



STOVETOP

# RAVIOLI WITH MUSHROOM SAUCE

Ravioli is Italy's version of a dumpling, traditionally cut and filled by hand. They are excellent frozen, and fresh varieties can be found in most grocery stores in America.

**PREP:** 10 minutes • **COOK:** 17–19 minutes • **SERVINGS:** 4–6

## Ingredients

- 2 tablespoons olive oil**
- ½ cup diced onions**
- 2 cloves garlic, crushed**
- 3 cups vegetable stock**
- 1 can (10 ounces) cream of mushroom soup**
- 8 ounces mushrooms, sliced**
- 2 pounds frozen meat ravioli**

## Directions

- 1.** Set pot to STOVETOP HIGH and heat olive oil. Add onion and garlic, and sauté 2 minutes.
- 2.** Add stock, soup, and mushrooms, and stir well.
- 3.** Slowly add ravioli, then stir gently to coat.
- 4.** Cover and cook 15–17 minutes, then serve immediately.



## NINJA SERVING TIP

Garnish with ¼ cup Romano cheese and 1 tablespoon fresh chopped parsley for a tasty topper and a pretty finished dish.



STEAM OVEN

# SALMON WITH CREAMY ORZO PESTO

While orzo looks like rice, it is actually pasta cut to look like rice; in English it translates to barley.

**PREP:** 12 minutes • **COOK:** 12–14 minutes • **SERVINGS:** 4

## Ingredients

- 4 4-ounce salmon fillets
- ½ teaspoon salt
- ¼ teaspoon pepper
- 4 cups chicken stock
- ½ cup orzo
- ½ cup peas, frozen
- 2 tablespoons pesto, plus  
4 teaspoons pesto
- ¼ cup Parmesan cheese
- ¼ cup plain Greek yogurt
- fresh basil

## Directions

1. Season salmon with salt and pepper and place on rack.
2. Set pot to STOVETOP HIGH. Add chicken stock, stir in orzo and peas. Place rack with salmon on top of orzo. Cover and cook 12–14 minutes.
3. Remove rack. Stir 2 tablespoons pesto, Parmesan cheese, and yogurt into orzo.
4. Split orzo among four dishes and top with salmon. Top each portion with 1 teaspoon pesto and garnish with fresh basil.

### **NINJA** SERVING TIP

Use your favorite pesto recipe for the freshest flavor in this dish.





## HOT BUFFALO CHICKEN DIP

Buffalo chicken wings are a favorite with everyone, but they are a mess to eat. Stay clean with this recipe; no Wet-Nap needed.

**PREP:** 15 minutes • **COOK:** 28 minutes • **SERVINGS:** 6–8

### Ingredients

- 1 teaspoon canola oil
- 1 package (8 ounces) cream cheese, softened
- 4 ounces blue cheese, crumbled
- ½ cup blue cheese dressing
- 1 cup sofrito sauce
- 1 teaspoon smoked paprika
- 1 chicken breast, 6 to 8 ounces, cubed into ¼-inch pieces

### Directions

1. Set pot to STOVETOP HIGH and add oil.
2. Mix together the cream cheese, blue cheese, blue cheese dressing, sofrito sauce, and paprika and set aside.
3. Add chicken and sauté 8 minutes. Cover and stir occasionally.
4. Remove chicken and stir into cheese mixture.
5. Pour mixture into the roasting pan, place pan in pot, set on STOVETOP LOW, and cook 20 minutes.



### NINJA SERVING TIP

Serve with veggies or your favorite crackers. Try adding some chopped celery and carrot to the mixture in step 2.



OVEN

## CHILI CHEESE CORN MUFFINS

These little flavor-packed muffins add punch to any appetizer platter or even the simplest meal. Consistent heat in the pot helps keep muffins moist and tender.

**PREP:** 10 minutes • **COOK:** 25 minutes • **SERVINGS:** 6

### Ingredients

#### cooking spray

**¾ cup yellow cornmeal**

**¼ cup all-purpose flour**

**1 tablespoon sugar**

**1 teaspoon baking powder**

**½ teaspoon salt**

**1 egg**

**½ cup sour cream**

**¼ cup butter, melted**

**½ cup shredded Cheddar cheese**

**¼ cup corn**

**2 tablespoons chopped canned green chilies**

**2 tablespoons chopped fresh cilantro leaves**

### Directions

1. Spray 6-cup muffin pan with cooking spray. Stir cornmeal, flour, sugar, baking powder, and salt in a bowl. Add egg, sour cream, butter, cheese, corn, chilies, and cilantro and stir until just combined. Spoon batter into muffin-pan cups.
2. Place pan into pot, on rack. Set OVEN to 425°F for 25 minutes. Cover and cook until wooden pick inserted in centers comes out clean. Remove pan from pot. Let muffins cool 5 minutes.

### NINJA SERVING TIP

Serve with cilantro butter. Stir ¼ cup softened butter with 1 tablespoon cilantro and ¼ teaspoon grated lime zest.





# CREAMY CORN CHOWDER

Consistent heat from our pot makes from-scratch sauces simple. Add potatoes, corn, and broth and it's hands-free slow cooking to the finish.

**PREP:** 10 minutes • **COOK:** 4 hours, 5 minutes • **SERVINGS:** 6

## Ingredients

- 2 tablespoons olive oil
- 1 medium onion, chopped
- 2 cloves garlic, chopped
- 8 ounces thick-sliced ham, cut into ¼-inch pieces
- 3 tablespoons all-purpose flour
- 1 large unpeeled russet potato, cut into ½-inch pieces
- 1 package (12 ounces) frozen corn, thawed
- 4 cups chicken broth
- 1 cup heavy cream
- oyster crackers

## Directions

1. Place oil, onion, garlic, and ham in pot. Set to STOVETOP HIGH. Cook uncovered 3 minutes or until onion is tender, stirring occasionally. Stir in flour. Cook uncovered 1 minute, stirring constantly.
2. Add potato, corn, and broth to pot. Set to SLOW COOK HIGH for 4–5 hours. Cover and cook until potato is tender. Stir in cream and serve with crackers.

### NINJA TIME-SAVER TIP

Substitute 8 ounces chopped, cooked bacon for ham.





OVEN

## S'MORES BREAD PUDDING

You do not have to sit around a campfire to enjoy this dessert, but it might earn you a badge.

**PREP:** 15 minutes • **COOK:** 50 minutes • **SERVINGS:** 6–8

### Ingredients

**4 cups cubed challah bread**

**1 cup mini marshmallows**

**¾ cup semi-sweet morsels**

**8 graham cracker squares, crushed**

**4 large eggs**

**¼ teaspoon cinnamon**

**1 teaspoon vanilla extract**

**1 cup milk**

**1 can (14 ounces) sweetened condensed milk**

### Directions

1. Set OVEN to 350°F. Spray multi-purpose pan with baking spray.
2. Place half of the cubed bread in multi-purpose pan and top bread with half of the marshmallows, semi-sweet morsels, and graham cracker crumbs. Repeat layers.
3. Whisk together eggs, cinnamon, vanilla, milk, and condensed milk. Pour over bread mixture. Press down mixture to help bread absorb the liquid.
4. Place multi-purpose pan rack in pot and place multi-purpose pan on rack. Set timer for 50 minutes.
5. Remove pan and serve immediately.



### NINJA SERVING TIP

Use any old leftover bread in this bread pudding. Kids love to help build the layers in the pan; that way they can sneak a few morsels and marshmallows.