

Ninja Combi Cookbook for Everyday Cooking

**100 Easy Recipes Ready in Under 30
Minutes – From Breakfast to Dinner ·
Including Ninja Combi Meals**

NINJA COMBI

Cooking for Everyday

100 Easy Recipes Ready in Under 30 Minutes
From Breakfast to Dinner. Including Ninja Combi
Meals

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INTRODUCTION

The Ninja Combi is a versatile, all-in-one countertop cooking system designed to simplify meal preparation while delivering consistent, high-quality results. By combining steam, convection heat, and precision temperature control, the Ninja Combi allows you to cook complete meals faster and more efficiently often using a single appliance and minimal cleanup.

One of its standout features is Combi Meals, which lets you cook a full plate—main, vegetable, and grain at the same time. Steam generated from water in the Combi Pan keeps foods moist and tender, while circulating heat ensures even cooking across multiple levels. For those who enjoy texture, Combi Crisp delivers juicy meats with a crisp, golden exterior, while Combi Bake is ideal for breads, cakes, cupcakes, pastries, and casseroles.

Beyond combi cooking, the Ninja Combi functions as a powerful standalone appliance. The Steam mode gently cooks vegetables and fish, preserving nutrients and natural flavors. Rice/Pasta mode provides reliable results for grains and starches without guesswork. The Air Fry function creates crispy, fried-style foods using little to no oil, making it a healthier alternative to deep frying.

Additional modes expand its flexibility even further. Bake handles pizzas, cookies, and casseroles with consistent heat. Broil is perfect for finishing dishes with a browned, caramelized top. Toast delivers evenly toasted bread. Sear/Sauté allows you to cook vegetables and meats directly in the pan for bold flavor development.

For longer, hands-off cooking, Slow Cook is ideal for soups, stews, and tender meats,

while sous vide provides precise temperature control for restaurant-quality results.

With intuitive controls, a SmartSwitch for seamless mode selection, and thoughtfully designed accessories, the Ninja Combi is built for home cooks who want convenience, versatility, and dependable performance all in one appliance.

WHY THE NINJA COMBI IS PERFECT FOR EVERYDAY COOKING

The Ninja Combi is designed for real-life cooking, busy schedules, varied tastes, and the need for reliable results without complexity. Its greatest advantage is versatility. With one appliance, you can steam, bake, air fry, sauté, slow cook, and even sous vide, eliminating the need for multiple kitchen tools and reducing cleanup.

What truly sets the Ninja Combi apart is its ability to cook complete meals at once. Using Combi Meals mode, you can prepare a main dish, vegetables, and grains simultaneously, saving time while ensuring each component is cooked perfectly. Steam keeps food moist and tender, while circulating heat delivers even cooking and crisp textures when desired.

The intuitive SmartSwitch, preset modes, and clear progress indicators make the Ninja Combi accessible for beginners while still offering precision for experienced cooks. Whether you are preparing quick weeknight dinners, healthier air-fried favorites, or slow-cooked comfort meals, the Ninja Combi adapts effortlessly to your needs making it an ideal solution for everyday cooking.



HOW TO USE THIS COOKBOOK

This cookbook is designed to help you get the most out of your Ninja Combi, whether you are new to the appliance or already familiar with its features. Each recipe clearly indicates the recommended Ninja Combi cooking mode and provides simple, step-by-step instructions to guide you from preparation to serving.

Recipes are organized to support everyday meal planning, with options for complete combi meals, quick air-fried dishes, steamed sides, baked items, and slow-cooked comfort foods. You will also find helpful tips on layering ingredients, selecting the right accessories, and adjusting cook times to suit your preferences.

Feel free to customize recipes by swapping proteins, vegetables, or grains based on availability or dietary needs. Use this cookbook as both a practical guide and a source of inspiration helping you cook confidently, efficiently, and deliciously with your Ninja Combi every day.

THE NINJA COMBI AT A GLANCE

Functions, Programs & Practical Tips

The Ninja Combi is a multifunctional cooking system that combines steam, convection heat, and precision temperature control to streamline everyday cooking. Designed to replace multiple kitchen appliances, it allows you to prepare a wide variety of meals—from quick weeknight dinners to slow-cooked comfort foods—using one intuitive unit.

Core Functions & Programs

Combi Meals: Cook a complete meal (main, vegetable, and grain) at the same time using layered cooking and steam-assisted heat.

Combi Crisp: Produces juicy, tender interiors with a crisp, golden exterior—ideal for meats and roasted dishes.

Combi Bake: Perfect for baked goods such as bread, cakes, cupcakes, pastries, casseroles, and pizzas.

Steam: Gently cooks vegetables and fish while preserving moisture, nutrients, and natural flavor.

Rice/Pasta: Delivers consistent results for rice, pasta, and grains without constant monitoring.

Air Fry: Creates crispy, fried-style foods using little to no oil.

Bake: Handles cookies, casseroles, and baked dishes with even heat distribution.

Broil: Ideal for browning and finishing dishes with a caramelized top.

Toast: Evenly toasts bread and breakfast items.

Sear/Sauté: Allows you to cook vegetables and meats directly in the pan for enhanced flavor development.

Slow Cook: Best for soups, stews, and tender, slow-simmered meats.

Sous Vide: Provides precise temperature control for consistent, restaurant-quality results.

Practical Tips for Best Results

- Always add water to the Combi Pan when using Combi or Steam-based functions to generate proper steam.
- Use the correct accessory level (pan, baking tray, or crisper tray) as specified in each recipe.
- Allow food to rest for a few minutes after cooking to improve texture and flavor.
- Avoid overcrowding trays to ensure even cooking and optimal airflow.
- Adjust seasoning after cooking, especially when using steam-based modes.

With its wide range of programs and thoughtful design, the Ninja Combi offers flexibility, efficiency, and dependable performance making it an essential tool for modern home cooking.



BREAKFAST RECIPES





BREAKFAST

SCRAMBLED EGGS



PREP TIME:
5 MINS



COOK TIME:
6 MINS



SERVING:
2

INGREDIENTS

- 4 eggs
- 2 tbsp almond milk
- 1 tsp olive oil or cooking spray
- Salt, to taste
- Black pepper, to taste

INSTRUCTIONS

- Crack the eggs into a bowl. Add the milk, salt, and black pepper, and whisk to combine.
- Place the crisper tray into the Combi Pan. Brush the crisper tray with olive oil or spray with cooking spray.
- Pour the egg mixture into a small, heat-safe dish or pan that fits on the crisper tray.
- Place the dish on the crisper tray and insert the Combi Pan into the Ninja Combi.
- Select Air Fry mode. Set the temperature to 350°F.
- Set the cooking time to 6 minutes. Press the Start/Stop button to begin cooking. The Ninja Combi will preheat, and progress bars will appear on the display.
- Once preheating is complete, the timer will begin counting down. During the last 30 seconds, the internal light will illuminate.
- When the cooking time ends, the Ninja Combi will beep. Carefully remove the pan.
- Stir the eggs to create soft curds, then allow them to rest for 2 minutes.
- Serve!

NUTRITION FACTS:

Calories 170, Protein 12g, Fat 12g,
Carbohydrates 2g, Fiber 0g



BREAKFAST

CHEESE OMELET



PREP TIME:
5 MINS



COOK TIME:
8 MINS



SERVING:
1

INGREDIENTS

- 2 eggs
- 2 tbsp cheddar cheese, shredded
- Salt, to taste
- Black pepper, to taste
- 1 tsp olive oil

INSTRUCTIONS

- Add eggs into the bowl and mix well. Season with black pepper and salt. Add shredded cheese and stir well.
- Place the crisper tray inside the Combi Pan. Grease the crisper tray with olive oil or brush the tray with oil. Pour the egg mixture onto the crisper tray.
- Insert the Combi Pan into the Ninja Combi.
- Select Air Fry mode. Set the temperature to 350°F (175°C).
- Set the cooking time to 6–8 minutes. Press the Start/Stop button to begin cooking.
- The Ninja Combi will preheat automatically, and progress bars will display on the screen.
- Once preheating is complete, the timer will begin counting down.
- During the final 30 seconds, the internal light will turn on.
- When the cooking time ends, the Ninja Combi will beep.
- Remove the Combi Pan and allow the omelet to rest for 2 minutes.
- Serve!

NUTRITION FACTS:

Calories 320, Protein 18g, Fat 22g, Carbohydrates 3g, Fiber 0g