

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



NINJA®

PROFESSIONAL

**FOOD PROCESSOR
SPECIAL EDITION
WITH AUTO-IQ®**

20 QUICK & EASY RECIPES



Food Prep, Perfected.

Welcome to the Ninja® Professional Food Processor Special Edition 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 purées to diced vegetables, pizza, and cookies. Now let's get prepping!

For more exciting delicious recipes,
visit ninjakitchen.com

Table of contents

| | |
|-------------------------|----|
| Food Prep 101 | 2 |
| Dough Making 101 | 3 |
| Dips, Sauces & Dressing | 4 |
| Snacks & Sides | 8 |
| Entrees | 21 |
| Desserts | 26 |



Food prep 101

Tips to simplify your food prepping and chopping



PREPPING VEGETABLES

- Cut both ends off ingredients and remove any outer peels or skins.
- Cut ingredients such as carrots, cucumber, celery, and zucchini in 2" pieces, and broccoli or cauliflower florets into 1" pieces. Cut ingredients such as onions in quarters.



PREPPING MEAT

- Trim excess fat and connective tissue. Cut meat in 2" cubes.

CHOP PROGRAM

- Timed pulses and pauses give you consistent chopping results.
- Run program once for a large chop, twice for a small chop, and three times for a mince.



WARNING: Chopping Blade Assembly is sharp and not locked in place. Before pouring, carefully remove Chopping Blade Assembly. Failure to do so will result in a risk of laceration. Refer to the Ninja Owner's Guide for additional information.

Dough Making 101

Tips for making different doughs and batters



PIZZAS, PRETZELS & BREAD DOUGHS

1. First add liquids (such as water), yeast, and oil. Then add dry ingredients and select DOUGH
2. Remove dough ball and knead to combine.

COOKIE DOUGHS

1. Add sugars, softened butter, eggs, and liquids (such as vanilla extract), then select DOUGH.
2. Add all dry ingredients and select DOUGH again.
3. Add mix-ins (such as chocolate chips, rasins, and nuts), then PULSE to combine

BISCUITS, PIES & SCONES

1. First add dry ingredients, cold butter or shortening. Then add cold liquids (such as cold milk or water) and select DOUGH.
2. Remove dough ball and knead to combine.

CAKE, BROWNIE & PANCAKE BATTERS

1. First add liquids, then add dry ingredients. Select DOUGH.

TIP: If using the Dough Blade Assembly but not using the DOUGH program, use only the LOW setting.





CHOPPING
BLADE



GINGER SNAP COOKIE BUTTER

PREP: 5 MINUTES

MAKES: 4 CUPS

INGREDIENTS

- 1 bag (14 ounces) ginger snap cookies
- 2 sticks (1 cup) unsalted butter, cut in cubes, softened
- 1 can (14 ounces) sweetened condensed milk

DIRECTIONS

1. Install the chopping blade in the Precision Processor® Bowl. Place cookies in the bowl. Select HIGH and run until mixture resembles sand.
2. Add remaining ingredients to the bowl and select PUREE.
3. Store in an airtight container in the refrigerator.

TIP Serve with fresh fruit for a kid-friendly snack.

TRADITIONAL BASIL PESTO

PREP: 5 MINUTES

MAKES: 4 CUPS

INGREDIENTS

- 1 block (12 ounces) Parmesan cheese, cut in half
- 4 cups fresh basil, stems removed
- 1 cup pine nuts
- 4 cloves garlic, peeled
- 1/2 teaspoon lemon juice
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 3/4 cup olive oil

DIRECTIONS

1. Install the disc spindle in the Precision Processor® Bowl. Place the grating disc on the spindle. Install the lid and place Parmesan cheese in feed chute. Select DISC/LOW, then use the pusher to push Parmesan through the chute. When finished, stop program.
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 PUREE.
3. Store in an airtight container in the refrigerator.



GRATING
DISC



CHOPPING
BLADE





COMPOUND BUTTER 3 WAYS

PREP: 10 MINUTES EACH

CHILL: 2 HOURS

MAKES: 1 CUP EACH



INGREDIENTS

GARLIC HERB BUTTER

2 sticks (1 cup) unsalted butter, softened

6 cloves garlic, peeled

1 cup fresh parsley

1 teaspoon kosher salt

ORANGE HONEY BUTTER

2 sticks (1 cup) unsalted butter, softened

Zest of 1 orange

2 tablespoons orange juice

1/4 cup honey

1/2 teaspoon kosher salt

CHIPOTLE LIME BUTTER

2 sticks (1 cup) unsalted butter, softened

Zest of 2 limes

3 teaspoons lime juice

4 chipotle peppers in adobo sauce

2 cloves garlic, peeled

1 tablespoon honey

1 teaspoon kosher salt

DIRECTIONS

1. Install the chopping blade in the Precision Processor® Bowl.
2. Place all ingredients in the bowl install the lid, and select PUREE.
3. Once processed, remove chopping blade then use a spatula to scoop butter mixture onto a sheet of parchment paper.
4. Roll the bottom half of the parchment paper over the butter. Roll tightly into a log shape. Twist the ends of the parchment paper to close. Place in the refrigerator for 2 hours to chill.

TIP Use compound butter to top your favorite proteins, breads, and vegetables for added flavor.



CHOPPING
BLADE



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 PUREE.
4. Remove chopping blade, then 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.

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





SLICING/
SHREDDING
DISC



CHOPPING
BLADE

SHREDDED BRUSSELS SPROUT SALAD

PREP: 20 MINUTES
MAKES: 4-6 SERVINGS

INGREDIENTS

SALAD

- 2 pounds Brussels sprouts, ends trimmed
- 1 cup candied pecans
- 10 slices thick-cut bacon, cooked, roughly chopped
- 1 Fuji apple, cored, cut in quarters, thinly sliced
- 1/2 cup pomegranate seeds
- 1/2 cup feta cheese, crumbled

DRESSING

- 1 small shallot, peeled, cut in quarters
- 2/3 cup olive oil
- 3 tablespoons red wine vinegar
- 4 tablespoons Dijon mustard
- 5 tablespoons honey
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground black pepper

DIRECTIONS

1. 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 1 cup Brussels sprouts in feed chute. Select DISC/LOW, then use the pusher to push sprouts through the chute. Repeat with remaining Brussels sprouts. When finished, stop program. Remove lid, disc, and spindle from bowl, then transfer sprouts to a bowl and set aside.
2. Install the chopping blade in the bowl. Place pecans and cooked bacon in bowl, install the lid and then select CHOP. Remove chopping blade from bowl, remove pecans and bacon from bowl and set aside.
3. Next, place all dressing ingredients in the bowl and select PUREE.
4. Toss prepared Brussels sprouts with dressing and top with apple, pecans, pomegranate seeds, feta, and bacon. Serve immediately.

BACON RANCH CHEESE BALL

PREP: 15 MINUTES
CHILL: 1 HOUR
MAKES: 8-12 SERVINGS

INGREDIENTS

- 2 packages (8 ounces each) cream cheese, cut in cubes, softened
- 3 tablespoons sour cream
- 1 package (1 ounce) ranch seasoning
- 1 teaspoon garlic powder
- 1 teaspoon dried minced onion
- 1/4 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 1/2 cup shredded pepper jack cheese
- 1 1/2 cup shredded cheddar cheese, divided
- 10 slices thick-cut bacon, cooked, roughly chopped, divided
- 1 cup green onions, thinly sliced, divided
- 1 teaspoon poppy seeds

DIRECTIONS

1. Install the chopping blade in the Precision Processor® bowl. Place cream cheese, sour cream, ranch seasoning, garlic powder, minced onion, salt, and pepper in the bowl and select PUREE.
2. Remove lid and scrape down sides with a rubber spatula. Add pepper jack, 1 cup cheddar, half the chopped bacon, and half the green onions, then select PULSE until evenly combined.
3. Next, remove mixture from bowl and wrap in plastic wrap. Form into a ball and place in freezer for 1 hour or until firm.
4. Once chilled, sprinkle poppy seeds and remaining cheddar, bacon, and green onions on a piece of parchment paper. Roll the chilled cheese ball in the topping mixture to coat the outside surface. Serve with crackers and veggies.



CHOPPING
BLADE



ASIAN SLAW WITH GINGER PEANUT DRESSING

PREP: 15 MINUTES

MAKES: 10-12 SERVINGS

INGREDIENTS

SLAW

- $\frac{3}{4}$ cup roasted peanuts
- 1 bunch green onions, thinly sliced
- 2 cups cilantro, roughly chopped
- $\frac{1}{2}$ head red cabbage, cut in $1\frac{1}{2}$ -inch strips
- $\frac{1}{2}$ head Napa cabbage, cut in $1\frac{1}{2}$ -inch strips
- 1 red bell pepper, cut in 4 pieces
- 2 large carrots, peeled, ends trimmed, cut in half
- $1\frac{1}{2}$ 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
- $1\frac{1}{2}$ inch piece of ginger, rough chopped
- 4 cloves garlic, peeled

SLICING/
SHREDDING
DISC

CHOPPING
BLADE

DIRECTIONS

1. Install the disc spindle in the Precision Processor® Bowl. Place the reversible disc, slicing side up, on the spindle. Install the lid and place red cabbage in feed chute. Select DISC/LOW, then use the pusher to push cabbage through the chute. When all cabbage is sliced, stop program and transfer cabbage to a large bowl.
2. Repeat Step 1 with Napa cabbage and red bell pepper.
3. Repeat step 1 with the carrots, but this time install the disc with the shredding side up. Remove the middle part of the pusher and load carrots through the smaller opening.
4. 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 the bowl with the cabbage, bell pepper and carrots. Add green onions and cilantro to bowl.
5. Place all dressing ingredients in the Precision Processor Bowl. Install the lid, then select PUREE.
6. Pour dressing over slaw and toss to mix.
7. Sprinkle with sesame seeds and serve.



VEGGIE TOTS

PREP: 15 MINUTES

COOK: 30 MINUTES

MAKES: 30 TOTS

INGREDIENTS

Cooking spray

1 large zucchini, cut in half lengthwise, ends trimmed

2 large carrots, peeled, ends trimmed, cut in half

1 small red onion, peeled, ends trimmed, cut in quarters

1/4 cup shredded sharp cheddar cheese

1/4 cup shredded Parmesan cheese

1 cup panko bread crumbs

2 large eggs, beaten

2 teaspoons dried basil

2 teaspoons dried oregano

2 teaspoons onion powder

2 teaspoons garlic powder

2 teaspoons paprika

2 teaspoons kosher salt

2 teaspoons ground black pepper



**SLICING/
SHREDDING
DISC**



**CHOPPING
BLADE**

DIRECTIONS

1. Preheat oven to 425°F. Line a baking pan with parchment paper and spray with cooking spray.
2. 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 zucchini in feed chute. Select DISC/LOW, then use the pusher to push zucchini through the chute. When finished, stop program. Place the shredded zucchini in paper towels or a kitchen towel and squeeze out excess liquid.
3. Place carrots in feed chute. Select DISC/LOW, then use the pusher to push carrots through the chute. When finished, stop program stop program and set carrots aside with zucchini.
4. Clean the bowl, then install the chopping blade. Add the onion and select CHOP. Once the program has completed, run the CHOP program again. Add zucchini, carrot, cheeses, bread crumbs, eggs, and seasonings, then select PULSE until evenly combined.
5. Scoop 1 1/2 tablespoons of mixture into your hands and press together to form a 1-inch log. Place on tray with parchment paper. Repeat with remaining mixture.
6. Spray the tots with cooking spray and place in the oven. After 15 minutes, flip tots, then cook for another 15 minutes or until golden brown.
7. Once cooking is complete, remove from oven and serve immediately.



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 install lid and select DOUGH.
3. Once processing is complete, form into a dough ball. Then, transfer dough ball into a greased mixing 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 mixing 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 processor bowl, then install the chopping blade in it. Add the cilantro and garlic, install lid 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.



COWBOY CAVIAR

PREP: 10 MINUTES
CHILL: 30 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

SLAW

1 orange bell pepper, trimmed, cut in thirds, seeds removed
1 red bell pepper, trimmed, cut in thirds, seeds removed
1 red onion, peeled, trimmed, cut in half
4 plum tomatoes
1 can (15 ounces) black beans, rinsed, drained
1 can (15 ounces) pinto beans, rinsed, drained
1 can (15 ounces) whole kernel sweet corn, drained
1 jalapeño pepper, minced, seeds removed
1 bunch cilantro, roughly chopped
Kosher salt, as desired
Ground black pepper, as desired

DRESSING

Juice of 2 limes
1 cup olive oil
 $\frac{2}{3}$ cup white wine vinegar
 $\frac{1}{4}$ cup granulated sugar
 $\frac{1}{2}$ teaspoon ground cumin
 $\frac{1}{2}$ teaspoon chili powder
 $\frac{1}{2}$ teaspoon garlic powder

OPTIONAL

Tortilla chips, for serving

TIP For quicker prep, swap the homemade dressing for a store-bought bottle of Italian or Greek dressing.



**DICING KIT
(BLADE &
GRID)**



**CHOPPING
BLADE**

DIRECTIONS

1. Install the disc spindle in the Precision Processor® Bowl and place the dicing kit on the spindle. Install the lid, and place bell pepper in feed chute. Select DICE, then use the pusher to push the pepper through the chute. Repeat with remaining pepper, onion, and tomatoes. Transfer the mixture to a large bowl.
2. Add beans, corn, jalapeño pepper, cilantro, salt, and pepper to the bowl with the pepper, onion and tomatoes. Stir to evenly combine and set aside.
3. Install the chopping blade in the Precision Processor Bowl and add all the dressing ingredients. Install the lid and select PULSE to process until sugar is dissolved.
4. Pour dressing over diced vegetable mixture and toss to combine. Place in a sealed container or cover with plastic wrap and chill for 30 minutes.
5. Once chilled, serve with tortilla chips.



**DICING KIT
(BLADE &
GRID)**

ROOT VEGETABLE MEDLEY

PREP: 10 MINUTES
COOK: 45 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

SLAW

3 parsnips, peeled, trimmed
4 medium carrots, peeled, trimmed
2 small sweet potatoes, peeled, trimmed
3 medium beets, peeled, trimmed, cut in half
4 tablespoons canola oil
1 1/2 tablespoons fresh thyme leaves
Kosher salt, as desired
Ground black pepper, as desired

NOTE: For the most even dicing, square off the sides of all ingredients before placing in the feed chute.

DIRECTIONS

1. Preheat oven to 400°F. Line a rimmed baking sheet with parchment paper and set aside.
2. Install the disc spindle in the Precision Processor® Bowl and place the dicing kit on the spindle. Install the lid, and place parsnip in feed chute. Select DICE, then use the pusher to push the parsnip through the chute. Repeat with remaining parsnips, carrots, sweet potatoes, and beets.
3. Transfer the diced vegetables to the baking sheet and toss with oil, thyme, salt, and pepper.
4. Place the vegetables in the oven and bake for 45 minutes, tossing halfway through.

BREAKFAST HASH

PREP: 10 MINUTES
COOK: 25 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

3 russet potatoes, peeled and trimmed
1 red bell pepper, trimmed, cut in thirds, seeds removed
1 medium red onion, peeled, trimmed, cut in half
1 piece boneless smoked ham (12 ounces)
4 tablespoons canola oil
1/2 teaspoon paprika
3/4 teaspoon garlic powder
1/2 teaspoon ground cumin
Kosher salt, as desired
Ground black pepper, as desired
4 large eggs

NOTE: For the most even dicing, square off the sides of the ingredients before placing in the feed chute.

TIP For a twist on the original, try swapping out the seasonings for a taco seasoning packet or even an onion soup mix packet.



**DICING KIT
(BLADE &
GRID)**

DIRECTIONS

1. Install the disc spindle in the Precision Processor® Bowl, then place the dicing kit on the spindle. Install the lid, and place potato in feed chute. Select DICE, then use the pusher to push the potato through the chute. Repeat with remaining potatoes. Transfer the diced potatoes to a bowl and set aside.
2. Reinstall the dicing kit and feed chute lid. Add the bell pepper to the feed chute. Select DICE, then use the pusher to push the pepper through the chute. Repeat with onion and ham.
3. Place a large skillet over high heat with canola oil and potatoes. Cook, stirring occasionally, for 10 minutes or until all sides are golden brown.
4. Reduce heat to medium. Add the peppers, onions, and ham to the skillet with the potatoes and cook for 5 minutes. Add all seasonings and stir to evenly combine.
5. Reduce heat to low. Make 4 wells in the hash mixture and crack an egg in each well.
6. Cover the skillet with a lid and cook for 10 minutes or until the eggs are cooked to desired doneness.



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 cups warm water (110°-115°F)
- ½ cup olive oil
- 4 cups all-purpose flour
- 1 teaspoon kosher salt
- 1 large 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

TIP Use the shredding disc to shred your own cheese.



**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 Precision Processor bowl, then install the chopping blade in it. Place all sauce ingredients in the bowl. Install the lid, then select PUREE. 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 20-25 minutes or until golden brown.
11. Allow to cool, then slice and serve.



SWEET POTATO FALAFEL WITH TZATZIKI SAUCE

PREP: 15 MINUTES

COOK: 30 MINUTES

MAKES: 28 FALAFEL

INGREDIENTS

FALAFEL

Cooking spray

2 cups frozen diced sweet potatoes, cooked

1 can (14 ounces) chickpeas, drained

1 small yellow onion, peeled, ends trimmed, cut in quarters

2 cloves garlic, peeled

1 cup cilantro

3 teaspoons cumin

2 teaspoons chili powder

1/2 teaspoon cayenne pepper

2 teaspoons garlic powder

1/4 cup corn meal

Kosher salt, as desired

Ground black pepper, as desired

SAUCE

3/4 cup Greek yogurt

1/2 cup sour cream

1 teaspoon lemon juice

1/4 cup fresh dill

2 cloves garlic, peeled

2 teaspoons garlic powder

1 teaspoon onion powder

Kosher salt, as desired

Ground black pepper, as desired

1/4 cup cucumber, diced

DIRECTIONS

1. Preheat oven to 400°F. Line a baking pan with parchment paper, coat paper with cooking spray and set aside.
2. Install the chopping blade in the Precision Processor® Bowl. Place all falafel ingredients in bowl, then install the lid and select CHOP. Scrape down sides with a spatula and select CHOP again. Once the program has completed, run the CHOP program a third time.
3. Using a 1-inch scoop, form mixture into balls and place on prepared baking pan. Place in the oven for 30 minutes or until golden brown.
4. While the falafel is baking, clean the bowl, then reinstall the chopping blade in it. Add all sauce ingredients except cucumber, install the lid and select PUREE. Pour sauce into a medium bowl and stir in cucumber.
5. When cooking is complete, remove falafel from oven and allow to cool. Serve with sauce.

TIP If you can't find frozen diced sweet potatoes at the grocery store, use 1 large fresh sweet potato. Dice and cook in boiling water until soft. Allow to cool before processing.





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 large 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 8-10 minutes.
8. Remove from oven and allow cookies to cool before serving.



DOUGH
BLADE



DOUGH
BLADE

ORANGE BREAKFAST SCONES

PREP: 15 MINUTES

BAKE: 15–20 MINUTES

MAKES: 8 SCONES

INGREDIENTS

DOUGH

2 cups all-purpose flour

1/3 cup granulated sugar

1 tablespoon baking powder

1/2 teaspoon kosher salt

Zest of 1 orange

1 stick (1/2 cup) butter, cold, cut in cubes

1 large egg

1/4 cup sour cream

1/4 cup heavy cream, plus more for brushing

1/2 teaspoon vanilla extract

GLAZE

2 cups confectioners sugar

1/4 teaspoon vanilla extract

Juice of 1 orange (approx. 3 tablespoons)

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 in bowl. Install the lid, then select DOUGH.
3. Lightly flour a clean work surface, then roll dough into a 1-inch thick round. Cut the round into 8 triangles.
4. Place dough triangles on prepared pan and brush with heavy cream.
5. Place pan in oven and bake for 15–20 minutes or until golden brown.
6. When cooking is complete, allow scones to cool slightly. As they are cooling, clean the bowl and dough blade, reinstall dough blade in the bowl, then place all glaze ingredients in the bowl. Install the lid, then select DISC/LOW until glaze is evenly mixed. Stop program and scrape down sides of bowl as needed.
7. Pour glaze over scones and serve.

CHOCOLATE CHIP ZUCCHINI BREAD

PREP: 10 MINUTES

BAKE: 50–60 MINUTES

MAKES: 6–8 SERVINGS

INGREDIENTS

Cooking spray

1 small zucchini, ends trimmed

4 large eggs

1/2 stick (1/4 cup) butter, cut in cubes, softened

3/4 cup canola oil

3/4 cup granulated sugar

3/4 cup brown sugar

1 teaspoon vanilla extract

2 1/2 cups all-purpose flour

1 1/2 teaspoons baking soda

1/2 teaspoon kosher salt

2 teaspoons ground cinnamon

1 cup chocolate chips

DIRECTIONS

1. Preheat oven to 350°F. Spray a 8 1/2 x 4 1/2-inch loaf pan with cooking spray and set aside.
2. Install the disc spindle in the Precision Processor® Bowl. Place the reversible disc, shredding side up, on the spindle. Install the lid, and place zucchini in feed chute. Select DISC/LOW, then use the pusher to push zucchini through the chute. When finished, stop program. Remove shredded zucchini from the bowl and set aside.
3. Install the dough blade in the bowl. Add the eggs, butter, oil, sugars, and vanilla. Install the lid, then select DOUGH.
4. When program is complete, remove lid and add flour, baking soda, salt, and cinnamon. Return lid to bowl and select DOUGH.
5. When program is complete, remove lid and add chocolate chips and zucchini. Return lid to bowl and press PULSE until evenly combined.
6. Pour batter into prepared loaf pan and bake for 50–60 minutes or until a wooden toothpick comes out clean.



SLICING/
SHREDDING
DISC



DOUGH
BLADE



MIXED BERRY TART

PREP: 15 MINUTES

BAKE: 30–45 MINUTES

MAKES: 6 SERVINGS

INGREDIENTS

DOUGH

1 ¼ cups 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 30–45 minutes.
9. When cooking is complete, allow to cool slightly before slicing and serve with vanilla ice cream.



DOUGH
BLADE



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



**DOUGH
BLADE**



**CHOPPING
BLADE**

DIRECTIONS

1. Lightly spray a 9 x 9-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 DISC/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 PUREE.
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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