

# Cooking Cheat Sheet

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

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



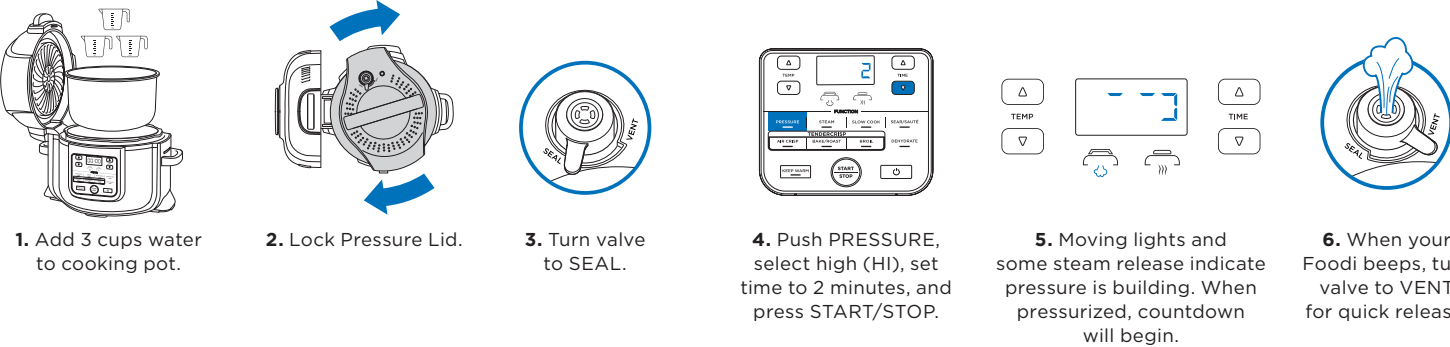
## Why are there 2 lids?

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](https://ninjakitchen.com) for how-to-videos

Now, let's get cooking



Using your Foodi's functions

FUNCTION	ACCESSORY REQUIRED	LID	TEMP/PRESSURE	TIME	BUILDING PRESSURE/TEMP	PRESSURE RELEASE
PRESSURE		 Lock Pressure Lid and turn valve to SEAL	 Adjust pressure 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	 Deluxe Reversible 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.		
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™ Basket	 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	 Deluxe Reversible 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 Basket	 Crisping Lid down	 Adjust temp from 105°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: 68 MINUTES | MAKES: 6 SERVINGS  
APPROX. PRESSURE BUILD: 10 MINUTES | PRESSURE COOK: 40 MINUTES  
PRESSURE RELEASE: 1 MINUTES | AIR CRISP: 15 MINUTES

INGREDIENTS

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

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 into the Cook & Crisp™ Basket and place basket in pot.



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, 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, adding up to 5-10 additional minutes.



Let chicken rest for 5-10 minutes. Cooking is complete when internal temperature reaches 165°F. Remove chicken from basket using the Ninja® roast lifters\* (or 2 large serving forks).

\*The Ninja roast lifters are sold separately on [ninjaaccessories.com](https://ninjaaccessories.com).