy cream
Kosher salt, as desired
Ground black pepper, as desired
4 tablespoons unsalted butter, cut into small cubes
2 tablespoons whole milk

LEVEL 2 (Bake Tray)

Nonstick cooking spray
1 pound ground beef
1 pound ground pork
1 yellow or white onion, peeled, finely diced
2 large eggs, lightly beaten
1 cup panko bread crumbs
1/2 cup whole milk
2 teaspoons Worcestershire sauce
Kosher salt, as desired
Ground black pepper, as desired
1/2 cup ketchup, divided

 **Don't forget to add liquid to create steam and cook food.**

DIRECTIONS

- 1 Evenly spray the Combi Cooker Pan and Bake Tray with cooking spray.
- 2 In a large bowl, add potatoes, whole milk, heavy cream, salt, and pepper and mix until the potatoes are evenly covered. Then transfer the potatoes to the Combi Cooker Pan and cover with any remaining cream sauce. Place cubes of butter evenly over potatoes. Slide the tray into Level 1.
- 3 Place all Level 2 ingredients, reserving 1/4 cup ketchup, in a large bowl and mix until evenly combined. Divide the mixture into 6 portions and shape into short rectangular loaves on the Bake Tray. Slide tray into Level 2.
- 4 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **COMBI MEALS**, set temperature to 350°F, and time to 20 minutes. Press START/STOP to begin cooking (the unit will steam for approximately 5 minutes).
- 5 When 10 minutes remain on the timer, brush the meatloaves with the remaining 1/4 cup ketchup. Close door and continue cooking.
- 6 Cooking is complete when the internal temperature of the meatloaf reads 160°F on an instant-read thermometer. Remove tray, serve mini meatloaves with potatoes.



GREEK FALAFEL & CREAMY SPINACH ORZO

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **STEAM:** 8 MINUTES | **COOK:** 12 MINUTES
MAKES: 4-6 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY

INGREDIENTS

LEVEL 1 (Combi Cooker Pan)

1 box (16 ounces) orzo pasta
4 1/4 cups water
2 cups fresh spinach, packed
2 teaspoons kosher salt
2 tablespoons fresh parsley, chopped
1/2 cup tzatziki
1/4 cup crumbled feta

LEVEL 2 (Bake Tray)

1 package (9 ounces) frozen falafel patties

TOPPINGS (optional)

Tzatziki
Cucumbers
Fresh Parsley
Hummus
Roasted red peppers



BACON-WRAPPED PORK CHOPS WITH BRUSSELS SPROUTS & COUSCOUS

INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **TOTAL COOK TIME:** 27 MINUTES | **STEAM:** 5 MINUTES | **COOK:** 22 MINUTES
MAKES: 6 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY

INGREDIENTS

LEVEL 1 (Combi Cooker Pan)

3 cups plain pearled couscous
4 cups water or cooking stock
1/2 teaspoon kosher salt
2 tablespoons olive oil


LEVEL 2 (Bake Tray)

6 boneless pork chop (6-8 ounces each)
1 pound smoked bacon
2 tablespoons Dijon mustard
2 tablespoons honey or maple syrup
1 1/2 pounds Brussels sprouts, trimmed, cut in half
1 tablespoon olive oil
1 tablespoon garlic powder
1 teaspoon kosher salt
1 teaspoon black pepper

DIRECTIONS

- 1 Place all Level 1 ingredients in the Combi Cooker Pan and stir to combine. Slide the pan into Level 1.
- 2 In a small bowl, mix the Dijon mustard and honey or maple syrup. Brush mixture onto each pork chop, then wrap each chop with bacon. Place the chops on the Bake Tray, then slide the tray into Level 2.
- 3 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **COMBI MEALS**, set temperature to 350°F, and set time to 22 minutes. Press START/STOP and begin cooking (the unit will steam for 5 minutes).
- 4 In a medium bowl, toss Brussels sprouts in olive oil, garlic powder, salt, and pepper.
- 5 When 10 minutes remain on the timer, open door, flip each chop, and place Brussels sprouts on the Bake Tray around the chops. Slide the tray back in the oven and close the door to continue cooking.
- 6 When cooking is complete, allow pork chops to rest for at least 3 minutes. Fluff couscous with a fork, then serve with chops and Brussels sprouts.



 Don't forget to add liquid to create steam and cook food.

 Don't forget to add liquid to create steam and cook food.

Combi Crisp

Get tender, juicy insides and crispy outsides with fresh or frozen ingredients.



Note: After you press start, progress bars will appear while the unit builds steam for approx. 5-10 minutes. Do not open the unit at this time. The timer will automatically begin after this process ends.

BEST FOR: Whole roasts, fresh and frozen proteins, vegetables, and crusty artisan-style breads.


How to use Combi Crisp

STEP 1

Add water

Pour water into the Combi Cooker Pan. Refer to charts and recipes for guidance on water amounts.

Water levels

 Veggies: ½ cup of water
Fresh proteins: 1 cup of water
Frozen proteins: 2 cups of water

STEP 2

Choose accessory & add food

Reference cooking charts and recipes to choose appropriate accessory, then place food on top of accessory.

STEP 3

Set time & temp

Flip the SmartSwitch™ up to COMBI COOKER and select COMBI CRISP. Set time and temp based on food load or recipe.

Get started with these favorites

WHOLE CHICKEN

TEMP: 390°F
TIME: 35-40 minutes



Level 1

Whole chicken, trussed, 4 ½-5 lbs brushed with oil
1 cup water

SALMON FILETS

TEMP: 450°F
TIME: 7-10 minutes



Level 2

6 filets, 6-7 oz each



Level 1

1 cup water

BROCCOLI FLORETS

TEMP: 450°F
TIME: 7-10 minutes



Level 2

1 ½ heads broccoli, cut in large florets



Level 1

½ cup water

Beef Roast with Root Vegetables & Red Wine Pan Sauce

BEGINNER RECIPE ●○○

PREP: 15 MINUTES | **TOTAL COOK TIME:** 71 MINUTES | **STEAM:** 6 MINUTES | **COOK:** 65 MINUTES
MAKES: 4 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, CRISPER PLATE



INGREDIENTS

1 3/4 cups beef stock
1/2 cup red wine
2 sprigs fresh rosemary or thyme
Kosher salt, as desired
Ground black pepper, as desired

2 medium carrots, trimmed, peeled, cut in 1 1/2-inch pieces
1 medium yellow or white onion, peeled, cut in quarters
3 small or 2 large russet potatoes, cut in 1 1/2-inch pieces

2 tablespoons canola oil, divided
2 tablespoons cornstarch, 1/4 cup water
3-5 lb. top round roast, patted dry

DIRECTIONS



Place beef stock, red wine, rosemary or thyme, 1 teaspoon salt, and 2 teaspoons pepper in the Combi Cooker Pan and stir until combined. Then place the Crisper Plate on top of the stock mixture in the pan.



In large bowl toss vegetables with 1 tablespoon oil, salt and pepper. Rub the remaining oil on the roast and season as desired. Place the roast on top of the Crisper Plate and surround it evenly with vegetables. Slide into Level 1.



Close door and flip SmartSwitch™ to COMBI COOKER.



Select **COMBI CRISP**, set temperature to 360°F and set time to 65 minutes. Press START/STOP to begin cooking (the unit will steam for approx. 6 minutes).



At around 45 minutes, using an external thermometer, start checking internal temperature of roast for desired doneness. When cooking is complete, remove the pan from the unit. Then remove the vegetables and rack with the roast. Let the roast rest for 10 minutes.



To prepare red wine pan sauce, combine the cornstarch and water then add to the pan and whisk to combine. Slide pan into Level 1 and with the door open, flip the SmartSwitch™ to AIR FRY/STOVETOP and select **SEAR/SAUTE**, set temperature to 3. Bring mixture to a boil stirring occasionally for 2 minutes, or until desired thickness is achieved. Slice roast and serve with vegetables and pan sauce.

GARLIC & HERB FOCACCIA

INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **PROOF:** 40 MINUTES | **TOTAL COOK TIME:** 19 MINUTES | **STEAM:** 3-4 MINUTES
COOK: 15 MINUTES | **MAKES:** 8 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, NINJA NEVERSTICK™ PREMIUM 8-INCH ROUND CAKE PAN, CRISPER PLATE

INGREDIENTS

- 1 cup water, for steaming
- Nonstick cooking spray
- 1 pound store-bought pizza dough, room temperature
- 1/4 cup extra virgin olive oil
- 1 tablespoon garlic powder
- 2 tablespoons parsley, chopped
- 1 tablespoon dried thyme
- 1 teaspoon kosher salt

DIRECTIONS

- 1 Pour 1 cup water into the Combi Cooker Pan for steaming. Place the Crisper Plate in pan over the water, then spray the Ninja NeverStick Premium 8-Inch Round Cake Pan with cooking spray. Set aside.
- 2 Round the pizza dough into a ball and add to the cake pan. Place the pan on top of the Crisper Plate. Slide the pan assembly into Level 1.
- 3 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **PROOF**, set temperature to 95°F and set time to 40 minutes. Press START/STOP to begin proofing.
- 4 While dough is proofing, add olive oil, garlic powder, parsley, thyme, and salt to a small bowl and mix together. Set aside.
- 5 When proofing is complete, open the door and take out the pan. Use your fingers to dimple the dough all over. Place the cake pan back onto the Crisper Plate, and return the pan assembly to Level 1.
- 6 Close door of the unit and select **COMBI CRISP**, set the temperature to 350°F and set time to 20 minutes. Press START/STOP to begin cooking (the unit will steam for 3-4 minutes).
- 7 With 5 minutes left, take out the bread and brush the olive oil mixture on top. Slide pan assembly back into Level 1 and close door to continue cooking.
- 8 When cooking is complete, remove pan and serve bread warm. Focaccia will keep fresh for up to 2 days in an airtight container at room temperature or frozen for 2 months.

 Don't forget to add liquid to create steam and cook food.



TWICE-BAKED LOADED POTATOES

INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **TOTAL COOK TIME:** 50 MINUTES | **STEAM:** 10 MINUTES
COOK: 40 MINUTES | **MAKES:** 5 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, CRISPER PLATE



INGREDIENTS


- 1 1/2 cup water, for steaming
- 5 medium/large russet potatoes, poked with fork a few times
- 1 cup shredded cheddar cheese, divided
- 1/2 cup whole milk
- 1/4 cup sour cream
- Kosher salt, as desired
- Ground black pepper, as desired

TOPPINGS (optional)

- Shredded cheddar cheese
- Pre-cooked diced bacon
- Chives
- Sour cream

DIRECTIONS

- 1 Pour 1 1/2 cups water into the Combi Cooker Pan for steaming. Place the Crisper Plate in pan over the water, then place the potatoes on the Crisper Plate. Slide the Combi Cooker Pan into Level 1.
- 2 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **COMBI CRISP**, set temperature to 400°F and set time to 30 minutes. Press START/STOP to begin cooking (the unit will steam for 10 minutes).
- 3 When cooking is complete, remove pan from unit and transfer potatoes to a plate and let cool for about 5 minutes. Once cooled, make a 2-3-inch cut on the top of each potato, then transfer the insides to a medium bowl. Be sure to keep the skin intact.
- 4 To the potatoes in the medium bowl, add 1/2 cup cheddar cheese, milk, sour cream, salt, and pepper and mix until evenly combined.
- 5 Transfer the filling back into the potato skins, then return the filled potato skins to the Crisper Plate on top of the pan. Slide the pan into Level 2.
- 6 Close door and flip the SmartSwitch™ to AIR FRY/STOVETOP. Select **BROIL** and set time to 10 minutes. Press START/STOP to begin cooking.
- 7 When cooking is complete, remove pan from unit. Transfer potatoes to a plate and top with cheese, bacon, sour cream, and chives as desired.

 Don't forget to add liquid to create steam and cook food.






Combi Crisp | Vegetables


Combi Crisping is a great way to get food that has a crispy exterior with a tender interior. Before placing the food and accessory into the unit, ensure that you've added water to the bottom of the Combi Cooker Pan. This is important to ensure that steam will be produced and get you those delicious results you desire.

 Don't forget to add liquid to create steam and cook food.

NOTE: Steam will take approximately 5-10 minutes to build.

	INGREDIENT	AMOUNT	PREPARATION	OIL <i>optional</i>	Accessory Configuration	WATER	TEMP	COOK TIME	
	VEGETABLES								
	Acorn squash	1	Ends trimmed, seeded, cut into 4-in pieces	1 Tbsp	Combi Cooker Pan, Bake Tray	½ cup	400°F	12-15 mins	
	Beets	1.5-2 lbs	Cut in 1-in pieces	1-1 ½ Tbsp	Combi Cooker Pan, Bake Tray	½ cup	400°F	18-20 mins	
	Broccoli	1½ head	Large florets	1-1 ½ Tbsp	Combi Cooker Pan, Bake Tray	½ cup	425°F	10-12 mins	
	Brussels sprouts	1.5-2 lbs	Cut in half, ends trimmed	2 Tbsp	Combi Cooker Pan, Bake Tray	½ cup	425°F	10-12 mins	
	Carrots	1½ lb	Cut in 1-in pieces	1½ Tbsp	Combi Cooker Pan, Bake Tray	½ cup	425°F	20-25 mins	
	Cauliflower	1 head	Whole, stems removed	1 Tbsp	Combi Cooker Pan, Bake Tray	½ cup	400°F	20-25 mins	
	Parsnip	2½ lbs	Cut in 1-in pieces	1 Tbsp	Combi Cooker Pan, Bake Tray	½ cup	400°F	20-25 mins	
	Russet potatoes, hand-cut fries or wedges	1.5-2 lbs	Cut into 8 wedges	1 Tbsp	Combi Cooker Pan, Bake Tray	½ cup	400°F	15-20 mins	
		1.5-2 lbs	Hand-cut fries, soaked 30 mins in cold water then patted dry	1 Tbsp	Combi Cooker Pan, Bake Tray	½ cup	450°F	15-20 mins	
		6	Whole (medium), poked several times with a fork		Combi Cooker Pan, Crisper Plate	¼ cup	400°F	30 mins (unit does not go over 30 mins when temperature is 400°F or more.)	
		1.5-2 lbs	Cut in 1-in pieces	1 Tbsp	Combi Cooker Pan, Bake Tray	½ cup	400°F	15-20 mins	
	Spaghetti squash	1 small squash	Cut in half, deseeded, punctured with fork about 10 times	1 Tbsp	Combi Cooker Pan, Bake Tray	½ cup	375°F	20-22 mins	
	Sweet potatoes	2½ lbs	Cut in 1-in pieces	1 Tbsp	Combi Cooker Pan, Bake Tray	½ cup	450°F	15-20 mins	

Combi Crisp | Fresh Proteins

 Don't forget to add liquid to create steam and cook food.

NOTE: Steam will take approximately 5-10 minutes to build.


Combi Crisping is a great way to get food that has a crispy exterior and a juicy interior. Before placing the food and accessory into the unit, ensure that you've added water to the bottom of the Combi Cooker Pan. This is important to ensure that steam will be produced and get you those delicious results you desire.



INGREDIENT	AMOUNT	PREPARATION	OIL <i>optional</i>	Accessory Configuration	WATER	TEMP	COOK TIME
POULTRY							
Chicken breasts, bone in, skin on	4 breasts, ¾-1 ½ lbs each	Brush with oil	2 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	375°F	23-26 mins
Breasts, boneless	6 breasts, 6-8 oz each	Brush with oil	2 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	375°F	15-20 mins
Breasts, hand breaded	4 breasts, 6 oz each			Combi Cooker Pan, Bake Tray	1 cup	385°F	22 mins
Chicken drumsticks	2 lbs	Brush with oil	2 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	425°F	20-25 mins
Thighs, bone in	6 thighs, 6-10 oz each	Brush with oil	2 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	400°F	12-15 mins
Thighs, boneless	6 thighs, 6-8 oz each	Brush with oil	2 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	400°F	10-12 mins
Chicken, whole	4½-5 lbs	Brush with oil	Brushed with oil	Combi Cooker Pan, Crisper Plate	1 cup	400°F	35-40 mins
Chicken wings	2 lbs			Combi Cooker Pan, Bake Tray	1 cup	450°F	20-25 mins
Turkey breast	1 (3-5 lbs)	None	Brushed with oil	Combi Cooker Pan, Crisper Plate	1 cup	360°F	55 mins
Turkey drumsticks	2 lbs	None	Brushed with oil	Combi Cooker Pan, Bake Tray	1 cup	400°F	28-30 mins
PORK							
Chops, boneless	6 chops, 6-8 oz each		2 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	375°F	8-10 mins
Chops bone in, thick cut	2 chops, 10-12 oz each		2 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	350°F	25-30 mins
Tenderloins	3 (1 lb each)	Brush with oil	2 Tbsp	Combi Cooker Pan, Crisper Plate	1 cup	365°F	25-30 mins
FISH							
Cod	4 filets, 6 oz each		1 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	450°F	6-8 mins
Salmon	6 filets, 6-7 oz each		1 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	400°F	6-8 mins
Scallops	1 ½ lb (approx. 21 pieces)		1 Tbsp	Combi Cooker Pan, Bake Tray	1 cup	400°F	6-8 mins
BEEF							
Roast beef	2-3 lbs	None	2 Tbsp	Combi Cooker Pan, Crisper Plate	1 cup	350°F	37-40 mins
Tenderloin	2-3 lbs	None	2 Tbsp	Combi Cooker Pan, Crisper Plate	1 cup	365°F	25-30 mins for medium rare



Combi Crisp | Frozen Proteins

 Don't forget to add liquid to create steam and cook food.

NOTE: Steam will take approximately 5-10 minutes to build.

Combi Crisping is a great way to get food that has a crispy exterior and a juicy interior. Before placing the food and accessory into the unit, ensure that you've added water to the bottom of the Combi Cooker Pan. This is important to ensure that steam will be produced and get you those delicious results you desire.



INGREDIENT	AMOUNT	PREPARATION	OIL <i>optional</i>	Accessory Configuration	WATER	TEMP	COOK TIME
FROZEN CHICKEN							
Breasts, boneless, skinless	4 breasts, 4-6 oz each	As desired	2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	390°F	18-23 mins
Breasts, pre-breaded	4 breasts, 8-10 oz each	Brush with oil	2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	375°F	10-12 mins
Thighs, boneless, skinless	6 thighs, 4-8 oz each	As desired	2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	325°F	12-15 mins
Thighs, bone in, skin on	4 thighs, 8-10 oz each	As desired	2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	400°F	20-22 mins
Wings	2 ½ lbs	As desired	2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	450°F	20-22 mins
FROZEN BEEF							
NY strip steak	2 steaks, 10-14 oz each	2 Tbsp canola oil, salt, pepper		Combi Cooker Pan, Bake Tray	2 cups	400°F	18-20 mins
FROZEN FISH							
Cod	4 filets, 6 oz each		2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	450°F	8-10 mins
Salmon	5-6 filets, 6 oz each		2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	450°F	10-13 mins
Shrimp	1 lb		1 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	450°F	2-4 mins
FROZEN PORK							
Chops, boneless	4, 6-8 oz each		2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	400°F	15-18 mins
Chops, bone in, thick cut	2, 10-12 oz each		2 Tbsp	Combi Cooker Pan, Bake Tray	2 cups	365°F	15-20 mins
Italian sausages	8 uncooked	None	None	Combi Cooker Pan, Bake Tray	2 cups	375°F	8-10 mins
Loin	1 (2 lbs)	None	2 Tbsp	Combi Cooker Pan, Crisper Plate	2 cups	365°F	22-25 mins

Combi Bake

Gentle steam and rapid cyclonic air combine to create fluffier, more even bakes even faster than your oven.



Note: After you press start, progress bars will appear while the unit builds steam for 20 minutes. Do not open the unit at this time. The timer will automatically begin after this process ends.

BEST FOR: homemade batters, boxed mixes, soft-baked breads, and delicate baked goods

How to use Combi Bake

STEP 1

Add water

Pour water into the Combi Cooker Pan. Refer to accessory configurations and water amount below.

STEP 2

Add Accessories & food

Place ingredients directly on the Crisper Plate or on a standard baking accessory on top of the Crisper Plate in the Combi Cooker Pan.

STEP 3

Set time & temp

Flip the SmartSwitch™ up to COMBI COOKER and select COMBI BAKE. Set time and temp based on Combi Bake recommendations below.

Note: Mixes, prepared doughs, or recipes with cook times 15 minutes and under require ½ cup water, cook times above 15 minutes will require 1 cup water unless otherwise noted in recipe.

Get started with these favorites

BOXED CAKE

TEMP: 350°F | **TIME:** 17 minutes



Level 2

1 box (15.25 oz) cake mix of choice prepared per box instructions*

FITS ANY 8" X 3" ROUND CAKE PAN.



Level 1

1 cup water

BISCUITS

TEMP: 350°F | **TIME:** 7 minutes



Level 2

1 tube (16.3 oz) refrigerated biscuit dough



Level 1

½ cup water

Note: Set temperature based on mix/recipe recommendation and cut suggested cook time in half. Keep an eye on food for desired doneness.

APPLE CAKE


INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **TOTAL COOK TIME:** 45 MINUTES | **STEAM:** 20 MINUTES | **COOK:** 25 MINUTES | **MAKES:** 6-8 SERVINGS
ACCESSORIES: COMBI COOKER PAN, CRISPER PLATE, NINJA NEVERSTICK™ PREMIUM 8-INCH ROUND CAKE PAN

INGREDIENTS

- ¾ cup water, for steaming
- 1 stick plus 2 tablespoons unsalted butter, cubed
- 1 ¾ cup all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon kosher salt
- ⅔ cup light brown sugar, packed
- 1 teaspoon ground cinnamon
- 2 large eggs
- 2 tablespoons whole milk
- 2 apples (like Cortland or gala), peeled, cored and cut in ½-inch pieces
- Whipped cream, optional, for serving
- Vanilla ice cream, optional, for serving

Achieve proper consistency
Use a stand or hand mixer at steps 2 and 3 instead of making batter by hand.

 **Don't forget to add liquid to create steam and cook food.**



DIRECTIONS

- 1 Pour water into the Combi Cooker Pan for steaming. Place the Crisper Plate in pan over the water and set pan aside.
- 2 In a medium bowl, combine the butter, flour, baking powder, salt, brown sugar, and cinnamon and rub together with your fingers until the mixture resembles bread crumbs. Add the eggs and milk and stir until combined (batter will be thick).
- 3 Fold in chopped apples, then spread the batter evenly in the Ninja NeverStick Premium 8-Inch Round Cake Pan.
- 4 Place the cake pan on the Crisper Plate in the Combi Cooker Pan. Slide the pan assembly into Level 1. Close door and flip SmartSwitch™ to COMBI COOKER. Select **COMBI BAKE**, set temperature to 325°F, and set time to 25 minutes. Press START/STOP to begin cooking (the unit will steam for 20 minutes).
- 5 When cooking is complete, ensure cake is cooked through by inserting a wooden toothpick in the center (if toothpick comes out clean, the cake is done). Remove pan from the unit and allow the cake cool for 10 minutes before inverting onto a plate to serve. Serve warm or let cool completely. Serve with whipped cream or vanilla ice cream.





FLAKEY CHOCOLATE CROISSANTS

INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **TOTAL COOK TIME:** 35 MINUTES | **STEAM:** 20 MINUTES | **COOK:** 12 MINUTES
MAKES: 6 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, BAKE TRAY

INGREDIENTS

LEVEL 1 (Combi Cooker Pan)

1/2 cup water, for steaming

LEVEL 2 (Bake Tray)

All-purpose flour, for dusting

1 large egg

1 tablespoon water

1 (8.5 ounces) sheet frozen puff pastry, thawed

1 (1.5 ounces) chocolate bar, broken into individual pieces

DIRECTIONS

- 1 In a small bowl, beat together the egg and 1 tablespoon of water. Set aside.
- 2 Pour 1/2 cup water into the Combi Cooker Pan for steaming, then slide the pan into Level 1.
- 3 Lay the puff pastry out on a lightly floured surface and cut into 6 equal rectangles. Brush each rectangle with egg mixture.
- 4 Place 2 individual portions of chocolate bar into the center of each rectangle of dough.
- 5 Fold the dough over the chocolate to seal and place croissants seam side down on the Bake Tray. Brush each top with egg mixture and slide tray into Level 2.
- 6 Close the door and flip the SmartSwitch™ to COMBI COOKER. Select **COMBI BAKE**, set temperature to 350°F and set time to 12 minutes. Press START/STOP to begin cooking (the unit will steam for 20 minutes).
- 7 When cooking is complete, remove tray from unit. Serve immediately or store in an airtight container at room temperature for up to 3 days.

Don't want chocolate filling?

Swap out the chocolate filling for other types of chocolates, jams, or custards to customize.



Don't forget to add liquid to create steam and cook food.



APPLE TART

INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **TOTAL COOK TIME:** 37 MINUTES | **STEAM:** 20 MINUTES | **COOK:** 17 MINUTES

MAKES: 8-10 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, CRISPER PLATE

INGREDIENTS

1/2 cup water, for steaming

1 sheet frozen puff pastry, thawed

3 green apples, cut in 1/4-inch slices

1/4 teaspoon cinnamon

1/2 teaspoon vanilla extract

1/4 cup granulated sugar

4 tablespoons cold butter, cut in 1/2-inch cubes


Whipped cream, optional, for serving

Vanilla ice cream, optional, for serving

DIRECTIONS

- 1 Pour 1/2 cup water into the Combi Cooker Pan for steaming. Place Crisper Plate in pan over the water. Cut piece of parchment to fit on top of Crisper Plate.
- 2 Gently stretch the puff pastry to fit on top of the parchment on the Crisper Plate, making sure to press it against the edges. With a fork, poke the entire surface of the puff pastry.
- 3 In a medium bowl, add apple, cinnamon, and vanilla extract and toss well to combine.
- 4 Place the apple slices in neat rows on top of the puff pastry. Place each slice slightly overlapping the next. Sprinkle sugar on top of apples and evenly dot butter across apples.
- 5 Slide the Combi Cooker Pan with the prepared tart into Level 1.
- 6 Close the door and flip the SmartSwitch™ to COMBI COOKER Select **COMBI BAKE**, set temperature to 350°F and set time to 17 minutes. Press START/STOP to begin cooking (the unit will steam for 20 minutes).
- 7 When cooking is complete, remove the Crisper Plate and let sit for 10 minutes before slicing and serving. Serve with whipped cream or vanilla ice cream.



 Don't forget to add liquid to create steam and cook food.

CHOCOLATE CHEESECAKE

INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **TOTAL COOK TIME:** 25 MINUTES | **STEAM:** 15-18 MINUTES | **COOK:** 10 MINUTES | **MAKES:** 8 SERVINGS
ACCESSORIES: COMBI COOKER PAN, CRISPER PLATE, NINJA NEVERSTICK™ PREMIUM 8-INCH ROUND CAKE PAN

INGREDIENTS

¾ cup water, for steaming
Nonstick cooking spray
1 cup chocolate cookie crumbs
3 tablespoons unsalted butter, melted
1 bag (12 ounces) semi-sweet chocolate chips
½ cup heavy cream
1 ½ blocks cream cheese (12 ounces), room temperature
½ cup granulated sugar
1 teaspoon instant espresso powder
1 teaspoon vanilla extract
2 large eggs
Whipped cream, optional

DIRECTIONS

- 1 Pour ¾ cup water into the Combi Cooker Pan for steaming. Place the Crisper Plate in pan over the water and set pan aside.
- 2 Line the bottom of the Ninja NeverStick Premium 8-Inch Round Cake Pan with parchment paper and generously spray with nonstick cooking spray.
- 3 In a small bowl, mix cookie crumbs and butter until combined. Add crumbs to prepared cake pan and evenly press into the bottom and halfway up the sides of the pan.
- 4 In a medium microwavable-safe bowl, add chocolate and heavy cream. Microwave on high for 1 minute. When chocolate is melted, mix and set aside.
- 5 In a large bowl, whisk softened cream cheese for 2 minutes. When cream cheese is fluffy, whisk in the sugar, espresso powder, and vanilla extract.
- 6 Whisk in eggs one at a time, and then fold in the chocolate cream mixture.
- 7 When mixture is combined, pour mixture into the prepared cake pan and place cheesecake on top of the Crisper Plate. Slide the pan assembly into Level 1.
- 8 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **COMBI BAKE**, set temperature to 375°F, and set time to 15 minutes. Press START/STOP to begin cooking (the unit will steam for 20 minutes).
- 9 When cooking is complete, remove pan from unit and allow to cool for 20 minutes.
- 10 Place the cheesecake in the refrigerator for 8 hours or overnight before slicing and enjoying with whipped cream.

 Don't forget to add liquid to create steam and cook food.



Air Fry Oven Mode

Rapid cyclonic air evenly crisps and browns for oil-free air frying, toasting, and more.



BEST FOR: Everything from baked cookies and melty pizza to guilt-free fried favorites like fries and chicken wings.

How to use Air Fry

STEP 1

Select function

Select the Air Fry cooking function that you'd like to use.

STEP 2

Choose accessory & add food

Use the table below to choose and arrange the accessories for your function. Then add food.

STEP 3

Set time & temp

Set time and temp and press START/STOP to begin cooking.

Note: Be sure to monitor your food to avoid overcooking.

Accessory setup

AIR FRY



BROIL



BAKE



TOAST



PIZZA



Note: Do not put any raw ingredients directly in the Combi Cooker Pan. Place them in a separate accessory on the Crisper Plate within the Combi Cooker Pan.

Note: Program to box or recipe instructions, and reduce time by 25%. Keep an eye on food for desired doneness.

Note: Place toast directly in pan and choose from three settings. No need to flip.

Note: Bottom level prevents overcooking
Note: Program based on box/recipe temperature and time. Keep an eye on food for desired doneness.

CRISPY PARMESAN BRUSSELS SPROUTS

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **PREHEAT:** 5 MINUTES | **COOK:** 15 MINUTES
MAKES: 8 SERVINGS | **ACCESSORIES:** CRISPER PLATE, COMBI COOKER PAN

INGREDIENTS

1 cup grated Parmesan cheese, divided
1½ pounds Brussels sprouts, trimmed, cut in half
2 tablespoons olive oil
2 teaspoons garlic powder
1 tablespoon balsamic vinegar
Kosher salt, as desired
Ground black pepper, as desired

DIRECTIONS

- 1 Place Crisper Plate in the Combi Cooker Pan and set aside.
- 2 Close door and flip the SmartSwitch™ to AIR FRY/STOVETOP.
- 3 Select **AIR FRY**, set temperature to 390°F and set time to 20 minutes. Press START/STOP to begin preheating (unit will preheat for 5 minutes).
- 4 While the unit is preheating, place ½ cup Parmesan and all remaining ingredients in a large bowl and toss until evenly combined. Transfer ingredients onto the Crisper Plate.
- 5 When 15 minutes remain on the timer, open door and slide the pan into Level 1. Close the door to continue cooking.
- 6 When 8 minutes remain, open door and toss Brussels sprouts for 30 seconds. Close door to continue cooking.
- 7 When cooking is complete, remove the pan and toss Brussels with remaining ½ cup Parmesan. Serve warm.



CLASSIC MAC & CHEESE BAKE

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 24 MINUTES | **MAKES:** 10-12 SERVINGS
ACCESSORIES: COMBI COOKER PAN



INGREDIENTS

8 ounces American cheese, broken into pieces (about 12 slices of cheese)
2 cups shredded sharp cheddar cheese
2 cups shredded low moisture whole milk mozzarella
3 1/2 cups whole milk
2 cups water
1 box (16-ounces) macaroni elbows (or similar small pasta)
Kosher salt, as desired
Ground black pepper, as desired
4 tablespoons butter, melted
1 cup panko bread crumbs
1 tablespoon dried parsley

DIRECTIONS

- 1 Add cheeses, milk, water, pasta, salt and pepper to the Combi Cooker Pan and stir well to combine and set aside.
- 2 Flip the SmartSwitch™ to AIR FRY/STOVETOP. Select **BAKE**, set temperature to 400°F, and set time to 20 minutes. Press START/STOP to begin preheat. (The unit will preheat for 3 minutes and display PRE, unit will beep when preheat is complete).
- 3 When preheat is completed, open door and slide pan into Level 1. Close door to start cooking. When 10 minutes remain on the time, open the door and carefully pull out the Combi Cooker Pan. Stir mac & cheese to combine, and then slide the pan back into Level 1. Close the door to continue cooking.
- 4 To make the bread crumb topping. In a small bowl, mix the 4 tablespoons of melted butter, panko bread crumbs, and dried parsley together.
- 5 When cooking is complete, pull the Combi Cooker Pan out, stir the mac & cheese to combine, and sprinkle panko mixture evenly on top.
- 6 Slide the pan back into Level 1, select **BROIL**, set the time for 4 minutes, and press START/STOP.
- 7 When cooking is complete, pull the Combi Cooker Pan out and let the mac & cheese cool for at least 5 minutes before serving.

CHICKEN POT “PIE” WITH BISCUITS

BEGINNER RECIPE ●○○

PREP: 15 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **MAKES:** 8 SERVINGS
ACCESSORIES: COMBI COOKER PAN, BAKE TRAY



INGREDIENTS

4 tablespoons unsalted butter
1 yellow or white onion, peeled, finely chopped
2 cups frozen peas and carrots
2 tablespoons dried parsley
1 teaspoon dried thyme
1 (34-ounce) rotisserie chicken, cut into bite-size pieces
1/4 cup all-purpose flour
2 cups chicken or veggie stock
3/4 cup half & half
1 can (16.3 ounces) refrigerated flaky biscuits
Kosher salt, as desired
Ground black pepper, as desired

DIRECTIONS

- 1 Slide the Combi Cooker Pan into Level 1. With the door open, flip the SmartSwitch™ to AIRFRY/STOVETOP. Select **SEAR/SAUTE** and set temperature to HI. Press START/STOP and let pan preheat in unit for 3 minutes.
- 2 After 3 minutes, using an oven mitt, carefully remove the pan, add butter, and let melt. Then add onion, peas, carrots, parsley, and thyme. Return pan to unit and, with the door open, sauté for 5 minutes, stirring occasionally.
- 3 After 5 minutes, remove pan, add flour, and whisk until combined. Return pan to unit in Level 1. and, with the door open, cook for 1 minute, stirring occasionally.
- 4 After 1 minute, remove pan and whisk in stock and half & half. Return pan to unit, reduce heat to 3 and bring to a simmer until sauce has thickened, about 3 minutes.
- 5 When the sauce has thickened, remove pan and stir in the chicken, salt, and pepper. Return pan to Level 1, close the door and select **BAKE**, select 350°F, and set the time to 12 minutes. Press START/STOP to begin preheat (The unit will preheat for 3 minutes and display PRE, unit will beep when preheat is complete).
- 6 Place biscuits on Bake Tray, and when unit is preheated, slide tray onto Level 2, close door, and allow and cook.
- 7 When cooking is complete, biscuits should be golden brown. Remove pan from unit and serve chicken pot “pie” with biscuits.



LOADED DEEP-DISH PIZZA

INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **PROOF:** 40 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 18 MINUTES
MAKES: 8-10 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN, CRISPER PLATE

INGREDIENTS

- 1 cup water, for proofing
- Nonstick cooking spray
- 16 ounces store-bought pizza dough, room temperature
- All-purpose flour, as necessary for dusting
- Olive oil, as needed
- 1 1/2 cups shredded whole milk mozzarella cheese
- 1/2 cup pepperoni
- 1/2 cup green bell pepper, thinly sliced
- 1/2 cup yellow onion, peeled, thinly sliced
- 1 jar (14 ounces) pizza sauce
- 1/2 cup grated Parmesan cheese

DIRECTIONS

- 1 Pour 1 cup water into the Combi Cooker Pan, then place the Crisper Plate in pan over the water. Evenly coat plate with cooking spray. Work the dough into a ball, place on top of the plate, then slide the pan into Level 1.
- 2 Close door and flip the SmartSwitch™ to COMBI COOKER. Select **PROOF**, set temperature to 95°F and set the time to 40 minutes. Press START/STOP to begin proofing.
- 3 When proofing is complete, remove pan with plate from unit. Transfer dough to a lightly floured work surface and roll dough into a rectangle 15 inches long and 8 inches wide.
- 4 Discard any remaining water from the pan and wipe clean. Brush the bottom and sides of the pan with olive oil. Transfer the dough to the pan, pressing into the corners and pulling up the sides as necessary. Evenly top with mozzarella cheese, pepperoni, peppers, onions, sauce, and Parmesan cheese.
- 5 Close door and flip SmartSwitch to AIR FRY/STOVETOP. Select **PIZZA**, set temperature to 400°F, and set time to 18 minutes. Press START/STOP unit will preheat for 3 minutes (the unit will beep when preheat is complete).
- 6 When the unit is preheated, open door and slide Combi Cooker Pan into Level 1. Close door to begin cooking.
- 7 When cooking is complete, remove pan and let pizza cool in pan before cutting and serving.



Air Fry Chart, Combi Cooker Pan + Crisper Plate, Level 1

TIP When using Air Fry, add 5 minutes to the suggested cook time for the unit to preheat before you add ingredients.

INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	COOK TIME
VEGETABLES					
Asparagus	1 bunch	Cut in half, trim stems	2 tsp	390°F	8-10 mins
Beets	6 small or 4 large (about 2 lbs)	Whole	None	390°F	45-60 mins
Bell peppers (for roasting)	4 peppers	Whole	None	400°F	25-30 mins
Broccoli	1 1/2 head	Cut in 1-2-inch florets	1 Tbsp	390°F	10-13 mins
Brussels sprouts	1 lb	Cut in half, trim stems	1 Tbsp	390°F	15-18 mins
Butternut squash	1-1 1/2 lbs	Cut in 1-2-inch pieces	1 Tbsp	390°F	20-25 mins
Carrots	1 1/2 lb	Peeled, cut in 1/2-inch pieces	1 Tbsp	390°F	14-16 mins
Cauliflower	1 head	Cut in 1-2-inch florets	2 Tbsp	390°F	15-20 mins
Corn on the cob	6 ears, whole	Whole, remove husks	1 Tbsp	390°F	12-15 mins
Green beans	1 bag (12 oz)	Trimmed	1 Tbsp	390°F	7-10 mins
Kale (for chips)	4-6 cups, packed	Tear in pieces, remove stems	None	300°F	9-11 mins
Mushrooms	8 oz	Rinse, cut in quarters	1 Tbsp	390°F	7-8 mins
Potatoes, russet	2 lbs	Cut in 1-inch wedges	1 Tbsp	390°F	20-25 mins
	1 lb	Hand-cut fries, thin	1/2-3 Tbsp canola	390°F	20-25 mins
	1 lb	Hand-cut fries, soak 30 mins in cold water then pat dry	1/2-3 Tbsp canola	390°F	24-27 mins
	4 whole (6-8 oz)	Pierce with fork 3 times	None	390°F	35-40 mins
Potatoes, sweet	2 lbs	Cut in 1-inch chunks	1 Tbsp	390°F	15-20 mins
	6 whole (6-8 oz)	Pierce with fork thoroughly	None	390°F	35-40 mins
Zucchini	1 1/2 lb	Cut in quarters lengthwise, then cut in 1-inch pieces	1 Tbsp	390°F	10-15 mins
POULTRY					
Chicken breasts	2 breasts (3/4-1 1/2 lbs each)	Bone in	Brush with oil	375°F	22-28 mins
	4-6 breasts (6-8 oz each)	Boneless	Brush with oil	375°F	22-25 mins
Chicken thighs	4 thighs (6-10 oz each)	Bone in	Brush with oil	390°F	22-28 mins
	4 thighs (4-8 oz each)	Boneless	Brush with oil	390°F	18-22 mins
Chicken wings	2 1/2 lbs	Drumettes & flats	1 Tbsp	390°F	24-28 mins, flip halfway
Chicken, whole	1 chicken (4-6 lbs)	Trussed	Brush with oil	375°F	55-75 mins
Chicken drumsticks	2 lbs	None	1 Tbsp	390°F	20-22 mins

For best results, shake, toss, or flip often.

We recommend frequently checking your food and shaking, tossing, or flipping it to ensure desired results.

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

Shake/toss food or flip with silicone-tipped tongs

Remove food immediately after cook time is complete and your desired level of doneness is achieved. We recommend using an instant-read thermometer to monitor the internal temperature of proteins.

Air Fry Chart, continued Combi Cooker Pan + Crisper Plate, Level 1

TIP When using Air Fry, add 5 minutes to the suggested cook time for the unit to preheat before you add ingredients.

INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	COOK TIME
POULTRY					
Turkey bacon	7 strips	None	None	350°F	10-15 mins
BEEF					
Burgers	4 quarter-pound patties, 80% lean	1-inch thick	None	375°F	10-12 mins
Steaks	2 steaks (8 oz each)	Whole	None	390°F	10-20 mins
PORK & LAMB					
Bacon	6 strips, 1 (16 oz) package	Lay strips evenly over the plate	None	330°F	12-15 mins (no preheat)
Pork chops	2 thick-cut, bone-in chops (10-12 oz each)	None	Brush with oil	375°F	15-17 mins
	4 boneless chops (6-8 oz each)	None	Brush with oil	375°F	15-18 mins
Pork tenderloins	2 tenderloins (1-1 1/2 lbs each)	Whole	Brush with oil	375°F	25-35 mins
Sausages	8 sausages	Whole	None	390°F	8-10 mins
FISH & SEAFOOD					
Crab cakes	6-8 cakes (6-8 oz each)	None	Brush with oil	350°F	10-13 mins
Lobster tails	4 tails (3-4 oz each)	Whole	None	375°F	7-10 mins
Salmon filets	2 filets (4 oz each)	None	Brush with oil	390°F	10-13 mins
Shrimp	1 lb	Raw, whole, peel, keep tails on	1 Tbsp	390°F	7-9 mins
FROZEN FOODS					
Chicken nuggets	2 boxes (24 oz)	None	None	390°F	11-13 mins
Fish filets	1 box (6 filets)	None	None	390°F	13-15 mins
Fish sticks	14 oz	None	None	390°F	9-11 mins
French fries	1 lb	None	None	360°F	20-24 mins
	2 lbs	None	None	360°F	26-30 mins
Mozzarella sticks	16-20 sticks (16-20 oz)	None	None	375°F	6-8 mins
Pot stickers	1 bag (10 count)	None	Toss with 1 tsp canola oil	390°F	11-14 mins
Pizza Rolls	1 bag (20 oz, 40 count)	None	None	390°F	12-15 mins
Popcorn shrimp	1 box (16 oz)	None	None	390°F	8-10 mins
Potato skins	1 box (23 oz)	None	None	450°F	15-17 mins
Tater tots	1 lb	None	None	360°F	19-22 mins

For best results, shake, toss, or flip often.

We recommend frequently checking your food and shaking, tossing, or flipping it to ensure desired results.

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

Shake/toss food or flip with silicone-tipped tongs

Remove food immediately after cook time is complete and your desired level of doneness is achieved. We recommend using an instant-read thermometer to monitor the internal temperature of proteins.

Stovetop Mode

Sauté, slow cook, and more with even and continuous bottom heat.



BEST FOR: Low and slow favorites like tender proteins, sautéed veggies, classic soups and stews

How to use Stovetop

STEP 1

Select function

Select the Stovetop cooking function you'd like to use.

STEP 2

Add accessory and food

Follow accessory setup guidelines below. For SEAR/SAUTÉ, preheat Combi Cooker Pan before cooking. For SLOW COOK and SOUS VIDE, place food on pan before sliding pan into Level 1.

STEP 3

Set the time & temp

Press START/STOP to begin cooking. For SEAR/SAUTÉ, select a temp level between 1 and 5.

Accessory setup

SEAR/SAUTÉ



Note: Preheat Combi Cooker Pan for 2-5 minutes. When using this function, you must keep the door open at all times.

SLOW COOK



SOUS VIDE



Note: Always add water to Combi Cooker Pan.

SLOW-COOKED BOLOGNESE SAUCE

INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **TOTAL COOK TIME:** 4 HOURS 15 MINUTES | **SAUTÉ:** 15 MINUTES | **SLOW COOK:** 4 HOURS
MAKES: 10 SERVINGS | **ACCESSORIES:** COMBI COOKER PAN



INGREDIENTS

2 tablespoons olive oil
1 yellow or white onion, peeled, diced
2 celery stalks, diced
2 whole carrots, peeled, diced
3 garlic cloves, peeled, minced
2 tablespoons tomato paste
2 pounds ground beef
1 tablespoon Italian seasoning
1 cup dry red wine
2 cans (28 ounces each)
whole peeled tomatoes and liquid
 $\frac{3}{4}$ cup whole milk
Kosher salt, as desired
Ground black pepper, as desired

DIRECTIONS

- 1 Slide the Combi Cooker Pan into Level 1. With the door open, flip the SmartSwitch™ to AIRFRY/STOVETOP. Select **SEAR/SAUTE**, and set temperature to HI. Press START/STOP and let pan preheat in unit for 2 minutes.
- 2 After 2 minutes, using an oven mitt, carefully remove the pan and add oil to evenly cover the bottom of the pan. Add onion, celery, carrots, and garlic. Return pan to unit and, with the door open, sauté vegetables for 6 minutes, stirring occasionally.
- 3 After 6 minutes, remove pan and add tomato paste. Stir until evenly combined, return pan to unit and cook for 1 minute. Remove pan, add ground beef, Italian seasoning, salt, and pepper, and stir to combine. Return pan to Level 1 and cook until beef is browned, about 5 minutes.
- 4 After 5 minutes, remove pan, and add red wine. Return pan to unit and let mixture reduce for 3 minutes.
- 5 Press START/STOP to turn off unit. Transfer the pan to a flat heat-safe surface, add tomatoes and liquid. With the back of a wooden spoon, break up the tomatoes, then whisk in milk, salt, and pepper until combined.
- 6 Return pan to Level 1 and close door. Select **SLOW COOK**, set temperature to HI and set time to 4 hours. Press START/STOP to begin cooking.
- 7 When cooking is complete, remove pan and serve sauce over pasta or store in an air-tight container in the fridge for up to a week.

Looking for a smaller yield? Reduce this recipe by cutting all ingredients in half and cooking as instructed.

Prefer a plant-based recipe? Use your favorite plant-based ground meat and cook as instructed.



Sous Vide 101

- French for “under vacuum,” sous vide slow-cooks food sealed in a plastic bag in an accurately regulated low-temperature water bath.
- Use 6-8 cups of room-temperature water when filling the Combi Cooker Pan (just enough water to completely submerge the protein).
- Use single-use resealable plastic bags only.
- Use the water displacement method when submerging the bags: Working with one bag at a time, leave a corner of the bag unzipped—as you slowly lower the bag into the water, the pressure of the water will force the air out of the bag. When just the bag’s seal is above the water line, finish closing the bag, making sure no water gets inside. Keep the bag’s seal just above the water line.
- For cook times of 4+ hours, double-bag each portion of food or wrap food in plastic wrap before placing in the bags. This will help protect food during the long period of submersion.
- After sous vide cooking is complete, use the liquid in the bags as the base for a sauce to accompany your proteins. Pour the liquid into a saucepan, season as desired, bring to a boil, then simmer until desired thickness is achieved.
- If the food you have cooked is not going to be consumed immediately, plunge the bags into ice water to reduce temperature quickly, then keep food refrigerated.
- When reheating food that has been cooked using the Sous Vide function, use the Sous Vide function again. After preheating the water, add food in the resealable bags and cook approximately 15 to 20 minutes using the desired cook temperature.
- Sous vide is almost always the first step in the cooking process. Foods should be finished by using a dry heat method such as broiling, sautéing, roasting, or air frying.

For detailed instructions on using the Sous Vide function, refer to your Owner’s Guide.

Sous Vide Chart Pan, Level 1

Please note the time ranges in this chart include the minimum cook time and the maximum cook time, after which food will start to degrade.

Cook time is dependent on the weight as well as the thickness of food, so thicker cuts of meat will require longer cook times.

INGREDIENT	AMOUNT	TEMP	COOK TIME
BEEF			
Filet mignon	4 steaks, 8 oz each, 1-2 inches thick	125°F Rare	1-5 hrs
		130°F Medium Rare	1-5 hrs
Flank	2 steaks, 12 oz each, 1-2 inches thick	135°F Medium	1-5 hrs
		145°F Medium Well	1-5 hrs
Flat iron	2 steaks, 10 oz each, 1-2 inches thick	155°F Well Done	1-5 hrs
Porterhouse	2 steaks, 14 oz each, 1-2 inches thick	125°F Rare	2-5 hrs
		130°F Medium Rare	2-5 hrs
		135°F Medium	2-5 hrs
Ribeye, boneless	2 or 3 steaks, 10 oz each, 1-2 inches thick	145°F Medium Well	2-5 hrs
		155°F Well Done	2-5 hrs
PORK			
Chops, boneless	4 chops, 6-8 oz each, 1-2 inches thick	145°F	1-4 hrs
Chops, bone in	2 chops, 10-12 oz each, 2½ inches thick	145°F	1-4 hrs
Sausages	6 sausages, 2-3 oz each	165°F	2-5 hrs
Tenderloin	1 tenderloin, 1-½ lbs, 2½ inches thick	145°F	1-4 hrs

 **Don't forget to add liquid to create steam and cook food.**

Sous Vide Chart, continued

INGREDIENT	AMOUNT	TEMP	COOK TIME
CHICKEN			
Breast	4 breasts, 6-8 oz each, 1-2 inches thick	165°F	1-3 hrs
Thighs, bone in	4 thighs, 4-6 oz each, 1-2 inches thick	165°F	1½-4 hrs
Thighs, boneless	6 thighs, 4-6 oz each, 1-2 inches thick	165°F	1-3 hrs
Wings & drumettes	2 lbs	165°F	1-3 hrs
SEAFOOD			
Salmon	4 portions, 6-10 oz each, 1-2 inches thick	130°F	1 hr-1½ hrs
Shrimp	2 lbs	130°F	30 mins-2 hrs
Whitefish (Cod, Haddock, Whiting, Pollock)	2 portions, 6-10 oz each, 1-2 inches thick	130°F	1 hr-1½ hrs



Don't forget to add liquid to create steam and cook your food.

Rice Chart

Combine rice with water/stock in the Combi Cooker Pan and slide into Level 1.



Step 1

Pick a Rice

WHITE RICE, LONG GRAIN*
2 cups

WHITE RICE, MEDIUM GRAIN*
2 cups

ARBORIO RICE
1 cup

BASMATI RICE*
2 cups

BROWN RICE*
2 cups

FARRO
2 cups

JASMINE RICE*
2 cups

PEARL BARLEY*
2 cups

SUSHI RICE*
2 cups

WILD RICE*
2 cups



Step 2

Add Water/Stock

WHITE RICE, LONG GRAIN*
4 cups

WHITE RICE, MEDIUM GRAIN*
4 cups

ARBORIO RICE
3 ½ cups

BASMATI RICE*
4 cups

BROWN RICE*
4 cups

FARRO
4 cups

JASMINE RICE*
4 cups

PEARL BARLEY*
5 cups

SUSHI RICE*
4 cups

WILD RICE*
4 cups



Step 3

Get Cooking

Flip the SmartSwitch™ up to COMBI COOKER, select RICE/PASTA, the unit will default and illuminate RICE. Press START/STOP to start cooking.

Note: Unit will display a progress bar indicating cooking. When cooking is complete, a count-up timer will display and unit will switch to Keep Warm.

Note: For best results, ensure all rice/grain is covered with liquid prior to cooking.



Don't forget to add liquid to create steam and cook food.

Want to make it a meal?

Use grains as a base for your combi meal (see chart on pages 16 and 17).

Pasta Chart

Combine pasta with sauce/liquid in the Combi Cooker Pan and slide into Level 1.



Step 1

Pick a Pasta

WHITE/WHEAT PASTA
16-oz box

CHICKPEA PASTA
2 boxes (8 oz each)

EGG NOODLES
12-oz bag

GLUTEN FREE
2 boxes (8 oz each)
or 16 oz box

PROTEIN PASTA
15.5-oz box

RED LENTIL
2 boxes (8 oz each)

RICE PASTA
12-oz box



Step 2

Pick Preparation

PLAIN
4 ½ cups water
1 tablespoon oil

MARINARA
32 oz jar marinara sauce
3 cups water
1 tablespoon oil

ALFREDO
2 jars (15 oz each)
alfredo sauce
2 ½ cups water



Step 3

Get Cooking

Flip the SmartSwitch™ up to COMBI COOKER, select RICE/PASTA, use TIME/TEMP arrows until PASTA is illuminated on the display, press START/STOP to start cooking.

Note: Unit will display a progress bar indicating cooking. When cooking is complete, a count-up timer will display and unit will switch to Keep Warm.

Note: For best results, ensure all pasta is covered with sauce/liquid prior to cooking.



Don't forget to add liquid to create steam and cook food.

Want to make it a meal?

Use pasta as a base for your combi meal (see chart on pages 16 and 17).

TIP: Allow pasta to sit for 5 minutes after cooking, then stir to combine and serve.

NINJA Combi™

ALL-IN-ONE MULTICOOKER, OVEN & AIR FRYER

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