

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

NINJA®

MINI AIR FRYER QUICK START GUIDE

+ 5 IRRESISTIBLE RECIPES
+ COOKING CHARTS

USING YOUR 2 QUART MINI AIR FRYER

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

ROTATE DIAL CLOCKWISE TO SELECT TIME AND GET COOKING

ACCESSORY
REQUIRED



Crisper Plate

TEMP



Temp adjustment
is not available.

Traditional air frying
at 400°F

TIME



Select your desired
cooking time from
1-60 minutes

AIR FRY TIPS & TRICKS



SECURE YOUR FOOD

Keep light foods from being blown around by the fan by securing them with toothpicks.



DON'T OVERCROWD

Evenly arrange and space ingredients out to ensure consistent browning.



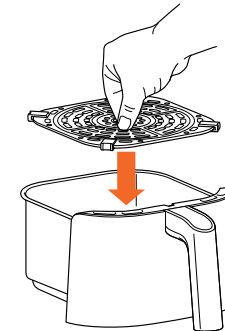
AVOID SMOKE

We recommend using Canola, Refined Coconut, Avocado, Vegetable, and Grapeseed oils. Avoid using Olive Oil, Butter, and Margarine.

We also recommend adding marinades within the last few minutes of cook cycle in order to prevent smoking.

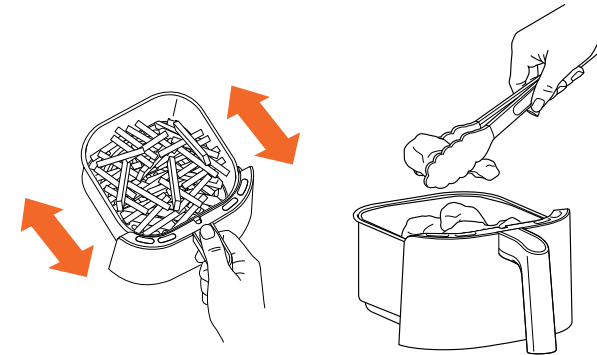
AIR FRY 101

For inspiring recipes and cooking charts, visit ninjakitchen.com.



CRISPER PLATE

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



SHAKE OR TOSS

For best results, frequently shake your food or toss it with silicone-tipped tongs to get it as crispy as you'd like.

PARMESAN GARLIC FRIES

PREP: 5 MINUTES | **COOK:** 25 MINUTES | **MAKES:** 1 SERVING

INGREDIENTS

1/2 pound frozen shoestring fries

1 teaspoon minced garlic

1 tablespoon unsalted butter, melted

2 tablespoons grated Parmesan cheese

1/2 teaspoon fresh parsley, finely chopped

DIRECTIONS

- 1 Install crisper plate in basket, then place fries on crisper plate and insert basket in unit.
- 2 To begin cooking, turn dial clockwise to 25 minutes.
- 3 After 15 minutes, remove basket and shake fries vigorously for 5 seconds, then reinsert basket to resume cooking.
- 4 While the fries cook, add the garlic and melted butter to a small bowl and stir to combine.
- 5 After 5 minutes, remove basket and pour butter mixture over the fries. Toss fries in basket until evenly coated in butter mixture, then reinsert basket to resume cooking.
- 6 When cooking is complete, sprinkle fries in basket with Parmesan cheese and toss to coat. Garnish with parsley and serve warm.



BUFFALO CAULIFLOWER

PREP: 5 MINUTES | **COOK:** 25 MINUTES | **MAKES:** 1 SERVING

INGREDIENTS

1/2 head cauliflower, cut in 1-inch florets

1 tablespoon cornstarch

Nonstick cooking spray

1/4 cup Buffalo sauce

DIRECTIONS

- 1 Install crisper plate in basket.
- 2 In a large bowl, add the cauliflower and cornstarch. Toss until evenly coated, then spray with cooking spray, coating all sides.
- 3 Transfer cauliflower to basket, then insert basket in unit.
- 4 To begin cooking, turn dial clockwise to 25 minutes.
- 5 After 13 minutes, remove basket and shake cauliflower vigorously for 5 seconds, then reinsert basket to resume cooking.
- 6 When cooking is complete, toss cauliflower with Buffalo sauce and serve warm.



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

LOADED POTATO SKINS

PREP: 1 MINUTES | **COOK:** 45 MINUTES | **MAKES:** 1 SERVING

INGREDIENTS

1 medium russet potato, pierced 4 times with a fork
1/2 cup shredded cheddar cheese
2 tablespoons bacon bits

TOPPINGS (optional)

Sour cream
Chopped scallions

DIRECTIONS

- 1 Install crisper plate in basket, then place potato on crisper plate and insert basket in unit.
- 2 To begin cooking, turn dial clockwise to 40 minutes.
- 3 When cooking is complete, remove potato from basket and cool for 10 minutes.
- 4 While potato is cooling, add the cheese and bacon bits to a medium bowl.
- 5 After 10 minutes, remove basket and cut potato in half lengthwise. Scoop out the cooked flesh of the potato, leaving 1/2-inch border. Discard the flesh or save for a later use. Fill empty cavity of potato halves with bacon and cheese mixture.
- 6 Place the loaded potato skins back on the crisper plate, then insert basket in unit.
- 7 To begin cooking, turn dial clockwise to 5 minutes.
- 8 When cooking is complete, remove loaded potato skins. Serve warm with sour cream and scallions as desired.



TERIYAKI WINGS

PREP: 5 MINUTES | **COOK:** 23 MINUTES | **MAKES:** 1 SERVING

INGREDIENTS

3/4 pound chicken wings (drumettes and flats)
1/4 cup teriyaki sauce
1 teaspoon chives, chopped

DIRECTIONS

- 1 Install crisper plate in basket, then place wings on crisper plate and insert basket in unit.
- 2 To begin cooking, turn dial clockwise to 23 minutes.
- 3 After 13 minutes, remove basket and flip wings with silicone-tipped tongs, then reinsert basket to resume cooking.
- 4 When cooking is complete, transfer wings to a medium bowl. Add teriyaki sauce and toss to coat. Garnish with chives and serve warm.



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

GRILLED CHEESE

PREP: 5 MINUTES | **COOK:** 12 MINUTES | **MAKES:** 1 SERVING

INGREDIENTS

2 slices white bread
3 slices American cheese
1 tablespoon mayonnaise,
divided

FILLINGS (optional)

2 slices deli ham
2 slices deli turkey
1/2 Roma tomato, thinly sliced
1 tablespoon pickled jalapeños,
diced

DIRECTIONS

- 1** Place cheese on both slices of bread, topping cheese with fillings as desired. Close the sandwich and spread mayonnaise evenly on each side of assembled sandwich.
- 2** Install crisper plate in basket, then place sandwich on crisper plate and insert basket in unit.
- 3** To begin cooking, turn dial clockwise to 12 minutes.
- 4** After 6 minutes, use a nonstick spatula to flip the sandwich, then reinsert basket to resume cooking.
- 5** When cooking is complete, remove sandwich from basket. Cut in half and serve warm.



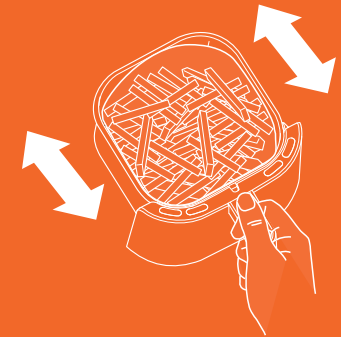
Air Fry Cooking Chart

INGREDIENT	AMOUNT	PREPARATION	TOSS IN OIL	TEMP	COOK TIME
VEGETABLES					
Broccoli	1/2 head	Cut in 1-inch florets	1 Tbsp	400°F	15-18 mins
Cauliflower	1/2 head	Cut in 1-inch florets	1 Tbsp	400°F	20-25 mins
Potatoes, russet	2 small	Cut in 1-inch wedges	1 Tbsp	400°F	25-30 mins
	1 whole (6-8 oz)	Pierced with fork 3 times	None	400°F	35-40 mins
Potatoes, sweet	1/2 lb	Cut in 1-inch chunks	1 Tsp	400°F	20-25 mins
	1 small whole (6-8 oz)	Pierced with fork 3 times	None	400°F	35-40 mins
POULTRY					
Chicken breasts	1 breast (6-8 oz each)	Boneless	Brushed with oil	400°F	20-24 mins
Chicken wings	3/4 lb (12 oz)	Drumettes & flats	None	400°F	22-26 mins
FISH & SEAFOOD					
Salmon fillets	2 fillets (4 oz each)	None	Brushed with oil	400°F	10-13 mins
PORK					
Hot Dogs	4 hot dogs	Whole	None	400°F	8-10 mins
FROZEN FOODS					
Burger, frozen	1/4 lb patty	1 inch thick	None	400°F	10-15 mins
Chicken nuggets	1 box (12 oz)	None	None	400°F	13-15 mins
Fish sticks	8 fish sticks	None	None	400°F	10-15 mins
French fries	1/2 lb	None	None	400°F	18-23 mins
Mozzarella sticks	1/2 box (8 oz)	None	None	400°F	12-15 mins
Pot stickers	1/2 bag (12 oz, 10 count)	None	None	400°F	12-15 mins
Pizza rolls	1/2 bag (10 oz, 20 count)	None	None	400°F	12-15 mins
Popcorn shrimp	1 box (14-16 ounces)	None	None	400°F	12-15 mins
Frozen sweet potato fries	1/2 bag (10 oz)	None	None	400°F	20-22 mins
Tater tots	1/2 lb	None	None	400°F	20-22 mins

For best results, shake or toss often.

We recommend frequently checking your food and shaking or tossing it to ensure desired results.

Use these cook times as a guide, adjusting to your preference.



Shake your food

OR



Toss with silicone-tipped tongs

*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.

NINJA[®]

For questions or to register your product,
visit us online at ninjakitchen.com

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