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

NINJA® Foodi®

POWER MIXER™ SYSTEM

10 delicious recipes

Your guide to mixing and blending like a Foodi.

Welcome to the Ninja® Foodi® Power Mixer™ System recipe book. Here you're just a few pages away from recipes, tips, tricks, and helpful hints to give you everything you need to create cakes, batters, doughs, soups, salsa, and more. Now let's get started.

For more exciting delicious recipes,
visit **ninjatestkitchen.com**

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Meet the PowerBase™

Power in the palm of your hand.

Thanks to its power-dense motor, the PowerBase can transform into a different appliance whenever a new accessory is attached. Hand mixing and immersion blending are just the beginning.

Additional accessories

Expand your Power Mixer™ System with these additional accessories.

DOUGH HOOKS

Dough hooks that glide through the thickest doughs, such as pizza dough, dinner rolls, and pretzels.

CHOPPER ATTACHMENT

Attach power base to chop, mince, and puree ingredients. Storage lid included.

3-CUP BLENDING VESSEL WITH LID

4-CUP BLENDING PITCHER WITH LID

Pitchers perfectly designed for the immersion blending attachment to blend your favorite recipes.

Scan the code or visit qr.ninjakitchen.com/powermixersystem to purchase accessories.

Hand Mixer Basics

Get to know your hand mixer

Beaters: Speeds 1–4

With the beaters installed, use speed 1 for mixing dry ingredients with liquids. Ramp up to speeds 3–4 to make cookie doughs, batters, quick breads, frostings, or to mash potatoes. Use speed 4 when creaming butter and sugar. We do not recommend using the beaters with yeasted doughs, such as pizza or pretzel doughs, or pie crusts.

Whisk: Speed 5

With the whisk installed, we recommend using speed 5, but make sure to slowly ramp up to this setting. The whisk at speed 5 is good for whipping cream, mousse, egg whites, and more. Starting on speed 1 and gradually increasing to speed 5 will prevent splattering and achieve the best consistency. Not recommended for thicker batters and mix-ins; beaters are recommended.

Follow the recipe mixing times carefully. Also, watch closely for visual cues that will help determine how long to mix or whip. For example, if the recipe says “mix until stiff peaks form,” frequently check the mixture to assess if stiff peaks are forming.

Always start on speed 1, then slowly ramp up the speed to prevent ingredients from splattering. When processing is complete, power off the unit.

Immersion Blender Basics

Get to know your immersion blender

NOTE: Holding the power button ensures that the blade runs only when you're in control.

Choosing your container

The container should be large enough for the **blender head to be fully submerged** in the ingredients. Once submerged, there should be ample room in the container to avoid overflowing and splashing. A cooking pot, large measuring container, or the included blending vessel is recommended.

Blending and pureeing

Submerge vents of the blender head in ingredients.

While blending, move the blender head through ingredients in an **up-and-down** motion, making sure to stop blending any time the vents are no longer submerged.

IMPORTANT:
Use caution when blending hot ingredients to avoid splatter. When blending in a cooking pot on a stovetop, remove the pan from the heating element or ensure the heating element is turned OFF prior to blending.

Blending Tips:

- Before blending larger ingredients, such as onions, tomatoes, potatoes, and squash, chop the food into 1-inch pieces. Cook vegetables prior to pureeing.
- Do not blend tough skins, peels, seeds, or pits. Before blending, peel foods such as onions, potatoes, squash, garlic, oranges, and lemons.
- Blend frozen fruit, ice, nuts, and hard vegetables like carrots, potatoes, and squash with liquid for best results.
- Let hot foods slightly cool before blending.
- For better control of results, start at low speed and ramp up to high speed by pressing and holding the TURBO button. Use pulses to keep from overprocessing.

DUTCH BABY WITH FRESH MIXED BERRIES

PREP: 25 MINUTES
BAKE: 15–20 MINUTES
MAKES: 6 SERVINGS
ACCESSORIES: HAND MIXER ATTACHMENT, WHISK

INGREDIENTS

½ cup all-purpose flour
½ cup whole milk
2 large eggs
2 tablespoons granulated sugar
1 teaspoon vanilla extract
½ teaspoon kosher salt
2 tablespoons unsalted butter

Topping

Confectioner's sugar
Fresh mixed berries

DIRECTIONS

1. Preheat oven to 425°F. Assemble the hand mixer attachment on the power base, then install the whisk.
2. In a medium bowl, add the flour, milk, eggs, sugar, vanilla extract, and salt. Press power to begin mixing on speed 1, then gradually increase to speed 3. Mix until batter is combined, about 1 minute. Batter will be thin. Set the mixture aside and allow the batter to rest for 20 minutes for gluten development.
3. While the batter is resting, place a 10-inch round baking pan or cast iron skillet in the oven to preheat.
4. After 20 minutes, remove the pan from the oven, add the butter, and swirl to evenly coat the bottom and sides.
5. Transfer the batter to the pan. Then place the pan in the oven and bake for 15 to 20 minutes, or until the Dutch baby is puffed up and golden brown.
6. When baking is complete, remove pan from oven and transfer the Dutch baby to a serving platter to serve hot. Dust with confectioner's sugar and top with fresh mixed berries.

LOADED BAKED POTATO SOUP

PREP: 20 MINUTES
COOK: 30 MINUTES
MAKES: 4–6 SERVINGS (APPROX. 2 CUPS PER SERVING)
ACCESSORIES: IMMERSION BLENDER ATTACHMENT

INGREDIENTS

4 large russet potatoes (2 pounds), peeled, cut into 1-inch cubes

6 slices bacon, cut into 1/2–inch pieces

1 large white onion, peeled, small diced

3 cloves garlic, peeled, minced

2 tablespoons unsalted butter

1/4 cup all-purpose flour

3 cups chicken broth

2 cups half-and-half

3/4 cup sour cream

2 cups shredded cheddar cheese, plus extra for garnish

Kosher salt, as desired

Ground black pepper, as desired

5 green onions, thinly sliced

IMPORTANT:
Take caution when blending hot ingredients to avoid splatter. Wait for ingredients to cool slightly before blending.

DIRECTIONS

1. In a medium pot, add the potatoes and cover completely with water. Boil for 15 minutes or until fork-tender. Drain and set aside.
2. Place a large pot over medium heat. Once hot, add the bacon and cook until crisp and golden brown, about 5 minutes. Transfer to a paper-towel-lined plate. Remove all but 2 tablespoons of bacon grease from the pot.
3. Add the onion, garlic, and butter to the pot with the bacon grease. Cook over medium heat until softened, about 5 minutes.
4. Once softened, add the flour to the pot and cook for 2 minutes, stirring occasionally. Add the chicken broth to the pot and stir until the flour is dissolved. Stir in the half-and-half and sour cream until combined.
5. Add the reserved potatoes and desired amount of salt and pepper. Remove pot from heat.
6. Assemble the immersion blender attachment on the power base. Submerge the blender head in the mixture.
7. Press and hold the power button to blend for about 2 minutes or until desired consistency is achieved. Use an up-and-down motion while blending. Make sure to tilt the blade away from your body and stop any time the vents of the blender head are no longer submerged.
8. When blending is complete, remove immersion blender from the pot and stir in the cheese. To serve, ladle the soup between bowls and top with reserved bacon, green onions, and cheese as desired.

HOMEMADE MAYO

PREP: 5 MINUTES
MAKES: 1 1/4 CUPS
ACCESSORIES: IMMERSION BLENDER ATTACHMENT

INGREDIENTS

1 large egg
1 teaspoon lemon juice
1 teaspoon Dijon mustard
1 teaspoon white wine vinegar
1 cup canola oil
Kosher salt, as desired
Ground black pepper, as desired

DIRECTIONS

1. In a vessel with tall sides, add all ingredients in the order listed.
2. Assemble the immersion blender attachment on the power base. Submerge the blender head into the mixture.
3. Press and hold the power button to blend for about 30 seconds or until the ingredients are emulsified. Use an up-and-down motion while blending. Make sure to tilt the blade away from your body and stop any time the vents of the blender head are no longer submerged. When the mixture is emulsified, move the blender up and down until the mayo is thick, about 1 minute.
4. Transfer mayo to an air-tight container and store in the refrigerator for up to 1 week.

TIP Add herbs, spices, sriracha, or even garlic for a twist on the classic mayo.

ROASTED SALSA VERDE

PREP: 10 MINUTES
COOK: 45 MINUTES
MAKES: 2 CUPS
ACCESSORIES: IMMERSION BLENDER ATTACHMENT

INGREDIENTS

10 tomatillos, peeled, cut in quarters

1 white onion, peeled, roughly chopped

2 jalapeño peppers, ends trimmed, halved, deseeded

3 cloves garlic, peeled

3 tablespoons canola oil

Kosher salt, as desired

Ground black pepper, as desired

1 cup cilantro

Juice of 1 lime

DIRECTIONS

1. Preheat the oven to 425°F. Line a baking sheet with aluminum foil and set aside.
2. In a large bowl, toss the tomatillos, onion, jalapeños, garlic, oil, salt, and pepper until the vegetables are evenly coated. Transfer the tomatillo mixture to the prepared baking sheet in a single layer, then place in the oven to roast for 45 minutes.
3. When cooking is complete, remove the vegetables from the oven and allow to cool to room temperature. Transfer the roasted vegetables to a medium pot, then add the remaining ingredients.
4. Assemble the immersion blender attachment on the power base. Submerge the blender head in the mixture.
5. Press and hold the power button to blend for about 2 minutes or until desired consistency is achieved. Use an up-and-down motion while blending. Make sure to tilt the blade away from your body and stop any time the vents of the blender head are no longer submerged.
6. Serve with tortilla chips or use as a sauce for tacos.

TIP Transfer salsa to an air-tight container and store in the refrigerator for 5 to 7 days.

ICED WHIPPED COFFEE

PREP: 10 MINUTES
MAKES: 2 SERVINGS (12 OUNCES EACH)
ACCESSORIES: HAND MIXER ATTACHMENT, WHISK

INGREDIENTS

3 tablespoons granulated sugar
3 tablespoons instant espresso
3 tablespoons water, as hot as the tap gets
Chocolate sauce, for garnish
Caramel sauce, for garnish
2 cups ice cubes, divided
3 cups milk of choice, divided

DIRECTIONS

1. In a medium bowl, add the sugar, instant espresso, and water.
2. Assemble the hand mixer attachment on the power base, then install the whisk.
3. Press power to begin mixing on speed 1, then gradually increase to speed 5. Mix until stiff peaks have formed and the mixture has lightened in color, about 2 minutes.
4. Prepare 2 glasses by drizzling the inside of each glass with chocolate and caramel sauce, as desired.
5. Fill each glass with 1 cup ice and 1 1/2 cups milk. Top with whipped coffee and serve.

FROZEN BLUEBERRY MOJITO

PREP: 5 MINUTES
MAKES: 1 SERVING (12 OUNCES)
ACCESSORIES: IMMERSION BLENDER ATTACHMENT

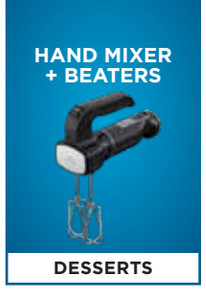
INGREDIENTS

¼ cup white rum
1 tablespoon agave
2 tablespoons fresh lime juice
1 cup ice cubes
6 mint leaves
1 cup blueberries
Lime wedge, for garnish

DIRECTIONS

1. Assemble the immersion blender attachment on the power base.
2. Place all ingredients into a vessel with tall sides in the order listed. Submerge the blender head in the mixture.
3. Press and hold the power button to blend for about 1 minute or until desired consistency is achieved. Use an up-and-down motion while blending. Make sure to tilt the blade away from your body and stop any time the vents of the blender head are no longer submerged.
4. Pour into cocktail glass, garnish with a lime wedge, and serve.

OATMEAL RAISIN COOKIES



PREP: 8 MINUTES
REFRIGERATE: 1 HOUR
BAKE: 15–20 MINUTES
MAKES: 24 COOKIES
ACCESSORIES: HAND MIXER ATTACHMENT, BEATERS

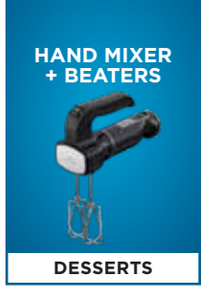
INGREDIENTS

1 cup granulated sugar
1 cup packed light brown sugar
2 sticks unsalted butter, softened
2 teaspoons vanilla extract
2 large eggs
1 ½ cups all-purpose flour
1 teaspoon kosher salt
1 teaspoon cinnamon
1 teaspoon baking powder
½ teaspoon baking soda
2 ½ cups rolled oats
2 cups raisins (or dried cranberries)

DIRECTIONS

1. Assemble the hand mixer attachment on the power base, then install the beaters.
2. In a large bowl, add the sugars, butter, and vanilla extract. Press power to begin mixing on speed 1, then gradually increase to speed 4. Mix until the butter and sugar have creamed together, about 1 minute.
3. Add the eggs one at a time, beating well after adding each one.
4. Add the flour, salt, cinnamon, baking powder, and baking soda to the sugar mixture. Press power to begin mixing on speed 1, then gradually increase to speed 4. Mix until the flour is fully incorporated, about 2 minutes.
5. Add the oats and raisins to the bowl. Press power to begin mixing on speed 1, then gradually increase to speed 3. Mix until they are evenly distributed throughout the dough, about 2 minutes. Cover the bowl with plastic wrap and place in the refrigerator to chill for at least 1 hour.
6. Preheat the oven to 350°F and line 2 baking sheets with parchment paper.
7. When the dough has chilled, divide into 24 portions, then roll each into a 1 1/2-inch round ball. Place the cookies about 2 inches apart on the prepared baking sheets. Place the pans in the oven and bake for 15 to 20 minutes or until golden brown.
8. When cooking is complete, remove the cookies from the oven and allow to cool for 5 minutes before moving to a cooling rack and serving.

CHOCOLATE CREAM CHEESE CUPCAKES



PREP: 10 MINUTES
BAKE: 18–20 MINUTES
MAKES: 12 CUPCAKES
ACCESSORIES: HAND MIXER ATTACHMENT, BEATERS

INGREDIENTS

Cream Cheese Filling

1 package (8 ounces) cream cheese, softened
1/2 cup granulated sugar

Batter

2 large eggs
1/2 cup granulated sugar
1/2 cup light brown sugar
1/3 cup canola oil
2 teaspoons vanilla extract
3/4 cup all-purpose flour
1/2 cup cocoa powder
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon kosher salt
1/2 cup whole milk

DIRECTIONS

1. Preheat the oven to 350°F. Line a 12-cup muffin tin with cupcake liners and set aside.
2. Assemble the hand mixer attachment on the power base, then install the beaters.
3. In a small bowl, add the cream cheese and sugar. Press power to begin mixing on speed 1, then gradually increase to speed 3. Mix until the ingredients are combined into a smooth mixture, about 1 minute. Set aside.
4. To prepare the batter, add the eggs, sugars, oil, and vanilla extract to a large bowl. Press power to begin mixing on speed 1, then gradually increase to speed 3. Mix until the ingredients are evenly combined, about 2 minutes.
5. Add the remaining batter ingredients to the large bowl. Press power to begin mixing on speed 1, then gradually increase to speed 3. Mix until a batter has just formed, about 2 minutes. Be careful not to overmix.
6. Transfer the batter to the prepared muffin tin, filling each cup halfway. Top each cup with 2 tablespoons of the prepared filling. Then use a toothpick or butter knife to swirl the filling into the batter.
7. Place the cupcakes in the oven and bake for 18 to 20 minutes or until a toothpick will come out clean after being inserted in the center of a cupcake.
8. Remove cupcakes from the oven and allow to cool completely before serving.

DIRT CUPS

PREP: 15 MINUTES
REFRIGERATE: 1 HOUR
MAKES: 6 SERVINGS
ACCESSORIES: HAND MIXER ATTACHMENT, WHISK

INGREDIENTS

½ cups heavy whipping cream

1 ½ tablespoons powdered sugar

6 chocolate pudding cups
(5 ½ ounces each)

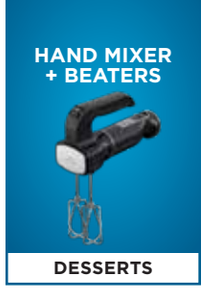
25 chocolate sandwich cookies,
filling removed, crushed

12 gummy worms

DIRECTIONS

1. Assemble the hand mixer attachment on the power base, then install the whisk.
2. In a large bowl, add the heavy cream and powdered sugar. Press power to begin mixing on speed 1, then gradually increase to speed 5. Mix until stiff peaks have formed, about 1 to 2 minutes.
3. Add the pudding to the whipped cream mixture. Mix on speed 2 until evenly combined, about 1 minute.
4. Divide ¼ cup of the pudding mixture between 6, 10-ounce, clear glasses, then top each with 3 tablespoons of cookie crumbs. Repeat this process until all ingredients are used. Top with gummy worms and refrigerate for at least 1 hour before serving.

NO BAKE TURTLE CHEESECAKE



PREP: 15 MINUTES
REFRIGERATE: 4–8 HOURS
MAKES: 1 ROUND, 9-INCH CAKE
ACCESSORIES: HAND MIXER ATTACHMENT, BEATERS

INGREDIENTS

Crust

1 1/2 cups graham cracker crumbs

5 tablespoons unsalted butter, melted

1/4 cup granulated sugar

Filling

2 blocks (8 ounces each) cream cheese, softened

1/2 cup granulated sugar

1/2 cup plus 2 tablespoons light brown sugar

3/4 cup caramel sauce

1 teaspoon vanilla extract

1/2 container (4 ounces) whipped topping

Toppings

1/4 cup caramel sauce

1/4 cup hot fudge sauce

1/4 cup pecans, chopped

DIRECTIONS

1. To prepare the crust, place the crust ingredients in a small bowl and mix with a rubber spatula until evenly combined. The mixture should resemble coarse sand. Transfer the mixture to the bottom of a 9-inch spring form pan, then press into an even layer, making sure the crust is tight and compact. Place the crust in the refrigerator to set.
2. Assemble the hand mixer attachment on the power base, then install the beaters.
3. To prepare the filling, place all filling ingredients except for the whipped topping in a medium bowl. Press power to begin mixing on speed 1, then gradually increase to speed 4. Mix until the filling is combined, about 2 minutes.
4. Use a rubber spatula to fold in the reserved whipped topping until evenly combined. Transfer the filling to the chilled crust and spread into a smooth, even layer. Cover with plastic wrap and place in the refrigerator to chill for 4 to 8 hours.
5. When the cheesecake has set, remove the pan from the refrigerator, then remove the cheesecake from the pan. Drizzle with caramel and hot fudge sauce, then sprinkle with pecans.

NOTES

NOTES

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