

Cooking Cheat Sheet

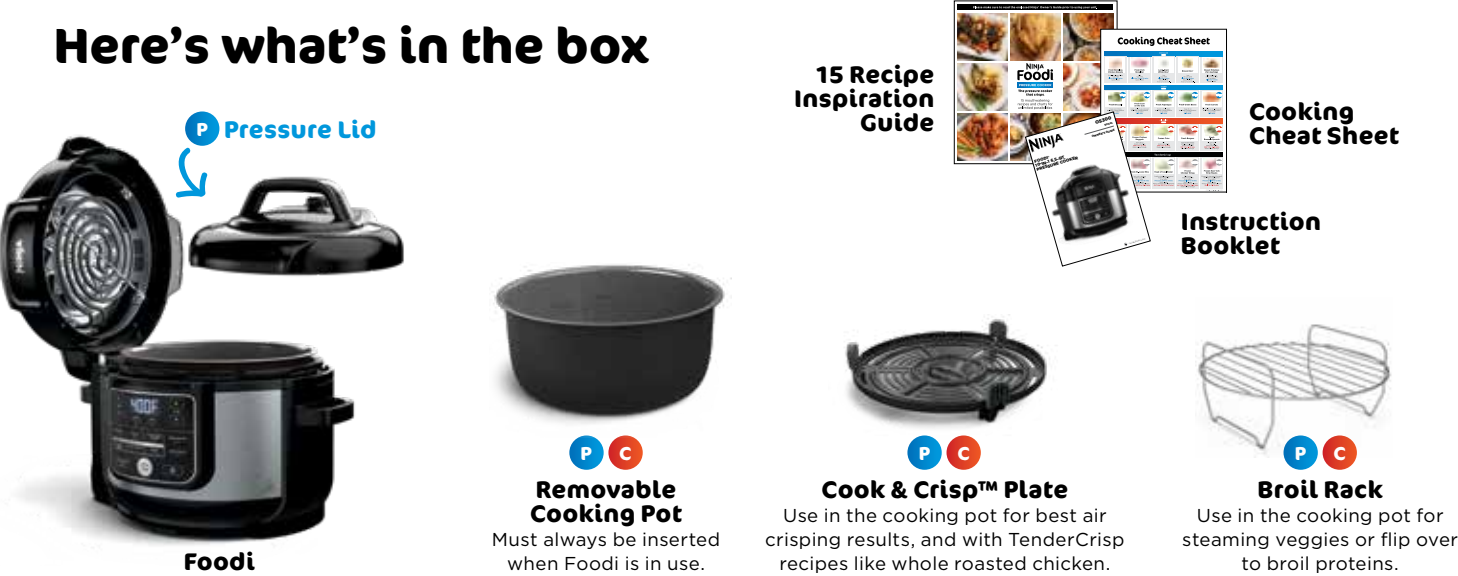
PRESSURE				
 Fresh Boneless Chicken Breasts 6 small or 4 large (2 lbs) 1 cup water HIGH for 8-10 mins Quick release	 Fresh Pork Shoulder 4 lbs 1 cup water HIGH for 1 hour 30 mins Quick release	 Long-Grain White Rice* 1 cup 1 cup water HIGH for 2 mins Natural release *Rinse rice for best results.	 Brown Rice* 1 cup 1 ¼ cups water HIGH for 15 mins Natural release *Rinse rice for best results.	 Russet Potatoes (for mashing) 2 lbs, peeled, cut in 1-inch thick slices ½ cup water HIGH for 6 mins Quick release
STEAM				
 Fresh Broccoli 1 head, cut in florets Broil Rack in steam position 2 cups water 5-9 mins	 Fresh Corn on the Cob 4 ears, whole, husks removed Broil Rack in steam position 2 cups water 4-9 mins	 Fresh Asparagus 1 bunch, whole spears Broil Rack in steam position 2 cups water 7-15 mins	 Fresh Green Beans 1 bag (12 oz) Broil Rack in steam position 2 cups water 6-12 mins	 Fresh Carrots 1 lb, peeled, cut in 1-inch pieces Broil Rack in steam position 2 cups water 7-12 mins
AIR CRISP				
 Frozen Breaded Chicken Cutlets 1 box (1 lb) Cook & Crisp™ Plate 390°F for 20 mins Flip halfway through	 Frozen Chicken Nuggets 1 box (12 oz) Cook & Crisp Plate 390°F for 12 mins Shake halfway through	 Frozen Fries 1 lb Cook & Crisp Plate 360°F for 19 mins Shake halfway through	 Fresh Burgers 4 ground beef patties, 80% lean (¼ lb each) Cook & Crisp Plate 375°F for 8-10 mins Flip halfway through	 Fresh Brussels Sprouts 1 lb, cut in half 1 tbsp oil Cook & Crisp Plate 390°F for 15-18 mins Shake halfway through
TenderCrisp				
 Fresh Whole Roast Chicken 1 whole chicken (5 lbs) Cook & Crisp Plate ½ cup water Pressure HIGH for 22 mins Natural release 5 minutes, then quick release Pat dry and brush with oil/sauce Air Crisp 400°F for 8-18 mins	 Fresh St. Louis Ribs 1 rack, cut in quarters Cook & Crisp Plate ½ cup water Pressure HIGH for 19 mins Quick release Pat dry and brush with oil/sauce Air Crisp 400°F for 10-15 mins	 Head of Cauliflower 1 medium head, leaves removed Cook & Crisp Plate ½ cup water Pressure LOW for 3 mins Quick release Pat dry and brush with oil/seasoning Air Crisp 390°F for 10 mins	 Frozen Chicken Wings 2 lbs frozen Cook & Crisp Plate ½ cup water Pressure HIGH for 5 mins Quick release Pat dry and brush with oil/sauce Air Crisp 390°F for 15-20 mins Shake halfway through	 Frozen New York Strip Steaks 2 frozen NY strip steaks (12 oz each) Broil Rack in broil position ½ cup water Pressure HIGH for 2 mins Quick release Pat dry and brush with oil/sauce Broil for 13-16 mins

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

NINJA® Get to know your Foodi®

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

Here's what's in the box



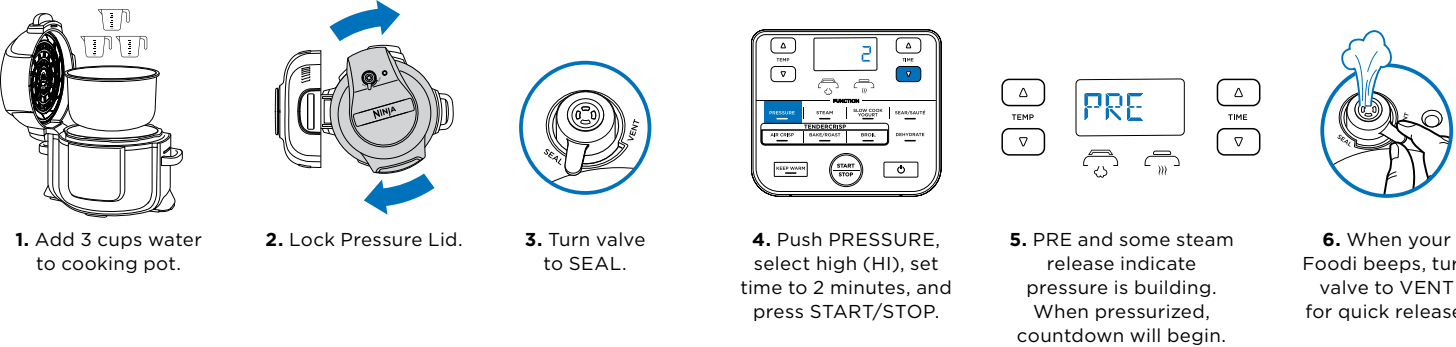
Why are there 2 lids?

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

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



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

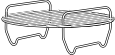
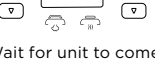
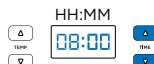


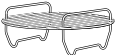
Go to ninjakitchen.com for how-to videos

Now, let's get cooking 

Using your Foodi's functions

KEY TIPS = 

FUNCTION	ACCESSORY REQUIRED	LID	TEMP/PRESSURE	TIME	BUILDING PRESSURE/TEMP	PRESSURE RELEASE
PRESSURE		 Lock Pressure Lid and turn valve to SEAL	 Adjust temp from LO to HI as needed	 Set time, in minutes, and press START/STOP	 Wait for unit to build pressure	 Turn valve to VENT for quick release. When complete, unit will switch to Keep Warm and count up.
STEAM	 Broil Rack	 Lock Pressure Lid and turn valve to VENT	No temp adjustment available	 Set time, in minutes, and press START/STOP	 Wait for unit to come up to temp. When complete, unit will switch to Keep Warm and count up.	
SLOW COOK		 Lock Pressure Lid and turn valve to VENT	 Adjust temp from LO to HI as needed	 Set time, in minutes, and press START/STOP. When complete, unit will switch to Keep Warm and count up.		
YOGURT		 Lock Pressure Lid and turn valve to VENT	 Press SLOW COOK/YOGURT twice for YOGURT	 Set time, in 30-minute increments, and press START/STOP	 Unit will display "BOIL" while pasteurizing. When done, unit will beep and display "COOL".	 Once cooled, unit will prompt you to "ADD" and "STIR" cultures. Then press START/STOP to start incubating.
SEAR/SAUTÉ		 No lid necessary. If using Pressure Lid, turn valve to VENT	 Adjust temp from LO to HI as needed	No time adjustment available. Press START/STOP		

FUNCTION	ACCESSORY REQUIRED	LID	TEMP	TIME	SNEAK A PEEK	SHAKE/TOSS
AIR CRISP	 Cook & Crisp™ Plate	 Crisping Lid down	 Adjust temp from 300°F to 400°F as needed	 Set time, in minutes, and press START/STOP	 Lift the lid while cooking to check on food. Unit will automatically pause.	 Shake basket or toss with silicone-tipped tongs for even browning
BAKE/ROAST		 Crisping Lid down	 Adjust temp from 250°F to 400°F as needed	 Set time, in minutes, and press START/STOP	 Lift the lid while cooking to check on food. Unit will automatically pause.	
BROIL	 Broil Rack	 Crisping Lid down	No temp adjustment available	 Set time, in minutes, and press START/STOP	 Lift the lid while cooking to check on food. Unit will automatically pause.	
DEHYDRATE	 Cook & Crisp Plate	 Crisping Lid down	 Adjust temp from 80°F to 195°F as needed	 Set time, in minutes, and press START/STOP		

TenderCrisp® 101: Herb-Roasted Chicken

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

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

INGREDIENTS

- 1 whole fresh (not frozen)
uncooked chicken (6–7 pounds)

Juice of 2 lemons
(1/4 cup lemon juice)

1/4 cup hot water

1/4 cup honey

2 tablespoons plus 2 teaspoons
kosher salt, divided
- 1 tablespoon whole black
peppercorns

5 sprigs fresh thyme

5 cloves garlic, peeled, smashed

1 tablespoon canola oil

2 teaspoons ground black pepper



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



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



Place chicken on the Cook & Crisp™ Plate.



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



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



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



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



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

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