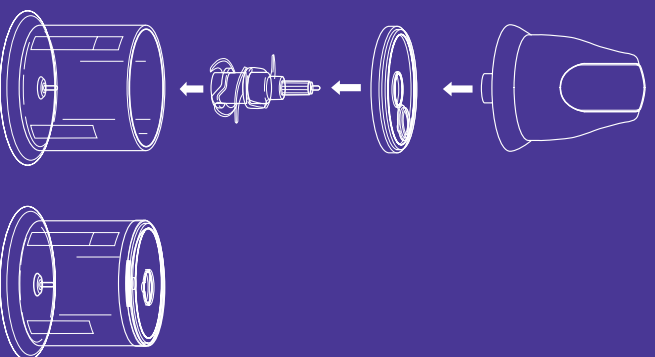


NINJA

quick start guide



PUTTING IT ALL TOGETHER

Getting Started



1 Assemble

Holding the spindle, carefully place the blade into the bowl.

2 Cover

After adding ingredients, place the splash guard on the bowl and firmly press down. Open the flap of the splash guard.

3 Power Pod

With the flap of the splash guard open, place the Power Pod on top making sure that it is securely in place.

4 Pulse

Press down on the paddle in short intervals for best results.



Stack & Store

The bowls can be stacked for storing in the refrigerator or cabinet.

Remove the blades and close the flap before storing chopped contents.

Use a dry erase marker to write the date or contents in the indicator area.

colours of your unit may vary compared to the illustrations

Recipes

SPICY MANGO SALSA



- 1 mango, sliced
- ¼ red onion wedge, peeled
- ½ tomato, quartered
- 1 jalapeño pepper, halved, seeded
- ¼ green capsicum, roughly cut
- 5 g. fresh coriander
- Juice of one lime

5 minutes • makes 1 serving

Add all ingredients to the Processor Bowl. To rough chop, pulse quickly 3 to 4 times... For finer, pulse longer.

BASIL PESTO



- 400g fresh Basil leaves
- 55g freshly grated Parmesan
- 120ml extra virgin olive oil
- 40g pine nuts or walnuts
- 3 medium sized garlic cloves
- Salt and freshly ground black pepper to taste

5 minutes • makes 1 serving

Combine basil, garlic and pine nuts, pulse 5-7 times. Add the parmesan and 60ml of olive oil, pulse for 10 seconds. Carefully scrape the sides of the bowl with a spatula, add the rest of the olive oil and pulse until combined.