

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



# NINJA®

## AIR FRYER 4.7L

### PRO



# Quick start guide

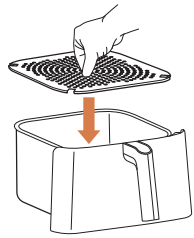
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TIPS & TRICKS  
COOKING CHARTS  
15 CHEF-CREATED RECIPES

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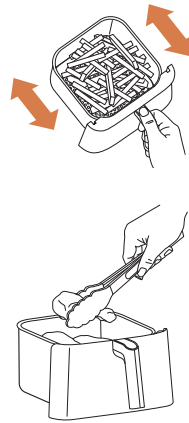


# AIR FRY



## CRISPER PLATE

The crisper plate promotes overall browning. We recommend using it every time you air fry.



## SHAKE OR TOSS

For best results, frequently shake your food or toss it with silicone-tipped tongs to get it as crispy as you'd like.

**NINJA**  
**TEST**  
**KITCHEN**



SCAN FOR  
MORE RECIPES

[www.ninjatestkitchen.co.uk](http://www.ninjatestkitchen.co.uk)

### DIETARY KEY



VEGETARIAN



NUT-FREE



GLUTEN-FREE



DAIRY-FREE

# USING YOUR AIR FRYER'S FUNCTIONS

The Ninja® Air Fryer circulates super-hot air around your food to remove moisture from its surface to give it that golden-brown, crispy finish.

FUNCTION	ACCESSORY REQUIRED	TEMP	TIME
<b>AIR FRY</b> Crisp using less oil than deep-fried food.	Crisper Plate	Adjust temp as needed	Set time, in minutes and press <b>START/STOP</b> to begin
<b>ROAST</b> Roast foods traditionally made in an oven.	Crisper Plate	Adjust temp as needed	Set time, in minutes and press <b>START/STOP</b> to begin
<b>REHEAT</b> Perfect for reviving your leftovers.	Crisper Plate	Adjust temp as needed	Set time, in minutes and press <b>START/STOP</b> to begin
<b>DEHYDRATE</b> Gently and slowly remove moisture from foods to create delicious homemade snacks.	Crisper Plate	Adjust temp as needed	Set time, in minutes and press <b>START/STOP</b> to begin

## AIR FRY TIPS & TRICKS



### SHAKE, SHAKE, SHAKE

Check food and shake drawer frequently for even browning.



### AUTO-STOP AND START

The unit will automatically pause cooking when the drawer is removed and will resume cooking when the drawer is replaced.



### CONVERT OVEN RECIPES

Convert oven recipes by using the **ROAST** or **BAKE** function and reducing the temperature by 10°C. Check food frequently to avoid overcooking.



### FREESTYLING RECIPES

If you are cooking less food than the recipe calls for, remember to reduce the cook time. If you're cooking a bit more, increase the cook time. Check food frequently.



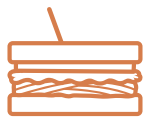
### AIR FRYING FRESH INGREDIENTS

For best results with fresh vegetables, using at least 1 tablespoon of oil is a good rule of thumb, but you can use more or less to achieve your desired level of crispiness.



### DON'T OVERCROWD

Evenly arrange and space ingredients out to ensure consistent browning.



### SECURE YOUR FOOD

To keep lightweight foods from being blown around by the fan, secure them with cocktail sticks.



### MORE EVEN BROWNING

Use a cooking spray to evenly coat ingredients for more consistent browning.

## DEHYDRATE TIPS & TRICKS



### SLICING

Use a mandolin slicer to get consistent, thin fruit and vegetable slices. Fruits and veggies should be sliced as thinly as possible without falling apart.



### PREVENT OXIDATION

Fruits like apples and pears quickly oxidise when cut. To delay oxidation, soak them in water with a squeeze of lemon juice for 5 minutes.



### DRY BEFORE YOU DEHYDRATE

Pat fruits and vegetables as dry as possible before placing them in the drawer.



### DON'T OVERLAP

Lay ingredients flat and close together to optimise space. Individual pieces should not overlap or be stacked.



### TRIM THE FAT

Before dehydrating beef or poultry, make sure to trim off all fat, as it does not dry out and could turn bad.



### HOW LONG TO DEHYDRATE?

Most fruits and veggies take 6-8 hours, while jerky takes 5-7 hours. The longer you dehydrate ingredients, the crispier they will become.



### STORAGE

To maximise shelf-life, store dehydrated foods at room temperature in an airtight container up to 2 weeks.

# Air Fry Cooking Chart

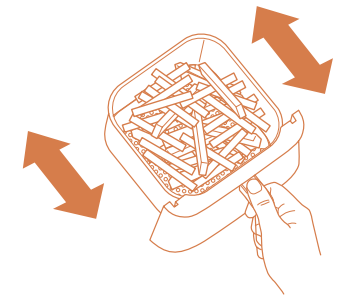
Use these cook times as a guide, adjusting to your preference.

INGREDIENT	AMOUNT	PREPARATION	TOSS IN OIL	TEMP	COOK TIME
<b>VEGETABLES</b>					
Asparagus	250g	Whole, stems trimmed	2 tsp	200°C	6-8 mins
Beetroot	6 small or 4 large (1kg)	Whole	None	200°C	45-60 mins
Bell peppers	4 (600g)	Whole	None	200°C	26-30 mins
Broccoli	400g	Cut in 2.5cm florets	1 Tbsp	200°C	13-16 mins
Brussels sprouts	1kg	Cut in half, stem removed	1 Tbsp	200°C	18-22 mins
Butternut squash	1kg	Cut in 2.5cm pieces	1 Tbsp	200°C	23-26 mins
Carrots	1kg	Peeled, cut in 1.5cm pieces	1 Tbsp	200°C	20-24 mins
Cauliflower	900g	Cut in 2.5cm florets	2 Tbsp	200°C	20-24 mins
Corn on the cob	4	Whole ears, husks removed	1 Tbsp	200°C	12-15 mins
Courgette	1kg	Cut in quarters lengthwise, then cut in 2.5cm pieces	1 Tbsp	200°C	18-20 mins
Green beans	400g	Trimmed	1 Tbsp	200°C	12-14 mins
Kale (for chips)	200g	Torn in pieces, stems removed	None	150°C	8-10 mins
Mushrooms	300g	Wiped, cut in quarters	1 Tbsp	200°C	10-12 mins
Potatoes, King Edward, Maris Piper, Rooster	1kg	Cut in 2.5cm wedges	1 Tbsp	200°C	20-25 mins
	4 whole (185-250g)	Pierced with fork 3 times	None	200°C	35-40 mins
Potatoes, sweet	1kg	Cut in 2.5cm chunks	1 Tbsp	200°C	20-24 mins
	4 whole (185-250g)	Pierced with fork 3 times	None	200°C	30-35 mins
<b>POULTRY</b>					
Chicken breasts	4 (200g each)	Boneless	Brushed with oil	190°C	20-22 mins
Chicken thighs	1kg	Bone in	Brushed with oil	200°C	22-28 mins
	1kg	Boneless, skinless	Brushed with oil	200°C	22-26 min
Chicken wings	1kg	None	1 Tbsp	200°C	22-26 mins
<b>FISH &amp; SEAFOOD</b>					
Fish cakes	4 (145g each)	None	None	200°C	12-15 mins
Salmon fillets	4 (130g each)	None	Brushed with oil	200°C	8-10 mins
Prawns	16 large	Whole, peeled, tails on	1 Tbsp	200°C	9-11 mins
<b>BEEF</b>					
Burgers	4 (120-130g each)	2.5cm thick	None	190°C	8-10 mins
Steaks	2 (230g each)	Whole	None	200°C	6-10 mins

**For best results, shake or toss often.**

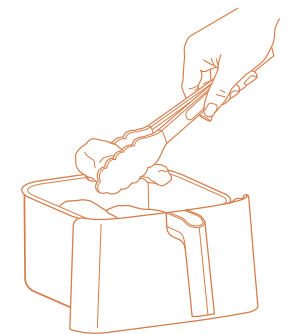
We recommend frequently checking your food and shaking or tossing it to ensure desired results.

**Shake your food**



**OR**

**Toss with silicone-tipped tongs**



\*After cutting potatoes, allow raw fries to soak in cold water for at least 30 minutes to remove unnecessary starch. Pat fries dry. The drier the fries, the better the results.

# Air Fry Cooking Chart, continued

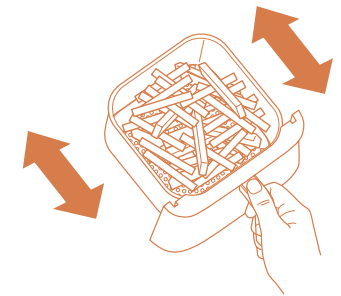
Use these cook times as a guide, adjusting to your preference.

INGREDIENT	AMOUNT	PREPARATION	TOSS IN OIL	TEMP	COOK TIME
<b>PORK</b>					
Bacon	4 rashers	None	None	200°C	8-10 mins
Pork chops	2 bone-in (250g each)	Bone in	Brushed with oil	190°C	14-17 mins
	4 boneless (100g each)	Boneless	Brushed with oil	190°C	10-14 mins
Pork fillet	2 (350-500g each)	Whole	Brushed with oil	190°C	25-30 mins
Sausages	8 (450g)	Whole	None	200°C	8-10 mins
<b>FROZEN FOODS</b>					
Chicken nuggets	695g	None	None	200°C	20-22 mins
Fish fillets	4 (440g)	None	None	200°C	14-16 mins
Fish Fingers	10 (280g)	None	None	200°C	8-10 mins
Breaded Mushrooms	300g	None	None	190°C	15-18 mins
Onion Rings	300g	None	None	180°C	12 mins
Hash Browns	625g	None	None	180°C	20 mins
<b>CHIPS</b>					
Home made chips, 1cm thick	500g	Soak in water for 30 mins, pat dry	1-3 Tbs oil	200°C	20-25 mins
Home made chips, 2cm thick	500g	Soak in water for 30 mins, pat dry	1-3 Tbs oil	200°C	20-24 mins
Frozen chunky oven chips	500g	None	None	200°C	20 mins
Frozen crinkle chips	500g	None	None	210°C	18-20 mins
Frozen curly fries	700g	None	None	210°C	18-20 mins
Frozen French fries	500g	None	None	180°C	20 mins
Frozen gastro chips	700g	None	None	210°C	22 mins
Frozen potato wedges	650g	None	None	190°C	20 mins
Frozen skin on fries	500g	None	None	200°C	18-20 mins
Frozen light straight cut chips	500g	None	None	200°C	18 mins
Frozen sweet potato fries	500g	None	None	190°C	20 mins

**For best results, shake or toss often.**

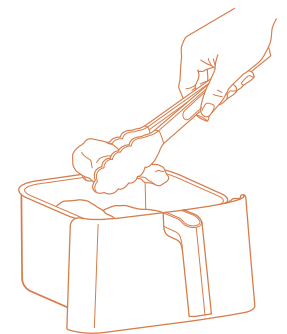
We recommend frequently checking your food and shaking or tossing it to ensure desired results.

**Shake your food**



**OR**

**Toss with silicone-tipped tongs**



Homemade chips



Chunky Chips



Crinkle Chips



French Fries



Potato Wedges



Sweet Potato Fries

# Roast Cooking Chart

INGREDIENT	AMOUNT	PREPARATION	INTERACTION	TEMP	COOK TIME
<b>FRESH POULTRY &amp; MEAT</b>					
Chicken	Whole 1kg	Season	Turn over halfway, brush with oil	190°C	30 mins
Beef topside, top rump	1kg Rolled roasting joint	Season	Turn over halfway, brush with oil	160°C	45-50 mins (medium)
Pork loin	1kg Boneless Score fat	Season	Turn over halfway, brush with oil	190°C	50 mins
Half leg of lamb	1kg	Season	Turn over halfway, brush with oil	170°C	40-45 mins
Shoulder of lamb	1kg	Season	Turn over halfway, brush with oil	170°C	40 mins

# Dehydrate Chart

INGREDIENTS	PREPARATION	TEMP	DEHYDRATE TIME
<b>FRUITS &amp; VEGETABLES</b>			
Apples	Core removed, cut in 3mm slices, rinsed in lemon water, patted dry	60°C	7-8 hours
Asparagus	Cut in 2.5cm pieces, blanched	60°C	6-8 hours
Bananas	Peeled, cut in 3mm slices	60°C	8-10 hours
Beetroot	Peeled, cut in 3mm slices	60°C	6-8 hours
Aubergine	Peeled, cut in 3mm slices, blanched	60°C	6-8 hours
Fresh herbs	Rinsed, patted dry, stems removed	60°C	4 hours
Ginger root	Cut in 3mm slices	60°C	6 hours
Mangoes	Peeled, cut in 3mm slices, stone removed	60°C	6-8 hours
Mushrooms	Cleaned with soft brush (do not wash)	60°C	6-8 hours
Pineapple	Peeled, cored, cut in 3mm - 1.25cm slices	60°C	6-8 hours
Strawberries	Cut in half or in 1.25cm slices	60°C	6-8 hours
Tomatoes	Cut in 3mm slices or grated; steam if planning to rehydrate	60°C	6-8 hours
<b>MEAT, POULTRY, FISH</b>			
Beef, chicken, turkey jerky	Cut in 6mm slices, marinated overnight	70°C	5-7 hours
Salmon	Cut in 6mm slices, marinated overnight	70°C	3-5 hours



## SAUSAGE ROLLS



**PREP:** 15 MINUTES | **COOK:** 12 MINUTES | **MAKES:** 12 SERVINGS  
**PROGRAM:** AIR FRY

## INGREDIENTS

350g good quality sausage meat  
 1 tablespoon wholegrain mustard  
 1 tablespoon freshly chopped sage leaves or 1 teaspoon dried sage leaves  
 Sea salt and ground black pepper, as desired  
 1 x 320g ready rolled puff pastry, room temperature  
 1 large egg, beaten  
 1-2 teaspoons poppy seeds

## DIRECTIONS

- 1 In a medium bowl, mix sausage meat, mustard, sage, salt and pepper.
- 2 Unroll pastry and cut in half lengthways.
- 3 Divide sausage meat in two and roll each into a long sausage shape the same length as pastry.
- 4 Place rolled sausage meat onto pastries. Brush long edge of pastry with water and seal pastry around sausage meat. Using a floured sharp knife, cut each sausage into 6 pieces. On the top of each piece, cut a few slashes into the pastry.
- 5 Insert a crisper plate in drawer. In an even layer, add sausage rolls to drawer. Brush sausage rolls with beaten egg and sprinkle poppy seeds over. Insert drawer into unit.
- 6 Select **AIR FRY**, set temperature to 170°C and set time to 12 minutes. Select **START/STOP** to begin cooking.
- 7 When cooking is complete, remove from drawer and serve hot or cold.

CAULIFLOWER  
BUFFALO BITES WITH  
RANCH DRESSING

**PREP:** 10 MINUTES | **COOK:** 27 MINUTES | **MAKES:** 4 SERVINGS  
**PROGRAM:** AIR FRY

## INGREDIENTS

150g plain flour  
 1 teaspoon onion powder  
 1 teaspoon garlic powder  
 1 teaspoon ground cumin  
 1 teaspoon paprika  
 Salt and ground black pepper, as desired  
 250ml milk of choice  
 100g panko breadcrumbs  
 500g cauliflower, cut into 5cm florets  
 Cooking spray  
 30ml sunflower oil  
 90ml Buffalo sauce

## RANCH DRESSING

100ml mayonnaise  
 50ml milk of choice  
 1 tablespoon fresh chopped parsley  
 1 tablespoon fresh chopped chives  
 1 teaspoon garlic powder  
 1 teaspoon onion powder

## DIRECTIONS

- 1 In a large bowl, add flour, onion powder, garlic powder, cumin, paprika, salt and pepper. Gradually whisk in milk until a smooth batter is formed. In a separate large bowl, add breadcrumbs.
- 2 One at a time, dip cauliflower florets into batter until evenly coated, shaking off any excess. Then place in the breadcrumbs and toss until well coated, pressing to adhere, if necessary.
- 3 Insert crisper plate in drawer, then evenly coat with cooking spray. Place cauliflower bites in drawer, spray with cooking spray, then place drawer into unit.
- 4 Select **AIR FRY**, set temperature to 170°C and set time to 15 minutes. Select **START/STOP** to begin cooking.
- 5 While cauliflower cooks, prepare the Buffalo sauce. In a small bowl, whisk the oil and Buffalo sauce together.
- 6 When cooking is complete, remove the drawer from the unit and using a silicone brush, cover each cauliflower floret with Buffalo sauce.
- 7 Reinsert the drawer in the unit. Select **AIR FRY**, set temperature to 170°C, and set time to 12 minutes. Select **START/STOP** to begin cooking.
- 8 When cooking is complete, serve the Buffalo cauliflower bites with ranch dressing.



**TIP** To make this recipe dairy-free or vegan, use vegan mayonnaise and plant-based milk in the ranch dressing.

# STUFFED AUBERGINE WITH MOZZARELLA



**PREP:** 20 MINUTES | **COOK:** 30 MINUTES | **MAKES:** 4 SERVINGS  
**PROGRAM:** ROAST & AIR FRY

## INGREDIENTS

2 small aubergines (approx. 500-600g), stalk trimmed, cut in half lengthwise  
1 tablespoon olive oil  
Sea salt and ground black pepper, as desired  
100g tomato and basil sauce  
150g cherry tomatoes, cut in quarters  
10 large basil leaves, chopped  
150g mozzarella, cut in cubes  
25g grated Parmesan or vegetarian equivalent

## DIRECTIONS

- 1 Brush the flesh of the aubergine with olive oil, then season with salt and pepper.
- 2 Insert crisper plate in drawer, place aubergines cut side down on the crisper plate and insert drawer in unit.
- 3 Select **ROAST**, set temperature to 190°C and set time to 20 minutes. Select **START/STOP** to begin cooking.
- 4 When cooking is complete, transfer the aubergines to a board and lightly hollow out the flesh with a spoon. Place the flesh in a large bowl along with the tomato and basil sauce, cherry tomatoes, mozzarella, basil, salt and pepper and mix until evenly combined. Evenly fill the aubergines with the prepared mixture and top with Parmesan cheese.
- 5 Place the stuffed aubergines on the crisper plate, filling side up and insert drawer into unit.
- 6 Select **AIR FRY**, set temperature to 200°C and set time to 12 minutes. Select **START/STOP** to begin cooking.
- 7 When cooking is complete, serve stuffed aubergines with salad, pasta or crusty bread.



# CHICKEN NUGGETS WITH HONEY MUSTARD DIPPING SAUCE



**PREP:** 20 MINUTES | **COOK:** 22 MINUTES | **MAKES:** 4 SERVINGS  
**PROGRAM:** AIR FRY

## INGREDIENTS

3 eggs  
2 teaspoons yellow mustard  
1 tablespoon hot sauce  
Sea salt and ground black pepper, as desired  
75g plain flour  
2 teaspoons paprika  
1 teaspoon onion salt  
1 teaspoon garlic powder  
150g corn flakes, crushed  
600g chicken breast, cut into 4cm cubes  
Nonstick cooking spray

## DIPPING SAUCE

50g mayonnaise  
50g Greek yogurt  
2 tablespoons Dijon mustard  
1-2 tablespoons honey  
Dash of hot sauce, optional

## DIRECTIONS

- 1 In a shallow bowl, beat the eggs, mustard, hot sauce, salt and pepper together until evenly combined. In a separate shallow bowl, combine the flour, seasonings, salt and pepper. In a third shallow bowl, place crushed corn flakes.
- 2 Working in batches, place chicken pieces in flour mixture and tap to remove any excess flour. Then place chicken in egg mixture and evenly coat. Finally, place chicken in cornflakes and toss until evenly coated. Repeat with any remaining chicken, then liberally spray all sides with cooking spray.
- 3 Insert crisper plate in drawer, place chicken nuggets in an even layer on the crisper plate and insert drawer into unit.
- 4 Select **AIR FRY**, set temperature to 180°C and set time to 22 minutes. Select **START/STOP** to begin cooking.
- 5 When 10 minutes remain, remove drawer and shake or turn chicken with silicone-tipped tongs. Reinsert drawer to resume cooking.
- 6 To prepare the honey mustard dipping sauce, in a small bowl, combine all sauce ingredients.
- 7 When cooking is complete, serve chicken nuggets with the honey mustard dipping sauce.



**TIP** For a different coating on the nuggets, substitute crushed cornflakes for dried breadcrumbs in step 1.



# WELSH RAREBIT



**PREP:** 5 MINUTES | **COOK:** 8 MINUTES | **MAKES:** 2 SERVINGS  
**PROGRAM:** AIR FRY

## INGREDIENTS

2 slices white bread  
100g Cheddar cheese, grated  
1 egg yolk  
1 teaspoon chopped fresh chives  
½ teaspoon Worcestershire sauce  
½ teaspoon English mustard powder  
1 tablespoon beer or milk  
Sea salt and ground black pepper, as desired

## DIRECTIONS

- 1 Insert crisper plate in drawer then place bread slices on crisper plate. Insert drawer into unit.
- 2 Select **AIR FRY**, set temperature to 170°C and set time to 4 minutes. Select **START/STOP** to begin cooking.
- 3 While bread is toasting, in a small bowl, mix together cheese, egg yolk, chives, Worcestershire sauce, mustard powder and beer or milk, salt and pepper.
- 4 When the toast is done cooking, remove toast from drawer. The toast should be golden brown.
- 5 Spread cheese mixture over toast. Place toast on crisper plate and insert drawer into unit. Select **AIR FRY**, set temperature to 170°C and set time to 4 minutes. Select **START/STOP** to begin cooking.
- 6 When cooking is complete, remove toast and serve immediately.



**TIP** If you prefer a vegetarian/vegan dish, remove the Worcestershire sauce.

# HOMEMADE CHIPS



**PREP:** 10 MINUTES | **COOK:** 20-25 MINUTES | **MAKES:** 4 SERVINGS  
**PROGRAM:** AIR FRY

## INGREDIENTS

500g King Edward, Maris Piper or Rooster potatoes, peeled, cut into long chips, 1 ½cm thick  
1-3 tablespoons vegetable oil

## DIRECTIONS

- 1 Soak cut potatoes in cold water for 30 minutes to remove excess starch. Drain well, then pat with a paper towel until very dry.
- 2 In a large bowl, add chips and oil and toss to combine. Use at least 1 tablespoon oil. For crispier results, use up to 3 tablespoons oil.
- 3 Insert crisper plate in drawer and place chips on the crisper plate. Select **AIR FRY**, set temperature to 200°C and set time to 25 minutes. Select **START/STOP** to begin.
- 4 After 10 minutes, remove drawer from unit and shake chips or toss them with silicone-tipped tongs. Reinsert drawer to resume cooking.
- 5 Check chips after 20 minutes. For crispier chips, continue cooking for up to 25 minutes.
- 6 When cooking is complete, serve immediately with your favourite sauce.



**TIP** Use at least 1 tablespoon oil when air frying home made chips. For crispier results, use up to 3 tablespoons oil.

**TIP** Shaking the chips is key for getting them crisp and golden brown, so shake or toss with silicone-tipped tongs frequently.

# STICKY BBQ CHICKEN WINGS



**PREP:** 5 MINUTES | **MARINATE:** 1 HOUR | **COOK:** 24 MINUTES  
**MAKES:** 4 SERVINGS | **PROGRAM:** AIR FRY

## INGREDIENTS

1kg chicken wings  
120ml barbecue sauce  
1 tablespoon oil

## DIRECTIONS

- 1 In a large bowl, toss chicken wings with barbecue sauce and oil. Cover and refrigerate for 1 hour.
- 2 Insert crisper plate in drawer, place wings on top and insert drawer into unit.
- 3 Select **AIR FRY**, set temperature to 180°C and set time to 24 minutes. Select **START/STOP** to begin.
- 4 When 13 minutes remain, remove drawer from unit and shake wings or toss them with silicone-tipped tongs. Reinsert drawer to resume cooking.
- 5 When cooking is complete, remove wings from drawer and enjoy.



# TOFU STEAKS WITH CHILLI VEGETABLES



**PREP:** 10 MINUTES | **MARINATE:** 30 MINUTES | **COOK:** 14 MINUTES  
**MAKES:** 2 SERVINGS | **PROGRAM:** AIR FRY

## INGREDIENTS

4 tablespoons BBQ sauce  
1 tablespoon peanut butter  
1 tablespoon soy sauce  
2 tablespoons sunflower oil  
400g firm tofu, drained,  
pat dry, cut into 4 thick slices  
300g mixed vegetables, mange  
tout, asparagus, broccoli,  
baby corn  
2 tablespoons chilli oil  
Sea salt and ground black  
pepper, as desired

## DIRECTIONS

- 1 In a small bowl, mix BBQ sauce, peanut butter, soy sauce and oil together. Spread marinade over tofu and leave for 30 minutes for the flavours to develop.
- 2 Meanwhile, in a large bowl, toss vegetables with chilli oil, salt and pepper.
- 3 Insert crisper plate in drawer. Place vegetables in an even layer on crisper plate. Arrange tofu on top of vegetables. Insert drawer into unit.
- 4 Select **AIR FRY**, set temperature to 180°C and set time to 14 minutes. Select **START/STOP** to begin cooking.
- 5 When cooking is complete, serve tofu with vegetables.



**TIP** If you don't have chilli oil, simply add pinch of chilli flakes to olive oil and mix.

# SPICE-RUBBED CHICKEN BREASTS WITH CHIMICHURRI



**PREP:** 15 MINUTES | **COOK:** 25 MINUTES | **MAKES:** 4 SERVINGS  
**PROGRAM:** ROAST

## INGREDIENTS

1 tablespoon sea salt  
1 tablespoon ground paprika  
1 teaspoon chilli flakes  
1 tablespoon fennel seeds  
1 teaspoon ground black pepper  
1 teaspoon onion powder  
1 teaspoon garlic powder  
1 teaspoon ground cumin  
4 x 200g chicken breasts  
Olive oil, for brushing

## CHIMICHURRI

60ml olive oil  
30g fresh coriander leaves  
30g bunch fresh parsley leaves  
1 shallot, peeled, cut in quarters  
4 garlic cloves, peeled  
Zest and juice of 1 lemon  
1 teaspoon sea salt

## DIRECTIONS

- 1 In a small bowl, stir together all dried spices.
- 2 Pat the chicken breasts dry, brush with oil and season them liberally on all sides with spice mixture.
- 3 Insert crisper plate in drawer and place chicken on top. Insert drawer into unit. Select **ROAST**, set temperature to 180°C and set time to 25 minutes. Select **START/STOP** to begin.
- 4 While chicken is cooking, combine the chimichurri ingredients in a food processor and process until finely minced, being careful not to over-process.
- 5 Cooking is complete when internal temperature reaches 75°C. Remove drawer from unit and let chicken cool for 5 minutes, then serve with a generous amount of chimichurri.



# TERIYAKI BEEF & BROCCOLI



**PREP:** 5 MINUTES | **MARINATE:** 30 MINUTES | **COOK:** 18 MINUTES  
**MAKES:** 2-3 SERVINGS | **PROGRAM:** ROAST

## INGREDIENTS

1 large garlic clove, peeled, sliced  
1 red chilli, deseeded, finely sliced  
500g sirloin steak, thinly sliced  
250ml teriyaki sauce, divided  
350g broccoli, cut in 2 ½cm florets  
1 tablespoon vegetable oil  
1 teaspoon sea salt  
1 teaspoon ground black pepper  
1 tablespoon toasted sesame seeds, for serving

## DIRECTIONS

- 1 In a large bowl, mix together garlic, chillies, steak and half of the teriyaki sauce. Let marinate in the fridge for at least 30 minutes or up to 24 hours. After marinating, strain beef and discard excess sauce.
- 2 In a large bowl, toss the broccoli with the vegetable oil, salt and pepper. Add to beef mixture and toss together.
- 3 Insert crisper plate into drawer and place beef mixture on top. Insert drawer into unit. Select **ROAST**, set temperature to 190°C and set time to 18 minutes. Select **START/STOP** to begin.
- 4 When 8 minutes remain, remove drawer and toss beef and broccoli. Reinsert drawer to continue cooking.
- 5 When cooking is complete, serve immediately with remaining teriyaki sauce and sprinkled with sesame seeds.



**TIP** To make this recipe gluten free, use a gluten-free teriyaki sauce.

# GREEK MEATBALLS WITH TZATZIKI



**PREP:** 20 MINUTES | **MARINATE:** 10 MINUTES | **COOK:** 12 MINUTES  
**MAKES:** 4 SERVINGS | **PROGRAM:** AIR FRY

## INGREDIENTS

500g 10% lamb mince  
1 small onion, peeled, finely chopped  
1 garlic clove, peeled, minced  
1 tablespoon flat leaf parsley  
1 teaspoon dried oregano  
1 teaspoon ground cumin  
1 teaspoon ground coriander  
1 large egg, beaten  
25g panko breadcrumbs  
Sea salt and ground black pepper, as desired  
100g feta cheese, crumbled, divided

## TZATZIKI

½ cucumber, peeled, halved, deseeded  
Pinch of salt  
150g Greek yoghurt  
1 garlic clove, peeled, crushed  
Zest and juice of ½ lemon  
2 tablespoons olive oil  
10g mint leaves, finely chopped  
Ground black pepper, as desired



## DIRECTIONS

- 1 To make the tzatziki, grate the cucumber into long strips. Place a sieve over a medium bowl and add cucumber strips and a pinch of salt into the sieve. Set aside for 10 minutes.
- 2 In a small bowl, add yoghurt, garlic, lemon zest and juice, oil, mint, and pepper.
- 3 In a medium bowl, add mince, onion, garlic, herbs, spices, egg, salt and pepper. Mix together then divide mixture into 12 equal pieces. With wet hands, roll mince mixture into balls.
- 4 Insert a crisper plate in drawer. Add meatballs in an even layer to drawer. Insert drawer into unit.
- 5 Select **AIR FRY**, set temperature to 200°C and set time to 12 minutes. Select **START/STOP** to begin cooking. When 6 minutes remain, remove drawer and flip the meatballs over. Reinsert drawer to continue cooking.
- 6 When cooking is complete, remove meatballs from drawer and serve hot sprinkled with feta cheese and tzatziki on the side.

# HERBED PORK FILLET, ROASTED VEGETABLES & APPLE



**PREP:** 20 MINUTES | **MARINATE:** 2-4 HOURS | **COOK:** 35 MINUTES | **MAKES:** 2-3 SERVINGS  
**PROGRAM:** ROAST

## INGREDIENTS

1 pork fillet (550-600g)  
90ml olive oil, divided  
1 ½ tablespoons red wine vinegar  
1 tablespoon fresh parsley, chopped  
1 tablespoon honey  
1 garlic clove, peeled, crushed  
1 teaspoon dried fennel seeds  
Sea salt and ground black pepper, as desired  
1 small aubergine, cut in 2 ½cm pieces  
2 plum tomatoes, quartered  
1 small courgette, sliced in half moons  
1 medium red onion, peeled, cut in 2 ½cm pieces  
1 red pepper, deseeded, diced into 3cm pieces  
1 apple, peeled, cored and cut into chunks  
2 garlic cloves, peeled, minced  
10g fresh basil, torn into pieces

## DIRECTIONS

- 1 Place the pork fillet into a shallow dish. In a clean jam jar, add 50ml of olive oil, vinegar, parsley, honey, crushed garlic, fennel seeds, salt and pepper. Cover and shake until emulsified. Pour marinade over pork then cover and refrigerate for 2 to 4 hours.
- 2 In a large bowl, toss aubergine, tomatoes, courgette, red onion, red pepper, apple, minced garlic, remaining oil, basil, salt, and pepper.
- 3 Insert crisper plate in drawer. Arrange vegetable mixture in an even layer on crisper plate. Place pork on top of vegetables and insert drawer into unit.
- 4 Select **ROAST**, set temperature to 190°C, and set time to 35 minutes. Select **START/STOP** to begin cooking.
- 5 When 15 minutes remain, remove drawer and using silicone-tipped tongs, flip pork and toss vegetables. Reinsert drawer in unit to continue cooking.
- 6 When cooking is complete, let pork rest for 5 minutes before slicing and serving with vegetables.



# MUSTARD AND BROWN SUGAR-CRUSTED RIB EYE STEAKS



**PREP:** 5 MINUTES | **COOK:** 12 MINUTES | **MAKES:** 2 SERVINGS  
**PROGRAM:** AIR FRY

## INGREDIENTS

1 tablespoon soft light brown sugar  
1 ½ teaspoons English mustard powder  
½ teaspoon sea salt  
Pinch of ground black pepper  
2 x 230g rib eye steaks, room temperature  
Green salad, for serving

## DIRECTIONS

- 1 In a small bowl, combine sugar, mustard powder, salt and pepper. Evenly coat the steaks on both sides by pressing the seasoning into the surface.
- 2 Insert crisper plate in drawer in the upper position, place steaks in an even layer on crisper plate and insert drawer into unit.
- 3 Select **AIR FRY**, set temperature to 200°C and set time to 12 minutes. Select **START/STOP** to begin cooking.
- 4 When 4 minutes remain, remove drawer from unit and using silicone-tipped tongs, flip steaks.
- 5 When cooking is complete, transfer the steaks to plates and allow them to rest for a few minutes. Serve the steaks with a green salad.



**TIP** This recipe cooks steak to a medium result. For a rarer result, cook for 2 minutes less. For a more well-done result, cook for 2 minutes longer.

# LEMON & HERB PANKO CRUSTED COD

**PREP:** 5 MINUTES | **COOK:** 10-12 MINUTES | **MAKES:** 4 SERVINGS  
**PROGRAM:** AIR FRY

## INGREDIENTS

4 x 125g cod loin fillets  
1 teaspoon sea salt, divided, plus more as necessary  
80g panko breadcrumbs  
50g butter, melted  
2 tablespoons fresh parsley, finely chopped  
Zest and juice of 1 lemon  
½ teaspoon ground black pepper

## DIRECTIONS

- 1 Season each cod fillet on both sides with ½ teaspoon salt.
- 2 In a small bowl, add salt, breadcrumbs, butter, parsley, lemon zest, lemon juice and pepper and mix until the breadcrumbs are thoroughly coated. Generously pack the top of each cod fillet with the breadcrumb mixture, pressing down to adhere.
- 3 Insert crisper plate in drawer, place the fillets breaded side up on the crisper plate and insert drawer into unit.
- 4 Select **AIR FRY**, set temperature to 170°C and set time to 12 minutes. Select **START/STOP** to begin cooking.
- 5 When 2 minutes remain, check if the cod is cooked. If needed, cook for an additional 2 minutes.
- 6 When cooking is complete, internal temperature will read 65°C. Remove fillets and serve immediately.









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