

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



NINJA[®]

HYPERHEAT[™]

PRESSURE COOKER

With SimpliServe Pot

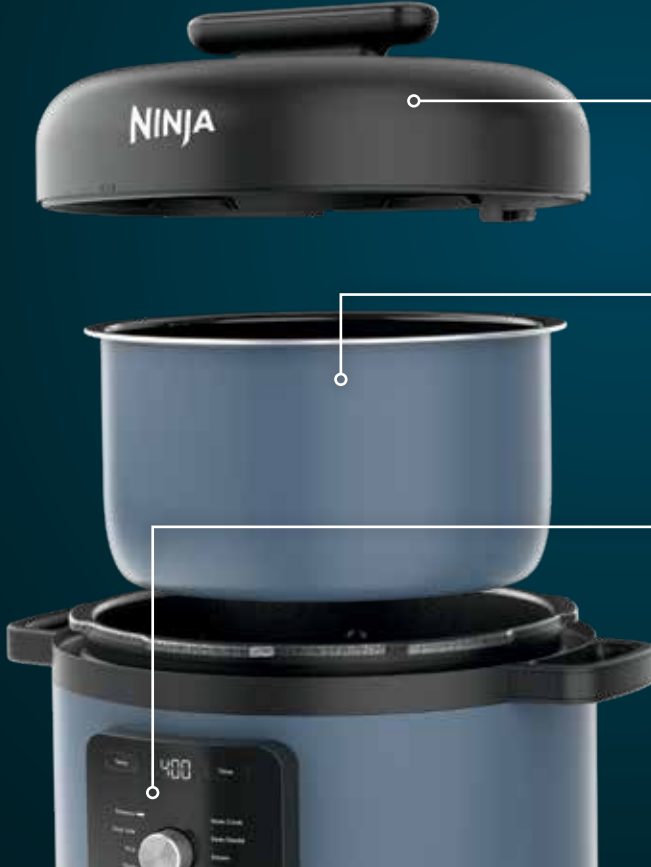
Quick start guide | Recipes, charts, and guides to get started



GET TO KNOW YOUR PRESSURE COOKER

Table of Contents

Get to Know Your Pressure Cooker	1
Get to Know the Cook Functions	2
Using the Cook Functions	3
Create Your Own Layered Meal	4
Pasta Chart	6
Sous Vide Tips & Guidelines	8
Your Guide to Pressure Cooking Perfection	10
Recipes	11
Cooking Charts	14



Pressure Lid
Quickly tenderize and cook ingredients.

SimpliServe Pot
6.5-quart nonstick, ceramic-coated cooking pot is made PFAS free.

Function Selection
Choose between cook functions and see how much time is left on the integrated display. See Owners Guide for instructions on using the control panel.

CAUTION: HOT STEAM

Pressure Release Valve
Easily release pressure with quick or natural release.

NOTE: Hand-washing is recommended to help extend the life of the cooking pot.

ACCESSORIES AND COLORS MAY VARY DEPENDING ON MODEL.

ADDITIONAL ACCESSORIES FOR PURCHASE



Glass Lid
Use for effortless monitoring with SEAR/SAUTÉ, SLOW COOK, SOUS VIDE, and STEAM functions.
*Glass lid is sold separately.



Reversible Stainless Steel Rack*
Use to steam, add a layer of capacity, or cook mains and sides at the same time.
*Reversible Stainless Steel Rack is sold separately. Hand-washing recommended.

GET TO KNOW THE COOK FUNCTIONS*

PRESSURE



High-pressure cooking for faster, more tender and delicious results.

SLOW COOK



Cook low and slow to create your favorite chilis and stews.

RICE



Simple rice making with perfectly fluffy results in less time.

*FUNCTIONS MAY VARY DEPENDING ON MODEL.

PASTA



Enjoy perfectly cooked pasta at the touch of a button.

SEAR/SAUTÉ



Build flavor by high-heat searing, sautéing, simmering, and more.

STEAM



Pressurized steam infuses moisture and quickly cooks food from the inside out.

SOUS VIDE



Expertly cook sealed food in a regulated water bath.

YOGURT



Create homemade yogurt with no artificial ingredients or sweeteners.

KEEP WARM



Keeps cooked food warm without overcooking or drying it out.

USING THE COOK FUNCTIONS*

*Functions and included accessories vary by model.

FUNCTION	USES PRESSURE	DEFAULT COOK TIME [†]	DEFAULT TEMP	ACCESSORIES USED
PRESSURE	Yes	10 mins	High	
SLOW COOK	No	4 hrs	High	OR
SOUS VIDE	No	3 hrs	130°F	OR
SEAR/SAUTÉ	No	N/A	High	 CAN ALSO BE USED WITHOUT A LID
RICE	Yes	8 mins	Low	
STEAM	No	10 mins	N/A	OR
PASTA	Yes	0 mins	Low	
YOGURT	No	8 hrs	<i>This is a 2-stage function</i>	

[†]Does not include time to build pressure or release pressure.

**Glass lid is sold separately.

CREATE YOUR OWN LAYERED MEAL

Pick a Base
BOTTOM OF POT

1 cup white rice, rinsed
+
1 cup water or stock

1 cup brown rice, rinsed
+
2 cups water or stock

1 cup quinoa, rinsed
+
1 1/2 cups water or stock

2 lbs potatoes (russet or Yukon), cut in cubes
+
1/2 cup water

Add a Vegetable or Mix-In
BOTTOM OF POT, ON TOP OF BASE

1 bag (10 oz) frozen mixed vegetables, peas, or corn

1 can (15.5 oz) beans (chickpeas, black beans, kidney beans)

PLACE THE REVERSIBLE STAINLESS STEEL RACK* IN THE HIGHER POSITION OVER THE INGREDIENTS IN THE POT.



Pick a Protein
MARINATE/SEASON AS DESIRED, PLACE ON REVERSIBLE STAINLESS STEEL RACK IN HIGHER POSITION

4 boneless, skinless chicken thighs (4-5 oz each)

2-4 boneless, skinless chicken breasts (6-8 oz each)

8 oz fresh or frozen meatballs (1 oz each)

14 oz tofu (firm or extra firm), cut in 1-inch pieces

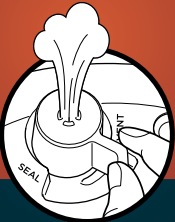
Pressure Cook & Release

Select **PRESSURE** and set to **LOW**. Set time to 6-8 minutes. Select **START/STOP** to begin.

When cooking is complete, quick release the pressure by turning the pressure release valve to the **VENT** position.



**CAUTION:
HOT STEAM**



Finishing Touch
TOSS OR TOP WITH SAUCE AND GARNISH OF CHOICE

SAUCE

Alfredo
Barbecue
Buffalo
Green Goddess
Marinara
Pesto
Sweet & Sour
Teriyaki

SEASONING

Blackening seasoning
Adobo spice rub
Your favorite spice blend

HERBS

Basil
Chives
Cilantro
Parsley
Scallions

*Reversible Stainless Steel Rack is sold separately.

PASTA CHART

TIP Add 2 cups frozen vegetables and 2 cups frozen pre-cooked protein to the pot in step 2 to create a full meal.

TIP For fresh pasta, small pasta shapes, or any pasta that cooks in under 7 minutes (as indicated on the box), use the Steam function to boil water, then follow package instructions for al dente results.

STEP 1

PICK A PASTA

(See Pasta Cooking Chart on page 36-37 for all suggested pasta types.)



WHITE/WHEAT PASTA 1 box (16 oz)



CHICKPEA PASTA 2 boxes (8 oz each)



EGG NOODLES 1 bag (12 oz)



GLUTEN-FREE PASTA 1 box (12 oz)



PROTEIN PASTA 1 box (14.5 oz)



RED LENTIL PASTA 2 boxes (8.8 oz each)

STEP 2

PICK A PREPARATION

Combine pasta with sauce and water.



PLAIN

3 cups water or stock
1 tablespoon oil



MARINARA

1 jar (32 oz) marinara sauce
2 cups water
1 tablespoon oil



ALFREDO

2 jars (15 oz each) alfredo sauce
2 cups water

STEP 3



Ensure valve is in **SEAL** position. Select **PASTA**. Select **START/STOP** to begin. Before opening lid, wait 10 minutes after the Pasta function has finished, then turn pressure release valve to **VENT** to allow residual steam to escape.



CAUTION: Steam will be hot. Ensure hands and face are clear of the steam holes in the pressure release valve.

STEP 4

TOPPING SUGGESTIONS



Bacon bits



Basil



Parsley



Mozzarella cheese



Parmesan cheese

SOUS VIDE TIPS & GUIDELINES

SOUS VIDE - French for “under vacuum,” this function slow cooks food sealed in a plastic bag, submerged in an accurately regulated water bath.



FISH Cook at 130°F for 1-1 ½ hours.



BEEF Cook at 125°F-155°F for approx. 1-5 hours.



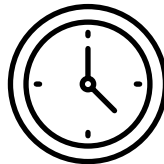
PORK Cook at 145°F-165°F for approx. 1-5 hours.



POULTRY Cook at 165°F for 1-3 hours



VEGETABLES Cook at 180°F-190°F for approx. 30-60 minutes.



NOTE: Cook times will vary based on the size and cut of the protein. Use cook times on the shorter end of the ranges for smaller proteins; use cook times on the longer end of the ranges for larger proteins.

NOTE For best results, **DO NOT** use the unit prior to cooking and **DO NOT** use warm water (unit should not be warm from earlier use prior to cooking with the Sous Vide function).

NOTE If the food you have cooked is not going to be consumed immediately, plunge the bags into ice water to reduce temperature quickly, then refrigerate the food.
When reheating food that has been cooked using the Sous Vide function, use the Sous Vide function again. After preheating the water, add food in the resealable bags and cook approximately 15-20 minutes using the desired cook temperature.
Sous vide is almost always the first step in the cooking process. Foods should be finished by using a dry heat method such as broiling, sautéing, roasting, or air frying.

- Why Sous Vide?**
- Meal prep/make-ahead proteins**
- Avoid overcooking**
- Enjoy tender, juicy, perfectly cooked proteins**

HOW TO SOUS VIDE

- 1 Place food in a single layer in gallon-size resealable plastic bag(s). Add aromatics and seasonings if desired.
- 2 Install cooking pot in cooker base. Add 12 cups room-temperature water to the pot.
- 3 Press the SOUS VIDE button. The default temperature setting will display. Use the up and down TEMP arrows to set a temperature between 120°F and 190°F.
- 4 The cook time will default to 3 hours. Use the up and down TIME arrows to set the cook time in 15-minute increments up to 12 hours, and then 1-hour increments from 12 hours to 24 hours.
- 5 Assemble pressure lid, making sure the pressure release valve is in the VENT position.
- 6 Press the START/STOP button to begin preheating.
- 7 When preheating is complete, the unit will beep and ADD FOOD will appear on the display. Remove pressure lid and place bag(s) in the water using the water displacement method: Working with one bag at a time, leave a corner of the bag unsealed, then slowly lower the bag into the water—the pressure of the water will force the air out of the bag. When just the bag’s seal is above the water line, finish closing the bag, making sure no water gets inside. Keep the bag’s seal just above the water line.
- 8 When cook time is complete, the unit will beep. Carefully remove bag(s) from the water with silicone-tipped tongs.

YOUR GUIDE TO PRESSURE COOKING PERFECTION

LESS TIME, MAX FLAVOR*

Welcome to the Ninja® HyperHeat™ 6.5-Qt Pressure Cooker. Here's where you'll find tips, recipes, and how-tos to help you cook faster, easier, and more deliciously than ever. Now let's get cooking.

*VS TRADITIONAL SLOW COOKING



ONE-POT MACARONI & CHEESE

BEGINNER RECIPE ●○○

COOK: 12 MINUTES



HEARTY BEEF STEW

INTERMEDIATE RECIPE ●●○

COOK TIME: 3 HOURS 9 MINUTES



PULLED PORK SANDWICHES

INTERMEDIATE RECIPE ●●○

COOK: 1 HOUR 2 MINUTES



HOMEMADE YOGURT

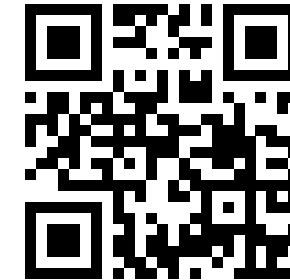
INTERMEDIATE RECIPE ●●○

INCUBATE: 8 HOURS

CHILL: 8-12 HOURS



SCAN HERE
for more
recipes.



PARMESAN RISOTTO

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **APPROX. PRESSURE BUILD:** 6 MINUTES | **PRESSURE RELEASE:** QUICK | **COOK:** 20 MINUTES
MAKES: 4-6 SERVINGS

INGREDIENTS

3 tablespoons unsalted butter
1 teaspoon vegetable oil
1 medium yellow onion, cut in 1/4-inch pieces
2 cloves garlic, peeled, minced
1 cup Arborio rice
1 teaspoon kosher salt
1 teaspoon ground black pepper
1/2 cup dry white wine (e.g., Pinot Grigio)
3 cups chicken stock
1 cup grated Parmesan cheese, plus more for garnish
Fresh parsley, chopped, for garnish (optional)

DIRECTIONS

- 1 Select SEAR/SAUTÉ and set temperature to HI. Select START/STOP to begin. Add butter and oil to pot and heat for 2 minutes, until butter has melted.
- 2 Once butter has melted, add onions and cook for 3 minutes, stirring occasionally. Add garlic and cook for an additional 2 minutes, or until onions are golden brown and aromatic.
- 3 Add Arborio rice, salt, and pepper to pot. Cook for 3-5 minutes, stirring frequently, until rice begins to appear translucent around edges.
- 4 Add wine and cook for 1 minute, stirring constantly until wine is absorbed. Add chicken stock and stir to combine.
- 5 Select START/STOP to stop the SEAR/SAUTÉ function. Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select RICE and set time to 9 minutes. Select START/STOP to begin.
- 6 When cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position, ensuring hands and face are clear of the steam holes in the pressure release valve, as the steam will be hot. Carefully remove lid when unit has finished releasing pressure.
- 7 Add Parmesan cheese to the rice and stir to combine. Serve immediately, topping with additional Parmesan and parsley as desired.

TIP If extra cook time is needed after step 6, select SEAR/SAUTÉ and set temperature to MED. Cook, stirring frequently, until desired consistency is achieved.



STEAMED TERIYAKI SALMON WITH RICE & BROCCOLI

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **COOK:** 15 MINUTES | **MAKES:** 4 SERVINGS

INGREDIENTS

1 cup jasmine rice, rinsed
1 cup water
4 fresh skinless salmon fillets
(4 ounces, 1-inch thick each)
1/2 cup teriyaki glaze, plus more for serving
1/2 head broccoli, cut in 1 1/2-2-inch florets
Kosher salt, as desired
Ground black pepper, as desired

DIRECTIONS

- 1 Place the rice and water in the pot. Stir to combine.
- 2 Place the salmon on the Reversible Stainless Steel Rack*, making sure the rack is in the higher position. Place rack inside pot over the rice. Brush each piece of salmon liberally with teriyaki glaze. Arrange broccoli around salmon, then season salmon and broccoli with salt and pepper.
- 3 Assemble pressure lid, making sure the pressure release valve is in the VENT position. Select STEAM. Set time to 15 minutes. Select START/STOP to begin.
- 4 When cooking is complete, the unit will beep. Carefully remove lid. Remove salmon and broccoli from rack and serve with rice and extra teriyaki glaze as desired.



*Reversible Stainless Steel Rack is sold separately.

Pressure Cooking Chart

TIP Use hot water for pressure cooking to build pressure quicker.

TIPS When freestyling with foods in these charts, keep the following tips in mind:

If food volume increases and size stays the same (e.g., increasing from one to two 1-lb pork tenderloins), cook time should remain the same.

If food size increases (e.g., increasing from a 2-lb pork shoulder to a 5-lb one), the cook time must increase.

The amount of water can remain the same for all food volumes—but always use at least ½ cup water so the unit can build pressure.

INGREDIENT	WEIGHT	PREPARATION	WATER	ACCESSORY	PRESSURE	TIME	RELEASE
POULTRY							
Chicken breasts	2 lbs	Bone in	1 1/2 cups	N/A	High	15 mins	Quick
	6 small or 4 large (about 2 lbs)	Boneless	1 1/2 cups	N/A	High	8–10 mins	Quick
Chicken breasts (frozen)	4 large (2 lbs)	Boneless	1 1/2 cups	N/A	High	25 mins	Quick
Chicken thighs	8 thighs (4 lbs)	Bone in/skin on	1 1/2 cups	N/A	High	20 mins	Quick
	8 thighs (2 lbs)	Boneless	1 1/2 cups	N/A	High	20 mins	Quick
Chicken, whole	4–5 lbs	Bone in/legs tied	1 1/2 cups	N/A	High	40–45 mins	Quick
Turkey breast	1 breast (6–8 lbs)	Bone in	1 1/2 cups	N/A	High	40–50 mins	Quick
GROUND MEAT							
Ground beef, pork, or turkey	1–2 lbs	Ground (not in patties)	1 1/2 cups	N/A	High	5 mins	Quick
Ground beef, pork, or turkey (frozen)	1–2 lbs	Frozen, ground (not in patties)	1 1/2 cups	N/A	High	20–25 mins	Quick
RIBS							
Pork baby back	2 1/2–3 1/2 lbs	Cut in thirds	1 1/2 cups	N/A	High	20 mins	Quick
ROASTS							
Beef brisket	3–4 lbs	Whole	1 1/2 cups	N/A	High	1 1/2 hrs	Quick
Boneless beef chuck-eye roast	3–4 lbs	Whole	1 1/2 cups	N/A	High	1 1/2 hrs	Quick
Boneless pork butt	4 lbs	Seasoned	1 1/2 cups	N/A	High	1 1/2 hrs	Quick
Pork tenderloin	2 tenderloins (1–1 1/2 lbs each)	Seasoned	1 1/2 cups	N/A	High	3–4 mins	Quick
STEW MEAT							
Boneless beef short ribs	6 ribs (3 lbs)	Whole	1 1/2 cups	N/A	High	25 mins	Quick
Boneless leg of lamb	3 lbs	Cut in 1-inch pieces	1 1/2 cups	N/A	High	30 mins	Quick
Boneless pork butt	3 lbs	Cut in 1-inch pieces	1 1/2 cups	N/A	High	30 mins	Quick
Chuck roast, for stew	2 lbs	Cut in 1-inch pieces	1 1/2 cups	N/A	High	25 mins	Quick
HARD-BOILED EGGS							
Eggs†	1–12 eggs	None	1 1/2 cups	N/A	High	4 mins	Quick

†Remove immediately when complete and place in ice bath.

Pressure Cooking Chart, continued

INGREDIENT	AMOUNT	DIRECTIONS	WATER	ACCESSORY	PRESSURE	COOK TIME	RELEASE
VEGETABLES							
Beets	8 small or 4 large	Rinsed well, tops & ends trimmed; cool & peel after cooking	1 1/2 cups	N/A	High	15–20 mins	Quick
Broccoli	1 head or 4 cups	Cut in 1-2-inch florets, stem removed	1 1/2 cups	Reversible Stainless Steel Rack* in lower position	Low	1 min	Quick
Brussels sprouts	1 lb	Cut in half	1 1/2 cups	Reversible Stainless Steel Rack* in lower position	Low	1 min	Quick
Butternut squash (cubed for side dish or salad)	20 oz	Peeled, cut in 1-inch pieces, seeds removed	1 1/2 cups	N/A	Low	2 mins	Quick
Butternut squash (for mashed, puree, or soup)	20 oz	Peeled, cut in 1-inch pieces, seeds removed	1 1/2 cups	Reversible Stainless Steel Rack* in lower position	High	5 mins	Quick
Carrots	1 lb	Peeled, cut in 1/2-inch pieces	1 1/2 cups	N/A	High	2–3 mins	Quick
Cauliflower	1 head	Cut in 1-2-inch florets, stem removed	1 1/2 cups	N/A	Low	1 min	Quick
Green Beans	1 bag (12 oz)	Whole	1 1/2 cups	Reversible Stainless Steel Rack* in lower position	Low	0 min**	Quick
Potatoes, red (cubed for side dish or salad)	2 lbs	Scrubbed, cut in 1-inch cubes	1 1/2 cups	N/A	High	1–2 mins	Quick
Potatoes, red (for mashed)	2 lbs	Scrubbed, whole, large potatoes cut in half	1 1/2 cups	N/A	High	15–20 mins	Quick
Potatoes, Russet or Yukon (cubed for side dish or salad)	2 lbs	Peeled, cut in 1-inch cubes	1 1/2 cups	N/A	High	1–2 mins	Quick
Potatoes, Russet or Yukon (for mashed)	2 lbs	Peeled, cut in 1-inch thick slices	1 1/2 cups	N/A	High	6 mins	Quick
Potatoes, sweet (cubed for side dish or salad)	1 lb	Peeled, cut in 1-inch cubes	1 1/2 cups	N/A	High	1–2 mins	Quick
Potatoes, sweet (for mashed)	1 lb	Peeled, cut in 1-inch thick slices	1 1/2 cups	N/A	High	6 mins	Quick

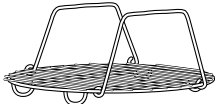
**The time the unit takes to pressurize is long enough to cook this food.
*Reversible Stainless Steel Rack is sold separately.

Pressure Cooking Chart, continued

INGREDIENTS	AMOUNT	WATER	PRESSURE	COOK TIME	RELEASE
LEGUMES					
All beans, except lentils, should be soaked 8-24 hours before cooking.					
Black beans	1 lb, soaked 8-24 hrs	6 cups	LOW	5 mins	Natural (10 mins) then Quick
Black-eyed peas	1 lb, soaked 8-24 hrs	6 cups	LOW	5 mins	Natural (10 mins) then Quick
Cannellini beans	1 lb, soaked 8-24 hrs	6 cups	LOW	3 mins	Natural (10 mins) then Quick
Cranberry beans	1 lb, soaked 8-24 hrs	6 cups	LOW	3 mins	Natural (10 mins) then Quick
Garbanzo beans (chickpeas)	1 lb, soaked 8-24 hrs	6 cups	LOW	3 mins	Natural (10 mins) then Quick
Great northern bean	1 lb, soaked 8-24 hrs	6 cups	LOW	1 min	Natural (10 mins) then Quick
Lentils (green or brown)	1 cup dry	2 cups	LOW	5 mins	Natural (10 mins) then Quick
Lima beans	1 lb, soaked 8-24 hrs	6 cups	LOW	1 min	Natural (10 mins) then Quick
Navy beans	1 lb, soaked 8-24 hrs	6 cups	LOW	3 mins	Natural (10 mins) then Quick
Pinto beans	1 lb, soaked 8-24 hrs	6 cups	LOW	3 mins	Natural (10 mins) then Quick
Red kidney beans	1 lb, soaked 8-24 hrs	6 cups	LOW	3 mins	Natural (10 mins) then Quick

Steam Cooking Chart

for the Reversible Stainless Steel Rack*



INGREDIENT	AMOUNT	PREPARATION	LIQUID	COOK TIME**
VEGETABLES				
Asparagus	1 bunch	Whole spears	2 cups	7-15 mins
Broccoli	1 crown or 1 bag (12 oz) florets	Cut in 1-2-inch florets	2 cups	5-9 mins
Brussels sprouts	1 lb	Whole, trimmed	2 cups	8-17 mins
Butternut squash	24 oz	Peeled, cut in 1-inch cubes	2 cups	10-17 mins
Cabbage	1 head	Cut in half, sliced in 1/2-inch strips, core removed	2 cups	6-12 mins
Carrots	1 lb	Peeled, cut in 1-inch pieces	2 cups	7-12 mins
Cauliflower	1 head	Cut in 1-2-inch florets	2 cups	5-10 mins
Corn on the cob	4 ears	Whole, husks removed	2 cups	4-9 mins
Green beans	1 bag (12 oz)	Whole	2 cups	6-12 mins
Kale	1 bag (16 oz)	Trimmed	2 cups	7-10 mins
Potatoes	1 lb	Peeled, cut in 1-inch pieces	2 cups	12-17 mins
Potatoes, sweet	1 lb	Cut in 1/2-inch cubes	2 cups	8-14 mins
Spinach	1 bag (16 oz)	Whole leaves	2 cups	3-7 mins
Sugar snap peas	1 lb	Whole pods, trimmed	2 cups	5-8 mins
Summer Squash	1 lb	Cut in 1-inch slices	2 cups	5-10 mins
Zucchini	1 lb	Cut in 1-inch slices	2 cups	5-10 mins
EGGS				
Poached eggs	4	In ramekins or silicone cups	1 cup	2-4 mins

Rice & Grain Cooking Chart

TIP When increasing the amount of rice, use the same rice-to-water ratio in the chart below.

TIP While cooking rice or grain, the pressure release valve should be in SEAL position.

TIP Before opening lid, turn pressure release valve to VENT position to allow residual steam to escape.

INGREDIENTS	AMOUNT	WATER	FUNCTION	COOK TIME	RELEASE
GRAINS					
Arborio Rice	1 cup	1 cup	RICE	7 mins	Natural Release (10 mins)
Basmati rice	1 cup	1 cup	RICE	6 mins	Natural Release (10 mins)
Brown rice, short, medium, or long grain	1 cup	1 ¼ cups	RICE	25 mins	Natural Release (10 mins)
Farro	1 cup	2 cups	RICE	20 mins	Natural Release (10 mins)
Jasmine rice	1 cup	1 cup	RICE	8-10 mins	Natural Release (10 mins)
Quinoa	1 cup	1 ½ cups	RICE	5 mins	Natural Release (10 mins)
Quinoa, red	1 cup	1 ½ cups	RICE	5 mins	Natural Release (10 mins)
Sushi rice	1 cup	1 ½ cups	RICE	6–8 mins	Natural Release (10 mins)
Texmati® rice, brown	1 cup	2 cups	RICE	15 mins	Natural Release (10 mins)
Texmati® rice, light brown	1 cup	2 cups	RICE	10 mins	Natural Release (10 mins)
Texmati® rice, white	1 cup	1 cup	RICE	2-4 mins	Natural Release (10 mins)
White rice, long grain	1 cup	1 cup	RICE	8 mins	Natural Release (10 mins)
White rice, medium grain	1 cup	1 cup	RICE	6–8 mins	Natural Release (10 mins)
Wild rice, Lundberg®	1 cup	1 cup	RICE	25 mins	Natural Release (10 mins)

Pasta Cooking Chart

TIP Salt pasta water as desired.

TIP If reducing amount of pasta, still use the recommended 8 cups of water.

TIP For fresh pasta, small pasta shapes, or any pasta that cooks in under 7 minutes (as indicated on the box), use the Steam function to boil water, then follow package instructions for al dente results.

TIP While cooking pasta, the pressure release valve should be in SEAL position.

TIP Before opening lid, turn pressure release valve to VENT to allow residual steam to escape.

INGREDIENT	AMOUNT	WATER	FUNCTION	APPROX. PRESSURE BUILD TIME	RELEASE METHOD
PASTA					
Cavatappi	1 lb	4 cups	PASTA	11-12 mins	Natural Release
Farfalle	1 lb	4 cups	PASTA	11-12 mins	Natural Release
Gemelli	1 lb	4 cups	PASTA	11-12 mins	Natural Release
Penne	1 lb	4 cups	PASTA	11-12 mins	Natural Release
Rigatoni	1 lb	4 cups	PASTA	11-12 mins	Natural Release
Spaghetti, break in half	1 lb	4 cups	PASTA	11-12 mins	Natural Release
Thin Spaghetti, break in half	1 lb	4 cups	PASTA	11-12 mins	Natural Release
Ziti	1 lb	4 cups	PASTA	11-12 mins	Natural Release

NINJA[®]

***HYPER*HEAT[™]**

PRESSURE COOKER

With SimpliServe Pot

PC200Sereis_QSG_REV_Mv20

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