Congratulations on your purchase of the Ninja Master Prep, a Revolutionary Food and Drink Maker. Unlike any product you’ve owned, the Ninja Master Prep is high-powered and versatile allowing you to transform fresh ingredients into extraordinary meals and beverages.

This recipe book gives you some great ideas for ways to use both the pitcher and bowl for all of your food and drink needs.

...for more recipes, visit www.ninjakitchen.com
Recipes for
Ninja Master Prep Pitcher & Bowl

Blended Beverages & Frozen Desserts
Strawberry Banana Smoothie .......................... 5
Frozen Mojito ........................................... 6
Fresh Fruit Batidos ...................................... 7
Frozen Toffee Delight ................................. 8
Creamsicle .................................................. 9
Ninja Snow Cone ........................................ 10
Caramel Banana Smoothie ............................ 11
Mocha Frozen Fusion Lite .............................. 12

Dips & Marinades
Babaganoosh (Grilled Eggplant Dip) ............ 14
Traditional Guacamole ............................... 15
Tzatziki (Cucumber Yogurt Dip) ................... 16
Fresh Tomato Salsa ................................... 17
Orange Mojo Marinade .............................. 18

Entrées & Soups
Curried Chicken Salad ............................... 20
Country Chicken Salad ............................... 21
White Gazpacho Soup ................................. 22
Strawberry Banana Smoothie

**What you’ll need:**
1 Ripe Banana  
4 OZ. Frozen Strawberries  
6 OZ. Fresh Squeezed Orange Juice  
2 OZ. Frozen Strawberry Sherbet (optional)

**How to make it:**
Add all ingredients into the pitcher and use long pulses until you’ve reached the desired consistency.

Makes two 8 oz. Glasses
Frozen Mojito

What you’ll need:
2 Limes, Juiced
10-12 Mint Leaves
2 OZ. Simple Syrup*
6 OZ. White Rum
2 Cups Ice cubes

How to make it:
Add all ingredients into the pitcher and use long pulses until well blended.

Serve in 2 tall rocks glasses, garnish with mint.

*Combine 4 Tbsp Sugar and 4 Tbsp Water in saucepan on warm stove until sugar dissolves.
Fresh Fruit Batidos

What you’ll need:
6 OZ. Mango Sorbet
4 OZ. Vanilla Ice Cream
½ Cup Fresh Mango
¾ Cup Whole Milk
1 Tbsp Honey

How to make it:
Add all ingredients into the pitcher and pulse 6-8 times until smooth and frothy.
Substitute your choice of fruit, ice cream and sherbet to create your own variation.
Serve immediately!
Makes two 8 oz. cups
Frozen Toffee Delight

What you’ll need:
1 Frozen Toffee Bar
½ Cup Milk
2 Cups Vanilla Ice Cream
1 Tbsp Fudge Sauce

How to make it:
Break up Toffee Bar while still in wrapper. Add all ingredients in the pitcher and pulse 5 or 6 times until blended.

Makes two 10 oz. Glasses
Creamsicle

What you’ll need:
12 OZ. Fresh Squeezed Orange Juice
6 OZ. Low-Fat Vanilla Yogurt

How to make it:
Fill one 16 cube ice tray half with orange juice and half with low-fat vanilla yogurt. Freeze 4-6 hours or overnight. Combine frozen cubes with 6 oz. of orange juice in the pitcher. Pulse 6-8 times until mixture has the consistency of a thick smoothie.

Quantity depends on size of molds.
Ninja Snow Cone

What you’ll need:
3/4 Cups White Sugar
3/4 Cup Water
1 Pkg Unsweetened Fruit Flavor Drink Mix (13 oz. each)
4-5 Cups Ice

How to make it:
Make basic simple syrup by combining sugar and water in a saucepan and bringing to a boil. Reduce heat to medium and simmer for 3 minutes. Remove from heat and stir in flavored drink mix of your choice. Make Cherry, Grape, Orange, and Fruit Punch by following the same recipe and changing the powdered flavor. Place in resealable 12 oz. squirt bottle. Note: can be stored in the refrigerator for up to a month.

For Snow Cone, place 4-5 cups of ice cubes in pitcher and use long pulses until fine snow is formed. Scoop into desired serving dish. Pour on flavored syrup and serve.

Makes 4 Snow Cones
Caramel Banana Smoothie

What you’ll need:
6 oz. Low-Fat Vanilla Yogurt
1 Cup Soymilk
1 Ripe Banana
1 Tbsp Caramel Fat Free Topping
1 Cup Ice
Pinch each of Cinnamon, Ginger and Clove

How to make it:
Add all ingredients into the pitcher and pulse 6-8 times until smooth.

Makes 2 Glasses
Mocha Frozen Fusion Lite

What you’ll need:
½ Cup Strong Coffee
¾ Cup 2% or Fat Free Milk
2 Tbsp Lite Chocolate Syrup
½ tsp Artificial Sweetener
1 Cup Ice

How to make it:
Add all ingredients into pitcher and use long pulses until smooth.
Makes two 10 oz. cups
Babaganoosh (Grilled Eggplant Dip)

What you’ll need:

- 2 Large Eggplants (approx 2 lbs)
- 2 Garlic Cloves
- 2 Scallions
- 4 Tbsp Italian Flat Leaf Parsley
- 4 Tbsp Fresh Squeezed Lemon Juice
- 2 Tbsp Plain Yogurt
- 2-3 Tbsp Extra Virgin Olive Oil
- ½ Tsp Ground Cumin
- Salt and Fresh Ground Black Pepper to taste

How to make it

Wash the eggplants and prick in a few spots to allow the steam to escape. Grill them over a medium flame; turning frequently, until charred on all sides and the flesh is soft. Let cool and then split length-wise and scoop out the flesh.

In the bowl add garlic, scallion, parsley and lemon juice and pulse until all items are minced. Add eggplant, olive oil, cumin, salt and pepper and pulse until items are pureed. Adjust seasoning and serve in bowl with additional olive oil drizzled on top and garnish with parsley sprigs. Serve with warm pita wedges, your favorite bread or an assortment of raw vegetables.

Makes about 2 ½ Cups
Traditional Guacamole

What you’ll need:
2 Hass Avocados, ripe but firm, cut in 2” pieces
2 oz. White Onion, cut into 1” pieces
1 Garlic Clove
½ Medium Beefsteak Tomato, cut in 4 pieces
Juice from ½ Lime
15 Cilantro Leaves, whole
½ Tsp Kosher Salt
Hot Sauce to taste

How to make it:
Add all ingredients into the bowl and pulse until desired consistency is reached.
Serve with your favorite chips
Makes about 1 ½ cups
Tzatziki (Cucumber Yogurt Dip)

What you’ll need:
16 oz. Greek Style (Thick) Yogurt
1 Seedless Cucumber
2 Tbsp Kosher Salt
5 Garlic Cloves, Peeled
2 Tbsp Red Wine Vinegar
3 Tbsp Extra Virgin Olive Oil
12 Fresh Mint Leaves
Fresh Ground Black Pepper

How to make it:
Wash cucumber and remove ends. Cut into 1 ½” sections and place in pitcher. Pulse to reduce to a coarse grate. Place in a separate colander and add 1 Tbsp of the kosher salt. Press cucumber through colander to remove excess liquid.

Add yogurt, cucumber, garlic, vinegar, olive oil, mint, salt and pepper into pitcher and pulse until sauce is smooth.

Serve with meat, fresh veggies or your favorite crackers.

Makes about 2 ½ Cups
Fresh Tomato Salsa

What you’ll need:

- 4 Roma Tomatoes, cut in 4 pieces
- ¼ Small White Onion
- 1 Serrano Chilies, split and deseeded
- 1 Tbsp Whole Cilantro Leaves
- ⅓ Tsp Sugar
- ½ Tsp Salt
- Juice from ¼ Lime
- Pinch of Oregano
- Pinch of Cumin

How to make it:

Add all ingredients into the bowl. Use short pulses, about 3 times until desired consistency is reached.

Serve with your favorite chips and guacamole.

Makes about 2 ½ cups
Orange Mojo Marinade

**What you’ll need:**

- 1/2 Cup Orange Juice
- 4 Garlic Cloves, Peeled
- Juice from ½ Lime
- 1/2 Tsp Cumin
- 1/4 Cup Fresh Cilantro leaves
- 1/2 Tsp Red Pepper Flakes
- 1/2 Tsp Dried Oregano
- 3 oz. Fresh Mango Slices
- Salt and Fresh Ground Black Pepper

**How to make it:**

Add all ingredients into bowl and pulse until smooth. Pour into resealable bag with either chicken breast or pork cubes. Let marinate 2-4 hours or overnight before grilling.

Will marinate about 1 lb of Chicken or Pork
Entrées & Soups
Curried Chicken Salad

What you’ll need:
10 oz. Cooked Chicken Breast
1 Celery Stalk cut in six 1” pieces
1 Tbsp Lime Juice
½ Cup Lite Mayo or as needed
¼ Cup Plain Low Fat Yogurt
1 Tsp Fresh Peeled Ginger Root
2 Tsp Curry Powder
1 Tsp Honey
Salt and Pepper to taste
2 oz. Red Onion
4 oz. Grapes
4 oz. Fresh Mango
1 oz. Slivered Almonds Toasted

How to make it
In pitcher, add celery, lime juice, mayo, yogurt, ginger, curry, honey, salt and pepper. Pulse until smooth. Add chicken until the desired texture is reached: 3-4 pulses for chunky and 6-8 for smooth. Serve over your favorite greens garnished with grapes, mango and slivered almonds.

Makes 2 cups
Country **Chicken Salad**

**What you’ll need**
- 16 oz. Cooked Chicken (boneless), cut in 1” pieces
- ½ Small Onion, quartered
- 1 Celery Stalk, cut in 1” pieces
- 1 Cup Low Fat Mayonnaise
- 1 Tsp Country Dijon Mustard
- ½ Tsp Dried Tarragon
- 1-2 Tsp Fresh Lemon Juice
- 10 Sprigs Curly Parsley
- Salt and fresh ground Black Pepper to taste
- 1 Pkg Mixed Greens, washed and cut
- 1 Beefsteak Tomato, sliced
- 1 Small Cucumber, sliced
- 2 Cups Red Seedless Grapes
- 4 Slices Multigrain Bread

**How to make it**
Add all ingredients in the pitcher and pulse 3-4 times, or until desired consistency is reached.
Adjust seasoning. Serve on a bed of mixed greens with sliced tomatoes, cucumbers and red seedless grapes. Cut bread into 2 wedges and arrange on plate.

Serves 4
White Gazpacho Soup

What you’ll need:
- 4 oz. Blanched Almonds
- 3 Garlic Cloves, peeled
- 4 Medium Slices of French Bread, crusts removed
- 5 Tbsp Extra Virgin Olive Oil
- 4 Tbsp Spanish Sherry Vinegar
- 4 Cups Iced Water
- 1 Tsp Salt or to taste
- 3 oz. Seedless Green Grapes

How to make it:
Soak the bread in the ice water and set aside.
Combine the almonds, garlic, and salt in the pitcher and pulse until processed but not smooth.
Add bread into pitcher and alternate with the olive oil pulsing until emulsion is formed. Add vinegar and remaining water. Season to taste. Pulse once more. Pour into small soup bowls and garnish with sliced grapes.
Drizzle with additional olive oil.
Serves 4
Quick Clean Up & Storage

• All of your Ninja parts are dishwasher safe except the Ninja, use a damp sponge to wipe Master Pod clean.

• Quick Tip: Place Ninja Storage Lids & Blades on top rack of dishwasher.

• Leftovers? Use your Ninja Storage Lids to keep your favorite recipes long-lasting and fresh!

• Quick Tip: Reheat leftovers in pitcher and bowl, both are microwave safe!
RULE THE KITCHEN®