

# NINJA ARTISAN™

OUTDOOR PIZZA OVEN

## QUICK START GUIDE + RECIPE BOOK



**SCAN HERE** for  
accessories and  
how-to videos.

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

YOUR GUIDE TO

# HIGH-HEAT OUTDOOR COOKING

Welcome to the Ninja Artisan™ Outdoor Pizza Oven. From here, you're just a few pages away from how-to information and recipes that'll make for the ultimate outdoor cooking experience, without the hassle.

Now let's turn up the heat and get cooking.

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## Recipe Key



NUT-FREE



GLUTEN-FREE



DAIRY-FREE



VEGETARIAN



SCAN HERE for  
accessories and  
how-to videos.

## THE ULTIMATE SETUP

Getting the right stuff makes all the difference.  
Gear up with accessories for your new oven.  
Get yours on [ninjakitchen.com/accessories](http://ninjakitchen.com/accessories).

Included accessories and product color may vary.



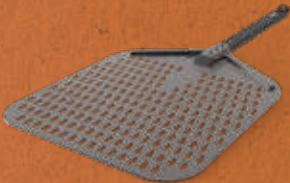
ADJUSTABLE  
STAND



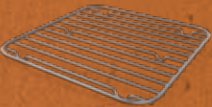
ATTACHABLE  
SIDE TABLE



OVEN  
COVER



PERFORATED  
PIZZA PEEL



ROAST  
RACK

# GET TO KNOW THE CONTROL PANEL



- A POWER** Press to turn unit on or off. Ensure unit is off when not in use.
- B MODE** Press to cycle between cooking functions: PIZZA, BAKE, PROOF, BROIL, WARM.
- C PIZZA PRESETS** After selecting the PIZZA function, use the right-hand dial to scroll across the display, and select NEAPOLITAN, THIN, NY, PAN, or CUSTOM preset.
- D LIGHT** Press to illuminate oven's interior for 10 minutes. Light will always turn on for last 30 seconds of a cook.
- E TEMP** Use the TEMP button to select the temperature; adjust it using the right-hand dial.

- E TIME** Use the TIME button to select your time; adjust it using the right-hand dial.
- G START/STOP DIAL** Use the right-hand dial to control your TEMP and TIME or select pizza presets. Press button in to start or stop the current cook function.  
**NOTE:** While not recommended, preheating can be skipped by pressing and holding the dial for 4 seconds.
- H READY** This is an indicator in between cooks that signifies that the Pizza Stone is fully charged/at the correct temperature to begin cooking the next pizza. or stop the current cook function.  
**NOTE:** If you don't wait for the READY indicator to appear before starting your next cook, the pizzas may come out underdone.
- I ON** If the unit is running, this light will illuminate to signal the unit is ON and hot.

## Preheat Times

TEMP	TIME
300°F–400°F	5–7 mins
400°F–500°F	7–10 mins
500°F–600°F	10–15 mins
600°F–700°F	15–20 mins

**NOTE:** Opening the door and using extension cords can extend preheat times. Please make sure to use an extension cord rated for outdoor use. Refer to the “Before First Use” and “Preheat Times” sections in the Owner’s Guide for more information.

# CLEANING INSTRUCTIONS

## Cleaning Your Oven

- STEP 1**  
Allow unit and accessories to cool before moving the unit and removing any accessories.
- STEP 2**  
Wipe down inside and outside of the unit with a damp, non-abrasive cloth or paper towel.  
**NOTE:** You can also use a nylon brush with soapy water
- STEP 3**  
Place all clean, dry accessories back in the unit.

## Cleaning Your Accessories



### PIZZA STONE

**DO NOT wash with soapy water, submerge in water, or put in the dishwasher.**  
To prevent cracks, always allow your pizza stone to cool completely before cleaning. Scrape lightly with non-metal utensils. Wipe off any remaining debris with a soft cloth.



### BAKE PAN

**DO NOT** put in the dishwasher. Allow to cool before hand-washing. Use dish soap, warm water, and non-abrasive cleaning tools.

# ARTISAN PIZZA MAKER

## PIZZERIA AT HOME

Bring the flavors of a brick oven home, but leave the hassle. With temps up to 700°F, professional leopard-spotted edges, crispy crusts, and perfectly melted toppings are easy as (pizza) pie.

### STEP 1 SET UP



- Install the pizza stone in the bottom of the oven, with the Ninja logo on the front right corner.

#### FOR BEST RESULTS

It is important to make sure the pizza stone is preheated and your prep surface and peel are lightly floured. For other pizza prep tips, see page 9.

### STEP 2 PROGRAM & PREHEAT

- Press the mode button to select **PIZZA**.
- Use the dial to select your desired pizza type (options will show on the display). (See page 8 for descriptions of the available pizza types).
- Use the dial to set the cook time (temp cannot be set unless using the **CUSTOM** setting).
- Press **START/STOP dial** to begin preheating (preheating will take approximately 8–25 minutes, depending on the selected pizza type).

**NOTE:** After the cook time ends, the oven will remain on up to 1 hour to allow for back-to-back cooking.

### STEP 3 ADD FOOD & COOK

- When the oven has reached temperature, ADD FOOD, PUSH STRT will appear on the display. Place your pizza directly on the stone. (We recommend using the Ninja Pizza Peel, sold separately). Close the door.

**TIP:** If you do not have a peel, flour a wooden cutting board and use to slide the pizza onto the pizza stone.

- Press **START/STOP dial**. The timer will start counting down.

Product color may vary.

### STEP 4 REMOVE FOOD & SERVE

- When cook time is complete, the unit will beep and “GET FOOD” will appear on the display.
- Remove pizza with the pizza peel (sold separately), and let cool slightly before cutting and enjoying.
- If you want to cook another pizza, press the TIME button and use the dial to set a new cook time. Add next pizza and press **START/STOP dial** to start timer. Cook up to 3 additional pizzas back to back this way.

#### FOR BEST RESULTS

For cooking back-to-back pizzas, wait until “ready” shows on the display before adding the next pizza (“Ready” indicates the stone is back up to temperature and hot enough to cook your next pizza).



**SCAN HERE** for accessories and how-to videos.

# CHOOSE YOUR RECIPE FOR VERSATILE PROOFING

## Garlic Knots



See page 28 for more info.

## Focaccia



See page 33 for more info.

## Meatball Sub Rolls



See page 34 for more info.

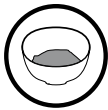
## Pizza Dough



See pages 10 and 11 for more info.

# DOUGH PROOFING ESSENTIALS

## The Art of Proofing



Proofing gives the dough time to rise, allowing the yeast to release bubbles. This process makes the dough soft, stretchy, and easier to shape for baking.

To prevent your food from overbrowning, place a pizza stone underneath the bake tray before you start cooking. The stone helps regulate the heat, ensuring even cooking and a perfect finish.

## Perfecting the Rise



If you're dividing the dough into smaller portions as the recipe suggests (i.e., 4 pizzas), cover and proof the separated dough for an additional 20 minutes, totaling 60 minutes of proofing time.

You can elevate your proofing experience by adding 1 cup warm water to the bake tray. Place dough in a separate 8-10" pan and cover with plastic wrap. Including water in the proofing process increases humidity, resulting in a better proof. This is beneficial in colder/drier environments.

## Timing it Right



Dough will double in size when it's proofed for the appropriate amount of time.

With this unit, it will take about 40 minutes to proof a single batch.

If you are proofing a large batch of dough (i.e. 4 pizzas), proof for 40 minutes, divide into 4 dough balls, cover, and proof for another 20 minutes.

## Finding Optimal Heat:



The proofing temperature is set to 90°F. At any higher temperature, you risk the yeast dying and your dough not rising.

# CHOOSE YOUR SLICE



**NEAPOLITAN**  
A chewy, puffy crust that's spotted with crispy bubbles. Artisan in every way.



**THIN CRUST**  
Thin, stretched pizza with a crispy crust. A pizzeria staple.



**NEW YORK**  
Large, hand-tossed pizza with light browning and a foldable, chewy crust.



**PAN/CHICAGO**  
Baked in a deep dish or pan with a thick, chewy crust. Think Sicilian or Chicago Deep Dish.



**CUSTOM**  
Create your own presets, perfect for calzones. For an 11"x6" calzone, set temp to 400°F and cook 10-14 mins.

# PIZZA MAKING TIPS & TRICKS

## DOS AND DOUGH-N'TS

While unit is preheating, flour a clean, dry, flat surface (such as a countertop), then use your hands or a rolling pin to stretch out the dough. As you stretch or roll out the dough, add more flour as needed to prevent sticking.

Make sure dough is not stuck to the countertop (add more flour under dough if it is). Then top it in this order: sauce (spread evenly, leaving a border), cheese, meats and/or veggies (don't overdo it—use a moderate amount of toppings to prevent a soggy, undercooked pizza).

Flour the pizza peel, then gently slide it under the pizza and give it a couple hearty shakes. Bring it directly to the oven.

## PIZZA PEEL TIPS

The pizza peel, dough, and toppings should be at room temperature. Dough is easiest to stretch and slide off the peel at room temperature.

**NOTE:** Do not leave your dough on the peel for an extended time before cooking.

Ensure there are no holes in the dough, as the sauce can leak through and cause the pizza to stick to the peel.

If the dough sticks to the pizza peel, use a quick back and forth motion to release it. The pizza's momentum will help it move forward so you can slide it off the peel onto the pizza stone.

## GLUTEN-FREE PIZZA TIPS

When working with gluten-free dough, use cornmeal to help prevent sticking to the counter or pizza peel.

If your dough is too crumbly, add about 1 Tbsp water and work it into the dough until it comes together.

If your dough is too wet or batter-like, add about 1 Tbsp flour until it turns into a more workable dough.

If cooking pizza below 500°F, bake the dough separately for about 5 mins. Then add toppings and finish baking.

To enhance crust browning of gluten-free pizza, brush the dough lightly with olive oil before cooking.

# PIZZA DOUGH RECIPES

The ingredients below are the base for any pizza dough you'll make.



Flour



Active Dry Yeast



Salt



Water

## NEW YORK STYLE DOUGH

Can be used for all types of pizzas

### INGREDIENTS

- 3 1/2 cups (570g) bread flour
- 2 teaspoons (6g) active dry yeast
- 1 tablespoon + 1/2 teaspoon (12g) salt
- 1 1/2 cups (370ml) warm water (100°F-109°F)

### DIRECTIONS

- 1 In a stand mixer fitted with the dough hook attachment, add all ingredients except water and mix to combine. Add the water and mix on medium speed for 5 minutes. The dough should be tacky and spring back when touched.
- 2 Transfer dough to a bake pan. Cover the bake pan with plastic wrap and set inside the unit. Press MODE until PROOF is selected, and set time to 40 minutes. Press START/STOP dial.
- 3 After the dough has rested, divide the dough into two 12-oz. portions. Cover the bake pan with plastic wrap. Press MODE until PROOF is selected, and set time to 20 minutes. Press START/STOP dial.

## ARTISAN PIZZA DOUGH

Best for Neapolitan pizzas

### INGREDIENTS

- 3 1/2 cups (500g) 00 flour (pizza flour)
- 1 teaspoon (3g) active dry yeast
- 1 tablespoon (10g) salt
- 1 1/4 cup (300ml) warm water (100°F-109°F)

### DIRECTIONS

- 1 In a large bowl, add salt and water and mix to dissolve. Then add in roughly 20% of the flour and combine using a fork. Add the yeast and roughly 80% of the remaining flour and continue to mix with a fork.
- 2 Transfer dough to a bake pan. Cover the bake pan with plastic wrap and set inside the unit. Press MODE until PROOF is selected, and set time to 40 minutes. Press START/STOP dial.
- 3 After the dough has rested, divide the dough into three 8-oz. portions. Cover the bake pan with plastic wrap. Press MODE until PROOF is selected, and set time to 20 minutes. Press START/STOP dial.

## PAN PIZZA DOUGH

### INGREDIENTS

- 3 1/2 cups (570g) bread flour
- 2 teaspoons (6g) active dry yeast
- 1 tablespoon + 1/2 teaspoon (12g) salt
- 1 1/4 cups (314ml) warm water (100°F-109°F)

### DIRECTIONS

- 1 In a stand mixer fitted with the dough hook attachment, add all ingredients except water and mix to combine. Add the water and mix on medium speed for 5 minutes. The dough should be tacky and spring back when touched.
- 2 Transfer dough to a bake pan. Cover the bake pan with plastic wrap and set inside the unit. Press MODE until PROOF is selected, and set time to 40 minutes. Press START/STOP dial.
- 3 After the dough has rested, divide the dough into two 12-oz. portions. Cover the bake pan with plastic wrap. Press MODE until PROOF is selected, and set time to 20 minutes. Press START/STOP dial.

## THIN CRUST PIZZA DOUGH

### INGREDIENTS

- 1 teaspoon (3g) active dry yeast
- 3/4 cup (180ml) warm water (100°F-109°F)
- 1 2/3 cups (240g) all-purpose flour
- 1 1/2 teaspoons (5g) salt

### DIRECTIONS

- 1 In a large bowl, add the yeast and water and let stand until dissolved and foamy, about 5 minutes.
- 2 Transfer dough to a bake pan. Cover the bake pan with plastic wrap and set inside the unit. Press MODE until PROOF is selected, and set time to 40 minutes. Press START/STOP dial.
- 3 After the dough has rested, divide the dough into three 8-oz. portions. Cover the bake pan with plastic wrap. Press MODE until PROOF is selected, and set time to 20 minutes. Press START/STOP dial.

## GLUTEN-FREE DOUGH

### INGREDIENTS

- 3 1/2 cups (570g) gluten free alternative flour
- 2 teaspoons (6g) active dry yeast
- 1 tablespoon + 1/2 teaspoon (12g) 12g salt
- 1 1/2 cups (342ml) warm water (100-109°F)

### DIRECTIONS

- 1 In a stand mixer fitted with the dough hook attachment, add all ingredients except water and mix to combine. Add the water and on mix on medium
- 2 Transfer dough to a bake pan. Cover the bake pan with plastic wrap and set inside the unit. Press MODE until PROOF is selected, and set time to 40 minutes. Press START/STOP dial.
- 3 After the dough has rested, divide the dough into two 12-oz. portions. Cover the bake pan with plastic wrap. Press MODE until PROOF is selected, and set time to 20 minutes. Press START/STOP dial.

SEE GLUTEN-FREE PIZZA TIPS ON PAGE 9.

# KICKSTARTER RECIPE

## NEAPOLITAN MARGHERITA PIZZA

BEGINNER RECIPE ●○○

**FUNCTION:** PIZZA/NEAPOLITAN | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 18 MINUTES  
**TOTAL COOK TIME:** 3 MINUTES | **MAKES:** 1-2 SERVINGS | **ACCESSORIES:** PIZZA STONE, PIZZA PEEL\*



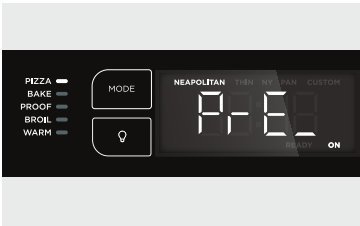
### INGREDIENTS

- 8 ounces store-bought prepared pizza dough, room temperature
- 4 ounces sliced mozzarella cheese, patted dry
- 1/4 cup marinara or pizza sauce
- Fresh basil leaves, torn, for garnish

### DIRECTIONS



Install the pizza stone in the oven and close the door.



Press **MODE** until **PIZZA** is selected, turn the dial to select **NEAPOLITAN**, and set the time to 3 minutes. Press **START/STOP** dial to begin preheating (preheating will take approx. 18 minutes).

**NOTE** To make your own dough, see the Artisan Pizza Dough recipe on page 11.

**TIP** To ensure the dough is easy to work with, leave out at room temperature for a few hours or until malleable enough to stretch.



On a lightly floured work surface, stretch and toss the dough by hand into a 10" circle about 1/8" thick.

**TIP** If using a Ninja Pizza Peel, dusting it with flour will help prevent sticking when transferring your pizza to the stone.



Evenly cover dough with pizza sauce, leaving a 1/2" edge for the crust. Then evenly top with sliced mozzarella.

**TIP** For proofing instructions, see Dough Proofing Essentials on page 7.



When unit is preheated and **ADD FOOD**, **PUSH STRT** displays, open door, slide a floured pizza peel under the pizza and transfer to the hot stone. Close door, press **START/STOP** dial, and cook for 3 minutes. If more time is necessary or a darker pizza is desired, increase time.



When cooking is complete, remove pizza with peel and let rest for 5 minutes before garnishing with torn basil, cutting, and serving.

# PEPPERONI PAN PIZZA

INTERMEDIATE RECIPE ●●○

**FUNCTION:** PIZZA/PAN | **PREP:** APPROX. 10 MINUTES | **PREHEAT:** APPROX. 10 MINUTES  
**TOTAL COOK TIME:** 14 MINUTES | **MAKES:** 6-8 SERVINGS | **ACCESSORIES:** PIZZA STONE, 10" X 10" OR 8" X 8" PAN



## INGREDIENTS

- 16 ounces store-bought prepared pizza dough, room temperature
- ½ cup marinara or pizza sauce
- 1 cup shredded low-moisture mozzarella cheese
- Pepperoni, as desired

## DIRECTIONS

- 1 Grease the bottom and sides of a 10" x 10" or 8" x 8" square pan with the olive oil. Stretch and toss dough by hand and place in prepared pan, making sure the surface of the pan is covered. Then, cover the dough with plastic wrap and let rest for about 10 minutes.
- 2 Install the pizza stone in the unit and close the door.
- 3 Press MODE until **PIZZA** is selected, turn the dial to select **PAN**, and set the time to 15 minutes. Press START/STOP dial to begin preheating (preheating will take approx. 10 minutes).
- 4 Remove plastic wrap from dough and evenly cover dough with pizza sauce all the way to the edge. Then top with pepperoni, followed by mozzarella and cover all the way to the edge. Layer additional pepperoni over the mozzarella.
- 5 When unit is preheated and ADD FOOD, PUSH STRT displays, open door and place pan on stone. Close door, press START/STOP dial, and cook for 15 minutes. If more time is necessary or a darker pizza is desired, increase time.
- 6 When cooking is complete, remove pan and let rest for 5 minutes before cutting and serving.

**NOTE** To make your own dough, see the Pan Pizza Dough recipe on page 11.

**TIP** To ensure the dough is easy to work with, leave out at room temperature for a few hours or until malleable enough to stretch.

**TIP** If using a Ninja Pizza Peel, dusting it with flour will help prevent sticking when transferring your pizza to the stone.



# SPINACH & RICOTTA THIN CRUST PIZZA

INTERMEDIATE RECIPE ●●○

**FUNCTION:** PIZZA/THIN | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 13 MINUTES  
**TOTAL COOK TIME:** 4 MINUTES | **MAKES:** 2-4 SERVINGS | **ACCESSORIES:** PIZZA STONE, PIZZA PEEL\*

## INGREDIENTS

- 8 ounces store-bought prepared pizza dough, room temperature
- ¼ cup fresh ricotta cheese
- 1 clove garlic, peeled, thinly sliced
- ½ cup fresh baby spinach
- 2 tablespoons grated Pecorino Romano cheese
- ½ cup shredded low-moisture mozzarella
- Olive oil, as needed

**NOTE** To make your own dough, see the Thin Crust Pizza Dough recipe on page 10.

**TIP** To ensure the dough is easy to work with, leave out at room temperature for a few hours or until malleable enough to stretch.

**TIP** If using a Ninja Pizza Peel, dusting it with flour will help prevent sticking when transferring your pizza to the stone.



## DIRECTIONS

- 1 Install the pizza stone in the oven and close the door.
- 2 Press MODE until **PIZZA** is selected, turn the dial to select **THIN**, and set the time to 6 minutes. Press START/STOP dial to begin preheating (preheating will take approx. 13 minutes).
- 3 On a lightly floured work surface, stretch and toss the dough by hand into a 10" circle about 1/16" thick.
- 4 Evenly top dough with 5 or 6 dollops of ricotta, followed by garlic, spinach, Pecorino Romano, and mozzarella, in that order. Lightly drizzle with olive oil.
- 5 When unit is preheated and ADD FOOD, PUSH STRT displays, open door, slide a floured pizza peel under the pizza and transfer to the hot stone. Close door, press START/STOP dial, and cook for 4 minutes. If more time is necessary or a darker pizza is desired, increase time.
- 6 When cooking is complete, remove pizza with peel and let rest for 5 minutes before cutting and serving.



\*Pizza peel not included. To purchase one separately, visit [ninjaaccessories.com](http://ninjaaccessories.com).

# MEATBALL NEAPOLITAN PIZZA



INTERMEDIATE RECIPE ●●○

**FUNCTION:** PIZZA/NEAPOLITAN | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 18 MINUTES.  
**TOTAL COOK TIME:** 3 MINUTES | **MAKES:** 1-2 SERVINGS | **ACCESSORIES:** PIZZA STONE, PIZZA PEEL\*

## INGREDIENTS

- 8 ounces prepared Artisan Dough (see recipe on page 11), room temperature
- ¼ cup marinara or pizza sauce
- ½ cup shredded low-moisture mozzarella cheese
- 4 meatballs (each approx. 1 inch in diameter), cut in half

## DIRECTIONS

- 1 Install the pizza stone in the oven and close the door.
- 2 Press MODE until **PIZZA** is selected, turn the dial to select **NEAPOLITAN**, and set the time to 3 minutes. Press START/STOP dial to begin preheating (preheating will take approx. 18 minutes).
- 3 On a lightly floured work surface, stretch and toss the dough by hand into a 10" circle about ⅛" thick.
- 4 Evenly cover dough with pizza sauce, leaving a ½" edge for the crust. Then evenly top with cheese and meatball pieces.
- 5 When unit is preheated and ADD FOOD, PUSH STRT displays, open door, slide a floured pizza peel under the pizza and transfer to the hot stone. Close door, press START/STOP dial, and cook for 3 minutes. If more time is necessary or a darker pizza is desired, increase time.
- 6 When cooking is complete, remove pizza with peel and let rest for 5 minutes before cutting and serving.

**TIP** Don't want to make your own dough? Use store-bought prepared pizza dough instead.

**TIP** To ensure the dough is easy to work with, leave out at room temperature for a few hours or until malleable enough to stretch.

**TIP** If using a Ninja Pizza Peel, dusting it with flour will help prevent sticking when transferring your pizza to the stone.



\*Pizza peel not included. To purchase one separately, visit [ninjaaccessories.com](http://ninjaaccessories.com).



# SUPREME NEW YORK STYLE PIZZA



INTERMEDIATE RECIPE ●●○

**FUNCTION:** PIZZA/NY | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 10 MINUTES

**TOTAL COOK TIME:** 8 MINUTES | **MAKES:** 6-8 SERVINGS | **ACCESORIES:** PIZZA STONE, PIZZA PEEL\*

## INGREDIENTS

12 ounces prepared New York Style Dough (see recipe on page 10), room temperature

1/3 cup marinara or pizza sauce

1 1/4 cup (5 ounces) shredded low-moisture mozzarella cheese

### TOPPINGS (optional)

Thinly sliced onions

Thinly sliced mushrooms

Thinly sliced bell pepper

Thinly sliced prosciutto

Thinly sliced pineapple

Thinly sliced mozzarella cheese

Thinly sliced ham

Sliced black olives

Cooked sausage, sliced or crumbled

Cooked chicken, sliced

Pepperoni

Meatballs

Spinach

Broccoli

Shredded cheese

Ricotta cheese

## DIRECTIONS

- 1 Install the pizza stone in the oven and close the door.
- 2 Press MODE until **PIZZA** is selected, turn the dial to select **NY**, and set the time to 8 minutes. Press START/STOP dial to begin preheating (preheating will take approx. 10 minutes)
- 3 On a lightly floured work surface, stretch and toss the dough by hand into a 12" circle about 1/8" inch thick.
- 4 Evenly cover dough with sauce, leaving a 1/2" edge for the crust. Top evenly with shredded mozzarella and desired toppings (do not overload the dough with toppings).
- 5 When unit is preheated and ADD FOOD, PUSH STRT displays, open door, slide a floured pizza peel under the pizza and transfer to the hot stone. Close door, press START/STOP dial, and cook for 8 minutes. If more time is necessary or a darker pizza is desired, increase time.
- 6 When cooking is complete, remove pizza with peel and let rest for 5 minutes before cutting and serving.

**NOTE** Don't want to make your own dough? Use store-bought prepared pizza dough instead.

**TIP** To ensure the dough is easy to work with, leave out at room temperature for a few hours or until malleable enough to stretch.

**TIP** If using a Ninja Pizza Peel, dusting it with flour will help prevent sticking when transferring your pizza to the stone.

**TIP** Avoid overloading the pizza, which will make it difficult to cook evenly. We recommend a total of 1 cup of all toppings per pizza.

**TIP** When using multiple toppings with a high water content, consider increasing the cook time. Also, pre-cooking high-moisture toppings before adding them to your pizza can help reduce excess moisture.

\*Pizza peel not included. To purchase one separately, visit [ninjaccessories.com](http://ninjaccessories.com).

Questions? [ninjakitchen.com](http://ninjakitchen.com)

# 4-CHEESE NEW YORK STYLE PIZZA

BEGINNER RECIPE ●○○

**FUNCTION:** PIZZA, NY | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 10 MINUTES | **TOTAL COOK TIME:** 8 MINUTES  
**MAKES:** 6-8 SERVINGS | **ACCESSORIES:** PIZZA STONE, PIZZA PEEL\*

## INGREDIENTS

- 12 ounces prepared New York Style Dough (see recipe on page 10), room temperature
- 1/3 cup marinara or pizza sauce
- 3/4 cup shredded low-moisture mozzarella cheese
- 1/4 cup fresh ricotta cheese
- 1/4 cup gorgonzola cheese, crumbled
- 1/4 cup Pecorino Romano cheese

## DIRECTIONS

- 1 Install the pizza stone in the oven and close the door.
- 2 Press MODE until **PIZZA** is selected, turn the dial to select **NY**, and set the time to 8 minutes. Press START/STOP dial to begin preheating (preheating will take approx. 10 minutes).
- 3 On a lightly floured work surface, stretch and toss the dough by hand into a 12" circle about 1/8" thick.
- 4 Evenly cover dough with sauce, leaving a 1/2" edge for the crust. Top evenly with cheeses.
- 5 When unit is preheated and ADD FOOD, PUSH STRT displays, open door, slide a floured pizza peel under the pizza and transfer to the hot stone. Close door, press START/STOP dial, and cook for 7 minutes. If more time is necessary or a darker pizza is desired, increase time.
- 6 When cooking is complete, remove pizza with peel and let rest for 5 minutes before cutting and serving.

**NOTE** If you don't have gorgonzola, swap in blue cheese.

**NOTE** Don't want to make your own dough? Use store-bought prepared pizza dough instead.

**TIP** If using a Ninja Pizza Peel, dusting it with flour will help prevent sticking when transferring your pizza to the stone.

\*Pizza peel not included. To purchase one separately, visit [ninjaaccessories.com](http://ninjaaccessories.com).



# BUILD YOUR OWN CALZONE

INTERMEDIATE RECIPE ●●○

**FUNCTION:** PIZZA/CUSTOM | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 10 MINUTES  
**TOTAL COOK TIME:** 10 MINUTES | **MAKES:** 2-4 SERVINGS | **ACCESSORIES:** PIZZA STONE, PIZZA PEEL\*

## INGREDIENTS

- 16 ounces store-bought prepared pizza dough, room temperature, divided
- 6 tablespoons marinara or pizza sauce, divided
- 1/2 cup shredded low-moisture mozzarella cheese, divided
- 1 tablespoon water, divided

## FILLINGS (OPTIONAL)

- Pepperoni
- Mushrooms
- Shredded cooked chicken
- Cooked sausage, sliced or crumbled
- Cooked ground beef
- Spinach
- Sliced olives
- Diced onion
- Diced jalapeño pepper

**NOTE** To make your own dough, see the New York Style Pizza Dough recipe on page 10.

**TIP** To ensure the dough is easy to work with, leave out at room temperature for a few hours or until malleable enough to stretch.

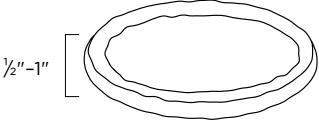
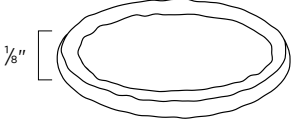

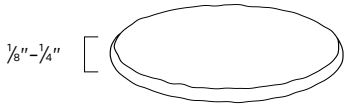
**TIP** If using a Ninja Pizza Peel, dusting it with flour will help prevent sticking when transferring your calzones to the stone.

\*Pizza peel not included. To purchase one separately, visit [ninjaaccessories.com](http://ninjaaccessories.com).








## DIRECTIONS

- 1 Install the pizza stone in the oven and close the door.
- 2 Press MODE until **PIZZA** is selected, turn the dial to select **CUSTOM**, set the temperature to 400°F, and set the time to 10 minutes. Press START/STOP dial to begin preheating (preheating will take approx. 10 minutes).
- 3 On a lightly floured work surface, divide dough into 2 balls. Stretch and toss the dough by hand into two 8" rounds.
- 4 To assemble calzones, spread 3 tablespoons sauce on half of each dough round, leaving a 1" border. Top the sauce on each with 1/2 cup cheese, followed by up to 2 tablespoons desired fillings (be careful not to overload dough). Brush the edges of each dough round with 1/2 tablespoon water. Fold the uncovered half of the dough over the fillings, and press the edges together with your fingertips (pull the bottom dough edge up over the top edge, twist, and press firmly to seal). Cut 2 small vents on top of each calzone.
- 5 When unit is preheated and ADD FOOD, PUSH STRT displays, open door, slide a floured pizza peel under both calzones, and transfer them to the hot stone. Close door, press START/STOP dial, and cook for 10 minutes. If more time is necessary or darker calzones are desired, increase time.
- 6 When cooking is complete, remove calzones with peel and let rest for 5 minutes before cutting and serving.

# ARTISAN PIZZA CHARTS

PICK YOUR DOUGH STYLE & PREHEAT OVEN/PIZZA STONE	
<p><b>Pan Pizza (Deep Dish/Chicago Style)</b></p> <p>DOUGH WEIGHT: 12 OZ</p> <p>DIAMETER: 10"-12"</p> <p>THICKNESS OF DOUGH BEFORE BAKING: ½"-1"</p> <p>BAKING: ½"-1"</p> <p>TEMPERATURE: 425°F</p> <p>TIME: 10-15 MINUTES</p>	
<p><b>New York Style</b></p> <p>DOUGH WEIGHT: 12 OZ</p> <p>DIAMETER: 12"</p> <p>THICKNESS OF DOUGH BEFORE BAKING: 1/8"</p> <p>BAKING: 1/8"</p> <p>TEMPERATURE: 475°F</p> <p>TIME: 8-10 MINUTES</p>	
<p><b>Thin Crust</b></p> <p>DOUGH WEIGHT: 8 OZ</p> <p>DIAMETER: 12"</p> <p>THICKNESS OF DOUGH BEFORE BAKING: 1/16"</p> <p>BAKING: 1/16"</p> <p>TEMPERATURE: 550°F</p> <p>TIME: 5 MINUTES</p>	
<p><b>Neapolitan Style</b></p> <p>DOUGH WEIGHT: 8 OZ</p> <p>DIAMETER: 10"</p> <p>THICKNESS OF DOUGH BEFORE BAKING: 1/8"-1/4"</p> <p>BAKING: 1/8"-1/4"</p> <p>TEMPERATURE: 700°F</p> <p>TIME: 3 MINUTES</p>	

PICK YOUR SAUCE
<p><b>TIP:</b> We recommend 1/4-1/2 cup for each pizza.</p>
<p><b>Marinara</b></p>
<p><b>Alfredo</b></p>
<p><b>Pesto</b></p>
<p><b>Barbecue</b></p>
<p><b>Buffalo</b></p>
<p><b>Spicy marinara</b></p>
<p><b>Vodka</b></p>
<p><b>Bechamel</b></p>

KEY  High Water Content	
PICK YOUR TOPPINGS	COOK TIMES (ADJUST TO PREFERENCE)
<p><b>TIP:</b> We recommend a total of 1 cup for all toppings combined per pizza.</p>	
<p><b>Shredded cheese</b></p>	
<p><b>Fresh mozzarella</b></p>	<p><b>Pan Pizza (Deep Dish/Chicago Style)</b></p> <p>10-15 mins</p>
<p><b>Ricotta cheese</b></p>	
<p><b>Chicken</b></p>	
<p><b>Sausage</b></p>	
<p><b>Meatballs</b> </p>	<p><b>New York Style</b></p> <p>7-10 mins</p>
<p><b>Peppers</b> </p>	
<p><b>Onions</b> </p>	
<p><b>Broccoli</b></p>	
<p><b>Pepperoni</b></p>	<p><b>Thin Crust</b></p> <p>3-5 mins</p>
<p><b>Eggplant</b> </p>	
<p><b>Prosciutto</b></p>	
<p><b>Ham</b></p>	
<p><b>Olives</b></p>	
<p><b>Spinach</b> </p>	<p><b>Artisan Style</b></p> <p>3-5 mins</p>
<p><b>Pineapple</b> </p>	
<p><b>NOTE:</b> Avoid overloading the pizza, which will make it difficult to cook evenly.</p>	<p><b>TIP:</b> When adding multiple toppings with high water content to your pizza, consider increasing the cook time. Pre-cooking high-moisture toppings before adding them to your pizza can help reduce excess moisture.</p> <p><b>TIP:</b> To ensure the dough is easy to work, leave out at room temperature for a few hours or until malleable enough to stretch.</p> <p><b>TIP:</b> If using a Ninja Pizza Peel, dusting it with flour will help prevent sticking when transferring your pizza or bread to the stone.</p> <p><b>TIP:</b> Reference our dough inspiration and recipes on pages 10 and 11 for perfect homemade doughs.</p> <p><b>NOTE:</b> Make sure pizza stone is in oven during preheating.</p>

FOR BEST RESULTS

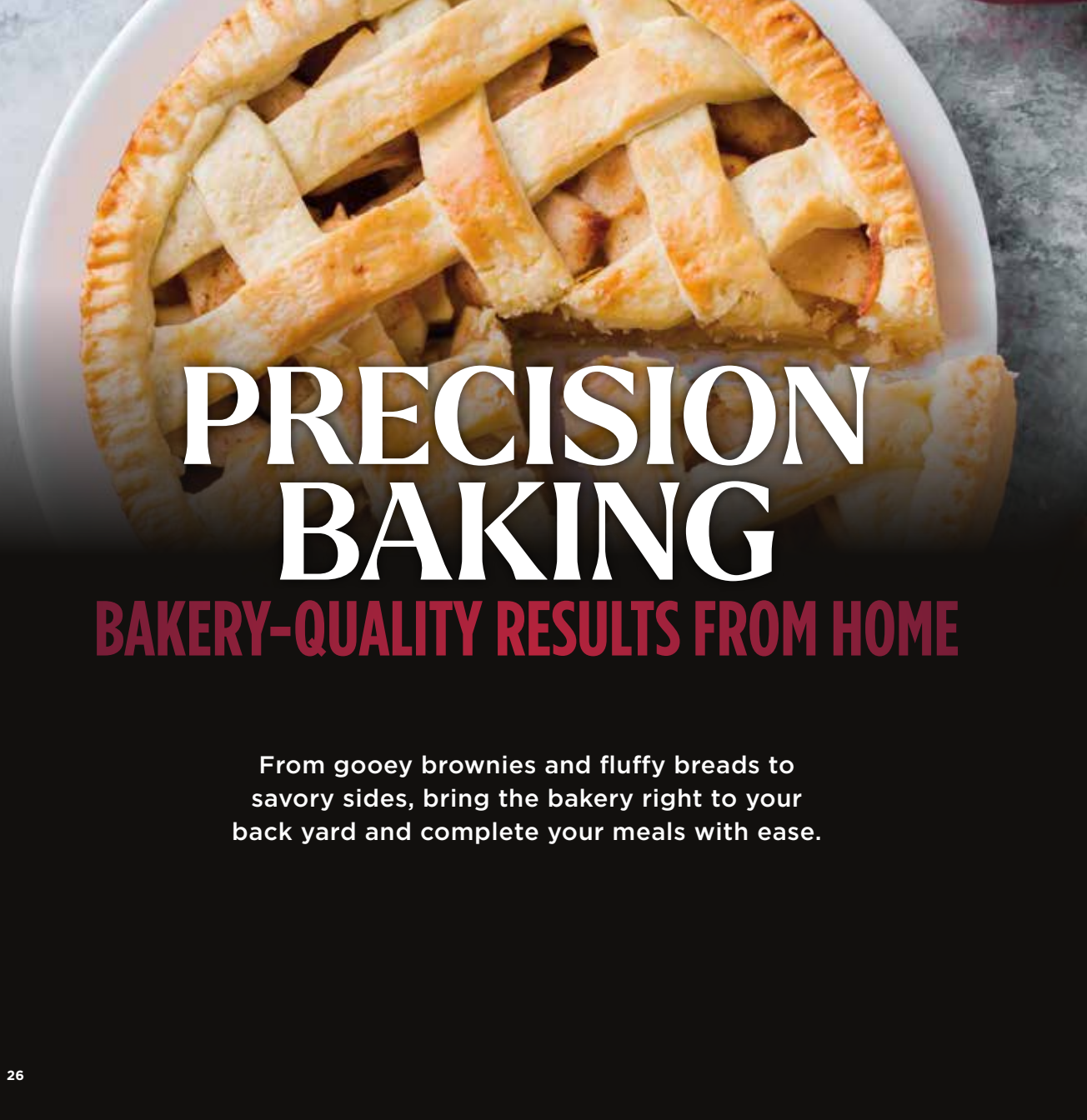
GET THE NINJA® PIZZA PEEL



Easily get dough in and out of the oven without sticking or tearing.



SCAN HERE to view and purchase accessories



# PRECISION BAKING

## BAKERY-QUALITY RESULTS FROM HOME

From gooey brownies and fluffy breads to savory sides, bring the bakery right to your back yard and complete your meals with ease.

### STEP 1 SET UP



- Press the mode button to select **BAKE**.
  - Press the TEMP button, then use the dial to set the temp. Press the TIME button, then use the right-hand dial to set the time.
  - Press START/STOP dial to begin preheating.
- NOTE:** Estimated time to preheat is 5-20 minutes depending on set temperature (refer to Preheat Times section and chart).
- While oven is preheating, start prepping ingredients.

### STEP 2 ADD FOOD

- When the oven is preheated, ADD FOOD, PUSH START will appear on the display.
- Use oven mitts to slide the pan with ingredients into the oven.

### STEP 3 COOK

- Press START/STOP dial to begin cooking. The timer will begin counting down.
- When cook time is complete, the oven will beep and DONE will appear on the display.
- Use oven mitts to remove food from the oven.
- Let it rest, then serve.

# KICKSTARTER RECIPE GARLIC KNOTS

BEGINNER RECIPE ●○○

**FUNCTION:** BAKE | **PREP:** 15 MINUTES | **PROOF:** 1 HOUR | **PREHEAT:** APPROX. 6 MINUTES  
**TOTAL COOK TIME:** 20 MINUTES | **MAKES:** 12 KNOTS | **ACCESSORIES:** BAKE PAN , PIZZA STONE



## INGREDIENTS

- 1 pound store-bought prepared pizza dough, room temperature

Nonstick cooking spray

1 stick salted butter, melted
- 2 tablespoons olive oil

2 tablespoon fresh parsley, chopped

2 teaspoons minced garlic

2 tablespoons grated Parmesan cheese

## DIRECTIONS



Prepare the Bake Pan by placing a piece of parchment paper on the bottom of the pan.



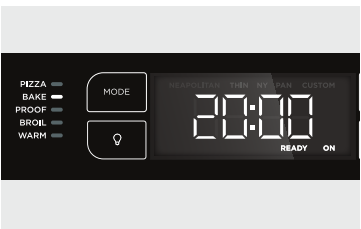
Insert Pizza Stone into the unit. Lightly spray the dough with nonstick cooking spray. Cover the bake pan with plastic wrap and set inside the unit on top of the pizza stone. Press **MODE** until **PROOF** is selected, and set time to 40 minutes. Press **START/ STOP** dial.



While the dough is proofing, combine the melted butter, olive oil, fresh parsley, and minced garlic to create the garlic sauce.



Remove plastic wrap from the dough. On a clean work surface, divide dough into 12 even pieces. Roll each piece of dough into a 6” rope, tie into a knot, and place on the prepared pan evenly spaced apart. Cover the pan with plastic wrap. Press **MODE** until **PROOF** is selected, and set time to 20 minutes. Press **START/STOP** dial.



After proofing is complete, remove the plastic wrap from the pan and brush the knots with the garlic sauce. Set aside a portion of the garlic sauce for later use. Press **MODE** until **BAKE** is selected. Set the temperature to 400°F and set the time to 20 minutes. Press **START/STOP** dial to begin preheating (preheating will take approx. 6 minutes).



When unit is preheated and **ADD FOOD**, **PUSH STRT** displays, place pan with knots in oven on top of the pizza stone, close door, and press **START/STOP** dial to begin cooking. When cooking is complete, remove pan and add Parmesan to the remaining garlic sauce and brush over the knots. Serve while hot.



# BAKED POTATO BAR

BEGINNER RECIPE ●○○

**FUNCTION:** BAKE | **PREP:** 5 MINUTES | **PREHEAT:** APPROX. 3 MINUTES | **TOTAL COOK TIME:** 60 MINUTES  
**MAKES:** 8 SERVINGS | **ACCESSORY:** BAKE PAN



## INGREDIENTS

8 medium russet potatoes, washed, dried

2 teaspoons vegetable oil

### TOPPINGS (optional)

Pre-cooked bacon bits

Bell peppers, diced

Jalapeño pepper, sliced

Tomato, diced

Avocado, diced

Red onion, diced

Crispy onions

Salsa

Hot sauce

Sour cream

Shredded cheese

## DIRECTIONS

- 1** Press MODE until **BAKE** is selected. Use dial to set the temperature to 400°F, and set the time to 60 minutes. Press START/STOP dial to begin preheating (preheating will take approx. 3 minutes).
- 2** While oven preheats, use a fork to poke each potato 3–5 times. Drizzle potatoes with oil and rub to coat evenly. Place potatoes in bake pan.
- 3** When unit is preheated and ADD FOOD, PUSH STRT displays, place pan in the oven, close door, and press START/STOP dial to begin cooking.
- 4** When the time reaches 30 minutes, slide out pan and use silicone-tipped tongs to turn the potatoes. Place pan in the oven to continue cooking.
- 5** When cooking is complete, remove pan. Allow potatoes to cool for 5 minutes, then transfer to a serving platter. Slice potatoes lengthwise and add desired toppings. Serve hot.



# CHOCOLATE PEANUT BUTTER S'MORES BROWNIES

BEGINNER RECIPE ●○○

**FUNCTION:** BAKE | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 5 MINUTES | **TOTAL COOK TIME:** 45 MINUTES  
**MAKES:** 6-8 SERVINGS | **ACCESSORIES:** PIZZA STONE

## INGREDIENTS

- 2 boxes (16 ounces each) fudge brownie mix, prepared per box instructions
- Nonstick cooking spray, as needed
- 1/4 cup smooth peanut butter
- 1/4 cup marshmallow creme
- 1 bar (1.5 ounces) milk chocolate bar, broken in pieces
- 1/2 cup mini marshmallows

## DIRECTIONS

- 1 Press MODE until **BAKE** is selected. Use dial to set the temperature to 325°F and set the time to 45 minutes. Press START/STOP dial to begin preheating (preheating will take approx. 5 minutes).
- 2 Prepare brownie batter according to box instructions. Line a 9" square baking pan with parchment paper, trimming excess parchment as needed. Lightly spray with cooking spray.
- 3 Transfer brownie batter to pan and smooth into an even layer. Evenly place 4 dollops of the peanut butter and 4 dollops of the marshmallow creme on the batter. Use a butter knife to swirl the batter, peanut butter, and creme together, creating a pattern. Evenly place the broken chocolate bar pieces on top, pressing into the batter slightly. Place pan on the pizza stone.
- 4 When unit is preheated and ADD FOOD, PUSH STRT displays, place pizza stone and pan in oven, close door, and press START/STOP dial to begin cooking.
- 5 When 10 minutes remain, press the START/STOP dial and open the door to remove the pan. Evenly arrange the marshmallows on top, gently pressing them into the batter. Return brownies to the oven, close the door, and press the START/STOP dial to continue cooking.
- 6 When cooking is complete, remove pan and let brownies to cool for 15-20 minutes before slicing and serving.



# HERB & CHEESE FOCACCIA

BEGINNER RECIPE ●○○

**FUNCTION:** BAKE | **PREP:** 15 MINUTES | **PROOF:** APPROX. 40 MINUTES | **PREHEAT:** APPROX. 6 MINUTES  
**TOTAL COOK TIME:** 20 MINUTES | **MAKES:** 6-8 SERVINGS | **ACCESSORIES:** BAKE PAN, PIZZA STONE

## INGREDIENTS

- 3 pounds store-bought raw pizza dough, room temperature
- 1/4 cup + 2 tablespoons olive oil
- 2 tablespoon fresh parsley, chopped
- 1 tablespoon fresh rosemary, chopped
- 1/4 cup grated Parmesan cheese
- Kosher salt, as desired

## DIRECTIONS

- 1 Shape the prepared dough into a disc about 10" wide and 1-2" thick. Add 1/4 cup olive oil to the bottom of the Bake Pan and place dough on top of oil, then flip the dough so both sides are covered in oil.
- 2 Insert Pizza Stone into the unit. Cover the bake pan with plastic wrap and set inside the unit on top of the pizza stone. Press MODE until **PROOF** is selected, and set time to 40 minutes. Press START/STOP dial.
- 3 When proofing is complete, remove plastic wrap from pan, add the remaining 2 tablespoons olive oil to the top of the dough, then gently stretch and dimple the dough to fit the size of the pan.
- 4 Top the dough with herbs and salt as desired.
- 5 Press MODE until **BAKE** is selected. Set the temperature to 425°F and set the time to 20 minutes. Press START/STOP dial to begin preheating (preheating will take approx. 6 minutes).
- 6 When unit is preheated and ADD FOOD, PUSH STRT displays, place pan in oven, on top of the pizza stone, close door, and press START/STOP dial to begin cooking.
- 7 When cooking is complete, remove pan and sprinkle the top with Parmesan cheese while hot. Allow bread to cool for 10 minutes before slicing and serving.

# MEATBALL SUBS WITH FRESH-BAKED ROLLS

ADVANCED RECIPE ●●●

**FUNCTION:** BAKE | **PREP:** 40 MINUTES | **PROOF:** 1 HOUR | **PREHEAT:** APPROX. 6 MINUTES  
**TOTAL COOK TIME:** APPROX. 35 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** BAKE PAN, PIZZA STONE

## INGREDIENTS

### SUB ROLLS

Nonstick cooking spray

1 cup + 2 tablespoons warm water (about 110F)

2 tablespoons + 1 teaspoon olive oil

1 ½ tablespoons dry instant yeast

2 tablespoons + 1 teaspoon granulated sugar

3 cups all-purpose flour, plus additional as needed

2 tablespoon + 1 teaspoon kosher salt

### MEATBALLS

1 pound ground beef

½ cup Italian-seasoned bread crumbs

⅓ cup whole milk

2 teaspoons onion powder

1 teaspoon garlic powder

1 teaspoon Italian seasoning

2 teaspoons kosher salt

½ teaspoon ground black pepper

1 large egg

1 jar (32 ounces) marinara sauce of choice

Shredded mozzarella cheese, as desired

**TIP** For faster homemade rolls, use 1 pound store-bought prepared pizza dough and follow shaping and baking steps as instructed.

**TIP** For a quicker meal, use premade fresh or frozen meatballs and store-bought rolls.



## DIRECTIONS - SUB ROLLS

- 1 Prepare bake pan by fitting a piece of parchment paper to the bottom and spraying with nonstick cooking spray.
- 2 In the bowl of a stand mixer fitted with a bread hook attachment, combine the water, olive oil, yeast, and sugar. Mix to combine and allow to sit for 5 minutes.
- 3 Add flour and salt to the stand mixer bowl and mix on speed 1 for 2 minutes, and then mix on speed 2 for 4 minutes (or until dough starts climbing up the hook and pulling away from sides of the bowl). Transfer dough into a bake pan. Cover the bake pan with plastic wrap and set inside the unit. Press MODE until **PROOF** is selected, and set time to 40 minutes. Press START/STOP dial.
- 4 On a clean, floured work surface, remove the dough and gently knead until smooth. Divide dough into 4 even pieces, adding flour as needed. Working with one piece of dough at a time, pat the dough into about an 7" square, then tightly roll up the dough into a log and roll to be about 8" long and place on prepared bake tray.
- 5 Repeat with remaining dough pieces. Insert Pizza Stone inside the unit. Spray the top of the rolls with nonstick cooking spray and loosely cover the bake pan with plastic wrap. Insert the bake pan on top of the pizza stone. Press MODE until **PROOF** is selected, and set time to 20 minutes. Press START/STOP dial. Allow to proof for 20 minutes until doubled in size.
- 6 Press MODE until **BAKE** is selected. Set the temperature to 350°F and set the time to 20 minutes. Press START/STOP dial to begin preheating (preheating will take approx. 6 minutes).
- 7 When unit is preheated ADD FOOD, PUSH STRT displays, remove plastic wrap from pan, place pan in oven, on top of the pizza stone, close door, and press START/STOP dial to begin cooking.
- 8 When cooking is complete, remove pan with rolls and allow to cool for 10 minutes before slicing and serving.

## DIRECTIONS - MEATBALLS & ASSEMBLING SUBS

- 1 Place the bake pan on a clean surface and set aside.
- 2 In a large bowl, combine all meatball ingredients and mix until combined. Evenly divide the mixture into 20 portions and roll each into a ball. Place the meatballs in the bake pan.
- 3 Press MODE until **BAKE** is selected. Set the temperature to 400°F and set the time to 15 minutes. Press START/STOP dial to begin preheating (preheating will take approx. 3 minutes).
- 4 When unit is preheated and ADD FOOD, PUSH STRT displays, Place the pan in the oven, close door, and press START/STOP dial to begin cooking.
- 5 When cooking is complete, remove pan, and ensure meatballs' internal temperature is at least 165°F on an instant-read thermometer.
- 6 To assemble sandwiches, slice rolls lengthwise and place 5 meatballs in each roll, top with sauce and cheese, and place completed sandwiches on the bake pan.
- 7 Press MODE until **BAKE** is selected. Set the temperature to 400°F and set the time to 5 minutes. Press START/STOP dial to begin preheating (preheating will take approx. 3 minutes).
- 8 When preheating is complete, place pan in the oven, close door, and allow sandwiches to warm and cheese to melt. When cooking is complete, serve sandwiches immediately.

## NOTES

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# NINJA ARTISAN™

## OUTDOOR PIZZA OVEN

[ninjakitchen.com/recipes](https://ninjakitchen.com/recipes)

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