

PLEASE MAKE SURE TO READ THE ENCLOSED NINJA® OWNER'S GUIDE PRIOR TO USING YOUR UNIT.



NINJA
Foodi
POSSIBLE
COOKER

PRO PLUS WITH SMART COOK SYSTEM

11-IN-1 FUNCTIONS

Quick start guide
Recipes, charts, and guides to get started



Your guide to cooking like a Pro

Welcome to the Ninja® Foodi® PossibleCooker® PRO PLUS with Smart Cook System recipe book. From here, you're just a few pages away from recipes, tips and tricks, and helpful hints that unlock delicious possibilities. From slow-cooked classics to oven-to-table showstoppers, anything is possible.



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Cooking functions

Get to know the 11 cooking functions that replace 17 different cooking tools and appliances.

Slow Cooker



Set it and forget it while your meals cook to perfection.

Sear/Sauté



High bottom heat that's great for searing meats and browning veggies.

Bake



Bake casseroles, breads, and pot pies, then brown in the oven for the perfect crispy finish.

Braise



Cook fork-tender meats filled with flavor.

Proof



Create the perfect warm environment for dough to rest and rise.

Sous Vide



Evenly cook steaks, salmon fillets, and veggies.

Steam



Bottom heat gently steams delicate foods for tender results.

Rice



Cook a variety of rice at the touch of a button.

Pasta



Cook dry boxed pasta to perfection, no draining required.

Oats



Effortlessly prepare warm, fluffy oats at the touch of a button.

Keep Warm



Keep food at a ready-to-eat temperature. Auto engages after select functions.

Endless possibilities, all in one pot



Sauté to crispy perfection

From caramelized veggies to braised meat, the bottom of your pot sautés like your stovetop.

Set it and forget it

Just toss in all your ingredients and come back to a beautifully cooked meal.

Bake and brown in the oven

Use a conventional oven to add a crispy finish with an inner pot that's oven safe up to 500°F.

Serve straight from the pot

Elegantly designed, the inner pot makes the perfect serving dish.



Getting Started

Tips & Tricks



Note: Unit color, functions, and accessories may vary by model.

Cooking Tips

When steaming delicate foods like dumplings or tamales, it's best to add ingredients before preheating.

For best Steam and Roast results, use the Steam & Roasting Rack.

Use oven mitts, roast lifters, or tongs when removing food and steam rack, as the inner pot may be hot.

For best results, don't remove the lid while your food is cooking.

The Bake function is best used for cooking items with a higher water content, such as casseroles, cobblers, and deep-dish desserts. For best results with battered ingredients, we recommend using the Ninja® Loaf Pan, available for purchase on ninjakitchen.com.

Product Tips

Always use nonstick utensils in the cooking pot. Never use metal utensils, as they may damage pot coating.

The inner pot, lid, and utensil are all dishwasher safe.

Normal wear and tear on the outside of the cooking pot is expected over time, but abrasion marks can be removed by hand-washing with a soft sponge or thorough dishwashing.

The inner pot and glass lid are oven safe up to 500°F.

The inner pot doubles as a serving dish—no need to transfer food after cooking.

Additional Accessories*



Silicone Mitts



Steam Rack



Scan here
for additional accessories and replacement parts.

*Silicone Mitts not included with purchase.

Perfectly done with the Ninja® Smart Thermometer

Everyone's idea of doneness differs. This guide shows you what you can expect from each of our preset beef doneness settings.



BEEF DONENESS GUIDE

Note: Beef Doneness Guide is based on New York Strip Steak. Using different cuts of steak and different sizes can alter the outcome.



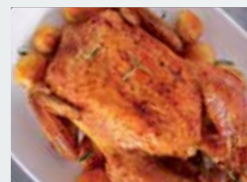
RARE



MEDIUM RARE



MEDIUM



WELL DONE



SHREDDABLE

FOOD TYPE:	SET DONENESS TO:
Fish	Medium (130°F)
	Medium Well (140°F)
	Well Done (150°F)
Chicken/Turkey	Well Done (165°F)
Pork	Medium (130°F)
	Medium Well (150°F)
	Well Done (160°F)
Beef	Rare (115°F)
	Medium Rare (125°F)
	Medium (130°F)
	Medium Well (145°F)
	Well Done (150°F)

How to place the thermometer

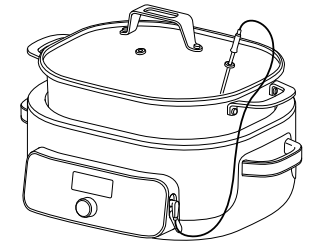
FOOD TYPE

PLACEMENT

- Steaks
- Roast
- Pork shoulder
- Chicken breasts
- Burgers
- Tenderloins
- Fish fillets

Thicker Cuts

- Place protein in the cooking pot, then place the lid on pot. Insert the thermometer through one of the two lid holes with black grommets, then into the center of the thickest part of the protein.
- Make sure the tip of the thermometer is inserted into the center of the protein.
- Make sure the tip of thermometer is not touching bone and is away from any fat or gristle.



NOTE: For thinner cuts of protein, it may be easier to use the thermometer with the lid off. In this case, refer to the directions and images below.

Thinner Cuts

- Place protein in the cooking pot. Insert the thermometer horizontally into the center of the thickest part of the protein.
- Make sure the tip of the thermometer is inserted straight into the center of the protein, not angled toward the bottom or top of it.
- Make sure the tip of thermometer is not touching bone and is away from any fat or gristle.
- Thermometer may rest on bottom of pot, and the lid does not need to be used.

CORRECT

INCORRECT



NOTE: 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.

NOTE: It is safe for the thermometer wire and silicone top to touch the interior of the pot while cooking.

Cooking with the Ninja® Smart Thermometer

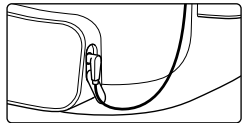
The Integrated Ninja® Thermometer continues to monitor doneness throughout the cooking process, unlike a traditional instant-read thermometer.

STEP 1

Plug in Thermometer



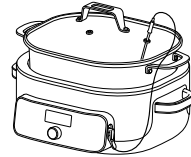
- Plug thermometer into the jack on the main unit.



STEP 2

Insert Thermometer Through Lid and into Protein

- Place protein in the cooking pot, then place lid on pot.
- Insert thermometer through one of the two lid holes with black grommets, then into the center of the protein, not touching bone and away from any fat or gristle.



NOTE: If protein is thinner, see page 7 for thermometer placement instructions.

STEP 3A

Set Thermometer/Cook Function

OR

STEP 3B

Use Manual Setting

Preset Manual

- Use the dial to select a cook function, then press PROBE button to select Preset. Then use TEMP/PROTEIN button to select protein type and TIME/DONENESS button to select doneness level. Press START/STOP to begin.

NOTE: Thermometer can be used only with the Slow Cook, Sear/Sauté, Bake, and Braise functions.

Preset Manual

- Use the dial to select a cook function, then press PROBE button to select Manual. Then use the TEMP/PROTEIN button to select desired temperature. Press START/STOP to begin.

NOTE: If using Manual mode, refer to the recommended internal cook temperatures on the previous page.

STEP 4

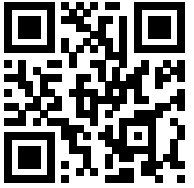
Start Cooking

- There is no preheating needed; however, for best performance when using the Sear/Sauté function, let the unit preheat before adding protein to the cooking pot.
- The screen will display the current thermometer temperature as well as the target temperature.
- If using the Shred preset, the unit will hold temperature for 2 hours after the target temperature is reached.
- If you need to remove the lid during cooking, make sure to remove the thermometer from lid first. You will need to reinsert the thermometer once the lid is placed back on the pot.

NOTE: When the set temperature has been reached, the unit will beep and menu will reset to SLOW COOK.

Looking for more?

Scan here for complete recipes of the meals below.



SUNDAY POT ROAST
BEGINNER RECIPE ●●○
COOK: 5 HOURS 30 MINUTES



CLASSIC SLOPPY JOES
BEGINNER RECIPE ●●○
COOK: 35 MINUTES



BBQ PULLED PORK SANDWICHES
BEGINNER RECIPE ●●○
COOK: 8 HOURS



MINISTRONE SOUP
INTERMEDIATE RECIPE ●●○
COOK: 40 MINUTES



BRAISED BEEF SHORT RIBS
INTERMEDIATE RECIPE ●●○
COOK: 4 HOURS 15 MINUTES



BEEF STRAGGONOFF
INTERMEDIATE RECIPE ●●○
COOK: 25 MINUTES



SLOW-COOKED BUFFALO CHICKEN DIP

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | **COOK:** 2 HOURS | **MAKES:** 10-12 SERVINGS



INGREDIENTS

3 pounds boneless, skinless chicken breasts
 1 cup chicken broth
 ½ cup ranch seasoning
 ¾ cup buffalo sauce
 3 blocks (8 ounces each) cream cheese
 4 cups shredded sharp cheddar cheese
 Kosher salt, as desired
 Ground black pepper, as desired

TO SERVE (optional)

Chips
 Pretzels
 Celery and carrot sticks

DIRECTIONS

- 1 Add the chicken breasts, chicken broth, and ranch seasoning to the pot and cover with the lid.
- 2 Turn dial to SLOW COOK, set temperature to HIGH, set time to 2 hours, then press START/STOP to begin cooking.
- 3 Set an external timer to 1 hour 30 minutes. When timer reaches 0, remove chicken and shred using two forks, then add back to the pot.
- 4 Add the buffalo sauce, cream cheese, and shredded cheddar to the pot, replace the lid, and allow the dip to cook for remaining 30 minutes.
- 5 When cooking is complete, remove the lid, stir the dip, and season with salt and pepper as desired. Press START/STOP, then using the dial select KEEP WARM and press START/STOP to keep dip gently warm throughout serving. Serve with chips, pretzels, or celery and carrot sticks if desired.

NOTE: The pot and lid handles may become hot during cooking. Use oven mitts when touching them.

TIP Recipe may be halved for fewer servings. Keep an eye on cooking for desired doneness.



PUB-STYLE CHEESE DIP

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | **PREHEAT:** 8-10 MINUTES | **COOK:** 10 MINUTES | **MAKES:** 10-12 SERVINGS



INGREDIENTS

3 sticks (1 ½ cups) salted butter
 ¾ cup all-purpose flour
 2 teaspoons onion powder
 2 teaspoons garlic powder
 1 teaspoon cayenne pepper
 2 ½ cups cup light beer
 3 cups whole milk
 ¼ cup Dijon mustard
 ¼ cup Worcestershire sauce
 2 cups shredded sharp cheddar
 3 cups shredded Gruyère cheese

TO SERVE (optional)

Chips
 Pretzels

DIRECTIONS

- 1 Remove the lid from the pot. Turn dial to SEAR/SAUTÉ, set temperature to 400°F, then press START/STOP to begin preheating. (Progress bar will display while unit preheats; preheating will take approx. 8 to 10 minutes.)
- 2 When preheating is complete (unit will beep and display ADD FOOD), add the butter and let melt for 1 to 2 minutes. Then add the flour, onion powder, garlic powder, and cayenne pepper and cook for 2 minutes, stirring constantly (until butter is melted and ingredients are combined).
- 3 Use a silicone whisk or wooden spoon to mix in the beer and milk until smooth. Add the mustard and Worcestershire sauce and cook until thickened (about 5 minutes).
- 4 Add the cheeses and stir until melted and smooth.
- 5 Press START/STOP, use the dial to select KEEP WARM, then press START/STOP to keep dip gently warm throughout serving. Serve warm with chips or pretzels if desired.

TIP Recipe may be halved for fewer servings. Keep an eye on cooking for desired doneness.

NO-KNEAD BREAD

INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | **PROOF:** 2 HOURS | **COOK:** 40 MINUTES | **MAKES:** 4-6 SERVINGS



INGREDIENTS

3 ¼ cups all-purpose flour, plus extra for dusting
 1 ½ teaspoons kosher salt
 1 packet (2 ¼ teaspoons) instant rapid-rise yeast
 1 ½ cups lukewarm water (approx. 110°F)

NOTE: Instant rapid-rise yeast cannot be directly substituted in this recipe for active dry yeast. Using active dry yeast will not yield desired results.

DIRECTIONS

- 1 Add all ingredients to the pot, then use a rubber spatula or hands to combine until all flour is absorbed and a dough ball forms. Cover pot with lid.
- 2 Turn dial to PROOF, set temperature to 95°F, and set time to 2 hours.
- 3 When proofing is complete, unit will beep. Transfer dough to lightly floured work surface. Wash and dry pot. Gently shape dough into a round loaf and use a sharp knife to score the dough by cutting a 4-inch line ½-inch deep down the center of the dough.
- 4 Cut a piece of parchment paper to fit the pot and place in the bottom. Lightly dust parchment with flour to avoid sticking, then place the dough on top of the parchment, and cover pot with lid.
- 5 Turn dial to BAKE, set temperature to 350°F, and set time to 20 minutes. Press START/STOP to begin cooking.
- 6 While dough is cooking, preheat a conventional oven to 450°F.
- 7 When cooking is complete, place the entire pot (without the lid) into the conventional oven and bake for 20 minutes, or until loaf is golden.
- 8 When cooking is complete, remove the pot from the oven. Allow bread to cool for 10 minutes before slicing and serving.

NOTE: The pot and lid handles may become hot during cooking. Use oven mitts when touching them.

NOTE: When the loaf is fully cooked, the crust will be golden brown. Adjust bake time in conventional oven accordingly. Monitor bread while it bakes to ensure doneness.



TERIYAKI-GLAZED STEAMED SALMON WITH BROCCOLI



BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **COOK:** 13 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** STEAM RACK

INGREDIENTS

- 1 cup water
- 4 salmon fillets (4 ounces each), skin removed
- ¼ cup prepared teriyaki glaze, divided, plus extra for serving
- 1 small head (8 ounces) broccoli, cut in 1 ½ -inch florets
- Kosher salt, as desired
- Ground black pepper, as desired
- Prepared rice, for serving (optional)

DIRECTIONS

- 1 Add 1 cup water to the pot. Place the steam rack in the pot, then place the lid on the pot.
- 2 Turn dial to STEAM and set time to 13 minutes (progress bar will display while unit preheats; preheating will take approx. 6 to 8 minutes).
- 3 Meanwhile, brush each salmon fillet with 1 tablespoon teriyaki glaze. Season with salt and pepper as desired.
- 4 Add broccoli to a medium bowl, season with salt and pepper, and toss to combine.
- 5 When preheating is complete (unit will beep and display ADD FOOD), place the salmon fillets in the center of the rack, then arrange the broccoli around the salmon.
- 6 Cover with the lid and cook for 13 minutes, or until salmon reaches 145°F on an instant-read thermometer.
- 7 When cooking is complete, carefully remove salmon and broccoli from rack and serve immediately with additional teriyaki glaze and prepared rice if desired.

NOTE: The pot and lid handles may become hot during cooking. Use oven mitts when touching them.

SPAGHETTI & MEATBALLS



BEGINNER RECIPE ●○○

PREP: 5 MINUTES | **COOK:** 30 MINUTES | **MAKES:** 10 SERVINGS

INGREDIENTS

- 4 cups water
- Kosher salt, as desired
- 1 box (16 ounces) spaghetti
- 1 jar (24 ounces) pasta sauce of choice
- 1 package (24 ounces) frozen meatballs
- Grated Parmesan cheese, as desired

DIRECTIONS

- 1 Add water and salt to the pot, then cover pot with lid. Turn dial to PASTA, then press START/STOP to begin program (unit will display animation while cooking). Allow water to come to a boil (about 6 minutes). If desired, set an external timer for 6 minutes as a reminder.
- 2 Once the water comes to a boil, remove lid and add pasta to the pot. Stir pasta using spoon or silicone tipped-tongs. Replace lid and allow pasta to cook for 8 minutes. Stir pasta every 2 to 3 minutes. If desired, set an external timer for 8 minutes as a reminder.
- 3 After 8 minutes, the pasta will be partially cooked and some water will remain. Remove the lid and add the pasta sauce and meatballs to the pot and stir gently to combine. Turn dial to SEAR/SAUTÉ, set temperature to 325°F, and press START/STOP to resume cooking.
- 4 Cook meatballs and pasta in the sauce until meatballs are heated through and sauce has reduced, about 15 minutes.
- 5 When cooking is complete, serve spaghetti and meatballs with grated Parmesan cheese as desired.

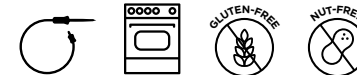
TIP Recipe may be doubled for additional servings. Keep an eye on cooking for desired doneness.

NOTE: The pot and lid handles may become hot during cooking. Use oven mitts when touching them.





WHOLE CHICKEN WITH ROOT VEGETABLES



INTERMEDIATE RECIPE ●●○

PREP: 20 MINUTES | **COOK:** APPROX. 50 MINUTES | **MAKES:** 4-6 SERVINGS | **ACCESSORIES:** THERMOMETER

INGREDIENTS

- 2 teaspoons Italian seasoning blend
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- Kosher salt, as desired
- Ground black pepper, as desired
- 4 whole garlic cloves, peeled, chopped, divided
- 1 stick (½ cup) butter, room temperature, divided
- 2 ½ teaspoons fresh rosemary, chopped, divided
- 2 teaspoons fresh thyme, chopped, divided
- 1 whole chicken (4-5 pounds), giblets removed
- 3 teaspoons olive oil
- 4 medium carrots, peeled, cut in 1 ½ -inch pieces
- 1 pound baby potatoes, whole
- 1 large onion, peeled, cut in eighths

DIRECTIONS

- 1 Remove the lid from the pot. Turn dial to SEAR/SAUTÉ, set temperature to 325°F, and select START/STOP to begin preheating (progress bar will display while unit preheats; preheating will take approx. 6 to 8 minutes).
- 2 Meanwhile, in a small bowl, add Italian seasoning, garlic powder, paprika, salt, and pepper, and mix to combine. In a separate small bowl, combine half the chopped garlic, 6 tablespoons butter, 2 teaspoons rosemary, and 1 ½ teaspoons thyme.
- 3 Use your fingers to gently separate the skin from the breast of the chicken, starting at the neck and working over the skin of the thighs and legs. Use a spoon to spread the butter mixture under the skin of each breast, thigh, and leg. Then use your fingers to gently massage the mixture into the chicken, evenly distributing it under the skin.
- 4 Rub surface of chicken on all sides with 2 teaspoons olive oil, then season generously with spice blend.
- 5 When preheating is complete (unit will beep and display ADD FOOD), place 2 tablespoons butter, 1 teaspoon olive oil, carrots, potatoes, onion, 1/2 teaspoon rosemary, 1/2 teaspoon thyme, and remaining garlic in pot. Season with salt and pepper, then mix to combine. Cook for 8 minutes, stirring occasionally.
- 6 Place chicken in pot breast side up, on top of the vegetables. Place lid on pot. Insert thermometer through one of the two holes on the lid then into the center of the chicken breast.
- 7 Turn dial to BAKE. Press PROBE to set the thermometer, then TEMP/PROTEIN to select CHICKEN, and TIME/DONENESS to select WELL.
- 8 When cooking is complete, unit will beep, and internal temperature of chicken will reach 165°F.
- 9 Preheat a conventional oven to 450°F. Place the entire pot (without the lid and thermometer) into the conventional oven and bake for 3 minutes, or until chicken skin is lightly golden.
- 10 When cooking is complete, remove pot from the oven. Allow chicken to cool for 5 minutes before slicing and serving. Serve hot with vegetables.

CHICKEN & SAUSAGE GUMBO

INTERMEDIATE RECIPE ●●○

PREP: 30 MINUTES | **PREHEAT:** 6-8 MINUTES | **COOK:** 3 HOURS | **MAKES:** 10-12 SERVINGS



INGREDIENTS

1 ¼ pounds andouille sausage, cut in ½-inch slices
1 ½ sticks (¾ cup) unsalted butter
1 ¼ cup all-purpose flour
2 ½ large yellow onions, peeled, cut in ¼-inch pieces
2 ½ green bell peppers, seeded, cut in ¼-inch pieces
4 medium stalks celery, trimmed, cut in ¼-inch pieces
3 cloves garlic, peeled, minced
2 ½ cups cooked chicken breast, shredded
1 can (14.5 ounces) diced tomatoes and liquid
5 cups chicken broth
1 ½ tablespoons Creole or Cajun seasoning
1 ½ tablespoons gumbo filé powder (optional)
Ground black pepper, as desired
Kosher Salt, as desired

DIRECTIONS

- 1 Remove the lid from the pot. Turn dial to SEAR/SAUTÉ, set temperature to 325°F, then press START/STOP to begin preheating. (Progress bar will display while unit preheats; preheating will take approx. 6 to 8 minutes.)
- 2 When preheating is complete, (unit will beep and display ADD FOOD) add the sliced andouille sausage to the pot and cook until browned (about 15 minutes).
- 3 Remove sausage from the pot and set aside. Add the butter and flour to the pot, stirring constantly, until a light golden brown color is achieved, about 25 minutes.
- 4 Add onions, bell peppers, celery, and garlic to the pot and cook, stirring occasionally, until vegetables are soft, about 15 to 20 minutes.
- 5 Add the sausage and remaining ingredients to the pot, seasoning with salt and pepper as desired, then place lid on top of pot. Press START/STOP. Turn dial to SLOW COOK, set temperature to HIGH, and set time to 2 hours. Press START/STOP to begin cooking.
- 6 When cooking is complete, unit will beep. Serve gumbo while hot.

NOTE: The pot and lid handles may become hot during cooking. Use oven mitts when touching them.

GLAZED PORK LOIN WITH PAN SAUCE

INTERMEDIATE RECIPE ●●○

PREP: 20 MINUTES | **COOK:** APPROX. 1 HOUR 10 MINUTES | **MAKES:** 4-6 SERVINGS | **ACCESSORIES:** THERMOMETER



INGREDIENTS

1 stick (½ cup) unsalted butter, room temperature, divided
2 tablespoons kosher salt
1 tablespoon ground black pepper
3 tablespoons light brown sugar
2 teaspoons mustard powder
2 teaspoons garlic powder
1 boneless pork loin roast (3 pounds), trimmed
2 teaspoons vegetable oil
2 cups apple juice
1 medium Granny Smith apple, peeled, cored, cut in quarters
2 medium yellow onions, peeled, cut in quarters
2 sprigs fresh rosemary
4 sprigs fresh thyme
½ cup dry white wine
¼ cup apple cider vinegar
1 tablespoon whole grain mustard
¼ cup maple syrup
¼ cup water
1 tablespoon cornstarch

DIRECTIONS

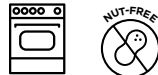
- 1 Remove the lid from the pot. Turn dial to SEAR/SAUTÉ, set temperature to 325°F, then press START/STOP to begin preheating (progress bar will display while unit preheats; preheating will take approx. 6 to 8 minutes).

- 2 Meanwhile, in a small bowl, add 6 tablespoons butter, 2 tablespoons salt, 1 tablespoon pepper, sugar, mustard powder, and garlic powder, and stir to combine. Rub pork on all sides with mixture.
- 3 When preheating is complete (unit will beep and display ADD FOOD), place remaining butter and the oil in pot. Add pork to pot and cook for 10 minutes, flipping after 5 minutes.
- 4 Add apple juice, apples, onions, rosemary, and thyme to pot around pork. Place lid on pot. Insert thermometer through one of the two holes on the lid then into center of thickest part of the pork.
- 5 Turn dial to BAKE. Press PROBE to set the thermometer, then TEMP/PROTEIN to select PORK, and TIME/DONENESS to select MED.
- 6 When cooking is complete, unit will beep, and internal temperature of pork will reach 145°F. Remove lid and thermometer and transfer pork loin, apples, onions, and herbs to a cutting board. Cover with foil to keep warm while resting.
- 7 To make the sauce, turn dial to SEAR/SAUTÉ, set temperature to 400°F, and select START/STOP to continue cooking. Add wine, apple cider vinegar, mustard, and maple syrup to the pot. Use a silicone whisk to combine. Bring sauce to a simmer, and cook for 5 to 10 minutes.
- 8 In a small bowl, combine water and cornstarch, stirring until cornstarch fully dissolves. Add to the pot and whisk until fully incorporated. Cook sauce for 5 minutes, stirring frequently.
- 9 When cooking is complete, press START/STOP to turn off unit. Slice pork and serve with pan sauce.

CHICKEN POT PIE

ADVANCED RECIPE ●●●

PREP: 10 MINUTES | COOK: 1 HOUR 5 MINUTES | MAKES: 8 SERVINGS



INGREDIENTS

1 tablespoon canola oil
1 large white onion, chopped
3 celery stalks, chopped
1 package (8 ounces) cremini mushrooms, stemmed, sliced
1 rotisserie chicken (3 pounds), meat picked
1 1/2 cups whole milk
2 cans (10 1/2 ounces) condensed cream of chicken soup
1 bag (16 ounces) frozen mixed vegetables (peas, carrots, corn)
1 teaspoon poultry seasoning
Kosher salt, as desired
Ground black pepper, as desired
1 box (14 ounces) prepared pie crust

DIRECTIONS

- 1 Remove the lid from the pot. Turn dial to SEAR/SAUTÉ, set temperature to 400°F, and press START/STOP to begin preheating (progress bar will display while unit preheats; preheat will take approx. 8-10 minutes.).
- 2 When preheating is complete, place oil, onion, celery, and mushrooms in the pot and cook uncovered for 10 minutes, stirring occasionally.
- 3 Place all remaining ingredients except the pie crust in the pot. Stir to combine, then cover with the lid.
- 4 Turn dial to BAKE, set temperature to 350°F, set time to 15 minutes, and press START/STOP to continue cooking.
- 5 While the filling is cooking, preheat a conventional oven to 400°F.
- 6 When cooking is complete, stir filling to ensure ingredients are not stuck to the bottom of the pot, then remove the pot from the main unit.
- 7 Cut pie crusts into the shape of the pot. Reserve any extra pie crust trim. Place the pie crusts over the top of chicken pot pie filling. Crimp the edges of the crust along the sides of the pot.
- 8 Use the excess pie crust to patch any holes in the crust as necessary, then use a knife to cut 4 slits in the top of the pie crust.
- 9 Place the pot (without the lid) in the conventional oven and bake for 40 minutes, until pie crust has completely cooked.
- 10 When cooking is complete, serve the pot pie immediately.

NOTE: The pot and lid handles may become hot during cooking. Use oven mitts when touching them.

TIP It's easiest to assemble the crust after the filling has cooled for a few minutes.

FUDGY CHOCOLATE CAKE

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | COOK: 3 HOURS | MAKES: 6-8 SERVINGS



INGREDIENTS

CAKE BATTER

2 1/2 cup all-purpose flour
1 1/2 cup granulated sugar
1/2 cup cocoa powder
1 cup milk chocolate chips
1 tablespoon baking powder
1 teaspoon salt
1 1/4 cup whole milk
2 large eggs
1 stick unsalted butter, melted
1 tablespoon vanilla extract

FUDGE SAUCE

1/2 cup granulated sugar
1/2 cup light brown sugar, packed
1/4 cup cocoa powder
1 3/4 cups hot water

FOR SERVING

Ice cream
Whipped cream

DIRECTIONS

- 1 Combine all CAKE BATTER ingredients in pot and whisk together until combined.
- 2 In a medium bowl, whisk together all the FUDGE SAUCE ingredients, except the hot water, and sprinkle over the top of the CAKE BATTER.
- 3 Pour the hot water over the top of the batter (do not stir) and cover with lid. Turn dial to SLOW COOK, set temperature to HIGH, set time to 3 hours, and press START/STOP to begin cooking.
- 4 When cooking is complete, press START/STOP. Portion cake and serve with ice cream or whipped cream while warm.

NOTE: The pot and lid handles may become hot during cooking. Use oven mitts when touching them.

SPICED APPLE CRISP

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | **COOK:** 2 HOUR | **MAKES:** 6-8 SERVINGS



INGREDIENTS

APPLE FILLING

12 large apples (Granny Smith, Honey Crisp, or Golden Delicious), peeled, cored, cut in 1-inch pieces

1 cup granulated sugar

3 tablespoons cornstarch

1 ½ teaspoons ground ginger

1 ½ teaspoons cinnamon

½ cup lemon juice

CRUMB TOPPING

1 cup all-purpose flour

½ cup light brown sugar

½ cup granulated sugar

½ teaspoon ground cinnamon

¼ teaspoon ground nutmeg

Dash kosher salt

1 stick (½ cup) unsalted butter, cut in small cubes

FOR SERVING

Ice cream

Whipped cream

DIRECTIONS

- 1 Add all FILLING ingredients to the pot and stir until combined and apples are evenly coated.
- 2 In a medium sized bowl, combine all TOPPING ingredients and mix with hands or fork until a coarse crumble is achieved. Sprinkle topping on apples and place lid on pot.
- 3 Turn dial to SLOW COOK, set temperature to HIGH, set time for 2 HOURS, then press START/STOP to begin cooking.
- 4 When cooking is complete, remove lid and ensure apples are tender by poking with a fork. Press START/STOP to turn off the unit and serve apple crisp warm with ice cream, whipped cream, or as desired.

TIP For an extra crisp crust, place the entire pot (without the lid) into the conventional oven. Set to LOW BROIL and cook for 2-5 minutes, until topping is crisp.

NOTE: The pot and lid handles may become hot during cooking. Use oven mitts when touching them.



RICE, GRAIN & PASTA CHART

Add grain and water/liquid to the pot, place lid on pot, select function, and press START/STOP to begin cooking.

INGREDIENT	DRY INGREDIENT AMOUNT	LIQUID AMOUNT (water or stock unless otherwise noted)	FUNCTION	COOK TIMES	TIPS
Brown rice: short, long, or brown jasmine	1 cup	2 cups	RICE	Cooking will take approx. 15-75 minutes, depending on rice type and quantity. Smaller quantities will cook more quickly, while larger ones will take longer.	Rinse rice before cooking. Fluff before serving and season as desired.
	2 cups	4 cups			
	4 cups	8 cups			
White rice: Short, medium or long grain	1 cup	2 cups	RICE	Cooking will take approx. 15-75 minutes, depending on rice type and quantity. Smaller quantities will cook more quickly, while larger ones will take longer.	Rinse rice before cooking. Fluff before serving and season as desired.
	2 cups	4 cups			
	4 cups	8 cup			
Basmati rice	1 cup	2 cups	RICE	Cooking will take approx. 15-75 minutes, depending on rice type and quantity. Smaller quantities will cook more quickly, while larger ones will take longer.	Rinse rice before cooking. Fluff before serving and season as desired.
	2 cups	4 cups			
	4 cups	8 cups			
Jasmine rice	1 cup	1 ½ cups	RICE	Cooking will take approx. 15-75 minutes, depending on rice type and quantity. Smaller quantities will cook more quickly, while larger ones will take longer.	Rinse rice before cooking. Fluff before serving and season as desired.
	2 cups	3 cups			
	4 cups	6 cups			
Arborio rice	1 cup	2 cups	RICE	Cooking will take approx. 15-75 minutes, depending on rice type and quantity. Smaller quantities will cook more quickly, while larger ones will take longer.	After cooking, season as desired. For a “risotto” style dish, add additional stock, Parmesan cheese, and herbs until desired consistency is achieved.
	2 cups	4 cups			
	4 cups	8 cup			
Sushi rice	1 cup	1 ¼ cups	RICE	Cooking will take approx. 15-75 minutes, depending on rice type and quantity. Smaller quantities will cook more quickly, while larger ones will take longer.	Rinse rice before cooking. Fluff before serving and season as desired.
	2 cups	2 ½ cups			
	4 cups	5 cups			

TIP When using the RICE function, unit will display an animation while cooking and then automatically switch to the Keep Warm function while displaying a count-up timer.

RICE, GRAIN & PASTA CHART, continued

Add grain and water/liquid to the pot, place lid on pot, select function, and press START/STOP to begin cooking.

INGREDIENT	DRY INGREDIENT AMOUNT	LIQUID AMOUNT (water or stock unless otherwise noted)	FUNCTION	COOK TIMES	TIPS
Wild rice:	1 cup	1 ¼ cups	RICE	Cooking will take approx. 5-75 minutes, depending on rice type and quantity. Smaller quantities will cook more quickly, while larger ones will take longer.	Fluff before serving and season as desired.
	2 cups	2 ½ cups			
	4 cups	5 cups			
Farro:	1 cup	2 cups	RICE	Cooking will take approx. 15-75 minutes, depending on grain type and quantity. Smaller quantities will cook more quickly, while larger ones will take longer.	Fluff before serving and season as desired.
	2 cups	4 cups			
	4 cups	8 cup			
Barley:	1 cup	2 cups	RICE	Cooking will take approx. 15-75 minutes, depending on grain type and quantity. Smaller quantities will cook more quickly, while larger ones will take longer.	Fluff before serving and season as desired.
	2 cups	4 cups			
	4 cups	8 cups			
White pasta: Short pasta: macaroni, orecchiette Medium pasta: penne, rigatoni Long pasta: spaghetti, fettuccine	Half box (8 ounces)	2 cups	PASTA	Cooking will take approx. 15-75 minutes, depending on pasta type and quantity. Smaller quantities will cook more quickly, while larger ones will take longer.	Add pasta and liquid to pot and cover with lid. Remove lid when liquid comes to a boil. When cooking is complete, stir pasta and season as desired. To add sauce, pour sauce over pasta and warm using the SEAR/SAUTÉ function, adjusting time as needed until warmed through. Alternative pastas, such as whole wheat, gluten free, or chick pea, will NOT work with the PASTA function.
	1 box (16 ounces)	3 ½ cups			

TIP When using the RICE function, unit will display an animation while cooking and then automatically switch to the Keep Warm function while displaying a count-up timer.

SOUS VIDE CHART

Please note the time ranges in this chart include the minimum cook time and the maximum cook time, after which food will start to degrade.

Cook time is dependent on the weight as well as the thickness of food, so thicker cuts of meat will require longer cook times. If your ingredients are thicker than 2½ inches, add more time.

INGREDIENT	AMOUNT	TEMP	COOK TIME
BEEF			
Strip steak	3 steaks, 16 oz each, 1-1 ½ inches thick	135°F Medium	1-5 hrs
Boneless ribeye	3 steaks, 14 oz each, 1-2 inches thick	130°F Medium Rare 135°F Medium	1-5 hrs 1-5 hrs
Filet mignon	4 steaks, 8 oz each, 1-2 inches thick	155°F Well Done	1-5 hrs
Flank	3 steaks, 12 oz each, 1-2 inches thick	125°F Rare 130°F Medium Rare 135°F Medium	2-5 hrs 2-5 hrs 2-5 hrs
Flat iron	2 steaks, 10 oz each, 1-2 inches thick	155°F Well Done	2-5 hrs
PORK			
Boneless pork chops	5 chops, 6-8 oz each, 1-2 inches thick	145°F	1-4 hrs
Bone-In pork chops	2 chops, 10-12 oz each, 2½ inches thick	145°F	1-4 hrs
Tenderloin	1 tenderloin, 1-½ lbs, 2½ inches thick	145°F	1-4 hrs
Boneless pork shoulder	3 lbs, 3-4 inches thick	165°F	12-24 hrs

NOTE: For best results, **DO NOT** use the unit prior to cooking and **DO NOT** use warm water. (unit should not be warm from earlier use prior to cooking with sous vide function).

NOTE: Prior to preheating, add 12 cups room-temperature water to the pot and allow the unit to preheat before adding food. Food should be sealed in a food-safe plastic bag prior to submerging in water bath.

INGREDIENT	AMOUNT	TEMP	COOK TIME
CHICKEN			
Chicken Breast	6 breasts, 6-8 oz each, 1-2 inches thick	165°F	1-3 hrs
Boneless Chicken Thighs	6 thighs, 4-6 oz each, 1-2 inches thick	165°F	1-3 hrs
Bone-In Chicken Thighs	4 thighs, 4-6 oz each, 1-2 inches thick	165°F	1½-4 hrs
Chicken Leg Quarters	2 quarters, 12-14 oz each, 1-2 inches thick	165°F	1½-4 hrs
Chicken Wings & Drumettes	2 lbs	165°F	1-3 hrs
SEAFOOD			
Whitefish (Cod, Haddock, Whiting, Pollock)	2 portions, 6-10 oz each, 1-2 inches thick	130°F	1-1½ hrs
Salmon	4 portions, 6-10 oz each, 1-2 inches thick	130°F	30 mins-1½ hrs
VEGETABLES			
Asparagus	1-2 lbs	180°F	30 mins
Broccoli	1-1½ lbs	180°F	30 mins
Carrots	1-1½ lbs	180°F	45 mins
Cauliflower	1-1½ lbs	180°F	30 mins
Sweet Potatoes, sliced ½-inch thick	1-1½ lbs	185°F	1 hr
Potatoes	1-2 lbs	190°F	1 hr

STEAM CHART

TIP Arrange vegetables perpendicular across steam rack to avoid fall-through.

VEGETABLE	SIZE/PREPARATION	WATER	SEASONING IDEAS	STEAMING TIME
Artichokes	whole	4 cups	olive oil, lemon zest	25-40 minutes
Asparagus	whole spears	1 cup	olive oil	7-13 minutes
Beans, green	whole	1 cup	garlic, minced	6-10 minutes
Beans, wax	whole	1 cup	Italian seasoning	6-10 minutes
Beets	whole, unpeeled	4 cups	garlic, minced	35-50 minutes
Beet greens	coarsely chopped	1 cup	thyme	7-9 minutes
Broccoli	trimmed stalks	1 cup	olive oil	1-5 minutes
Broccoli	florets	1 cup	olive oil	5-7 minutes
Brussels sprouts	whole, trimmed	1 cup	thyme	8-15 minutes
Cabbage	cut in wedges, 2 ½-3 inches thick	1 cup	lemon juice	6-20 minutes
Carrots	whole, 1-1 ½ inches thick	1 cup	maple syrup	20-25 minutes
Carrots, baby	whole	1 cup	honey and ginger	7-10 minutes
Cauliflower	florets	1 cup	lemon juice	5-10 minutes
Corn on the cob	whole, husks removed	2 cups	garlic butter	15-20 minutes
Kale	trimmed	1 cup	olive oil and garlic	5-8 minutes
Okra	whole, trimmed	1 cup	sautéed scallions	6-8 minutes
Onions, pearl	whole	1 cup	lemon juice	8-12 minutes
Parsnips	peeled, ½ inch slices	1 cup	Italian seasoning	7-10 minutes
Peas, green	fresh or frozen shelled	1 cup	mint and lemon juice	2-4 minutes
Peas, sugar snap	whole pods, trimmed	1 cup	mint and lemon juice	5-6 minutes
Potatoes, all	½ inch slices	1 cup	parsley dill	8-12 minutes
Potatoes, new	whole	4 cups	parsley or rosemary	20-25 minutes
Potatoes, sweet	½ inch chunks	1 cup	honey	8-12 minutes
Spinach	whole leaves	1 cup	olive oil and garlic	3-6 minutes
Squash, butternut	peeled, ½ inch cubes	1 cup	maple syrup	3-6 minutes
Swiss chard	coarsely chopped	1 cup	olive oil and garlic	3-5 minutes
Turnips	½ inch slices	1 cup	Italian seasoning	8-12 minutes
Turnip greens	coarsely chopped	1 cup	olive oil and garlic	4-8 minutes
Zucchini	1 inch slices	1 cup	olive oil and Italian seasoning	5-8 minutes

SLOW COOK CHART

TYPE OF MEAT	PREPARATION	COOK TIME LOW	LIQUID	COOK TIME HIGH
BEEF				
Top or bottom round	Season as desired	8-10 hours	2 cups	4-5 hours
Eye of the round	Season as desired	6-8 hours	2 cups	3-4 hours
Chuck	Season as desired	8-10 hours	2 cups	4-5 hours
Pot roast or brisket	Season as desired	7-9 hours	2 cups	3½-5 hours
Short ribs (bone-in or boneless)	Season as desired	7-9 hours	2 cups	3½-4½ hours
PORK				
Baby back or country ribs	Season as desired	7-9 hours	2 cups	3½-4½ hours
Pork tenderloin	Season as desired	6-7 hours	2 cups	3-4 hours
Pork loin or rib roast	Season as desired	7-10 hours	2 cups	3½-4½ hours
Pork butt or shoulder	Season as desired	10-12 hours	2 cups	5-6 hours
Ham, bone in (uncooked)	Season as desired	7-9 hours	2 cups	3½-4½ hours
POULTRY				
Boneless, skinless breast	Season as desired	6-7 hours	2 cups	3-4 hours
Boneless, skinless thighs	Season as desired	6-7 ½ hours	2 cups	3-4½ hours
Bone-in breast	Season as desired	6-7 ½ hours	2 cups	3-4½ hours
Bone-in thighs	Season as desired	7-9 hours	2 cups	3½-4½ hours
Whole chicken	Season as desired	7-9 hours	2 cups	3½-4½ hours
Turkey breast or thighs	Season as desired	7-9 hours	2 cups	3½-4½ hours
OTHER				
Stew meat (beef, lamb, veal)	Season as desired	7-9 hours	2 cups	3-4 hours

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