

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



NINJA[®] CRISPi

DUO AIR FRYER

Quick start guide

Recipes, charts, and
how to's to get cooking





NINJA® CRISPi DUO AIR FRYER

Now you've got the power of a full-sized air fryer in the palm of your hand. Read on for tips, tricks, and how-tos for your Countertop Glass Air Fryer and Portable Recrisper & Reheater.

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FPO



What's in the box:

Crispi Power Pod

1500-watt air fryer in a lightweight pod.

4-qt Countertop Glass Air Fryer Bowl

Fits 2 lbs of food, perfect for batch cooking or entertaining.



6-cup Portable Recrisper & Reheater Container

Crisp or recrisp meals and snacks and take them on the go.

Scan to get started with your Ninja Crispi



2 Crisper Plates

Fit in the bottom of both containers for all-around crisping.



4-qt Countertop Glass Air Fryer Lid

Store your food in the same container you cooked it in.



6-cup Portable Recrisper & Reheater Lid

Secure, leakproof design for quick and easy meals on the go. Snaps on for a secure fit.

Get to know the control panel

- A START/POWER:** Press to turn the Crispi Power Pod on and off. When power pod is attached to container, press to start or stop cooking. Press and hold for 2 seconds to power off while cooking.
- B TIME (-/+):** Use the - and + buttons to adjust the cook time for any function before or during cooking.
- C MODE:** Press to cycle through functions and choose your desired one.



Crispi

GO FROM
**low heat to
Max Crisp**
— WITH —
**5 Cooking
Functions**

See pages X—X for detailed
cooking charts.

Low Heat

175°F–200°F

380°F–400°F

400°F

400°F–450°F

High Heat

UP TO 450°F

**Keep
Warm**



Keeps cooked food
at a ready-to-eat
temperature.

ReCrisp



Revive leftovers
with an even, crispy
texture.

Crisp



Fry your favorite
foods to perfection
with little to no oil.

Broil



Melt and brown
toppings for gooey
cheese and
toasty crusts.

**Max
Crisp**



Get an extra-crispy
crunch with rapid
high heat.

*Best for prepackaged
frozen foods.*



4-quart Countertop Glass Air Fryer

All the capacity, power, and performance of a full-sized air fryer. Use Crisp for fresh foods like veggies and chicken wings, or go from frozen to crispy with MaxCrisp.

How to use your Countertop Glass Air Fryer



1

Install crisper plate

Place crisper plate inside container.



2

Marinate or season

Season raw ingredients, adding oil if desired, then place them on crisper plate.



3

Crisp or Max Crisp

Place power pod on top of container and select Crisp or Max Crisp. See cooking charts starting on page 8.



4

Flip ingredients

For best results, gently flip/turn ingredients with tongs once or twice during cooking.

CAUTION: Glass container will be hot after cooking. Use the cool-touch handles when interacting with it.

Large 4-Quart Container Cooking Chart

NOTE: *Install crisper plate before cooking.*

TIP: Flip food halfway through cooking to ensure even doneness.

INGREDIENT	AMOUNT	PREPARATION	OIL	FUNCTION	COOK TIME	INTERACTION
VEGETABLES						
Asparagus	1 bunch	Cut in half, stems trimmed	Toss with 2 tsp oil	CRISP	15–20 mins	None
Bell peppers (for roasting)	4 peppers	Seeded, cut in quarters	None	CRISP	30–35 mins	Flip halfway through cooking
Broccoli	1 head	Cut in 1-inch florets	Toss with 1 Tbsp oil	CRISP	10–15 mins	Toss halfway through cooking
Brussels sprouts	1 lb	Cut in half, stems removed	Toss with 1 Tbsp oil	CRISP	15–20 mins	Toss halfway through cooking
Butternut squash	1–1½ lbs	Cut in 1-2-inch pieces	Toss with 1 Tbsp oil	CRISP	25–30 mins	Toss halfway through cooking
Carrots	1 lb	Peeled, cut in ½-inch pieces	Toss with 1 Tbsp oil	CRISP	15–20 mins	None
Cauliflower	1 head	Cut in 1-inch florets	Toss with 2 Tbsp oil	CRISP	20–25 mins	Toss halfway through cooking
Green beans	1 bag (12 oz)	Trimmed	Toss with 1 Tbsp oil	CRISP	20–25 mins	Toss halfway through cooking
Kale (for chips)	3 cups, packed	Torn in pieces, stems removed	None	CRISP	10–15 mins	Toss halfway through cooking
Mushrooms	½ lb	Rinsed, cut in quarters	Toss with 1 Tbsp oil	CRISP	10–15 mins	None
Sweet Potato	1 lb	Cut in ½-inch pieces	Toss with 1 Tbsp oil	CRISP	20–25 mins	Toss halfway through cooking
Zucchini	1 lb	Cut in ½-inch rounds	Toss with 1 Tbsp oil	CRISP	15–20 mins	Flip halfway through cooking
POULTRY						
Chicken Drumsticks	4 each (16 oz)	None	None	CRISP	12–15 min	None
Chicken wings	¾ lbs	Drumettes & flats	1 Tbsp	CRISP	40–45 min	Toss twice during cooking
SEAFOOD						
Crab cakes	2 cakes (6–8 oz each)	None	Brush with oil	CRISP	15–20 mins	None
Salmon fillets	2 fillets (4 oz each)	None	Brush with oil	CRISP	15–20 mins	None
Shrimp	16 large	Whole, peeled, tails on	Toss with 1 Tbsp oil	CRISP	10–15 mins	None

For best results, shake or toss often.

For best results flip food halfway through cooking. We recommend frequently checking your food and flipping with silicone-tipped tongs to ensure desired results. Use these cook times as a guide, adjusting to your preference.

Shake your food.

We recommend shaking food at least 3 times during cooking for best results.



OR

Toss with silicone-tipped tongs.



Large 4-Quart Container Cooking Chart, continued

NOTE: *Install crisper plate before cooking.*

TIP: Flip food halfway through cooking to ensure even doneness.

INGREDIENT	AMOUNT	PREPARATION	OIL	FUNCTION	COOK TIME	INTERACTION
BEEF						
Burgers	2 patties, 80% lean (1/4 lb each)	1-inch thick	None	CRISP	10–15 mins	Flip halfway through cooking
Meatballs, fresh	5 meatballs (2 oz each)	None	None	CRISP	8–12 mins	None
Steaks	2 steaks (8 oz each)	Whole	None	CRISP	15–20 mins	None
Strip steaks	2 steaks (10–12 oz each)	None	None	CRISP	15–20 mins	None
PORK						
Bacon	4 strips, cut in half	None	None	CRISP	10–15 mins	None
Pork chops	2 boneless chops (8 oz each)	Boneless	Brush with oil	CRISP	20–25 mins	None
Pork tenderloin	1 tenderloin (1-1 1/2 lbs), cut in half	Whole	Brush with oil	CRISP	30–35 mins	Flip halfway through cooking
Sausages	4 sausages	Whole	None	CRISP	15–20 mins	None
FROZEN FOODS						
Chicken nuggets	1 box (16 oz)	None	None	MAX CRISP	10–15 mins	Toss halfway through cooking
Fish fillets	1 box (6 fillets)	None	None	MAX CRISP	10–15 mins	None
Fish sticks	18 fish sticks (11 ounces)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking
French fries	1 lb	None	None	MAX CRISP	10–15 mins	Toss halfway through cooking
Hashbrown patties	2 patties (4 oz)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking
Mozzarella sticks	1 box (11 oz)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking
Pizza rolls	1 bag (20 oz, 40 count)	None	None	MAX CRISP	10–15 mins	Toss halfway through cooking
Popcorn shrimp	1 box (14–16 oz)	None	None	MAX CRISP	10–15 mins	Toss halfway through cooking
Pot stickers	1 bag (24 oz, 20 count)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking

For best results, shake or toss often.

For best results flip food halfway through cooking. We recommend frequently checking your food and flipping with silicone-tipped tongs to ensure desired results. Use these cook times as a guide, adjusting to your preference.

Shake your food.

We recommend shaking food at least 3 times during cooking for best results.



OR

Toss with silicone-tipped tongs.



Cheesy Loaded Tots

Prep: 5 minutes | **Cook:** 20-25 minutes | **Makes:** 4 servings

Ingredients

2 pounds frozen tater tots
1 cup shredded cheddar cheese

Toppings (optional)

Sliced scallions
Sliced jalapeño peppers
Bacon bits
Sour cream

Directions



Place crisper plate in the large 4-quart container, then place tater tots on plate.



Attach CRISPi Power Pod to container, press MODE until MAX CRISP illuminates, set time to 20 minutes, and press START to begin cooking.



After 10 minutes, remove power pod and use silicone-tipped tongs to gently toss tots to ensure even cooking. Replace power pod to resume cooking.



4-qt Countertop
Glass Air Fryer

Kickstarter

BEGINNER RECIPE



Ensure tater tots are golden and crispy, adding 5 minutes to the cook time if needed. When 1 minute remains on the timer, remove power pod and sprinkle cheese evenly over tots. Replace power pod to resume cooking.



When cooking is complete, top tots as desired and serve.

Teriyaki-Glazed Wings

Prep: 5 minutes | **Cook:** 40 minutes | **Makes:** 1 serving

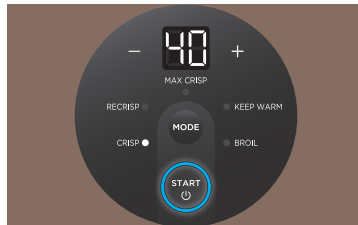
Ingredients

2 1/2 pounds chicken wings
(drumettes and flats)
3/4 cup teriyaki sauce
2 tablespoons scallions, thinly sliced

Directions



Place crisper plate in the large 4-quart container, then place wings on plate.



Attach CRISPi Power Pod to container, press MODE until CRISP illuminates, set time to 40 minutes, and press START to begin cooking.



When 30 minutes remain on the timer, remove power pod and use silicone-tipped tongs to gently flip wings. Replace power pod to resume cooking. Toss again 2 more times, once when 15 minutes remain on the timer and again when 5 minutes remain on the timer.



4-qt Countertop
Glass Air Fryer

Kickstarter

BEGINNER RECIPE



Spicy Black Bean Nachos

Prep: 10 minutes | **Cook:** 8 minutes | **Makes:** 4 servings

Ingredients

- 2 cups tortilla chips
- 1 cup shredded cheddar cheese
- ¼ cup + 2 tablespoons canned black beans, drained, rinsed
- ¼ cup pickled jalapeño peppers, chopped

Toppings (optional)

- Sour cream
- Salsa
- Cilantro

Directions

- 1 In the large 4-quart container, add 4 layers of ingredients in the following order: tortilla chips, cheese, beans, jalapeño peppers. Make sure to leave 3 inches of room between top layer of nachos and top lip of container.
- 2 Attach CRISPi Power Pod to container, press MODE until BROIL illuminates, set time to 8 minutes, and press START to begin cooking.
- 3 Cook until cheese is melted, adding 2 minutes to the cook time if needed.
- 4 When cooking is complete, serve nachos with toppings as desired.



4-qt Countertop
Glass Air Fryer

Recipe

BEGINNER RECIPE

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Stuffed Mushrooms

Prep: 15 minutes | **Cook:** 12 minutes | **Makes:** 4 servings

Ingredients

- ¼ cup panko bread crumbs
- ¼ cup grated Parmesan cheese
- ½ cup ricotta cheese
- 1 tablespoon extra virgin olive oil
- ¼ teaspoon crushed pepper (optional)
- ¼ teaspoon garlic powder
- Kosher salt, as desired
- Ground black pepper, as desired
- 1 ½ tablespoons chopped parsley
- 1 pound cremini mushrooms, whole, stems removed

Directions

- 1 In a medium bowl, add all ingredients, except mushrooms, and stir to combine. Evenly distribute filling amongst mushrooms.
- 2 Place crisper plate in the large 4-quart container, then carefully place mushrooms, filling side up, on plate in 2 layers.
- 3 Attach CRISPi Power Pod to container, press MODE until CRISP illuminates, set time to 12 minutes, and press START to begin cooking. .
- 4 After 8 minutes, when top mushrooms are golden brown, remove power pod and use silicone-tipped tongs to carefully remove top mushrooms from container and set aside. Replace power pod to allow remaining mushrooms to cook for 4 minutes.
- 5 When cooking is complete, serve stuffed mushrooms immediately.



4-qt Countertop
Glass Air Fryer

Recipe

INTERMEDIATE RECIPE

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Lemon-Pepper Chicken Tenders

Prep: 2 minutes | **Cook:** 15 minutes | **Makes:** 4 servings

Ingredients

- 1 pound frozen breaded chicken breast tenders
- 1 ½ teaspoons lemon-pepper seasoning

For serving

- Ketchup
- Blue cheese
- Barbecue sauce
- Honey mustard sauce
- Other sauces of choice

Directions

- 1 Place crisper plate in the large 4-quart container, then place chicken tenders on plate.
- 2 Attach CRISPi Power Pod to container, press MODE until MAX CRISP illuminates, set time to 15 minutes, and press START to begin cooking.
- 3 After 7 minutes, remove power pod and use silicone-tipped tongs to gently toss tenders to ensure even cooking. Replace power pod to resume cooking.
- 4 When cooking is complete, add lemon-pepper seasoning and toss to coat. Serve tenders immediately with dipping sauce as desired.



4-qt Countertop
Glass Air Fryer

Recipe

BEGINNER RECIPE

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TIP: Swap out lemon-pepper seasoning for your favorite spice blend.

Bacon Brussels Sprouts

Prep: 10 minutes | **Cook:** 16 minutes | **Makes:** 2–4 servings

Ingredients

- 1 pound Brussels sprouts, trimmed, cut in half
- 1 tablespoon extra virgin olive oil
- 1 teaspoon kosher salt
- Ground black pepper, as desired
- ½ cup cooked bacon bits
- 2 tablespoons grated Parmesan cheese

Directions

- 1 Place crisper plate in the large 4-quart container. Place Brussels sprouts on plate.
- 2 Add oil, salt, and pepper, then use silicone-tipped tongs to gently toss to combine.
- 3 Attach CRISPi Power Pod to container, press MODE until CRISP illuminates, set time to 16 minutes, and press START to begin cooking.
- 4 After 8 minutes, remove power pod and use silicone-tipped tongs to gently toss sprouts to ensure even cooking. Replace power pod to resume cooking.
- 5 When 2 minutes remain on the timer, remove power pod and sprinkle sprouts with bacon and Parmesan. Gently toss sprouts with silicone-tipped tongs to combine. Replace power pod to resume cooking.
- 6 When cooking is complete, serve immediately.



4-qt Countertop
Glass Air Fryer

Recipe

BEGINNER RECIPE

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Garlicky Green Beans

Prep: 10 minutes | **Cook:** 15 minutes | **Makes:** 4–6 servings

Ingredients

- 1 pound green beans, ends trimmed
- 1 tablespoon extra virgin olive oil
- 2 large cloves garlic, peeled, minced
- Kosher salt, as desired
- Ground black pepper, as desired

Directions

- 1 Place crisper plate in the large 4-quart container. Add green beans and olive oil and toss with silicone-tipped tongs to coat.
- 2 Attach CRISPi Power Pod to container, press MODE until CRISP illuminates, set time to 15 minutes, and press START to begin cooking.
- 3 After 8 minutes, remove power pod and use silicone-tipped tongs to gently toss green beans to ensure even cooking. Replace power pod to resume cooking.
- 4 When 4 minutes remain on the timer, add garlic, salt, and pepper, and toss to combine. Resume cooking.
- 5 When cooking is complete, serve immediately.



4-qt Countertop
Glass Air Fryer

Recipe

BEGINNER RECIPE

TIP: Serve with chili oil for a little kick.

Coconut Shrimp

Prep: 2 minutes | **Cook:** 15 minutes | **Makes:** 3–4 servings

Ingredients

- 1 pound frozen breaded coconut shrimp
- Sweet chili sauce, for serving

Directions

- 1 Place crisper plate in the large 4-quart container, then place shrimp on plate.
- 2 Attach CRISPi Power Pod to container, press MODE until MAX CRISP illuminates, set time to 15 minutes, and press START to begin cooking.
- 3 After 7 minutes, remove power pod and use silicone-tipped tongs to gently toss shrimp to ensure even cooking. Replace power pod to resume cooking.
- 4 When 3 minutes remain on the timer, gently toss shrimp once more. Resume cooking.
- 5 When cooking is complete, serve immediately with sweet chili sauce if desired.

TIP: Make it a meal by serving with leftover or quick-cooking/instant rice.



4-qt Countertop
Glass Air Fryer

Recipe

BEGINNER RECIPE

Pork Tenderloin with Vegetable Medley

Prep: 15 minutes | **Cook:** 30 minutes | **Makes:** 2 servings

Ingredients

- 1 medium zucchini, cut in 1-inch pieces
- 1 medium yellow squash, cut in 1-inch pieces
- 1 red onion, peeled, trimmed, cored, cut in eighths
- 1 tablespoon olive oil
- 3 teaspoons kosher salt, divided
- 3 teaspoons ground black pepper, divided
- 2 teaspoons fresh oregano, chopped
- 1 pork tenderloin (1 ½–2 pounds), cut in half crosswise

Directions

- 1 In a large mixing bowl, toss zucchini, squash, and onion with oil, 1 teaspoon salt, 1 teaspoon pepper, and oregano. Season the pork tenderloin on all sides with remaining salt and pepper.
- 2 Transfer vegetable mixture to the large 4-quart container. Place crisper plate on top of vegetables, then place tenderloin on plate.
- 3 Attach CRISPi Power Pod to container, press MODE until CRISP illuminates, set time to 30 minutes, and press START to begin cooking.
- 4 After 15 minutes, remove power pod and use silicone-tipped tongs to carefully flip tenderloin. Replace power pod to resume cooking.
- 5 Cooking is complete when internal temperature of tenderloin reaches at least 145°F on an instant-read thermometer. When 5 minutes remain on the timer, transfer tenderloin to a cutting board and allow to rest for 5–10 minutes before slicing. Meanwhile, resume cooking vegetables for remaining 5 minutes. Serve pork warm with vegetables.



4-qt Countertop
Glass Air Fryer

Recipe

INTERMEDIATE RECIPE

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Classic Meatloaf

Prep: 15 minutes | **Cook:** 20 minutes | **Makes:** 2 servings

Ingredients

- 2 tablespoon whole milk
- 1 large egg
- 1 teaspoon Worcestershire sauce
- ¼ cup seasoned bread crumbs
- ¼ teaspoon Italian seasoning
- ¼ teaspoon garlic powder
- Kosher salt, as desired
- Ground black pepper, as desired
- ½ pound 90/10 lean ground beef

Glaze

- ½ cup ketchup
- 2 teaspoons apple cider vinegar
- 1 teaspoon light brown sugar

Directions

- 1 In a small bowl, combine milk, egg, Worcestershire sauce, bread crumbs, and seasonings. Mix until completely combined with a paste-like consistency. Add ground beef and mix to combine. Shape mixture into a ¾-inch-thick loaf.
- 2 Place crisper plate in the large 4-quart container, then place meatloaf on plate.
- 3 Attach CRISPi Power Pod to container, press MODE until CRISP illuminates, set time to 20 minutes, and press START to begin cooking.
- 4 Meanwhile, prepare the glaze by combining all glaze ingredients in a small bowl. Mix until brown sugar has completely dissolved.
- 5 When 5 minutes remain on the timer, remove power pod and brush half the glaze over the meatloaf. Replace power pod to resume cooking.
- 6 Cooking is complete when internal temperature of the meatloaf reaches at least 155°F on an instant-read thermometer. Add 5 minutes to the cook time if needed.
- 7 When cooking is complete, allow meatloaf to rest for 5 minutes before slicing and serving with remaining glaze.



4-qt Countertop
Glass Air Fryer

Recipe

BEGINNER RECIPE

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Philly Cheesesteaks


Prep: 10 minutes | **Cook:** 30 minutes | **Makes:** 4 servings

Ingredients

- 2 small bell peppers, thinly sliced
- 1 white onion, trimmed, peeled, thinly sliced
- 2 tablespoon extra virgin olive oil
- Kosher salt, as desired
- Ground black pepper, as desired
- 2 pounds sirloin steak, thinly sliced
- 5 slices American or provolone cheese
- 4 sub rolls, toasted

Directions

- 1 Place bell peppers, onions, oil, salt, and pepper in the large 4-quart container, then toss gently to combine.
- 2 Attach CRISPi Power Pod to container, press MODE until CRISP illuminates, set time to 30 minutes, and press START to begin cooking.
- 3 Meanwhile, season steak with salt and pepper as desired.
- 4 After 7 minutes, remove power pod and place steak over peppers and onions. Replace power pod to resume cooking.
- 5 Every 3–4 minutes, remove power pod and toss steak, peppers, and onions to ensure even cooking.
- 6 When 1 minute remains on the timer, remove power pod and place cheese slices in a single layer over steak mixture, then replace power pod to resume cooking.
- 7 When cooking is complete, serve cheesesteaks on toasted sub rolls.



4-qt Countertop
Glass Air Fryer

Recipe

BEGINNER RECIPE

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6-cup Portable Recrisper & Reheater

Cook without boundaries, wherever you can plug in. Use Crisp for personal meals on the go or bring new life to leftovers with Recrisp.

Best for on-the-go meals & never-soggy leftovers



Crisp function

Best for cooking fresh-to-crispy, one-layer single-serve meals.



Recrisp function

Best for reviving leftovers with a crunchy crisp

How to Crisp a meal



1

Install crisper plate

Place crisper plate inside container.



2

Marinate or season

Season raw ingredients, adding oil if desired, then place them on crisper plate.



3

Crisp

Place power pod on top of container and select Crisp or Max Crisp. See cooking charts starting on page 30.



4

Flip ingredients

For best results, gently flip/turn ingredients with tongs once or twice during cooking.

CAUTION: Glass container will be hot after cooking. Use the cool-touch handles when interacting with it.

How to Recrisp leftovers



1

Load bottom layer

Place ingredients that need to be warmed on the bottom of the container.



2

Install crisper plate

Place crisper plate on top of base ingredients.



3

Load top layer

Place ingredients that need to be crisped on top of the crisper plate.



4

Re crisp or Crisp

Place power pod on top of container. Select Re crisp for leftovers or Crisp for raw ingredients.

CAUTION: Glass container will be hot after cooking. Use the cool-touch handles when interacting with it.

Layering a Re crisp meal



Crispi Layer

Ingredients placed here will come out with a crispy finish. Best for proteins and larger veggies.

Warming Zone

Put ingredients here that just need to be warmed up, like smaller veggies and grains.

Tip:



Insert a fork in slot in crisper plate to easily lift plate out of container.

Small 6-cup container cooking chart

NOTE: *Install crisper plate before cooking.*

TIP: Flip food halfway through cooking to ensure even doneness.

INGREDIENT	AMOUNT	PREPARATION	OIL	FUNCTION	COOK TIME	INTERACTION
VEGETABLES						
Broccoli	1 small head	Cut in 1-inch florets	Toss with 1 Tbsp oil	CRISP	8–10 mins	Toss halfway through cooking
Sweet potato	1/2 lb (1–2 medium)	Cut in 1/2-inch pieces	Toss with 1 Tbsp oil	CRISP	20–25 mins	Toss halfway through cooking
Zucchini	1/2 lb (1–2 medium)	Cut in 1/2-inch rounds	Toss with 1 Tbsp oil	CRISP	15–20 mins	Toss halfway through cooking
POULTRY						
Chicken breasts	1 breast (6–8 oz)	Boneless	Brush with oil	CRISP	15–20 mins	None
	1 breast (6–8 oz)	Boneless, cut in 1 1/2–2-inch pieces	Toss with 1 Tbsp oil	CRISP	10 mins	None
Chicken drumsticks	2 drumsticks (8 oz)	None	None	CRISP	12–15 mins	None
Chicken wings	3/4 lb (12 oz)	Drumettes & flats	None	CRISP	20–25 mins	Toss halfway through cooking
SEAFOOD						
Salmon fillets	2 fillets (4 oz each)	None	Brush with oil	CRISP	12–15 mins	None
BEEF						
Meatballs, fresh	5 meatballs (2 oz each)	None	None	CRISP	8–12 mins	None
PORK						
Hot dogs	4 hot dogs	Whole	None	CRISP	8–10 mins	Flip halfway through cooking

For best results, shake or toss often.

For best results flip food halfway through cooking. We recommend frequently checking your food and flipping with silicone-tipped tongs to ensure desired results. Use these cook times as a guide, adjusting to your preference.

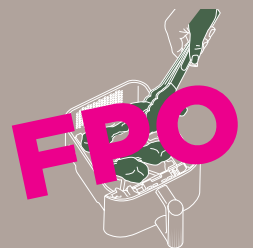
Shake your food.

We recommend shaking food at least 3 times during cooking for best results.



OR

Toss with silicone-tipped tongs.



Small 6-cup container cooking chart, continued

NOTE: *Install crisper plate before cooking.*

TIP: Flip food halfway through cooking to ensure even doneness.

INGREDIENT	AMOUNT	PREPARATION	OIL	FUNCTION	COOK TIME	INTERACTION
FROZEN FOODS						
Chicken nuggets	1/2 box (6 oz, 10 count)	None	None	MAX CRISP	10 mins	None
Burger, frozen	1 patty (1/3 lb)	None	None	MAX CRISP	15–20 mins	None
Fish sticks	8 fish sticks (6 oz)	None	None	MAX CRISP	8–10 mins	None
French fries	1/2 lb	None	None	MAX CRISP	10–15 mins	Toss halfway through cooking
Hashbrown patties	2 patties (4 oz)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking
Mozzarella sticks	1 box (8 oz)	None	None	MAX CRISP	6–8 mins	None
Pizza rolls	1/2 bag (10 oz, 20 count)	None	None	MAX CRISP	8–10 mins	None
Popcorn Shrimp	1/2 lb	None	None	MAX CRISP	8–10 mins	None
Pot stickers	1/2 bag (6 oz, 8 count)	None	None	MAX CRISP	8–10 mins	None
Sweet potato fries, frozen	1/2 lb	None	None	MAX CRISP	10–15 mins	Toss halfway through cooking
Tater tots	1 1/4 cups	None	None	MAX CRISP	10–15 mins	Toss halfway through cooking

For best results, shake or toss often.

For best results flip food halfway through cooking. We recommend frequently checking your food and flipping with silicone-tipped tongs to ensure desired results. Use these cook times as a guide, adjusting to your preference.

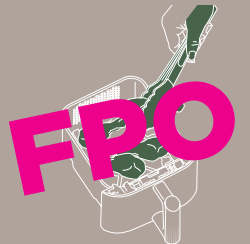
Shake your food.

We recommend shaking food at least 3 times during cooking for best results.



OR

Toss with silicone-tipped tongs.



Buffalo Chicken Dip

Prep: 10 minutes | **Cook:** 32 minutes | **Makes:** 4–6 servings

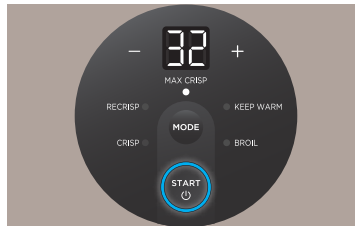
Ingredients

- 1 cup cooked chicken breast, chopped
- 1 block (8 ounces) cream cheese
- ½ cup sour cream
- 1 cup Buffalo sauce
- 2 cups shredded cheddar cheese

Directions



Place chicken in the small 6-cup container.



Attach CRISPi Power Pod to container, press MODE until MAX CRISP illuminates, set time to 32 minutes, and press START to begin cooking.



After 2 minutes, remove power pod, add remaining ingredients, and stir until combined. Replace power pod to resume cooking.



6-cup Portable
Recrisper
& Reheater

Kickstarter

BEGINNER RECIPE



Cook for remaining time, stirring every 5 minutes.



Cooking is complete when internal temperature of dip reaches at least 165°F on an instant-read thermometer.



Serve dip hot with crackers, chips, or sliced vegetables.

Marinated Steak Tips with Baby Potatoes

Prep: 10 minutes | **Marinate:** 30 minutes–16 hours | **Cook:** 14 minutes | **Makes:** 2–4 servings

Ingredients

6–8 ounces sirloin steak tips,
cut in 1-2-inch pieces
2 tablespoons marinade of choice
½ cup (4 ounces) baby potatoes,
cut in quarters
½ teaspoon extra virgin olive oil
Kosher salt, as desired
Ground black pepper, as desired

Directions



Place crispier plate in the small 6-cup container. Place steak tips on plate and brush them on all sides with marinade.



Cover container with lid and place in refrigerator to marinate for 30 minutes or up to 16 hours.



When ready to cook, arrange potatoes around steak on crispier plate. Drizzle potatoes with olive oil, salt, and pepper.

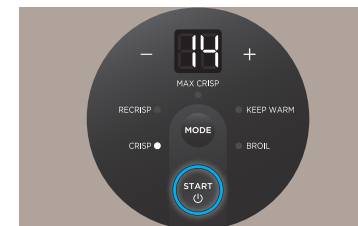
TIP: To save time, use pre-marinated steak tips.



6-cup Portable
Recriper
& Reheater

Kickstarter

BEGINNER RECIPE



Attach CRISPi Power Pod to container, press MODE until CRISP illuminates, set time to 14 minutes, and press START to begin cooking.



After 7 minutes, remove power pod and use silicone-tipped tongs to gently turn steak and potatoes to ensure even cooking. Replace power pod to resume cooking.



When cooking is complete, serve immediately.



French Toast & Sausage Breakfast

Prep: 2 minutes | **Cook:** 8 minutes | **Makes:** 1-2 servings

Ingredients

- 4 frozen French toast sticks (approx. 4 ounces)
- 4 frozen breakfast sausage links
- Maple syrup, for serving

Directions

- 1 Place crisper plate in the small 6-cup container, then place French toast sticks and sausage links on plate.
- 2 Attach CRISPi Power Pod to container, press MODE until MAX CRISP illuminates, set time to 8 minutes, and press START to begin cooking.
- 3 After 4 minutes, remove power pod and use silicone-tipped tongs to gently turn French toast and sausage links to ensure even cooking. Replace power pod to resume cooking.
- 4 When cooking is complete, serve immediately with maple syrup if desired.



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Mini Pizzas

Prep: 5 minutes | **Cook:** 3–5 minutes | **Makes:** 1 serving

Ingredients

- 5 pieces mini naan bread
- ¼ cup marinara sauce
- ¼ cup shredded mozzarella cheese

Toppings (optional)

- Mini pepperoni
- Crumbled bacon
- Sliced olives
- Sliced banana peppers



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Directions

- 1 Top each naan evenly with marinara, cheese, and toppings as desired.
- 2 Place crisper plate in the small 6-cup container, then place mini pizzas on plate.
- 3 Attach CRISPi Power Pod to container, press MODE until CRISP illuminates, set time to 3 minutes, and press START to begin cooking.
- 4 Cook until nann is toasted and cheese has melted, adding 2 minutes to the cook time if needed.
- 5 When cooking is complete, allow pizzas to cool for 1–2 minutes. Serve warm.

Grilled Cheese

Prep: 5 minutes | **Cook:** 8 minutes | **Makes:** 1 serving

Ingredients

- 2 slices white bread
- 3 slices American cheese
- 1 tablespoon mayonnaise, divided

Fillings (optional)

- 2 slices deli ham
- 2 slices deli turkey
- ½ Roma tomato, thinly sliced
- 1 tablespoon pickled jalapeño peppers, diced



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Directions

- 1 Place cheese on both slices of bread, topping cheese with fillings as desired. Close the sandwich and spread mayonnaise evenly on both sides of sandwich.
- 2 Place crisper plate in the small 6-cup container, then place sandwich on plate.
- 3 Attach CRISPi Power Pod to container, press MODE until CRISP illuminates, set time to 8 minutes, and press START to begin cooking.
- 4 After 3 minutes, remove power pod and use a nonstick spatula to gently flip sandwich. Replace power pod to resume cooking.
- 5 When cooking is complete, cut grilled cheese in half and serve immediately.

TIP: If desired, swap out the mini naan bread for 1 English muffin, cut in half.

Prosciutto-Wrapped Asparagus

Prep: 5 minutes | **Cook:** 10-15 minutes | **Makes:** 4-6 servings

Ingredients

½ pound thin asparagus spears, trimmed
2 tablespoons extra virgin olive oil
Kosher salt, as desired
Ground black pepper, as desired
8-10 slices prosciutto
Balsamic glaze (optional)

Directions

- 1** Coat asparagus with oil, salt, and pepper. Wrap 1 slice prosciutto around 5-7 asparagus stalks, creating a tightly wrapped bundle. Continue wrapping until all asparagus is bundled.
- 2** Place crisper plate in small 6-cup container, then place asparagus bundles on plate. It is ok if the bundles overlap.
- 3** Attach CRISPi Power Pod to container, press MODE until CRISP illuminates, set time to 10 minutes, and press START to begin cooking.
- 4** After 5 minutes, remove power pod and use silicone-tipped tongs to gently turn bundles. Replace power pod to resume cooking.
- 5** Cook until browned and crispy, adding an additional 5 minutes to cook time if needed.
- 6** When cooking is complete, drizzle with balsamic glaze, if desired, and serve immediately.



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Beef & Vegetable Skewers

Prep: 15 minutes | **Cook:** 7 minutes | **Makes:** 1 serving
Accessories: 4 wooden skewers (3 ¾ inches long), soaked in water

Ingredients

- 1 tablespoon extra virgin olive oil
- 1 teaspoon shawarma spice blend
- Ground black pepper, as desired
- ¼ teaspoon kosher salt
- ¼ pound sirloin steak, cut in 1-inch chunks
- ½ small red bell pepper, seeded, cut in 1-inch pieces
- ½ small red onion, peeled, cut in 1-inch pieces

For serving (optional)

- Tzatziki sauce
- Pita bread

Directions

- 1 In a small bowl, add oil, shawarma spice blend, pepper, salt, and mix to combine. Add beef, peppers, and onions to oil mixture, and toss to coat evenly.
- 2 Assemble skewers in following order (dividing ingredients evenly): beef, peppers, onions.
- 3 Place crisper plate in the small 6-cup container, then place skewers on plate in a single layer.
- 4 Attach CRISPi Power Pod to container, press MODE until CRISP illuminates, set time to 7 minutes, and press START to begin cooking.
- 5 After 4 minutes, remove power pod and use silicone-tipped tongs to gently flip skewers. Replace power pod to resume cooking.
- 6 Cooking is complete when internal temperature of beef reaches at least 145°F on an instant-read thermometer. Add additional cooking time if needed.
- 7 When cooking is complete, serve immediately with tzatziki sauce and pita bread if desired.



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Crispy Taquitos

Prep: 15 minutes | **Cook:** 10 minutes | **Makes:** 2 servings

Ingredients

- 1 cup cooked taco meat (beef, chicken, pork, or turkey)
- 2 tablespoons sour cream, plus extra for serving
- ½ cup shredded cheddar cheese
- ¼ teaspoon garlic powder
- 2 tablespoons salsa, plus extra for serving
- 8 corn tortillas (6-inch diameter), warmed
- Nonstick cooking spray

Directions

- 1 In a small bowl, combine meat, sour cream, cheese, garlic powder, and salsa. Stir to combine.
- 2 Place 2 tablespoons meat mixture in each tortilla. Gently roll tortillas, ensuring filling does not spill out.
- 3 Place crisper plate in the small 6-cup container. Place 4 taquitos on plate, then lightly spray them with cooking spray.
- 4 Attach CRISPi Power Pod to container, press MODE until CRISP illuminates, set time to 10 minutes, and press START to begin cooking.
- 5 After 6 minutes, remove power pod and use silicone-tipped tongs to gently flip taquitos. Replace power pod to resume cooking.
- 6 When cooking is complete, transfer taquitos to a serving plate and cover with aluminum foil.
- 7 Repeat steps 3–6 for remaining taquitos. When cooking is complete, serve taquitos warm with additional salsa and sour cream if desired.



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TIP: Soak wooden skewers in water for at least 15 minutes.



Chicken Parmesan

Prep: 5 minutes | **Cook:** 15 minutes | **Makes:** 1 servings

Ingredients

1 raw, pre-breaded, ready-to-cook chicken cutlet (6–8 ounces)

2–3 tablespoons marinara sauce

2–3 slices fresh mozzarella cheese

Fresh basil or parsley, for garnish (optional)

Directions

- 1 Place chicken cutlet in the small 6-cup container.
- 2 Attach CRISPi Power Pod to container, press MODE until CRISP illuminates, set time to 15 minutes, and press START to begin cooking.
- 3 After 7 minutes, remove pod and use silicone-tipped tongs to gently flip cutlet. Replace power pod to resume cooking.
- 4 When 3 minutes remain on the timer, remove power pod and spread marinara sauce over chicken, then lay the slices of mozzarella cheese on top of the sauce. Replace power pod to resume cooking.
- 5 When cooking is complete, garnish with fresh basil or parsley if desired. Serve immediately.



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Apple Turnovers for One

Prep: 5 minutes | **Cook:** 9 minutes | **Makes:** 1 serving

Ingredients

- ¼ sheet (2 ounces) frozen puff pastry dough, thawed, cut in half into 4-inch squares
- ¼ cup pre-made apple pie filling, divided
- 1 large egg, beaten
- 1 teaspoon course sugar, divided

Glaze (optional)

- 2 tablespoons powdered sugar
- 1 teaspoon water

Directions

- 1 Lay out the 2 squares of puff pastry dough on a clean work surface. Place 2 tablespoons apple pie filling in the center of each square.
- 2 Brush edges of squares with egg, then fold into triangles and use a fork to press down and seal the edges.
- 3 Brush tops of each pastry with egg, then sprinkle each with ½ teaspoon sugar.
- 4 Place crisper plate in the small 6-cup container, then place turnovers on plate.
- 5 Attach CRISPi Power Pod to container, press MODE until CRISP illuminates, set time to 9 minutes, and press START to begin cooking.
- 6 After 4 minutes, remove power pod and use silicone-tipped tongs to gently flip pies. Replace power pod to resume cooking.
- 7 Meanwhile, Prepare glaze by combining powdered sugar and water in a small bowl. Mix until combined and smooth, adding extra water ½ teaspoon at a time as needed.
- 8 When cooking is complete, drizzle with glaze and serve.



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Blueberry Crisp

Prep: 5 minutes | **Cook:** 10 minutes | **Makes:** 2 servings

Ingredients

- 1 ½ cups fresh blueberries
- 2 teaspoons granulated sugar
- 2 teaspoons all-purpose flour
- 3 tablespoons unsalted butter, melted
- 3 tablespoons packed light brown sugar
- ¼ cup all-purpose flour
- ¼ cup old-fashioned oats
- ⅛ teaspoon ground cinnamon
- Pinch kosher salt

For serving (optional)

- Vanilla ice cream
- Whipped cream

Directions

- 1 Place blueberries, sugar, and flour in the small 6-cup container. Gently stir to combine, evenly coating berries in sugar and flour.
- 2 In a small bowl, combine all topping ingredients and stir until well incorporated.
- 3 Sprinkle topping over berry mixture in even layer.
- 4 Attach CRISPi Power Pod to container, press MODE until CRISP illuminates, set time to 10 minutes, and press START to begin cooking.
- 5 When cooking is complete, allow to cool for 5 minutes, then serve with ice cream and/or whipped cream if desired.



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INTERMEDIATE RECIPE

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TIP: Swap blueberries out for your favorite fresh berries.



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