





# *Ninja Foodi Grill & Pressure Cooker Cookbook*

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# Ninja Foodi Grill & Pressure Cooker Cookbook

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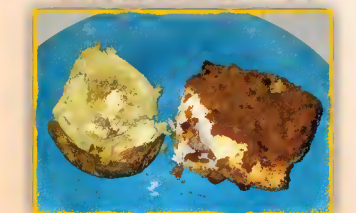
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# NINJA Foodi Grill - Brisket

By Duane Arbegast<sup>™</sup>



## Ingredients:

- 1 - Brisket (2-3 lb.)
- 1 - Can Beef Broth
- Butter
- Salt
- Pepper
- Old Bay Seasoning

## Recipe Procedure:

- 1) Time to prepare the Brisket. Take the Brisket and remove the fat cap if it has one. Inject the Beef Broth every inch or so covering the whole Brisket (SEE PICTURE).
- 2) Take the salt, pepper and Old Bay seasoning and mix in a bowl making sure you have enough to dry rub the entire Tri-Tip's top, bottom and sides evenly (SEE PICTURE). Season to taste, more or less is up to you. (I use less parts salt and pepper, more of the Old Bay seasoning)
- 3) Time to cook. Preheat the Ninja Grill. Set to roast @ 300 degrees for 50 minutes.
- 4) Lay the Brisket on the grill plate making sure the Brisket is not touching the sides of the pan, cook for 30 minutes, fat cap side up. The ends will cook faster than the center. The center temperature should be near 170-180.
- 5) After 30 minutes take the Brisket and the grill plate out of the Ninja Grill. Take the Brisket and place on three layers of aluminum foil, add some pats of butter and pour some of the beef broth you used to inject the Brisket with over the Brisket (SEE PICTURE). Fold all the layers of aluminum foil one after another making sure it is tight and is not leaking and place back into the Ninja Grill pan (SEE PICTURE). Cook the remaining 20 minutes.
- 6) After the full 50 minute cook time is done. Take the Brisket out of the grill and let it rest. After it has time to rest, cut diagonal against the grain of the Brisket (SEE PICTURE).

*Slice, add your favorite side dishes and enjoy . . .*













LOW MED HIGH PREP

TEMP

1000

TIME

AIR CRISP

DEHYDRATE

GRILL

PREP

BAKE





























# NINJA Foodi Grill - *Butterfinger* Smooth Cheesecake

By Duane Arbegast<sup>™</sup>



## *Cheesecake Filler Ingredients:*

- 2 - 8oz. pkg. - Cream Cheese
- 1/2 cup - Sugar
- 1 tbsp. - Pure Vanilla Extract
- 1 - 8 oz. - Sour Cream
- 1 cup - Butterfinger Candy Crumbs
- 2 - Eggs

## *Butterfinger - Graham Cracker Crust Ingredients:*

- 1 tbsp. - Sugar
- 2 cups - Graham Crackers Crumbs
- 8 tbsp. - Butter

## *Butterfinger - Crumb Topping:*

- 1/4 cup - Butterfinger Candy Crumbs (Optional)



## *Recipe Procedure:*

- 1) In a bowl mix the Graham Cracker Crumbs, *Butterfinger* Candy Crumbs, melted butter, sugar until it is well mixed, it will look a little dry, that's ok. Take the springpan and pore the crust mixture into it. With a small bowl "Pyrex" or similar bowl, press the mixture into the pan to create the crust shape (SEE PICTURE). Bake the springpan crust @ 300 for 3 minutes.
- 2) Time to make the filler. Take the Cream Cheese, Sugar, Sour Cream, Vanilla extract, *Butterfinger* Candy Crumbs and mix in a bowl add the Eggs last (**DO NOT OVER MIX IT**). It should be smooth, with NO lumps. Carefully pour the cheesecake mix into the springpan.
- 3) **BAKE ( NO RACK, NO WATER ON BOTTOM) (SEE PICTURE) @ 300 for 50 minutes.** After the 50 minutes of cook time, turn off the Ninja Grill and leave the cheesecake inside with the lid closed for 10 minutes. After 10 minutes open the lid and let it cool down inside the Ninja Grill an additional 10 minutes. After the last 10 minutes take the cheesecake out and set it on a cooling rack. When it seems cool enough 10-30 minutes, sprinkle *Butterfinger* Candy Crumbs on the top of the cheesecake then refrigerate for at least 6-8 hours.

**(THIS IS ALL NECESSARY TO KEEP THE CHEESECAKE FROM CRACKING)**

- 4) Now that it's cooled, carefully release the springpan side from the cheesecake. To separate the bottom of the cheesecake from the springpan bottom, take a long thin knife and slide it between the bottom plate of the springpan and the cheesecake (SEE PICTURE), pushing all the way through releasing the springpan bottom from the cheesecake. Now gently push at the base of the cheesecake onto a serving plate.

*Cut a slice, leave plain or add your favorite topping and enjoy . . .* (REV.03.25.20)





















































# NINJA Foodi Grill - Chocolate Creamy Cheesecake

By Duane Arbegast™



## Cheesecake Filler Ingredients:

- 2 - 8oz. pkg. - Cream Cheese
- 1 tbsp. - Pure Vanilla Extract
- 2 - Eggs
- 1 - 8 oz. - Sour Cream
- 1/2 cup - Sugar
- 2 tbsp. - Unsweetened Cocoa Powder
- 1/2 cup - Semi Sweet Chocolate Chips (Melted)

## Graham Cracker Crust Ingredients:

- 1 tbsp. - Sugar
- 2 cups - Chocolate Graham Crackers Crumbs
- 5 tbsp. - Butter

## Extras Needed:

- 1 - 7" Springpan



## Recipe Procedure:

- 1) In a bowl mix the graham cracker crumbs, melted butter, sugar until it is well mixed, it will look a little dry, that's ok. Take the springpan and pore the crust mixture into it. With a small bowl "Pyrex" or similar bowl, lightly press the mixture into the pan to create the crust shape (SEE PICTURE). Bake the springpan with the crust @ 300 for 5 minutes.
- 2) Time to make the filler. Take the cream cheese, sugar, sour cream and mix, add the vanilla extract, melted chocolate, cocoa powder and mix. Last, add in your eggs, you want to make these the very last thing you mix in. (DO NOT OVER MIX IT). It should be smooth, with NO lumps. Carefully pour the cheesecake mix into the springpan.
- 3) BAKE ( NO RACK, NO WATER ON BOTTOM) (SEE PICTURE) @ 300 for 50 minutes. After the 50 minutes of cook time, turn off the Ninja Grill and leave the cheesecake inside with the lid closed for 10 minutes. After 10 minutes open the lid and let it cool down inside the Ninja Grill an additional 10 minutes. After the last 10 minutes take the cheesecake out and set it on a cooling rack. When it seems cool enough 10-30 minutes, refrigerate for at least 6-8 hours.  
**(THIS IS ALL NECESSARY TO KEEP THE CHEESECAKE FROM CRACKING)**
- 4) Now that it's cooled, carefully un-spring the pan to release the sides from the cheesecake. To separate the bottom of the cheesecake from the springpan bottom, simply take a long thin knife and slide it between the bottom plate of the springpan and the cheesecake, sliding all the way through releasing the springpan bottom from the bottom of the cheesecake. Now gently push at the base of the cheesecake onto a serving plate.
- 5) Ganache for topping (Optional) Make your ganache by combining the chocolate and cream into a microwave safe bowl. Microwave for 30 second intervals until the chocolate is mostly melted. Stir the chocolate until all is melted and it thickens slightly and pour onto your cheesecake.

**Cut a slice and enjoy . . .**









































# NINJA Foodi Grill - CRAB CAKES CALIFORNIA STYLE

By Duane Arbegast™



**DUNGENESS CRAB**

## *Ingredients:*

- 1 lb. - Dungeness Crab Meat (2 Crabs)
- 1 cup - Saltine Cracker Crumbs
- 1 - Egg
- 1/4 cup - Mayonnaise
- 2 tbsp. - Old Bay Seasoning
- 1/4 tsp. - White Pepper
- 1 tsp. - Dry Mustard
- 2 tsp. - Worcestershire Sauce

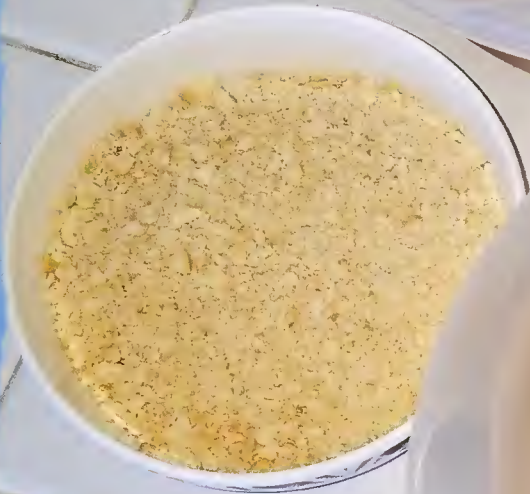


## *Recipe Procedure:*

- 1) In a bowl carefully remove any cartilage from the crab meat being careful not to break up the lumps. Set aside.
- 2) Take the saltine crackers and crush into crumbs (SEE PICTURE). Set aside.
- 3) In a separate bowl mix together the egg, mayonnaise, Old Bay seasoning, white pepper, Worcestershire sauce and dry mustard (SEE PICTURE).
- 4) Take the bowl with the mixture and add the crab meat previously set aside. Mix together evenly and gently being careful not to break up the lumps of crab meat. Add the saltine cracker crumbs set aside earlier gently mixing with the sauce mix and crab meat (SEE PICTURE).
- 5) Take a small sized cup (Example: A small Pyrex glass cup works well) (SEE PICTURE) adding the crab cake mixture making four crab cakes (SEE PICTURE). Place on a cookie sheet, or plate and refrigerate for 30 minutes. This gives time for the mixture to solidify.
- 6) COOK: AIR CRISP (AIR FRY) in the air crisp tray @ 375 degrees 8-15 minutes until golden brown, occasionally checking so as not to over cook the outside of the crab cakes.

*Cool a bit and enjoy . . .*





































# NINJA Foodi Grill - **CRAB CAKES MARYLAND STYLE**

By Duane Arbegast™



**BLUE FIN CRAB**

## **Ingredients:**

- 1 lb. - Blue Fin Lump Crab Meat
- 1 cup - Saltine Cracker Crumbs
- 1 - Egg
- 1/4 cup - Mayonnaise
- 2 tbsp. - Old Bay Seasoning
- 1/4 tsp. - White Pepper
- 1 tsp. - Dry Mustard
- 2 tsp. - Worcestershire Sauce



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## **Recipe Procedure:**

- 1) In a bowl carefully remove any cartilage from the crab meat being careful not to break up the lumps. Set aside.
- 2) Take the saltine crackers and crush into crumbs. Set aside.
- 3) In a separate bowl mix together the egg, mayonnaise, Old Bay seasoning, white pepper, Worcestershire sauce and dry mustard.
- 4) Take the bowl with the mixture and add the crab meat previously set aside. Mix together evenly and gently being careful not to break up the lumps of crab meat. Add the saltine cracker crumbs set aside earlier gently mixing with the sauce mix and crab meat.
- 5) Take a small sized cup (Example: A small Pyrex glass cup works well) **(SEE PICTURE)** adding the crab cake mixture making six crab cakes **(SEE PICTURE)**. Place on a cookie sheet, or plate and refrigerate for 30 minutes. This gives time for the mixture to solidify.
- 6) **COOK: AIR CRISP (AIR FRY)** in the air crisp tray @ 375 degrees 8-15 min until golden brown, occasionally checking so as not to over cook the outside of the crab cakes.

***Cool a bit and enjoy . . .***

































# NINJA Foodi Grill - Creamy Smooth Cheesecake

By Duane Arbegast<sup>™</sup>



## **Cheesecake Filler Ingredients:**

- 2 - 8oz. pkg. - Cream Cheese
- 1 tbsp. - Pure Vanilla Extract
- 2 - Eggs
- 1 - 8 oz. - Sour Cream
- 1/2 cup - Sugar

## **Graham Cracker Crust Ingredients:**

- 1 tbsp. - Sugar
- 2 cups - Graham Crackers Crumbs
- 5 tbsp. - Butter

## **Extras Needed:**

- 1 - 7" Springpan
- Long Thin Knife



## **Recipe Procedure:**

- 1) In a bowl mix the graham cracker crumbs, melted butter, sugar until it is well mixed, it will look a little dry, that's ok. Take the springpan and pore the crust mixture into it. With a small bowl "Pyrex" or similar bowl, lightly press the mixture into the pan to create the crust shape (SEE PICTURE). Bake the springpan with the crust @ 300 for 5 minutes.
- 2) Time to make the filler. Take the cream cheese, sugar, sour cream, vanilla extract, and mix in a bowl add the eggs last (DO NOT OVER MIX IT). It should be smooth, with NO lumps. Carefully pour the cheesecake mix into the springpan.
- 3) BAKE ( NO RACK, NO WATER ON BOTTOM) (SEE PICTURE) @ 300 for 50 minutes. After the 50 minutes of cook time, turn off the Ninja Grill and leave the cheesecake inside with the lid closed for 10 minutes. After 10 minutes open the lid and let it cool down inside the Ninja Grill an additional 10 minutes. After the last 10 minutes take the cheesecake out and set it on a cooling rack. When it seems cool enough 10-30 minutes, refrigerate for at least 6-8 hours.  
**(THIS IS ALL NECESSARY TO KEEP THE CHEESECAKE FROM CRACKING)**
- 4) Now that it's cooled, carefully un-spring the pan to release the sides from the cheesecake. To separate the bottom of the cheesecake from the springpan bottom, simply take a long thin knife and slide it between the bottom plate of the springpan and the cheesecake, pulling all the way through releasing the springpan bottom from the bottom of the cheesecake. Now gently push at the base of the cheesecake onto a serving plate.

**Cut a slice, spread your favorite topping or leave plain and enjoy . . .** (REV.02.13.20)









































# NINJA Foodi Grill - KING RANCH CASSEROLE

By Duane Arbegast™



## Ingredients:

- 1 - Small Chicken (Breast Meat Only)
- 1 - Can of Cream of Chicken Soup
- 1 - Can of Cream of Mushroom Soup
- 1 - Can of RO\*TEL Tomatoes
- 2 cups - Yellow Cheese (Cheddar)
- 1 cup - White Cheese (Mozzarella)
- 1 - Olives (Small Can Sliced)
- 1 - Small Onion (Optional)
- Corn Tortillas (8" 5-10)
- Salt / Pepper
- Butter



## Recipe Procedure:

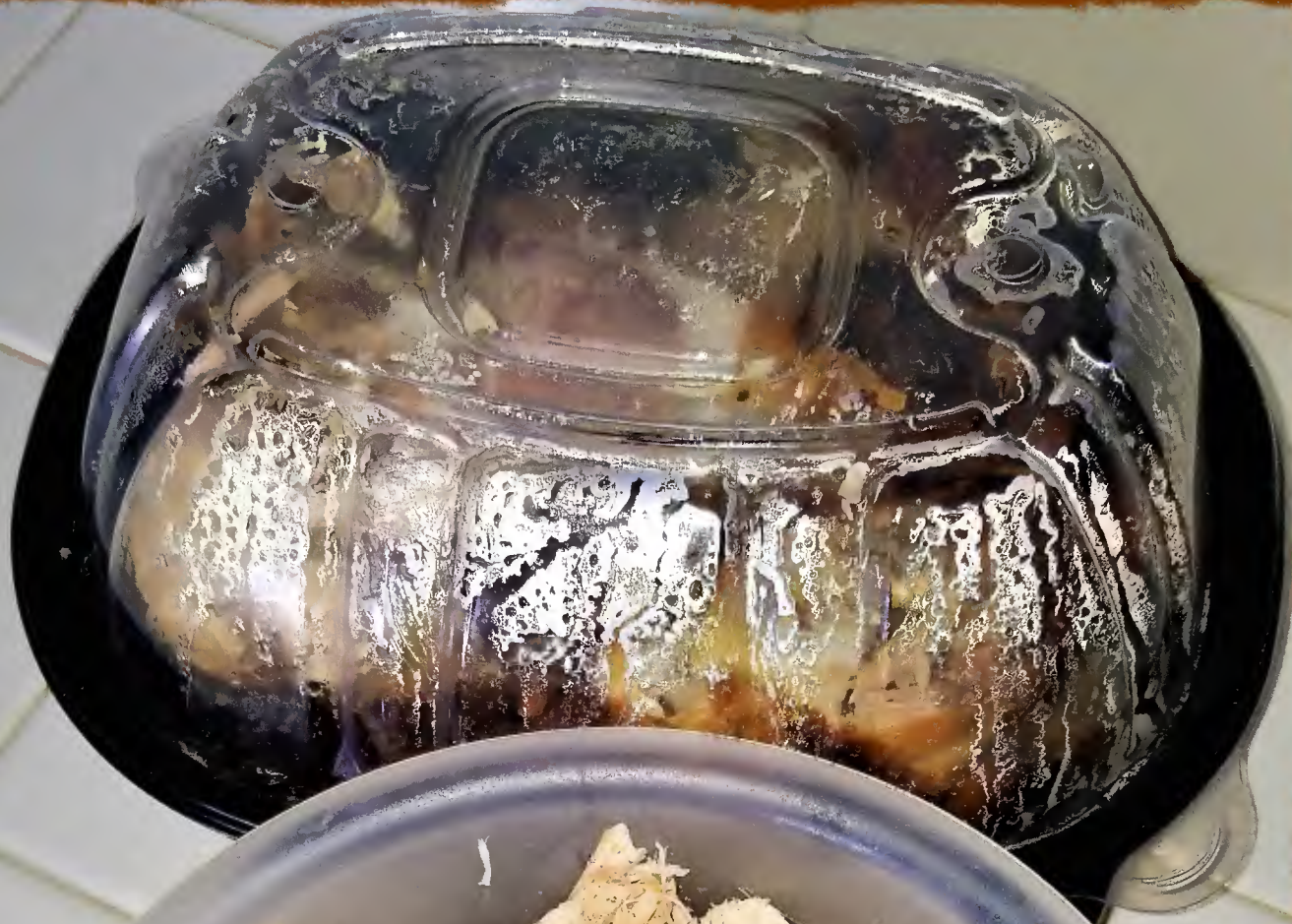
- 1) In a small bowl take the chicken and break it into small pieces (SEE PICTURE). Season with salt and pepper to taste. In a second small bowl, dice the onion and saute with butter (SEE PICTURES). Set aside.
- 2) In a second larger bowl, take the Cream of Chicken, Cream of Mushroom Soups, RO\*TEL Tomatoes and sauteed onions mix together (SEE PICTURES) Set aside.
- 3) Take the grated Cheddar and Mozzarella Cheese put on a plate. Set aside.
- 4) In a pan or oven safe casserole bowl bottom lay a layer of buttered Corn Tortillas. On top of the tortillas layer the mixture (1/2 inch thick) that was set aside earlier made of the soups, tomatoes and onions. Layer that with the chicken covering the mixture layer totally. (SEE PICTURES). Lightly cover the chicken layer with the cheese that was set aside earlier. Repeat a second layer like the first. Lastly smear a small amount of the mix on top of the chicken. Cut a tortilla into pieces and lay those on top of the final layer of mixture. Lightly sprinkle cheese and the olives (SEE PICTURES). Done.
- 5) COOK: BAKE in the Ninja Grill Bake Pan @ 325 degrees for 45-55 minutes (SEE PICTURES).

*Cool a bit and enjoy . . .*





















































# NINJA Foodi Grill - Lasagna

By Duane Arbegast<sup>TM</sup>



## Meat Filler Ingredients:

- 1/2 lb. - Ground Beef (80-20)
- 1/2 lb. - Italian Sausage (Hot, Mild or Sweet)
- 1 tsp. - Italian Seasoning
- 1 tsp. - Garlic Powder or (Fresh Minced)
- 1 24 oz. jar - Favorite Spaghetti Sauce

## Cheese Ingredients:

- 16 oz. - Ricotta Cheese
- 2 - Eggs
- 1 cup - Parmesan Cheese
- 2 cups - Mozzarella Cheese
- 1 tbs. - Italian Seasoning
- 1 tbs. - Dried Parsley
- 1 tsp. - Garlic Powder / 1/2 tsp. - Salt & 1/2 tsp. - Ground Pepper

## Topping Ingredients:

- 2 cups - Mozzarella Cheese

## Additional Ingredients:

- 1 box Lasagna Noodles (Hard)

## Recipe Procedure:

- 1) Take the Ground Beef, Italian Sausage and brown, making sure to break down the meat into small pieces adding the Italian Seasoning and Garlic. Once browned take off stove and add the jar of Spaghetti Sauce mix and set aside.
- 2) To make the cheese layer mix: In a large bowl mix the Ricotta Cheese, Mozzarella Cheese, Parmesan Cheese, Eggs, Italian Seasoning, Garlic Powder, Dried Parsley, Salt and Ground Pepper. until well mixed. It will look smooth and have a pasty like consistency. Set aside.
- 3) Time to build the Lasagna. Take the pan you will be using (Square, Round or Rectangle) making sure that it is not too tall once put in the bake pan of the Ninja Grill. I used a rectangle aluminum pan (9" x 6.5" x 2.75" tall) (SEE PICTURE).
  - a) Take your meat sauce and spoon a little in your pan and smear it over the bottom.
  - b) Take the lasagna pasta sheets and build a layer on top of the meat smear.
  - c) Take the cheese mixture and make a layer of it on top of the pasta sheet layer (1/4").
  - d) Take the meat mixture and make a layer of it on top of the cheese mixture (1/4").
  - e) Repeat steps "B", "C", and "D". Top with the remaining Mozzarella Cheese.
- 4) Time to bake. Tightly cover and wrap a bit the Lasagna with foil (SEE PICTURE). You need to create a space between the bottom of your pan and the Ninja bake pan. Roll some foil into pencil size shapes and lay on the bottom (SEE PICTURE). Put you lasagna on top of them. Make a small disk/ball of foil and lay on top to keep the foil on the lasagna from being sucked up into the fan (SEE PICTURE). BAKE @ 350 for 1hour. To brown the top remove foil and AIRCRISP @ 400 for 5 minutes checking every minute to keep it from burning.

**Cool a bit, add your favorite side dishes and enjoy . . .**





HFA 4041

















End

LOW MED HIGH MAX

TEMP

TIME

AIR CRISP

DEHYDR

ROAST

BAKE

























# NINJA Foodi Grill - **m&m's** Cheesecake

By Duane Arbegast™



## Cheesecake Filler Ingredients:

- 2 - 8oz. pkg. - Cream Cheese
- 1/3 cup - Sugar
- 1 tbsp. - Pure Vanilla Extract
- 1 - 8 oz. - Sour Cream
- 1 cup - **M&M's** Candy Crumbs
- 1/2 cup - **M&M's Minis** (Optional)
- 2 - Eggs

## Graham Cracker Crust Ingredients:

- 2 cups - Graham Crackers Crumbs
- 1 tbsp. - Sugar
- 5 tbsp. - Butter
- 1/4 cup - **M&M's** Candy Crumbs (Optional)



## Recipe Procedure:

- 1) In a bowl mix the Graham Cracker Crumbs, Sugar, melted Butter. until it is well mixed, *(You can add the optional **M&M's** Candy Crumbs, but it is not necessary)* it may look a little dry, but that is ok. Pore the crust mixture into a 7" springpan and with a small bowl "Pyrex" or similar bowl, press the mixture into the pan to create the crust shape *(SEE PICTURE)*. Bake the springpan crust for 3 minutes @ 300 degrees.
- 2) Time to make the filler. Take the Cream Cheese, Sugar, Sour Cream, Vanilla Extract, **M&M's** Candy Crumbs and mix in a bowl **ADD THE EGGS LAST (DO NOT OVER MIX IT)**. It should be smooth, with NO lumps. Carefully pour the cheesecake mix into the springpan.
- 3) **BAKE ( NO RACK, NO WATER,NO FOIL COVER)** 50 minutes @ 300 degrees. After 10 minutes take out and sprinkle **M&M Minis** over the top *(SEE PICTURE / OPTIONAL)*. Put the cheesecake back inside the grill for the remainder of the 40 minute cook time. After the full 50 minutes of cooking, turn off the Ninja Grill and leave the cheesecake inside with the lid closed for 10 minutes. After 10 minutes open the lid and let it cool down inside the Ninja Grill an additional 10 minutes. Now take the cheesecake out and set it on a cooling rack *(SEE PICTURE)*. When it seems cool enough 10-30 minutes, refrigerate for at least 6-8 hours. ***(THIS IS ALL NECESSARY TO KEEP THE CHEESECAKE FROM CRACKING)***
- 4) Now that it's cooled, carefully un-spring the pan to release the sides from the cheesecake. To seperate the bottom of the cheesecake from the springpan bottom, simply take a long thin knife and slide it between the bottom plate of the springpan and the cheesecake, pulling all the way through releasing the springpan bottom from the bottom of the cheesecake *(SEE PICTURE)*. Push at the base of the cheesecake onto a serving plate.

*Cut a slice, and enjoy . . .*

























































# NINJA Foodi Grill - **PACIFIC COD**

By Duane Arbegast™



**PACIFIC COD**



## **Ingredients:**

- Cod (Any White Fish)
- Canola Oil (Spray or Liquid)
- Seasoning (Salt - Pepper - Old Bay)
- Progresso Seasoned Bread Crumbs (Optional Lightly Breaded)

## **Regular or Lightly Breaded**

### **Method 1 - Regular:**

- 1) Gently rinse off the Cod in cold water. Pat dry with a paper towel. Lightly spray or hand rub a very small amount of Canola Oil all over the Cod. Season with salt, pepper and Old Bay (Season To Taste). Done ready to cook.

### **Method 2 - Lightly Breaded:**

- 1) Gently rinse off the Cod in cold water. Pat dry with a paper towel. Lightly spray or hand rub a very small amount of Canola Oil all over the Cod. Set aside.
- 2) On a paper plate pour some of the Progresso Seasoned Bread Crumbs and add salt, pepper and Old Bay (Season To Taste). Mix all the ingredients on the plate. Gently lay the Cod on the mixed ingredients making sure all sides are lightly coated. Done ready to cook.

### **Cooking:**

- 1) Preheat the Ninja Foodi Grill to Air-Crisp for 15 minutes. When preheat is done, gently lay the salmon in the Air-Crisp basket being careful not to burn yourself. Cook the Cod for 4 - 5 minutes, after 5 minutes, carefully flip the Cod and cook for an additional 4 - 5 minutes.

**Cool a bit and enjoy . . .**





KEEP FROZEN  
REMOVE ALL PACKAGING,  
THAW UNDER REFRIGERATION:  
MAINTAIN BELOW 38°F (3°C)



KEEP FROZEN  
REMOVE ALL PACKAGING,  
THAW UNDER REFRIGERATION:  
MAINTAIN BELOW 38°F (3°C)

















# NINJA Foodi Grill - ALASKA SALMON

By Duane Arbegast™



**ALASKA SALMON**



## *Ingredients:*

- Salmon
- Canola Oil (Spray or Liquid)
- Seasoning (Salt - Pepper - Old Bay)
- Progresso Seasoned Bread Crumbs (Optional Lightly Breaded)

## *Regular or Lightly Breaded*

### *Method 1 - Regular:*

- 1) Gently rinse off the salmon in cold water. Pat dry with a paper towel. Lightly spray or hand rub a very small amount of Canola Oil all over the salmon. Season with salt, pepper and Old Bay (Season To Taste). Done ready to cook.

### *Method 2 - Lightly Breaded:*

- 1) Gently rinse off the salmon in cold water. Pat dry with a paper towel. Lightly spray or hand rub a very small amount of Canola Oil all over the salmon. Set aside.
- 2) On a paper plate pour some of the Progresso Seasoned Bread Crumbs and add salt, pepper and Old Bay (Season To Taste). Mix all the ingredients on the plate. Gently lay the salmon on the mixed ingredients making sure all sides are lightly coated. Done ready to cook.

### *Cooking:*

- 1) Preheat the Ninja Foodi Grill to Air-Crisp for 15 minutes. When preheat is done, gently lay the salmon in the Air-Crisp basket being careful not to burn yourself. Cook the salmon for 4 - 5 minutes, after 5 minutes, carefully flip the salmon and cook for an additional 4 - 5 minutes.

*Cool a bit and enjoy . . .*



MAINTAIN  
THAW UNDER  
REMOVE &  
THAWING

OSZEN  
MEDIUM  
OSZEN

MAINTAIN  
THAW UNDER  
REMOVE &  
THAWING

MAINTAIN  
THAW UNDER  
REMOVE &  
THAWING

OSZEN















# NINJA Foodi Grill - Fritos Chili Cornbread Casserole

By Duane Arbegast<sup>TM</sup>



## Ingredients:

- 2 cups - Fritos (Regular)
- 1 can (15oz.) - Chili (Stagg Chili with Beans)
- 1 cup - Sharp Cheddar Cheese
- 1/4 cup - Sliced Black Olives
- 1 box (8.5oz.) - Corn Bread Mix (Jiffy Corn Muffin Mix)

## Recipe Procedure:

- 1) Pre heat the Ninja Foodi Grill to **BAKE** for 10 minutes @ 350 degrees.
- 2) Take the Corn Muffin Mix and mix following the directions on the box. Once mixed pour into a pan (round or square) that will fit inside the Ninja Foodi Grill's pot (SEE PICTURE). Take a handful of Fritos, crush and sprinkle on top of the raw mix (SEE PICTURE). Place the Corn Muffin Mix with the crushed Fritos in the Ninja Foodi Grill once it has come up to temperature (SEE PICTURE). Bake for 10 minutes @ 350 degrees.
- 3) Once it has baked, take it out of the Ninja Foodi Grill.
- 4) Take your Chili and pour over the cooked Corn Muffin Mix (SEE PICTURE).
- 5) Take the Sharp Cheddar Cheese and cover the Chili (SEE PICTURE).
- 6) Take a handful of crushed Fritos and sprinkle on top of the Sharp Cheddar Cheese (SEE PICTURE).
- 7) Sprinkle the rest of the Sharp Cheddar Cheese on top of the crushed Fritos (SEE PICTURE).
- 8) Finally take the sliced Olives and sprinkle on top of the Sharp Cheddar Cheese (SEE PICTURE).
- 9) Final Bake, set the Ninja Foodi Grill to **BAKE** for 10 minutes @ 350 degrees. After it has finished baking, set the Ninja Foodi Grill to **AIR-CRISP** for 5 minutes. After it has crisped and browned the top, it is done.

(KEEP AN EYE ON IT SO IT DOES NOT BURN THE TOP)

**Cool a bit, add some Sour Cream, Guacamole or Salsa and enjoy . . .**

(REV.03.02.20)













**STAGG  
CHILI**

est. 1956

100% NATURAL

**CLASSIC<sup>®</sup>**  
CHILI WITH BEANS

SPICY SLOW SIMMERED  
BEEF-BEAN CHILI











































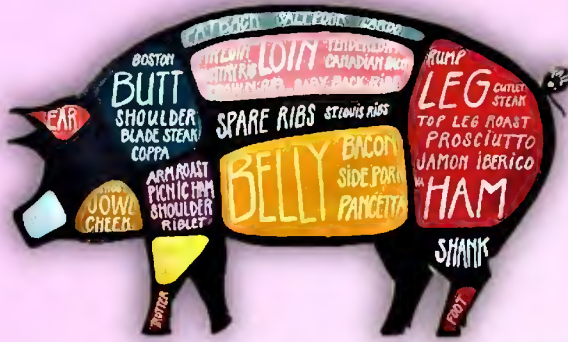






# NINJA Foodi Grill - Bacon Wrapped Pork Loin

By Duane Arbogast<sup>TM</sup>



## Ingredients:

- 1 - Pork Loin (3-5 lb.)
- 7 - Strips of Bacon (Regular, Hickory, etc.)
- Salt
- Pepper
- (Any additional seasonings you prefer)

## Recipe Procedure:

- 1) Wrapping the Pork Loin. Take the strips of Bacon and lay them side by side next to each other on a cutting board or cookie sheet. Take the Pork Loin and season all over and lay it across the middle of the strips of Bacon. Start wrapping each strip of bacon around the Pork Loin (Don't worry if it overlaps and don't worry if it does not cover the Pork Loin's ends). Where it overlaps is going to be the bottom of the Pork Loin. Lightly season the finished Bacon wrapped Pork Loin on the outside (SEE PICTURE).
- 2) Time to ROAST. With the grill plate in, pre heat the ROAST function to 375 degrees. Set the timer for 30 minutes. Cooking time will range between 15-25 minutes until the internal temperature of the Pork Loin is 145 degrees.
- 3) Lay the Pork Loin in the Ninja Foodi Grill (SEE PICTURE) and cook for about 10 minutes. After 10 minutes flip and cook for an additional 5 minutes. Flip one last time and check the internal temperature of the Pork Loin with an instant read temperature probe. The internal temperature should be at least 145 degrees, if it is less continue cooking a few more minutes until the internal temperature of the Pork Loin has reached 140 degrees (DO NOT WORRY ABOUT THE BACON BEING OVER COOKED, IT IS THERE FOR FLAVOR AND TO PROTECT THE OUTSIDE OF THE PORK LOIN).
- 4) Now that the Pork Loin has reached the 145 degree temperature, take it out and let it rest (SEE PICTURE). Slice and enjoy with a few of your favorite side dishes . . .

*Slice, add your favorite side dishes and enjoy . . .*





























# NINJA Foodi Grill - Pumpkin Spice Cheesecake

By Duane Arbegast™



## *Cheesecake Filler Ingredients:*

- 2 - 8oz. pkg. - Cream Cheese
- 1 tbsp. - Pure Vanilla Extract
- 2 - Eggs
- 1/2 cup - Pure Pumpkin (Not Pumpkin Pie Mix)
- 2/3 cup - Sugar
- 1 tbsp. - Pumpkin Pie Spice Seasoning

## *Graham Cracker Crust Ingredients:*

- 1 tbsp. - Sugar
- 2 cups - Graham Crackers Crumbs
- 8 tbsp. - Butter

## *Extras Needed:*

- 1 - 7" Springpan



## *Recipe Procedure:*

- 1) In a bowl mix the graham cracker crumbs, melted butter, sugar until it is well mixed, it will look a little dry, that's ok. Take the springpan and pore the crust mixture into it. With a small bowl "Pyrex" or similar bowl, lightly press the mixture into the pan to create the crust shape (SEE PICTURE). Bake the springpan with the crust @ 300 for 5 minutes.
- 2) Time to make the filler. Mix the cream cheese, sugar, pumpkin, pumpkin pie spice seasoning, vanilla extract in a bowl, LAST add the eggs (DO NOT OVER MIX IT). It should be smooth, with NO lumps. Carefully pour the cheesecake mix into the springpan.
- 3) BAKE ( NO RACK, NO WATER ON BOTTOM) @ 300 for 50 minutes. After the 50 minutes of cook time, turn off the Ninja Grill and leave the cheesecake inside with the lid closed for 10 minutes. After 10 minutes open the lid and let it cool down inside the Ninja Grill an additional 10 minutes. After the last 10 minutes take the cheesecake out and set it on a cooling rack. When it seems cool enough 10-30 minutes, refrigerate for at least 6-8 hours. **(THIS IS ALL NECESSARY TO KEEP THE CHEESECAKE FROM CRACKING)**
- 4) Now that it's cooled, carefully un-spring the pan to release the sides from the cheesecake. To separate the bottom of the cheesecake from the springpan bottom, simply take a long thin knife and slide it between the bottom plate of the springpan and the cheesecake, pulling all the way through releasing the springpan bottom from the bottom of the cheesecake. Now gently push at the base of the cheesecake onto a serving plate.

*Cut a slice, top with whipped or vanilla ice cream or leave plain and enjoy . . .* (REV.01.11.20)































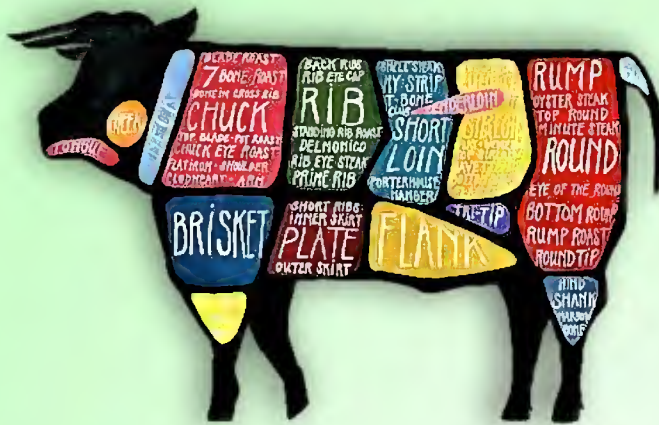






# NINJA Foodi Grill - TRI TIP

By Duane Arbegast<sup>®</sup>



## Ingredients:

- 1-Tri Tip (Small 3-5 lb.)
- Salt
- Pepper
- Old Bay Seasoning

## Recipe Procedure:

- 1) Time to prepare the Tri-Tip. Take the Tri-Tip and remove the fat cap if it has one. Set aside.
- 2) Take the salt, pepper and Old Bay seasoning and mix in a bowl making sure you have enough to dry rub the entire Tri-Tip's top, bottom and sides evenly (SEE PICTURE). Season to taste, more or less is up to you. (I use less parts salt and pepper, more of the Old Bay seasoning)
- 3) Time to cook. Preheat the Ninja Grill. Set to medium grill @ 450 degrees for 20 minutes.
- 4) Lay the Tri-Tip on the grill plate making sure the Tri-Tip is not touching the sides of the pan. Cook for 10 minutes, checking the Tri-Tips temperature. The ends will cook faster than the center. The center temperature should be near 100-105. Do not worry if it isn't exact, but should be near 100-105. **FLIP the Tri-Tip.**
- 5) Check the Tri-Tip after 5 minutes for a center temperature of 120-125 degrees in the thickest part.
- 6) Check the Tri-Tip after another 5 minutes for a center temperature of 130-140 degrees in the thickest part. Once the Tri-Tip has reached the 130-140 temperature it is done. Take the Tri-Tip out of the grill and let it rest on a plate cover with foil, the carry over heat in the meat will finish to medium rare with the ends at medium.
- 7) After it has time to rest, cut diagonal against the grain of the Tri-Tip (SEE PICTURES).

*Slice, add your favorite side dishes and enjoy . . .*

(REV.01.02.20)









































# NINJA Foodi Grill - **CHICKEN POTATO CHIP CASSEROLE**

By Duane Arbegast™



## **Ingredients:**

- 1 - Small Chicken (Breast Meat Only)
- 1 - 10oz. - Can of Cream of Chicken Soup
- 1 cup - Frozen Mixed Vegetables
- 1 cup - Celery
- 1 cup - Mushrooms
- 1 cup - Broccoli
- 1/2 cup - Onion (Optional)
- 1 cup - Parmesan Cheese
- Salt / Pepper (Personal Taste)
- Butter
- 1 cup - **Ruffles** Potato Chips (Favorite Flavor)



## **Recipe Procedure:**

- 1) In a bowl take the Chicken and cut it into small pieces (**SEE PICTURE**). Season with salt and pepper to taste, set aside. In a second bowl, dice the Celery, Mushrooms, Broccoli, Onion (**Optional**), add the Frozen Mixed Vegetables and the Cream of Chicken Soup, mix and set aside (**SEE PICTURES**).
- 2) Take the Chicken and gently fold into the bowl of the mixed ingredients that you set aside from step one (**SEE PICTURES**).
- 3) Pour the Chicken, Vegetables, Soup mixture into a bowl or pan to cook in the Grill and set aside (**SEE PICTURE**).
- 4) Pre-heat the Grill to **BAKE** 40 minutes @ 350 degrees. Once the temperature has reached 350 degrees, place the dish inside the bake pan (**NO RACK NEEDED**). After 20 minutes take the Parmesan Cheese and cover the casserole completely (**This Will Protect the Casserole From Drying Out And Adds Flavor**). After 10 more minutes, cover the casserole with the **Ruffles** potato chips. If the finished **Ruffles** potato chip topping is not dark enough, Air-Crisp for an additional 5 minutes.

**Cool a bit and enjoy . . .**























































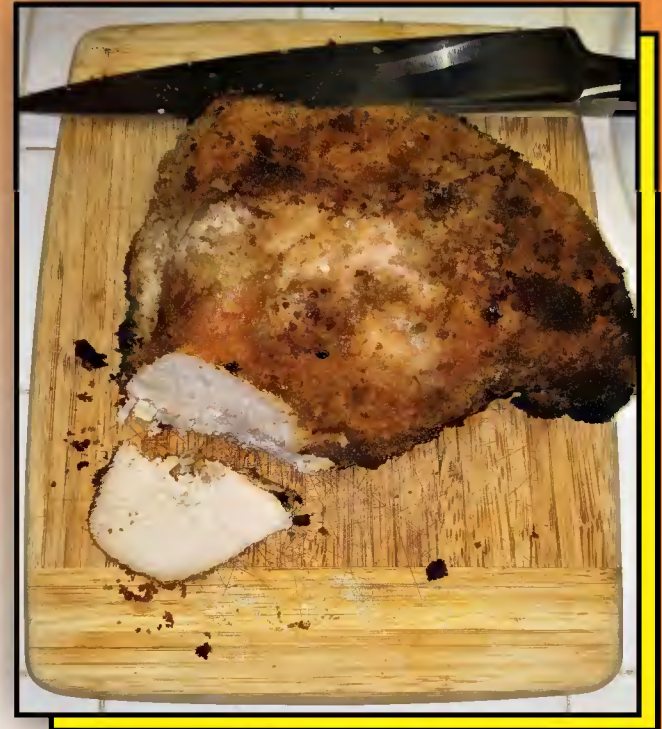


# NINJA Foodi Grill - Turkey Breast

By Duane Arbegast<sup>®</sup>



**TURKEY BREAST**



## Ingredients:

- Turkey Breast
- Canola Oil (Spray or Liquid)
- Butter
- Seasoning (Salt - Pepper - Old Bay)
- Progresso Seasoned Bread Crumbs

## Method 1 - Regular: *Regular or Lightly Breaded*

- 1) Gently rinse off the Turkey in cold water. Pat dry with a paper towel. Lightly spray or hand rub a very small amount of Canola Oil all over the Turkey. Season with salt, pepper and Old Bay (Season To Taste). Inject the Turkey, with butter about every inch with a meat injector. Done ready to cook.

## Method 2 - Lightly Breaded:

- 1) Gently rinse off the Turkey in cold water. Pat dry with a paper towel. Lightly spray or hand rub a very small amount of Canola Oil all over the Turkey. Inject the Turkey, with butter about every inch with a meat injector. Set aside.
- 2) On a paper plate pour some of the Progresso Seasoned Bread Crumbs, add salt, pepper and Old Bay (Season To Taste) (SEE PICTURE). Mix all the ingredients on the plate. Gently lay the Turkey on the mixed ingredients making sure all sides are lightly coated (SEE PICTURE). Done ready to cook.

**(Use A Quick Temperature Prob Or A Wired Internal Prob To Check The Temperature)**

## Cooking:

Preheat the Ninja Foodi Grill to **ROAST for 1 hour @ 350 degrees**. When preheat is done, place the Turkey into the Ninja Grill Pot on a rack (SEE PICTURE) or pencil size aluminum foil sticks (SEE PICTURE) being careful not to burn yourself. After 30-45 minutes check the internal temperature of the Turkey, looking for 160 degrees. Once the Turkey has reached 160 degrees it is done. The Turkey will reach 165 degrees while resting. After it has cooled a bit, it is ready to slice.

*Cool a bit and enjoy with your favorite side dishes* ■ ■ ■ (REV.03.09.20)





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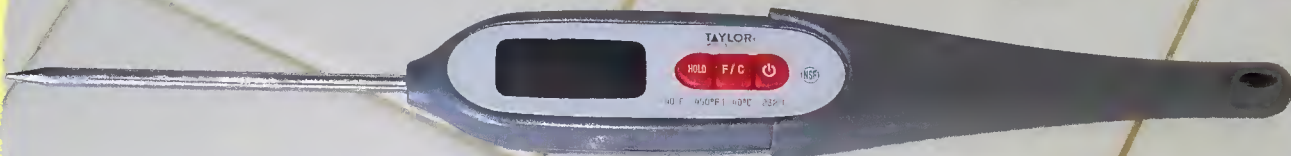
NET WT 2.62 Oz (74g)



**MEAT INJECTOR**



**INSTANT READ THERMOMETER**



**LEAVE-IN DIGITAL THERMOMETER**











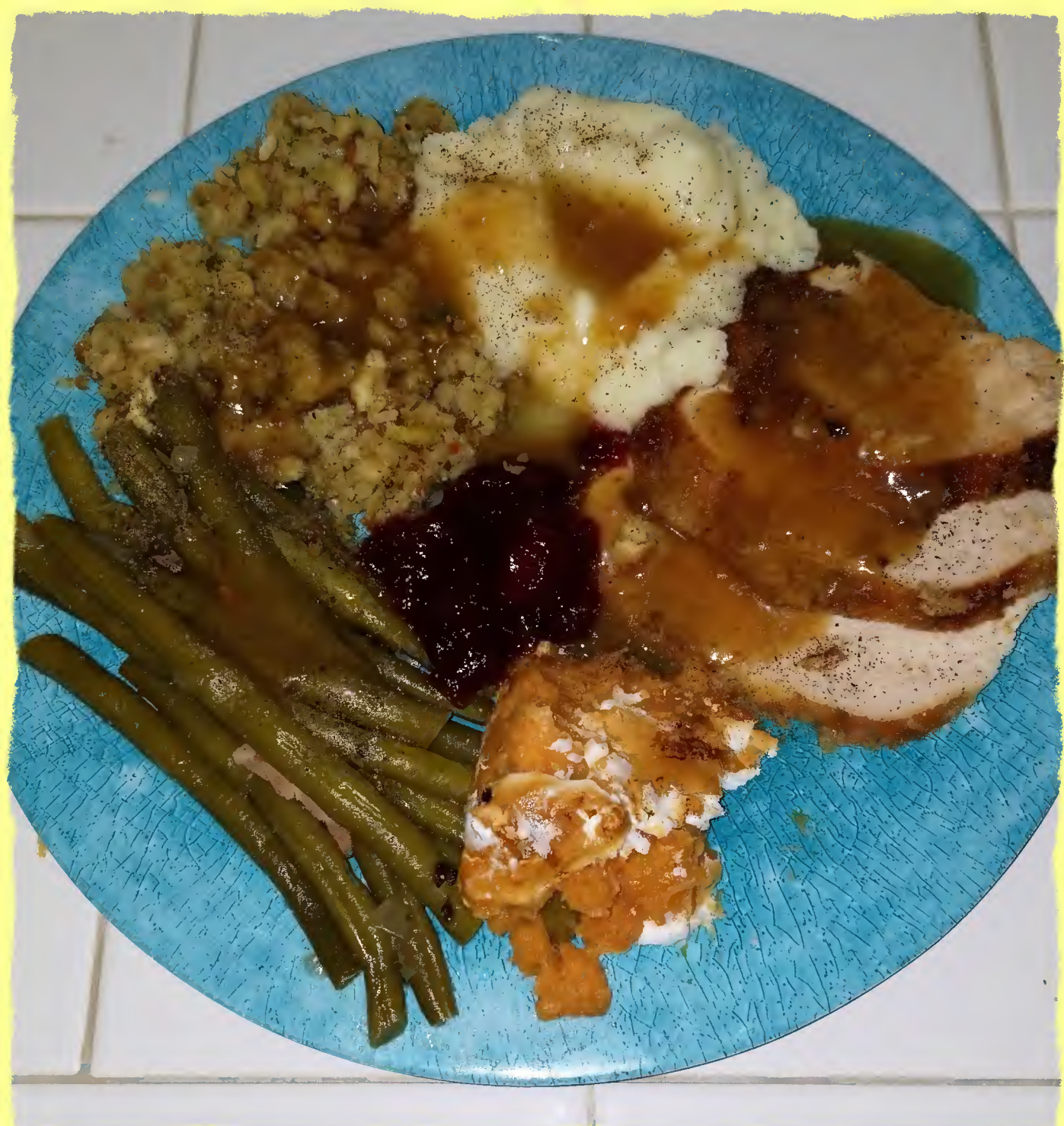
















# NINJA Foodi Grill - Pineapple Upside Down Cake

By Duane Arbegast™



## Ingredients:

- Pineapple Cake Mix
- Sliced Pineapple (Small Can)
- Maraschino Cherries (Small Jar)
- 1/2 Stick Butter
- 1/2 cup - Brown Sugar
- 1/2 cup - Vegetable Oil
- 3 Eggs

## Recipe Procedure:

- 1) Take a 7" springpan and oil the inside. Wrap foil around the bottom. Cut up the butter into little pieces and evenly place inside the springpan. Sprinkle evenly the brown sugar on top of the butter. Set aside.
- 2) Mix the Pineapple Cake Mix as per the boxes instructions. Set aside.
- 3) **THIS PROCEDURE WILL MAKE THE GLAZE:** Take the spring pan that has the butter and brown sugar and put it inside the Ninja Grill Pan. With the springpan in the Grill, pre heat the Grill to **BAKE** for 45 minutes @ 335 degrees. Once the Grill has reached the correct temperature, "BEEPS" and indicates "ADD FOOD", **remove the springpan being very careful not to burn yourself. It will be HOT!!!!**
- 4) Take the pineapple Slices and lay on the glaze mix. Add the Cherries placing them with the Pineapple Slices (SEE PICTURE). Pour the cake mix directly on top of the Cherries and Pineapple Slices (SEE PICTURE). Place back into the Grill pan to cook, resetting the time back to 45 minutes (NO GRATE NEEDED).
- 5) After it has finished cooking, let it cool. After it has cooled take a plate, place on top. Now flip the springpan with the plate then release the springpan (SEE PICTURES). To release the bottom, take a knife and slip between the cake and pan (SEE PICTURE).

*Slice, and enjoy.....*







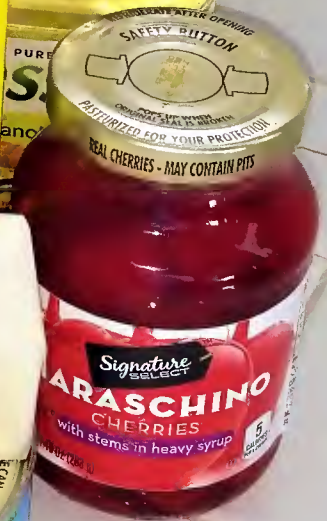
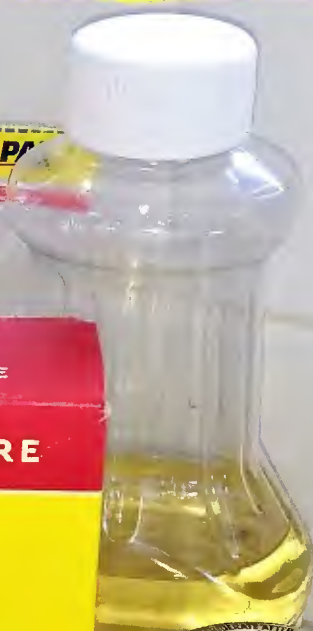
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made with PINEAPPLE juice and other natural flavors











































# NINJA Foodi Grill - Crispy Enchiladas Chicken Stuffed

By Duane Arbegast™



## Ingredients: (Serves 2)

- 1 - Small Chicken (Breast Meat Only)
- 1 - Can of Green Enchilada Sauce
- 1 - Can of RO\*TEL Tomatoes
- 1 cup - Yellow Cheese (Cheddar)
- 1 cup - White Cheese (Mozzarella)
- 1 - Olives (Small Can Sliced)
- 1 - Small Diced Onion
- Corn Tortillas (8" 5-10)
- Salt / Pepper
- Butter

## Recipe Procedure:

- 1) Take the Chicken and break it into small pieces. Season with salt and pepper to taste (SEE PICTURE). Set aside.
- 2) Dice the Onion, and with the Sharp Cheddar and Mozzarella Cheese place on a plate (SEE PICTURE). Set aside.
- 3) Take the Enchilada Sauce, along with drained RO\*TEL and mix together in a bowl (SEE PICTURE). Set aside.
- 4) **ENCHILADA ASSEMBLY:** Take 4 Corn Tortillas, butter and heat in a microwave oven for 30 seconds (this will soften them so they can be rolled without breaking) (SEE PICTURE). Lay flat, add Chicken, add a few spoon fulls of the Enchilada Sauce and RO\*TEL mix, add some diced Onion, add some of both cheeses (SEE PICTURES). Carefully roll and place in a metal or oven safe glass pan (SEE PICTURE). Spoon some Enchilada Sauce on top, then sprinkle Sharp Cheddar & Mozzarella Cheese on top and finally add some Sliced Black Olives (SEE PICTURE).
- 5) **COOK: BAKE** on a rack in the Ninja Grill Bake Pan @ 325 degrees for 25-30 minutes. **If you do not have a rack, make one with aluminum foil (SEE PICTURE).**

**Cool a bit top with Sour Cream or Guacamole and enjoy . . .**

























































# NINJA

Foodi Pressure Cooker

# Chili with Beans

By Duane Arbegast™

## Chili with Beans Ingredients: (Serves 2-4)

- 1 - Onion (Diced)
- 1 - Green Bell Pepper (Diced)
- 1 - Jalapeno (Diced)
- 1/2 tbs. - Garlic, (Minced)
- 1 lb. - Ground Beef (80-20)
- 1 tbs. - Taco Seasoning
- 1 can - Black Beans (Drained)
- 1 can - Kidney Beans (Drained)
- 1 can - Chili Beans (Drained)
- 1 can - RO\*TEL
- 1 can - Beef Broth
- Salt
- Pepper



## Recipe Procedure:

Set Ninja Foodi to Sauté on high. Add the Ground Beef and stir until browned.

***(Ground Beef drippings adds flavor, drain if desired)***

Add the minced Garlic, Salt and Pepper to taste.

After a few minutes add the . . .

Green Bell Pepper (Diced)

Onion (Diced)

Jalapeno Pepper (Diced Fine)

1 tbs. Taco Seasoning

1 can Black Beans (Drained)

1 can Kidney Beans (Drained)

1 can Chili Beans (Drained)

1 can RO\*TEL

1 can Beef Broth

Stir until combined. Place pressure cooker lid on Ninja Foodi with the nozzle on "seal".

Cook on high pressure for 10 minutes When timer ends, let pressure naturally release

***(About 10 Minutes)***. Open Ninja Foodi. Turn on Saute'. Saute' for a few minutes

stirring occasionally.

## Done . . .

*Add your favorite topping shredded cheese, sour cream or just leave plain and enjoy . . .*



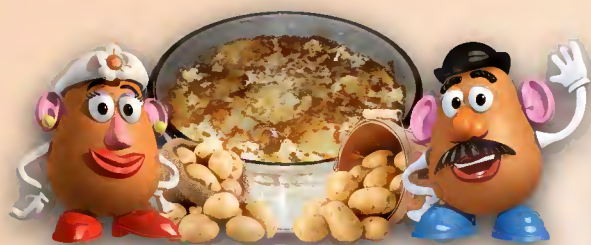






# NINJA Foodi Grill - Scalloped Potatoes

By Duane Arbegast™



## Ingredients: (Serves 4-6)

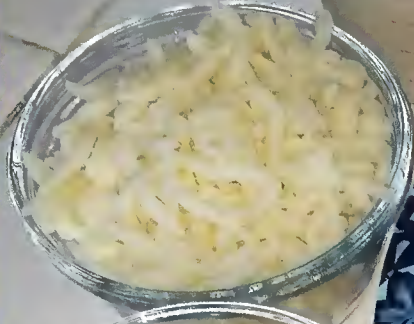
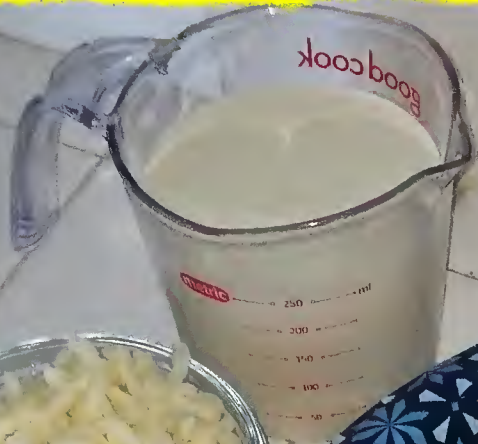
- 3 - 4 - Russet Potatoes
- 1 1/2 cups - Heavy Cream
- 1 1/2 cups - Grated Cheese  
(Mozzarella / Cheddar)
- 4 tbs. - Flour
- 5 tbs. - Butter
- Salt / Pepper
- Old Bay (Optional)

## Recipe Procedure:

- 1) Take the Potatoes, wash and peel them (SEE PICTURE). Cut into 1/4 inch thick or less slices, thinner is better (SEE PICTURE). Set aside.
- 2) If the Cheese that you are going to use is not grated, grate your Cheese and set aside.
- 3) **SCALLOPED POTATO DISH ASSEMBLY:**  
In a bowl (Oven Safe) or pan, rub some of the Butter on the bottom and sides. Place some of the Potato slices and completely cover the bottom (SEE PICTURE). Next, lightly season with Salt, Pepper and Old Bay Seasoning. Next, lightly sprinkle a dusting of Flour. Next, put a few small dabs of Butter on top and finally lightly cover with some of the Grated Cheese. Repeat step 4 until you have stacked enough Potatoes *about 1 inch from the top* of the bowl or pan you are using (SEE PICTURE). Lastly, add the Heavy Cream and layer lightly with the Grated Cheese, cover with aluminum foil and Bake . . .
- 4) **COOK: BAKE (NO RACK NEEDED)** in the Ninja Grill Bake Pan @ 400 degrees for 45-60 minutes. After 45 minutes uncover and cook **Air Crisp** @ 390 degrees until the top is browned, keep an eye on it (SEE PICTURE).

*Cool, add to your favorite main dish and enjoy . . .*

































# NINJA Foodi Grill - Pineapple Can Upside Down Cake



By Duane Arbegast<sup>™</sup>



## Ingredients:

- 1/2 box - Pineapple or Yellow Cake Mix
- Sliced Pineapple (Small Can)
- Maraschino Cherries (Small Jar)
- 4 tbs. - Stick Butter
- 1/2 cup - Brown Sugar
- 1/8 cup - Vegetable Oil
- 1 - Egg
- 1 - Can (Small Tomato Paste Can)



## Recipe Procedure:

- 1) Take a 7" springpan and wrap foil around the bottom. Cut the butter into little pieces and evenly place inside the springpan. Sprinkle evenly the brown sugar on top of the butter. Set aside. Take the small Tomato Paste Can and cut both ends out being very careful of the possible sharp edges and wash and clean (SEE PICTURE). Set aside.
- 2) Mix 1/2 of the Cake Mix, one egg, 1/2 cup of water or the juice from the canned pineapple and 1/8 cup of vegetable oil. Set aside.
- 3) **THIS PROCEDURE WILL MAKE THE GLAZE:** Take the spring pan that has the butter and brown sugar and set it inside the Ninja Grill Pan. With the springpan in the Grill, pre heat the Grill to **BAKE** for 40 minutes @ 325 degrees. Once the Grill has reached the correct temperature, "**BEEPS**" and indicates "**ADD FOOD**", **remove the springpan being very careful not to burn yourself. It will be HOT!!!!**
- 4) Place the Tomato Paste Can in the center of the springpan (SEE PICTURES). Take the pineapple Slices and lay them on the glaze mix. Add the Cherries placing them with the Pineapple Slices (SEE PICTURE). Carefully pour the cake mix directly on top of the Cherries and Pineapple Slices (SEE PICTURE). Place the pan directly back into the Grill pan to cook, resetting the time back to 40 minutes.
- 5) After it has finished cooking, let it cool. After it has cooled take a small knife and cut around the can and the outside part of the cake, gently remove the can and release the springpan. Place a plate on top. Now flip the cake so the bottom is on top (SEE PICTURES). To release the bottom, take a knife and slip between the cake and pan (SEE PICTURE).

**Slice, and enjoy.....**





























































# NINJA Foodi Grill - Mini Cheesecake Bites, Tarts & Pies

By Duane Arbegast<sup>™</sup>



## Cheesecake Filler Ingredients:

- 2 - 8oz. pkg. - Cream Cheese
- 1 tbsp. - Pure Vanilla Extract
- 2 - Eggs
- 8 oz. - Sour Cream
- 1/4 cup - Sugar

## Graham Cracker Crust Ingredients:

- 1 tbsp. - Sugar
- 2 cups - Graham Crackers Crumbs
- 8 tbsp. - Butter

---

## Recipe Procedure:

- 1) In a bowl mix the graham cracker crumbs, melted butter, sugar until it is well mixed, it will look a little dry, that's ok. Set aside.
- 2) Time to make the filler. Take the cream cheese, sugar, sour cream, vanilla extract, and mix in a bowl add the eggs last (**DO NOT OVER MIX IT**). It should be smooth, with NO lumps. This is enough mix to make five trays of mini bites, or 8 mini tarts, or 8 mini pies. Set aside.
- 3) **Mini Bites:** Take mini cup liners and place in all the cups. Use 1 teaspoon of graham cracker crumbs and fill each cup (**SEE PICTURE**). Take a Coke bottle and press the cap in the center of each filled cup. Take a zip-lock sandwich bag and fill with a little of the cream cheese mixture. Clip a very small piece of the corner off. Squeeze the bag and fill each cup (**SEE PICTURES**). Bake at 300 degrees for 15 minutes, rotate the pan after 7 minutes. After the bake, cool for 10 minutes in the closed grill. Remove and refrigerate 4 hours.
- 4) **Mini Tarts and Mini Pies:** Use 5 tablespoons of graham cracker crumbs and fill each tart or pie cup (**SEE PICTURE**). Press the crust to the sides and bottom (**SEE PICTURE**). Fill each cup with cream cheese mix. Place two at a time in the Ninja Grill pot. Bake at 300 degrees for 20 minutes, rotate the cups 180 degrees after 10 minutes. After the bake, cool for 10 minutes in the closed grill. Remove and refrigerate 4 hours. *Tarts have a thinner center than pies.*

**With this recipe, I was able to make 1 tray of mini bites, 2 tarts and 4 pies . . .  
Mix the types you like or just make one type . . .  
Add your favorite topping or leave plain and enjoy . . .**

























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1  
tsp  
4.9  
ml































1  
Tbs

14.8  
ml

























**NINJA**  
Foodi Pressure Cooker

# Meaty Spaghetti Sauce

By Duane Arbegast<sup>TM</sup>

## Ingredients: (Serves 6 - ?)

- 1 lb. - Ground Beef (80-20 or 93-7)
- 1/2 lb. - Sweet Italian Sausage
- 1 cup - Onion (Diced)
- 1 cup - Celery (Diced)
- 1 tbs. - Minced Garlic
- 1 can - Diced Tomatoes / Undrained (15oz.)
- 1 can - Tomato Sauce (15oz.)
- 1 can - Tomato Paste (6oz.)
- 1 can - Olives / Black / Sliced (2.25oz.)
- 1 pkg. - Mushrooms / Sliced (8oz.)
- 1/2 tbs. - Dried Basil Leaves
- 1/2 tsp. - Dried Oregano Leaves
- 1/2 tbs. - Sugar
- 1/4 tsp. - Salt
- 1/4 tsp. - Peper
- 1/4 tsp. - Crushed Red Pepper Flakes



Optional: Cabenet Sauvignon Wine (3oz.) (Adds Flavor)

## Recipe Procedure:

Set Ninja Foodi to Saute' on high. Add the Ground Beef and Sweet Italian Sausage. Stir until almost browned. **(Drain if desired Ground Beef drippings adds flavor)**. Add the mince Garlic, Salt and Pepper to taste and finish browning **(SEE PICTURE)**. After finishing the browning with the Garlic, Salt and Pepper then add the . . .

**Onion (Diced) . . . Celery (Diced) . . . Diced Tomatoes / Undrained . . . Tomato Sauce  
Tomato Paste . . . Olives / Black / Sliced . . . Mushrooms / Sliced  
Dried Basil Leaves . . . Dried Oregano Leaves . . . Sugar . . . Crushed Red Pepper Flakes  
Optional Cabernet Sauvignon Wine**

Stir until combined **(SEE PICTURE)**. Place pressure cooker lid on Ninja Foodi with the nozzle on "seal". Cook on high pressure for 10 minutes When timer ends, let pressure naturally release **(About 10 Minutes)**. Open Ninja Foodi stir then turn on Saute' **(SEE PICTURE)**. Saute' low for 20-30 minutes while stirring occasionally.

## Done . . .

*Make your favorite pasta, add spaghetti sauce, sprinkle some Parmesan cheese and enjoy . . .  
Garlic Bread on the side makes a nice final touch to the Meaty Spaghetti Sauce meal . . .  
Freeze leftover sauce for another time or use sauce in a Lasagna . . .*







































