











Cooking Cheat Sheet






PRESSURE

 <p>Fresh Boneless Chicken Breasts</p> <p>6 small or 4 large (2 lbs) 1 cup water HIGH for 8-10 mins Quick release</p>	 <p>Fresh Pork Shoulder</p> <p>4 lbs 1 cup water HIGH for 1 hour 30 mins Quick release</p>	 <p>Long-Grain White Rice*</p> <p>1 cup 1 cup water HIGH for 2 mins Natural release <small>*Rinse rice for best results.</small></p>	 <p>Brown Rice*</p> <p>1 cup 1 ¼ cups water HIGH for 15 mins Natural release <small>*Rinse rice for best results.</small></p>	 <p>Russet Potatoes (for mashing)</p> <p>2 lbs, peeled, cut in 1-inch thick slices ½ cup water HIGH for 6 mins Quick release</p>
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STEAM

 <p>Fresh Broccoli</p> <p>1 head, cut in florets Broil Rack in steam position 2 cups water 5-9 mins</p>	 <p>Fresh Corn on the Cob</p> <p>4 ears, whole, husks removed Broil Rack in steam position 2 cups water 4-9 mins</p>	 <p>Fresh Asparagus</p> <p>1 bunch, whole spears Broil Rack in steam position 2 cups water 7-15 mins</p>	 <p>Fresh Green Beans</p> <p>1 bag (12 oz) Broil Rack in steam position 2 cups water 6-12 mins</p>	 <p>Fresh Carrots</p> <p>1 lb, peeled, cut in 1-inch pieces Broil Rack in steam position 2 cups water 7-12 mins</p>
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AIR CRISP

 <p>Frozen Breaded Chicken Cutlets</p> <p>1 box (1 lb) Cook & Crisp™ Plate 390°F for 20 mins Flip halfway through</p>	 <p>Frozen Chicken Nuggets</p> <p>1 box (12 oz) Cook & Crisp Plate 390°F for 12 mins Shake halfway through</p>	 <p>Frozen Fries</p> <p>1 lb Cook & Crisp Plate 360°F for 19 mins Shake halfway through</p>	 <p>Fresh Burgers</p> <p>4 ground beef patties, 80% lean (¼ lb each) Cook & Crisp Plate 375°F for 8-10 mins Flip halfway through</p>	 <p>Fresh Brussels Sprouts</p> <p>1 lb, cut in half 1 tbsp oil Cook & Crisp Plate 390°F for 15-18 mins Shake halfway through</p>
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TenderCrisp

 <p>Fresh Whole Roast Chicken</p> <p>1 whole chicken (5 lbs) Cook & Crisp Plate ½ cup water Pressure HIGH for 22 mins Natural release 5 minutes, then quick release Pat dry and brush with oil/sauce Air Crisp 400°F for 8-18 mins</p>	 <p>Fresh St. Louis Ribs</p> <p>1 rack, cut in quarters Cook & Crisp Plate ½ cup water Pressure HIGH for 19 mins Quick release Pat dry and brush with oil/sauce Air Crisp 400°F for 10-15 mins</p>	 <p>Head of Cauliflower</p> <p>1 medium head, leaves removed Cook & Crisp Plate ½ cup water Pressure LOW for 3 mins Quick release Pat dry and brush with oil/seasoning Air Crisp 390°F for 10 mins</p>	 <p>Frozen Chicken Wings</p> <p>2 lbs frozen Cook & Crisp Plate ½ cup water Pressure HIGH for 5 mins Quick release Pat dry and brush with oil/sauce Air Crisp 390°F for 15-20 mins Shake halfway through</p>	 <p>Frozen New York Strip Steaks</p> <p>2 frozen NY strip steaks (12 oz each) Broil Rack in broil position ½ cup water Pressure HIGH for 2 mins Quick release Pat dry and brush with oil/sauce Broil for 13-16 mins</p>
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NINJA Get to know your Foodi

Welcome to the Foodi Family™. Follow this guide to create delicious TenderCrisp® meals in no time.

Here's what's in the box



Pressure Lid

Foodi

Removable Cooking Pot
Must always be inserted when Foodi is in use.

Cook & Crisp™ Plate
Use in the cooking pot for best air crisping results, and with TenderCrisp recipes like whole roasted chicken.

Broil Rack
Use in the cooking pot for steaming veggies or flip over to broil proteins.

15 Recipe Inspiration Guide

Cooking Cheat Sheet

Instruction Booklet

Why are there 2 lids?

We're glad you asked. The two-lid design allows you to pressure cook and crisp in the same pot.

Use both lids to unlock a world of delicious, **TenderCrisp** meals.



Pressure Lid
Pressure Cook
Steam
Slow Cook
Sear/Sauté
Yogurt

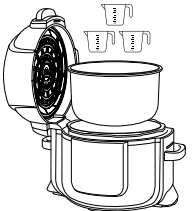


Crisping Lid
Air Crisp
Bake/Roast
Broil
Dehydrate

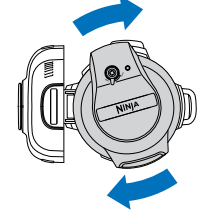


"Look Ma, No Lid"
Sear/Sauté


First time pressure cooking? Try this water test to practice with pressure.



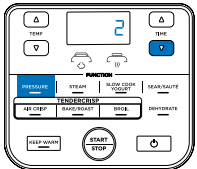
1. Add 3 cups water to cooking pot.




2. Lock Pressure Lid.



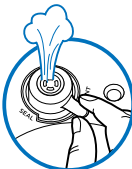
3. Turn valve to SEAL.



4. Push PRESSURE, select high (HI), set time to 2 minutes, and press START/STOP.



5. PRE and some steam release indicate pressure is building. When pressurized, countdown will begin.



6. When your Foodi beeps, turn valve to VENT for quick release.

Go to ninjakitchen.com for how-to videos

Now, let's get cooking 

Using your Foodi's functions

KEY TIPS =

FUNCTION	ACCESSORY REQUIRED	LID	TEMP/PRESSURE	TIME	BUILDING PRESSURE/TEMP	PRESSURE RELEASE
PRESSURE					 Wait for unit to build pressure	 Turn valve to VENT for quick release. When complete, unit will switch to Keep Warm and count up.
STEAM	Broil Rack		No temp adjustment available		 Wait for unit to come up to temp. When complete, unit will switch to Keep Warm and count up.	
SLOW COOK					 Wait for unit to come up to temp. When complete, unit will switch to Keep Warm and count up.	
YOGURT					 Unit will display "BOIL" while pasteurizing. When done, unit will beep and display "COOL".	 Once cooled, unit will prompt you to "ADD" and "STIR" cultures. Then press START/STOP to start incubating.
SEAR/SAUTÉ				No time adjustment available. Press START/STOP		

FUNCTION	ACCESSORY REQUIRED	LID	TEMP	TIME	SNEAK A PEEK	SHAKE/TOSS
AIR CRISP	Cook & Crisp™ Plate				 Lift the lid while cooking to check on food. Unit will automatically pause.	 Shake basket or toss with silicone-tipped tongs for even browning
BAKE/ROAST					 Lift the lid while cooking to check on food. Unit will automatically pause.	
BROIL	Broil Rack		No temp adjustment available		 Lift the lid while cooking to check on food. Unit will automatically pause.	
DEHYDRATE	Cook & Crisp Plate					

TenderCrisp® 101: Herb-Roasted Chicken

Use both lids to create a TenderCrisp take on this classic recipe.

PREP: 10 MINUTES | **TOTAL COOK TIME:** 66 MINUTES | **MAKES:** 6 SERVINGS
APPROX. PRESSURE BUILD: 10 MINUTES | **PRESSURE COOK:** 40 MINUTES
PRESSURE RELEASE: 1 MINUTE | **AIR CRISP:** 15 MINUTES

INGREDIENTS

- 1 whole fresh (not frozen) uncooked chicken (6-7 pounds)
- Juice of 2 lemons (1/4 cup lemon juice)
- 1/4 cup hot water
- 1/4 cup honey
- 2 tablespoons plus 2 teaspoons kosher salt, divided
- 1 tablespoon whole black peppercorns
- 5 sprigs fresh thyme
- 5 cloves garlic, peeled, smashed
- 1 tablespoon canola oil
- 2 teaspoons ground black pepper



Remove packet of giblets, if included in cavity of the chicken. Rinse chicken and tie legs together with cooking twine.



In a small bowl, mix together lemon juice, hot water, honey, and 2 tablespoons salt. Pour mixture into the pot. Place whole peppercorns, thyme, and garlic in the pot.



Place chicken on the Cook & Crisp™ Plate.



Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to high (HI). Set time to 40 minutes. Select START/STOP to begin.



When pressure cooking is complete, allow pressure to natural release for 5 minutes. After 5 minutes, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.



Brush chicken with canola oil or spray with cooking spray. Season with salt and pepper.



Close crisping lid. Select AIR CRISP, set temperature to 400°F, and set time to 15 minutes. Select START/STOP to begin. Cook until desired level of crispness is reached.



Cooking is complete when internal temperature reaches 165°F. Remove chicken from pot using the Ninja® roast lifters* (or 2 large serving forks). Let rest 10 minutes before serving.

*The Ninja roast lifters are sold separately on ninjaaccessories.com.