

Please make sure to read the enclosed Ninja® Safety Instructions prior to using your unit.

QUICK START GUIDE

NINJA®

PROFESSIONAL XL

FOOD PROCESSOR



NOTE: Unit color may vary by model.

GET TO KNOW THE ATTACHMENTS

BLADE ASSEMBLIES

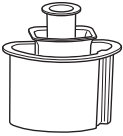


CHOPPING BLADE ASSEMBLY



DOUGH BLADE ASSEMBLY

3-PART FOOD PUSHER

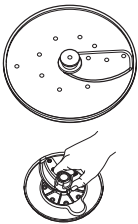


3-PART FOOD PUSHER

The 3-part food pusher separates into small, medium, and large food pushers to guide ingredients through the different-sized feed chute openings. Use the small feed chute opening (which also doubles as a measuring cup) for ingredients like carrots, the medium feed chute for ingredients like cucumbers and zucchini, and the large feed chute for ingredients like potatoes.

NOTE: As a safety feature, the large food pusher must be inserted in the feed chute for the unit to run. **DO NOT** exceed the **CHUTE MAX FILL** line on the large feed chute. Unit will not run if ingredients exceed this line.

DISC ASSEMBLIES



ADJUSTABLE SLICING

The adjustable slicing disc allows you to customize the slice thickness (0.3–8mm). Great for mushrooms, zucchini, cucumbers, and potatoes. The disc has 8 main settings with .375-mm micro settings between each (for a total of 24 individual settings) ranging from 0.3mm–8mm.

IMPORTANT: Ensure disc is **NOT** on the **S** (storage) setting before installing it. Return disc to **S** position after use.



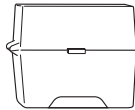
REVERSIBLE SHREDDING

The reversible shredding disc is ideal for different thicknesses of shredding. Place the **FINE** side up for outputs such as shredded carrots, or place the **COARSE** side up for outputs such as shredded cabbage.



DISC SPINDLE

Install disc spindle onto the gear shaft of the Precision Processor® Bowl to use the disc assemblies or 4.5 Cup Nesting Workbowl.



STORAGE BOX

(not included with all models)

Easily and safely store the disc assemblies, disc spindle, and dough blade assembly in the storage box.

4.5 CUP NESTING WORKBOWL

(not included with all models, available for purchase on ninjaaccessories.com)



4.5-CUP NESTING WORKBOWL

The 4.5-Cup Nesting Workbowl is perfect for smaller quantities of output. Place inside the Precision Processor Bowl and you will be ready to make all the delicious recipes in smaller quantities.

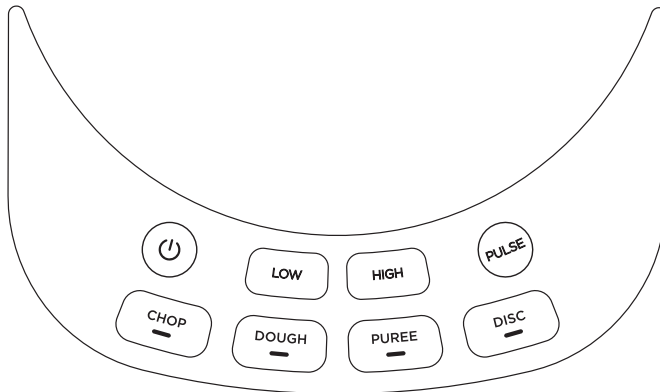


SMALL CHOPPING BLADE ASSEMBLY

AUTO-IQ® PROGRAMS

Intelligent preset programs combine unique blending and pausing patterns that do the work for you. Once an Auto-iQ program is selected, it will start immediately and automatically stop when processing is complete. To stop processing before the end of a program, press the currently active button again.

NOTE: Program run times vary from a few seconds to just over a minute.



CHOP

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. Use with chopping blade assembly.

DOUGH

Ideal for creating delicious dough, from pie to pizza to cookie doughs. Use with dough blade assembly.

NOTE: Use PULSE to add mix-ins, such as chocolate chips or raisins, after dough program has completed.

PUREE

Create anything from silky-smooth sauces to the perfect hummus. Use with chopping blade assembly or nesting workbowl with small chopping blade assembly.

DISC

Slice and shred a variety of ingredients, such as vegetables, cheese, and potatoes. Use with adjustable slicing or reversible shredding disc.

MANUAL PROGRAMS

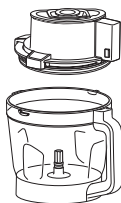
LOW and HIGH: When selected, each of these speeds runs continuously for 60 seconds. They do not work in conjunction with any Auto-iQ programs.

PULSE: Offers greater control of pulsing and processing. Operates only when PULSE is pressed. Use short presses for short pulses and long presses for long pulses.

IMPORTANT: DO NOT run the unit on HIGH if using the dough blade or disc assemblies. The unit is **NOT** intended to crush ice. Refer to the warnings in the Safety Instructions.

USING THE CHOPPING & DOUGH BLADE ASSEMBLIES

PARTS



**PRECISION PROCESSOR®
BOWL & LID WITH
3-PART FOOD PUSHER**



**CHOPPING BLADE
ASSEMBLY**



**DOUGH BLADE
ASSEMBLY**

BLADE ASSEMBLY



- 1.** Place Precision Processor Bowl on base and turn clockwise to lock in place.




- 2.** Holding the blade assembly by the top of the shaft, install it in bowl.



- 3.** Place ingredients in bowl. Place lid on bowl and turn clockwise to lock in place.

PROCESS & ENJOY

Once the Precision Processor Bowl is locked onto the base, plug in the unit, then press the Power button  to turn the unit on.



- 1.** Select desired program to begin processing.



- 2.** When processing is complete, press button on feed chute lid near handle to unlock. Turn lid counterclockwise and lift from bowl. Remove blade assembly before emptying bowl.



- 3.** Remove bowl from base by turning it counterclockwise, then lifting it up.

NOTE: Large food pusher must be inserted in the feed chute for the unit to run. For thinner recipes such as sauces and chopping, make sure all 3 parts of the pusher are installed to avoid splatter.



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 Safety Instructions for additional information.

NESTING BOWL (not included with all models)

PARTS



**PRECISION PROCESSOR®
BOWL & LID WITH
3-PART FOOD PUSHER**



**4.5-CUP NESTING
WORKBOWL**



**SMALL CHOPPING
BLADE ASSEMBLY**



**DISC
SPINDLE**

NOTE: Nesting workbowl not included with all models. Available for purchase on ninjaaccessories.com.

NESTING WORKBOWL



- 1.** Place Precision Processor Bowl on base and turn clockwise to lock in place.



- 2.** Place the nesting workbowl in the processor bowl with the arrow on the workbowl aligned with the arrow on the processor bowl handle. Place the disc spindle through the opening in the middle and sit it on the drive gear. Then place the small chopping blade over the spindle inside the workbowl.



- 3.** Place ingredients in bowl. Place lid on bowl and turn clockwise to lock in place.

PROCESS & ENJOY

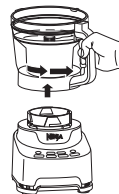
Once the Precision Processor Bowl is locked onto the base, plug in the unit, then press the Power button  to turn the unit on.



- 1.** Select either a manual program (LOW, HIGH, PULSE) or the PUREE Auto-iQ program to begin processing.



- 2.** When processing is complete, press button on feed chute lid near handle to unlock. Turn lid counterclockwise and lift from bowl. Remove blade assembly before emptying nesting workbowl.



- 3.** Remove workbowl by grasping the textured center and lifting up. Remove bowl from base by turning it counterclockwise, then lifting it up.

NOTE:

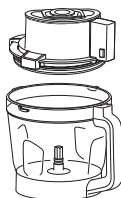
- Do not make dough with the 4.5-Cup Nesting Workbowl.
- Large food pusher must be inserted in the feed chute for the unit to run. For thinner recipes such as sauces and chopping, make sure all 3 parts of the pusher are installed.



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 Safety Instructions for additional information.

USING THE DISC ASSEMBLIES

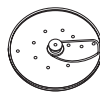
PARTS



**PRECISION PROCESSOR®
BOWL & LID WITH
3-PART FOOD PUSHER**



**DISC
SPINDLE**

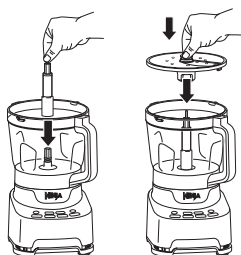


**ADJUSTABLE
SLICING
DISC**

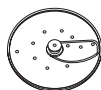


**REVERSIBLE
SHREDDING
DISC**

DISC ASSEMBLY



1. Place Precision Processor® Bowl on base and turn clockwise to lock in place. Install the spindle, then choose the appropriate disc (2A or 2B).



2A. ADJUSTABLE SLICING

Use dial on disc to select the desired thickness (0.3–8mm). Then use plastic grip to carefully place disc over disc spindle.

NOTE: Ensure disc is **NOT** on the **S** (storage) setting before installing it. Return disc to **S** position after use.



2B. REVERSIBLE SHREDDING

Use the plastic grip to place the disc over the disc spindle with the desired shredding size (either **COARSE** or **FINE**) facing up.

FOOD PREP

If using the small or medium feed chute, trim ingredients to fit the feed chute height.

If using the larger feed chute, **DO NOT** exceed the **CHUTE MAX FILL** line on the large feed chute. Unit will not run if ingredients exceed this line.



Cut both ends off ingredients to create flat surfaces. Trim tapered ingredients like carrots to make them more symmetrical.

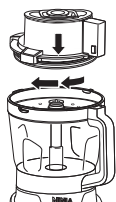
NOTE:

- Ensure cheese is well chilled before slicing/shredding. **DO NOT** slice or shred frozen cheese.
- Keep ingredients as steady as possible when pushing through the feed chute. This will help minimize waste.

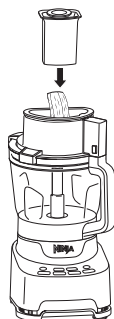
PROCESS & ENJOY (DISCS)

Once the Precision Processor® Bowl is locked onto base, plug in the unit, then press the Power button  to turn the unit on.

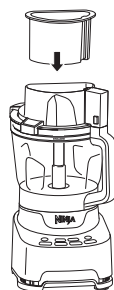
IMPORTANT: As a safety feature, the large food pusher must be inserted in the feed chute for the unit to run.



1. Place feed chute lid on bowl and turn clockwise. Based on the ingredient, use the smallest possible feed chute opening for best slicing and shredding results.



- 2A. If using the small or medium feed chute opening, select **DISC** or **LOW**. The disc will begin spinning. Add ingredients through the feed chute on the lid.

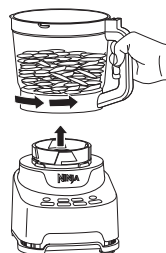


- 2B. If using the large feed chute opening, place ingredients up to, but not exceeding, the **CHUTE MAX FILL** line. Insert the pusher into the feed chute, then select **DISC** or **LOW**. The disc will begin spinning.

IMPORTANT: Use only the **DISC** program or **LOW** setting when using the disc assemblies.



3. The disc will automatically stop spinning at the end of the program. Wait for disc to stop turning, then press the button on the feed chute lid near the handle to unlock. Turn lid counterclockwise and lift lid from bowl.



4. Remove the disc assembly by grasping the plastic grip, then remove the disc spindle. Remove bowl from base by turning it counterclockwise, then lifting it up.

CLEANING



Dishwasher: Accessories are top-rack dishwasher safe and should **NOT** be cleaned with a heated dry cycle. Ensure the blade assembly is removed from the bowl before placing in the dishwasher. Exercise care when handling blade assemblies.



Hand-washing: Wash bowl, lid, discs, nesting workbowl, and blade assemblies in warm, soapy water. Exercise care when washing the blade assemblies. Use a dishwashing utensil with a handle to avoid direct hand contact with blades. Rinse and air-dry thoroughly.



WARNING: Always unplug the base before cleaning.

CHOPPING BLADE

CHOPPED KALE SALAD

PREP: 10 MINUTES | **MAKES:** 6–8 SERVINGS

INGREDIENTS

16 ounces kale, stems removed
1 cup dried cranberries
1 cup candied walnuts
1 navel orange, peeled, cut in half,
thinly sliced
1/2 cup shredded carrot
1/2 cup shredded Parmesan cheese

DRESSING

1 cup extra-virgin olive oil
1/3 cup fresh orange juice
(about 2 oranges)
2 tablespoons white balsamic vinegar
1 clove garlic, peeled
1 teaspoon kosher salt
1 teaspoon ground black pepper
1 tablespoon Dijon mustard

DIRECTIONS

1. Install the chopping blade in the XL Precision Processor® Bowl. Working in batches, place 1/3 of the kale in the bowl. Install the lid, then select CHOP. When the program has completed, run the CHOP program again. Place chopped kale into a large mixing bowl and repeat this step with the remaining batches of kale.
2. Wipe the bowl clean and reinstall the chopping blade. Add all dressing ingredients to the bowl in the order listed and install the lid. Select PUREE.
3. To assemble the salad, massage the kale with half of the prepared dressing. Then top with dried cranberries, candied walnuts, orange slices, carrot, and Parmesan cheese. Drizzle with remaining dressing and serve.

TIP:

- Use the reversible shredding disc to shred whole carrots and Parmesan cheese.
- Swap romaine lettuce for kale for a more neutral flavor.

CHOPPING BLADE

ROASTED CARROT HUMMUS

PREP: 30 MINUTES | **COOK:** 20 MINUTES | **MAKES:** 5–6 SERVINGS

INGREDIENTS

4 large carrots, trimmed, cut in quarters
1/2 cup + 1 tablespoon extra-virgin olive oil
1 teaspoon cumin
1 tablespoon kosher salt
1 teaspoon ground black pepper
2 cans (15.5 ounces) chickpeas,
drained, rinsed
1/4 cup tahini
2 tablespoons lemon juice
3 cloves garlic, peeled

TIP: For another vibrant hummus option, use purple carrots.

DIRECTIONS

1. Preheat oven to 400°F. Place carrots on a baking sheet and toss with 1 tablespoon olive oil, cumin, salt, and pepper. Place the carrots in the oven and cook for 20 minutes, rotating tray and flipping carrots halfway through. When cooking is complete, let carrots cool completely before making hummus.
2. When the carrots are cooled, prepare the hummus. Install the chopping blade in the XL Precision Processor® Bowl. Add carrots and remaining ingredients, then install lid. Select PUREE.
3. When processing is complete, transfer hummus to an airtight container and store in the refrigerator for up to two weeks.

CRANBERRY LEMON SCONES

CHOPPING BLADE
DOUGH BLADE

PREP: 10 MINUTES | **COOK:** 25–30 MINUTES | **MAKES:** 8 SCONES

INGREDIENTS

DOUGH

2 cups all-purpose flour,
plus 1 tablespoon for dusting
1/3 cup granulated sugar
1 tablespoon baking powder
1/2 teaspoon Kosher salt
Zest of 1 lemon
1 stick cold butter, cubed
1 large egg
1/4 cup sour cream
1/2 teaspoon vanilla extract
1/2 cup dried cranberries
3 tablespoons heavy cream,
for brushing scone tops

GLAZE

2 cups confectioners' sugar
1/4 teaspoon vanilla extract
Juice of 1 lemon
(approx. 3 tablespoons)

DIRECTIONS

1. Preheat oven to 400°F. Line a large baking sheet with parchment paper and set aside.
2. Install the dough blade in the XL Precision Processor® Bowl. Place all dough ingredients, except cranberries and heavy cream, in bowl. Install the lid, then select DOUGH.
3. When program is complete, add the cranberries, select PULSE, and process until the cranberries are evenly distributed throughout the dough.
4. Lightly flour a clean work surface with 1 tablespoon of flour. Roll the dough out into a 10-inch round, 1-inch thick, then cut in 8 equal triangles.
5. Transfer the dough triangles onto the prepared pan and brush with heavy cream.
6. Place the pan in the oven and bake for 25–30 minutes or until golden brown.
7. When cooking is complete, allow scones to cool slightly.
8. While the scones are cooling, prepare the glaze. Wipe the bowl clean, install the chopping blade, then add all glaze ingredients. Install the lid, select LOW, and process until evenly combined, stopping to scrape the sides as necessary. Press LOW again to stop the program when ingredients are evenly combined.
9. Allow the scones to cool for about 10 to 15 minutes. Then drizzle with the prepared glaze and serve.

TIP:

- Gluten-free flour can be swapped in for all-purpose flour.
- Swap in raisins or nuts for dried cranberries, if preferred.

FRIED DILL PICKLES WITH DIPPING SAUCE

PREP: 15 MINUTES | **COOK:** 40 MINUTES | **MAKES:** 5-7 SERVINGS

INGREDIENTS

1 1/2 quarts vegetable or canola oil
1 jar (46 ounces) whole dill pickles,
drained, pat dry
2 cups panko bread crumbs
1 cup all-purpose flour
1 teaspoon paprika
1 teaspoon garlic powder
3/4 cups water, room temperature
Kosher salt, as desired
Ground black pepper, as desired

DIPPING SAUCE

2 tablespoons ketchup
2/3 cup mayonnaise
4 tablespoons sour cream
3 tablespoons prepared horseradish
1/2 teaspoon paprika
1/2 teaspoon garlic powder
1/4 teaspoon ground black pepper

DIRECTIONS

1. Place a large pot over medium-high heat, add the oil, and heat to 325°F.
2. Install the disc spindle in the XL Precision Processor® Bowl. Set the adjustable slicing disc to Setting 3 and place the disc on the spindle. If your unit comes with the reversible slicing/shredding disc, place the disc slicing side up.
3. Install the lid and place two whole pickles at a time in the medium feed chute, side by side. Select DISC, and using the pusher, push the pickles through the chute. Press DISC again to stop the program, so the pickles are processed evenly between runs. Add two more pickles and press DISC again. Continue this process with remaining pickles. When all pickles have been sliced, press DISC again to stop program. Transfer pickles to paper towel-lined plate and pat dry.
4. Remove the slicing disc and disc spindle and wipe the bowl clean. Install the chopping blade and place panko bread crumbs in the bowl. Install the lid and select HIGH. When processing is complete, transfer the panko bread crumbs to a baking sheet.
5. Place the chopping blade in the bowl. Add the flour, 1 teaspoon paprika, 1 teaspoon garlic powder, and water. Install the lid and select HIGH. When processing is complete, select HIGH again to stop the program. Transfer the flour mixture to a medium bowl. Wipe processor bowl clean. Add the sliced pickles to the flour mixture and toss to evenly coat.
6. Transfer the pickles to the panko mixture and toss to evenly coat both sides.
7. Place the coated pickles in the hot oil and fry until golden brown, flipping halfway through. This process can be quick, so be sure to check the pickles every 10 seconds.
8. Use a slotted spoon to remove the pickles and transfer to a paper towel-lined plate. Season with salt and pepper immediately.
9. To prepare the dipping sauce, install the chopping blade in the bowl. Add all dipping sauce ingredients, then install the lid. Select HIGH. Processing will end automatically when the program is complete.
10. Serve fried pickles warm with dipping sauce.

SWEET POTATO LATKES WITH CHIVE SOUR CREAM

CHOPPING BLADE
SLICING/SHREDDING DISC
REVERSIBLE SHREDDING DISC

PREP: 10 MINUTES | **COOK:** 30 MINUTES | **MAKES:** 16-18 LATKES

INGREDIENTS

2 pounds sweet potatoes, peeled,
ends trimmed, sides squared off
(approx. 3 large sweet potatoes)
1 small onion, peeled, ends trimmed
2 large eggs, lightly beaten
1/3 cup all-purpose flour
1 teaspoon paprika
Dash cayenne pepper
1 bunch fresh chives,
finely chopped, divided
1 tablespoon kosher salt
1 tablespoon ground black pepper
3/4 cup canola oil, plus more as needed
1 cup sour cream

DIRECTIONS

1. Install the disc spindle in the XL Precision Processor® Bowl. Place the reversible shredding disc, fine side up, on the disc spindle. If your unit comes with the reversible slicing/shredding disc, place the shredding side up.
2. Install the lid and place the sweet potatoes in the large feed chute one by one, propping each potato up against the left wall of the feed chute to keep steady. Trim the potato as necessary to fit in chute. Select DISC, then use the pusher to push the sweet potatoes through the chute. When all sweet potatoes are shredded, press DISC again to stop the program. Transfer sweet potatoes to a large bowl and, using a clean dish towel, squeeze to remove excess moisture.
3. Install the chopping blade in the processor bowl, then add the onion, install the lid, and select CHOP. When processing is complete, select CHOP again and process until the onion is finely chopped.
4. Transfer the onion to a clean dish towel and squeeze to remove excess moisture, then add to the bowl with the sweet potatoes.
5. In the bowl with the sweet potatoes, add eggs, flour, paprika, cayenne, half the chives, salt, and pepper. Mix well to combine.
6. Place a large skillet over medium-high heat and add the oil. When the oil is hot, use a 1/4 cup measure to scoop the latke mixture into the skillet and press flat with a spatula. You should be able to fit 4 latkes in the skillet at a time.
7. Cook until golden brown on each side, 3 to 5 minutes per side. If the pan appears dry, add more oil as necessary. Transfer cooked latkes to a paper towel-lined plate and season with salt.
8. In a small bowl, add the remaining chives and sour cream and mix until fully combined. Serve latkes with chive sour cream.

TIP: Gluten-free flour can be swapped in for all-purpose flour.

CHOPPING BLADE
SLICING/SHREDDING DISC
REVERSIBLE SHREDDING DISC

BROCCOLI CHEDDAR SOUP

PREP: 15 MINUTES | **COOK:** 40 MINUTES | **MAKES:** 5-7 SERVINGS

INGREDIENTS

6 tablespoons unsalted butter,
divided
1 large yellow or white onion,
peeled, cut in quarters
12 ounces broccoli florets
4 large carrots, ends trimmed,
peeled
2 blocks (8 ounces each)
sharp cheddar, yellow or white
3 garlic cloves, peeled, finely minced
1/2 cup all-purpose flour
3 cups chicken or vegetable stock
1 cup whole milk
2 cups heavy cream
1 tablespoon kosher salt
2 teaspoons ground black pepper

DIRECTIONS

1. Install the chopping blade in the XL Processor Bowl, then add the onion quarters and press CHOP. Place a large pot over medium-low heat and add 2 tablespoons butter. When the butter is melted, add the onion, and cook until translucent, stirring occasionally, about 10 minutes.
2. While the onion is cooking, prepare the broccoli. Install the chopping blade in the XL Precision Processor® Bowl, then add the broccoli florets to the bowl. Install the lid, then select CHOP. When the program has completed, run the CHOP program again, then transfer chopped broccoli to a large bowl.
3. Remove the chopping blade and install the disc spindle. Place the reversible shredding disc, coarse side up, on the spindle. If your unit comes the reversible slicing/shredding disc, place the disc shredding side up.
4. Install the lid and place carrots in smallest section of feed chute. Select DISC, then use the pusher to push carrots through the chute. When all carrots are shredded, press DISC again to stop program. Transfer carrots to a medium bowl.
5. Wipe the bowl clean. Place the reversible shredding disc, fine side up, on the disc spindle. If your unit comes with the reversible slicing/shredding disc, place the disc shredding side up. Select DISC, then place the first block of cheese in the medium feed chute. Use the pusher to push the cheese through. Next, add the second block of cheese. When processing is complete, press DISC again to stop the program. Add cheese to a separate medium bowl.
6. When onions are translucent, add broccoli, carrots, and garlic. Let mixture cook down for 3 minutes, then add the remaining butter and flour and continue to stir for 2 more minutes until evenly coated. Add the stock, milk, heavy cream, cheese, salt, and pepper. Stir until fully combined.
7. Turn the heat to low and let soup simmer for 25 minutes, stirring occasionally, or until desired thickness is reached.

TIP: Save some broccoli and cheese to use as toppings.

APPLE CRISP

PREP: 10 MINUTES | **COOK:** 40 MINUTES | **MAKES:** 8-12 SERVINGS

INGREDIENTS

Nonstick cooking spray
2 sticks butter, cold, cubed
3-4 honey crisp apples, peeled,
cut in half, cores removed
3-4 granny smith apples, peeled,
cut in half, cores removed
2 tablespoons lemon juice
2 1/2 teaspoons
ground cinnamon, divided
1 cup + 2 tablespoons
packed brown sugar, divided
1 cup + 2 tablespoons
granulated sugar, divided
1 1/2 cups oats
1 cup all-purpose flour

TOPPING (optional)

Vanilla ice cream, as desired

DIRECTIONS

1. Preheat oven to 350°F. Grease a 9x13-inch baking dish with nonstick cooking spray.
2. Install the disc spindle in the XL Precision Processor® Bowl. Set the adjustable slicing disc to Setting 3 and place the disc on the spindle. If your unit comes with the reversible slicing/shredding disc, place the disc slicing side up.
3. Install the lid and place an apple half in the largest section of the feed chute. Or, insert the apple halves in the medium feed chute if they can fit. Install the pusher over the apple, select DISC, then push the apple through the chute. Repeat with remaining apples. When all apples are sliced, press DISC again to stop the program. Remove the lid and transfer apples to a large bowl.
4. In the bowl with the apples, add the lemon juice, 1/2 teaspoon cinnamon, 2 tablespoons brown sugar, and 2 tablespoons granulated sugar, then toss to coat evenly and set aside.
5. To make the crumble topping, install the dough blade in the XL Precision Processor Bowl. Add the remaining cinnamon, brown sugar, granulated sugar, oats, flour, and butter. Install the lid and select DOUGH. When the program has completed, remove the lid.
6. Transfer the apples to the prepared baking dish and evenly top with the crumble topping mixture. Place the baking dish in the oven on the middle rack and bake for 40 minutes or until the crumble topping is golden brown.
7. Remove from oven and allow to cool for 5 minutes before serving. Top with vanilla ice cream, as desired.

TIP: For a thicker apple, slice on Setting 5 with the adjustable slicing disc.

**CHOPPING BLADE
SLICING/SHREDDING DISC
ADJUSTABLE SLICING DISC
REVERSIBLE SHREDDING DISC**

VEGETABLE EGG ROLLS WITH DIPPING SAUCE

PREP: 10–15 MINUTES | **COOK:** 20 MINUTES | **MAKES:** 12 EGG ROLLS

INGREDIENTS

1/2 head green cabbage,
cut in 2-inch pieces
5 large carrots, peeled,
ends trimmed
1 tablespoon sesame oil
3 scallions, chopped
2 cloves garlic, peeled, minced
1 tablespoon minced ginger
1 quart plus 2 tablespoons
vegetable or canola oil
1/4 cup soy sauce
1 tablespoon rice vinegar
2 teaspoons corn starch
1/2 cup water, room temperature
12 egg roll wrappers, 6 inches in
diameter, room temperature

DIPPING SAUCE

1 1/2 tablespoons soy sauce
1 tablespoon minced ginger
2 cloves garlic, peeled
1/2 teaspoon sambal oelek
chili paste
1/4 cup packed brown sugar
1/2 cup water, room temperature

DIRECTIONS

1. Install the disc spindle in the XL Precision Processor® Bowl. Set the adjustable slicing disc to Setting 3 and place the disc on the spindle. If your unit comes with the reversible slicing/shredding disc, place the disc slicing side up.
2. Install lid and place cabbage into feed chute with the large food pusher installed. Select DISC, and using the small and medium pusher, guide the cabbage through the chute. Transfer cabbage to a large bowl.
3. Replace the adjustable slicing disc with the reversible shredding disc, coarse side up, on the spindle. If your unit comes with the reversible slicing/shredding disc, place the shredding side up. Install lid and place carrots in smallest section of feed chute. Select DISC, and using the pusher, push the carrots through the chute. When all carrots have been shredded, press DISC again to stop the program. Transfer carrots to the bowl with cabbage.
4. Place a wide, deep skillet over medium-low heat and add the sesame oil. When the oil is hot, add the green onions, garlic, and ginger. Cook until fragrant, about 5 minutes. Add 2 tablespoons vegetable oil, carrots, and cabbage to the skillet and cook down for about 5 minutes, stirring occasionally.
5. While the vegetables are cooking, prepare the glaze. In a small bowl, add the soy sauce, rice vinegar, and corn starch. Whisk to combine. Add the glaze mixture to the vegetables and continue to cook until the glaze has thickened, about 5 minutes. Remove from heat and set aside to cool for 5–10 minutes.
6. To prepare the dipping sauce, wipe the XL Precision Processor Bowl clean and install the chopping blade. Place all dipping sauce ingredients in the bowl. Install the lid and select HIGH. When processing is complete, transfer dipping sauce to a small bowl and set aside.
7. Prepare a rolling station. Place 1/2 cup water in a small bowl. Place an egg roll wrapper diagonally on a clean work surface (with a corner facing you). Place 2 tablespoons of the vegetable mixture in the center of the wrapper and evenly spread.
8. Starting at the bottom, tightly roll the edge over the filling, then fold in the sides and continue to roll. Dip your finger in the water and dab the edges to seal the wrapper closed. Repeat with remaining wrappers and ingredients.
9. Wipe the skillet clean and turn burner to high heat. Add 1 1/2 inches of canola oil. When the oil reaches 325°F, add the egg rolls 4 at a time and cook until golden brown, about 1–2 minutes per side.
10. Transfer the egg rolls to a paper towel-lined plate. Serve with prepared dipping sauce.

LAYERED TACO DIP

PREP: 15 MINUTES | MAKES: 8-10 SERVINGS

INGREDIENTS

1/2 head iceberg lettuce,
cut in quarters
1 block (8 ounces) Colby jack cheese
2 cans (15 ounces each) pinto beans,
drained
1 small white onion, peeled,
cut in quarters
2 cloves garlic, peeled
1/2 cup prepared salsa, divided
1 teaspoon chili powder
1 teaspoon ground cumin
Kosher salt, as desired
Ground black pepper, as desired
2 packages (8 ounces each)
cream cheese, softened
1 container (16 ounces) sour cream
1 package (1 ounce) taco seasoning
4 avocados, skin and pit removed
Juice of 1 lime
1/2 red onion, diced
2 Roma tomatoes, diced, divided
1/2 cup fresh cilantro,
chopped, divided

DIRECTIONS

1. Install the disc spindle in the XL Precision Processor® Bowl. Set the adjustable slicing disc to Setting 3 and place the disc on the spindle. If your unit comes with the reversible slicing/shredding disc, place the disc slicing side up.
2. Install lid and place half of the lettuce in largest section of the feed chute. Install the pusher to the lid, select DISC, and then push the lettuce through the chute. Repeat with remaining lettuce. Press DISC again to stop the program and set the lettuce aside in a medium bowl. Wipe down the bowl.
3. Place the reversible shredding disc on the spindle in the bowl, coarse side up. If your unit comes with the reversible slicing/shredding disc, place the shredding side up. Select DISC, then put the cheese in the medium feed chute. Use the pusher to push the cheese through. When processing is complete, press DISC again to stop the program. Add cheese to a separate medium bowl.
4. Wipe the bowl clean and install the chopping blade. To make the bean layer, add pinto beans, white onion, garlic, 1/4 cup salsa, chili powder, cumin, salt, and pepper to the bowl and install the feed chute lid. Select PUREE and let the program run through, which is 1 minute and 15 seconds. If there are still large pieces, select PULSE and process a few times until the onion and garlic are chopped. When processing is complete, transfer the bean mixture to a 9x13-inch baking dish and spread into an even layer.
5. Wipe the bowl clean and reinstall the chopping blade. To make the sour cream layer, place cream cheese, sour cream, taco seasoning, and remaining 1/4 cup salsa in the bowl and install the lid. Select PUREE and let the program run through, which is 1 minute and 15 seconds. When processing is complete, top the bean mixture with the sour cream mixture and spread into an even layer.
6. Wipe the bowl clean and reinstall the chopping blade. To make the guacamole layer, add avocado, lime juice, salt, and pepper to the bowl and install the feed chute lid. Select PUREE and let the program run through, which is 1 minute and 15 seconds. When processing is complete, remove the blade and fold in the red onion, half the Roma tomatoes, and half the cilantro. Spread the avocado mixture over the sour cream and spread into an even layer.
7. Top the taco dip with the reserved lettuce and cheese. Garnish with remaining tomatoes and cilantro. Serve immediately or store in the refrigerator until ready to serve.

CHOPPING BLADE
SLICING/SHREDDING DISC
ADJUSTABLE SLICING DISC
REVERSIBLE SHREDDING DISC

BBQ CHICKEN BURGERS WITH TRADITIONAL COLESLAW

PREP: 15 MINUTES | **COOK:** 20 MINUTES | **MAKES:** 8-10 SERVINGS

INGREDIENTS

COLESLAW

1/2 head red cabbage,
cut in 2-inch pieces

1/2 head green cabbage,
cut in 2-inch pieces

4 carrots, peeled, trimmed

2 cups mayonnaise

4 tablespoons
apple cider vinegar

1/4 cup granulated sugar

1 teaspoon kosher salt

1 teaspoon ground
black pepper

BURGERS

1 pound uncooked, boneless,
skinless chicken breasts

1 pound uncooked, boneless,
skinless chicken thighs

1/2 cup Italian-style
bread crumbs

2 large eggs, lightly beaten

1 tablespoon garlic powder

1 teaspoon paprika

1 tablespoon kosher salt

1 tablespoon ground
black pepper

4 tablespoons canola oil,
divided

1 1/2 cups prepared barbecue
sauce, divided

TIP: Top burgers with extra
barbecue sauce, if desired.

DIRECTIONS

1. Install the disc spindle in the XL Precision Processor® Bowl. Set the adjustable slicing disc to Setting 3 and place the disc on the spindle. If your unit comes with the reversible slicing/shredding disc, place the disc slicing side up.
2. Install lid and place pieces of red cabbage in medium section of the feed chute. Select DISC, then using the pusher, push the red cabbage through the chute. When all red cabbage has been sliced, press DISC again to stop the program. Transfer red cabbage to a large bowl.
3. Repeat steps 1 and 2 with the green cabbage. Transfer green cabbage to the large bowl with the red cabbage.
4. Take out the adjustable slicing disc and put the reversible shredding disc on the disc spindle, coarse side up. If your unit comes with the reversible slicing/shredding disc, place shredding side up.
5. Install lid and place carrots in smallest section of the feed chute. Select DISC, then using the pusher, push the carrots through the chute. When all carrots have been shredded, press DISC again to stop the program. Transfer carrots to the bowl with the cabbage.
6. Wipe the bowl clean, then install the chopping blade. Add mayonnaise, apple cider vinegar, sugar, salt, and pepper. Install the lid, select HIGH and run for 30 seconds. Press HIGH again to stop the program when ingredients are well-combined. Transfer the mayonnaise mixture to the bowl with the cabbage and carrots and toss well to combine. Cover and place in the refrigerator until plating.
7. Wipe the bowl clean and reinstall the chopping blade. Place all burger ingredients except oil and barbecue sauce in the bowl. Install the lid, select HIGH, and run until ingredients are fully combined. Press HIGH again to stop the program.
8. Using a 1/4 cup, scoop the burger mixture and form into 8 3/4-inch patties.
9. Place a large nonstick skillet over medium heat with 2 tablespoons canola oil. When the oil is hot, place four burgers in the pan and cook for about 5 minutes per side or until a digital thermometer reads 165°F. During the last two minutes of the cooking time, brush the tops of each burger with 2 tablespoons barbecue sauce. No need to flip. Remove the burgers from the skillet, place on a platter, and cover with aluminum foil to keep warm.
10. Repeat step 9 with the remaining burgers, canola oil, and barbecue sauce.
11. When cooking is complete, place the burgers on the buns and top with the prepared coleslaw.

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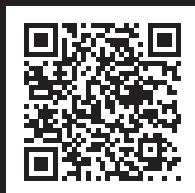
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