

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



**NINJA**  
**PROFESSIONAL**  
**FOOD PROCESSOR**  
**10 QUICK & EASY RECIPES**

WITH AUTO-IQ®



# FOOD PREP, PERFECTED.

Welcome to the Ninja® Professional Food Processor inspiration guide. From here you're just a few pages away from recipes, tips, tricks, and helpful hints to help you make everything from restaurant-quality salsas and smooth purees to salads, pizza, and cookies. Now let's get prepping!



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# HOMEMADE FRUIT LEATHER

**PREP:** 5 MINUTES

**COOK:** 6-8 HOURS

**MAKES:** 6 SERVINGS

## INGREDIENTS

3 cups fresh strawberries, stems removed  
Agave nectar, to taste

## DIRECTIONS

- 1 Preheat oven to 185°F.
- 2 Line a baking pan with plastic wrap and set aside.
- 3 Install the chopping blade in the Precision Processor® Bowl. Place strawberries and agave nectar in the bowl. Install the lid, then select HIGH and run until program is complete.
- 4 Pour strawberry mixture onto the prepared pan in an even layer, leaving a 1 1/2-inch border. Place pan in oven and bake until dry to the touch, about 6 to 8 hours.
- 5 Remove pan from oven and flip onto parchment paper. Remove plastic wrap.
- 6 Trim edges and cut lengthwise into 6 strips and roll up. Store in an airtight container.

CHOPPING  
BLADE





# CRANBERRY OAT PROTEIN BARS

**PREP:** 5 MINUTES

**CHILL:** 1 HOUR

**MAKES:** 6 SERVINGS

## INGREDIENTS

- 1 cup rolled oats
- 1/2 cup almond butter
- 8 dates, pits removed
- 1/2 cup dried cranberries
- 2 tablespoons chia seeds
- 2 tablespoons flax seeds
- 1/4 cup room-temperature water
- 1/2 cup white chocolate chips
- 1/4 cup coconut flakes, unsweetened

## DIRECTIONS

- 1 Install the chopping blade in the Precision Processor® Bowl. Place all ingredients, except coconut flakes, in the bowl. Install the lid, then select HIGH until a sticky dough forms.
- 2 Line a baking pan with parchment paper and place mixture on it. Form mixture into a 1/2-inch thick rectangle.
- 3 Top with coconut flakes and place in refrigerator to chill for 1 hour.
- 4 Cut into 6 bars and serve, or store in an air-tight container in the refrigerator up to a week.

CHOPPING  
BLADE





# ASIAN SLAW WITH GINGER PEANUT DRESSING

**PREP:** 15 MINUTES

**MAKES:** 10-12 SERVINGS

## INGREDIENTS

### SLAW

- ¾ cup roasted peanuts
- 1 bunch green onions, thinly sliced
- 2 cups cilantro, roughly chopped
- ½ head red cabbage, cut in 1½-inch strips
- ½ head Napa cabbage, cut in 1½-inch strips
- 1 red bell pepper, cut in 4 pieces
- 2 large carrots, peeled, ends trimmed, cut in half
- 1½ tablespoons white sesame seeds

### DRESSING

- 6 tablespoons rice wine vinegar
- 3 tablespoons vegetable oil
- 1 tablespoon sesame oil
- 5 tablespoons peanut butter
- 3 tablespoons brown sugar
- 3 tablespoons soy sauce
- 1½ inch piece of ginger, rough chopped
- 4 cloves garlic, peeled

CHOPPING  
BLADE



SLICING/  
SHREDDING  
DISC



## DIRECTIONS

- 1 Install the chopping blade in the Precision Processor® Bowl. Place peanuts in the bowl. Install the lid, then select CHOP. Once the program has completed, run the CHOP program again. Transfer chopped peanuts to a large bowl. Add green onions and cilantro to the peanuts.
- 2 Remove the chopping blade from the bowl and install the disc spindle in the bowl. Place the reversible disc, slicing side up, on the spindle. Install feed chute lid and place red cabbage in feed chute. Select DISC, then use the pusher to push cabbage through the chute. When all cabbage is sliced, stop program and transfer cabbage to the bowl with the peanuts, green onions, and cilantro.
- 3 Repeat Step 2 with Napa cabbage and red bell pepper.
- 4 Repeat step 2 with the carrots, but this time install the disc with the shredding side up.
- 5 Install the chopping blade in the Precision Processor Bowl. Place all dressing ingredients in the bowl. Install the lid, then select HIGH and run until program is complete.
- 6 Pour dressing over slaw and toss to mix.
- 7 Sprinkle with sesame seeds and serve.



# GARLIC NAAN

**PREP:** 15 MINUTES

**RISE:** 1 HOUR 20 MINUTES

**COOK:** 6-12 MINUTES

**MAKES:** 6 SERVINGS

## INGREDIENTS

2 teaspoons active dry yeast

1 teaspoon granulated sugar

1/2 cup warm water

2 cups all-purpose flour

3 tablespoons Greek style yogurt

Pinch of kosher salt

1/2 cup fresh cilantro

2 cloves garlic, peeled

1/2 stick (1/4 cup) butter, melted

2 tablespoons canola oil

DOUGH  
BLADE



CHOPPING  
BLADE



## DIRECTIONS

- 1 Install the dough blade in the Precision Processor® Bowl. Add yeast, sugar and warm water and allow to sit for 10 minutes.
- 2 Add flour, greek yogurt and salt to the bowl and select DOUGH.
- 3 Once processing is complete, form into a dough ball. Then, transfer dough ball into a greased bowl and cover with plastic wrap. Allow to rise for an hour, or until dough has doubled in size.
- 4 Once dough ball has risen, remove from the bowl and cut into 6 pieces. Roll each piece into a ball and cover with a damp towel. Allow to rise for another 20 minutes.
- 5 While dough is rising, clean the bowl, then install the chopping blade in it. Add the cilantro and garlic and select CHOP. Once the program has completed, run the CHOP program again. Add chopped ingredients to melted butter and set aside.
- 6 After 20 minutes has passed, roll each ball into a 1/4 inch thick oval shape. Heat a sauté pan over medium heat with oil and cook each piece for 1 to 2 minutes per side or until golden brown.
- 7 Brush with butter mixture and serve immediately.



# BUILD-YOUR-OWN CALZONE

**PREP:** 20 MINUTES

**RISE:** 45 MINUTES

**BAKE:** 20-25 MINUTES

**MAKES:** 8-12 SERVINGS

## INGREDIENTS

### DOUGH

- 2 ¼ teaspoons active dry yeast
- 1 ½ teaspoons granulated sugar
- 1 ¼ cup warm water (110°-115°F)
- ½ cup olive oil
- 4 cups all-purpose flour
- 1 teaspoon kosher salt
- 1 egg, whisked

### SAUCE

- 1 can (14 ounces) whole peeled tomatoes
- 1 can (14 ounces) fire-roasted tomatoes with garlic
- 2 tablespoons Italian seasoning
- ½ teaspoon crushed red pepper
- 1 teaspoon granulated sugar
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper

### FILLINGS

- 2 bags (8 ounces each) shredded mozzarella cheese
- 1 orange bell pepper, julienned
- 1 small red onion, peeled, ends trimmed, julienned
- 1 bag (8 ounces) sliced pepperoni

DOUGH  
BLADE



CHOPPING  
BLADE



## DIRECTIONS

- 1 Install the dough blade in the Precision Processor® Bowl. Place the yeast, sugar, and warm water in the bowl and allow to sit for 5 minutes.
- 2 After 5 minutes, add the olive oil, flour, and salt. Install the lid, then select DOUGH.
- 3 Remove dough ball and place in a lightly oiled bowl. Cover loosely with plastic wrap and allow to rise for 45 minutes or until dough has doubled in size.
- 4 While dough is rising, clean the bowl, then install the chopping blade in it. Place all sauce ingredients in the bowl. Install the lid, then select HIGH and run until program is complete. Transfer sauce to a mixing bowl and set aside.
- 5 Once dough ball has risen, preheat oven to 425°F. Line 2 baking pans with parchment paper and set aside.
- 6 Cut dough ball in half. Lightly flour each ball and use a rolling pin to roll each into a 12-inch disc. Place on the prepared pans.
- 7 Place a ½ cup sauce on each round and spread sauce on the bottom half only, leaving a 1 ½-inch border around the edge.
- 8 Top sauce with cheese and fillings, then fold exposed dough over toppings to form a half-moon shape.
- 9 Press edges of dough together to seal, brush with whisked egg mixture, and cut 3 slits in the top of each calzone with a sharp knife.
- 10 Place pans in oven and bake for 20 to 25 minutes or until golden brown.
- 11 Allow to cool then slice and serve.



# VEGETABLE CASSEROLE

**PREP:** 20 MINUTES

**COOK:** 30 MINUTES

**MAKES:** 6-8 SERVINGS

## INGREDIENTS

1 jar (23 ounces) roasted garlic tomato sauce

1 large zucchini, cut in half lengthwise, ends trimmed

1 large summer squash, cut in half lengthwise, ends trimmed

1 large Japanese eggplant, cut in half lengthwise, ends trimmed

4 Roma tomatoes, ends trimmed

2 tablespoons fresh oregano, minced

2 tablespoons fresh thyme, minced

2 tablespoons olive oil

Kosher salt, as desired

Ground black pepper, as desired

1 pound fresh mozzarella cheese, cut in quarters lengthwise, then sliced into 1/4-inch thick pieces

1 block (4 ounces) Parmesan cheese

SLICING/  
SHREDDING  
DISC



## DIRECTIONS

- 1 Preheat oven to 375°. Pour tomato sauce into a 14-inch baking dish and set aside.
- 2 Install the disc spindle in the Precision Processor® Bowl. Place the reversible disc, slicing side up, on the spindle. Install the feed chute lid and place zucchini in feed chute. Select DISC, then use the pusher to push zucchini through the chute. Repeat this process with the summer squash, eggplant, and tomatoes and transfer to a bowl.
- 3 Add oregano, thyme, olive oil, salt, and pepper to the bowl and toss to coat.
- 4 Clean the processor bowl, then flip reversible disc to the shredding side up on the spindle. Install the feed chute lid and place Parmesan cheese in feed chute. Select DISC, then use the pusher to push parmesan through the chute.
- 5 Working in a circular motion, layer the mozzarella cheese and vegetables on top of each other in alternating order over tomato sauce in baking dish. Place in oven and allow to cook for 20 minutes.
- 6 After 20 minutes, increase the temperature to 425°F. Sprinkle the shredded Parmesan cheese on top and allow to cook for another 10 minutes.





# TRADITIONAL BASIL PESTO

**PREP:** 5 MINUTES

**MAKES:** 4 CUPS

## INGREDIENTS

1 block (12 ounces) Parmesan cheese

4 cups fresh basil, stems removed

1 cup pine nuts

4 cloves garlic, peeled

½ teaspoon lemon juice

1 teaspoon kosher salt

1 teaspoon ground black pepper

¾ cup olive oil

SLICING/  
SHREDDING  
DISC



CHOPPING  
BLADE



## DIRECTIONS

- 1** Install the disc spindle in the Precision Processor® Bowl. Place the reversible disc, shredding side up, on the spindle. Install the feed chute lid and place Parmesan cheese in feed chute. Select DISC, then use the pusher to push Parmesan through the chute.
- 2** Remove feed chute lid, disc, and spindle from bowl, and install the chopping blade in the bowl. Add remaining ingredients, then install the feed chute lid. Select HIGH and run until program is complete.
- 3** Store in an airtight container in the refrigerator.



# STRAWBERRY THUMBPRINT COOKIES

**PREP:** 15 MINUTES

**CHILL:** 10 MINUTES

**BAKE:** 8-10 MINUTES

**MAKES:** 24 COOKIES

## INGREDIENTS

2 sticks (1 cup) unsalted butter, cut in cubes, softened

1 1/2 cups granulated sugar

2 teaspoons vanilla extract

1 egg

1 teaspoon baking soda

1/2 teaspoon baking powder

1/4 teaspoon kosher salt

2 1/4 cups all-purpose flour

1/3 cup store-bought strawberry jam

## DIRECTIONS

- 1 Preheat oven to 350°F. Line a cookie sheet with parchment paper and set aside.
- 2 Install the dough blade in the Precision Processor® bowl. Place butter, sugar, vanilla extract, and egg in the bowl. Install the lid, then select DOUGH.
- 3 When program is complete, remove lid and add baking soda, baking powder, salt, and flour to the bowl. Return lid to bowl, and press DOUGH again.
- 4 When processing is complete, remove dough from bowl and place in refrigerator. Allow to chill for 10 minutes.
- 5 After 10 minutes, roll dough into 24 1-inch balls and place them on the prepared pan 2 inches apart.
- 6 Press a thumbprint into each dough ball to create a well. Using a spoon, fill each well with 1/2 teaspoon jam.
- 7 Place pan in oven and bake for 8 to 10 minutes.
- 8 Remove from oven and allow cookies to cool before serving.



# MIXED BERRY TART

**PREP:** 15 MINUTES

**BAKE:** 30-45 MINUTES

**MAKES:** 6 SERVINGS

## INGREDIENTS

### DOUGH

1 ¼ cup all-purpose flour

½ teaspoon kosher salt

6 tablespoons unsalted butter, cold, cut in cubes

¼ cup cold water

¼ cup milk, for brushing

### FILLING

2 cups blueberries

2 cups blackberries

2 tablespoons all-purpose flour

1 tablespoon corn starch

⅓ cup granulated sugar, plus more for dusting

## DIRECTIONS

- 1 Preheat oven to 400°F. Line a baking pan with parchment paper and set aside.
- 2 Install the dough blade in the Precision Processor® Bowl. Place all dough ingredients except milk in the bowl. Install the lid, then select DOUGH.
- 3 Remove dough from bowl, wrap it in plastic wrap, and place it in the refrigerator while preparing the filling.
- 4 Place berries in a mixing bowl and mash gently with a fork. Add remaining filling ingredients to the bowl and mix to combine; set aside.
- 5 Remove dough from refrigerator. Lightly flour a clean work surface, then roll dough into a 12-inch wide round.
- 6 Place dough on the prepared pan. Spoon filling into the center of the dough, leaving a 2-inch border around the edge.
- 7 Fold dough over the filling about 1-inch, working in a circular motion. Pinch dough together at the seams, then brush exposed dough with milk and sprinkle with sugar.
- 8 Place pan in oven and bake until crust is golden brown, about 30 to 45 minutes.
- 9 When cooking is complete, allow to cool slightly before slicing and serve with vanilla ice cream.



# NO-BAKE KEY LIME CHEESECAKE

**PREP:** 15 MINUTES

**CHILL:** 2 HOURS

**MAKES:** 12 SERVINGS

## INGREDIENTS

### CRUST

Cooking spray

16 graham crackers, broken in half

1 1/2 sticks (3/4 cup) butter, melted

### FILLING

2 packages (8 ounces each) cream cheese, cut in cubes, softened

1 cup confectioners sugar

2/3 cup lime juice

1/2 teaspoon vanilla extract

3/4 cup heavy cream

CHOPPING  
BLADE



DOUGH  
BLADE



## DIRECTIONS

- 1 Lightly spray a 9x9-inch pan or 9-inch round pan with cooking spray and line with parchment paper, then set aside.
- 2 Install the chopping blade in the Precision Processor® Bowl. Place graham crackers in the bowl. Install the lid, then select HIGH and run until the graham crackers resemble sand.
- 3 Remove lid and add melted butter to the graham crackers. Install the lid, then select LOW and run until mixture is evenly combined.
- 4 Transfer graham cracker mixture to the prepared pan. Spread into an even layer and press into pan to form a crust. Place in freezer while preparing the filling.
- 5 Clean the bowl, then install the dough blade in the bowl. Place all filling ingredients in it. Install the lid, then select HIGH and run until program is complete.
- 6 Pour filling over prepared crust and spread in an even layer.
- 7 Chill for at least 2 hours, then cut and serve.

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