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

NINJA®
Foodi™
GRILL

The grill that sears, sizzles, and air fry crisps.

15 mouthwatering recipes plus charts for unlimited possibilities.
Your guide to grilling like a Foodi

Welcome to the Ninja® Foodi™ Grill recipe book. From here, you’re just a few pages away from recipes, tips and tricks, and helpful hints that will give you the confidence to elevate your grill game. Now open the hood and let’s get grilling in your kitchen.
Cyclonic Grilling

Super-hot 500° grilling chamber gives you the fast, juicy, char-grilled results you want by combining a unique, high-density grill grate with cyclonic air that circulates rapidly around food.

**Grilled favorites**
Quick and easy meals
Classic Cheeseburgers, page 14

**Grilled thrills**
Grill the unexpected
Personal Grilled Pizza, page 32

**Frozen to char-grilled**
No thawing required
Barbecue Chicken Breasts, page 18

**No-flip grilling**
No more falling apart
Grilled Citrusy Halibut, page 28
More flavor. Less smoke.

After hundreds of hours of recipe testing, our chefs have paired your favorite foods with recommended temperature settings to maximize grill flavors while minimizing smoke.

**LOW**
Best for bacon, sausages, and calzones, and when using thicker barbecue sauces.

**MEDIUM**
Best for frozen meats and batches of marinated ingredients.

**HIGH**
Best for steaks, chicken, and burgers.

**MAX**
Best for veggies, fruit, fresh and frozen seafood, and pizza.

Always use recommended oils
For less smoke, use oils with a high smoke point—like canola, avocado, vegetable, or grapeseed oil—instead of olive oil. If you choose to cook ingredients at a higher temperature than recommended using olive oil, it may result in more smoke.

For less smoke, use oils with a high smoke point—like canola, avocado, vegetable, or grapeseed oil—instead of olive oil. If you choose to cook ingredients at a higher temperature than recommended using olive oil, it may result in more smoke.

Sausage & Pepper Grinders
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Frozen Chicken Breasts
Page 42

Grilled New York Strip Steak & Asparagus
Page 12

Pineapple & Peaches
Page 44
This occurs when meat continues to cook after it’s removed from the grill. For the best results, we recommend removing meat 5°F before actual desired doneness. See the chart below.

<table>
<thead>
<tr>
<th>FOOD</th>
<th>COOK TO INTERNAL TEMP OF:</th>
<th>CARRY-OVER COOK TO INTERNAL TEMP OF:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fish</td>
<td>140°F</td>
<td>145°F</td>
</tr>
<tr>
<td>Poultry</td>
<td>165°F</td>
<td>165°F or higher</td>
</tr>
<tr>
<td>Pork</td>
<td>140°F</td>
<td>145°F</td>
</tr>
<tr>
<td>Steak</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rare</td>
<td>120°F</td>
<td>125°F</td>
</tr>
<tr>
<td>Medium Rare</td>
<td>130°F</td>
<td>135°F</td>
</tr>
<tr>
<td>Medium</td>
<td>140°F</td>
<td>145°F</td>
</tr>
<tr>
<td>Medium Well</td>
<td>145°F</td>
<td>150°F</td>
</tr>
<tr>
<td>Well Done</td>
<td>155°F</td>
<td>160°F</td>
</tr>
<tr>
<td>Ground Beef</td>
<td>155°F</td>
<td>160°F or higher</td>
</tr>
<tr>
<td>Ground Pork</td>
<td>155°F</td>
<td>160°F</td>
</tr>
<tr>
<td>Ground Turkey</td>
<td>155°F</td>
<td>160°F</td>
</tr>
</tbody>
</table>

For juicy and tender results, allow protein to rest for 5 minutes after cooking. For roasts, half chickens, and large steaks, it’s best to let them rest for 10 minutes.

Insert thermometer into center-most, thickest part of protein. If protein is bone-in, insert it very close to (but not touching) the bone.

Because the Foodi™ Grill cooks at high temperatures, proteins can overcook quickly. It’s best to monitor the internal temperature of meat, especially during the later stages of cooking.

The importance of a meat thermometer

For best results, use a digital food thermometer to accurately measure internal temperature of protein.
Pumped-Up Marinades, Zesty Spice Rubs, and Elevated Dipping Sauces

For the following recipes, add all ingredients to a bowl and mix well.

These marinades and spice rubs call for coarse kosher salt—ensure you use that, and not fine-grain iodized salt.

Use spice rubs liberally. Season meat or vegetables generously and let sit at room temperature for 30 minutes before grilling—this will promote evenness and faster cooking.

Frozen to char-grilled

When grilling frozen meats, baste them liberally and consistently with the marinade of your choosing.

To get the best textures and flavors from frozen meat, season it with your favorite spice rub before grilling.

Marinades

<table>
<thead>
<tr>
<th>Marinade</th>
<th>Best for</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garlic &amp; Herb Marinade</td>
<td>poultry, beef, pork, lamb, veal,</td>
<td>1/4 cup canola oil, 1/4 cup cider vinegar, 1/2 cup fresh herbs</td>
</tr>
<tr>
<td></td>
<td>seafood, vegetables</td>
<td>(like parsley, rosemary, oregano, thyme, or sage), finely chopped</td>
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<tr>
<td></td>
<td></td>
<td>5 cloves garlic, peeled, minced Juice of 1 lemon (about 3 tablespoons juice)</td>
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<tr>
<td></td>
<td></td>
<td>1 teaspoon ground black pepper</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1 teaspoon kosher salt</td>
</tr>
<tr>
<td>Simple Steak Marinade</td>
<td>poultry, beef, pork, lamb, veal,</td>
<td>1/4 cup Worcestershire sauce, 1/4 cup soy sauce, 1/4 cup balsamic vinegar</td>
</tr>
<tr>
<td></td>
<td>white fish, vegetables</td>
<td>2 tablespoons Dijon mustard, 3 cloves garlic, peeled, minced</td>
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<tr>
<td></td>
<td></td>
<td>1 teaspoon ground black pepper</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1 teaspoon kosher salt</td>
</tr>
</tbody>
</table>
Spice Rubs

**Everyday Spice Rub**
Best for poultry, beef, pork, lamb, veal, seafood, vegetables

- 1/2 bunch fresh cilantro (about 1/3 cup), chopped
- 1/2 bunch fresh parsley (about 1/3 cup), chopped
- 5 cloves garlic, peeled, minced
- Zest and juice of 1 lemon (about 1/3 cup juice)
- 1/4 cup extra virgin olive oil
- 1 teaspoon ground black pepper
- Kosher salt, as desired

**Dry Herb Rub**
Best for poultry, pork, lamb, seafood, vegetables

- 1 tablespoon ground cumin
- 1 tablespoon ground oregano
- 1 teaspoon ground black pepper
- 1 teaspoon ground white pepper

**Easy BBQ Spice Rub**
Best for poultry, beef, shrimp, cauliflower, broccoli, carrots

- 1/2 cup dark brown sugar
- 1/4 cup smoked paprika
- 3 tablespoons ground black pepper
- 2 tablespoons kosher salt
- 2 teaspoons garlic powder
- 2 teaspoons onion powder

**Chimichurri Sauce**
Best for poultry, beef, pork, fish, vegetables

- 1/2 bunch fresh cilantro (about 1/3 cup), chopped
- 1/2 bunch fresh parsley (about 1/3 cup), chopped
- 6 cloves garlic, peeled, minced
- 1 small shallot, peeled, chopped
- Zest and juice of 1 lemon (about 1/3 cup juice)
- 1/4 cup extra virgin olive oil
- 1 teaspoon ground black pepper
- Kosher salt, as desired

**Lemony-Garlic Chili Mayo**
Best for poultry, beef, pork, lamb, veal, seafood, vegetables

- 1 cup mayonnaise
- Juice of 1/2 lemon (about 2 tablespoons juice)
- 1 tablespoon paprika
- 1 teaspoon garlic powder
- Kosher salt, as desired

**Jamaican Jerk Ketchup**
Best for poultry, beef, shrimp

- 1 cup ketchup
- 3 tablespoons dry jerk seasoning
- 1 ripe banana, peeled, mashed

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**YIELD:** APPROX. 1 CUP  |  **SEASON:** GENEROUSLY  |  **STORE:** UP TO 6 MONTHS IN AN AIRTIGHT CONTAINER AWAY FROM LIGHT AND HEAT

**YIELD:** APPROX. 1 CUP  |  **STORE:** REFRIGERATE FOR UP TO 4 DAYS

**Flavor-Building 101**
**DIRECTIONS**

Brush each steak on all sides with 1/2 tablespoon canola oil, then season with salt and pepper, as desired. Toss asparagus with remaining canola oil, then season with salt and pepper, as desired.

Insert grill grate in unit and close hood. Select GRILL, set temperature to HIGH, and set time to 12 minutes. Select START/STOP to begin preheating.

When the unit beeps to signify it has preheated, place steaks on grill grate, gently pressing them down to maximize grill marks. Close hood and cook for 4 minutes.

After 4 minutes, flip steaks. Close hood and continue cooking for 4 more minutes, or until internal temperature reaches 125°F.

Remove steaks from grill and let rest 5 minutes; they will continue to cook to a food-safe temperature while resting. Use a cooking thermometer to ensure a food-safe temperature has been achieved.

Meanwhile, place asparagus on grill grate. Close hood and cook for 4 minutes.

When cooking and resting are complete, slice steak and serve with asparagus.

**INGREDIENTS**

- 2 uncooked New York strip steaks (14–16 ounces each)
- 2 tablespoons canola oil, divided
- Kosher salt, as desired
- Ground black pepper, as desired
- 1 bunch asparagus, trimmed

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**TIP** Substitute any preferred seasoning to the steak in step 1.

**Kickstarter Recipe**

**Grilled New York Strip Steak & Asparagus**

**BEGINNER RECIPE**

**PREP:** 10 MINUTES  |  **PREHEAT:** APPROX. 8 MINUTES  |  **COOK:** 12 MINUTES  |  **MAKES:** 2–4 SERVINGS

2 uncooked New York strip steaks (14–16 ounces each)
2 tablespoons canola oil, divided
Kosher salt, as desired
Ground black pepper, as desired
1 bunch asparagus, trimmed

**Kickstarter Recipe**

Grilled New York Strip Steak & Asparagus

BEGINNER RECIPE

PREP: 10 MINUTES | PREHEAT: APPROX. 8 MINUTES | COOK: 12 MINUTES | MAKES: 2-4 SERVINGS

INGREDIENTS

2 uncooked New York strip steaks (14–16 ounces each)
2 tablespoons canola oil, divided
Kosher salt, as desired
Ground black pepper, as desired
1 bunch asparagus, trimmed

DIRECTIONS

Brush each steak on all sides with 1/2 tablespoon canola oil, then season with salt and pepper, as desired. Toss asparagus with remaining canola oil, then season with salt and pepper, as desired.

Insert grill grate in unit and close hood. Select GRILL, set temperature to HIGH, and set time to 12 minutes. Select START/STOP to begin preheating.

When the unit beeps to signify it has preheated, place steaks on grill grate, gently pressing them down to maximize grill marks. Close hood and cook for 4 minutes.

After 4 minutes, flip steaks. Close hood and continue cooking for 4 more minutes, or until internal temperature reaches 125°F.

Remove steaks from grill and let rest 5 minutes; they will continue to cook to a food-safe temperature while resting. Use a cooking thermometer to ensure a food-safe temperature has been achieved.

Meanwhile, place asparagus on grill grate. Close hood and cook for 4 minutes.

When cooking and resting are complete, slice steak and serve with asparagus.

TIP: Substitute any preferred seasoning to the steak in step 1.
Insert grill grate in unit and close hood. Select GRILL, set temperature to HIGH, and set time to 8 minutes for medium-cooked burgers. Select START/STOP to begin preheating.

While unit is preheating, divide the ground beef into 4 portions and hand-form each into a loosely formed 4-inch patty.

With your thumb, make a 1-inch indent in the center of each patty (this will help the burgers keep their shapes uniform during cooking). Season patties with salt and pepper, as desired.

When the unit beeps to signify it has preheated, place patties on the grill grate, gently pressing them down to maximize grill marks. Close hood and cook for 6 minutes.

After 6 minutes, place a slice of cheese on each patty. Close hood and continue cooking for 1 minute.

After 1 minute, remove cheeseburgers from grill grate. Place the buns on the grill grate. Close hood and cook for the remaining 1 minute.

When cooking is complete, serve cheeseburgers on the toasted buns.

For extra flavor, grill vegetables like onions, peppers, or mushrooms as a burger topping.

Kickstarter Recipe
Classic Cheeseburgers

BEGINNER RECIPE

PREP: 10 MINUTES | PREHEAT: APPROX. 8 MINUTES | COOK: 8 MINUTES | MAKES: 4 SERVINGS

INGREDIENTS

1 1/2 pounds uncooked ground beef (80% lean) 4 slices American cheese
Kosher salt, as desired 4 burger buns
Ground black pepper, as desired

Toppings

Lettuce Red onion Tomatoes Pickles Condiments

TIP

For extra flavor, grill vegetables like onions, peppers, or mushrooms as a burger topping.
Kickstarter Recipe
Teriyaki Marinated Salmon

BEGINNER RECIPE

PREP: 5 MINUTES  |  MARINATE: 1-12 HOURS  |  PREHEAT: APPROX. 8 MINUTES  |  COOK: 7-9 MINUTES  |  MAKES: 4 SERVINGS

INGREDIENTS

4 uncooked skinless salmon fillets (6 ounces each)  
1 cup teriyaki marinade

DIRECTIONS

Place fish fillets and teriyaki sauce in a large resealable plastic bag or container. Move fillets around to coat evenly with sauce. Refrigerate for at least 1 hour and up to 12 hours.

Insert grill grate in unit and close hood. Select GRILL, set temperature to MAX, and set time to 8 minutes. Select START/STOP to begin preheating.

When the unit beeps to signify it has preheated, place fillets on the grill grate, gently pressing them down to maximize grill marks. Close hood and cook for 6 minutes. There is no need to flip the fish during cooking.

After 6 minutes, check fillets for doneness; the internal temperature should be 140°F. If necessary, close hood and continue cooking up to 2 more minutes.

When cooking is complete, serve fillets immediately.

TIP: Substitute your favorite marinade for the teriyaki sauce in step 1.
Insert grill grate in unit and close hood. Select GRILL, set temperature to MEDIUM, and set time to 25 minutes. Select START/STOP to begin preheating.

While unit is preheating, evenly brush each chicken breast with 1/2 tablespoon canola oil. Then season with salt and pepper, as desired.

When the unit beeps to signify it has preheated, place chicken breasts on grill grate. Close hood and cook for 10 minutes.

After 10 minutes, flip chicken. Close hood to continue cooking for 5 minutes.

After 5 minutes, liberally baste chicken with barbecue sauce, then flip over and liberally baste the other side. Close hood to continue cooking for 5 minutes.

After 5 minutes, repeat step 5. Close hood and cook for 2 more minutes.

If necessary, baste chicken again and cook for up to 3 more minutes until centermost point of the chicken reaches an internal temperature of 165°F.

Allow chicken to rest for 5 minutes before serving.
NASHVILLE HOT FRIED CHICKEN

INTERMEDIATE RECIPE

PREP: 20 MINUTES | MARINATE: 8 HOURS | PREHEAT: APPROX. 3 MINUTES | COOK: 25 MINUTES | MAKES: 3–4 SERVINGS

INGREDIENTS

2 tablespoons garlic powder
2 tablespoons onion powder
2 tablespoons chili powder
1 tablespoon mustard powder
2 tablespoons kosher salt
1 tablespoon ground black pepper
1 quart (4 cups) buttermilk
2 uncooked bone-in, skin-on chicken thighs
2 uncooked bone-in, skin-on chicken breasts, each split in half
4 cups all-purpose flour
1/4 cup canola oil, divided
2 tablespoons dark brown sugar
3 tablespoons paprika
2 teaspoons cayenne pepper

DIRECTIONS

1 Stir together garlic, onion, chili, and mustard powders with salt and pepper. Place half the mixture in a large resealable plastic bag or container. Add buttermilk to bag or container and combine with spice mixture. Set aside remaining spice mixture.

2 Add chicken to buttermilk mixture and marinate in refrigerator for 8 hours or overnight.

3 Strain chicken from marinade. Combine remaining spice rub with flour in a large mixing bowl. Working in batches, toss chicken pieces in spiced flour mixture until evenly coated. Gently tap chicken off to remove excess flour.

4 Insert crisper basket in unit and close hood. Select AIR CRISP, set temperature to 360°F, and set time to 25 minutes. Select START/STOP to begin preheating.

5 While unit is preheating, rub each piece of chicken with oil, using a total of 1/4 cup oil for all pieces.

6 When the unit beeps to signify it has preheated, place chicken in the basket. Close hood and cook for 10 minutes.

7 Meanwhile, whisk together remaining 1/8 cup canola oil, brown sugar, paprika, and cayenne pepper in a bowl.

8 After 10 minutes, flip chicken. Close hood and continue cooking for 10 more minutes, then check chicken for doneness. Continue cooking up to an additional 5 minutes or until chicken’s internal temperature reaches 165°F.

9 When cooking is complete, gently toss chicken with spiced oil mixture and serve.

TIP For a complete meal, serve with biscuits with honey and coleslaw.
**GRILLED CAULIFLOWER STEAKS WITH GREEK SALSA**

**ADVANCED RECIPE ★★★**

**PREP:** 20 MINUTES | **PREHEAT:** APPROX. 8 MINUTES | **COOK:** 17 MINUTES | **MAKES:** 2 SERVINGS

**DIRECTIONS**

1. Cut cauliflower from top to bottom into two 2-inch “steaks”; reserve remaining cauliflower.
2. To make the Greek salsa, in a large bowl, stir together olives, roasted red peppers, oregano, parsley, garlic, lemon juice, feta, salt, pepper, walnuts, red onion, and 2 tablespoons of canola oil.
3. Insert grill grate in unit and close hood. Select GRILL, set temperature to MAX, and set time to 17 minutes. Select START/STOP to begin preheating.
4. While unit is preheating, brush remaining 2 tablespoons of oil on both sides of “steaks,” then season each with salt, as desired.
5. When the unit beeps to signify it has preheated, place steaks on the grill grate. Close hood and cook for 10 minutes.
6. After 10 minutes, flip “steaks.” Close hood and continue cooking for 5 minutes.
7. After 5 minutes, spread “steaks” generously with Greek salsa. Close hood and cook for the remaining 2 minutes. Reserve remaining Greek salsa.
8. When cooking is complete, serve immediately.

**INGREDIENTS**

- 1 head cauliflower, leaves and stem removed
- 1/3 cup Kalamata olives, chopped, pits removed
- 1/2 cup roasted red peppers, chopped
- 1 tablespoon fresh oregano, minced
- 1 tablespoon fresh parsley, minced
- 3 cloves garlic, peeled, minced
- Juice of 1 lemon
- 1/2 pound (8 ounces) feta cheese, crumbled
- Kosher salt, as desired
- 1 teaspoon ground black pepper
- 1/3 cup walnuts, roughly chopped
- 1 small red onion, peeled, chopped
- 1/4 cup canola oil, divided

**TIP**

Cut remaining cauliflower into large chunks, toss with canola oil, and grill for 12 minutes before tossing with remaining Greek salsa.

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**RICE & VEGETABLE STUFFED PEPPERS**

**INTERMEDIATE RECIPE ★★**

**PREP:** 15 MINUTES | **PREHEAT:** APPROX. 3 MINUTES | **COOK:** 32 MINUTES | **MAKES:** 6 PEPPERS

**DIRECTIONS**

1. Chop the 1/2-inch portions of reserved bell peppers and place in a large mixing bowl. Add all other ingredients to mixing bowl, except whole bell peppers and half the cheese.
2. Use cooking pot without grill grate or crisper basket installed. Close the hood. Select ROAST, set temperature to 350°F, and set time to 32 minutes. Select START/STOP to begin preheating.
3. While unit is preheating, spoon the mixture into the peppers, filling them up as fully as possible. If necessary, lightly press mixture down into the peppers to fit more in.
4. When the unit beeps to signify it has preheated, place peppers, standing upright, in the pot. Close hood and cook for 30 minutes.
5. After 30 minutes, evenly sprinkle remaining cheese over the top of the peppers. Close hood and cook for the remaining 2 minutes.
6. When cooking is complete, serve immediately.

**INGREDIENTS**

- 6 red or green bell peppers, top 1/2-inch sections cut off and reserved, seeds and ribs removed from the insides
- 4 cloves garlic, minced
- 1 small white onion, peeled, diced
- 2 bags (8.5 ounces) instant rice, cooked in microwave
- 1 can (10 ounces) red enchilada sauce
- 1 package (1 ounce) fajita spice mix
- 1 can (4 ounces) diced green chilis, drained
- 1/2 cup vegetable stock
- 1 bag (8 ounces) shredded Colby Jack cheese, divided

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For more recipes and cooking tips, visit ninjakitchen.com.
STEAK & VEGETABLE KEBABS
INTERMEDIATE RECIPE

PREP: 15 MINUTES | PREHEAT: APPROX. 8 MINUTES | COOK: 8-12 MINUTES | MAKES: 4 SERVINGS

INGREDIENTS
2 New York strip steaks (10–12 ounces each), cut in 2-inch cubes
8 white button mushrooms, cut in half, stems removed
1 bell pepper (green, yellow, or red), cut in 2-inch pieces
1 small white onion, peeled, cut in quarters, petals cut in 2-inch pieces
Kosher salt, as desired
Ground black pepper, as desired
Steak seasoning, as desired
5 Ninja® Foodi™ Grill kebab skewers* (or wood skewers, no longer than 8 inches)

DIRECTIONS
1 Insert grill grate in unit and close hood. Select GRILL, set temperature to HIGH, and set time to 12 minutes. Select START/STOP to begin preheating.
2 While unit is preheating, assemble the skewers in the following order until they’re almost full: steak, mushroom, bell pepper, onion. Ensure ingredients are pushed almost completely down to the end of the skewers.
3 Season skewers liberally with salt, pepper, and steak seasoning.
4 When the unit beeps to signify it has preheated, place skewers on the grill grate. Close hood and cook for 8 minutes without flipping.
5 After 8 minutes, check steak for desired doneness, cooking up to 4 more minutes if desired.
6 When cooking is complete, serve immediately.

*The Ninja Foodi Grill kebab skewers are sold separately on ninjaaccessories.com.
SAUSAGE & PEPPER GRINDERS

INTERMEDIATE RECIPE

PREP: 15 MINUTES | PREHEAT: APPROX. 8 MINUTES | COOK: 26 MINUTES | MAKES: 6 GRINDERS

DIRECTIONS

1. Insert grill grate in unit and close hood. Set temperature to LOW, and set time to 26 minutes. Select START/STOP to begin preheating.
2. While unit is preheating, toss bell peppers and onions with oil, salt, and black pepper.
3. When the unit beeps to signify it has preheated, place peppers and onions on the grill grate. Close hood and cook for 12 minutes without flipping.
4. After 12 minutes, transfer peppers and onions to a medium mixing bowl. Place sausages on grill grate; close hood and cook for 6 minutes.
5. After 6 minutes, flip sausages. Close hood and cook for 6 more minutes.
6. Meanwhile, gently break up the grilled onions into individual rings and mix them with the peppers.
7. After 6 minutes, remove sausages from grill grate. Place the buns, cut-side down, on the grill grate. Close hood and cook for the remaining 2 minutes.
8. When cooking is complete, spread any desired condiments on the buns, then place sausages in buns. Top each liberally with peppers and onions and serve.

TIP To make this recipe Keto-friendly, serve without buns.

INGREDIENTS

2 bell peppers, cut in quarters, seeds and ribs removed
1 white onion, peeled, sliced in 1-inch rings
2 tablespoons canola oil, divided
Kosher salt, as desired
Ground black pepper, as desired
6 raw sausages (4 ounces each), like hot Italian or Bratwurst
6 hot dog buns
Condiments, as desired
GRILLED CITRUSY HALIBUT

BEGINNER RECIPE

PREP: 10 MINUTES | PREHEAT: APPROX. 8 MINUTES | COOK: 10–12 MINUTES | MAKES: 2 SERVINGS

INGREDIENTS
Zest and juice of 1 orange
Zest and juice of 1 lime
1 teaspoon ginger, minced
1 teaspoon garlic, minced
1 teaspoon kosher salt
1 teaspoon ground black pepper
2 tablespoons canola oil
1 tablespoon parsley, minced
2 tablespoons honey
2 frozen halibut fillets (6 ounces each)

DIRECTIONS
1 Insert grill grate in unit and close hood. Select GRILL, set temperature to MAX, and set time to 12 minutes. Select START/STOP to begin preheating.
2 While unit is preheating, combine all ingredients, except halibut fillets, in a bowl and mix well to incorporate. Then place fillets in the bowl and generously spoon marinade over them, coating evenly.
3 When the unit beeps to signify it has preheated, place fillets on the grill grate. Pour a spoonful of marinade over the top of each fillet, then close the hood and cook for 10 to 12 minutes, until internal temperature reaches 140°F. For an additional infusion of flavor, baste the fillets with marinade every 3 to 4 minutes.
4 When cooking is complete, serve immediately.

TIP: To make a serving sauce for the fish, bring remaining marinade to a boil for 2 minutes in a small pan, then whisk in 2 tablespoons cold butter until melted.
MEXICAN STREET CORN

PREP: 10 MINUTES  |  PREHEAT: APPROX. 8 MINUTES  |  COOK: 12 MINUTES  |  MAKES: 4 SERVINGS

BEGINNER RECIPE

INGREDIENTS
4 ears corn, shucked
2 tablespoons canola oil, divided
Kosher salt, as desired
Ground black pepper, as desired

SAUCE
1 cup cotija cheese, grated, plus more for garnish
⅛ cup mayonnaise
⅛ cup sour cream
Juice of 2 limes
1 teaspoon garlic powder
1 teaspoon onion powder
⅛ cup fresh cilantro, chopped

DIRECTIONS
1. Insert grill grate in unit and close hood. Select GRILL, set temperature to MAX, and set time to 12 minutes. Select START/STOP to begin preheating.
2. While unit is preheating, brush each ear of corn with ½ tablespoon canola oil. Season corn with salt and pepper, as desired.
3. When the unit beeps to signify it has preheated, place corn on grill grate and close hood and cook for 6 minutes.
4. After 6 minutes, flip corn. Close hood and continue cooking for the remaining 6 minutes.
5. Meanwhile, stir together all sauce ingredients in a mixing bowl.
6. When cooking is complete, coat corn evenly with sauce. Garnish with additional cotija cheese and serve immediately.

TIP For an easy-to-eat salad, cut the grilled corn off the cob and mix with half the mayonnaise mixture.
PERSONAL GRILLED PIZZA

INTERMEDIATE RECIPE ⚡

PREP: 10 MINUTES | PREHEAT: APPROX. 8 MINUTES | COOK: 6 MINUTES | MAKES: 2 SERVINGS

INGREDIENTS
2 tablespoons all-purpose flour, plus more as needed
1 store-bought pizza dough (6 ounces)
1 tablespoon canola oil, divided
½ cup pizza or Alfredo sauce
1 cup shredded mozzarella cheese
½ cup ricotta cheese
12–15 pepperoni slices, optional
Dried oregano for serving, optional

DIRECTIONS
1. Insert grill grate in unit and close hood. Select GRILL, set temperature to MAX, and set time to 7 minutes. Select START/STOP to begin preheating.
2. While unit is preheating, spread flour out evenly over a clean work surface.
3. Use a rolling pin to roll out the dough on the floured surface to an even thinness, adding additional flour as needed to ensure dough does not stick to rolling pin. Dough should not be rolled out larger than 9 inches across, so it will fit on the grill grate.
4. Brush the surface of the rolled-out dough evenly with ½ tablespoon canola oil. Flip dough over and brush with remaining ½ tablespoon oil. Poke dough with a fork 5 or 6 times across its surface to prevent air pockets from forming during cooking.
5. When the unit beeps to signify it has preheated, place dough on the grill grate. Close hood and cook for 4 minutes.
6. After 4 minutes, flip dough, then spread sauce evenly over the dough. Sprinkle with cheese and pepperoni slices, if desired.
7. Close hood and continue cooking for the remaining 2 minutes, until cheese is melted and pepperoni slices begin to crisp.
8. When cooking is complete, allow to cool slightly and top with dried oregano, if desired, before slicing.

TIP: Feel free to swap out the pepperoni for any of your favorite pizza toppings.
FRENCH FRIES
WITH PARMESAN &
GARLICKY MAYO

BEGINNER RECIPE

PREP: 15 MINUTES | PREHEAT: APROX. 3 MINUTES | COOK: 20–22 MINUTES | MAKES: 5–6 SERVINGS

DIRECTIONS
1. Insert crisper basket unit and close hood. Select AIR CRISP, set temperature to 375°F, and set time to 22 minutes. Select START/STOP to begin preheating.
2. When the unit beeps to signify it has preheated, add frozen fries to basket. Close hood and cook for 10 minutes.
3. After 10 minutes, shake basket of fries. Place basket back in unit and close hood to resume cooking.
4. Meanwhile, combine mayonnaise, garlic, garlic powder, salt, pepper, and lemon juice in a bowl.
5. After 10 minutes, check fries for doneness. Continue cooking up to 2 more minutes if necessary.
6. When cooking is complete, first toss fries with canola oil and then with grated Parmesan and parsley. Serve immediately with garlicky mayo sauce.

INGREDIENTS
1 pound frozen French fries
1/2 cup mayonnaise
2 cloves garlic, minced
1 teaspoon garlic powder
1/2 teaspoon kosher salt
1/4 teaspoon ground black pepper
Squeeze of lemon juice
1 tablespoon canola oil
1/2 cup grated Parmesan cheese
1 tablespoon parsley, chopped

TIP: Use any kind of frozen fries you’d like, just keep a close eye on them during cooking so they don’t over- or under-crisp.
HONEY & HERB CHARRED CARROTS

BEGINNER RECIPE

PREP: 15 MINUTES | PREHEAT: APPROX. 8 MINUTES | COOK: 10 MINUTES | MAKES: 4-6 SERVINGS

INGREDIENTS
1 tablespoon honey
1 teaspoon kosher salt
2 tablespoons melted butter
6 medium carrots, peeled, cut in lengthwise
1 tablespoon fresh parsley, chopped
1 tablespoon fresh rosemary, chopped

DIRECTIONS
1. Insert grill grate in unit and close hood. Select GRILL, set temperature to MAX, and set time to 10 minutes. Select START/STOP to begin preheating.
2. In a small bowl, stir together honey, salt, and melted butter.
3. Coat carrots with the honey butter, then rub evenly with the fresh herbs.
4. When the unit beeps to signify it has preheated, place carrots on the center of the grill grate. Close hood and cook for 5 minutes.
5. After 5 minutes, turn the carrots. Close hood and cook for the remaining 5 minutes.
6. When cooking is complete, serve immediately.

TIP: This recipe works well with most root vegetables, cut in a similar size as the carrots.
GRILLED APPLE & RASPBERRY PIE

INTERMEDIATE RECIPE

PREP: 20 MINUTES  |  PREHEAT: APPROX. 8 MINUTES  |  COOK: 28 MINUTES  |  COOL: 20 MINUTES  |  MAKES: 8 SERVINGS

INGREDIENTS

Juice of 1 lemon
8 cups cold water
8 Granny Smith apples, peeled, cored, cut in quarters, divided
1 1/2 cups raspberries, rinsed
1/4 cup plus 1 tablespoon dark brown sugar, divided
1/4 cup plus 1 tablespoon granulated sugar, divided
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
3 tablespoons all-purpose flour
1/2 cup applesauce
1 frozen pie crust, defrosted
Ice cream, optional, for serving

DIRECTIONS

1 Combine lemon juice, water, and apple slices in a bowl. Let slices soak for 10 minutes, then remove them from the water and pat very dry.

2 Insert grill grate in unit and close hood. Select GRILL, set temperature to MAX, and set time to 8 minutes. Select START/STOP to begin preheating.

3 While unit is preheating, dice 8 of the apple slices; set them aside. In a mixing bowl, toss remaining slices with 1 tablespoon dark brown sugar and 1 tablespoon granulated sugar, covering all slices evenly.

4 When the unit beeps to signify it has preheated, place slices tossed with sugar on the grill grate and cook for 8 minutes. Do not flip slices during grilling.

5 Meanwhile, combine raspberries, remaining dark brown sugar, remaining granulated sugar, cinnamon, ginger, flour, applesauce, and diced apples in a mixing bowl.

6 When cooking is complete, gently fold grilled apples into the ingredients in the mixing bowl.

7 Pour mixture into the Ninja® multi-purpose pan* (or an 8-inch baking pan), spreading evenly. Lay pie crust over the top and pinch around the edges to ensure it adheres to pan. Using a knife, cut several X's in the dough so steam can escape during baking.

8 Remove grill grate from unit. Select BAKE, set temperature to 350F, and set time to 20 minutes. Select START/STOP to begin preheating.

9 When the unit beeps to signify it has preheated, place pan directly in pot. Close hood and cook for 20 minutes.

10 When cooking is complete, allow pie to cool for 20 minutes before serving warm with ice cream, if desired.

TIP For an extra-golden crust, brush before and during cooking with 1/4 cup heavy cream mixed with an egg yolk.

*The Ninja multi-purpose pan is sold separately on ninjaproducts.com.

Questions? ninjakitchen.com
<table>
<thead>
<tr>
<th>INGREDIENT</th>
<th>AMOUNT</th>
<th>TEMP</th>
<th>COOK TIME</th>
<th>INSTRUCTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>POULTRY</strong></td>
<td>Chart times are intended to cook poultry all the way through to an internal temperature of 165˚F</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken breasts</td>
<td>2 bone-in breasts (12-24 oz each)</td>
<td>HIGH</td>
<td>16-20 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td></td>
<td>4 boneless breasts (7-9 oz each)</td>
<td>HIGH</td>
<td>14-18 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Chicken, leg quarters</td>
<td>2 bone-in leg quarters (12-14 oz each)</td>
<td>HIGH</td>
<td>20-24 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Chicken sausages, prepared</td>
<td>1 package, 12 oz (4 sausages)</td>
<td>HIGH</td>
<td>5-6 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Chicken tenderloins</td>
<td>6 boneless tenderloins (2-3 oz each)</td>
<td>HIGH</td>
<td>7-10 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Chicken thighs</td>
<td>4 bone-in thighs (7-9 oz each)</td>
<td>HIGH</td>
<td>23-26 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td></td>
<td>4 boneless thighs (4-7 oz each)</td>
<td>HIGH</td>
<td>10-13 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Chicken wings</td>
<td>2 lbs, bone-in (drumettes &amp; flats)</td>
<td>HIGH</td>
<td>10-14 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Turkey burgers</td>
<td>4 patties (¼ lb each), 1-inch thick</td>
<td>HIGH</td>
<td>11-13 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td><strong>BEEF</strong></td>
<td>Chart times are intended for to cook beef to medium doneness with an internal temperature of 145˚F</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Burgers</td>
<td>4 patties (up to 7 oz each), 1-1½ inches thick</td>
<td>HIGH</td>
<td>4-9 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Filet mignon</td>
<td>4 steaks (6-8 oz each), 1¼-1½ inches thick</td>
<td>HIGH</td>
<td>12-15 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Flat iron or flank steak</td>
<td>2 steaks (8-10 oz each), 1-½ inches thick</td>
<td>HIGH</td>
<td>7-10 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Hot dogs</td>
<td>4 hot dogs</td>
<td>HIGH</td>
<td>3-5 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>NY strip</td>
<td>2 steaks (14-16 oz each), 1¼-½ inches thick</td>
<td>HIGH</td>
<td>9-11 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Ribeye</td>
<td>2 steaks (14-16 oz each), 1¼ inches thick</td>
<td>HIGH</td>
<td>8-10 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Skirt</td>
<td>2 steaks (8 oz each), 1½ inches thick</td>
<td>HIGH</td>
<td>7-9 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Steak tips</td>
<td>Up to 24 oz</td>
<td>MEDIUM</td>
<td>11-13 mins</td>
<td>Marinate as desired (see page 7 for inspiration)</td>
</tr>
<tr>
<td>T-bone</td>
<td>2 steaks (14-16 oz each), 1½ inches thick</td>
<td>HIGH</td>
<td>9-12 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td><strong>PORK, LAMB &amp; VEAL</strong></td>
<td>Chart times are intended to cook pork, lamb &amp; veal all the way through to an internal temperature of 145˚F</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baby back ribs</td>
<td>4 each, 3-bone pieces (8-10 oz)</td>
<td>HIGH</td>
<td>20-22 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Bacon</td>
<td>5 strips, thick cut</td>
<td>LOW</td>
<td>9-11 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Lamb rack</td>
<td>1/2 rack (4 bones)</td>
<td>HIGH</td>
<td>12-14 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Pork chops</td>
<td>2 thick-cut, bone-in chops (10-12 oz each)</td>
<td>HIGH</td>
<td>15-18 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td></td>
<td>4 boneless chops (8 oz each)</td>
<td>HIGH</td>
<td>14-16 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Pork tenderloins</td>
<td>2 whole tenderloins (1-1½ lbs each)</td>
<td>HIGH</td>
<td>15-20 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Sausages</td>
<td>6 whole sausages (3-4 oz each)</td>
<td>LOW</td>
<td>8-12 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Veal chops</td>
<td>4 bone-in chops (4-6 oz each)</td>
<td>HIGH</td>
<td>8-12 mins</td>
<td>Flip halfway through cooking</td>
</tr>
</tbody>
</table>

**TIP** For less smoke, we recommend brushing your food with canola oil before grilling.
### Grill Chart, continued

**SEAFOOD**  
Chart times are intended to cook seafood all the way through to an internal temperature of 145˚F

<table>
<thead>
<tr>
<th>INGREDIENT</th>
<th>AMOUNT</th>
<th>TEMP</th>
<th>COOK TIME</th>
<th>INSTRUCTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cod or haddock</td>
<td>4 fillets (4–6 oz each)</td>
<td>MAX</td>
<td>8-10 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Flounder</td>
<td>2 fillets (2–4 oz each)</td>
<td>MAX</td>
<td>2-3 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Halibut</td>
<td>4 fillets (4–6 oz each)</td>
<td>MAX</td>
<td>6-9 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Oysters</td>
<td>12</td>
<td>MAX</td>
<td>5-7 mins</td>
<td>Stuck and place on grill, shell-side down</td>
</tr>
<tr>
<td>Salmon</td>
<td>4 fillets (5–6 oz each)</td>
<td>MAX</td>
<td>7-9 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Scallops</td>
<td>12 (1 lb)</td>
<td>MAX</td>
<td>5-8 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Shrimp</td>
<td>1 lb jumbo (16-18 count)</td>
<td>MAX</td>
<td>3-5 mins</td>
<td>Pat dry, season</td>
</tr>
<tr>
<td>Swordfish or tuna</td>
<td>4 fillets (4–6 oz each)</td>
<td>MAX</td>
<td>6-8 mins</td>
<td>Flipping not necessary</td>
</tr>
</tbody>
</table>

**FROZEN POULTRY**  
Chart times are intended to cook poultry all the way through to an internal temperature of 165˚F

<table>
<thead>
<tr>
<th>INGREDIENT</th>
<th>AMOUNT</th>
<th>TEMP</th>
<th>COOK TIME</th>
<th>INSTRUCTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken breasts</td>
<td>4 boneless breasts (7–9 oz each)</td>
<td>MEDIUM</td>
<td>20-25 mins</td>
<td>Flip 2 to 3 times while cooking</td>
</tr>
<tr>
<td>Chicken thighs</td>
<td>4 bone-in thighs (7–9 oz each)</td>
<td>MEDIUM</td>
<td>25-28 mins</td>
<td>Flip 2 to 3 times while cooking</td>
</tr>
<tr>
<td>Turkey burgers</td>
<td>4 patties (4–6 oz each)</td>
<td>MEDIUM</td>
<td>11-13 mins</td>
<td>Flip halfway through cooking, if desired</td>
</tr>
</tbody>
</table>

**FROZEN BEEF**  
Chart times are intended to cook beef all the way through to an internal temperature of 145˚F

<table>
<thead>
<tr>
<th>INGREDIENT</th>
<th>AMOUNT</th>
<th>TEMP</th>
<th>COOK TIME</th>
<th>INSTRUCTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Burgers</td>
<td>4 patties (1/4 lb each), 1 inch thick</td>
<td>MEDIUM</td>
<td>10-15 mins</td>
<td>Flip halfway through cooking, if desired</td>
</tr>
<tr>
<td>Filet mignon</td>
<td>2 steaks (6-8 oz each), 1 1/4 x 1 1/2 inches thick</td>
<td>MEDIUM</td>
<td>15-17 mins</td>
<td>Flip 2 to 3 times while cooking</td>
</tr>
<tr>
<td>NY strip</td>
<td>2 steaks (14-16 oz each), 1 1/4 x 1 1/2 inches thick</td>
<td>MEDIUM</td>
<td>18-24 mins</td>
<td>Flip 2 to 3 times while cooking</td>
</tr>
<tr>
<td>Ribeye</td>
<td>2 steaks (14-16 oz each), 1 1/4 inches thick</td>
<td>MEDIUM</td>
<td>18-22 mins</td>
<td>Flip 2 to 3 times while cooking</td>
</tr>
</tbody>
</table>

**FROZEN PORK**  
Chart times are intended to cook pork all the way through to an internal temperature of 145˚F

<table>
<thead>
<tr>
<th>INGREDIENT</th>
<th>AMOUNT</th>
<th>TEMP</th>
<th>COOK TIME</th>
<th>INSTRUCTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork chops</td>
<td>4 boneless chops (8 oz each)</td>
<td>MEDIUM</td>
<td>20-23 mins</td>
<td>Flip 2 to 3 times while cooking</td>
</tr>
<tr>
<td>Pork tenderloin</td>
<td>1 whole tenderloin (1 lb)</td>
<td>MEDIUM</td>
<td>20 mins</td>
<td>Flip 2 to 3 times while cooking</td>
</tr>
<tr>
<td>Sausage, uncooked</td>
<td>6 whole sausages (approx. 1 lb)</td>
<td>LOW</td>
<td>10-14 mins</td>
<td>Flip halfway through cooking</td>
</tr>
</tbody>
</table>

**FROZEN SEAFOOD**  
Chart times are intended to cook seafood all the way through to an internal temperature of 145˚F

<table>
<thead>
<tr>
<th>INGREDIENT</th>
<th>AMOUNT</th>
<th>TEMP</th>
<th>COOK TIME</th>
<th>INSTRUCTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Halibut</td>
<td>4 fillets (6 oz each)</td>
<td>MAX</td>
<td>14-16 mins</td>
<td>Flip halfway through cooking, if desired</td>
</tr>
<tr>
<td>Salmon</td>
<td>4 fillets (4 oz each)</td>
<td>MAX</td>
<td>10-13 mins</td>
<td>Flip halfway through cooking, if desired</td>
</tr>
<tr>
<td>Shrimp</td>
<td>1 lb jumbo (16-18 each)</td>
<td>MAX</td>
<td>4-6 mins</td>
<td>Flipping not necessary</td>
</tr>
</tbody>
</table>

**FROZEN VEGGIE BURGERS**

<table>
<thead>
<tr>
<th>INGREDIENT</th>
<th>AMOUNT</th>
<th>TEMP</th>
<th>COOK TIME</th>
<th>INSTRUCTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veggie burgers</td>
<td>4 patties (4 oz each)</td>
<td>HIGH</td>
<td>8-10 mins</td>
<td>Flip halfway through cooking, if desired</td>
</tr>
</tbody>
</table>

TIP For less smoke, we recommend brushing your food with canola oil before grilling.
<table>
<thead>
<tr>
<th>INGREDIENT</th>
<th>AMOUNT</th>
<th>PREPARATION</th>
<th>TEMP</th>
<th>COOK TIME</th>
<th>INSTRUCTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VEGETABLES</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Asparagus</td>
<td>1 bunch</td>
<td>Whole, trim stems</td>
<td>MAX</td>
<td>5-7 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Baby bok choy</td>
<td>1 lb</td>
<td>Cut in half lengthwise, season</td>
<td>MAX</td>
<td>9-11 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Bell peppers</td>
<td>3</td>
<td>Cut in quarters, season</td>
<td>MAX</td>
<td>10-12 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Broccoli</td>
<td>2 heads (1 lb)</td>
<td>Cut in 2-inch florets</td>
<td>MAX</td>
<td>10 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Brussels sprouts</td>
<td>2 lbs</td>
<td>Whole, trim stems</td>
<td>MAX</td>
<td>12-15 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Carrots</td>
<td>6 (1 1/2 lb)</td>
<td>Peel, cut in 2-3 inch pieces, season</td>
<td>MAX</td>
<td>12 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>1 head (12-16 oz)</td>
<td>Cut in 2-inch florets</td>
<td>MAX</td>
<td>12-15 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Corn on the cob</td>
<td>4-5</td>
<td>Whole ears, remove husks</td>
<td>MAX</td>
<td>10-13 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Crimini mushrooms</td>
<td>1 lb</td>
<td>Cut in half, season</td>
<td>MAX</td>
<td>5-7 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Eggplant</td>
<td>1 large (12-16 oz)</td>
<td>Cut in 2-inch pieces, season</td>
<td>MAX</td>
<td>10-12 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Green Beans</td>
<td>24 oz</td>
<td>Trim stems, season</td>
<td>MAX</td>
<td>8-10 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Onions, white or red (cut in half)</td>
<td>5</td>
<td>Peel, cut in half, season</td>
<td>MAX</td>
<td>10-12 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Onions, white or red (sliced)</td>
<td>1-2</td>
<td>Peel, cut in 1-inch slices, season</td>
<td>MAX</td>
<td>2-4 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Portobella mushrooms</td>
<td>4</td>
<td>Remove stems, scrape out gills with spoon, season</td>
<td>MAX</td>
<td>8 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Squash or Zucchini</td>
<td>4-5 (24 oz)</td>
<td>Cut in quarters lengthwise, season</td>
<td>MAX</td>
<td>12-16 mins</td>
<td>Flip halfway through cooking</td>
</tr>
<tr>
<td>Tomatoes</td>
<td>5</td>
<td>Cut in half, season</td>
<td>MAX</td>
<td>8-10 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td><strong>FRUIT</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Avocado</td>
<td>Up to 3 avocados</td>
<td>Cut in half, remove pit</td>
<td>HIGH</td>
<td>4-5 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Bananas</td>
<td>4</td>
<td>Peel, cut in half lengthwise</td>
<td>MAX</td>
<td>2 mins</td>
<td>Remove using silicone-tipped tongs or spatula</td>
</tr>
<tr>
<td>Lemons &amp; Limes</td>
<td>5</td>
<td>Cut in half lengthwise, press down on grill grate</td>
<td>MAX</td>
<td>3 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Mango</td>
<td>4-6</td>
<td>Press down gently on grill grate</td>
<td>MAX</td>
<td>4 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Pineapple</td>
<td>6-8 slices or spears</td>
<td>Cut in 2-inch pieces</td>
<td>MAX</td>
<td>7-9 mins</td>
<td>Flip gently several times during cooking</td>
</tr>
<tr>
<td>Stone fruit</td>
<td>4-6</td>
<td>Cut in half, remove pit, press down on grill grate</td>
<td>MAX</td>
<td>10-12 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td><strong>BREAD &amp; CHEESE</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bread</td>
<td>2-3 slices</td>
<td>Hand-cut, 2-inch slices, brushed with canola oil</td>
<td>MAX</td>
<td>3-4 mins</td>
<td>Flipping not necessary</td>
</tr>
<tr>
<td>Halloumi cheese</td>
<td>1 lb</td>
<td>Cut in 1-inch slices</td>
<td>HIGH</td>
<td>4 mins</td>
<td>Flipping not necessary</td>
</tr>
</tbody>
</table>

**TIP:** For less smoke, we recommend tossing your vegetables with canola oil before grilling.
**Air Crisp Chart**

<table>
<thead>
<tr>
<th>INGREDIENT</th>
<th>AMOUNT</th>
<th>PREPARATION</th>
<th>TOSS IN OIL</th>
<th>TEMP</th>
<th>COOK TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VEGETABLES</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Asparagus</td>
<td>2 bunches</td>
<td>Whole, trim stems</td>
<td>2 tsp</td>
<td>390°F</td>
<td>12-14 mins</td>
</tr>
<tr>
<td>Beets</td>
<td>6 small or 4 large (about 2 lbs)</td>
<td>Whole</td>
<td>None</td>
<td>390°F</td>
<td>45-60 mins</td>
</tr>
<tr>
<td>Bell peppers (for roasting)</td>
<td>4</td>
<td>Whole</td>
<td>None</td>
<td>400°F</td>
<td>20-25 mins</td>
</tr>
<tr>
<td>Broccoli</td>
<td>2 heads</td>
<td>Cut in 1-inch florets</td>
<td>1 Tbsp</td>
<td>390°F</td>
<td>12-16 mins</td>
</tr>
<tr>
<td>Brussels sprouts</td>
<td>2 lbs</td>
<td>Cut in half, remove stems</td>
<td>1 Tbsp</td>
<td>390°F</td>
<td>15-18 mins</td>
</tr>
<tr>
<td>Butternut squash</td>
<td>3 lbs</td>
<td>Cut in 1-2-inch pieces</td>
<td>1 Tbsp</td>
<td>390°F</td>
<td>30 mins</td>
</tr>
<tr>
<td>Carrots</td>
<td>2 lbs</td>
<td>Peel, cut in 1/4-inch pieces</td>
<td>1 Tbsp</td>
<td>390°F</td>
<td>16-18 mins</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>2 heads</td>
<td>Cut in 1-inch florets</td>
<td>2 Tbsp</td>
<td>390°F</td>
<td>20-24 mins</td>
</tr>
<tr>
<td>Corn on the cob</td>
<td>5</td>
<td>Whole ears, remove husks</td>
<td>1 Tbsp</td>
<td>390°F</td>
<td>12-15 mins</td>
</tr>
<tr>
<td>Green beans</td>
<td>2 bags (24 oz)</td>
<td>Trim</td>
<td>None</td>
<td>390°F</td>
<td>10-12 mins</td>
</tr>
<tr>
<td>Kale (for chips)</td>
<td>8 cups, packed</td>
<td>Tear in pieces, remove stems</td>
<td>None</td>
<td>300°F</td>
<td>10-12 mins</td>
</tr>
<tr>
<td>Mushrooms</td>
<td>1 lb</td>
<td>Rinse, cut in quarters</td>
<td>1 Tbsp</td>
<td>390°F</td>
<td>10-12 mins</td>
</tr>
<tr>
<td>Potatoes, russet</td>
<td>3 lbs</td>
<td>Cut in 1-inch wedges</td>
<td>1 Tbsp</td>
<td>390°F</td>
<td>25-30 mins</td>
</tr>
<tr>
<td>Potatoes, sweet</td>
<td>1 1/2 lbs</td>
<td>Cut in 1-inch chunks</td>
<td>1 Tbsp</td>
<td>390°F</td>
<td>15-20 mins</td>
</tr>
<tr>
<td>Zucchini</td>
<td>2 lbs</td>
<td>Cut in quarters lengthwise, then cut in 1-inch pieces</td>
<td>1 Tbsp</td>
<td>390°F</td>
<td>15-18 mins</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>POULTRY</th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken breasts</td>
<td>2 breasts (3/4-1 1/2 lbs each)</td>
<td>Bone in</td>
<td>Brushed with oil</td>
<td>375°F</td>
<td>25-35 mins</td>
</tr>
<tr>
<td>Chicken thighs</td>
<td>4 thighs (6-10 oz each)</td>
<td>Bone in</td>
<td>Brushed with oil</td>
<td>390°F</td>
<td>22-28 mins</td>
</tr>
<tr>
<td>Chicken wings</td>
<td>2 lbs (drumettes &amp; flats)</td>
<td>Bone in</td>
<td>Brushed with oil</td>
<td>390°F</td>
<td>22-26 mins</td>
</tr>
</tbody>
</table>

*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.

We recommend frequently checking your food and shaking or tossing it to ensure desired results. Use these cook times as a guide, adjusting to your preference.

**Shake your food OR Toss with silicone-tipped tongs.**
<table>
<thead>
<tr>
<th>INGREDIENT</th>
<th>AMOUNT</th>
<th>PREPARATION</th>
<th>TOSS IN OIL</th>
<th>TEMP</th>
<th>COOK TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PORK &amp; LAMB</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bacon</td>
<td>4 strips, cut in half</td>
<td>None</td>
<td>None</td>
<td>350°F</td>
<td>8–10 mins</td>
</tr>
<tr>
<td>Pork chops</td>
<td>2 thick-cut, bone-in chops (10–12 oz each)</td>
<td>Bone in</td>
<td>Brush with oil</td>
<td>375°F</td>
<td>15–17 mins</td>
</tr>
<tr>
<td></td>
<td>4 boneless chops (8 oz each)</td>
<td>Boneless</td>
<td>Brush with oil</td>
<td>375°F</td>
<td>14–17 mins</td>
</tr>
<tr>
<td>Pork tenderloins</td>
<td>2 tenderloins (1-1/2 lbs each)</td>
<td>Whole</td>
<td>Brush with oil</td>
<td>375°F</td>
<td>25–35 mins</td>
</tr>
<tr>
<td>Sausages</td>
<td>4 sausages</td>
<td>Whole</td>
<td>None</td>
<td>390°F</td>
<td>8–10 mins</td>
</tr>
<tr>
<td><strong>FROZEN FOODS</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken cutlets</td>
<td>5 cutlets</td>
<td>None</td>
<td>None</td>
<td>390°F</td>
<td>18–21 mins</td>
</tr>
<tr>
<td>Chicken nuggets</td>
<td>1 box (12 oz)</td>
<td>None</td>
<td>None</td>
<td>390°F</td>
<td>10–13 mins</td>
</tr>
<tr>
<td>Fish fillets</td>
<td>1 box (6 fillets)</td>
<td>None</td>
<td>None</td>
<td>390°F</td>
<td>14–16 mins</td>
</tr>
<tr>
<td>Fish sticks</td>
<td>18 fish sticks (11 oz; approx. 1 box)</td>
<td>None</td>
<td>None</td>
<td>390°F</td>
<td>10–13 mins</td>
</tr>
<tr>
<td>French fries</td>
<td>1 lb</td>
<td>None</td>
<td>None</td>
<td>350°F</td>
<td>20–25 mins</td>
</tr>
<tr>
<td></td>
<td>2 lbs</td>
<td>None</td>
<td>None</td>
<td>360°F</td>
<td>28–32 mins</td>
</tr>
<tr>
<td>Mozzarella sticks</td>
<td>1 box (11 oz)</td>
<td>None</td>
<td>None</td>
<td>375°F</td>
<td>8–10 mins</td>
</tr>
<tr>
<td>Pot stickers</td>
<td>1 bag (24 oz, 20 count)</td>
<td>None</td>
<td>None</td>
<td>390°F</td>
<td>12–14 mins</td>
</tr>
<tr>
<td>Pizza rolls</td>
<td>1 bag (20 oz, 40 count)</td>
<td>None</td>
<td>None</td>
<td>390°F</td>
<td>12–15 mins</td>
</tr>
<tr>
<td>Popcorn shrimp</td>
<td>1 box (14-16 oz)</td>
<td>None</td>
<td>None</td>
<td>390°F</td>
<td>9–11 mins</td>
</tr>
<tr>
<td>Sweet potato fries</td>
<td>1 lb (20 oz)</td>
<td>None</td>
<td>None</td>
<td>375°F</td>
<td>20–22 mins</td>
</tr>
<tr>
<td>Tater tots</td>
<td>1 lb</td>
<td>None</td>
<td>None</td>
<td>360°F</td>
<td>18–22 mins</td>
</tr>
</tbody>
</table>