

Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.



NINJA
PROFESSIONAL
FOOD PROCESSOR
20 QUICK & EASY RECIPES

WITH AUTO-IQ®



FOOD PREP, PERFECTED.

Welcome to the Ninja® Professional Food Processor inspiration guide. From here you're just a few pages away from recipes, tips, tricks, and helpful hints to help you make everything from restaurant-quality salsas and smooth purées to salads, pizza, and cookies. Now let's get prepping!



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HOMEMADE FRUIT LEATHER

PREP: 5 MINUTES

COOK: 6-8 HOURS

MAKES: 6 SERVINGS

INGREDIENTS

3 cups fresh strawberries, stems removed

Agave nectar, to taste

DIRECTIONS

- 1** Preheat oven to 185°F.
- 2** Line a baking pan with plastic wrap and set aside.
- 3** Install the chopping blade in the Precision Processor® Bowl. Place strawberries and agave nectar in the bowl. Install the lid, then select PUREE.
- 4** Pour strawberry mixture onto the prepared pan in an even layer, leaving a 1 1/2-inch border. Place pan in oven and bake until dry to the touch, about 6 to 8 hours.
- 5** Remove pan from oven and flip onto parchment paper. Remove plastic wrap.
- 6** Trim edges and cut lengthwise into 6 strips and roll up. Store in an airtight container.



CRANBERRY OAT PROTEIN BARS

PREP: 5 MINUTES

CHILL: 1 HOUR

MAKES: 6 SERVINGS

INGREDIENTS

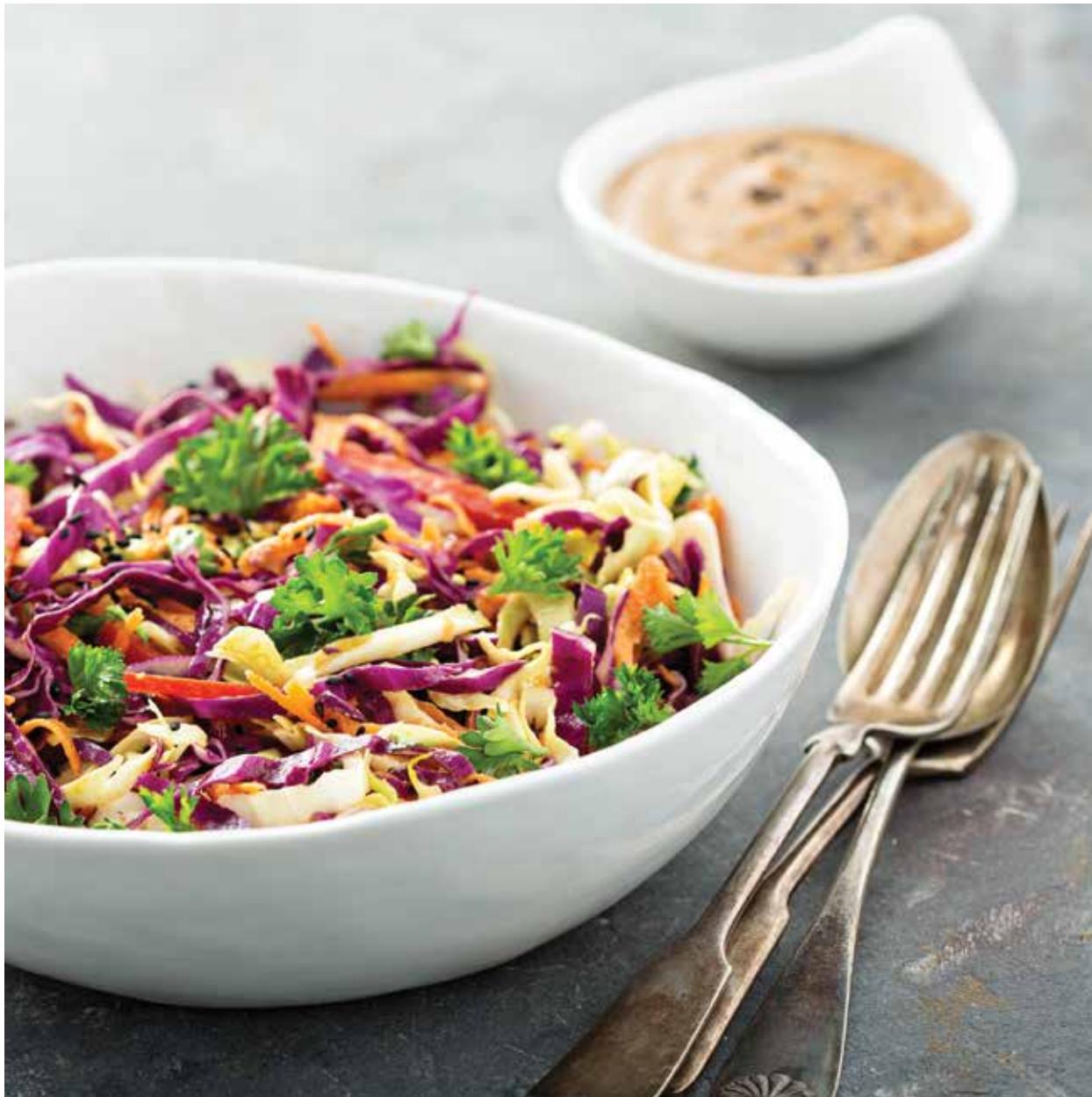
- 1 cup rolled oats
- 1/2 cup almond butter
- 8 dates, pits removed
- 1/2 cup dried cranberries
- 2 tablespoons chia seeds
- 2 tablespoons flax seeds
- 1/4 cup room-temperature water
- 1/2 cup white chocolate chips
- 1/4 cup coconut flakes, unsweetened

DIRECTIONS

- 1 Install the chopping blade in the Precision Processor® Bowl. Place all ingredients, except coconut flakes, in the bowl. Install the lid, then select HIGH until a sticky dough forms.
- 2 Line a baking pan with parchment paper and place mixture on it. Form mixture into a 1/2-inch thick rectangle.
- 3 Top with coconut flakes and place in refrigerator to chill for 1 hour.
- 4 Cut into 6 bars and serve, or store in an air-tight container in the refrigerator up to a week.

CHOPPING
BLADE





ASIAN SLAW WITH GINGER PEANUT DRESSING

PREP: 15 MINUTES

MAKES: 10-12 SERVINGS

INGREDIENTS

SLAW

- ¾ cup roasted peanuts
- 1 bunch green onions, thinly sliced
- 2 cups cilantro, roughly chopped
- ½ head red cabbage, cut in 1½-inch strips
- ½ head Napa cabbage, cut in 1½-inch strips
- 1 red bell pepper, cut in 4 pieces
- 2 large carrots, peeled, ends trimmed, cut in half
- 1½ tablespoons white sesame seeds

DRESSING

- 6 tablespoons rice wine vinegar
- 3 tablespoons vegetable oil
- 1 tablespoon sesame oil
- 5 tablespoons peanut butter
- 3 tablespoons brown sugar
- 3 tablespoons soy sauce
- 1½ inch piece of ginger, rough chopped
- 4 cloves garlic, peeled

CHOPPING
BLADE



SLICING/
SHREDDING
DISC



DIRECTIONS

- 1 Install the chopping blade in the Precision Processor® Bowl. Place peanuts in the bowl. Install the lid, then select CHOP. Once the program has completed, run the CHOP program again. Transfer chopped peanuts to a large bowl. Add green onions and cilantro to the peanuts.
- 2 Remove the chopping blade from the bowl and install the disc spindle in the bowl. Place the reversible disc, slicing side up, on the spindle. Install feed chute lid and place red cabbage in feed chute. Select DISC, then use the pusher to push cabbage through the chute. When all cabbage is sliced, stop program and transfer cabbage to the bowl with the peanuts, green onions, and cilantro.
- 3 Repeat Step 2 with Napa cabbage and red bell pepper.
- 4 Repeat step 2 with the carrots, but this time install the disc with the shredding side up.
- 5 Install the chopping blade in the Precision Processor Bowl. Place all dressing ingredients in the bowl. Install the lid, then select PUREE.
- 6 Pour dressing over slaw and toss to mix.
- 7 Sprinkle with sesame seeds and serve.



VEGGIE TOTS

PREP: 15 MINUTES

COOK: 30 MINUTES

MAKES: 30 TOTS

INGREDIENTS

Cooking spray

1 large zucchini, cut in half lengthwise, ends trimmed

2 large carrots, peeled, ends trimmed, cut in half

1 small red onion, peeled, ends trimmed, cut in quarters

1/4 cup shredded sharp cheddar cheese

1/4 cup shredded Parmesan cheese

1 cup Panko bread crumbs

2 large eggs, beaten

2 teaspoons dried basil

2 teaspoons dried oregano

2 teaspoons onion powder

2 teaspoons garlic powder

2 teaspoons paprika

2 teaspoons kosher salt

2 teaspoons ground black pepper

SLICING/
SHREDDING
DISC



CHOPPING
BLADE



DIRECTIONS

- 1 Preheat oven to 425°F. Line a baking pan with parchment paper and spray with cooking spray.
- 2 Install the disc spindle in the Precision Processor® Bowl. Place the reversible disc, shredding side up, on the spindle. Install the feed chute lid and place zucchini in feed chute. Select DISC, then use the pusher to push zucchini through the chute. Place the shredded zucchini in paper towels or a kitchen towel and squeeze out excess liquid.
- 3 Place carrots in feed chute. Select DISC, then use the pusher to push carrots through the chute.
- 4 Clean the bowl, then install the chopping blade. Add the onion and select CHOP. Once the program has completed, run the CHOP program again. Add cheeses, bread crumbs, eggs, and seasonings, then select PULSE until evenly combined.
- 5 Scoop 1 1/2 tablespoons of mixture into your hands and press together to form a 1-inch log. Place on tray with parchment paper. Repeat with remaining mixture.
- 6 Spray the tots with cooking spray and place in the oven. After 15 minutes, flip tots, then cook for another 15 minutes or until golden brown.
- 7 Once cooking is complete, remove from oven and serve immediately.



GARLIC NAAN

PREP: 15 MINUTES

RISE: 1 HOUR 20 MINUTES

COOK: 6-12 MINUTES

MAKES: 6 SERVINGS

INGREDIENTS

2 teaspoons active dry yeast

1 teaspoon granulated sugar

1/2 cup warm water

2 cups all-purpose flour

3 tablespoons Greek style yogurt

Pinch of kosher salt

1/2 cup fresh cilantro

2 cloves garlic, peeled

1/2 stick (1/4 cup) butter, melted

2 tablespoons canola oil

DOUGH
BLADE



CHOPPING
BLADE



DIRECTIONS

- 1 Install the dough blade in the Precision Processor® Bowl. Add yeast, sugar and warm water and allow to sit for 10 minutes.
- 2 Add flour, greek yogurt and salt to the bowl and select DOUGH.
- 3 Once processing is complete, form into a dough ball. Then, transfer dough ball into a greased bowl and cover with plastic wrap. Allow to rise for an hour, or until dough has doubled in size.
- 4 Once dough ball has risen, remove from the bowl and cut into 6 pieces. Roll each piece into a ball and cover with a damp towel. Allow to rise for another 20 minutes.
- 5 While dough is rising, clean the bowl, then install the chopping blade in it. Add the cilantro and garlic and select CHOP. Once the program has completed, run the CHOP program again. Add chopped ingredients to melted butter and set aside.
- 6 After 20 minutes has passed, roll each ball into a 1/4 inch thick oval shape. Heat a sauté pan over medium heat with oil and cook each piece for 1 to 2 minutes per side or until golden brown.
- 7 Brush with butter mixture and serve immediately.



GINGER SNAP COOKIE BUTTER

PREP: 15 MINUTES

MAKES: 4 CUPS

INGREDIENTS

1 bag (14 ounces) ginger snap cookies

2 sticks (1 cup) unsalted butter, cut in cubes, softened

1 can (14 ounces) sweetened condensed milk

DIRECTIONS

- 1** Install the chopping blade in the Precision Processor® Bowl. Place cookies in the bowl. Select HIGH and run until mixture resembles sand.
- 2** Add remaining ingredients to the bowl and select PUREE.
- 3** Store in an airtight container in the refrigerator.

CHOPPING
BLADE



TIP Serve with fresh fruit for a kid-friendly snack.

SHREDDED BRUSSELS SPROUT SALAD

PREP: 20 MINUTES
MAKES: 4-6 SERVINGS

INGREDIENTS

SALAD

2 pounds Brussels sprouts, ends trimmed
1 Fuji apple, cored, cut in quarters, thinly sliced
1 cup candied pecans
1/2 cup pomegranate seeds
1/2 cup feta cheese, crumbled
10 bacon slices, cooked, roughly chopped

DRESSING

1 small shallot, peeled, cut in quarters
2/3 cup olive oil
3 tablespoons red wine vinegar
4 tablespoons Dijon mustard
5 tablespoons honey
1/2 teaspoon kosher salt
1/2 teaspoon ground black pepper

SLICING/
SHREDDING
DISC



CHOPPING
BLADE



DIRECTIONS

- 1 Install the disc spindle in the Precision Processor® Bowl. Place the reversible disc, slicing side up, on the spindle. Install the feed chute lid and place 1 cup Brussels sprouts in feed chute. Select DISC, then use the pusher to push sprouts through the chute. Repeat this step with remaining Brussels sprouts, transfer to a bowl, and set aside.
- 2 Remove feed chute lid, disc, and spindle from bowl, and install the chopping blade in the bowl. Place pecans and cooked bacon in bowl and select CHOP. Remove pecans and bacon from bowl and set aside.
- 3 Next, place all dressing ingredients in the bowl and select PUREE.
- 4 Toss prepared Brussels sprouts with dressing and top with apple, pecans, pomegranate seeds, feta, and bacon. Serve immediately.

BACON RANCH CHEESE BALL

PREP: 15 MINUTES
CHILL: 1 HOUR
MAKES: 8-12 SERVINGS

INGREDIENTS

2 packages (8 ounces each) cream cheese, cut in cubes, softened
3 tablespoons sour cream
1 package (1 ounce) ranch seasoning
1 teaspoon garlic powder
1 teaspoon dried minced onion
1/4 teaspoon kosher salt
1/4 teaspoon ground black pepper
1/2 cup shredded pepper jack cheese
1 1/2 cup shredded cheddar cheese, divided
10 slices thick cut bacon, cooked, roughly chopped, divided
1 cup green onions, thinly sliced, divided
1 teaspoon poppy seeds

DIRECTIONS

- 1 Install the dough blade in the Precision Processor® bowl. Place cream cheese, sour cream, ranch seasoning, garlic powder, minced onion, salt, and pepper in the bowl and select PUREE.
- 2 Remove lid and scrape down sides with a rubber spatula. Add pepper jack, 1 cup cheddar, half the chopped bacon, and half the green onions, then select PULSE until evenly combined.
- 3 Next, remove mixture from bowl and wrap in plastic wrap. Form into a ball and place in freezer for an hour or until firm.
- 4 Once chilled, sprinkle poppy seeds and remaining cheddar, bacon, and green onions on a piece of parchment paper. Roll the chilled cheese ball in the topping mixture to coat the outside surface. Serve with crackers and veggies.

DOUGH
BLADE





TRADITIONAL BASIL PESTO

PREP: 5 MINUTES

MAKES: 4 CUPS

INGREDIENTS

1 block (12 ounces) Parmesan cheese

4 cups fresh basil, stems removed

1 cup pine nuts

4 cloves garlic, peeled

½ teaspoon lemon juice

1 teaspoon kosher salt

1 teaspoon ground black pepper

¾ cup olive oil

SLICING/
SHREDDING
DISC



CHOPPING
BLADE



DIRECTIONS

- 1** Install the disc spindle in the Precision Processor® Bowl. Place the reversible disc, shredding side up, on the spindle. Install the feed chute lid and place Parmesan cheese in feed chute. Select DISC, then use the pusher to push Parmesan through the chute.
- 2** Remove feed chute lid, disc, and spindle from bowl, and install the chopping blade in the bowl. Add remaining ingredients, then install the feed chute lid. Select PUREE.
- 3** Store in an airtight container in the refrigerator.



JALAPEÑO RANCH DIP

PREP: 5 MINUTES

MAKES: 6 SERVINGS

INGREDIENTS

- 1 cup sour cream
- ¼ cup dill
- ¼ cup fresh parsley
- 2 jalapeño peppers, cut in quarters, seeds removed
- 2 teaspoons lemon juice
- 2 cloves garlic, peeled
- 2 teaspoons onion powder

DIRECTIONS

- 1 Install the chopping blade in the Precision Processor® Bowl. Place all ingredients in the bowl and select PUREE.
- 2 Transfer dip to a serving bowl and serve with sliced vegetables or chips of your choice.

CHOPPING
BLADE





YELLOW CURRY PASTE

PREP: 5 MINUTES

MAKES: 2 CUPS

INGREDIENTS

- 1 medium yellow onion, peeled, ends trimmed, cut in quarters
- 1/2 cup cilantro
- 3 cloves garlic, peeled
- 2-inch piece ginger, peeled, cut in quarters
- 3-inch piece lemongrass, thinly sliced, outer layer removed
- 1 tablespoon ground coriander
- 2 teaspoons ground turmeric
- 2 teaspoons ground cumin
- 1 teaspoon crushed red pepper
- 2 teaspoons kosher salt
- 2 teaspoons ground black pepper
- 3 tablespoons olive oil

DIRECTIONS

- 1 Install the chopping blade in the Precision Processor® Bowl. Place all ingredients in the bowl. Install the lid, then select PUREE.
- 2 Scrape down sides of bowl. Reinstall lid and select PUREE again.
- 3 Store in an airtight container in the refrigerator.

TIP Add yellow curry paste to coconut milk to make a flavorful Indian sauce.



COMPOUND BUTTER 3 WAYS

PREP: 10 MINUTES EACH

CHILL: 2 HOURS

MAKES: 1 CUP EACH

INGREDIENTS

GARLIC HERB BUTTER

2 sticks (1 cup) unsalted butter, softened
6 cloves garlic, peeled
1 cup fresh parsley
1 teaspoon kosher salt

ORANGE HONEY BUTTER

2 sticks (1 cup) unsalted butter, softened
Zest of 1 orange
2 tablespoons orange juice
1/4 cup honey
1/2 teaspoon kosher salt

CHIPOTLE LIME BUTTER

2 sticks (1 cup) unsalted butter, softened
Zest of 2 limes
3 teaspoons lime juice
4 chipotle peppers in adobo sauce
2 cloves garlic, peeled
1 tablespoon honey
1 teaspoon kosher salt

DIRECTIONS

- 1 Install the chopping blade in the Precision Processor® Bowl.
- 2 Place all ingredients in the bowl and select PUREE.
- 3 Once processed, use a spatula to scoop butter mixture onto a sheet of parchment paper.
- 4 Roll the bottom half of the parchment paper over the butter. Roll tightly into a log shape. Twist the ends of the parchment paper to close. Place in the refrigerator for 2 hours to chill.

TIP Use compound butter to top your favorite proteins, breads, and vegetables for added flavor.



BUILD-YOUR-OWN CALZONE

PREP: 20 MINUTES

RISE: 45 MINUTES

BAKE: 20-25 MINUTES

MAKES: 8-12 SERVINGS

INGREDIENTS

DOUGH

- 2 ¼ teaspoons active dry yeast
- 1 ½ teaspoons granulated sugar
- 1 ¼ cup warm water (110°–115°F)
- ½ cup olive oil
- 4 cups all-purpose flour
- 1 teaspoon kosher salt
- 1 egg, whisked

SAUCE

- 1 can (14 ounces) whole peeled tomatoes
- 1 can (14 ounces) fire-roasted tomatoes with garlic
- 2 tablespoons Italian seasoning
- ½ teaspoon crushed red pepper
- 1 teaspoon granulated sugar
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper

FILLINGS

- 2 bags (8 ounces each) shredded mozzarella cheese
- 1 orange bell pepper, julienned
- 1 small red onion, peeled, ends trimmed, julienned
- 1 bag (8 ounces) sliced pepperoni

DOUGH
BLADE



CHOPPING
BLADE



DIRECTIONS

- 1 Install the dough blade in the Precision Processor® Bowl. Place the yeast, sugar, and warm water in the bowl and allow to sit for 5 minutes.
- 2 After 5 minutes, add the olive oil, flour, and salt. Install the lid, then select DOUGH.
- 3 Remove dough ball and place in a lightly oiled bowl. Cover loosely with plastic wrap and allow to rise for 45 minutes or until dough has doubled in size.
- 4 While dough is rising, clean the bowl, then install the chopping blade in it. Place all sauce ingredients in the bowl. Install the lid, then select PUREE. Transfer sauce to a mixing bowl and set aside.
- 5 Once dough ball has risen, preheat oven to 425°F. Line 2 baking pans with parchment paper and set aside.
- 6 Cut dough ball in half. Lightly flour each ball and use a rolling pin to roll each into a 12-inch disc. Place on the prepared pans.
- 7 Place a ½ cup sauce on each round and spread sauce on the bottom half only, leaving a 1 ½-inch border around the edge.
- 8 Top sauce with cheese and fillings, then fold exposed dough over toppings to form a half-moon shape.
- 9 Press edges of dough together to seal, brush with whisked egg mixture, and cut 3 slits in the top of each calzone with a sharp knife.
- 10 Place pans in oven and bake for 20 to 25 minutes or until golden brown.
- 11 Allow to cool then slice and serve.



VEGETABLE CASSEROLE

PREP: 20 MINUTES

COOK: 30 MINUTES

MAKES: 6-8 SERVINGS

INGREDIENTS

1 jar (23 ounces) roasted garlic tomato sauce

1 large zucchini, cut in half lengthwise, ends trimmed

1 large summer squash, cut in half lengthwise, ends trimmed

1 large Japanese eggplant, cut in half lengthwise, ends trimmed

4 Roma tomatoes, ends trimmed

2 tablespoons fresh oregano, minced

2 tablespoons fresh thyme, minced

2 tablespoons olive oil

Kosher salt, as desired

Ground black pepper, as desired

1 pound fresh mozzarella cheese, cut in quarters lengthwise, then sliced into 1/4-inch thick pieces

1 block (4 ounces) Parmesan cheese

SLICING/
SHREDDING
DISC



DIRECTIONS

- 1 Preheat oven to 375°. Pour tomato sauce into a 14-inch baking dish and set aside.
- 2 Install the disc spindle in the Precision Processor® Bowl. Place the reversible disc, slicing side up, on the spindle. Install the feed chute lid and place zucchini in feed chute. Select DISC, then use the pusher to push zucchini through the chute. Repeat this process with the summer squash, eggplant, and tomatoes and transfer to a bowl.
- 3 Add oregano, thyme, olive oil, salt, and pepper to the bowl and toss to coat.
- 4 Clean the processor bowl, then flip reversible disc to the shredding side up on the spindle. Install the feed chute lid and place Parmesan cheese in feed chute. Select DISC, then use the pusher to push parmesan through the chute.
- 5 Working in a circular motion, layer the mozzarella cheese and vegetables on top of each other in alternating order over tomato sauce in baking dish. Place in oven and allow to cook for 20 minutes.
- 6 After 20 minutes, increase the temperature to 425°F. Sprinkle the shredded Parmesan cheese on top and allow to cook for another 10 minutes.



SWEET POTATO FALAFEL WITH TZATZIKI SAUCE

PREP: 15 MINUTES

COOK: 30 MINUTES

MAKES: 28 FALAFEL

INGREDIENTS

FALAFEL

Cooking spray
2 cups frozen diced sweet potatoes, cooked
1 can (14 ounces) chickpeas, drained
1 small yellow onion, peeled, ends trimmed, cut in quarters
2 cloves garlic, peeled
1 cup cilantro
3 teaspoons cumin
2 teaspoons chili powder
1/2 teaspoon cayenne pepper
2 teaspoons garlic powder
1/4 cup corn meal
Kosher salt, as desired
Ground black pepper, as desired

SAUCE

3/4 cup greek yogurt
1/2 cup sour cream
1 teaspoon lemon juice
1/4 cup fresh dill
2 cloves garlic, peeled
2 teaspoons garlic powder
1 teaspoon onion powder
Kosher salt, as desired
Ground black pepper, as desired
1/4 cup cucumber, diced

DIRECTIONS

- 1 Preheat oven to 400°F. Line a baking pan with parchment paper, coat paper with cooking spray and set aside.
- 2 Install the chopping blade in the Precision Processor® Bowl. Place all falafel ingredients in bowl and select CHOP. Scrape down sides with a spatula and select CHOP again. Once the program has completed, run the CHOP program a third time.
- 3 Using a 1-inch scoop, form mixture into balls and place on prepared baking pan. Place in the oven for 30 minutes or until golden brown.
- 4 While the falafel is baking, clean the bowl, then reinstall the chopping blade in it. Add all sauce ingredients except cucumber and select PUREE. Pour sauce into a medium bowl and stir in cucumber.
- 5 Once cooking is complete, remove falafel from oven and allow to cool. Serve with sauce.

TIP If you can't find frozen diced sweet potatoes at the grocery store, use 1 large fresh sweet potato. Dice and cook in boiling water until soft. Allow to cool before processing.



STRAWBERRY THUMBPRINT COOKIES

PREP: 15 MINUTES

CHILL: 10 MINUTES

BAKE: 8-10 MINUTES

MAKES: 24 COOKIES

INGREDIENTS

2 sticks (1 cup) unsalted butter, cut in cubes, softened

1 1/2 cups granulated sugar

2 teaspoons vanilla extract

1 egg

1 teaspoon baking soda

1/2 teaspoon baking powder

1/4 teaspoon kosher salt

2 1/4 cups all-purpose flour

1/3 cup store-bought strawberry jam

DIRECTIONS

- 1 Preheat oven to 350°F. Line a cookie sheet with parchment paper and set aside.
- 2 Install the dough blade in the Precision Processor® bowl. Place butter, sugar, vanilla extract, and egg in the bowl. Install the lid, then select DOUGH.
- 3 When program is complete, remove lid and add baking soda, baking powder, salt, and flour to the bowl. Return lid to bowl, and press DOUGH again.
- 4 When processing is complete, remove dough from bowl and place in refrigerator. Allow to chill for 10 minutes.
- 5 After 10 minutes, roll dough into 24 1-inch balls and place them on the prepared pan 2 inches apart.
- 6 Press a thumbprint into each dough ball to create a well. Using a spoon, fill each well with 1/2 teaspoon jam.
- 7 Place pan in oven and bake for 8 to 10 minutes.
- 8 Remove from oven and allow cookies to cool before serving.



ORANGE BREAKFAST SCONES

PREP: 15 MINUTES

BAKE: 15-20 MINUTES

MAKES: 8 SCONES

INGREDIENTS

DOUGH

2 cups all-purpose flour

1/3 cup granulated sugar

1 tablespoon baking powder

1/2 teaspoon kosher salt

Zest of 1 orange

1 stick (1/2 cup) butter, cold, cut in cubes

1 egg

1/4 cup sour cream

1/4 cup heavy cream, plus more for brushing

1/2 teaspoon vanilla extract

GLAZE

2 cups confectioners sugar

1/4 teaspoon vanilla extract

Juice of 1 orange (approx. 3 tablespoons)

DIRECTIONS

- 1 Preheat oven to 400°F. Line a baking pan with parchment paper and set aside.
- 2 Install the dough blade in the Precision Processor® Bowl. Place all dough ingredients in bowl. Install the lid, then select DOUGH.
- 3 Lightly flour a clean work surface, then roll dough into a 1-inch thick round. Cut the round into 8 triangles.
- 4 Place dough triangles on prepared pan and brush with heavy cream.
- 5 Place pan in oven and bake for 15 to 20 minutes or until golden brown.
- 6 When cooking is complete, allow scones to cool slightly. As they are cooling, clean the bowl and dough blade, reinstall dough blade in the bowl, then place all glaze ingredients in the bowl. Install the lid, then select LOW until glaze is evenly mixed. Stop program and scrape down sides of bowl as needed.
- 7 Pour glaze over scones and serve.





CHOCOLATE CHIP ZUCCHINI BREAD

PREP: 10 MINUTES

BAKE: 50–60 MINUTES

MAKES: 6–8 SERVINGS

INGREDIENTS

Cooking spray
1 small zucchini, ends trimmed
4 eggs
½ stick (¼ cup) butter, cut in cubes, softened
¾ cup canola oil
¾ cup granulated sugar
¾ cup brown sugar
1 teaspoon vanilla extract
2 ½ cups all-purpose flour
1 ½ teaspoons baking soda
½ teaspoon kosher salt
2 teaspoons ground cinnamon
1 cup chocolate chips

DIRECTIONS

- 1 Preheat oven to 350°F. Spray a 8 ½ x 4 ½-inch loaf pan with cooking spray and set aside.
- 2 Install the disc spindle in the Precision Processor® Bowl. Place the reversible disc, shredding side up, on the spindle. Install feed chute lid, and place zucchini in feed chute. Select DISC, then use the pusher to push zucchini through the chute. Remove shredded zucchini from the bowl and set aside.
- 3 Install the dough blade in the bowl. Add the eggs, butter, oil, sugars, and vanilla. Install the lid, then select DOUGH.
- 4 When program is complete, remove lid and add flour, baking soda, salt, and cinnamon. Return lid to bowl and select DOUGH.
- 5 When program is complete, remove lid and add chocolate chips and zucchini. Return lid to bowl and press PULSE until evenly combined.
- 6 Pour batter into prepared loaf pan and bake for 50 to 60 minutes or until a wooden toothpick comes out clean.

SLICING/
SHREDDING
DISC



DOUGH
BLADE





MIXED BERRY TART

PREP: 15 MINUTES

BAKE: 30-45 MINUTES

MAKES: 6 SERVINGS

INGREDIENTS

DOUGH

1 ¼ cup all-purpose flour

½ teaspoon kosher salt

6 tablespoons unsalted butter, cold, cut in cubes

¼ cup cold water

¼ cup milk, for brushing

FILLING

2 cups blueberries

2 cups blackberries

2 tablespoons all-purpose flour

1 tablespoon corn starch

⅓ cup granulated sugar, plus more for dusting

DIRECTIONS

- 1 Preheat oven to 400°F. Line a baking pan with parchment paper and set aside.
- 2 Install the dough blade in the Precision Processor® Bowl. Place all dough ingredients except milk in the bowl. Install the lid, then select DOUGH.
- 3 Remove dough from bowl, wrap it in plastic wrap, and place it in the refrigerator while preparing the filling.
- 4 Place berries in a mixing bowl and mash gently with a fork. Add remaining filling ingredients to the bowl and mix to combine; set aside.
- 5 Remove dough from refrigerator. Lightly flour a clean work surface, then roll dough into a 12-inch wide round.
- 6 Place dough on the prepared pan. Spoon filling into the center of the dough, leaving a 2-inch border around the edge.
- 7 Fold dough over the filling about 1-inch, working in a circular motion. Pinch dough together at the seams, then brush exposed dough with milk and sprinkle with sugar.
- 8 Place pan in oven and bake until crust is golden brown, about 30 to 45 minutes.
- 9 When cooking is complete, allow to cool slightly before slicing and serve with vanilla ice cream.



NO-BAKE KEY LIME CHEESECAKE

PREP: 15 MINUTES

CHILL: 2 HOURS

MAKES: 12 SERVINGS

INGREDIENTS

CRUST

Cooking spray

16 graham crackers, broken in half

1 1/2 sticks (3/4 cup) butter, melted

FILLING

2 packages (8 ounces each) cream cheese, cut in cubes, softened

1 cup confectioners sugar

2/3 cup lime juice

1/2 teaspoon vanilla extract

3/4 cup heavy cream

CHOPPING
BLADE



DOUGH
BLADE



DIRECTIONS

- 1 Lightly spray a 9x9-inch pan or 9-inch round pan with cooking spray and line with parchment paper, then set aside.
- 2 Install the chopping blade in the Precision Processor® Bowl. Place graham crackers in the bowl. Install the lid, then select HIGH and run until the graham crackers resemble sand.
- 3 Remove lid and add melted butter to the graham crackers. Install the lid, then select LOW and run until mixture is evenly combined.
- 4 Transfer graham cracker mixture to the prepared pan. Spread into an even layer and press into pan to form a crust. Place in freezer while preparing the filling.
- 5 Clean the bowl, then install the dough blade in the bowl. Place all filling ingredients in it. Install the lid, then select PUREE.
- 6 Pour filling over prepared crust and spread in an even layer.
- 7 Chill for at least 2 hours, then cut and serve.

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