

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

NINJA®

AIR FRYER

QUICK START GUIDE

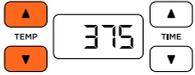
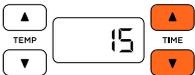
+ COOKING CHARTS
+ 10 IRRESISTIBLE RECIPES

USING YOUR AIR FRYER'S FUNCTIONS

Pull crispy meals out of thin air.

The Ninja® Air Fryer circulates super-hot air around your food to remove moisture from its surface to give it that golden-brown, crispy finish.

PREHEAT RECOMMENDATION: Let the unit preheat for 3 minutes before adding ingredients.

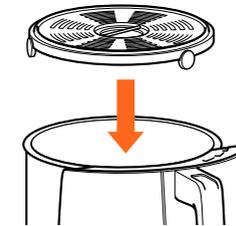
FUNCTION	ACCESSORY REQUIRED	TEMP	TIME
AIR FRY	 Crisper Plate	 Adjust temp as needed	 Set time, in minutes, and press START/PAUSE to begin
ROAST		 Adjust temp as needed	 Set time, in minutes, and press START/PAUSE to begin
REHEAT	 Crisper Plate	 Adjust temp as needed	 Set time, in minutes, and press START/PAUSE to begin
DEHYDRATE	 Crisper Plate	 Adjust temp as needed	 Set time in 15-minute intervals, and press START/PAUSE to begin

AIR FRY 101



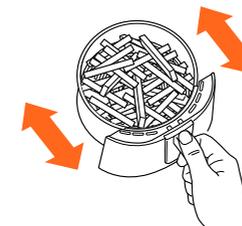
PREHEAT

For best cooking and crisping results, always preheat your Ninja Air Fryer for 3 minutes.



CRISPER PLATE

The crisper plate promotes overall browning. We recommend using it every time you air fry.



SHAKE

Shake your food or toss it with silicone-tipped tongs often to get it as crispy as you'd like.

Air Fry Cooking Chart

INGREDIENT	AMOUNT	PREPARATION	TOSS IN OIL	TEMP	COOK TIME	TOSS/FLIP CONTENTS IN BASKET
VEGETABLES						
Asparagus	1 bunch	Whole, stems trimmed	2 tsp	390°F	8–12 mins	Halfway through cooking
Beets	6 small or 4 large (about 2 lbs)	Whole	None	390°F	45–60 mins	N/A
Bell peppers (for roasting)	4 peppers	Whole	None	400°F	25–30 mins	Halfway through cooking
Broccoli	1 head	Cut in 1-inch florets	1 Tbsp	390°F	10–12 mins	Halfway through cooking
Brussels sprouts	1 lb	Cut in half, stem removed	1 Tbsp	390°F	13–18 mins	Halfway through cooking
Butternut squash	1–1 1/2 lbs	Cut in 1–2-inch pieces	1 Tbsp	390°F	20–25 mins	Halfway through cooking
Carrots	1 lb	Peeled, cut in 1/2-inch pieces	1 Tbsp	390°F	15 mins	Halfway through cooking
Cauliflower	1 head	Cut in 1-inch florets	2 Tbsp	390°F	15–20 mins	Halfway through cooking
Corn on the cob	4 ears	Whole ears, husks removed	1 Tbsp	390°F	12–15 mins	Halfway through cooking
Green beans	1 bag (12 oz)	Trimmed	1 Tbsp	390°F	8–10 mins	Halfway through cooking
Kale (for chips)	6 cups, packed	Torn in pieces, stems removed	None	300°F	10 mins	Halfway through cooking
Mushrooms	8 oz	Rinsed, cut in quarters	1 Tbsp	390°F	7–9 mins	Halfway through cooking
Potatoes, russet	1 1/2 lbs	Cut in 1-inch wedges	1 Tbsp	390°F	18–20 mins	Halfway through cooking
	1 lb	Hand-cut fries*, thin	1 Tbsp, canola	390°F	20–24 mins	Frequently
	1 lb	Hand-cut fries*, thick	1 Tbsp, canola	390°F	25 mins	Frequently
	4 whole (6–8 oz)	Pierced with fork 3 times	None	390°F	30–35 mins	N/A
Potatoes, sweet	1 1/2 lbs	Cut in 1-inch chunks	1 Tbsp	390°F	15–20 mins	Halfway through cooking
	4 whole (6–8 oz)	Pierced with fork 3 times	None	390°F	30–35 mins	N/A
Zucchini	1 lb	Cut in quarters lengthwise, then cut in 1-inch pieces	1 Tbsp	390°F	15–18 mins	Halfway through cooking
POULTRY						
Chicken breasts	2 breasts (3/4–1 1/2 lbs each)	Bone in	Brushed with oil	375°F	25–35 mins	Halfway through cooking
	2 breasts (1/2–3/4 lb each)	Boneless	Brushed with oil	375°F	18–22 mins	Halfway through cooking
Chicken thighs	4 thighs (6–10 oz each)	Bone in	Brushed with oil	390°F	22–28 mins	Halfway through cooking
	4 thighs (4–8 oz each)	Boneless	Brushed with oil	390°F	18–22 mins	Halfway through cooking
Chicken wings	2 lbs	Drumettes & flats	1 Tbsp	390°F	22–26 mins	Halfway through cooking
FISH & SEAFOOD						
Crab cakes	2 cakes (6–8 oz each)	None	Brushed with oil	350°F	12–15 mins	N/A
Lobster tails	4 tails (3–4 oz each)	Whole	None	375°F	5–8 mins	N/A
Salmon fillets	2 fillets (4 oz each)	None	Brushed with oil	390°F	10–13 mins	N/A
Shrimp	16 large	Whole, peeled, tails on	1 Tbsp	390°F	7–10 mins	N/A

*After cutting potatoes, allow raw fries to soak in cold water for at least 30 minutes to remove unnecessary starch. Pat fries dry. The drier the fries the better the results.

Air Fry Cooking Chart, continued

INGREDIENT	AMOUNT	PREPARATION	TOSS IN OIL	TEMP	COOK TIME	TOSS/FLIP CONTENTS IN BASKET
BEEF						
Burgers	4 quarter-pound patties, 80% lean	1 inch thick	None	375°F	8–10 mins	Halfway through cooking
Steaks	2 steaks (8 oz each)	Whole	None	390°F	10–20 mins	Halfway through cooking
PORK & LAMB						
Bacon	4 strips, cut in half	None	None	350°F	8–10 mins	N/A
Pork chops	2 thick-cut, bone-in chops (10–12 ounces each)	Bone in	Brushed with oil	375°F	15–17 mins	Halfway through cooking
	4 boneless chops (8 ounces each)	Boneless	Brushed with oil	375°F	14–17 mins	Halfway through cooking
Pork tenderloins	2 tenderloins (1–1 1/2 lbs each)	Whole	Brushed with oil	375°F	25–35 mins	N/A
Sausages	4 sausages	Whole	None	390°F	8–10 mins	Halfway through cooking
FROZEN FOODS						
Chicken cutlets	5 cutlets	None	None	390°F	20 mins	Halfway through cooking
Chicken nuggets	1 box (12 oz)	None	None	390°F	12 mins	Halfway through cooking
Fish fillets	1 box (6 fillets)	None	None	390°F	14–16 mins	Halfway through cooking
Fish sticks	18 fish sticks (11 ounces)	None	None	390°F	10–13 mins	Halfway through cooking
French fries	1 lb	None	None	350°F	20–25 mins	Frequently
French fries	2 lb	None	None	360°F	30 mins	Frequently (at least twice)
Mozzarella sticks	1 box (11 oz)	None	None	375°F	8–10 mins	Halfway through cooking
Pot stickers	1 bag (24 oz, 20 count)	None	None	390°F	12–14 mins	Halfway through cooking
Pizza rolls	1 bag (20 oz, 40 count)	None	None	390°F	12–15 mins	Halfway through cooking
Popcorn shrimp	1 box (14–16 ounces)	None	None	390°F	9–11 mins	Halfway through cooking
Tater tots	1 lb	None	None	360°F	18–22 mins	Halfway through cooking

TIPS & TRICKS

- 1 We recommend 3 minutes of preheating. You can use the built-in timer to set a 3-minute countdown.
- 2 To convert recipes designed for conventional ovens, reduce the temperature of the Air Fryer by 25°F. Check food frequently to avoid overcooking.
- 3 For best results with fresh vegetables and potatoes, use at least 1 tablespoon of oil. Add more oil as desired to achieve the preferred level of crispiness.
- 4 Use the crisper plate when you want food to come out crispy. The crisper plate elevates food in the basket, allowing air to go under the plate and evenly crisp ingredients.
- 5 Make sure the basket is fully inserted during cooking. For consistent browning, arrange ingredients in an even layer on the bottom of the basket with no overlapping.
- 6 Cook time and temperature can also be adjusted at any time during cooking. Simply press the up and down TIME or TEMP arrows to adjust the time or temperature.
- 7 For best results, check progress throughout cooking, and remove food when desired level of brownness has been achieved. We recommend using an instant-read thermometer to monitor the internal temperature of proteins. Remove food immediately after the cook time is complete to avoid overcooking.
- 8 Occasionally, the fan from the air fryer will blow lightweight food around. To alleviate this, secure food (like the top slice of bread on a sandwich) with toothpicks.

Dehydrate Chart

INGREDIENTS	PREPARATION	TEMP	DEHYDRATE TIME
FRUITS & VEGETABLES			
Apples	Core removed, cut in 1/8-inch slices, rinsed in lemon water, patted dry	135°F	7-8 hours
Asparagus	Cut in 1-inch pieces, blanch	135°F	6-8 hrs
Bananas	Peeled, cut in 3/8-inch slices	135°F	8-10 hrs
Beets	Peeled, cut in 1/8-inch slices	135°F	6-8 hrs
Eggplant	Peeled, cut in 1/4-inch slices, blanch	135°F	6-8 hrs
Fresh Herbs	Rinsed, patted dry, stems removed	135°F	4 hrs
Ginger root	Cut in 3/8-inch slices	135°F	6 hrs
Mangoes	Peeled, cut in 3/8-inch slices, pit removed	135°F	6-8 hrs
Mushrooms	Cleaned with soft brush (do not wash)	135°F	6-8 hrs
Pineapple	Peeled, cored, cut in 3/8-1/2-inch slices	135°F	6-8 hrs
Strawberries	Cut in half or in 1/2-inch slices	135°F	6-8 hrs
Tomatoes	Cut in 3/8-inch slices or grated; steam if planning to rehydrate	135°F	6-8 hrs
MEAT, POULTRY, FISH			
Beef	Cut in 1/4-inch slices, marinated overnight (refer to Beef Jerky recipe page 13)	150°F	5-7 hours
Chicken	Cut in 1/4-inch slices, marinated overnight (refer to Beef Jerky recipe page 13)	150°F	5-7 hours
Turkey	Cut in 1/4-inch slices, marinated overnight (refer to Beef Jerky recipe page 13)	150°F	5-7 hours
Salmon	Cut in 1/4-inch slices, marinated overnight (refer to Beef Jerky recipe page 13)	150°F	3-5 hours

TIPS & TRICKS

- 1 Use a kitchen mandolin slicer to slice fruits and vegetables to a consistent, thin size.
- 2 In most cases, fruits and vegetables should be sliced as thin as possible without falling apart.
- 3 Some fruits, like apples and pears, will oxidize and should be soaked for 5 minutes in water with a squeeze of lemon juice. This will help them retain their color while they dehydrate.
- 4 Fruits and vegetables should be patted as dry as possible before being loaded into the dehydrator.
- 5 Lay raw food flat on Dehydrate racks. Food should be placed close together to optimize space but individual pieces should not overlap or be stacked.
- 6 Most fruits and vegetables take between 6 and 8 hours (at 135°F) to dehydrate. When trying a new food load, start checking doneness at 6 hours and monitor until it is cooked to your liking.
- 7 To maximize longevity, store dehydrated food at room temperature in an airtight container for up to 2 weeks.
- 8 When dehydrating meats and fish, it is recommended to Roast at 330°F for 1 minute as a final step in order to fully pasteurize the food.
- 9 For jerky, the longer you dehydrate it, the crispier it will be.

FROZEN FRENCH FRIES

COOK: 20-23 MINUTES | MAKES: 5-6 SERVINGS

INGREDIENTS

1 pound frozen French fries

TIP: For crispier fries, shake or toss with silicone-tipped tongs 2 separate times during cooking.



Insert crisper plate in basket and insert basket in unit. Preheat the unit by selecting AIR FRY, setting the temperature to 350°F, and setting the time to 3 minutes. Select START/PAUSE to begin.



After 3 minutes, add fries to basket; reinsert basket. Select AIR FRY, set temperature to 350°F, and set time to 23 minutes. Select START/PAUSE to begin.



After 10 minutes, select START/PAUSE to pause cooking. Remove basket from unit and shake fries or toss them with silicone-tipped tongs. Reinsert basket and select START/PAUSE to resume cooking for 10 more minutes. Check for desired crispiness, cooking for an additional 3 minutes if needed. When cooking is complete, serve with your favorite dipping sauce.

HAND-CUT FRIES

PREP: 10 MINUTES | COOK: 20-25 MINUTES | MAKES: 5-6 SERVINGS

INGREDIENTS

1 pound russet or Idaho potatoes, cut in thin 2-inch strips
1/2-3 tablespoons canola oil

DIRECTIONS

- 1 Soak cut potatoes in cold water for 30 minutes to remove excess starch. Drain well, then pat with a paper towel until very dry.
- 2 Place all ingredients into a large mixing bowl; toss to combine. Use at least 1/2 tablespoon oil. For crispier results, use up to 3 tablespoons oil.
- 3 Insert crisper plate in basket and basket in unit. Preheat unit by selecting AIR FRY, setting the temperature to 390°F, and setting the time to 3 minutes. Select START/PAUSE to begin.
- 4 After 3 minutes, place fries on the crisper plate; reinsert basket. Select AIR FRY, set temperature to 390°F, and set time to 25 minutes. Select START/PAUSE to begin.
- 5 After 10 minutes, select START/PAUSE to pause cooking. Remove basket from unit and shake fries or toss them with silicone-tipped tongs. Reinsert basket and select START/PAUSE to resume cooking.
- 6 Check fries after 20 minutes. For crispier fries, continue cooking for up to 25 minutes.
- 7 When cooking is complete, serve immediately with your favorite dipping sauce.

TIP: Shaking the fries is key for getting them crisp and golden brown, so shake or toss with silicone-tipped tongs frequently.

BASICS

JALAPEÑO POPPERS

PREP: 15 MINUTES | **COOK:** 15 MINUTES | **MAKES:** 8 SERVINGS

INGREDIENTS

1/2 block (4 ounces) cream cheese, softened
 1/2 bag (4 ounces) shredded cheddar cheese
 1 tablespoon kosher salt
 8 jalapeño peppers, cut in half lengthwise, seeds and membranes removed
 8 strips uncooked bacon

DIRECTIONS

- 1 In a small mixing bowl, mix together the cream cheese, cheddar, and salt.
- 2 Using a small teaspoon or coffee spoon, fill each jalapeño half with the cheese mixture.
- 3 Place 2 pepper halves together, then wrap each pepper with 1 piece of bacon. Repeat with remaining peppers.
- 4 Insert crisper plate in basket and basket in unit. Then preheat the unit by selecting ROAST, setting the temperature to 400°F, and setting the time to 3 minutes. Select START/PAUSE to begin.
- 5 After 3 minutes, place peppers on crisper plate; reinsert basket. Select ROAST, set temperature to 400°F, and set time to 15 minutes. Select START/PAUSE to begin.
- 6 After 7 minutes, select START/PAUSE to pause cooking. Remove basket from unit and rotate the peppers to ensure the bacon crisps on all sides. Reinsert basket and select START/PAUSE to resume cooking.
- 7 When cooking is complete, remove peppers and allow to cool for 10 minutes and then serve warm.

BEEF JERKY

PREP: 15 MINUTES | **MARINATE:** 8 HOURS | **COOK:** 5-8 HOURS
MAKES: 3 CUPS (6 OUNCES) DRIED JERKY

INGREDIENTS

1/4 cup soy sauce
 2 tablespoons Worcestershire sauce
 2 tablespoons dark brown sugar
 1 teaspoon ground black pepper
 1 teaspoon garlic powder
 1 teaspoon onion powder
 1 teaspoon paprika
 2 teaspoons kosher salt
 1 pound uncooked beef eye of round, cut in 1/4-inch slices

DIRECTIONS

- 1 Whisk together all ingredients, except beef. Place mixture into large resealable plastic bag.
- 2 Add beef to bag and rub to coat. Marinate in refrigerator for 8 hours or overnight.
- 3 Strain meat; discard excess marinade.
- 4 Remove the crisper plate from the basket. Lay half the sliced meat flat on the bottom of the basket in one layer. Place the crisper plate on top of the meat. Place remaining meat on the crisper plate.
- 5 Insert basket in unit. Select DEHYDRATE, set temperature to 150°F, and set time to 7 hours. Select START/PAUSE to begin. Check after 5 hours, then cook until desired texture is reached.
- 6 When cooking is complete, remove jerky and store in an airtight container.

FRENCH TOAST BREAD PUDDING

PREP: 10 MINUTES | **CHILL:** 30 MINUTES-8 HOURS
COOK: 40 MINUTES | **MAKES:** 4-6 SERVINGS

INGREDIENTS

4 eggs
 ¾ cup heavy cream
 1 tablespoon sugar
 2 teaspoons orange liqueur
 1 teaspoon kosher salt
 ¼ teaspoon ground cloves
 9 precooked pecan sticky
 or cinnamon buns
 (2 ¼ ounces each),
 cut in quarters
 ½ cup dried cherries

DIRECTIONS

- 1 In a large mixing bowl, whisk together eggs, heavy cream, and sugar until smooth. Add orange liqueur, salt, and ground cloves and whisk to incorporate.
- 2 Add sticky buns and cherries to the egg mixture and liberally coat. Cover the bowl and refrigerate for 30 minutes to 8 hours.
- 3 Remove the crisper plate from the basket and insert basket in unit. Preheat the unit by selecting ROAST, setting the temperature to 400°F, and setting the time to 3 minutes. Select START/PAUSE to begin.
- 4 After 3 minutes, remove the basket and spray liberally with cooking spray. Pour the bread mixture directly into the bottom of the basket. Pat the mixture down evenly using a spatula; reinsert basket.
- 5 Select ROAST, set temperature to 325°F, and set time to 45 minutes. Select START/PAUSE to begin.
- 6 After 30 minutes, select START/PAUSE to pause cooking. Remove basket from unit, and cover the surface of bread pudding with aluminum foil to allow the eggs to fully set without burning the tops. Reinsert basket and select START/PAUSE to resume cooking.
- 7 Cooking is complete when internal temperature reaches 160°F. Remove basket and let bread pudding cool for 10 minutes before serving.

BACON & PEPPER BREAKFAST HASH

PREP: 15 MINUTES | **COOK:** 43-45 MINUTES | **MAKES:** 4 SERVINGS

INGREDIENTS

½ package (8 ounces) uncooked
 bacon, cut in ¼-inch pieces
 1 small yellow onion,
 peeled, diced
 1 red bell pepper, diced
 2 russet potatoes, peeled, diced
 1 teaspoon paprika
 1 teaspoon black pepper,
 plus more for seasoning
 1 teaspoon celery or garlic salt
 1 teaspoon kosher salt,
 plus more for seasoning
 4 eggs

DIRECTIONS

- 1 Remove the crisper plate from the basket and insert basket in unit. Preheat the unit by selecting ROAST, setting the temperature to 300°F, and setting the time to 3 minutes. Select START/PAUSE to begin.
- 2 After 3 minutes, add bacon to the basket. Reinsert basket. Select ROAST, set temperature to 300°F, and set time to 45 minutes. Select START/PAUSE to begin. Cook for 5 minutes, or until bacon is crispy, stirring occasionally.
- 3 After 5 minutes, select START/PAUSE to pause cooking. Remove basket from unit and add the onion, pepper, potatoes, and spices. Stir to incorporate. Reinsert basket and select START/PAUSE to resume cooking.
- 4 Cook for 35 minutes, stirring occasionally, until potatoes are cooked through and golden brown.
- 5 Once vegetables are browned, select START/PAUSE to pause cooking. Remove basket from unit, and crack eggs onto the surface of the hash and season with additional salt and pepper, to taste. Reinsert basket and select START/PAUSE to resume cooking.
- 6 Cook for 3 to 5 minutes, or until eggs are cooked to desired doneness. Serve immediately.

ROASTED PORK LOIN WITH VEGETABLES

PREP: 15 MINUTES | **COOK:** 40 MINUTES | **MAKES:** 2 SERVINGS

INGREDIENTS

1 medium zucchini, cut in 1-inch pieces
 1 medium yellow squash, cut in 1-inch pieces
 1 red onion, peeled, cut in eighths
 3 teaspoons kosher salt, divided
 3 teaspoons ground black pepper, divided
 2 teaspoons fresh oregano, diced
 1 tablespoon olive oil
 1 uncooked pork loin roast (24 ounces)

DIRECTIONS

- 1 In a large mixing bowl, toss zucchini, squash, and onion (making sure to separate the onion layers) with 1 teaspoon salt, 1 teaspoon pepper, oregano, and olive oil. Season the pork loin on all sides with the remaining salt and pepper.
- 2 Insert crisper plate in basket and basket in unit. Preheat the unit by selecting ROAST, setting the temperature to 325°F, and setting the time to 3 minutes. Select START/PAUSE to begin.
- 3 After 3 minutes, place vegetables on the crisper plate. Lay the pork, fat-side down, on top of the vegetables; reinsert basket.
- 4 Select ROAST, set temperature to 325°F, and set time to 40 minutes. Select START/PAUSE to begin.
- 5 After 20 minutes, select START/PAUSE to pause cooking. Remove basket from unit and flip pork. Reinsert basket and select START/PAUSE to resume cooking.
- 6 Cooking is complete when internal temperature reaches 145°F. Remove basket and let the pork cool for 5 to 10 minutes before serving.

SPICE-RUBBED CHICKEN BREASTS WITH CHIMICHURRI

PREP: 15 MINUTES | **COOK:** 35 MINUTES | **MAKES:** 2 SERVINGS

INGREDIENTS

1 tablespoon kosher salt
 1 tablespoon ground paprika
 1 tablespoon chili powder
 1 tablespoon ground fennel
 1 teaspoon fresh cracked black pepper
 1 teaspoon onion powder
 1 teaspoon garlic powder
 1 teaspoon ground cumin
 2 uncooked bone-in, skin-on chicken breasts (3/4-1 1/4 pounds each)

CHIMICHURRI

1/4 cup olive oil
 1/2 bunch fresh cilantro
 1/2 bunch fresh parsley
 1 shallot, peeled, cut in quarters
 4 cloves garlic, peeled
 Zest and juice of 1 lemon
 1 teaspoon kosher salt

DIRECTIONS

- 1 In a small mixing bowl, stir together all dried spices.
- 2 Pat the chicken breasts dry and season them liberally on all sides with spice mixture.
- 3 Insert crisper plate in basket and basket in unit. Preheat the unit by selecting ROAST, setting the temperature to 300°F, and setting the time to 3 minutes. Select START/PAUSE to begin.
- 4 After 3 minutes, place chicken in basket; reinsert basket. Select ROAST, set temperature to 300°F, and set time to 35 minutes. Select START/PAUSE to begin.
- 5 While chicken is cooking, combine the chimichurri ingredients in a food processor and process until finely minced, being careful not to over-process.
- 6 Cooking is complete when internal temperature reaches 165°F. Remove basket and let chicken cool for 5 minutes, then serve with a generous amount of chimichurri.

LEMON & HERB PANKO CRUSTED COD

PREP: 5 MINUTES | **COOK:** 12 MINUTES | **MAKES:** 2 SERVINGS

INGREDIENTS

2 uncooked cod fillets
(6 ounces each)
3 teaspoons kosher salt, divided
 $\frac{3}{4}$ cup panko bread crumbs
2 tablespoons butter, melted
 $\frac{1}{4}$ cup fresh parsley, minced
Zest and juice of 1 lemon

DIRECTIONS

- 1 Season each cod fillet on all sides with 1 teaspoon salt.
- 2 In a mixing bowl, stir together bread crumbs, butter, parsley, lemon zest and juice, and remaining 1 teaspoon salt. Mix thoroughly so the bread crumbs are coated with lemon and butter.
- 3 Generously pack the top of each cod fillet with seasoned breading.
- 4 Insert crisper plate in basket and basket in unit. Preheat the unit by selecting AIR FRY, setting the temperature to 360°F, and setting the time to 3 minutes. Select START/PAUSE to begin.
- 5 After 3 minutes, place the fillets, breaded side up, in the basket. Insert basket in unit.
- 6 Select AIR FRY, set temperature to 360°F, and set time to 12 minutes. Select START/PAUSE to begin.
- 7 Cooking is complete when internal temperature reaches 145°F. Remove fillets and serve immediately.

BAKED APPLES

PREP: 5 MINUTES | **COOK:** 45 MINUTES | **MAKES:** 4 SERVINGS

INGREDIENTS

2 apples (Fuji, Gala, or other baking apples), cut in half, core removed, skin left on
Juice of 1 lemon
4 teaspoons light brown sugar
 $\frac{1}{2}$ stick ($\frac{1}{4}$ cup) butter, cut in 16 pieces
8 teaspoons granulated sugar

TOPPINGS

Vanilla ice cream
Carmel syrup
Chopped peanuts
Crushed vanilla wafers
Crumbled graham crackers

DIRECTIONS

- 1 Pierce each apple half with a fork 6 times.
- 2 Insert crisper plate in basket and basket in unit. Preheat unit by selecting ROAST, setting the temperature to 325°F, and setting the time to 3 minutes. Select START /PAUSE to begin.
- 3 Place aluminum foil into the basket, over crisper plate. Place apple halves onto foil, cut-side up. Sprinkle with lemon juice and brown sugar and top each apple half with 4 pieces of butter.
- 4 Select ROAST, set temperature to 325°F, and set time to 45 minutes. Press START /PAUSE to begin.
- 5 After 25 minutes, select START /PAUSE to pause cooking. Remove basket from unit and sprinkle granulated sugar on top of the apples. Reinsert basket and select START /PAUSE to resume cooking for another 20 minutes, or until centers of apples are softened. 6 When cooking is complete, serve apples with your favorite toppings.

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