



STOVETOP/OVEN

# CHICKEN POT PIE

This inverted chicken pot pie surprises with a crisp crust on the bottom that becomes the top when scooped out.

**PREP:** 5 minutes • **COOK:** 20–25 minutes • **SERVINGS:** 4

## Ingredients

- 1 refrigerated pie crust
- 1 12-ounce bag frozen vegetables
- 1 pound cooked chicken, diced
- 1 can (10.75 ounces) can condensed cream of chicken soup
- 4 ounces water
- 1 cup chopped celery

## Directions

1. Unroll one crust and press in bottom and up the sides of pot.
2. Set pot to STOVETOP HIGH. Meanwhile, stir together remaining ingredients.
3. Pour vegetable mixture on top of pie crust. Set pot to OVEN 350°F. Cover and cook 20–25 minutes.
4. Crust should be a beautiful golden brown. Scoop and serve immediately.



## NINJA SERVING TIP

In place of cream of chicken soup, use cream of celery soup for an extra layer of flavor.



# HOT & SOUR SHRIMP SAUTÉ

Forget take-out — this restaurant-worthy recipe is ready in 25 minutes! When buying fresh ginger, use a 1-inch peeled piece to make the minced tablespoon needed here. Wrap what's left and store it in the freezer for several months.

**PREP:** 15 minutes • **COOK:** 10 minutes • **SERVINGS:** 4

## Ingredients

- 1 tablespoon packed brown sugar
- 1 tablespoon cornstarch
- $\frac{3}{4}$  cup water or vegetable broth
- 3 tablespoons rice wine vinegar
- 2 tablespoons soy sauce
- 1 tablespoon vegetable oil
- $\frac{3}{4}$  pound uncooked medium shrimp, peeled and deveined
- 1 tablespoon minced fresh ginger
- 2 cloves garlic, minced
- $\frac{1}{4}$  teaspoon crushed red pepper
- 1 package (about 3.5 ounces) sliced shiitake mushrooms
- 1 large red bell pepper, cut into thin strips
- 3 green onions, finely chopped

## Directions

1. Stir brown sugar and cornstarch in bowl. Add water, vinegar, and soy sauce and stir until smooth.
2. Pour oil into pot. Set to STOVETOP HIGH and heat oil. Add shrimp, ginger, garlic, and crushed red pepper. Cook uncovered 2 minutes. Add mushrooms and bell pepper. Cook 2 minutes, stirring occasionally.
3. Stir in vinegar mixture. Cover and cook 2 minutes or until shrimp are cooked through, stirring occasionally. Stir in green onions. Serve shrimp mixture over rice.

### **NINJA** SERVING TIP

Serve the shrimp mixture over hot cooked white rice or rice noodles.



STEAMER

# ASPARAGUS WITH LEMON AIOLI

Asparagus stays beautifully green and fresh — tasting even better after cooking to tenderness. The secret is the steam! A lemony garlic sauce highlights its delicate flavor.

**PREP:** 10 minutes • **COOK:** 10 minutes • **SERVINGS:** 4

## Ingredients

- 1 lemon
- 1/3 cup light mayonnaise
- 1 small garlic clove, minced
- 1/4 teaspoon salt
- ground black pepper
- 1 cup water
- 1 pound asparagus, trimmed

## Directions

1. Pour water into pot, cover, and set dial to STEAMER. Set timer to 10 minutes (cook time) and wait for the beep (approximately 7 minutes) to inform you that water is boiling.
2. Meanwhile, for the lemon aioli, grate 1/2 teaspoon zest and squeeze 2 teaspoons juice from lemon into bowl. Stir in mayonnaise, garlic, and salt. Season with black pepper.
3. Place asparagus onto rack.
4. When beep sounds, use oven mitts to carefully place rack with asparagus into pot and place cover on pot.
5. Use oven mitts to carefully remove rack with asparagus when desired doneness is reached (second beep will sound after preset steaming time is completed).
6. Season asparagus with additional salt and black pepper. Serve with lemon aioli.

### **NINJA** TIME-SAVER TIP

Some stores carry pre trimmed, washed fresh asparagus in the produce section. Try it to save on prep time!



STOVETOP/STEAM OVEN

# LEMON CHICKEN WITH ROSEMARY

Fresh lemon and rosemary complement the richly roasted flavor of the chicken, made moist and tender using this foolproof cooking method.

**PREP:** 15 minutes • **COOK:** 1 hour, 15 minutes • **SERVINGS:** 6

## Ingredients

- 1 lemon
- 3 sprigs fresh rosemary
- 6 pound whole roasting chicken
- salt and ground black pepper
- 2 large onions, sliced
- 3 cloves garlic, sliced
- 4 cups chicken broth

## Directions

1. Grate and reserve 1 tablespoon zest from lemon. Cut lemon in quarters. Chop and reserve 1 sprig rosemary.
2. Remove package of giblets and neck from chicken cavities. Rinse chicken and pat dry with paper towel. Place lemon quarters and remaining rosemary sprigs into chicken cavity. Season chicken with salt and pepper.
3. Set to STOVETOP HIGH. Place chicken into pot. Cook uncovered, searing chicken for approximately 5–7 minutes on each side as desired. Remove chicken from pot and place on rack.
4. Place onions, garlic, and broth into pot. Place rack with chicken in pot. Sprinkle chicken with reserved lemon zest and chopped rosemary. Set OVEN to 375°F for 1 hour and 15 minutes. Cover and cook until chicken is cooked through and juices run clear.

### **NINJA** TIME-SAVER TIP

Use leftovers from this delicious chicken for two or more meals later in the week. Great for lunch with mixed salad greens, chopped fresh vegetables, and low-fat dressing.



STOVETOP/OVEN

# CAULIFLOWER MAC & CHEESE

Have your mac and cheese and eat it too with this fiber-rich low-carb comfort food.

**PREP:** 10 minutes • **COOK:** 10 minutes • **SERVINGS:** 4–6

## Ingredients

- 1 head cauliflower, cut into florets
- 1 jar (12 ounces) Alfredo sauce
- 1 cup shredded Gruyère cheese
- 1½ cups shredded Parmesan cheese
- 1 teaspoon cumin
- ½ teaspoon salt
- ⅛ teaspoon pepper
- ¼ cup panko bread crumbs (optional)

## Directions

1. Set pot to STOVETOP HIGH.
2. Add cauliflower, Alfredo sauce, ½ cup Gruyère cheese, 1 cup Parmesan cheese, cumin, salt, and pepper, stir, and cook 5 minutes.
3. Top cauliflower with remaining cheese and bread crumbs, cover, and cook 5 minutes. Serve immediately.

### **NINJA** SERVING TIP

Substitute the cauliflower with the broccoli cauliflower hybrid called romanesco for a colorful, beautiful dish.





# MEXICAN CHOCOLATE BREAD PUDDING

Cinnamon and chile powder both have antioxidant power and pair perfectly with chocolate.

**PREP:** 2 hours, 15 minutes • **COOK:** 2½ hours • **SERVINGS:** 6–8

## Ingredients

6 cups day-old challah bread, cubed

½ cup granulated sugar

⅓ cup cocoa powder

1½ teaspoons ground cinnamon

1 teaspoon red chile powder

¼ salt

6 eggs

3 cups milk

¼ cup heavy cream

2 teaspoon vanilla extract

1 teaspoon almond extract

1 cup chocolate chips

whipped cream

## Directions

1. Place the bread into a buttered pot.
2. In a small bowl stir together sugar, cocoa powder, cinnamon, red chile powder, and salt until well combined.
3. Place eggs, milk, cream, and vanilla and almond extracts into a blender and process on low speed. Add sugar mixture and blend to combine. Pour liquid over bread. Cover and refrigerate 2 hours or overnight.
4. Remove cover and stir in chocolate chips. Bring to room temperature, set to SLOW COOK HIGH for 2½ hours, and cook until a knife inserted in the center comes out clean and top is golden brown.
5. Invert onto a sheet pan before cutting and serving in bite-sized portions. Top with whipped cream.

### **NINJA** SERVING TIP

Make ahead and refrigerate.  
This makes a great cold dish.

