

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



**NINJA**<sup>®</sup>  
**SMART**  
**DOUBLE OVEN**

The only double oven with FlexDoor™

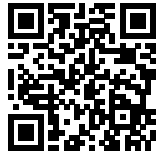
Quick Start Guide &  
Inspiration Guide





# FlavorSeal TECHNOLOGY

Prevents flavor crossover between ovens



Scan to get to  
know your oven  
Explore recipes  
and more.



## OVEN 1

### RAPID TOP OVEN

Family-size sheet pan meal



## OVEN 2

### CONVECTION & AIR FRY OVEN

Fits up to 6 lbs of wings



# SMART FINISH™

Sync both independent ovens  
to finish at the same time

Eliminate back-to-back cooking

BAKE  
375°F  
22 mins



BAKE  
400°F  
45 mins



AIR FRY  
390°F  
18 mins



WHOLE  
ROAST  
375°F  
60 mins



See recipe on page 21

See recipe on page 24

# Top and bottom oven functions

Based on which function you choose to make your next dish, the Ninja® Foodi® Double Oven will activate the appropriate heating elements and distribute the right of amount of airflow to deliver delicious, perfectly cooked results.

## Top Oven

## Bottom Oven

FUNCTION

BEST FOR

### BROIL



**Top-down heat for a crispy finish.**

Steaks  
Nachos  
Casserole finishing

### TOAST & BAGEL



**Quick and even browning on both sides.**

Bread  
Bagels  
Frozen waffles

**NOTE:** Place bagel slices, cut-side up, on the middle of the wire rack.

### BAKE



**Traditional baking for snacks and sides.**

Bacon  
Dinner rolls  
Stuffed mushrooms

### REHEAT\*



**Reheat meals.**  
Leftovers

### KEEP WARM\*



**Keep foods warm and ready to eat for up to two hours.**

Sheet pan meals  
Casseroles

### COOKIES\*



**Refined to perfectly bake a fresh batch of cookies.**

Cookies

### WHOLE ROAST



**Rotisserie-style results in less time.**

Whole chicken  
Prime rib roast  
Pork tenderloin

See pages 44-47 for detailed guidelines.

### AIR ROAST



**Crispy outside, juicy inside.**

Chicken thighs  
Vegetables

### AIR FRY



**Fast, extra-crispy results with little to no oil.**

French fries (frozen or hand cut)  
Chicken wings or nuggets  
Breaded foods

See pages 44-47 for detailed guidelines.

### CONV. BAKE



**Convection air and more room for larger baked goods and foods**

Baked goods  
Pies

**TIP:** Foods cook faster when using Convection Bake. Adjust your recipe by reducing the temperature by 25°F.

### PIZZA



**Cook frozen or fresh pizzas.**

Homemade pizza  
Frozen pizza

**TIP:** Follow box instructions and add time as needed.

### DEHYDRATE\*



**Removes moisture to make jerky and dried fruit.**

Beef jerky  
Dried Fruit

See pages 44-47 for detailed guidelines.

Refer to charts on page 44-47 for optimal cook times and temperatures.

**NOTE:** When using both ovens at the same time, add a few more minutes of cook time to each recipe.



# Using the racks

Use the recommended accessories for each cook function and remove any others from the oven.

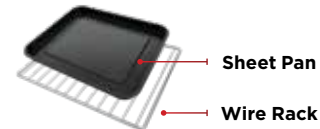
**We designed this oven to help you get meals on the table faster. FOR BEST RESULTS, KEEP AN EYE ON YOUR FOOD WHILE COOKING.**

## KEY

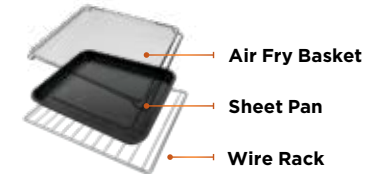
Rack Levels		Accessories		
3	Levels not in use	Wire Rack	Air Fry Basket	Sheet Pan on Wire Rack
2				
1	Level in use			

	BROIL	TOAST & BAGEL	COOKIES	BAKE	REHEAT	KEEP WARM
Top Oven	3	3	3	3	3	3
Bottom Oven	2	2	2 1	2 1	2 1  OR	2 1

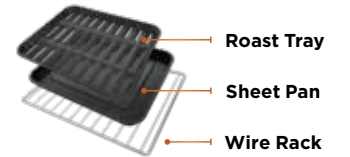
## How to minimize smoke



When cooking in the Top Oven, use sheet pan on wire rack with greasy, drippy foods to prevent grease from falling onto the heating elements.



When cooking in the Bottom Oven with the air fry basket, use sheet pan on wire rack below to catch any food droppings and help with easier clean up.



Use a roast tray with Whole Roast or Air Roast to prevent excess grease splatter. A roast tray can be purchased separately on [ninjakitchen.com](http://ninjakitchen.com).



### Always use recommended oils

For less smoke, use oils with a high smoke point—like canola, avocado, vegetable, or grapeseed oil—instead of olive oil. If you choose to cook ingredients at a higher temperature than recommended, it may result in more smoke and food having a burnt, acrid flavor.



Cook large, fatty proteins at or below 375°F and clean accessories and inside of unit regularly.



For marinades containing sugar, honey, or other sweeteners, brush onto proteins halfway through broiling to avoid burning.



# Using the Top Oven



## OVEN 1

### RAPID TOP OVEN

Family-size sheet pan meal

BROIL | TOAST | BAGEL | BAKE  
REHEAT | KEEP WARM | COOKIES\*

\*Reheat, Keep Warm, and Cookies not included on all models.

**PREHEAT FOR BEST RESULTS:** Add food only when preheating is complete (up to 3 minutes after pressing START/STOP). If Smart Finish is enabled, preheat will only occur in the oven with the longer cook time. Bake and Cookies are the only top oven functions with preheat.

- 1 Press the **Power** button to turn the oven on or off.
- 2 Press **TOP** to enable selection of Top Oven functions with the dial. (This button will illuminate when selected and turn orange when the top oven has started cooking.) Turn the dial until the desired function is illuminated.
- 3 Press the **TEMP/SHADE** button and then turn the dial to set the cook temperature (shade darkness will be adjusted for Toast and Bagel). Press again to confirm the setting.
- 4 Press the **TIME/SLICES** button and turn the dial to set the cook time (number of slices will be adjusted for Toast and Bagel). Press again to confirm the setting.
- 5 Press the **START/STOP** dial to begin cooking in the Top Oven. The timer will count down immediately, except when using Bake and Cookies function, which requires preheating (**PRE** will display for preheat). Press the **TIME/SLICES** button and turn the dial to add more time if needed.

**NOTE:** Both ovens will only finish at the same time if **Smart Finish** is enabled.



## Using the Bottom Oven



**OVEN 2**

### CONVECTION & AIR FRY OVEN

Fits up to 6 lbs of wings

WHOLE ROAST | AIR ROAST | AIR FRY  
CONV. BAKE | PIZZA | DEHYDRATE\*

\*Dehydrate not included on all models.

**PREHEAT FOR BEST RESULTS:** Add food only when preheating is complete (up to 3 minutes after pressing START/STOP). If Smart Finish is enabled, preheat will only occur in the oven with the longer cook time. There is no preheat for the Dehydrate function.

- 1 Press **BOTTOM** to enable selection of Bottom Oven functions with the dial. (This button will illuminate when selected and turn orange when the Bottom Oven has started cooking.) Turn the dial until the desired function is illuminated.
- 2 Press the **TEMP** button and then turn the dial to set the cook temperature. Press again to confirm the setting.
- 3 Press the **TIME** button and then turn the dial to set the cook time. Press again to confirm the setting.
- 4 Press the **START/STOP** dial to start cooking in the Bottom Oven. **PRE** will display for preheat. The timer will count down immediately after preheat, except when using Dehydrate, which does not require preheating. Press the **TIME** button and turn the dial to add more time if needed.

**NOTE:** Both ovens will only finish at the same time if Smart Finish is enabled.

# Temperature doneness guide

While you can also select your doneness manually, these temperature presets take the guesswork out of cooking to your desired doneness.

	FOOD TYPE:			
	FISH	POULTRY	PORK	BEEF/LAMB
Rare				120°F
Medium Rare	120°F		130°F	130°F
Medium	130°F		140°F	140°F
Medium Well	140°F		150°F	145°F
Well	150°F	165°F	160°F	155°F

## Carry-over cooking

Did you know? Meat keeps cooking when you remove it from the oven. Transfer meat to a plate and allow to rest for 5 minutes before serving.

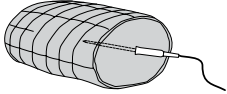
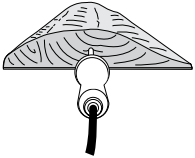


**NOTE:** Skipping carry-over cooking and cutting into food right away may result in a rarer level of doneness.

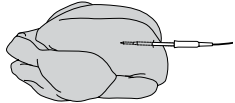

## Preset Cooking Chart

FOOD TYPE:	PRESET	WEIGHT	EXAMPLES
Pork	Small	4 each, (4-6 oz each)	Italian Sausages
		2 each, (10-12 oz each)	Bone-In Pork Chops
	Large	1 each (2 lbs)	Pork Tenderloin,
		1 each (4-5 lbs)	Pork Loin/Roast
Chicken	Small	3-4 each, depending on size (8-12 oz each)	Boneless Chicken Breast
		3-4 each depending on size (6-10 oz)	Bone-In Chicken Thighs
	Large	1 each (5 lbs)	Whole Chicken
Beef	Small	2-4 each depending on size (6-12 oz each)	Steak
	Large	1 each (3-4 lbs)	Top Round
Fish		3-4 each depending on size (4 oz each), or 1 each (12-16 oz each)	Salmon Fillets or Side of Salmon

## How to place the thermometer

Once you've selected your cooking function, cooking temperature, food type, and desired level of doneness, **insert the Foodi Thermometer into the thickest part of your protein** while the oven is preheating.

FOOD TYPE	PLACEMENT	CORRECT	INCORRECT
<b>Prime rib</b> <b>Lamb rack</b> <b>Prime rib roast</b> <b>Whole fish</b> <b>Brisket</b> <b>Pork shoulder</b> <b>Pork loin</b> <b>Chuck roast</b> <b>Fish fillets</b>	<ul style="list-style-type: none"> <li>Insert thermometer horizontally into the center of the thickest part of the meat.</li> <li>Make sure the tip of the thermometer is inserted straight into the center of the meat, not angled toward the bottom or top of it.</li> <li>Make sure the thermometer is close to (but not touching) the bone and away from any fat or gristle.</li> </ul> <p><b>NOTE:</b> <i>The thickest part of the fillet may not be the center. It is important that the end of the thermometer hits the thickest part so desired results are achieved.</i></p>	 	 

<b>Whole chicken</b>	<ul style="list-style-type: none"> <li>Insert thermometer horizontally into the thickest part of the breast, parallel to, but not touching, the bone.</li> <li>Make sure the top reaches the center of the thickest part of the breast and doesn't go all the way through the breast into the cavity.</li> </ul>		
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**DO NOT** use the thermometer with frozen protein or for cuts of meat 1-inch thick or less.



# Cooking with the Leave-In Smart Thermometer in one oven

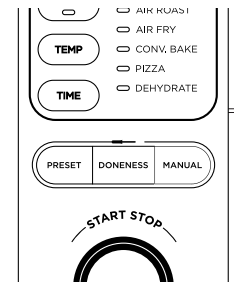
The leave-in Foodi Smart Thermometer continuously monitors the internal temperature of food for more accurate cooking results.

The Smart Cook System lets you know when it's time to take your food out of the oven and let it rest.

For complete thermometer instructions, see your Ninja® Owner's Guide.

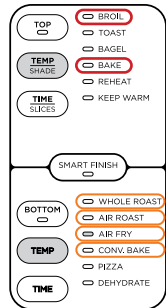
## STEP 1 Set Up

- Remove thermometer from storage.
- Plug thermometer into jack on the underside of door handle below the START/STOP button ▼. You will feel it click into place.



## STEP 2 Select Cook Function

- Select the desired cooking function (e.g. Air Fry).
- Use the TEMP/SHADE (Top Oven) or TEMP (Bottom Oven) buttons to select desired cook temperature (there is no time setting available or necessary when using the thermometer).



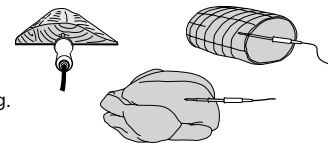
## STEP 3 Program Thermometer

- Press TOP or BOTTOM depending on which oven you are using the probe, then press PRESET button.
- Rotate dial to choose Small or Large preset, depending on the size of the protein (TOP OVEN only allows Small preset). Refer to Preset Cooking Chart on Page 12 for protein selection.
- Press the DONENESS button and rotate dial to choose the desired doneness.

**NOTE:** Poultry has only one doneness setting: Well. You cannot select a different doneness when cooking chicken with the thermometer.

## STEP 4 Place Thermometer

- Insert thermometer in protein using the guide on the front page.
- Press the START/STOP button to begin preheating.
- PRE will illuminate on the display during preheat.



**NOTE:** Wait until unit is fully preheated before adding food.

**NOTE:** The door can close over the cord if the cord is draped over the top or side of the door.

## STEP 5 Add Food

- The target and current thermometer temperatures will appear on the display while the unit is preheating on Bake, Whole Roast, Air Fry, Air Roast, and Conv. Bake.



- Once unit has preheated, place the food with thermometer grip fully inside the unit. Then close door over cord to begin cooking.

## STEP 6 Track Progress

- The screen will continue to display the current thermometer temperature as it approaches the target temperature during cooking (see image in Step 5).
- Press TEMP +/- buttons to see the oven temperature, and press TIME +/- buttons to see how long since cooking started.



## STEP 7 Cooking Complete

- Unit will beep and display "END" when cooking is complete.



- Transfer protein to a plate and allow to rest for 5 minutes before serving.
- Hold the MANUAL button for 3 seconds to instantly read the internal temperature of the protein.



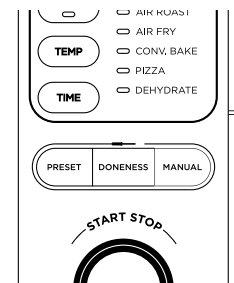
# Smart Finish™ with the Leave-In Smart Thermometer

Smart Finish lets you cook separate meals, or mains and sides, with different settings in each oven and finish at the same time. Do it all without the guesswork with our leave-in thermometer.

For complete thermometer instructions, see your Ninja® Owner's Guide.

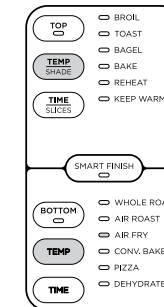
## STEP 1 Set Up

- Remove thermometer from storage.
- Plug thermometer into jack on the right side of the control panel. You will feel it click into place.



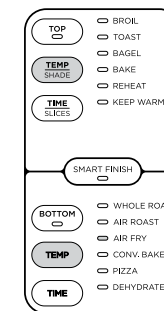
## STEP 2 Select Cook Function for Oven Not Using Thermometer

- Select the desired cooking function (e.g. Air Fry).
- Use the TEMP/SHADE (Top Oven) or TEMP (Bottom Oven) buttons to select desired cook temperature (there is no time setting available or necessary when using the thermometer).



## STEP 3 Select Cook Function for Oven Using Thermometer

- Select the desired cooking function (e.g. Air Fry).
- Use the TEMP/SHADE (Top Oven) or TEMP (Bottom Oven) buttons to select desired cook temperature (there is no time setting available or necessary when using the thermometer).



## STEP 4 Program Thermometer

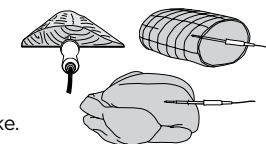
- Press the PRESET button and turn dial to choose Small or Large preset, depending on size of protein (Top Oven only allows Small Preset). Refer to Preset Cooking Chart on Page 12 for protein selection. choose desired protein.
- Press the DONENESS button and rotate dial to choose desired doneness.



**NOTE:** Poultry has only one doneness setting: Well. You cannot select a different doneness when cooking chicken with the thermometer.

## STEP 5 Start Cooking

- Select SMART FINISH.
- Push the START/STOP dial to begin cooking.
- PRE will show on the display for preheating on Whole Roast, Air Roast, Air Fry, Conv. Bake, or Bake.
- Insert thermometer into protein, open door and place protein with thermometer in oven.



**NOTE:** During the initial setup, the oven with the shorter cook time will display HOLD. When cooking begins, the display will illuminate the thermometer icon and show target temperature in the oven using the thermometer. The display for the oven not using the thermometer will show a progress bar.

## STEP 6 Cooking Complete

- When cooking is complete, unit will beep. Transfer to a plate and allow to rest for 5 minutes before serving. This is an important step, as proteins continue to cook and retain juices after being removed from the source of heat.

# Eliminate back-to-back cooking

Cook apps, sides, then desserts in the Rapid Top Oven while your main cooks in the Bottom Convection & Air Fry Oven.

**NOTE:** When using both ovens at the same time, add a few more minutes of cook time to each recipe.

## PREHEAT FOR BEST RESULTS:

Add food only when preheating is complete (up to 3 minutes after pressing START/STOP). There is no preheat for Broil, Toast, Bagel, Reheat, Keep Warm, or Dehydrate.

Refer to charts on page 36–39 for optimal cook times and temperatures.

### OVEN 1 RAPID TOP OVEN



- 1 Press the **Power** button to turn the oven on or off.
- 2 Press **TOP** to enable selection of Top Oven functions with the dial. (This button will illuminate when selected and turn orange when the Top Oven has started cooking.) Turn the dial until the desired function is illuminated.
- 3 Press the **TEMP/SHADE** button and then turn the dial to set the cook temperature (shade darkness will be adjusted for Toast and Bagel). Press again to confirm the setting.
- 4 Press the **TIME/SLICES** button and turn the dial to set the cook time (number of slices will be adjusted for Toast and Bagel). Press again to confirm the setting.

### OVEN 2 CONVECTION & AIR FRY OVEN



- 5 Press **BOTTOM** to enable selection of Bottom Oven functions with the dial. (This button will illuminate when selected and turn orange when the Bottom Oven has started cooking.) Turn the dial until the desired function is illuminated.
- 6 Press the **TEMP** button and then turn the dial to set the cook temperature. Press again to confirm the setting.
- 7 Press the **TIME** button and then turn the dial to set the cook time. Press again to confirm the setting.
- 8 Press the **START/STOP** dial to start cooking (PRE will display for preheat). Timer will start counting down after preheat. To change the Top Oven cook time, press **TIME/SLICES** and turn dial. To change the Bottom Oven cook time, press **TIME** and turn dial.

## TOP RAPID OVEN | BOTTOM CONVECTION & AIR FRY OVEN



15-20 mins

### Appetizer | SPANAKOPITA

Following package directions, place spanakopita on sheet pan in TOP OVEN and bake as directed.



10-15 mins

### Dessert | CHOCOLATE CHIP COOKIES

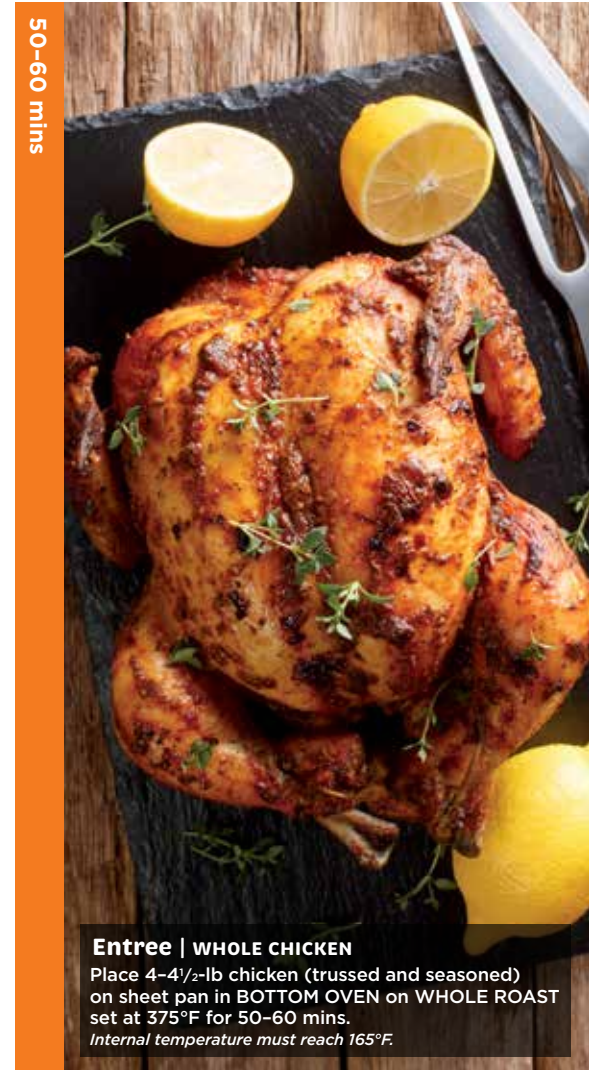
Following package directions, place cookie dough on sheet pan in TOP OVEN and bake as directed.



20-30 mins

### Side | SWEET POTATO CHUNKS

Place 2-3 sweet potatoes (cut into 1/2-in cubes, seasoned) on sheet pan in TOP OVEN on BAKE at 400°F for 20-30 mins.



50-60 mins

### Entree | WHOLE CHICKEN

Place 4-4 1/2-lb chicken (trussed and seasoned) on sheet pan in BOTTOM OVEN on WHOLE ROAST set at 375°F for 50-60 mins. Internal temperature must reach 165°F.



# Using Smart Finish™

Use Smart Finish to sync both independent ovens to finish at the same time

**NOTE:** When using both ovens at the same time, add a few more minutes of cook time to each recipe.

## PREHEAT FOR BEST RESULTS:

Add food only when preheating is complete (up to 3 minutes after pressing START/STOP). If Smart Finish is enabled, preheat will only occur in the oven with the longest cook time. There is no preheat for Broil, Toast, Bagel, Reheat, Keep Warm, or Dehydrate.

Refer to charts on page 36-39 for optimal cook times and temperatures.

### OVEN 1 RAPID TOP OVEN



- 1 Press the Power button to turn the oven on or off.
- 2 Press TOP to enable selection of Top Oven functions with the dial. (This button will illuminate when selected and turn orange when the Top Oven has started cooking.) Turn the dial until the desired function is illuminated.
- 3 Press the TEMP/SHADE button and then turn the dial to set the cook temperature (shade darkness will be adjusted for Toast and Bagel). Press again to confirm the setting.
- 4 Press the TIME/SLICES button and turn the dial to set the cook time (number of slices will be adjusted for Toast and Bagel). Press again to confirm the setting.

### OVEN 2 CONVECTION & AIR FRY OVEN



- 5 Press BOTTOM to enable selection of Bottom Oven functions with the dial. (This button will illuminate when selected and turn orange when the Bottom Oven has started cooking.) Turn the dial until the desired function is illuminated.
- 6 Press the TEMP button and then turn the dial to set the cook temperature functions. Press again to confirm the setting.
- 7 Press the TIME button and then turn the dial to set the cook time. Press again to confirm the setting.
- 8 Press SMART FINISH. The button will illuminate when enabled.
- 9 Press the START/STOP dial to start cooking (PRE will display for preheat). The timer will start counting down after preheat in the oven with the longer cook time. The oven with the shorter cook time will display HOLD until its time matches the other oven. To change the Top Oven cook time, press TIME/SLICES and turn dial. To change the Bottom Oven cook time, press TIME and turn dial.

## TOP RAPID OVEN | BOTTOM CONVECTION & AIR FRY OVEN



10-15 mins

### Entree | SALMON AND ASPARAGUS

Place 2-4 salmon fillets (6 oz each) with 1 bunch asparagus on sheet pan and season as desired. Select BAKE, set temperature to 400°F, and time to 10-15 minutes.

20-25 mins



### Entree | CHICKEN NUGGETS AND FRENCH FRIES

Place 1 lb chicken nuggets with 8 oz fries in Air Fry Basket, then place in BOTTOM OVEN. Select AIR FRY, set temperature to 375°F, and time to 20-25 minutes.



# Tips & tricks

## Best results



When using both ovens at the same time, add a few more minutes of cook time to each oven.



When cooking raw dough using Smart Finish, only put in your dough after the oven has preheated. Leaving dough in the oven during preheat may lead to overcooking.

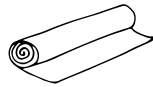
## Easy cleanup



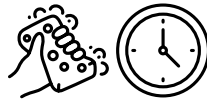
When using the air fry basket, spray it with nonstick cooking spray to minimize sticking.



To reduce mess, you can use a crumb tray in both the Top and Bottom ovens. When air frying, place sheet pan with wire rack below the air fry basket to catch food droppings.



Clean oven after each use. For easy cleanup, line sheet pan with parchment paper or aluminum foil.



For deep cleaning, let accessories soak in warm, soapy water overnight and scrub with a non-abrasive brush or sponge.

# Additional accessories



**Nonstick Air Fry Basket**



**Foodi Cutting Board**



**Scan Here**  
for additional accessories  
and replacement parts.

# Whole-Roasted BBQ Chicken with Mac n Cheese Bake



Smart  
Finish™  
Meals

BEGINNER RECIPE ●○○

**PREP:** 20 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 60 MINUTES | **TOP OVEN:** 45 MINUTES  
**BOTTOM OVEN:** 60 MINUTES | **MAKES:** 4-6 SERVINGS | **ACCESSORIES:** 1 SHEET PAN, 2 WIRE RACKS,  
FOODI 2" CASSEROLE DISH OR 8X8-INCH/9X9-INCH BAKING PAN, ALUMINUM FOIL

## INGREDIENTS

### TOP OVEN (MAC N CHEESE)

1/2 box (8 ounces) macaroni pasta  
2 cups whole milk  
1/2 teaspoon kosher salt  
2 tablespoons unsalted butter,  
cut in 1/2-inch cubes  
1/2 brick (4 ounces) cream cheese,  
cut in 1/2-inch cubes

1/3 cup heavy cream  
2 1/2 cups shredded Colby jack  
cheese, divided  
1/3 cup seasoned panko  
bread crumbs

### BOTTOM OVEN (CHICKEN)

1 fresh, uncooked whole chicken  
(4-4 1/2 pounds), patted dry,  
trussed (or legs tied together)  
Nonstick cooking spray  
Kosher salt, as desired  
Ground black pepper, as desired  
1 cup prepared barbecue sauce

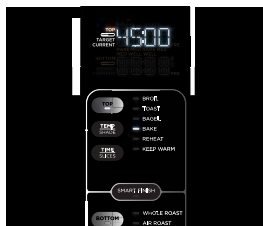
## DIRECTIONS



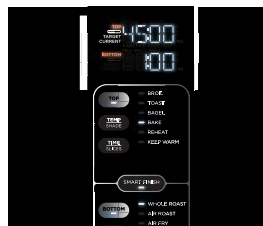
To prepare the macaroni, add pasta, milk, salt, butter, cream cheese, and 2 cups cheese in a Foodi 2" Casserole Dish and mix to combine. Evenly top with remaining cheddar cheese and bread crumbs, then cover tightly with aluminum foil.



Place trussed chicken on top of sheet pan. Insert probe horizontally into the thickest part of the breast. Lightly spray chicken with cooking spray and season with salt and pepper as desired.



Press **TOP** and turn dial until **BAKE** is illuminated. Press **TEMP/SHADE** and set to 400°F, then press **TIME/SLICES** and set to 45 minutes.



Press **BOTTOM** and turn dial until **WHOLE ROAST** is illuminated. Press **TEMP** and set to 375°F, then select **PRESET** and toggle to **LARGE CHICKEN**. Press **SMART FINISH**, then press **START/STOP** to begin preheating.



When preheating is complete, place mac n cheese dish on the top oven rack. Next, insert wire rack in **LEVEL 1** position of bottom oven, then place sheet pan with whole chicken on the rack. Close door to begin cooking (top oven will read **HOLD** until 45 minutes remain on each cook timer).



When cooking is complete, remove chicken and ensure internal temperature reads 165°F on an instant-read food thermometer. Cover with aluminum foil and let rest for 10 to 15 minutes.. Brush chicken with barbecue sauce and serve hot with mac n cheese.

**TIP** For a crispier mac n cheese, remove foil when 5 minutes of cook time is left, then switch to the **BROIL** function.

**TIP** Swap classic pasta with gluten-free.

**TIP** Swap any dairy ingredients with dairy-free/vegan options.

# SHEET PAN PANCAKE & QUICHE

BEGINNER RECIPE ●○○

**PREP:** 15 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 40 MINUTES | **TOP OVEN:** 15 MINUTES  
**BOTTOM OVEN:** 40 MINUTES | **MAKES:** 4-6 SERVINGS | **ACCESSORIES:** 1 SHEET PAN, 2 WIRE RACKS



## TOP OVEN (PANCAKES)

3 cups pancake mix of choice  
1 1/2 cups whole milk  
2 large eggs  
3 tablespoons vegetable oil  
1 cup toppings of choice (sliced bananas, chocolate chips, strawberries)  
Nonstick cooking spray

## BOTTOM OVEN (QUICHE)

5 large eggs  
1/2 cup whole milk  
1/2 cup heavy cream  
1 teaspoon kosher salt  
1/2 teaspoon ground black pepper  
1/2 cup shredded cheddar  
1 cup fillings of choice (chopped peppers, onions, broccoli, bacon, ham)  
(9-inch) premade frozen pie crust

## TO SERVE

Butter  
Maple Syrup  
Cinnamon

**TIP** Swap classic pie crust and pancake mix with gluten-free options and cook as directed.

## DIRECTIONS

- 1 To prepare quiche, add eggs, milk, cream, salt, pepper, and cheese to a large bowl and whisk until combined. Place fillings of choice in an even layer across bottom of pie crust, then pour egg mixture over top.
- 2 Press **BOTTOM** and turn dial until CONV. BAKE is illuminated. Press TEMP and set to 325°F, then press TIME and set to 40 minutes. Press START/STOP to begin preheating.
- 3 When bottom oven is preheated, insert wire rack in LEVEL 1 position, and place quiche on rack. Close door to begin cooking.
- 4 While quiche is cooking, spray sheet pan with cooking spray. To prepare pancakes, whisk all top oven ingredients (except for toppings) until smooth. Transfer all of the batter into the prepared pan and top as desired.
- 5 Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 400°F, then press TIME/SLICES and set to 15 minutes. Press START/STOP to begin preheating.
- 6 When top oven is preheated, place the sheet pan on the rack. Close door to begin cooking.
- 7 When bottom oven cooking is complete, ensure quiche center is set and slightly jiggly. Remove quiche and allow to cool completely before cutting and serving.
- 8 When top oven cooking is complete, remove pancake and serve immediately.

# FRENCH TOAST BAKE & CANDIED BACON

BEGINNER RECIPE ●○○

**PREP:** 20 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 30 MINUTES | **TOP OVEN:** 30 MINUTES  
**BOTTOM OVEN:** 15 MINUTES | **MAKES:** 4-6 SERVINGS | **ACCESSORIES:** 1 WIRE RACK, NINJA CASSEROLE PAN OR 8X8-INCH/9X9-INCH BAKING PAN, AIR FRY BASKET



## INGREDIENTS

### TOP OVEN (FRENCH TOAST)

1/2 cup heavy cream  
1 cup whole milk  
4 large eggs  
1/2 cup brown sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon kosher salt  
4 cups brioche bread, cut in 1-inch pieces (can be fresh, toasted, or stale)  
Nonstick cooking spray

### BOTTOM OVEN (BACON)

8 slices bacon  
1/4 cup brown sugar  
1 teaspoon ground black pepper

**TIP** For a dairy-free option, use a dairy-free cream and milk.

**TIP** Swap brioche bread with gluten-free bread and cook as instructed.

## DIRECTIONS

- 1 To prepare the French toast, whisk together cream, milk, eggs, sugar, cinnamon, and salt until combined. Add bread and toss until evenly coated. Allow bread to sit for 5 minutes until liquid is absorbed.
- 2 Spray a Ninja Casserole Pan with cooking spray and transfer bread mixture to pan and cover with aluminum foil.
- 3 To prepare the candied bacon, lay slices of bacon on Air Fry basket (some overlap is OK). Then evenly cover with sugar and black pepper.
- 4 Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 350°F, then press TIME/SLICES and set to 30 minutes.
- 5 Press **BOTTOM** and turn dial until AIR FRY is illuminated. Press TEMP and set to 390°F, then press TIME and set to 15 minutes. Press SMART FINISH, then press START/STOP to begin preheating.
- 6 When preheating is complete, place the casserole pan on the top oven rack. Place wire rack in LEVEL 1 position of the bottom oven, then place sheet pan on top (this will catch any bacon fat drippings and sugar). Insert Air Fry Basket in LEVEL 2 position of bottom oven. Close door to begin cooking (bottom oven will read HOLD until 15 minutes remain on each cook timer).
- 7 When bottom timer begins, open top oven door and remove foil from French toast. Close door and continue cooking until time is expired.
- 8 When cooking is complete, remove French toast and candied bacon from unit and serve warm.





## TOP OVEN



## BOTTOM OVEN

# SHEET PAN NACHOS & PIGS IN A BLANKET

BEGINNER RECIPE ●○○

**PREP:** 15 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 15 MINUTES | **TOP OVEN:** 15 MINUTES  
**BOTTOM OVEN:** 15 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** 1 WIRE RACK, 1 SHEET PAN, AIR FRY BASKET

## INGREDIENTS

### TOP OVEN (NACHOS)

1/2 bag (6 ounces) tortilla chips  
1 cup canned black beans, drained, rinsed  
1 container (12 ounces) pre-cooked shredded chicken  
(or 2 cups pulled rotisserie chicken)  
2 cups shredded cheese of choice  
Salsa, as desired  
Sour cream, as desired  
Guacamole, as desired

### BOTTOM OVEN (PIGS IN A BLANKET)

2 packages (8 ounces each) crescent roll dough  
8 hot dogs, cut in half  
Nonstick cooking spray

**TIP** To make this recipe vegetarian-friendly or vegan, sub in vegan cheese/sour cream and plant-based chicken/hot dogs.

## DIRECTIONS

- 1 To prepare the pigs in a blanket, unroll the crescent roll dough and cut the 8 pre-cut triangles in half lengthwise to make 16 triangles.
- 2 Place one hotdog half in the center of each dough triangle, then roll it up to create a pig in a blanket. Repeat with remaining dough and hot dogs.
- 3 Spray Air Fry Basket with cooking spray and place pigs in a blanket in basket.
- 4 Press **BOTTOM** and turn dial until AIR FRY is illuminated. Press TEMP and set to 350°F, then press TIME and set to 15 minutes. Press START/STOP to begin preheating.
- 5 When bottom oven is preheated, insert Air Fry Basket in LEVEL 2 position. Close door to begin cooking.
- 6 While the pigs in a blanket are cooking, prepare the nachos. Place chips in an even layer on the sheet pan and top with chicken, beans, and cheese.
- 7 Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 350°F, then press TIME/SLICES and set to 15 minutes. Press START/STOP to begin preheating.
- 8 When top oven is preheated, place sheet pan with nachos on the rack.
- 9 When top oven cooking is complete, remove nachos and serve with salsa, sour cream, guacamole, and other desired toppings.
- 10 When bottom oven cooking is complete, remove pigs in a blanket and serve immediately.



# SPINACH & ARTICHOKE DIP WITH HOMEMADE PITA CHIPS



BEGINNER RECIPE ●○○

**PREP:** 20 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 35 MINUTES | **TOP OVEN:** 35 MINUTES  
**BOTTOM OVEN:** 10 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** 1 WIRE RACK, NINJA CASSEROLE PAN OR  
8X8-INCH BAKING PAN, AIR FRY BASKET

## INGREDIENTS

### TOP OVEN (SPINACH & ARTICHOKE DIP)

1 block (8 ounces) cream cheese, softened  
3/4 cup sour cream  
1/4 cup mayonnaise  
2 teaspoons minced garlic  
1 1/2 cups shredded mozzarella  
1 cup shredded Parmesan  
1 block (10 ounces) frozen spinach,  
defrosted, strained  
1 can (14 ounces) artichoke hearts,  
drained, chopped

### BOTTOM OVEN (PITA CHIPS)

4 (8-inch) pita rounds, each round  
cut into 8 triangles  
3 tablespoons olive oil  
1 teaspoon kosher salt  
1/2 teaspoon garlic powder  
1/2 teaspoon ground black pepper

**TIP** Swap classic pita with gluten-free and cook as instructed.

**TIP** Swap dairy ingredients with any vegan/dairy-free options as desired.

## DIRECTIONS

- 1 To prepare dip, combine all top oven ingredients in a medium bowl. Transfer mixture to a Ninja Casserole Pan and smooth into an even layer.
- 2 Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 375°F, then press TIME/SLICES and set to 35 minutes. Press START/STOP to begin preheating.
- 3 When top oven is preheated, place casserole pan on the rack. Close door to begin cooking.
- 4 While dip is cooking, toss pitas with oil and seasoning in a large bowl until evenly coated. Transfer pitas to the Air Fry Basket in a single layer.
- 6 Press **BOTTOM** and turn dial until AIR FRY is illuminated. Press TEMP and set to 375°F, then press TIME and set to 10 minutes. Press START/STOP to begin preheating.
- 7 When bottom oven is preheated, insert Air Fry Basket in LEVEL 2 position. Close door to begin cooking.
- 8 When cooking is complete, remove pita chips and dip and serve warm.

# STUFFED MUSHROOMS & SCALLOPS WRAPPED IN BACON



INTERMEDIATE RECIPE ●●○

**PREP:** 25 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 25 MINUTES | **TOP OVEN:** 20 MINUTES  
**BOTTOM OVEN:** 25 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** 1 WIRE RACK, 1 SHEET PAN, AIR FRY BASKET

## INGREDIENTS

### TOP OVEN (STUFFED MUSHROOMS)

1 package (5.2 ounces) spreadable  
garlic and herb cheese  
1/2 cup grated Parmesan  
1/4 cup seasoned panko bread crumbs  
2 tablespoons fresh parsley, chopped  
12 medium/large button mushrooms,  
washed, stems removed

## DIRECTIONS

- 1 In a medium bowl, combine herbed cheese, Parmesan, breadcrumbs, and parsley. Mix until evenly combined.
- 2 Divide cheese filling evenly among the mushroom caps, filling each mushroom with approximately 1 tablespoon filling. Transfer mushrooms to sheet pan.
- 3 Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 350°F, then press TIME/SLICES and set to 20 minutes. Press START/STOP to begin preheating.
- 4 When top oven is preheated, place sheet pan with stuffed mushrooms on the rack. Close door to begin cooking.
- 5 While the stuffed mushrooms are cooking, wrap 1/2 slice of bacon around each scallop, then place bacon-wrapped scallops seam-side down in Air Fry Basket. Season with salt and pepper as desired.
- 6 Press **BOTTOM** and turn dial until AIR FRY is illuminated. Press TEMP and set to 350°F, then

### BOTTOM OVEN (SCALLOPS)

1 pound (10/20 count) frozen scallops  
8 slices bacon, cut in half  
Kosher salt, as desired  
Ground black pepper, as desired

- press TIME and set to 15 minutes. Press START/STOP to preheat oven.
- 7 When bottom oven is preheated, insert Air Fry Basket in LEVEL 2 position. Place wire rack in LEVEL 1 position of the bottom oven, then place sheet pan on top (this will catch any bacon fat drippings). Close door to begin cooking.
- 8 When bottom oven cooking is complete, press TEMP and set to 425°F, then press TIME and set to 10 minutes. Press START/STOP to begin cooking and crisp the bacon.
- 9 When cooking is complete, serve mushrooms and scallops immediately.

**TIP** Swap classic breadcrumbs with gluten-free.

**TIP** Use dairy-free/vegan cheese as a substitute.



# BAKED “GRILLED” CHEESE WITH SWEET POTATO FRIES

BEGINNER RECIPE ●○○

**PREP:** 20 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 30 MINUTES | **TOP OVEN:** 10 MINUTES  
**BOTTOM OVEN:** 30 MINUTES | **MAKES:** 4 SANDWICHES / 4 SERVINGS | **ACCESSORIES:** 1 WIRE RACK,  
1 SHEET PAN, AIR FRY BASKET

## INGREDIENTS

### TOP OVEN (“GRILLED” CHEESE)

- 8 slices American cheese
- 4 slices cheddar cheese
- 8 slices bread of choice
- 4–6 tablespoons butter, softened

### BOTTOM OVEN (SWEET POTATO FRIES)

- 2 medium sweet potatoes, peeled, cut into 1/4-inch-thick sticks
- 2 tablespoons canola or olive oil
- 1 teaspoon kosher salt
- 1/2 teaspoon garlic powder
- Ground black pepper, as desired

**TIP** Classic or gluten-free bread can be used. Add 5 to 10 minutes to cook time for desired level of browning.

**TIP** Sub in vegan cheese and butter for a dairy-free option.



## DIRECTIONS

- 1 To prepare the grilled cheese sandwiches, place 2 slices of American cheese and 1 slice of cheddar cheese on one piece of bread, then close with a second piece of bread. Evenly cover the outside of the bread slices with butter. Repeat with remaining cheese and bread, then place sandwiches on sheet pan.
- 2 To prepare the sweet potato fries, add all bottom oven ingredients to a large bowl and toss to combine, then transfer to the Air Fry Basket.
- 3 Press **BOTTOM** and turn dial until AIR FRY is illuminated. Press TEMP and set to 375°F, then press TIME and set to 30 minutes. Press START/STOP to begin preheating.
- 4 When bottom oven is preheated, insert Air Fry Basket in LEVEL 2 position. Close door to begin cooking.
- 5 Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 400°F, then press TIME/SLICES and set to 10 minutes. Press START/STOP to begin preheating.
- 6 When top oven is preheated, place sheet pan with sandwiches on the rack.
- 7 When cooking is complete, serve grilled cheese and sweet potato fries immediately.



TOP OVEN



BOTTOM OVEN





**TOP OVEN**

Smart  
Finish™  
Meals

# ROASTED TURKEY BREAST WITH VEGGIE STUFFING BAKE



BEGINNER RECIPE ●○○

**PREP:** 20 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 60 MINUTES | **TOP OVEN:** 35 MINUTES  
**BOTTOM OVEN:** APPROX. 60 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** 2 WIRE RACKS, 1 SHEET PAN,  
NINJA CASSEROLE PAN OR 8X8-INCH BAKING PAN

## INGREDIENTS

### TOP OVEN (STUFFING)

1 box (6 ounces) turkey stuffing mix,  
plus butter and liquid recommendations on box  
1 cup frozen mixed veggies

### BOTTOM OVEN (TURKEY)

1 split turkey breast, bone-in (2-2 1/2 pounds)  
3 tablespoons salted butter, softened  
1 tablespoon canola oil  
1 teaspoon dried rosemary  
1/2 teaspoon dried thyme  
1/2 teaspoon dried sage  
Kosher salt, as desired  
Ground black pepper, as desired

## DIRECTIONS

- 1 In a medium bowl, combine stuffing mix, butter, and liquid per box instructions. Add frozen veggies and mix to combine. Transfer to Ninja Casserole Pan, then smooth top into an even layer and cover with aluminum foil.
- 2 In a small bowl, combine the canola oil and butter, then evenly rub on turkey breast. Season with dried herbs, kosher salt, and pepper, then place turkey breast on sheet pan. Insert probe horizontally into the thickest part of the turkey breast.
- 3 Press TOP and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 350°F, then press TIME/SLICES and set to 35 minutes.
- 4 Press BOTTOM and turn dial until WHOLE ROAST is illuminated. Press TEMP and set to 375°F, then select PRESET and toggle to SMALL CHICKEN. Press SMART FINISH, then press START/STOP to begin preheating.
- 5 When preheating is complete, place pan with stuffing on the top oven rack. Then insert wire rack in LEVEL 1 position of the bottom oven, then place sheet pan with turkey breast on the rack. Close door to begin cooking.
- 6 Cooking is complete when the internal temperature of stuffing and turkey breast read 165°F on an instant-read thermometer. Remove food from unit and allow turkey to rest for 10 minutes before slicing and serving with stuffing.

**TIP** Swap in a fresh 2-3-lb boneless breast and add 10-15 minutes to total cook time.

**TIP** Swap classic stuffing mix with gluten-free.



**BOTTOM OVEN**

# MINI MEATLOAVES WITH ROASTED BABY POTATOES



INTERMEDIATE RECIPE ●●○

**PREP:** 20 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **TOP OVEN:** 30 MINUTES  
**BOTTOM OVEN:** 25 MINUTES | **MAKES:** 4-6 SERVINGS | **ACCESSORIES:** 2 WIRE RACKS, 2 SHEET PANS

## INGREDIENTS

### TOP OVEN (ROASTED POTATOES)

1 1/2 pounds baby potatoes, cut in half  
2 tablespoons olive oil  
2 teaspoons kosher salt  
1/2 teaspoon ground black pepper  
1 teaspoon garlic powder  
1 teaspoon onion powder

### BOTTOM OVEN (MEATLOAF)

1 pound ground beef (80/20 blend)  
1 small onion, peeled, diced  
1/2 cup ketchup, divided  
1 cup seasoned breadcrumbs  
2 large eggs  
Kosher salt, as desired  
Ground black pepper, as desired

**TIP** For crispier potatoes, place flesh side down onto pan.

**TIP** Prefer a leaner meat? Swap beef with ground chicken or turkey.

**TIP** Swap classic breadcrumbs with gluten-free.

## DIRECTIONS

- 1 To prepare the potatoes, add all top oven ingredient in a large bowl and toss to combine. Transfer to a sheet pan and arrange in an even layer.
- 2 Press **TOP** and turn dial until **BAKE** illuminates. Press **TEMP/SHADE** and set to 400°F, then press **TIME/SLICES** and set to 30 minutes. Press **START/STOP** to begin preheating.
- 3 When top oven is preheated, place sheet pan with potatoes on the rack. Close door to begin cooking.
- 4 While potatoes are cooking, prepare meatloaves. Add all bottom oven ingredients (reserving 1/4 cup ketchup) to a medium bowl and mix to combine.
- 5 Divide the mixture into 4 even loaves and place on a second sheet pan. Ensure meatloaves are equally spaced apart and not touching. Coat each with 1 tablespoon of reserved ketchup.
- 6 Press **BOTTOM** and turn dial until **AIR ROAST** is illuminated. Press **TEMP** and set to 325°F, then press **TIME** and set to 25 minutes. Press **START/STOP** to begin preheating.
- 7 When bottom oven is preheated, insert wire rack in **LEVEL 1** position, then place sheet pan with meatloaves on the rack. Close door to begin cooking.
- 8 When cooking is complete, ensure potatoes are fork tender and meatloaves read 165°F on an instant-read thermometer. Serve hot.

# EGGPLANT PARMESAN WITH GARLIC BREAD



BEGINNER RECIPE ●○○

**PREP:** 20 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 25 MINUTES | **TOP OVEN:** 5 MINUTES  
**BOTTOM OVEN:** 25 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** 2 WIRE RACKS, 2 SHEET PANS

## INGREDIENTS

### TOP OVEN (GARLIC BREAD)

1 stick salted butter, soft  
1 teaspoon minced garlic  
1/2 teaspoon Italian seasoning  
2 tablespoons grated Parmesan cheese  
1 loaf crusty Italian bread, cut in 6-8 slices, 1-2 inches thick

## DIRECTIONS

- 1 To prepare the garlic bread, add butter, garlic, Italian seasoning, and grated cheese to a medium bowl and mix until fully combined.
- 2 Evenly cover sliced bread in butter mixture, then place on a sheet pan.
- 3 To prepare the eggplant Parmesan, set up a dredging station with three separate shallow plates: one with flour (season with salt and pepper as desired), one with whisked eggs, and one with seasoned bread crumbs.
- 4 Evenly coat both sides of each piece of eggplant in flour, egg, then bread crumbs. Place breaded eggplant on sheet pan in an even layer.
- 5 Press **BOTTOM** and turn dial until **AIR ROAST** is illuminated. Press **TEMP/SHADE** and set to 400°F, then press **TIME/SLICES** and set to 15 minutes. Press **START/STOP** to begin preheating.
- 6 When bottom oven is preheated, insert wire rack in **LEVEL 1** position, then place sheet pan

### BOTTOM OVEN (EGGPLANT PARMESAN)

3/4 cup all-purpose flour  
Kosher salt, as desired  
Ground black pepper, as desired  
3 large eggs, whisked  
3/4 cup seasoned Italian bread crumbs  
1 medium eggplant, peeled, sliced into 1/2-inch discs  
1 1/2 cups tomato sauce  
2 cups shredded mozzarella  
1/4 cup grated Parmesan cheese  
1/4 cup chopped fresh basil

- with eggplant on the rack. Close door to begin cooking.
- 7 When cooking is complete, remove pan and top eggplant slices with sauce and cheese and return to oven.
- 8 Press **BOTTOM** and turn dial until **AIR ROAST** is illuminated. Press **TEMP/SHADE** and set to 350°F, then press **TIME/SLICES** and set to 10 minutes. Press **START/STOP** to begin cooking, allowing sauce to warm and cheese to melt.
- 9 While melting cheese in the bottom oven, place sheet pan with garlic bread on the top oven rack.
- 10 Press **TOP** and turn dial until **BROIL** is illuminated. Press **TEMP/SHADE** and set to HI, then press **TIME/SLICES** and set to 5 minutes. Press **START/STOP** to begin broiling.
- 11 When cooking is complete, serve garlic bread and eggplant immediately, garnished with basil as desired.

# PASTA BAKE & FRESH PIZZA

INTERMEDIATE RECIPE ●●○

**PREP:** 20 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 50 MINUTES | **TOP OVEN:** 50 MINUTES  
**BOTTOM OVEN:** 15 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** 1 SHEET PAN, 2 WIRE RACKS, NINJA CASSEROLE PAN OR 8X8-INCH BAKING PAN, ALUMINUM FOIL



## INGREDIENTS

### TOP OVEN (PASTA BAKE)

1/2 box (8 ounces) macaroni pasta  
1 teaspoon kosher salt  
1 jar (24 ounces) tomato sauce  
1 cup water  
1 cup shredded mozzarella cheese  
1/4 cup Parmesan cheese,  
plus more for topping

### BOTTOM OVEN (FRESH PIZZA)

Canola oil, for greasing as necessary  
8 ounces raw pre-made pizza dough,  
room temperature  
1/4 cup marinara sauce  
1 1/2 cups shredded mozzarella cheese  
1/2 cup toppings of choice  
(pepperoni, vegetables, etc.)

**TIP** If using larger pasta, ensure all pasta is submerged in liquid prior to baking. Add 2-3 tablespoons water if needed.

**TIP** Swap classic pizza dough and pasta with gluten-free.

**TIP** Swap any cheese with dairy-free/vegan variety.

**TIP** Prefer homemade pizza dough? Swap 1:1 with any homemade recipe.

## DIRECTIONS

- 1 To prepare the pasta bake, add all top oven ingredients in a Ninja Casserole Pan, mix until combined, then cover with aluminum foil.
- 2 Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 425°F, then press TIME/SLICES and set to 45 minutes. Press START/STOP to begin preheating.
- 3 When top oven is preheated, place pan with pasta on the rack. Close door to begin cooking.
- 4 Lightly grease the sheet pan accessory. While pasta bake is cooking, shape pizza dough into a 12-inch circle and transfer to sheet pan. Top pizza dough with marinara sauce, mozzarella, and desired toppings.
- 6 Press **BOTTOM** and turn dial until PIZZA is illuminated. Press TEMP and set to 400°F, then press TIME and set to 15 minutes. Press START/STOP to begin preheating.
- 7 When bottom oven is preheated, insert wire rack in LEVEL 1 position, then place sheet pan with pizza on the rack. Close door to begin cooking.
- 8 When pasta has completed cooking, remove foil from pan. and sprinkle with Parmesan cheese as desired Press **TOP** and turn dial until BROIL is illuminated. Press TEMP/SHADE and set to HI, then press TIME/SLICES and set to 5 minutes. Press START/STOP to begin broiling.
- 9 When cooking is complete, serve pasta and pizza immediately.

# CHEESESTEAK SANDWICHES WITH FRENCH FRIES & ONION RINGS

BEGINNER RECIPE ●○○

**PREP:** 15 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 40 MINUTES | **TOP OVEN:** 15 MINUTES  
**BOTTOM OVEN:** 40 MINUTES | **MAKES:** 4-6 SERVINGS | **ACCESSORIES:** 1 SHEET PAN, 2 WIRE RACKS



## INGREDIENTS

### TOP OVEN (CHEESESTEAK)

1 pound uncooked shaved steak  
Kosher salt, as desired  
Ground black pepper, as desired  
1 bag (12 ounces) frozen peppers and onions (or 1 large pepper and 1 small onion, thinly sliced)  
1 tablespoon canola oil  
8 slices American cheese

### BOTTOM OVEN (FRIES & ONION RINGS)

1 pound frozen shoestring French fries  
8 ounces frozen onion rings

**TIP** Swap classic cheese with dairy-free.

**TIP** Toast sub rolls, if desired, before or after cooking.

**TIP** Substitute gluten-free rolls and onion rings based on dietary needs.

## DIRECTIONS

- 1 Place French fries and onion rings in Air Fry Basket.
- 2 Press **BOTTOM** and turn dial until AIR FRY is illuminated. Press TEMP and set to 390°F, then press TIME and set to 30 minutes. Press START/STOP to begin preheating. When bottom oven is preheated, insert Air Fry Basket in LEVEL 2 position. Close door to begin cooking. Toss French fries and onion rings 1-2 times throughout cooking for even crisping.
- 3 Place shaved steak, salt, pepper, frozen peppers, onion, and oil on a sheet pan and toss to combine. Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 450°F, then press TIME/SLICES and set to 15 minutes. Press START/STOP to begin preheating .
- 4 When top oven is preheated, place sheet pan with steak on the rack. Close door to begin cooking. When top oven cooking is complete, remove steak, drain off residual liquid, and divide into 4 portions on sheet pan.
- 5 Top each portion of steak with two slices of cheese. Place sheet pan back into top oven.
- 6 Press **TOP** and turn dial until BROIL is illuminated. Press TEMP/SHADE and set to HI, then press TIME/SLICES and set to 3 minutes. Press START/STOP and broil cheese until melted.
- 7 When cheese is melted, remove sheet pan from top oven and fill rolls with steak and cheese.
- 8 When bottom oven cooking is complete, serve French fries and onion rings immediately with sandwiches.





## TOP OVEN



## BOTTOM OVEN

# SUGAR COOKIES & APPLE PIE



BEGINNER RECIPE ●○○

**PREP:** 20 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 50 MINUTES | **TOP OVEN:** 35 MINUTES  
**BOTTOM OVEN:** 50 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** PARCHMENT PAPER, 2 WIRE RACKS, 1 SHEET PAN,  
NINJA CASSEROLE PAN OR 8X8-INCH BAKING PAN, 9-INCH PIE PAN

## INGREDIENTS

### TOP OVEN (SUGAR COOKIES)

Nonstick cooking spray  
1 package (16 ounces) pre-made  
sugar cookie dough  
1 cup pre-made frosting of choice  
Rainbow sprinkles, as desired

### BOTTOM OVEN (APPLE PIE)

1 box (2 sheets) frozen pre-made  
pie dough, thawed  
2 cans (21 ounces each) apple pie filling  
2 tablespoons whole milk or cream

## DIRECTIONS

- 1 To prepare the sugar cookie bars, spray a Ninja Casserole Pan with cooking spray, then line the bottom and sides with parchment paper. Transfer cookie dough to pan and press into a smooth, even layer.
- 2 Press **TOP** and turn dial until **BAKE** is illuminated. Press **TEMP/SHADE** and set to 325°F, then press **TIME/SLICES** and set to 35 minutes. Press **START/STOP** to begin preheating.
- 3 When top oven is preheated, place casserole pan on rack. Close door to begin cooking.
- 4 When cooking is complete, remove cookies and allow to cool in pan.
- 5 While the cookies cool, line a 9-inch pie pan with one sheet of pie dough, trimming as necessary. Add apple pie filling, then place second sheet of pie dough on top.
- 6 Fold and crimp edges of dough to seal, then brush top of dough with milk or cream. Using a knife, create a 1-inch vent in the center of the dough.
- 7 Press **BOTTOM** and turn dial until **CONV. BAKE** is illuminated. Press **TEMP** and set to 350°F, then press **TIME** and set to 50 minutes. Press **START/STOP** to begin preheating.
- 8 When bottom oven is preheated, insert wire rack in **LEVEL 1** position, then place apple pie on the rack. Close door to begin cooking.
- 9 When cooking is complete, remove pie and allow to cool before slicing and serving.
- 10 Once sugar cookie bars are cool, remove from pan. Frost and decorate with sprinkles as desired, then slice and serve.

**TIP** Swap pie crust or cookie dough with gluten-free options.

**TIP** Swap milk or cream with dairy-free options.

**TIP** Prefer a different kind of pie? Use 2 21-oz cans of ANY prepared pie filling.

# COOKIES & CREAM CHOCOLATE CHIP COOKIES & SALTED CARAMEL BROWNIES



BEGINNER RECIPE ●○○

**PREP:** 15 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 40 MINUTES | **TOP OVEN:** 12 MINUTES  
**BOTTOM OVEN:** 40 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** 1 WIRE RACK, 1 SHEET PAN, NINJA CASSEROLE PAN OR 8X8-INCH BAKING PAN

## INGREDIENTS

### TOP OVEN (COOKIES)

1 package (16 ounces) prepared cookie dough (12 cookies)  
12 cookies and cream sandwich cookies

## DIRECTIONS

- 1 To prepare cookies, cover each sandwich cookie with 1 portion of cookie dough, shaping the dough around the cookie to completely cover and seal. Place 6 cookies onto sheet pan, spaced evenly apart. Place remaining 6 cookies in fridge until ready to bake.
- 2 Press **TOP** and turn dial until **BAKE** is illuminated. Press **TEMP/SHADE** and set to 350°F, then press **TIME/SLICES** and set to 12 minutes. Press **START/STOP** to begin preheating.
- 3 When top oven is preheated, place sheet pan with cookies on the rack. Close door to begin cooking.
- 4 When cooking is complete, remove cookies and allow to cool for 5 minutes before removing from pan. Place remaining 6 cookies on pan and repeat steps 2 and 3.

### BOTTOM OVEN (BROWNIES)

1 box (18.3 ounces) brownie mix, prepared per box instructions  
1/4 cup prepared caramel sauce  
1/2 teaspoon kosher salt  
Nonstick cooking spray

- 5 Spray a Ninja Casserole Pan with cooking spray. Prepare the brownie batter according to the box ingredients and instructions, then transfer the batter to the prepared pan.
- 6 Pour caramel sauce on top of brownie batter. With a butter knife, marble caramel through the batter, then sprinkle with salt.
- 7 Press **BOTTOM** and turn dial until **CONV.** **BAKE** is illuminated. Press **TEMP** and set to 350°F, then press **TIME** and set to 40 minutes. Press **START/STOP** to begin preheating.
- 8 When bottom oven is preheated, insert wire rack in **LEVEL 1** position, then place brownie pan on the rack. Close door to begin cooking.
- 9 When cooking is complete, remove brownies and cookies and allow to cool completely before serving.

**TIP** Use gluten-free cookie dough or gluten-free brownie mix to accommodate dietary needs.

# VANILLA CHEESECAKE WITH ROASTED BERRY TOPPING



INTERMEDIATE RECIPE ●●○

**PREP:** 15 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 55 MINUTES | **TOP OVEN:** 55 MINUTES  
**BOTTOM OVEN:** 15 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** 2 WIRE RACKS, 2 SHEET PANS

## INGREDIENTS

### TOP OVEN (CHEESECAKE)

2 blocks (8 ounces each) cream cheese  
1 cup granulated sugar  
1/4 cup sour cream  
3 large eggs  
2 teaspoons vanilla extract  
1 (6 ounce) prepared graham cracker pie crust

## DIRECTIONS

- 1 To prepare the cheesecake filling, add cream cheese and sugar to a large bowl and mix with a rubber spatula until fully combined.
- 2 Add sour cream, eggs, and vanilla and continue to mix until smooth and combined. Pour batter into the prepared crust and smooth top into an even layer. Transfer crust to sheet pan.
- 3 Press **TOP** and turn dial until **BAKE** is illuminated. Press **TEMP/SHADE** and set to 300°F, then press **TIME/SLICES** and set to 55 minutes. Press **START/STOP** to begin preheating.
- 4 When top oven is preheated, place sheet pan with filling on the rack. Close door to begin cooking.
- 5 Press **BOTTOM** and turn dial until **AIR ROAST** is illuminated. Press **TEMP** and set to 400°F, then press **TIME** and set to 15 minutes. Press **START/STOP** to begin preheating.

### BOTTOM OVEN (BERRY TOPPING)

2 cups fresh strawberries, hulled and halved  
1 cup fresh blueberries  
1 cup fresh raspberries  
1/4 cup granulated sugar

- 6 While bottom oven is preheating, add all bottom oven ingredients to a large bowl and gently toss until evenly coated in sugar. Transfer berry mixture to sheet pan.
- 7 When bottom oven is preheated, insert wire rack in **LEVEL 1** position, then place sheet pan with berry mixture on rack. Close door to begin cooking.
- 8 When bottom oven cooking is complete, remove berry mixture to cool.
- 9 Top oven cooking is complete when cheesecake is lightly brown on top and jiggly in the center. Carefully remove cheesecake from oven and allow to cool for 20 minutes at room temperature, then transfer to fridge for at least 3 hours before slicing. Serve with fruit topping.

**TIP** Use gluten-free graham cracker crust instead of classic for a gluten-free cheesecake.

# Air Fry Cooking Chart

**FOR BEST RESULTS:** Shake, flip, or rotate. We recommend checking your food frequently. Use these cook times as a guide, adjusting to your preference.

INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	SINGLE (BOTTOM) OVEN AIRFRY TIME	DUAL OVEN COOKING TIME
<b>FROZEN FOOD</b>						
Chicken nuggets	1-2 lbs	None	None	400°F	25-30 mins	30-35 mins
Fish fillets (breaded)	6-12 fillets	None	None	400°F	15-20 mins	20-25 mins
Fish sticks	1-2 lbs	None	None	400°F	15-20 mins	23-28 mins
French fries	1-2 lbs	None	None	400°F	30-35 mins	35-40 mins
Sweet potato fries	1-2 lbs	None	None	365°F	25-30 mins	30-35 mins
Mozzarella sticks	1-2 lbs	None	None	375°F	8-10 mins	15-18 mins
Pizza Rolls	1-1 1/2 lbs	None	None	375°F	10-15 mins	18-25 mins
Popcorn shrimp	1-2 lbs	None	None	390°F	15-20 mins	15-17 mins
Tater tots	1-2 lbs	None	None	375°F	20-25 mins	25-28 mins
<b>MEAT, POULTRY, FISH</b>						
Chicken Breasts	4-6 breasts (8-10 oz each)	Pat dry, season as desired	Toss with 2 tbsp oil	390°F	25-30 mins	30-35 mins
Chicken drumsticks	12 drumsticks	Pat dry, season as desired	Toss with 2 tbsp oil	400°F	25-30 mins	45-50 mins
Bone-in, Skin-on Chicken thighs	4-6 thighs (8-10 oz each)	Pat dry season as desired	Toss with 2 tbsp oil	375°F	35-40 mins	45-48 mins
Chicken wings	3-4 lbs	Pat dry	1 tbsp	390°F	25-30 mins	35-40 mins
Crab cakes	6-8 cakes (6 oz each)	None	Brush with 1 tbsp oil	400°F	15-20 mins	23-88 mins
Salmon fillets	4-6 fillets (6 oz each)	None	Brush with 2 tbsp oil	400°F	10-15 mins	25-28 mins
Sausage	6-12 sausages, whole	None	None	390°F	10-15 mins	16-18 mins
<b>VEGETABLES</b>						
Asparagus	2 bunches (approx. 2 lbs)	Trim stems	2 tbsp	400°F	10-15 mins	23-25 mins
Beets	1-1 1/2 lbs (approx. 3-4 cups)	Peel, cut in 1/2-inch cubes	2 tbsp	400°F	25-30 mins	35-40 mins
Bell peppers (for roasting)	4 peppers	Cut in quarters, remove seeds	2 tbsp	400°F	15-20 mins	30-35 mins
Broccoli	1-1 1/2 lbs (1-3 crowns)	Cut in 1-2-inch florets	2 tbsp	375°F	10-15 mins	26-30 mins
Brussels sprouts	1-2 lbs	Cut in half, remove stems	1 tbsp	425°F	20-25 mins	26-30 mins
Cauliflower	1-1 1/2 lbs (1-3 crowns)	Cut in 1-2-inch florets	2 tbsp	375°F	20-25 mins	24-30 mins
Green beans	1-1 1/2 lbs	Trim	2 tbsp	425°F	10-15 mins	25-28 mins

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

**For best results, shake, flip, or rotate often**

We recommend frequently checking your food and shaking, rotating, or flipping it to ensure desired results. Use these cook times as a guide, adjusting to your preference.



Shake your food  
**AND**



**Toss or flip with silicone-tipped tongs**

Remove food immediately after cook time is complete and your desired level of doneness is achieved. We recommend using an instant-read thermometer to monitor the internal temperature of proteins.



# Air Fry Cooking Chart – Continued

**FOR BEST RESULTS:** Shake, flip, or rotate. We recommend checking your food frequently. Use these cook times as a guide, adjusting to your preference.

INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	SINGLE (BOTTOM) OVEN AIRFRY TIME	DUAL OVEN COOKING TIME
<b>VEGETABLES</b>						
Kale (for chips)	4 oz (approx. 4 cups)	Tear into pieces, remove stems	None	325°F	10–15 mins	15–18 mins
Mushrooms	1-1½ lbs	Rinse, slice thinly	2 tbsp	400°F	20–25 mins	25–30 mins
Potatoes, wedges	1-2 lbs (approx. 2-4 large potatoes, cut into 8 wedges)	Cut in 1-inch wedges	2 tbsp	390°F	30–35 mins	45–50 mins
Potatoes, russet	1-2 lbs (approx. 2-4 large potatoes, cut into 8 wedges)	Hand-cut fries, soak 20 mins in cold water, then pat dry	3 tbsp	390°F	30–35 mins	35–40 mins
Potatoes, sweet	1-2 lbs (approx. 2-4 large potatoes, cut into 8 wedges)	hand cut fries—1-2 pounds (about 2-3 large sweet potatoes, ½" thick French fries)	3 tbsp	375°F	30–35 mins	30–35 mins
Zucchini	4 medium zucchini	Cut into 1" rounds	1 tbsp	390°F	15–20 mins	20–24 mins

## Dehydrate Chart

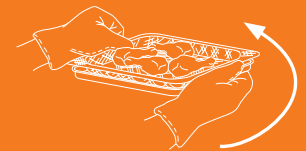
INGREDIENTS	PREPARATION	TEMP	DEHYDRATE TIME
<b>FRUITS &amp; VEGETABLES</b>			
Apples	Cut in 1/8-inch slices, remove core, rinse in lemon water, pat dry	135°F	5–6 hrs
Asparagus	Cut in 1-inch pieces, blanch	135°F	5–6 hrs
Bananas	Peel, cut in 3/8-inch slices	135°F	7–8 hrs
Beets	Peel, cut in 1/8-inch slices	135°F	5–6 hrs
Fresh herbs	Rinse, pat dry, remove stems	135°F	4 hrs
Ginger root	Peel, cut in 3/8-inch slices	135°F	5–6 hrs
Mangoes	Peel, cut in 3/8-inch slices, remove pit	135°F	5–6 hrs
Mushrooms	Cleaned with soft brush (do not wash)	135°F	5–6 hrs
Pineapple	Peel, cut in 3/8-1/2-inch slices, remove core	135°F	4–5 hrs
Strawberries	Cut in half or in 1/2-inch slices	135°F	4–5 hrs
Tomatoes	Cut in 3/8-inch slices or grate	135°F	5–6 hrs
<b>MEAT, POULTRY, FISH</b>			
Beef jerky	Cut in 1/4-inch slices, remove all fat, marinate 8–24 hours	165°F	5–6 hrs
Chicken jerky	Cut in 1/4-inch slices, remove all fat, marinate 8–24 hours	165°F	5–6 hrs
Salmon jerky	Cut in 1/4-inch slices, marinate overnight	165°F	5–6 hrs
Turkey jerky	Cut in 1/4-inch slices, remove all fat, marinate 8–24 hours	165°F	5–6 hrs

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