

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



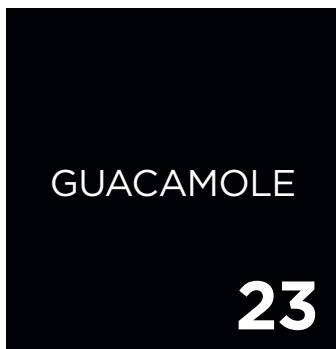
NINJA®

BLENDER



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NINJA
Cooking Circle.com

SCAN FOR MORE RECIPES

TIPS FOR YOUR SINGLE-SERVE CUP



LOADING TIPS

Don't overfill the cup. If you feel resistance when attaching the Pro Extractor Blades® Assembly to the cup, remove some ingredients.

5



Top off with ice or frozen ingredients.

4



Next add any dry or sticky ingredients like seeds, powders, and nut butters.

3



Pour in liquid or yogurt next. For thinner results or a juice-like drink, add more liquid as desired.

2



Next add leafy greens and herbs.

1



Start by adding fresh fruits and vegetables.

PREP TIPS

For best results, cut ingredients in 2.5cm chunks. Place frozen ingredients in the cup last.

Do not go past the max fill line when loading the cup.

CAUTION: Remove the Pro Extractor Blades® Assembly from the Single-Serve Cup upon completion of blending. Do not store ingredients before or after blending in the cup with the blade assembly attached. Some foods may contain active ingredients or release gases that will expand if left in a sealed container, resulting in excessive pressure build-up that can pose a risk of injury. For ingredient storage in the cup, only use Spout Lid to cover.



SUNSET REFRESHER

PREP: 5 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

PROGRAM: BLEND

MAKES: 1 SERVING

INGREDIENTS

125ml orange juice

120g pineapple chunks

½ orange, peeled, pips and pith removed,
cut in half

80g frozen mango chunks

80g frozen strawberries

DIRECTIONS

- 1** Place all ingredients into the 700ml Single-Serve Cup in the order listed.
- 2** Press BLEND.
- 3** Remove blades from cup after blending. Attach Spout Lid to enjoy on the go.





ORANGE PASSIONFRUIT MELON SMOOTHIE

PROGRAM: BLEND

PREP: 5 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 1 SERVING

INGREDIENTS

- 125ml orange juice
- 3 passionfruits, halved and pulp removed
- 1 medium nectarine, sliced
- 150g ripe melon, chopped
- 100g vanilla ice cream

DIRECTIONS

- 1 Place all ingredients into the 700ml Single-Serve Cup in the order listed.
- 2 Press BLEND.
- 3 Remove blades from cup after blending. Attach Spout Lid to enjoy on the go.



MIXED BERRY SMOOTHIE

PROGRAM: MAX BLEND

PREP: 5 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 1 SERVING

INGREDIENTS

- ½ small banana, peeled and broken into chunks
- 200ml milk
- 50ml vanilla or plain yogurt
- 150g frozen mixed berries

DIRECTIONS

- 1 Place all ingredients into the 700ml Single-Serve Cup in the order listed.
- 2 Press MAX BLEND.
- 3 Remove blades from cup after blending. Attach Spout Lid to enjoy on the go.





MINT PINEAPPLE REFRESHER

PROGRAM: BLEND

PREP: 5 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 1 SERVING

INGREDIENTS

- ½ green apple, cut in quarters
- 165g pineapple, cut in 2.5cm chunks
- ½ teaspoon lime juice
- 5 mint leaves
- 60ml coconut water
- 2 ice cubes

DIRECTIONS

- 1 Place all ingredients into the 700ml Single-Serve Cup in the order listed.
- 2 Press BLEND.
- 3 Remove blades from cup after blending. Attach Spout Lid to enjoy on the go.

TIP Tinned pineapple can be used instead of fresh pineapple.

TIP If you're not a fan of mint or want to enhance the pineapple flavour in this recipe, omit the mint.



WATERMELON COOLER

PROGRAM: BLEND

PREP: 5 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 2 SERVINGS

INGREDIENTS

- ¼ pear, cut into chunks
- 300g chilled watermelon, deseeded, cut into chunks
- 2 large fresh basil leaves with stems removed

DIRECTIONS

- 1 Place all ingredients into the 700ml Single-Serve Cup in the order listed.
- 2 Press BLEND.
- 3 Remove blades from cup after blending. Attach Spout Lid to enjoy on the go.





DETOX SMOOTHIE

PROGRAM: MAX BLEND

PREP: 5 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 1 SERVING

INGREDIENTS

¼ ripe avocado pear

100g fresh pineapple chunks

½ kiwi fruit, peeled and quartered

½ slice of unwaxed lemon with peel

50g spinach leaves

150ml water

50g ice

DIRECTIONS

1 Place all ingredients into the 700ml Single-Serve Cup in the order listed.

2 Press MAX BLEND.

3 Remove blades from cup after blending. Attach Spout Lid to enjoy on the go.



GINGER GREENS

PROGRAM: MAX BLEND

PREP: 5 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 2 SERVINGS

INGREDIENTS

1 date, halved, pitted

2 small kiwis, peeled, quartered

40g baby kale

¼ ripe avocado

5mm piece ginger, peeled

120ml coconut water

6g coriander

50g ice

DIRECTIONS

1 Place all ingredients into the 700ml Single-Serve Cup in the order listed.

2 Press MAX BLEND.

3 Remove blades from cup after blending. Attach Spout Lid to enjoy on the go.





COOL GINGER PEAR

PROGRAM: MAX BLEND

PREP: 5 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 2 SERVINGS

INGREDIENTS

1 ripe pear, seeded, cut into quarters

1 teaspoon fresh ginger

500ml cold water

Sweetener, to taste

DIRECTIONS

1 Place all ingredients into the 700ml Single-Serve Cup in the order listed.

2 Press MAX BLEND.

3 Remove blades from cup after blending. Attach Spout Lid to enjoy on the go.



CHERRY CHOCOLATE PROTEIN SMOOTHIE

PROGRAM: MAX BLEND

PREP: 5 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 1 SERVING

INGREDIENTS

200ml coconut water

1 tablespoon cacao nibs or cocoa powder

3 scoops of chocolate/vanilla protein shake

150g frozen cherries

DIRECTIONS

1 Place all ingredients into the 700ml Single-Serve Cup in the order listed.

2 Press MAX BLEND.

3 Remove blades from cup after blending. Attach Spout Lid to enjoy on the go.





OREO® BISCUIT MILKSHAKE

PROGRAM: BLEND

PREP: 5 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 1 SERVING

INGREDIENTS

200ml whole milk

8 Oreo® biscuits

100g vanilla ice cream

Top with whipped cream and crushed

Oreo® biscuits

DIRECTIONS

- 1** Place all ingredients into the 700ml Single-Serve Cup in the order listed.
- 2** Press BLEND.
- 3** Remove blades from cup after blending. Attach Spout Lid to enjoy on the go





BANANA MILKSHAKE

PROGRAM: BLEND

PREP: 5 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 1 SERVING

INGREDIENTS

2 small bananas, peeled, halved

200ml semi-skimmed milk

2 scoops vanilla ice cream

DIRECTIONS

1 Place all ingredients into the 700ml Single-Serve Cup in the order listed.

2 Press BLEND.

3 Remove blades from cup after blending. Attach Spout Lid to enjoy on the go.



ICED COFFEE FRAPPE

PROGRAM: MANUAL

PREP: 5 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 1-2 SERVINGS

INGREDIENTS

100ml espresso or very strong coffee, cooled

200ml milk

1-2 tablespoons caramel or maple syrup

4 cubes of ice

Whipped cream for serving if desired

Cocoa powder for serving if desired

DIRECTIONS

1 Place all ingredients into the 700ml Single-Serve Cup in the order listed.

2 Select START/STOP. Blend until smooth.

3 Remove blades from cup after blending. Top with whipped cream and sprinkle over cocoa powder. Attach Spout Lid to enjoy on the go.



FROZEN MANGO MARGARITA

PROGRAM: MAX BLEND

PREP: 5 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 1 SERVING

INGREDIENTS

60ml tequila
20ml Cointreau or triple sec
100ml orange juice
1 tablespoon lime juice
150g frozen mango chunks
Salt and lime wedges for garnish



FROZEN
TREATS



TROPICAL FRESH FRUIT ICE LOLLIES

PROGRAM: BLEND

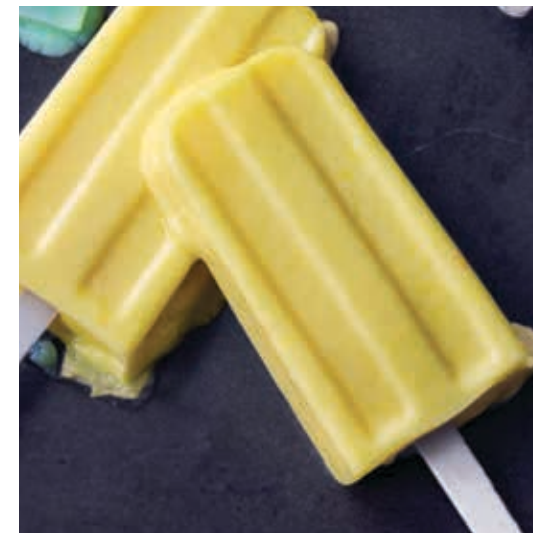
PREP: 6 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 4-6 LOLLIES

INGREDIENTS

150g fresh mango
300g fresh pineapple
2 tablespoons agave nectar



FROZEN
TREATS



DIRECTIONS

- 1 Place all ingredients into the 700ml Single-Serve Cup in the order listed.
- 2 Press MAX BLEND.
- 3 Meanwhile, prepare margarita glass by sprinkling a few teaspoons of salt over the surface of a small plate or saucer. Rub one wedge of lime along the rim of glass and then dip glass into the salt so that the entire rim is covered.
- 4 Remove blades from cup after blending. Pour into prepared margarita glass to serve.

DIRECTIONS

- 1 Place all the ingredients into the 700ml cup in the order listed.
- 2 Press BLEND.
- 3 Remove blades from cup after blending.
- 4 Pour into 4-6 ice lolly moulds and freeze overnight or until solid.



VANILLA NUT FROZEN TREAT

PROGRAM: MANUAL

PREP: 6 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 2 SERVINGS

INGREDIENTS

160ml vanilla oat milk

200ml low-fat vanilla Greek yogurt

1/4 teaspoon pure vanilla extract

45g walnut halves

1 sachet stevia

375g ice

FROZEN
TREATS



DIRECTIONS

- 1** Place all the ingredients into the 700ml cup in the order listed.
- 2** Press START/STOP and blend for 20 seconds or until desired consistency is achieved.
- 3** Remove blades from cup after blending.



PANCAKES

PROGRAM: BLEND

PREP: 5 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 4 SERVINGS

INGREDIENTS

1 medium egg

150ml milk

60g plain flour

Pinch of salt

1 teaspoon sunflower oil or cooking spray

Lemon and sugar to serve

DIRECTIONS

1 Place ingredients into the 700ml Single-Serve Cup in the order listed.

2 Press BLEND.

3 Remove blades from cup.

4 Heat a frying pan over a moderate heat. Wipe over with some oiled paper or spray.

5 Pour a little batter into pan, swirl around to make a thin layer to completely cover pan. Cook underside until it is golden brown and the top starts to produce bubbles.

6 Flip over with a palette knife and cook the other side. Repeat with remaining batter.

7 Serve with a squeeze of lemon and a sprinkle of sugar.

SAVOURY
IDEAS





HOUMOUS

PROGRAM: BLEND

PREP: 5 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 4 SERVINGS

INGREDIENTS

CLASSIC HOUMOUS

400g can chickpeas, drained and rinsed

50ml chickpea liquid

60ml lemon juice

60ml olive oil

1 garlic clove, peeled

1 teaspoon ground cumin

½ teaspoon paprika

1 tablespoon tahini paste

1 teaspoon sea salt

Olive oil and paprika to garnish

RED PEPPER HOUMOUS

Add 100g roasted red peppers to ingredients.

CORIANDER HOUMOUS

Add ½ teaspoon ground coriander and 10g fresh coriander leaves and stalks to ingredients.

DIRECTIONS

- 1 Place all the ingredients into the 700ml Single-Serve Cup in the order listed.
- 2 Press BLEND.
- 3 Remove blades from cup after blending.
- 4 Serve with drizzled with olive oil and sprinkle over paprika.

GUACAMOLE

PROGRAM: PULSE

PREP: 5 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 4 SERVING

INGREDIENTS

½ small onion, peeled and quartered

1 small red chili, deseeded

1 garlic clove, peeled

1 large tomato, deseeded and quartered

10g fresh coriander, stalks and leaves

Juice of half a lime

2 ripe avocado pears, peeled and stone removed

Pinch of salt & pepper

DIRECTIONS

- 1 Place the first five ingredients into the 700ml Single-Serve Cup.
- 2 Press PULSE 2-3 times until roughly chopped.
- 3 Add lime juice, avocado and seasoning. Press PULSE 2-4 times until the desired consistency is reached.
- 4 Remove blades from cup after blending.
- 5 Transfer to a bowl and enjoy with tortilla chips.





FRENCH DRESSING

PROGRAM: BLEND

PREP: 5 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 120ML

INGREDIENTS

- 1 small garlic clove
- 6 tablespoons extra virgin olive oil
- 1 teaspoon Dijon mustard
- Pinch of sugar
- 2 tablespoons white wine vinegar
- Salt and freshly ground black pepper

DIRECTIONS

- 1** Place all ingredients into the 700ml Single-Serve Cup.
- 2** Press BLEND.
- 3** Remove blades from cup after blending. Use over salads, can be stored in a fridge for a week, cover with lid.

TOAD IN THE HOLE

PROGRAM: BLEND

PREP: 10 MINUTES

CONTAINER: 700ml SINGLE-SERVE CUP

MAKES: 4 SERVINGS

INGREDIENTS

- 2 large eggs
- 200ml milk
- 125g plain flour
- ½ teaspoon salt
- White pepper
- 1 tablespoon fresh thyme or rosemary leaves
- 6 sausages
- 2 tablespoons vegetable oil



DIRECTIONS

- 1** Preheat oven to 220°C.
- 2** Place ingredients into the 700ml Single-Serve Cup in the order listed.
- 3** Press BLEND.
- 4** Remove blades from cup. Let it stand for at least 30 minutes.
- 5** Place sausages and oil into a shallow baking dish. Cook for 15 minutes until sausages are starting to brown and the oil is smoking hot.
- 6** Carefully pour over batter and return to oven and cook for 25-30 minutes until the batter is well risen and golden brown.
- 7** Cooking is complete when golden brown. Serve immediately.



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BLENDER

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