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









10 delicious recipes







Your Guide to Nutrient Extraction^{*}

Welcome to the Ninja® Nutri-Blender Inspiration Guide. It's here to help you start creating countless posibilities of nutrient-rich smoothies and frozen drinks.

For more exciting delicious recipes, visit ninjakitchen.com

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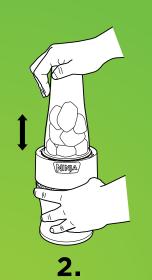






Quick assembly and blending





Flip the cup upside down and install on base. Push down on the cup to pulse or blend.



When blending is complete lift the cup off the base. Remove the blades by twisting counter-clockwise, and add the spout lid to take on-the-go.

Load it up

Do not go past the MAX LIQUID line when loading the cup.

Overfilling ingredients may harm the unit when in use. If you feel resistance when attaching the Pro Extractor Blades[®] Assembly to the cup, remove some ingredients.





TOP O' THE MORNIN'

PREP: 5 MINUTES CONTAINER: 20-OUNCE NINJA* CUP MAKES: 1 SERVING

INGREDIENTS

1 1/2 small ripe bananas, cut in 1-inch pieces
1 orange, peeled, cut in quarters, seeds removed
1 cup unsweetened almond milk
1 scoop protein powder
1/2 teaspoon ground cinnamon
2/3 cup ice

- 1 Place all ingredients into the 20-ounce Ninja Cup in the order listed.
- 2 BLEND until smooth.
- **3** Remove blades from cup after blending.



BRIGHT SIDE MOCHA SHAKE

PREP: 5 MINUTES CONTAINER: 20-OUNCE NINJA* CUP MAKES: 1 SERVING

INGREDIENTS

1 small ripe banana cut in 1-inch pieces
1/3 cup brewed coffee, chilled
2/3 cup unsweetened almond milk
1 tablespoon agave nectar
2 tablespoons almond butter
2 teaspoons unsweetened cocoa powder
Dash salt
1 1/2 cups ice

DIRECTIONS

- 1 Place all ingredients into the 20-ounce Ninja Cup in the order listed.
- 2 BLEND until smooth.
- **3** Remove blades from cup after blending.

DO NOT BLEND HOT INGREDIENTS.



TRAIL MIX IN A GLASS

PREP: 5 MINUTES CONTAINER: 20-OUNCE NINJA* CUP MAKES: 1 SERVING

INGREDIENTS

1/4 cup raw unsalted almonds
3 tablespoons raw unsalted pumpkin seeds
1 tablespoon raw sesame seeds
3 tablespoons dried cranberries
3 tablespoons pomegranate juice
1 1/4 cups unsweetened vanilla almond milk
2 tablespoons honey
2/3 cups ice

- 1 Place all ingredients into the 20-ounce Ninja Cup in the order listed.
- 2 BLEND until smooth.
- **3** Remove blades from cup after blending.



COCONUT MANGO ENERGYADE

PREP: 5 MINUTES CONTAINER: 20-OUNCE NINJA* CUP MAKES: 1 SERVING

INGREDIENTS

1/3 cup mango chunks8 fresh mint leaves2 cups coconut water

- 1 Place all ingredients into the 20-ounce Ninja Cup in the order listed.
- 2 BLEND until smooth.
- **3** Remove blades from cup after blending.



POWERBALL

PREP: 5 MINUTES CONTAINER: 20-OUNCE NINJA* CUP MAKES: 1 SERVING

INGREDIENTS

1 small ripe banana, cut in 1-inch pieces
 1 cup unsweetened coconut milk
 1 teaspoon unsweetened cocoa powder
 1 cup frozen blueberries

- 1 Place all ingredients into the 20-ounce Ninja Cup in the order listed.
- 2 BLEND until smooth.
- **3** Remove blades from cup after blending.



BERRY TROPICAL SMOOTHIE

PREP: 5 MINUTES CONTAINER: 20-OUNCE NINJA* CUP MAKES: 1 SERVING

INGREDIENTS

1/3 cup pineapple chunks
1/3 cup mango chunks
1/3 cup strawberries, hulled, cut in quarters
1/3 cup blueberries
1/3 cup baby spinach
1/2 cup water
1/3 cup ice

- 1 Place all ingredients into the 20-ounce Ninja Cup in the order listed.
- 2 BLEND until smooth.
- **3** Remove blades from cup after blending.



STRAWBERRY MELON BLAST

PREP: 5 MINUTES CONTAINER: 20-OUNCE NINJA® CUP MAKES: 1 SERVING

INGREDIENTS

1/2 medium cucumber (about a 4-inch piece), peeled, cut in 1-inch pieces6 strawberries, hulled, cut in half

3/4 cup cantaloupe chunks 1/3 cup ice

DIRECTIONS

- 1 Place all ingredients into the 20-ounce Ninja Cup in the order listed.
- 2 BLEND until smooth.
- **3** Remove blades from cup after blending.

TIP If you prefer a thinner smoothie, add more liquid.



SWEET & SPICY SPINACH

PREP: 5 MINUTES CONTAINER: 20-OUNCE NINJA* CUP MAKES: 1 SERVING

INGREDIENTS

1 green apple, cored, cut in quarters 1/2 lemon, peeled, seeds removed 1/2-inch piece fresh ginger, peeled 1/2 cup baby spinach 1/2 cup apple juice 1 tablespoon agave nectar or honey 1/4 cup water 1/3 cup ice

- 1 Place all ingredients into the 20-ounce Ninja Cup in the order listed.
- 2 BLEND until smooth.
- **3** Remove blades from cup after blending.



KIWI COOLER

PREP: 5 MINUTES CONTAINER: 20-OUNCE NINJA* CUP MAKES: 1 SERVING

INGREDIENTS

1 small celery stalk (approx. 10 inches long), cut in 1-inch pieces

 $^{2}/_{3}$ cup green cabbage, chopped

3 dates, pits removed 1 ripe kiwi, peeled

²/₃ cup baby spinach

1 cup hazelnut milk

²/₃ cup ice

- 1 Place all ingredients into the 20-ounce Ninja Cup in the order listed.
- 2 BLEND until smooth.
- **3** Remove blades from cup after blending.



LEAN GREEN NINJA

PREP: 5 MINUTES CONTAINER: 20-OUNCE NINJA* CUP MAKES: 1 SERVING

INGREDIENTS

1/3 cup pineapple chunks
1/3 cup mango chunks
1 small ripe banana, cut in 1-inch pieces
1/3 cup kale leaves
1/3 cup baby spinach
3/4 cup coconut water
1/3 cup ice

- 1 Place all ingredients into the 20-ounce Ninja Cup in the order listed.
- 2 BLEND until smooth.
- **3** Remove blades from cup after blending.

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