

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



# NINJA POSSIBLE MEALMAKER

15 recipes plus charts  
for unlimited possibilities



# Your guide to cooking with your Ninja Possible Rapid Cooker

From here, you're just a few pages away from tips, tricks, and recipes that will help you create nutritious, multi-layered meals with perfect textures, every time.



Scan to  
get to know  
your Possible  
Rapid Cooker

Explore recipes  
and more.

## Table of Contents

Getting Started	2
Setting up an Air Fryer Recipe	4
Setting up a Rapid Cooker Recipe	6
Meals	8
Your Easy Guide to Weekly Meal Planning	10
Build Your own Meal	12
Kickstarters	14
Breakfasts	24
Mains	29
Sides & Snacks	36
Desserts	46

# SmartSwitch™

## Flip from Rapid Cooker to Air Fry



## Getting Started

# What's a SmartSwitch™?

The SmartSwitch lets you effortlessly switch between Rapid Cooker mode and Air Fry/Stovetop mode. Choosing the right mode helps ensure the perfect cooking conditions for your specific dish or meal.

### Rapid Cooker

Best for **whole roasts, fresh and frozen proteins, root vegetables, and three-part meals.** Use for foods that air fryers normally dry out.

*Meals*  
*Steam & Crisp*  
*Steam & Bake*

*Steam*  
*Proof*  
*Rice*

### Air Fry/Stovetop

Best for **frozen prepared foods**, like chicken nuggets, frozen fries, and mozzarella sticks.

*Air Fry*  
*Bake/Roast*

*Broil*  
*Pizza*  
*Toast*

*Sear/Sauté*  
*Slow Cook*  
*Sous Vide*

### Included accessories

See page 8 for tips on how and when to use each accessory.



FPO

#### Bake Tray

Nonstick and pairs with the Possible Pan to make three-part meals come to life.



FPO

#### Possible Pan

Non-stick, high-walled bake, roast, and steam pan designed to double as a serving dish.



FPO

#### Crisper Tray

Fits in the possible pan for all-around crisping. Nonstick and dishwasher safe.



#### Looking for more?

Visit [ninjakitchen.com](https://www.ninjakitchen.com) for additional accessories, tips, and tricks.

# Using the Accessories

Use the recommended accessories for each cook function and remove any others from the oven.

We designed this oven to help you get meals on the table faster.  
FOR BEST RESULTS, KEEP AN EYE ON YOUR FOOD WHILE COOKING.

KEY

Rack Levels

2

Levels not in use

1

Level in use

Accessories

Possible Pan











Bake Tray

Crisper Tray

Add Water



RAPID COOKER	MEALS		STEAM & CRISP		STEAM & BAKE		STEAM		PROOF		RICE	
	<div>2</div> <div></div> <div>1</div> <div><div></div><div></div></div>	<div>2</div> <div></div> <div>1</div> <div><div><div></div><div></div><div></div></div><div></div></div>	<div>2</div> <div></div> <div>1</div> <div><div><div></div><div></div><div></div></div><div></div></div>	<div>2</div> <div></div> <div>1</div> <div><div></div><div></div></div>	<div>2</div> <div></div> <div>1</div> <div><div></div><div></div></div>	<div>2</div> <div></div> <div>1</div> <div><div></div><div></div></div>						

AIR FRY/STOVETOP	AIR FRY	BAKE/ROAST	BROIL	PIZZA	TOAST	SEAR/SAUTE	SLOW COOK	SOUS/VIDE
	<div>2</div> <div>1</div> <div></div>	<div>2</div> <div>1</div> <div> OR </div>	<div>2</div> <div>1</div> <div></div>	<div>2</div> <div>1</div> <div></div>	<div>2</div> <div>1</div> <div></div>	<div>2</div> <div>1</div> <div></div>	<div>2</div> <div>1</div> <div></div>	<div>2</div> <div>1</div> <div></div>



# Air Fry/Stovetop Functions

Get to know the 9 cooking functions that replace 16 different cooking tools and appliances.

Air Fry



Give foods crispiness and crunch with little to no oil.\*

Bake/ Roast



Prepare baked treats, oven-tender meats, and more using dry heat only.

Air Broil



Cook with high heat to caramelize and brown foods.

Pizza



Cook homemade or frozen pizzas evenly.

Toast



Evenly toast bread to your perfect shade of darkness.

Sear/Saute



Brown meats, sauté vegetables, and simmer sauces.

Slow Cook



Cook at a lower temperature for longer periods of time.

Sous Vide



Cook slowly in a temperature-controlled water bath.

FOR SLOW COOK, SEAR & SAUTÉ, AND SOUS VIDE, REMOVE THE CRISPER TRAY AND COOK DIRECTLY IN THE PAN.

## Accessories placement

	AIR FRY	BAKE/ROAST	BROIL	PIZZA	TOAST	SEAR/SAUTE	SLOW COOK	SOUS/VIDE
AIR FRY/STOVETOP	<div><div>2</div><div>1</div></div>	<div><div>2</div><div>1</div><div>OR</div></div>	<div><div>2</div><div>1</div></div>	<div><div>2</div><div>1</div></div>	<div><div>2</div><div>1</div></div>	<div><div>2</div><div>1</div></div>	<div><div>2</div><div>1</div></div>	<div><div>2</div><div>1</div></div>

## Setting up

1

Select your function

2

Select your accessories

3

Close the door and flip the SmartSwitch down

**NOTE:** Only the Possible Pan and Bake Tray can be used in the bottom rack position. **DO NOT** use any other accessory in the bottom position.



FPO

4

Set the time and temp.

START STOP

Press **START/STOP** to begin cooking

Open the door to pause cooking at any time.

Cooking will automatically pause when the door is open.



FPO

6 Using the Accessories

\*SEE CHARTS STARTING ON PAGE 60 FOR TIME AND TEMP RECOMMENDATION.

Questions? [ninjakitchen.com](http://ninjakitchen.com)

7

# Rapid Cooker Functions

## Meals



Mains and sides done at the same time with infused steam and cyclonic air.

## Steam & Crisp



Evenly cook, brown, and crisp ingredients without drying them out.

## Steam & Bake



Promote even rising when baking while retaining moisture and creating fluffy texture.

## Steam



**Gently cook delicate foods at high temps to lock in moisture, flavor, and nutrients.**

## Proof



Create an environment for dough to rest and rise.

## Rice



Perfectly cooked, fluffy rice every single time.

## Accessories placement

RAPID COOKER	MEALS		STEAM & CRISP		STEAM & BAKE		STEAM		PROOF		RICE	
	2	1	2	1	2	1	2	1	2	1	2	1

# Setting up

1

## Select your function

2

## Select your accessories

3

**Close the door and flip the SmartSwitch up**

**NOTE:** Only the Possible Pan and Bake Tray can be used in the bottom rack position.  
**DO NOT** use any other accessory in the bottom position.



4

**Set the time and temp. Press START/STOP to begin cooking**



Progress bars indicate unit is building steam. When unit switches to convection cooking, timer will start counting down.

**Keep the door closed to allow steam and convection heat to work together.**

Open the door only if a recipe calls for it.



# Meals 101

Your guide to easy, complete meals all in one pot in under 30 minutes

## BAKE TRAY

### PROTEIN

Pick your favorite protein and season as desired. Slide the bake tray into the top level to create the perfect airflow.



## Possible Pan

### GRAINS & PASTA

Choose from a variety of grains or pasta. Add the desired amount to the Speedi Pan.



## 1. Pour in grain or pasta

Start by pouring your grain or pasta into the Possible Pan.



## 2. Add liquid

Now that your ingredients are in the Possible Pan, add water, stock, or sauce, and stir until combined. Slide pan into bottom level.



## 3. Prep and season protein

Prepare your desired protein, then place protein on the Bake Tray and slide into the top level.



## 4. Cook

Flip the SmartSwitch™ up to Rapid Cooker mode and select Meals. Set temp and time based on protein.

**Tip:** When cooking is complete, remove the Bake Tray and Possible Pan from the unit. Use oven mitts if the accessories are too hot at the end of the cook cycle. Be sure to remove accessories carefully to avoid spilling ingredients.






# Build Your Meal



**Makes 4-6 servings:** To reduce servings for 2-3 people, half the base, veggies, and protein quantities and follow temperature and time recommendations as listed.

**Possible Meal Builder**  
Make thousands of recipes  
[ninjatestkitchen.com/speedimealbuilder](https://ninjatestkitchen.com/speedimealbuilder)



## Pick A Base

Start by adding your grain or pasta to the Possible Pan. Add water, stock or sauce and stir until combined. Slide pan into bottom level rails.

**WHITE RICE**  
2 cups rice, rinsed  
4 cups water + 1 tablespoon canola oil

**INSTANT BROWN RICE**  
2 cups instant brown rice  
1 3/4 cups water

**BOXED RICE PILAF**  
2 boxes (6.9 oz ea.)  
3 1/2 cups water + 2 tablespoons canola oil

**BOXED SPANISH RICE**  
2 boxes (6.8 oz ea.)  
2-14oz cans diced tomatoes  
4 cups water + 2 tablespoons canola oil

**ISRAELI COUSCOUS**  
2 boxes (10 oz ea.)  
4 cups water + 2 tablespoons canola oil

**QUINOA**  
2 cup quinoa, rinsed  
3 1/2 cups water

**BOXED WILD RICE**  
2 boxes (6 oz ea.)  
3 1/2 cups water + 2 tablespoons canola oil

**WHITE OR WHEAT PASTA**  
1 - 16oz box

**FOR PLAIN PASTA:**  
4 1/2 Cups water + 1 tablespoon Oil

**FOR MARINARA SAUCE:**  
32 oz marinara sauce  
3 cups water + 1 tablespoon oil

**FOR ALFREDO SAUCE:**  
2-15oz jars alfredo sauce  
2 1/2 cups water

## Pick Your Protein

Prepare your desired protein, then place protein on the Bake Tray. Place Bake Tray on top level rails and close door to the oven.

**CHICKEN**

6 boneless skinless chicken breasts  
6-8 oz each, 1 inch thick

6 boneless skinless chicken thighs  
3-5 oz each

6 bone-in skin-on chicken thighs  
5-7 oz each

5-6 frozen chicken breasts  
5-8 oz each

6 frozen breaded chicken cutlets  
5-7 oz each

**BEEF**

Steak Tips  
2 lbs, marinated

8 sirloin steaks  
5-7 oz each

Ground Beef  
2 lbs, broken into chunks or patties

Fresh Meatballs  
18-24 each, 1-1 1/2 inch balls

**PORK**

8 boneless pork chops  
6 oz each

4-6 bone-in pork chops  
12-14 oz each

4-6 bone-in pork chops  
12-14 oz each

**SEAFOOD**

6 fresh or frozen salmon filets  
5-8 oz each

Fresh or frozen large shrimp  
1/2 lbs

**PLANT-BASED**

Plant-based beef  
2 (12oz) packages

Tofu  
1 package (16 oz),  
cut in 1-2-inch cubes or sticks

## Get Cooking

Flip the SmartSwitch up to Rapid Cooker and select MEALS Set temperature and time based on protein.

**Tip:** Add 1-2 cups of fresh or frozen vegetables to your meal. For tender results, add veggies to the base. For crispier results, add hearty veggies (carrots, sweet potato, Brussels sprouts) to the tray at the start of cooking and delicate veggies (broccoli, cauliflower, green beans) to the tray during the last 5-7 minutes of cooking.

**CHICKEN**

Fresh or frozen breasts & thighs  
390°F, 15-18 minutes

Breaded chicken  
375°F, 12-15 minutes

**BEEF**

Steak tips, meatballs & plant-based meatballs  
350° for 12-15 minutes

**PORK**

Chops, sausages or plant-based sausages  
375° for 12-15 minutes

**SEAFOOD**

Shrimp or salmon  
350° for 12-15 minutes

**PLANT-BASED**

Tofu or plant-based beef  
350° for 12-15 minutes

**NOTE:** Temperatures and times are based on WELL DONE proteins. Keep and eye on food for desired preference.



# Your easy guide to weekly meal planning

BREAKFAST

MONDAY

**Spinach & Cheddar Quiche with Home Fries**



page 24-25

TUESDAY

**Frozen Breakfast Sausage + Sweet Potato Hash**

1 diced sweet potato  
1 yellow onion, peeled, cut in quarters  
Seasoning of choice  
6-8 frozen breakfast sausage patties or links  
Add ½ cup water to pot, place ingredients on Crisper Tray. Select STEAM & CRISP, set temp to 450°F, and cook for 20-25 minutes.

WEDNESDAY

**Oatmeal with Fruit**



Use Sear/Sauté and package recommendations

THURSDAY

**Toast with Butter & Jam**



Use TOAST and desired shade setting

FRIDAY

**15m Chocolate Croissants**



Page 26-27

LUNCH

**Chicken Breasts with Rice & Vegetables**



Reference Build Your Own Chart on page 12-13

**Leftover Day**



Use leftover chicken to top a fresh green salad

**Soy Honey Glazed Salmon with Brown rice & Broccoli**



Page 18-19

**Frozen Plant-Based Meatballs with Wheat Pasta & Tomato Sauce**



Reference Build Your Own Chart on page 12-13

**Frozen Potstickers**



page 52-53

DINNER

**Vegetarian Spinach Lasagna**



page 30-31

**Beef Tacos with Rice & Beans**



page 23

**Chicken Pot “Pie” with Biscuits**



page 28

**Sweet & Sour Shrimp “Fried” Rice**



page 33

**Loaded Deep Dish Pizza**



page 39

## Keep in mind

See charts and recipes for recommended cook times and temperatures.

Freestyle with different marinades, sauces, and seasonings to make the meals your own.

Use the Build Your Own chart on pages 12 and 13 to mix and match meals for your desired protein and starch.

# Soy Honey Glazed Salmon with Brown Rice & Broccoli

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 25 MINUTES | **STEAM:** 10 MINUTES | **COOK:** 15 MINUTES  
**MAKES:** 4-6 SERVINGS | **ACCESSORIES:** POSSIBLE PAN, BAKE TRAY

## INGREDIENTS

### BOTTOM LEVEL (Possible Pan)

3 cups instant brown rice  
3 cups water

### TOP LEVEL (Bake Tray)

1/2 cup soy sauce  
1/3 cup honey  
2 tablespoons olive oil  
4 garlic cloves, peeled, finely minced  
1 tablespoon ginger, grated  
1 teaspoon chili paste  
6 frozen salmon fillets (6 ounces each)  
3 cups broccoli florets  
Kosher salt, as desired  
Ground black pepper, as desired

## DIRECTIONS



Place the Bottom Level ingredients in the Possible Pan and stir to combine. Slide the pan into the bottom level.



In large bowl, whisk soy sauce, honey, olive oil, garlic, ginger, and chili paste until combined. Remove two tablespoons of mixture and reserve in a small bowl. Place the salmon in the large bowl and evenly cover in sauce, allow to sit for 5 minutes.



In a separate large bowl, toss broccoli in the reserved soy sauce mixture until evenly coated. Transfer to piece of aluminum foil and wrap to create a foil packet. Set aside.



Transfer 1 1/2 tablespoons of the marinade to the Bake Tray, then place the salmon on the tray. Slide the Bake Tray into the top level.



Close door and flip the SmartSwitch to RAPID COOKER.



Select MEALS, set temperature to 350°F and set time to 15 minutes. Press START/STOP to begin cooking (the unit will steam for approx. 10 minutes before crisping). When 7 minutes remain on the time, place foil packet of broccoli onto the bake tray with the salmon to complete cooking.



When cooking is complete, remove the tray and pan from the unit. Fluff the rice and serve with salmon and broccoli.



# Beef Roast with Root Vegetables & Red Wine Pan Sauce

BEGINNER RECIPE ●○○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 56 MINUTES | **STEAM:** 6 MINUTES | **COOK:** 50 MINUTES  
**MAKES:** 4 SERVINGS | **ACCESSORIES:** POSSIBLE PAN, CRISPER TRAY

## INGREDIENTS

- 1 3/4 cups beef stock

1/4 cup red wine

2 sprigs fresh rosemary or thyme

Kosher salt, as desired

Ground black pepper, as desired
- 2 medium carrots, trimmed, peeled, cut in 1 1/2-inch pieces

1 medium yellow or white onion, peeled, cut in quarters

3 small or 2 large russet potatoes, cut in 1 1/2-inch pieces
- 2 tablespoons canola oil, divided

2 tablespoons cornstarch, set aside

1/4 cup water, set aside

3-4 lb. top round roast, patted dry

## DIRECTIONS



Place beef stock, red wine, rosemary or thyme, 1 teaspoon salt, and 2 teaspoons pepper in the Possible Pan and stir until combined. Then place the Crisper Tray on top of the stock mixture in the pan.



In a large bowl, toss the carrots, onion, potatoes, 1 tablespoon oil, salt, and pepper until evenly combined. Rub the remaining oil on the roast and season generously with salt and pepper.



Place the roast on top of the tray, then arrange the vegetables evenly around the roast. Slide the pan into the bottom level.



Close door and flip SmartSwitch to RAPID COOKER.



Select STEAM & CRISP, set temperature to 360°F and set time to 50 minutes. Press START/STOP to begin cooking (the unit will steam for approx. 6 minutes before crisping).



When cooking is complete, remove the pan from the unit. Then remove the vegetables and rack with the roast. Let the roast rest for 10 minutes.



To prepare the red wine pan sauce, add cornstarch to the liquid in the pan and whisk until combined. Slide the pan into the bottom level. With the door open, flip SmartSwitch to AIR FRY/STOVE TOP. Select SEAR/SAUTE, set temperature to LOW.



Bring mixture to a simmer, stirring occasionally for about 2 minutes. Continue to cook until desired thickness is achieved, then remove time sprig. When cooking is complete, slice roast and serve with vegetables and red wine pan sauce.

# Beef tacos with Rice & Beans

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 25 MINUTES | **COOK:** 15 MINUTES | **STEAM:** 10 MINUTES  
**MAKES:** 8 SERVINGS | **ACCESSORIES:** POSSIBLE PAN, BAKE TRAY

## INGREDIENTS

### BOTTOM LEVEL (Possible Pan)

- 2 cups white rice, rinsed
- 2 cans (15 ounces each) black beans, drained, rinsed
- 1/2 cup cilantro or parsley, finely chopped
- 1 tablespoon canola oil
- 4 cups water
- 2 tablespoons lime juice

### TOP LEVEL (Bake Tray)

- 1 bell pepper, cored and thinly sliced
- 1 small yellow onion, peeled, thinly sliced
- 1 tablespoon olive oil
- 2 teaspoons dried oregano
- Kosher salt, as desired
- Ground black pepper, as desired
- 24 ounces 90/10 ground beef
- 2 tablespoons taco seasoning

### TOPPINGS (Optional)

- Hard or soft tortillas
- Sour cream
- Salsa
- Shredded cheese

## DIRECTIONS



Place all Bottom Level ingredients except the lime juice in the Possible Pan and stir to combine. Slide the pan into the bottom level.



In a large bowl, toss the peppers, onions, oil, oregano, salt, and pepper until evenly combined. Then place on one side of the Bake Tray.



In the same large bowl, combine the beef and taco seasoning. Then place on the other side of the Bake Tray. Slide the tray into the top level.



Close door and flip the SmartSwitch to RAPID COOKER.



Select MEALS, set temperature to 350°F and set time to 15 minutes. Press START/STOP to begin cooking (the unit will steam for approx. 10 minutes).



When cooking is complete, remove tray and pan from the unit. Add lime juice to rice, if desired, and fluff. Serve ingredients family style with soft tortillas or hard-shell tacos.

### What if your base isn't done?

If your base needs more time, switch to SEAR/SAUTÉ and continue to cook with the lid open until liquid is absorbed.

**Tip:** For a plant-based alternative, use 24 ounces plant-based ground beef and cook as instructed.



# SPINACH & CHEDDAR QUICHE WITH HOME FRIES

BEGINNER RECIPE ●○○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 23 MINUTES | **STEAM:** 5 MINUTES | **COOK:** 18 MINUTES  
**MAKES:** 6-8 SERVINGS | **ACCESSORIES:** POSSIBLE PAN, CRISPER TRAY, BAKE TRAY


## INGREDIENTS

### BOTTOM LEVEL (Possible Pan, Crisper Tray)

- 1 cup water, for steaming
- 6 large eggs
- 1/4 cup half & half
- 1/2 white onion, peeled, thinly sliced
- 1 cup cheddar cheese, shredded, divided
- 1 cup spinach, roughly chopped
- Kosher salt, as desired
- Ground black pepper, as desired
- 1 9-inch deep-dish frozen pie crust, room temperature

### TOP LEVEL (Bake Tray)

- 4 russet potatoes, diced in 1/2-inch cubes, rinsed in cold water and patted dry
- 2 tablespoons canola oil
- 1 tablespoon garlic powder
- Kosher salt, as desired
- Ground black pepper, as desired

 **Don't forget to add liquid to create steam and cook food.**

## DIRECTIONS

- 1 Pour 1 cup water in the Possible Pan for steaming, then place Crisper Tray into pan with water and set aside.
- 2 In a medium bowl, whisk together the eggs and half&half. Add the onion, 1/2 cup cheddar cheese, spinach, salt, and pepper and stir to evenly combine. Pour the mixture into the prepared pie crust, then top with the remaining 1/2 cup cheddar cheese. Place the quiche on top of the crisper tray and slide Possible Pan in bottom level.
- 3 In a large bowl, add the potatoes, oil, garlic powder, salt, and pepper and toss until evenly coated. Place the potatoes on the Bake Tray, then slide the tray into the top level.
- 4 Close door and flip the SmartSwitch to RAPID COOKER. Select MEALS, set temperature to 350°F and set time to 30 minutes. Press START/STOP to begin cooking (the unit will steam for approx. 5 minutes).
- 5 When 15 minutes remain, remove tray with potatoes and toss to ensure even cooking. Return tray to unit and close door to continue cooking.
- 6 When cooking is complete, remove tray from unit. Potatoes should be golden, and quiche will be puffy and jiggy in the center. Let the potatoes and quiche cool for at least 5 minutes before slicing and serving. Eat warm or at room temperature. The quiche can be stored for up to 3 days in the refrigerator.







# 15-MINUTE CHOCOLATE CROISSANTS

BEGINNER RECIPE ●○○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 35 MINUTES | **STEAM:** 20 MINUTES | **COOK:** 15 MINUTES  
**MAKES:** 6 SERVINGS | **ACCESSORIES:** POSSIBLE PAN, BAKE TRAY

## INGREDIENTS

### BOTTOM LEVEL (Possible Pan)

1/2 cup water, for steaming

### TOP LEVEL (Bake Tray)

1 large egg

1 tablespoon water

Flour, as desired for dusting

1 frozen puff pastry sheet,  
8.5-ounces, thawed

1 (1.5oz) chocolate bar,  
broken into individual portions

## DIRECTIONS

- 1** In a small bowl, beat together the egg and 1 tablespoon of water. Set aside.
- 2** Pour 1/2 cup water in the Possible Pan for steaming, then slide the pan into the bottom level.
- 3** Lay the puff pastry out on a lightly floured surface and cut into 6 equal rectangles. Brush each rectangle with egg mixture.
- 4** Place 2 individual portions of chocolate bar into the center of each rectangle of dough.
- 5** Fold the dough over the chocolate to seal and place croissants seam side down on the bake tray. Brush each top with egg mixture and slide tray into top level.
- 6** Close the door and flip the SmartSwitch to RAPID COOKER. Select STEAM & BAKE, set temperature to 315°F and set time to 15 minutes. Press START/STOP to begin cooking (unit will steam for 20 minutes).
- 7** When cooking is complete, remove tray from unit. Serve immediately or store in an airtight container at room temperature for up to 3 days.

**Tip:** Swap out the chocolate filling for other types of chocolates, jams, or custards to customize.



Don't forget to add liquid to create steam and cook food.

# CHICKEN POT “PIE” WITH BISCUITS

BEGINNER RECIPE ●○○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **MAKES:** 8 SERVINGS | **ACCESSORIES:** POSSIBLE PAN

## INGREDIENTS

- 4 tablespoons unsalted butter
- 1 yellow or white onion, peeled, finely chopped
- 2 cups frozen peas and carrots
- 2 tablespoons dried parsley
- 1 teaspoon dried thyme
- 1 (34-ounce) rotisserie chicken, cut into bite-size pieces
- 1/4 cup all-purpose flour
- 2 cups chicken or veggie stock
- 3/4 cup half & half
- 1 can (16.3 ounces) refrigerated flaky biscuits
- Kosher salt, as desired
- Ground black pepper, as desired

## DIRECTIONS

- 1 Side the Possible Pan into the bottom level. With the door open, flip the SmartSwitch to AIRFRY/STOVETOP. Select SEAR/SAUTE and set temperature to HI. Press START/STOP and let pan preheat in unit for 3 minutes.
- 2 After 3 minutes, using an oven mitt, carefully remove the pan, add butter, and let melt. Then add onion, peas, carrots, parsley, and thyme. Return pan to unit and, with the door open, sauté for 5 minutes, stirring occasionally.
- 3 After 5 minutes, remove pan, add flour, and whisk until combined. Return pan to unit and, with the door open, cook for 1 minute, stirring occasionally.
- 4 After 1 minute, remove pan and whisk in stock and half & half. Return pan to unit, reduce heat to 3 and bring to a simmer until sauce has thickened, about 3 minutes.
- 5 When the sauce has thickened, remove pan and stir in the chicken, salt, and pepper. Arrange biscuits on top of mixture in an even layer, then return pan to the bottom level.
- 6 Press START/STOP to end the SEAR/SAUTE program. Select ROAST/BAKE, set temperature to 325°F and set time to 11 minutes. Press START/STOP to begin cooking.
- 7 When cooking is complete, biscuits should be golden brown. Remove pan from unit and serve chicken pot “pie” with biscuits.

# LOADED DEEP-DISH PIZZA

INTERMEDIATE RECIPE ●●○

**PREP:** 10 MINUTES | **PROOF:** 40 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 17 MINUTES  
**MAKES:** 8-10 SERVINGS | **ACCESSORIES:** POSSIBLE PAN, CRISPER TRAY

## INGREDIENTS

- 1 cup water, for proofing
- Nonstick cooking spray
- 16 ounces store-bought pizza dough, room temperature
- All-purpose flour, as necessary for dusting
- Olive oil, as needed
- 1 1/2 cups shredded whole milk mozzarella cheese
- 1/2 cup pepperoni
- 1/2 cup green bell pepper thinly sliced
- 1/2 cup yellow onion, peeled, thinly sliced
- 1 jar (14 ounces) pizza sauce
- 1/2 cup grated Parmesan cheese

## DIRECTIONS

- 1 Pour 1 cup water in the Possible Pan, then place the Crisper Tray on top. Evenly coat tray with cooking spray. Work the dough into a ball, place on top of the tray, then slide the pan into the bottom level.
- 2 Close door and flip the SmartSwitch to RAPID COOKER. Select PROOF, set temperature to 95°F and set the time to 40 minutes. Press START/STOP to begin proofing.
- 3 When proofing is complete, remove pan with tray from unit. Transfer dough to a lightly floured work surface and roll dough into a rectangle 15 inches long and 8 inches wide.
- 4 Discard any remaining water from the pan and wipe clean. Brush the bottom and sides of the pan with olive oil. Transfer the dough to the pan, pressing into the corners and pulling up the sides as necessary. Evenly top with mozzarella cheese, pepperoni, peppers, onions, sauce, and Parmesan cheese.
- 5 Close door and flip SmartSwitch to STOVETOP/AIR FRY. Select PIZZA, set temperature to 400°F and set time to 15 minutes. Press START/STOP unit will preheat for 3 minutes.
- 6 When the unit is preheated open door and slide possible pan into bottom level. Close door to begin cooking.
- 7 When cooking is complete, remove pan and let pizza cool in pan before cutting and serving.

# VEGETARIAN SPINACH LASAGNA BAKE

INTERMEDIATE RECIPE ●●○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 18 MINUTES | **MAKES:** 10 SERVINGS  
**ACCESSORIES:** POSSIBLE PAN, BAKE TRAY, ALUMINUM FOIL

## INGREDIENTS

15 ounces whole milk ricotta  
3 cups shredded whole milk mozzarella, divided  
2 cups shredded Parmesan, divided  
1 large egg  
1 cup chopped frozen spinach, defrosted, water squeezed out  
1 tablespoon kosher salt  
1 tablespoon ground black pepper  
Nonstick cooking spray  
1 jar (32 ounces) marinara sauce  
2 boxes oven-ready lasagna noodles, 22 sheets total

## DIRECTIONS

- 1** In a large bowl, add the ricotta, 2 cups mozzarella cheese, 1 cup Parmesan cheese, egg, spinach, salt, and pepper and mix until well combined.
- 2** Evenly coat the bottom and sides of the Possible Pan with cooking spray. To build the lasagna, spread  $\frac{3}{4}$  cup marinara sauce on the bottom of the pan, layer 3 uncooked lasagna noodles (breaking apart if needed), then top with  $\frac{1}{2}$  cup marinara sauce and 1 cup prepared cheese mixture. Repeat this process until pan is almost full.
- 3** For the final layer, top 3 noodles with 1 cup sauce, remaining 1 cup mozzarella, and remaining 1 cup Parmesan for 6 layers total. Cover lasagna with aluminum foil, ensuring sides of pan stay clear to slide into bottom level.
- 4** Side the pan into the bottom level. Close the door and flip the SmartSwitch to AIR FRY/STOVE TOP. Select BAKE/ROAST, set temperature to 365°F and set time to 18 minutes. Press START/STOP to begin cooking. When 8 minutes remain on time, remove foil to brown the top of the lasagna.
- 5** When cooking is complete, remove pan from unit. Let lasagna cool for 5 minutes before cutting and serving.





# SLOW-COOKED BOLOGNESE SAUCE

INTERMEDIATE RECIPE ●●○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 4 HOURS 15 MINUTES | **SAUTÉ:** 15 MINUTES | **BRAISE:** 4 HOURS  
**MAKES:** 10 SERVINGS | **ACCESSORIES:** POSSIBLE PAN

## INGREDIENTS

- 2 tablespoons olive oil
- 1 yellow or white onion, peeled, diced
- 2 celery stalks, diced
- 2 whole carrots, peeled, diced
- 3 garlic cloves, peeled, minced
- 2 tablespoons tomato paste
- 2 pounds ground beef
- 1 tablespoon Italian seasoning
- 1 cup dry red wine
- 2 cans (28 ounces each) whole peeled tomatoes
- ¾ cup whole milk
- Kosher salt, as desired
- Ground black pepper, as desired

## DIRECTIONS

- Slide the Possible Pan into the bottom level. With the door open, flip the SmartSwitch to AIRFRY/STOVETOP. Select SEAR/SAUTE, and set temperature to HI. Press START/STOP and let pan preheat in unit for 2 minutes.
- After 2 minutes, using an oven mitt, carefully remove the pan and add oil to evenly cover the bottom of the pan. Add onion, celery, carrots, and garlic. Return pan to unit and, with the door open, sauté vegetables for 6 minutes, stirring occasionally.
- After 6 minutes, remove pan and add tomato paste. Stir until evenly combined, return pan to unit and cook for 1 minute. Remove pan, add ground beef, Italian seasoning, salt, and pepper, and stir to combine. Return pan to bottom level and cook until beef is browned, about 5 minutes.
- After 5 minutes, remove pan, and add red wine. Return pan to unit and let mixture reduce for 3 minutes.
- Press START/STOP to turn off unit. Transfer the pan to a flat heat-safe surface, add tomatoes and juice. With the back of a wooden spoon, break up the tomatoes, then whisk in milk, salt, and pepper until combined.
- Return pan to bottom level and close door. Select SLOW COOK, set temperature to HI and set time to 4 hours. Press START/STOP to begin cooking.
- When cooking is complete, remove pan and serve slow braised Bolognese over pasta or store in an air-tight container in the fridge for up to a week.

**Looking for a smaller yield?** Reduce this recipe by cutting all ingredients in half and cooking as instructed.

**Prefer a plant-based recipe?** Use your favorite plant-based ground meat and cook as instructed.

# SWEET & SOUR SHRIMP “FRIED” RICE

INTERMEDIATE RECIPE ●●○

**PREP:** 5 MINUTES | **TOTAL COOK TIME:** 22 MINUTES | **STEAM:** 7 MINUTES | **COOK:** 15 MINUTES  
**MAKES:** 8 SERVINGS | **ACCESSORIES:** POSSIBLE PAN, BAKE TRAY

## INGREDIENTS

- BOTTOM LEVEL (Possible Pan)**
- 1 ½ cups white rice, rinsed
  - 3 cups water
- TOP LEVEL (Bake Tray)**
- 1 ½ pounds frozen jumbo shrimp, peeled, deveined
  - ½ cup sweet and sour sauce
  - 1 can (20 ounces) cubed pineapple (½ cup juice and 1 cup pineapple, separated)
  - 1 tablespoon rice vinegar
  - 2 tablespoons canola oil, divided
  - 2 teaspoons cornstarch
  - 1 red bell pepper, deseeded, cut in 1-inch pieces
  - 3 scallions, thinly sliced
  - 2 tablespoons soy sauce, plus more as desired
  - 2 teaspoons kosher salt

**Prefer a plant-based recipe?** Substitute 2 packages pressed firm tofu cut into ½-inch cubes for the shrimp.

## DIRECTIONS

- Place the Bottom Level ingredients in the Possible Pan, then slide the pan into the bottom level.
- In a large bowl, toss all Top Level ingredients until evenly combined. Then transfer the ingredients to the Bake Tray and spread into an even layer. Slide the tray into the top level.
- Close door and flip the SmartSwitch to RAPID COOKER. Select MEALS, set temperature to 350°F and set time to 15 minutes. Press START/STOP to begin cooking (the unit will steam for 6–7 minutes).
- When cooking is complete, remove tray and pan. Transfer the shrimp and vegetables to the rice and stir to evenly combine. Serve with more soy sauce, if desired.

# CHICKEN THIGHS WITH CREAMY MUSHROOMS & RICE PILAF

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **STEAM:** 3 MINUTES | **COOK:** 17 MINUTES  
**MAKES:** 6 SERVINGS | **ACCESSORIES:** POSSIBLE PAN, BAKE TRAY

## INGREDIENTS

### BOTTOM LEVEL (Possible Pan)

- 2 tablespoons canola oil
- 2 cups frozen peas and carrots
- 2 boxes (6.09 ounces each) rice pilaf plus spice packets (included in box)
- 3 1/2 cups water

### TOP LEVEL (Bake Tray)

- 6 boneless skinless chicken thighs, patted dry
- 1 can (10.5 ounces) cream of mushroom soup
- 1 tablespoon garlic powder
- 6 ounces sliced baby bella mushrooms
- Kosher salt, as desired
- Ground black pepper, as desired
- 2 teaspoons cornstarch (to ingredients list for top level)

 **Don't forget to add liquid to create steam and cook food.**

**What if your base isn't done?**  
If your base needs more time, switch to SEAR/SAUTÉ and continue to cook with the lid open until liquid is absorbed.

## DIRECTIONS

- 1 Place all Bottom Level ingredients in the Possible Pan and stir to combine. Slide the pan into the bottom level.
- 2 Place all Top Level ingredients in a large bowl and mix until the chicken is evenly coated. Transfer the mixture to the Bake Tray and spread in an even layer, then slide the tray into the top level.
- 3 Close door and flip the SmartSwitch to RAPID COOKER. Select MEALS, set temperature to 375°F and set time to 17 minutes. Press START/STOP to begin cooking (the unit will steam for 3 minutes).
- 4 When cooking is complete, remove tray and pan from unit. Allow chicken to rest for 5 minutes, whisk together creamy mushroom sauce, serve with rice.

# FARFALLE MARINARA WITH ITALIAN SAUSAGE & GARLIC BREAD

INTERMEDIATE RECIPE ●●○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 24 MINUTES | **STEAM:** 9 MINUTES | **COOK:** 15 MINUTES  
**MAKES:** 6-8 SERVINGS | **ACCESSORIES:** POSSIBLE PAN, BAKE TRAY, ALUMINUM FOIL


## INGREDIENTS

### BOTTOM LEVEL (Possible Pan)

- 1 box (16 ounces) farfalle pasta
- 1 jar (32 ounces) marinara sauce
- 2 1/2 cups water
- 1 tablespoon canola oil
- Kosher salt, as desired
- Ground black pepper, as desired

### TOP LEVEL (Bake Tray)

- 1 pound Italian sausage links
- 1 tablespoon canola oil
- Kosher salt, as desired
- Ground black pepper, as desired
- 4 tablespoons unsalted butter, softened
- 1/2 tablespoon garlic powder
- 1/2 tablespoon Italian seasoning
- 1/2 loaf Italian bread, cut in half lengthwise

 **Don't forget to add liquid to create steam and cook food.**

**What if your base isn't done?**  
If your base needs more time, switch to SEAR/SAUTÉ and continue to cook with the lid open until liquid is absorbed.

**Have leftovers?** Place in an air-tight container and store in the refrigerator for up to 5 days.

## DIRECTIONS

- 1 Place all Bottom Level ingredients in the pan and stir to combine. Slide the pan into the bottom level.
- 2 In a medium bowl, evenly coat the Italian sausages in oil. Then place on one side of the Bake Tray.
- 3 In a small bowl, add the butter, garlic powder, Italian seasoning, salt, and pepper and mix to evenly combine. Spread the butter mixture over inside of the Italian bread, cover each piece of bread with aluminum foil, place butter side down on Bake Tray. Slide the tray into the top level.
- 4 Close door and flip the SmartSwitch to RAPID COOKER. Select MEALS, set temperature to 375°F and set time to 15 minutes. Press START/STOP to begin cooking (the unit will steam for 9 minutes).
- 5 When cooking is complete, remove tray and pan from unit. Stir the pasta and let sit for 5 to 10 minutes or until the sauce is absorbed.
- 6 When the pasta is ready, serve with Italian sausages and garlic bread.



# MINI MEATLOAVES WITH SCALLOPED POTATOES

INTERMEDIATE RECIPE ●●○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 35 MINUTES | **MAKES:** 4-6 SERVINGS | **ACCESSORIES:** POSSIBLE PAN, BAKE TRAY

## INGREDIENTS

### BOTTOM LEVEL (Possible Pan)

Nonstick cooking spray

1 pound ground beef

1 pound ground pork

1 yellow or white onion,  
peeled, finely diced

2 large eggs, lightly beaten

1 cup panko bread crumbs

1/2 cup whole milk

2 teaspoons Worcestershire sauce

Kosher salt, as desired

Ground black pepper, as desired

1/2 cup ketchup, divided

### TOP LEVEL (Bake Tray)

Nonstick cooking spray

4 Yukon Gold potatoes,  
ends trimmed, sliced 1/4-inch thick

1/2 cup heavy cream

Kosher salt, as desired

Ground black pepper, as desired

4 tablespoons unsalted butter,  
cut into small cubes

2 tablespoons Whole Milk

## DIRECTIONS

- 1 Evenly spray the Possible Pan and Bake Tray with cooking spray.
- 2 Place all Bottom Level ingredients except ketchup in a large bowl and mix until evenly combined. Divide the mixture into 6 portions and shape into short rectangular loaves on the Bake Tray.
- 3 In a large bowl, add potatoes, whole milk, heavy cream, salt, and pepper and mix until the potatoes are evenly covered. Then transfer the potatoes to the Possible Pan and cover with any remaining cream sauce. Place cubes of butter evenly over potatoes. Slide the tray into the Bottom level.
- 4 Close door and flip the SmartSwitch to RAPID COOKER. Select MEALS, set temperature to 350F, and time to 20 minutes. Press START/STOP to begin cooking. (the unit will steam for approximately 5 minutes)
- 5 When 10 minutes remain, brush the meatloaves with the remaining 1/4 cup ketchup. Close door and continue cooking.
- 6 Cooking is complete when the internal temperature of the meatloaf reads 160°F on an instant-read thermometer. Remove tray, serve with potatoes.



# CRISPY PARMESAN BRUSSELS SPROUTS

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **PREHEAT:** 5 MINUTES | **COOK:** 15 MINUTES  
**MAKES:** 8 SERVINGS | **ACCESSORIES:** CRISPER TRAY, POSSIBLE PAN

## INGREDIENTS

- 1 cup grated Parmesan cheese, divided
- 1 1/2 pounds Brussels sprouts, cut in half
- 2 tablespoons olive oil
- 2 teaspoons garlic powder
- 1 tablespoon balsamic vinegar
- Kosher salt, as desired
- Ground black pepper, as desired

## DIRECTIONS

- 1 Place Crisper Tray in the Possible Pan and set aside.
- 2 Close door and flip the SmartSwitch to AIR FRY/STOVETOP.
- 3 Select AIR FRY, set temperature to 390°F and set time to 20 minutes. Press START/STOP to begin preheating (unit will preheat for 5 minutes).
- 4 While the unit is preheating, place 1/2 cup Parmesan and all remaining ingredients in a large bowl and toss until evenly combined. Transfer ingredients to the pan.
- 5 When 15 minutes remain on the timer, open door and slide the pan into the bottom level. Close the door to begin cooking.
- 6 When 8 minutes remain, open door and toss Brussels sprouts for 30 seconds. Close door to continue cooking.
- 7 When 8 minutes remain, open door and toss Brussels sprouts for 30 seconds. Close door to continue cooking.







# GARLIC & HERB FOCACCIA

INTERMEDIATE RECIPE ●●○

**PREP:** 10 MINUTES | **PROOF:** 40 MINUTES | **TOTAL COOK TIME:** 19 MINUTES | **STEAM:** 3-4 MINUTES  
**COOK:** 15 MINUTES | **MAKES:** 8 SERVINGS | **ACCESSORIES:** NINJA MULTI-PURPOSE PAN (OR 8-INCH ROUND BAKING PAN), POSSIBLE PAN, CRISPER TRAY

## INGREDIENTS

- 1 cup water, for steaming
- Nonstick cooking spray
- 1 pound store-bought pizza dough, room temperature
- 1/4 cup extra virgin olive oil
- 1 tablespoon garlic powder
- 2 tablespoons parsley, chopped
- 1 tablespoon dried thyme
- 1 teaspoon kosher salt

## DIRECTIONS

- 1 Pour 1 cup water into the Possible Pan for steaming. Place the Crisper Tray on top then spray the Ninja Multi-Purpose Pan (or 8-inch round baking pan) with cooking spray. Set aside.
- 2 Round the pizza dough into a ball and add to the 8-inch round pan. Place the pan on top of the Crisper Tray. Slide the Possible Pan assembly into the bottom level.
- 3 Close door and flip the SmartSwitch to RAPID COOKER. Select PROOF, set temperature to 95°F and set time to 40 minutes. Press START/STOP to begin proofing.
- 4 While dough is proofing, add olive oil, garlic powder, parsley, thyme, and salt to a small bowl and mix together. Set aside.
- 5 When proofing is complete, open the door and take out the Possible Pan. Use your fingers to dimple the dough all over. Place the 8-inch round baking pan back onto the Crisper Tray, and return the Speedi Pan into the bottom level.
- 6 Close door of the unit and select STEAM & CRISP, set the temperature to 350°F and set time to 20 minutes. Press START/STOP to begin cooking (the unit will steam for 3-4 minutes).
- 7 With 5 minutes left, take out the bread and brush the olive oil mixture on top. Put the bread back into the bottom level.
- 8 When cooking is complete, remove tray and pan nad serve bread warm. Focaccia will keep fresh for up to 2 days in an airtight container at room temperature or frozen for 2 months.

# CLASSIC MAC & CHEESE BAKE

BEGINNER RECIPE ●○○

**PREP:** 5 MINUTES | **TOTAL COOK TIME:** 18 MINUTES | **MAKES:** 10–12 SERVINGS | **ACCESSORIES:** POSSIBLE PAN

## INGREDIENTS

- 1 box macaroni elbows, 16 ounces
- 4 cups whole milk
- 1 cup heavy cream
- 2 1/2 cups shredded sharp cheddar cheese
- 4 ounces (1/2 cup) cream cheese, softened
- 8 tablespoons butter, divided, 4 tablespoons melted
- Kosher salt, as desired
- Ground black pepper, as desired
- 1 cup panko bread crumbs
- 1 tablespoon dried parsley

## DIRECTIONS

- 1 Add uncooked macaroni, milk, heavy cream, shredded cheddar, cream cheese, butter, salt, and pepper to Possible Pan. Mix well, then slide the pan into the bottom level.
- 2 Close door and flip the SmartSwitch to STOVETOP/AIRFRY. Select ROAST/BAKE, set temperature to 375°F and set time to 18 minutes. Press START/STOP to begin baking.
- 3 While the mac & cheese is baking, make the bread crumb topping. In a small bowl, mix the remaining 4 tablespoons of butter (melted), panko bread crumbs, and the dried parsley together.
- 4 When there is 5 minutes left on the mac & cheese, pull the Possible Pan out astir the mac and cheese to combine, and sprinkle panko mixture evenly on top.
- 5 Slide the Possible Pan back into bottom level and continue cooking for the last 5 minutes.
- 6 When cooking is complete, pull the Possible Pan out and let the mac & cheese cool for at least 5 minutes before serving.

# PORK VEGGIE EGG ROLLS

INTERMEDIATE RECIPE ●●○


**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 21 MINUTES | **STEAM:** 2 MINUTES | **COOK:** 19 MINUTES  
**MAKES:** 8 EGG ROLLS | **ACCESSORIES:** POSSIBLE PAN, CRISPER TRAY

## INGREDIENTS

- |                                   |                            |   |
|-----------------------------------|----------------------------|---|
| 4 tablespoons canola oil, divided | 2 teaspoons sesame oil     | 1 tablespoon all-purpose flour, plus more for egg roll wrappers |
| 1 pound ground pork               | 1/2 teaspoon ground ginger | 8 egg roll wrappers, from the refrigerator                      |
| 3 garlic cloves, minced           | 2 teaspoons onion powder   | 3/4 cup water, for steaming                                     |
| 3 cups coleslaw mix               | 1/2 tablespoons soy sauce  | Soy sauce, optional, for dipping                                |

## DIRECTIONS

- 1 Slide Possible Pan into the bottom level and flip the SmartSwitch to AIR FRY/STOVETOP.
- 2 Select SEAR/SAUTE, set temperature to HI and preheat the empty Speedi Pan for 2 minutes, keeping the door open.
- 3 After 2 minutes, pull pan out using an oven mitt. Add 1 tablespoon canola oil and pork to the Possible pan. Break the pork up with a wooden spoon. Slide the pan back into the bottom level. Cook for 5 minutes, stirring occasionally, keeping the door of the unit open.
- 4 After the 5 minutes are up, pull the pan out using oven mitts and place on a heatproof surface. Add the garlic, coleslaw mix, sesame oil, ground ginger, onion powder, soy sauce, and flour to the Possible Pan. Stir well to combine.
- 5 Slide the pan back into the bottom level and cook for 5 more minutes on SEAR/SAUTE, with the door open, stirring occasionally.
- 6 When filling is done cooking, pull Speedi Pan out and place on a heatproof surface. Press START/STOP to stop cooking.
- 7 Lightly flour a clean work surface. Place an egg roll wrapper with the corner facing you on the counter. Place 3 tablespoons of the pork filling in the center of the wrapper. Fold the bottom and side corners over filling. Using your finger or a pastry brush, moisten the exposed egg roll wrapper with water. Roll up egg roll tightly, seal edges, and set aside. Repeat with remaining 7 wrappers.
- 8 Fully clean out Possible Pan. Pour 3/4 cups water for steaming into the clean pan. Place the Crisper Tray on top, then place the egg rolls on the tray. Slide the pan into the top level.
- 9 Close door and flip SmartSwitch to RAPID COOKER. Select Steam & Crisp, set temperature to 375°F and set time to 14 minutes.
- 10 After 10 minutes have passed, carefully pull Speedi Pan out of unit and flip each egg roll. Add Speedi Pan back to top level of unit and continue cooking.
- 11 When cooking has completed, carefully remove pan and let cool. Serve with soy sauce or your favorite dipping sauce.

 Don't forget to add liquid to create steam and cook food.



# TWICE-BAKED LOADED POTATOES

INTERMEDIATE RECIPE ●●○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 50 MINUTES | **STEAM:** 10 MINUTES  
**COOK:** 40 MINUTES | **MAKES:** 5 SERVINGS | **ACCESSORIES:** POSSIBLE PAN, CRISPER TRAY

## INGREDIENTS


1 1/2 cup water, for steaming  
5 medium/large russet potatoes,  
poked with fork a few times  
1 cup shredded cheddar, divided  
1/2 cup whole milk  
1/4 cup sour cream  
Kosher salt, as desired  
Ground black pepper, as desired

## TOPPINGS (optional)

Shredded cheddar cheese  
Pre-cooked diced bacon  
Chives  
Sour cream

## DIRECTIONS

- 1 Pour 1 1/2 cups water in the Possible Pan for steaming. Place the Crisper Tray on top, then place the potatoes on the tray. Slide the pan into the bottom level.
- 2 Close door and flip the SmartSwitch to RAPID COOKER. Select STEAM & CRISP, set temperature to 400°F and set time to 30 minutes. Press START/STOP to begin cooking (unit will steam for 10 minutes).
- 3 When cooking is complete, remove pan from unit and transfer potatoes to a plate and let cool for about 5 minutes. Once cooled, make a 2”-3” cut on the top of each potato, then transfer the insides to a medium bowl. Be sure to keep the skin intact.
- 4 To the medium bowl, add 1/2 cup cheddar cheese, milk, sour cream, salt, and pepper and mix until evenly combined.
- 5 Transfer the filling back to potato skins, then return to the tray on top of the pan. Slide the pan into the top level.
- 6 Close door and flip the SmartSwitch to AIR FRY/STOVETOP. Select BROIL and set time to 10 minutes. Press START/STOP to begin cooking.
- 7 When cooking is complete, remove tray and pan from unit. Transfer potatoes to a plate and top with cheese, bacon, sour cream, and chives as desired.

 Don't forget to add liquid to create steam and cook food.







# APPLE TART

INTERMEDIATE RECIPE ●●○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 37 MINUTES | **STEAM:** 20 MINUTES | **COOK:** 17 MINUTES  
**MAKES:** 8-10 SERVINGS | **ACCESSORIES:** POSSIBLE PAN, BAKE TRAY

## INGREDIENTS

1/2 cup water, for steaming  
1 sheet frozen puff pastry, thawed  
3 green apples, 1/4-inch slices  
1/4 teaspoon cinnamon  
1/2 teaspoon vanilla extract  
1/4 cup granulated sugar  
4 tablespoons cold butter, cut into 1/2-inch cubes  
Whipped cream, optional, for serving  
Vanilla ice cream, optional, for serving

## DIRECTIONS

- 1 Pour 1/2 cup water in the Possible Pan for steaming and slide into bottom level.
- 2 Gently stretch the puff pastry to fit the bottom of the bake tray, making sure to press it against the edges. With a fork, poke the entire surface of the puff pastry.
- 3 In a medium bowl, add apple, cinnamon, and vanilla extract and toss well to combine.
- 4 Place the apple slices in neat rows on top of the puff pastry. Place each slice slightly overlapping the next. Sprinkle sugar on top of apples and evenly dot butter across apples.
- 5 Slide the bake tray with the prepared tart into the top level.
- 6 Close the door and flip the SmartSwitch to RAPID COOKER Select STEAM & BAKE, set temperature to 325°F and set time to 17 minutes. Press START/STOP to begin cooking (the unit will steam for 20 minutes).
- 7 When cooking is complete, remove the bake tray for 10 minutes before slicing and serving. Serve with whipped cream or vanilla ice cream.

 Don't forget to add liquid to create steam and cook food.



# CHOCOLATE CHEESECAKE

INTERMEDIATE RECIPE ●●○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 30 MINUTES | **STEAM:** 20 MINUTES | **COOK:** 10 MINUTES  
**MAKES:** 8 SERVINGS | **ACCESSORIES:** POSSIBLE PAN, CRISPER TRAY

## INGREDIENTS

$\frac{3}{4}$  cup water, for steaming

1 prepared chocolate cookie pie crust,  
in tinfoil pie dish

1 bag semi-sweet chocolate chips

$\frac{1}{2}$  cup heavy cream

1  $\frac{1}{2}$  blocks of cream cheese,  
12 ounces, room temperature

$\frac{1}{2}$  cup granulated sugar

1 teaspoon instant espresso powder

1 teaspoon vanilla extract

2 large eggs

Whipped cream, optional

## DIRECTIONS

- 1 Pour  $\frac{3}{4}$  cup water in the Possible Pan for steaming. Place the Crisper Tray on top, then place the prepared chocolate pie crust, in its tinfoil dish, on the tray. Set aside.
- 2 In a medium microwavable-safe bowl, add chocolate and cream. Microwave on high for 1 minute. When chocolate is melted, mix and set aside.
- 3 In a large bowl, whisk the softened cream cheese for 2 minutes. When the cream cheese is fluffy, whisk in the sugar and vanilla extract.
- 4 Whisk in eggs one at a time, and then fold in the chocolate cream mixture.
- 5 When mixture is combined, pour it into the prepared pie crust. Fill it until right below the rim of the prepared pie crust. Slide the Possible Pan into the bottom level.
- 6 Close door and flip the SmartSwitch to RAPID COOKER. Select STEAM & BAKE, set temperature to 350°F and set time to 10 minutes. Press START/STOP to begin cooking (unit will steam for 20 minutes).
- 7 When cooking is complete, remove pan from unit. Let cheesecake cool in Possible Pan for 20 minutes.
- 8 Remove the cheesecake from the Possible Pan and chill in the refrigerator for 8 hours or overnight. Enjoy with whipped cream.

 Don't forget to add liquid to create steam and cook food.



# Steam & Crisp Chart

Possible Pan + Crisper tray, bottom level

**NOTE:** Steam will take approximately 4-8 minutes to build.

Steaming & Crisping is a great way to get food that has a crispy exterior but is juicy inside. Before placing the food and accessory into the unit, ensure that you’ve added water to the bottom of the POSSIBLE PAN. This is important to ensure that steam will be produced and get you those delicious results you desire.

INGREDIENT	AMOUNT	PREPARATION
VEGETABLES		
Acorn squash	1	Cut in half, placed face down
Beets	2 ½ lbs	Cut in 1-in pieces
Broccoli	1 ½ head	large florets
Brussels sprouts	2 lbs	Cut in half, ends trimmed
Carrots	1 ½ lb	Cut in 1-in pieces
Cauliflower	1 head	Whole, stems removed
Parsnip	2 ½ lbs	Cut in 1-in pieces
Potatoes, russet	2 lbs	Cut into 8 wedges
	2 lbs	Hand-cut fries, soaked 30 mins in cold water then patted dry
	6	Whole (medium), poked several times with a fork
	4	Whole (large), poked several times with a fork
	2 ½ lbs	Cut in 1-in pieces
	1 small squash	Cut in half, deseeded, punctured with fork about 10 times
	2 ½ lbs	Cut in 1-in pieces

OIL <i>optional</i>	WATER	TEMP	COOK TIME	FLIP/SHAKE <i>optional</i>
1 Tbsp	½ cup	390°F	15 mins	10 mins
1 Tbsp	½ cup	400°F	30-35 mins	10 mins
½ Tbsp	½ cup	400°F	10-15 mins	
2 Tbsp	½ cup	450°F	15-20 mins	15 mins
1 ½ Tbsp	¾ cup	400°F	20-25 mins	10 mins
1 Tbsp	½ cup	425°F	20-25 mins	
1 Tbsp	½ cup	400°F	30-35 mins	20 mins
1 Tbsp	½ cup	450°F	25-30 mins	20 mins
1 Tbsp	½ cup	450°F	30-35 mins	25 mins
	1 ¼ cup	400°F	30 mins (unit does not go over 30 mins when temperature is 400°F or more.)	
	1 cup	400°F	40-48 mins	
1 Tbsp	½ cup	450°F	30-35 mins	20 mins
1 Tbsp	2 cups	375°F	25-30 mins	
1 Tbsp	½ cup	450°F	20-25 mins	10 mins

  
Don't forget to add liquid to create steam and cook your food.

# Steam & Crisp Chart, Possible Pan + Crisper tray, bottom level continued

Steaming & Crisping is a great way to get food that has a crispy exterior but is juicy inside. Before placing the food and accessory into the unit, ensure that you’ve added water to the bottom of the POSSIBLE PAN. This is important to ensure that steam will be produced and get you those delicious results you desire.

**NOTE:** Steam will take approximately 4-8 minutes to build.

INGREDIENT	AMOUNT	PREPARATION
POULTRY		
Breasts, bone in, skin on	4 breasts, ¾-1 ½ lbs each	Brush with oil
Breasts, boneless	6 breasts, 6-8 oz each	Brush with oil
Breasts, hand breaded	4 breasts, 6 oz each	
Chicken drumsticks	2 lbs	Brush with oil
Thighs, bone in	6 thighs, 6-10 oz each	Brush with oil
Thighs, boneless	6 thighs, 6-8 oz each	Brush with oil
Chicken, whole	4½-5 lbs	Brush with oil
Chicken wings	2 lbs	
Turkey breast	1 (3-5 lbs)	None
Turkey drumstricks	2 lbs	None
PORK		
Chops, boneless	6 chops, 6-8 oz each	
Chops bone in, thick cut	2 chops, 10-12 oz each	
Loin	1 (2 lbs)	None
Spiral ham, bone in	1 (3 lbs)	None
Tenderloins	3 (1 lb each)	Brush with oil
FISH		
Cod	4 fillets, 6 oz each	
Salmon	6 fillets, 6-7 oz each	
Scallops	1 ½ lb (approx. 21 pieces)	
BEEF		
Roast beef	2-3 lbs	None
Tenderloin	2-3 lbs	None

OIL <i>optional</i>	WATER	TEMP	COOK TIME	FLIP/SHAKE <i>optional</i>
2 Tbsp	½ cup	375°F	20-25 mins	
2 Tbsp	½ cup	390°F	15-20 mins	
	½ cup	385°F	18-20 mins	
2 Tbsp	½ cup	425°F	20-25 mins	15 mins
2 Tbsp	½ cup	400°F	20-25 mins	
2 Tbsp	½ cup	375°F	15-18 mins	
Brushed with oil	1 cup	400°F	40-50 mins	
	½ cup	450°F	20-25 mins	
Brushed with oil	1 cup	365°F	45-55 mins	
Brushed with oil	1 cup	400°F	32-38 mins	
2 Tbsp	½ cup	375°F	15-20 mins	
2 Tbsp	½ cup	375°F	25-30 mins	
2 Tbsp	1 cup	365°F	35-40 mins	
2 Tbsp	1 cup	325°F	45-50 mins	
2 Tbsp	1 cup	375°F	25-30 mins	
1 Tbsp	½ cup	450°F	9-12 mins	
1 Tbsp	¼ cup	450°F	7-10 mins	
1 Tbsp	¼ cup	400°F	4-6 mins	
2 Tbsp	1 cup	350°F	45 minutes for medium rare	
2 Tbsp	1 cup	365°F	25-30 minutes for medium rare	

  
Don't forget to add liquid to create steam and cook your food.



# Steam & Crisp Chart, Possible Pan + Crisper tray, bottom level continued

Steaming & Crisping is a great way to get food that has a crispy exterior but is juicy inside. Before placing the food and accessory into the unit, ensure that you’ve added water to the bottom of the POSSIBLE PAN. This is important to ensure that steam will be produced and get you those delicious results you desire.

**NOTE:** Steam will take approximately 4–8 minutes to build.

INGREDIENT	AMOUNT	PREPARATION
FROZEN CHICKEN		
Breasts, boneless, skinless	4 breasts, 4–6 oz each	As desired
Breasts, pre-breaded	4 breasts, 8–10 oz each	Brush with oil
Thighs, boneless, skinless	6 thighs, 4–8 oz each	As desired
Thighs, bone in, skin on	4 thighs, 8–10 oz each	As desired
Wings	2 ½ lbs	As desired
FROZEN BEEF		
NY Strip Steak	2 steaks, 10–14 oz each	2 Tbsp canola oil, salt, pepper
FROZEN FISH		
Cod	4 fillets, 6 oz each	
Lobster tails	4	
Salmon	5–6 fillets, 6 oz each	
Shrimp	1 lb	
FROZEN PORK		
Chops, boneless	4, 6–8 oz each	
Chops, bone in, thick cut	2, 10–12 oz each	
Italian sausages	8 uncooked	None
Loin	1 (2 lbs)	None
Tenderloins	2 (1 lb each)	None
FROZEN PREPARED FOODS		
Dumplings/pot stickers	16-oz bag	
Eggrolls	10-oz pkg	
Ravioli	25-oz bag	

OIL <i>optional</i>	WATER	TEMP	COOK TIME	FLIP/SHAKE <i>optional</i>
2 Tbsp	½ cup	390°F	18–23 mins	
2 Tbsp	½ cup	375°F	10–15 mins	8 mins
2 Tbsp	½ cup	375°F	15–20 mins	
2 Tbsp	½ cup	400°F	20–25 mins	
2 Tbsp	½ cup	450°F	25–30 mins	15 mins
	¾ cup	400°F	22–28 mins	15 mins
2 Tbsp	½ cup	450°F	10–15 mins	
2 Tbsp	½ cup	450°F	5–7 mins	
2 Tbsp	½ cup	450°F	10–13 mins	
1 Tbsp	½ cup	450°F	2–4 mins	
2 Tbsp	½ cup	375°F	15–20 mins	
2 Tbsp	¾ cup	365°F	23–28 mins	
None	½ cup	375°F	10–12 mins	
2 Tbsp	None	360°F	37–40 mins	
2 Tbsp	1 ½ cups	365°F	30–35 mins	
2 Tbsp	½ cup	400°F	12–16 mins	8 mins
	½ cup	375°F	15–20 mins	
2 Tbsp	½ cup	385°F	12–16 mins	

  
Don't forget to add liquid to create steam and cook your food.

# Sous Vide 101

- French for “under vacuum,” sous vide slow-cooks food sealed in a plastic bag in an accurately regulated low-temperature water bath.
- Use 8 cups of room-temperature water when filling the Possible Pan.
- Use single-use resealable plastic bags only.
- Use the water displacement method when submerging the bags: Working with one bag at a time, leave a corner of the bag unzipped—as you slowly lower the bag into the water, the pressure of the water will force the air out of the bag. When just the bag’s seal is above the water line, finish closing the bag, making sure no water gets inside. Keep the bag’s seal just above the water line.
- For cook times of 4+ hours, double-bag each portion of food or wrap food in plastic wrap before placing in the bags. This will help protect food during the long period of submersion.
- After sous vide cooking is complete, use the liquid in the bags as the base for a sauce to accompany your proteins. Pour the liquid into a saucepan, season as desired, bring to a boil, then simmer until desired thickness is achieved.
- If the food you have cooked is not going to be consumed immediately, plunge the bags into ice water to reduce temperature quickly, then keep food refrigerated.
- When reheating food that has been cooked using the Sous Vide function, use the Sous Vide function again. After preheating the water, add food in the resealable bags and cook approximately 15 to 20 minutes using the desired cook temperature.
- Sous vide is almost always the first step in the cooking process. Foods should be finished by using a dry heat method such as broiling, sautéing, roasting, or air frying.

For detailed instructions on using the Sous Vide function, refer to your Owner’s Guide.

# Sous Vide Chart

Crisper Tray not used

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


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

INGREDIENT	AMOUNT	TEMP	COOK TIME
BEEF			
Brisket	3 lbs, 3-4 inches thick	145°F	24-48 hrs
Filet mignon	4 steaks, 8 oz each, 1-2 inches thick	125°F Rare	1-5 hrs
		130°F Medium Rare	1-5 hrs
Flank	3 steaks, 12 oz each, 1-2 inches thick	135°F Medium	1-5 hrs
		145°F Medium Well	1-5 hrs
Flat iron	2 steaks, 10 oz each, 1-2 inches thick	155°F Well Done	1-5 hrs
Porterhouse	2 steaks, 14 oz each, 1-2 inches thick	125°F Rare	2-5 hrs
		130°F Medium Rare	2-5 hrs
		135°F Medium	2-5 hrs
Ribeye, boneless	2 or 3 steaks, 14 oz each, 1-2 inches thick	145°F Medium Well	2-5 hrs
		155°F Well Done	2-5 hrs
PORK			
Chops, boneless	5 chops, 6-8 oz each, 2½ inches thick	145°F	1-4 hrs
Chops, bone in	2 chops, 10-12 oz each, 2½ inches thick	145°F	1-4 hrs
Sausages	6 sausages, 2-3 oz each	165°F	2-5 hrs
Shoulder, boneless	3 lbs, 3-4 inches thick	165°F	12-24 hrs
Tenderloin	1 tenderloin, 1-½ lbs, 2½ inches thick	145°F	1-4 hrs

Don't forget to add liquid to create steam and cook food.

Sous Vide Chart, continued

INGREDIENT	AMOUNT	TEMP	COOK TIME
CHICKEN			
Breast	6 breasts, 6-8 oz each, 1-2 inches thick	165°F	1-3 hrs
Half Chicken	2 1/2-3 lbs	165°F	2-3 hrs
Leg quarters	2 quarters, 12-14 oz each, 1-2 inches thick	165°F	1 1/2-4 hrs
Thighs, bone in	4 thighs, 4-6 oz each, 1-2 inches thick	165°F	1 1/2-4 hrs
Thighs, boneless	6 thighs, 4-6 oz each, 1-2 inches thick	165°F	1-3 hrs
Wings & drumettes	2 lbs	165°F	1-3 hrs
SEAFOOD			
Salmon	4 portions, 6-10 oz each, 1-2 inches thick	130°F	1 hr-1 1/2 hrs
Shrimp	2 lbs	130°F	30 mins-2 hrs
Whitefish (Cod, Haddock, Whiting, Pollock)	2 portions, 6-10 oz each, 1-2 inches thick	130°F	1 hr-1 1/2 hrs
VEGETABLES			
Asparagus	1-2 lbs	180°F	30 mins
Broccoli	1-1 1/2 lbs	180°F	30 mins
Brussels Sprouts	1-2 lbs	180°F	45 mins
Carrots	1-1 1/2 lbs	180°F	45 mins
Cauliflower	1-1 1/2 lbs	180°F	30 mins
Green Beans	1-1 1/2 lbs	180°F	30 mins
Squash	1-1 1/2 lbs	185°F	1 hr
Sweet Potatoes	1-1 1/2 lbs	185°F	1 hr
Potatoes	1-2 lbs	190°F	1 hr



Don't forget to add liquid to create steam and cook your food.



# Air Fry Chart

Possible Pan + Crisper tray, bottom level

**TIP** When using Air Fry, add 5 minutes to the suggested cook time for the unit to preheat before you add ingredients.

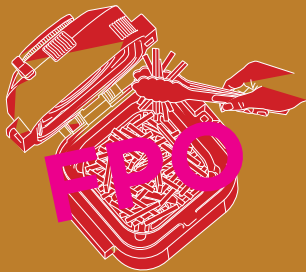
INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	COOK TIME
VEGETABLES					
Asparagus	1 bunch	Cut in half, trim stems	2 tsp	390°F	8-10 mins
Beets	6 small or 4 large (about 2 lbs)	Whole	None	390°F	45-60 mins
Bell peppers (for roasting)	4 peppers	Whole	None	400°F	25-30 mins
Broccoli	1 1/2 head	Cut in 1-2-inch florets	1 Tbsp	390°F	10-13 mins
Brussels sprouts	1 lb	Cut in half, trim stems	1 Tbsp	390°F	15-18 mins
Butternut squash	1-1 1/2 lbs	Cut in 1-2-inch pieces	1 Tbsp	390°F	20-25 mins
Carrots	1 1/2 lb	Peeled, cut in 1/2-inch pieces	1 Tbsp	390°F	14-16 mins
Cauliflower	1 head	Cut in 1-2-inch florets	2 Tbsp	390°F	15-20 mins
Corn on the cob	6 ears, whole	Whole, remove husks	1 Tbsp	390°F	12-15 mins
Green beans	1 bag (12 oz)	Trimmed	1 Tbsp	390°F	7-10 mins
Kale (for chips)	4-6 cups, packed	Tear in pieces, remove stems	None	300°F	9-11 mins
Mushrooms	8 oz	Rinse, cut in quarters	1 Tbsp	390°F	7-8 mins
Potatoes, russet	2 lbs	Cut in 1-inch wedges	1 Tbsp	390°F	20-25 mins
	1 lb	Hand-cut fries, thin	1/2-3 Tbsp canola	390°F	20-25 mins
	1 lb	Hand-cut fries, soak 30 mins in cold water then pat dry	1/2-3 Tbsp canola	390°F	24-27 mins
	4 whole (6-8 oz)	Pierce with fork 3 times	None	390°F	35-40 mins
Potatoes, sweet	2 lbs	Cut in 1-inch chunks	1 Tbsp	390°F	15-20 mins
	6 whole (6-8 oz)	Pierce with fork thoroughly	None	390°F	35-40 mins
Zucchini	1 1/2 lb	Cut in quarters lengthwise, then cut in 1-inch pieces	1 Tbsp	390°F	10-15 mins
POULTRY					
Chicken breasts	2 breasts (3/4-1 1/2 lbs each)	Bone in	Brush with oil	375°F	22-28 mins
	4-6 breasts (6-8 oz each)	Boneless	Brush with oil	375°F	22-25 mins
Chicken thighs	4 thighs (6-10 oz each)	Bone in	Brushwith oil	390°F	22-28 mins
	4 thighs (4-8 oz each)	Boneless	Brush with oil	390°F	18-22 mins
Chicken wings	2 1/2 lbs	Drumettes & flats	1 Tbsp	390°F	24-28 mins, flip halfway
Chicken, whole	1 chicken (4-6 lbs)	Trussed	Brush with oil	375°F	55-75 mins
Chicken drumsticks	2 lbs	None	1 Tbsp	390°F	20-22 mins

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

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

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

Shake/toss food or flip with silicone-tipped tongs



Remove food immediately after cook time is complete and your desired level of doneness is achieved. We recommend using an instant-read thermometer to monitor the internal temperature of proteins.

# Air Fry Chart

Possible Pan + Crisper tray, bottom level

**TIP** When using Air Fry, add 5 minutes to the suggested cook time for the unit to preheat before you add ingredients.

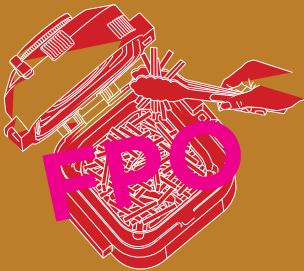
INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	COOK TIME
BEEF					
Burgers	4 quarter-pound patties, 80% lean	1-inch thick	None	375°F	10–12 mins
Steaks	2 steaks (8 oz each)	Whole	None	390°F	10–20 mins
PORK & LAMB					
Bacon	6 strips, 1 (16 oz) package	Lay strips evenly over the plate	None	330°F	12–15 mins (no preheat)
Pork chops	2 thick-cut, bone-in chops (10–12 oz each)	None	Brush with oil	375°F	15–17 mins
	4 boneless chops (6–8 oz each)	None	Brush with oil	375°F	15–18 mins
Pork tenderloins	2 tenderloins (1–1 1/2 lbs each)	Whole	Brush with oil	375°F	25–35 mins
Sausages	8 sausages	Whole	None	390°F	8–10 mins
FISH & SEAFOOD					
Crab cakes	6–8 cakes (6–8 oz each)	None	Brush with oil	350°F	10–13 mins
Lobster tails	4 tails (3–4 oz each)	Whole	None	375°F	7–10 mins
Salmon fillets	2 fillets (4 oz each)	None	Brush with oil	390°F	10–13 mins
Shrimp	1 lb	Raw, whole, peel, keep tails on	1 Tbsp	390°F	7–9 mins
FROZEN FOODS					
Chicken nuggets	2 boxes (24 oz)	None	None	390°F	11–13 mins
Fish fillets	1 box (6 fillets)	None	None	390°F	13–15 mins
Fish sticks	14 oz	None	None	390°F	9–11 mins
French fries	1 lb	None	None	360°F	20–24 mins
	2 lbs	None	None	360°F	26–30 mins
Mozzarella sticks	16–20 sticks (16–20 oz)	None	None	375°F	6–8 mins
Pot stickers	1 bag (10 count)	None	Toss with 1 tsp canola oil	390°F	11–14 mins
Pizza Rolls	1 bag (20 oz, 40 count)	None	None	390°F	12–15 mins
Popcorn shrimp	1 box (16 oz)	None	None	390°F	8–10 mins
Tater Tots	1 lb	None	None	360°F	19–22 mins

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

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

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

Shake/toss food or flip with silicone-tipped tongs



Remove food immediately after cook time is complete and your desired level of doneness is achieved. We recommend using an instant-read thermometer to monitor the internal temperature of proteins.

NINJA  
POSSIBLE  
MEALMAKER

SFP700Series\_IG\_QSG\_EB0\_Mv12

NINJA AND SMARTSWITCH are trademarks of SharkNinja Operating LLC.

© 2023 SharkNinja Operating LLC