

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



# NINJA

HOT & COLD BREWED

SYSTEM™

40 IRRESISTIBLE  
COFFEE & TEA  
RECIPES



# MENU

## COFFEE

### CLASSIC/RICH

Crème De Caramel Coffee	9
Maple Pecan Coffee	10
Cinnamon Graham Coffee	11
Too Good Toffee Coffee	12
Mexican Spiced Coffee	13

### OVER ICE/COLD BREW

Thai-Style Iced Coffee	14
Double Shot White Russian	15
Cinnamon Caramel Iced Coffee	16
White Chocolate Hazelnut Iced Coffee	17
Orange Cream Iced Coffee	18
French Vanilla Iced Coffee	20
Cold Brew Coffee Lemonade	21
Toasted Coconut Mocha Cold Brew	22
Vietnamese-Style Cold Brew	23

### SPECIALTY

Iced Nutty Cocoa Latte	24
Pumpkin Spice Latte	25
Cappuccino-Style Coffee	26
Flat White	27
Mocha Ninjaccino™	28
Coffee, Cookies & Cream	31

## TEA

### CLASSIC/RICH

Lemon Ginger Chamomile Tea	33
Zen Green Tea	34
Lavender London Fog	35
Orange Hibiscus Tea	36

### OVER ICE/COLD BREW

Watermelon, Mint & Lime Iced Tea	37
Apple Ginger Sparkling Iced Tea	38
Pineapple Basil Iced Green Tea	39
Country Raspberry Sweet Iced Tea	41
Spiced Cranberry Orange Cold Brew Tea	42
Cucumber Oolong Cold Brew Tea	44

### SPECIALTY

Hibiscus Lime Tea	45
Chai Tea Latte	46
Ginger Peach White Tea Punch	47
Golden Milk Latte	48
Black Tea Mule	49
Chamomile Gin Gimlet	51
Oolong Matchaccino	52
Matcha Green Tea Latte	54
Mint Green Tea & Pistachio Affogato	55
Citrus Tea Snow	57



## MEDIUM GRIND

For the most flavorful coffee, it's best to grind fresh, whole beans before you brew. We recommend using a medium grind.

## LOOSE LEAF

Brew your favorite loose-leaf tea and let the Ninja Hot & Cold Brewed System™ steep at the right temperature to enjoy the best possible flavor.

## TEA BAGS

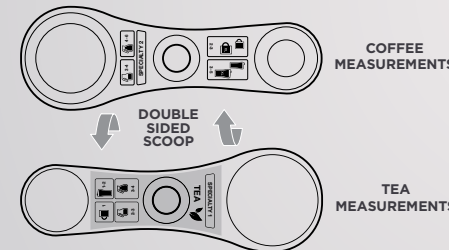
Use your favorite tea bags, arranging the strings so they hang outside the brew basket.

## FILTERED WATER

Fresh, filtered water is recommended for the best flavor.

## THE SCOOP ON SCOOPS

We've included the Ninja Smart Scoop™ for easy, accurate measuring for any size or brew type.



SERVING SIZE	NINJA SMART SCOOP™		
	GROUND COFFEE	LOOSE LEAF TEA	TEA BAGS
	2-3 small scoops	1 small scoop	1 tea bag
	3-5 small scoops	1-2 small scoops	2 tea bags
	3-4 big scoops	2-3 small scoops	4 tea bags
	4-6 big scoops	3-4 small scoops	6 tea bags

**COFFEE ONLY:** FOR COLD BREW COFFEE, ADD AN ADDITIONAL SCOOP TO THE BREW BASKET.

SERVING SIZE	NINJA SMART SCOOP™		
	GROUND COFFEE	LOOSE LEAF TEA	TEA BAGS
SPECIALTY	2 big scoops	1 big scoop	3 tea bags

# COFFEE JUST GOT COOLER.

So many flavors. So many options. The hardest part of your day will be deciding what drink to make first.



## CLASSIC

Smooth and balanced flavor.



## RICH

Richer, more intense flavor.



## OVER ICE

Vivid, authentic flavor that's never watered down.



## FRESH COLD BREW

Smooth, naturally sweet cold brew flavor.

---

**ADD A LAYER OF FROTHY  
DELICIOUSNESS TO YOUR COFFEE.**

Use the integrated frother to create silky froth from hot or cold milk and pair with your Specialty brew coffee.

---



## SUPER-RICH CONCENTRATED SPECIALTY BREW

Brew lattes, as well as cappuccino and macchiato-style coffeehouse specialties.



# MORE POSSIBILI-TEAS THAN EVER BEFORE.

Enjoy a delicious glass of thirst-quenching cold brew tea or a relaxing cup of hot tea, all precisely steeped to please your taste buds.



## CLASSIC

A perfect balance of sweet and bitter.



## RICH

A more intense flavored brew than Classic.



## OVER ICE

A crisp, refreshing drink that's never watered down.



## FRESH COLD BREW

A smooth, naturally sweet thirst-quenching brew.

## GET FROTHY WITH YOUR TEA, TOO.

Use the integrated frother to create silky froth from hot or cold milk and pair with your Specialty brew tea.



## SUPER-RICH CONCENTRATED SPECIALTY BREW

Craft everything from spicy chai lattes to sweet matcha masterpieces.

# CHILL OUT WITH ICED DRINKS



FRESH COLD BREW

## CUSTOMIZE YOUR DRINK

Mix different tea types together to create delicious blends of iced or cold brew tea.

For a richer cold brew coffee flavor add an additional scoop of coffee to the brew basket



OVER ICE



## FILL.

Fill up your cup, tumbler, or carafe with ice.



## SCOOP.

Scoop coffee or tea into brew basket.

**Tea bags are welcome, too. Just put them in the brew basket.**



## SIZE.

Select your size.



## BREW.

Select Over Ice or Cold Brew, and a Tea Type, if applicable.

**Press START/SELECT Dial to brew.**

# ENDLESS VARIETY WITH SPECIALTY BREW



CAPPUCCINO ICED LATTE

## PERFECTING YOUR FROTH

Brew directly into a cup with frothed milk for a layered drink, or simply top your drink with frothed milk.



GREEN TEA LATTE MATCHACCINO



## SCOOP.

Scoop coffee or tea into brew basket.

**Tea bags are welcome, too. Just put them in the brew basket.**



## FROTH.

Use the integrated frother to turn hot or cold milk into silky froth.



## SIZE.

No need to select a size. Specialty is always 4 oz. for coffee and 6 oz. for tea\*.

\*Except for Specialty Green Tea, which yields 2oz for matcha



## BREW.

Press START/SELECT Dial to brew.

# COFFEE



## CRÈME DE CARAMEL COFFEE

**Size:** Travel setting

**Brew:** Classic

**Makes:** 1 (16-ounce) serving

### INGREDIENTS

4 Ninja® Small Scoops  
(or 4 tablespoons) ground coffee

2 tablespoons caramel syrup

¼ cup half & half

### DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place caramel syrup and half & half into a plastic or ceramic travel mug. Microwave for 30 seconds, then set mug in place to brew.
3. Select Travel size and Classic brew.
4. When brew is complete, stir to combine.



## MAPLE PECAN COFFEE

**Size:** Full Carafe setting  
**Brew:** Classic  
**Makes:** 4 (12-ounce) servings

### INGREDIENTS

6 Ninja® Big Scoops (or 12 tablespoons)  
 ground pecan-flavored coffee  
 ½ cup heavy cream  
 2 tablespoons maple syrup  
 ½ teaspoon ground cinnamon,  
 plus more for garnish

### Directions

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Set the carafe in place to brew.
3. Select Full Carafe size and Classic brew.
4. While coffee is brewing, whip heavy cream with maple syrup and cinnamon until soft peaks form.
5. When brew is complete, pour coffee into 4 mugs. Top with whipped cream and cinnamon.

## CINNAMON GRAHAM COFFEE

**Size:** XL Multi-Serve setting  
**Brew:** Classic  
**Makes:** 1 (22-ounce) serving

### INGREDIENTS

5 Ninja® Small Scoops  
 (or 5 tablespoons)  
 ground coffee  
 ½ teaspoon ground cinnamon  
 1 teaspoon molasses  
 1 teaspoon honey  
 ½ cup half & half  
 ¼ cup marshmallow topping  
 2 teaspoons vanilla extract  
 4 teaspoons crushed  
 cinnamon graham crackers,  
 for garnish

### DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place cinnamon, molasses, and honey into a 22-ounce or larger travel mug; set mug in place to brew.
3. Select XL Multi-Serve size and Classic brew.
4. While coffee is brewing, place half & half, marshmallow topping, and vanilla extract into a large mug.
5. When brew is complete, stir to combine.
6. Microwave half & half mixture for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions in the Owner's Guide.
7. Gently pour frothed mixture into the mug of coffee and sprinkle with crushed cinnamon graham crackers.







## TOO GOOD TOFFEE COFFEE

**Size:** Cup setting

**Brew:** Rich

**Makes:** 1 (12-ounce) serving

### INGREDIENTS

3 Ninja® Small Scoops (or 3 tablespoons) ground coffee  
 1 tablespoon butterscotch or caramel sauce  
 1 tablespoon dark brown sugar  
 ¼ teaspoon vanilla extract  
 ½ teaspoon salt  
 ¼ cup heavy cream

### DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place butterscotch or caramel sauce, brown sugar, vanilla extract, and salt into a mug; set mug in place to brew.
3. Select Cup size and Rich brew.
4. While coffee is brewing, place cream into another mug.
5. Microwave cream for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions in the Owner's Guide.
6. When brew is complete, stir to combine, then gently pour frothed cream into coffee.



## MEXICAN SPICED COFFEE

**Size:** Half Carafe setting

**Brew:** Rich

**Makes:** 2 (11-ounce) servings

### INGREDIENTS

3 Ninja® Big Scoops (or 6 tablespoons) ground coffee  
 1 teaspoon ground cinnamon  
 ½ teaspoon chili powder  
 ¼ teaspoon cayenne pepper  
 ¼ cup heavy cream  
 1 tablespoon unsweetened cocoa powder  
 1 tablespoon confectioners' sugar

### DIRECTIONS

1. Following the measurements provided, stir together the ground coffee, cinnamon, chili powder, and cayenne pepper; place into the brew basket.
2. Set the carafe in place to brew.
3. Select Half Carafe size and Rich brew.
4. While coffee is brewing, whip heavy cream with cocoa and confectioners' sugar until soft peaks form.
5. When brew is complete, pour coffee into 2 mugs and top each with the whipped cream.



COFFEE



OVER ICE



## THAI-STYLE ICED COFFEE

**Size:** XL Cup setting

**Brew:** Over Ice

**Makes:** 1 (20-ounce) serving

### INGREDIENTS

3 Ninja® Small Scoops (or 3 tablespoons) ground coffee

½ cup sweetened condensed milk

½ cup milk

2 cups ice

### DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Combine the milks in a large plastic cup; stir to combine. Add the ice to the cup; set cup in place to brew.
3. Select XL Cup size and Over Ice brew.
4. When brew is complete, stir to combine.

COFFEE



OVER ICE



## DOUBLE-SHOT WHITE RUSSIAN

**Size:** Cup setting

**Brew:** Over Ice

**Makes:** 2 (5-ounce) servings

### INGREDIENTS

3 Ninja® Small Scoops (or 3 tablespoons) ground coffee

2 cups ice

¼ cup vodka

¼ cup coffee liqueur

¼ cup heavy cream

### DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice into a plastic or metal cocktail shaker; set shaker in place to brew.
3. Select Cup size and Over Ice brew.
4. When brew is complete, add vodka and coffee liqueur and shake well to chill.
5. Divide between 2 glasses, including the ice, and finish each with 2 tablespoons heavy cream.

COFFEE



OVER ICE



## CINNAMON CARAMEL ICED COFFEE

**Size:** Travel setting

**Brew:** Over Ice

**Makes:** 1 (16-ounce) serving

### INGREDIENTS

4 Ninja® Small Scoops  
(or 4 tablespoons) ground coffee

½ teaspoon ground cinnamon

2 cups ice

2 tablespoons caramel syrup

2 tablespoons half & half

### DIRECTIONS

1. Following the measurements provided, place the ground coffee and cinnamon into the brew basket.
2. Place the ice, caramel syrup, and half & half into a large plastic cup; set cup in place to brew.
3. Select Travel size and Over Ice brew.
4. When brew is complete, stir to combine.

## WHITE CHOCOLATE HAZELNUT ICED COFFEE

**Size:** Travel setting

**Brew:** Over Ice

**Makes:** 1 (16-ounce) serving

### INGREDIENTS

4 Ninja® Small Scoops  
(or 4 tablespoons)

ground hazelnut coffee

2 cups ice

2 tablespoons

white chocolate syrup

2 tablespoons half & half

### DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice, white chocolate syrup, and half & half into a large plastic cup; set cup in place to brew.
3. Select Travel size and Over Ice brew.
4. When brew is complete, stir to combine.

COFFEE



OVER ICE



# ORANGE CREAM ICED COFFEE

**Size:** Half Carafe setting

**Brew:** Over Ice

**Makes:** 4 (9-ounce) servings

## INGREDIENTS

3 Ninja® Big Scoops  
(or 6 tablespoons)  
ground coffee

3 cups ice

Peel of 1 orange,  
pith removed

1 teaspoon vanilla bean paste  
(or 2 teaspoons vanilla extract)

2 tablespoons  
plus 2 teaspoons sugar

$\frac{3}{4}$  cup heavy cream

## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice, orange peel, vanilla, sugar, and heavy cream into the carafe; set carafe in place to brew.
3. Select Half Carafe size and Over Ice brew.
4. When brew is complete, stir to combine. Pour coffee into 4 glasses.



COFFEE



OVER ICE



## FRENCH VANILLA ICED COFFEE

**Size:** XL Multi-Serve setting

**Brew:** Over Ice

**Makes:** 1 (22-ounce) serving

### INGREDIENTS

5 Ninja® Small Scoops  
(or 5 tablespoons) ground coffee

2 cups ice

¼ cup French vanilla syrup

¼ cup half & half

### DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place ice, vanilla syrup, and half & half into a 22-ounce or larger plastic cup; set cup in place to brew.
3. Select XL Multi-Serve size and Over Ice brew.
4. When brew is complete, stir to combine.

## COLD BREW COFFEE LEMONADE

**Size:** Half Carafe setting

**Brew:** Cold Brew

**Makes:** 4 (9-ounce) servings

### INGREDIENTS

3 Ninja® Big Scoops  
(or 6 tablespoons)  
ground coffee

3 cups ice

1½ cups lemonade

4 lemon slices, for garnish

### DIRECTIONS

1. Following the measurements provided, place the ground coffee into the brew basket.
2. Place the ice into the carafe; set carafe in place to brew.
3. Select Half Carafe size and Cold Brew.
4. When brew is complete, add lemonade and stir to combine. Garnish each glass with a lemon wedge and serve.

COFFEE



COLD BREW



COFFEE



COLD BREW

## TOASTED COCONUT MOCHA COLD BREW

**Size:** Travel setting

**Brew:** Cold Brew

**Makes:** 1 (18-ounce) serving

### INGREDIENTS

4 Ninja® Small Scoops  
(or 4 tablespoons)  
ground coffee  
2 tablespoons cocoa powder  
2 cups ice  
2 tablespoons coconut syrup  
¼ cup coconut milk  
¼ cup milk  
2 tablespoons shredded  
coconut, for garnish

### DIRECTIONS

1. Following the measurements provided, place the ground coffee and cocoa powder into the brew basket.
2. Place the ice and coconut syrup into a large plastic cup; set cup in place to brew.
3. Select Travel size and Cold Brew.
4. While coffee is brewing, place both milks into a cup. Microwave for 30 seconds, then froth for 30 seconds according to frothing instructions in the Owner's Guide.
5. When brew is complete, stir to combine. Top with frothed milk mixture and garnish with shredded coconut.

## VIETNAMESE-STYLE COLD BREW

**Size:** Travel setting

**Brew:** Cold Brew

**Makes:** 1 (18-ounce) serving

### INGREDIENTS

3 Ninja® Small Scoops  
(or 3 tablespoons)  
ground coffee  
1 teaspoon orange rind  
3 tablespoons sweetened  
condensed milk  
2 cups ice  
3 tablespoons half & half  
Orange peel, for garnish

### DIRECTIONS

1. Following the measurements provided, place ground coffee and orange rind into the brew basket.
2. Add sweetened condensed milk and ice to a large plastic cup; set cup in place to brew.
3. Select Travel size and Cold Brew.
4. When brew is complete, add half & half and stir to combine. Garnish with orange peel.

COFFEE



COLD BREW

# ICED NUTTY COCOA LATTE

**Brew:** Specialty

**Makes:** 1 (18-ounce) serving

## INGREDIENTS

2 Ninja® Big Scoops  
(or 4 tablespoons)  
ground coffee  
2 tablespoons chocolate syrup,  
plus more for garnish  
1 tablespoon caramel syrup,  
plus more for garnish  
2 cups ice  
½ cup milk  
1 tablespoon peanut butter

## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the chocolate syrup, caramel syrup, and ice into a large plastic cup; set cup in place to brew.
3. Select Specialty brew.
4. While coffee is brewing, place milk and peanut butter into a large mug and stir to combine.
5. When brew is complete, stir to combine.
6. Froth milk mixture for 30 seconds according to frothing instructions in the Owner's Guide.
7. Gently pour frothed mixture into coffee.

# PUMPKIN SPICE LATTE

**Brew:** Specialty

**Makes:** 1 (12-ounce) serving

## INGREDIENTS

2 Ninja® Big Scoops  
(or 4 tablespoons)  
ground coffee  
½ cup milk  
1 tablespoon dark brown sugar  
Pinch salt  
½ teaspoon pumpkin pie spice,  
plus more for garnish

## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Set a large mug in place to brew.
3. Select Specialty brew.
4. While coffee is brewing, place milk, brown sugar, salt, and pumpkin pie spice into a large mug.
5. When brew is complete, microwave milk mixture for 30 to 45 seconds. Froth for 20 to 30 seconds according to frothing instructions in the Owner's Guide.
6. Gently pour frothed mixture into coffee. Sprinkle with additional pumpkin pie spice, if desired.



## CAPPUCCINO-STYLE COFFEE

**Brew:** Specialty  
**Makes:** 1 (12-ounce) serving

### INGREDIENTS

2 Ninja® Big Scoops  
(or 4 tablespoons) ground coffee  
½ cup milk  
Ground cinnamon, for garnish

### DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place milk into a large mug. Microwave for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions in the Owner's Guide.
3. Set the mug containing frothed milk in place to brew.
4. Select Specialty brew.
5. When brew is complete, sweeten as desired. Garnish with a sprinkle of cinnamon.



## FLAT WHITE

**Brew:** Specialty  
**Makes:** 1 (10-ounce) serving

### INGREDIENTS

2 Ninja® Big Scoops  
(or 4 tablespoons) ground coffee  
½ cup milk

### DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Set a mug in place to brew.
3. Select Specialty brew.
4. While coffee is brewing, place milk into another mug.
5. When brew is complete, microwave milk for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions in the Owner's Guide.
6. Pour frothed milk into coffee, using a spoon to hold back the large foam. Then top coffee with a dollop of large foam.

## MOCHA NINJACCINO™

**Brew:** Specialty

**Makes:** 2 (10-ounce) servings

### INGREDIENTS

2 Ninja® Big Scoops  
(or 4 tablespoons)

ground coffee

3 cups ice

¼ cup milk

¼ cup chocolate syrup,  
plus more for garnish

Whipped cream,  
for garnish

### DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice into a large plastic cup; set cup in place to brew.
3. Select Specialty brew.
4. When brew is complete, combine coffee and ice with milk and chocolate syrup in a 24-ounce or larger blender.
5. Blend until smooth, about 25 seconds.
6. Divide between 2 glasses. Top with whipped cream and drizzle with additional chocolate syrup.

**DO NOT BLEND HOT INGREDIENTS.**





# COFFEE, COOKIES & CREAM FRAPPE

**Brew:** Specialty

**Makes:** 2 (8-ounce) servings

## INGREDIENTS

2 Ninja® Big Scoops  
(or 4 tablespoons)

ground coffee

2 cups ice

½ cup coffee ice cream

4 chocolate sandwich cookies,  
plus 1 chopped for garnish

¼ cup milk

Whipped cream, for garnish

## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place the ice into a large plastic cup; set cup in place to brew.
3. Select Specialty brew.
4. When brew is complete, combine coffee and ice with ice cream, cookies, and milk in a 24-ounce or larger blender.
5. Blend until smooth, about 25 seconds.
6. Divide between 2 glasses; top with whipped cream and chopped cookie.

**DO NOT BLEND HOT INGREDIENTS.**



# TEA

## LEMON GINGER CHAMOMILE TEA

**Size:** Cup setting

**Brew:** Classic

**Type:** Herbal tea

**Makes:** 1 (10-ounce) serving

### INGREDIENTS

1 Ninja® Small Scoop  
loose leaf (or 1 tea bag)  
chamomile tea

Peels of 2 lemons,  
pith removed

1 teaspoon fresh  
ginger, minced

¼ teaspoon honey

### DIRECTIONS

1. Following the measurements provided, place the tea, lemon peels, and ginger into the brew basket; set cup in place to brew.
2. Select Cup size, Classic brew, and Herbal tea.
3. When brew is complete, stir in honey.

 TEA



CLASSIC





## ZEN GREEN TEA

**Size:** Cup setting

**Brew:** Rich

**Type:** Green tea

**Makes:** 1 (10-ounce) serving

### INGREDIENTS

1 Ninja® Small Scoop loose leaf  
(or 1 tea bag) green tea

2-inch piece fresh lemongrass, smashed, chopped

Peel of 2 lemons, pith removed

1 tablespoon tightly packed fresh mint leaves, chopped

### DIRECTIONS

1. Following the measurements provided, place all ingredients into the brew basket; set cup in place to brew.
2. Select Cup size, Rich brew, and Green tea.
3. When brew is complete, stir to combine.



## LAVENDER LONDON FOG

**Size:** Cup setting

**Brew:** Rich

**Type:** Black tea

**Makes:** 1 (14-ounce) serving

### INGREDIENTS

1 Ninja® Small Scoop loose leaf  
(or 1 tea bag) Earl Grey tea

¼ teaspoon dried lavender, plus more for garnish

1 tablespoon sugar

¼ cup half & half

### DIRECTIONS

1. Following the measurements provided, place the tea and lavender into the brew basket.
2. Place sugar into a cup; set cup in place to brew.
3. Select Cup size, Rich brew, and Black tea.
4. While tea is brewing, place half & half into a cup. Microwave for 30 seconds, then froth for 30 seconds according to frothing instructions in the Owner's Guide.
5. When brew is complete, stir to combine. Top with frothed half & half and sprinkle with additional lavender.

TEA



RICH

## ORANGE HIBISCUS TEA

**Size:** Travel setting

**Brew:** Rich

**Type:** Herbal tea

**Makes:** 1 (16-ounce) serving

### INGREDIENTS

2 Ninja® Small Scoops  
loose leaf (or 2 tea bags)  
hibiscus tea blend

Peels of 4 oranges,  
pith removed

1 teaspoon honey

¼ teaspoon  
ground cinnamon

2 tablespoons fresh  
orange juice

### DIRECTIONS

1. Following the measurements provided, place the tea, orange peels, honey, and cinnamon into the brew basket; set a travel cup in place to brew.
2. Select Travel size, Rich brew, and Herbal tea.
3. When brew is complete, stir in fresh orange juice.

## WATERMELON, MINT & LIME ICED TEA

**Size:** Travel setting

**Brew:** Over Ice

**Type:** Green tea

**Makes:** 1 (16-ounce) serving

### INGREDIENTS

2 Ninja® Small Scoops  
loose leaf (or 2 tea bags)  
green tea

⅔ cup watermelon,  
roughly chopped

¼ cup fresh mint leaves,  
finely chopped

2 cups ice

3 lime slices

### DIRECTIONS

1. Following the measurements provided, place the tea, watermelon, and mint into the brew basket.
2. Place the ice and lime slices into a travel cup; set cup in place to brew.
3. Select Travel size, Over Ice brew, and Green tea.
4. When brew is complete, stir to combine. Sweeten as desired.

TEA



OVER ICE





## APPLE GINGER SPARKLING ICED TEA

**Size:** Travel setting

**Brew:** Over Ice

**Type:** Black tea

**Makes:** 2 (14-ounce) servings

### INGREDIENTS

3 Ninja® Small Scoops  
loose leaf (or 3 tea bags)  
black tea  
2 cups ice  
½ cup apple cider  
1 cup cold ginger ale, divided

### DIRECTIONS

1. Following the measurement provided, place the tea into the brew basket.
2. Place ice and apple cider into a travel cup; set cup in place to brew.
3. Select Travel size, Over Ice brew, and Black tea.
4. When brew is complete, divide tea into 2 glasses and top each with ginger ale.



## PINEAPPLE BASIL ICED GREEN TEA

**Size:** XL Multi-Serve setting

**Brew:** Over Ice

**Type:** Green tea

**Makes:** 1 (22-ounce) serving

### INGREDIENTS

2 Ninja® Small Scoops  
loose leaf  
(or 2 tea bags) green tea  
1 tablespoon fresh basil,  
finely chopped,  
plus more for garnish

2 cups ice  
½ cup pineapple juice  
Pineapple slice,  
for garnish

### DIRECTIONS

1. Following the measurements provided, place the tea and basil into the brew basket.
2. Place ice and pineapple juice into the brewing vessel; set cup in place to brew.
3. Select XL Multi-Serve size, Over Ice brew, and Green tea.
4. When brew is complete, stir to combine. Garnish with a pineapple slice.



# COUNTRY RASPBERRY SWEET ICED TEA

**Size:** Full Carafe setting  
**Brew:** Over Ice  
**Type:** Black tea  
**Makes:** 6 (8-ounce) servings

## INGREDIENTS

4 Ninja® Small Scoops  
loose leaf (or 4 tea bags)  
black tea  
2 Ninja® Small Scoops  
loose leaf (or 2 tea bags)  
raspberry tea  
4 cups ice  
½ cup sugar  
1 lemon, thinly sliced  
3 large sprigs fresh mint  
1 cup raspberries

## DIRECTIONS

1. Following the measurements provided, place the teas into the brew basket.
2. Place ice, sugar, lemon slices, and mint into the carafe; set carafe in place to brew.
3. Select Full Carafe size, Over Ice brew, and Black tea.
4. When brew is complete, add raspberries and stir to combine.





# SPICED CRANBERRY ORANGE COLD BREW TEA

**Size:** Half Carafe setting

**Brew:** Cold Brew

**Type:** Black tea

**Makes:** 4 (8-ounce) servings

## INGREDIENTS

4 Ninja® Small Scoops loose leaf  
(or 4 tea bags) black tea

Peel of 1 orange, pith removed

1 teaspoon ground cinnamon

¼ teaspoon ground cloves

3 cups ice

1 cup cranberry juice

Juice of 1 orange  
(about ¼ cup juice)

## DIRECTIONS

1. Following the measurements provided, place the tea, orange peel, cinnamon, and cloves into the brew basket.
2. Place ice, cranberry juice, and orange juice in carafe; set carafe in place to brew.
3. Select Half Carafe size, Cold Brew, and Black tea.
4. When brew is complete, stir to combine.





# CUCUMBER OOLONG COLD BREW TEA

**Size:** Travel setting

**Brew:** Cold Brew

**Type:** Oolong tea

**Makes:** 1 (16-ounce) serving

## INGREDIENTS

3 Ninja® Small Scoops loose leaf  
(or 3 tea bags) oolong tea

½ cup cucumber,  
roughly chopped

2 tablespoons fresh mint,  
finely chopped

1 teaspoon fresh ginger,  
finely chopped

2 cups ice

3 lemon slices

## DIRECTIONS

1. Following the measurements provided, place the tea, cucumber, mint, and ginger into the brew basket.
2. Place ice and lemon slices into a travel cup; set cup in place to brew.
3. Select Travel size, Cold Brew, and Oolong tea.
4. When brew is complete, stir to combine. Sweeten as desired.

# HIBISCUS LIME TEA

**Brew:** Specialty

**Type:** Green tea

**Makes:** 1 (16-ounce) serving

## INGREDIENTS

1 Ninja® Small Scoop loose leaf  
(or 1 tea bag) green tea

2 Ninja® Small Scoops loose leaf  
(or 2 tea bags) hibiscus blend tea

1 teaspoon lime zest

2 cups ice

1 tablespoon lime juice

1 tablespoon sugar

## DIRECTIONS

1. Following the measurements provided, place the teas and lime zest into the brew basket.
2. Place the ice, lime juice, and sugar into a travel cup; set cup in place to brew.
3. Select Specialty brew and Green tea.
4. When brew is complete, stir to combine.





## CHAI TEA LATTE

**Brew:** Specialty

**Type:** Herbal tea

**Makes:** 1 (14-ounce) serving

### INGREDIENTS

3 Ninja® Small Scoops loose leaf  
(or 3 tea bags) chai tea

1 tablespoon sugar or condensed milk

$\frac{3}{4}$  cup milk

### DIRECTIONS

1. Following the measurement provided, place the tea into the brew basket.
2. Place sugar or condensed milk into a cup; set cup in place to brew.
3. Select Specialty brew and Herbal tea.
4. While tea is brewing, place milk into a cup. Microwave for 30 seconds, then froth for 30 seconds according to frothing instructions in the Owner's Guide.
5. When brew is complete, stir to combine. Top with frothed milk.



## GINGER PEACH WHITE TEA PUNCH

**Brew:** Specialty

**Type:** White tea

**Makes:** 5 (10-ounce) servings

### INGREDIENTS

4 Ninja® Small Scoops  
loose leaf (or 4 tea bags)  
white tea

2 teaspoons fresh ginger,  
grated

3 cups ice

1 cup frozen peaches

1 small orange, sliced

1 cup peach nectar

$\frac{1}{4}$  cup lemon juice

2 cups ginger ale

### DIRECTIONS

1. Following the measurements provided, place the tea and ginger into the brew basket.
2. Place ice, peaches, orange slices, peach nectar, and lemon juice into the carafe; set carafe in place to brew.
3. Select Specialty brew and White tea.
4. When brew is complete, gently stir in ginger ale.

## GOLDEN MILK LATTE

**Brew:** Specialty

**Type:** Black tea

**Makes:** 1 (10-ounce) serving

### INGREDIENTS

3 Ninja® Small Scoops loose leaf (or 3 tea bags) black tea

½ teaspoon fresh turmeric root, finely chopped

½ teaspoon ground ginger

½ teaspoon ground coriander

½ teaspoon ground cinnamon

¼ teaspoon ground cardamom

¼ teaspoon ground black pepper

½ cup coconut milk

½ teaspoon honey

### DIRECTIONS

1. Following the measurement provided, place all ingredients, except coconut milk and honey, into the brew basket.
2. Place the coconut milk and honey in a cup and stir to dissolve honey; set cup in place to brew.
3. Select Specialty brew and Black tea.
4. When brew is complete, stir to combine.

## BLACK TEA MULE

**Brew:** Specialty

**Type:** Black tea

### INGREDIENTS

3 Ninja® Small Scoops loose leaf (or 3 tea bags) black tea

1 tablespoon fresh ginger, grated

2 cups ice

¼ cup vodka

3 tablespoons lemon juice

2 tablespoons fresh mint, chopped

¾ cup ginger ale

### DIRECTIONS

1. Following the measurements provided, place the tea and ginger into the brew basket.
2. Place ice, vodka, lemon juice, and mint into a travel cup; set cup in place to brew.
3. Select Specialty brew and Black tea.
4. When brew is complete, muddle mint and stir to combine. Gently stir in ginger ale. Strain and serve.

# CHAMOMILE GIN GIMLET

**Brew:** Specialty  
**Type:** Herbal tea  
**Makes:** 2 (9-ounce) servings

## INGREDIENTS

2 Ninja® Small Scoops loose leaf  
(or 2 tea bags) chamomile tea  
1 Ninja® Small Scoop loose leaf  
(or 1 tea bag) rose hip or  
hibiscus blend tea  
2 tablespoons honey  
2 cups ice  
½ cup gin  
2 tablespoons lime juice

## DIRECTIONS

1. Following the measurements provided, place the teas and honey into the brew basket.
2. Add ice, gin, and lime juice to a travel cup; set cup in place to brew.
3. Select Specialty brew and Herbal tea.
4. When brew is complete, stir to combine. Strain and serve.





# OOLONG MATCHACCINO

**Brew:** Specialty

**Type:** Oolong tea

**Makes:** 1 (16-ounce) serving

## INGREDIENTS

3 Ninja® Small Scoops loose leaf (or 3 tea bags) oolong tea

2 cups ice

¼ cup sweetened condensed milk

1 tablespoon matcha green tea powder

## DIRECTIONS

1. Following the measurement provided, place the tea into the brew basket.
2. Place ice, condensed milk, and matcha green tea powder into a blender cup; set cup in place to brew.
3. Select Specialty brew and Oolong tea.
4. When brew is complete, let cool and then blend until smooth.

**DO NOT BLEND HOT INGREDIENTS.**

## VARIATION

For a frozen bubble tea, simply add ½ cup cooked tapioca pearls, prepared according to package directions, and drink through a bubble tea straw. Try other flavors of tea!



# MATCHA GREEN TEA LATTE

**Brew:** Specialty

**Type:** Green tea

**Makes:** 1 (14-ounce) serving

## INGREDIENTS

3 Ninja® Small Scoops loose leaf  
(or 3 tea bags) green tea

1 teaspoon matcha  
green tea powder

1 tablespoon sugar

$\frac{3}{4}$  cup milk

## DIRECTIONS

1. Following the measurement provided, place tea into the brew basket.
2. Place the matcha green tea powder and sugar into a cup; set cup in place to brew.
3. Select Specialty Brew and Green tea.
4. While tea is brewing, place milk into a cup. Microwave for 30 seconds, then froth for 30 seconds according to frothing instructions in the Owner's Guide.
5. When brew is complete, whisk until well combined. Top with frothed milk.

# MINT GREEN TEA & PISTACHIO AFFOGATO

**Brew:** Specialty

**Type:** Green tea

**Makes:** 1 (12-ounce) serving

## INGREDIENTS

3 Ninja® Small Scoops loose leaf  
(or 3 tea bags) green tea

$\frac{1}{4}$  cup fresh mint leaves, chopped

3 ice cubes

$\frac{3}{4}$  cup pistachio ice cream

## DIRECTIONS

1. Following the measurements provided, place the tea and mint into the brew basket.
2. Place ice cubes and ice cream into a cup; set cup in place to brew.
3. Select Specialty brew and Green tea.

# CITRUS TEA SNOW

**Brew:** Specialty  
**Type:** Green tea  
**Freeze:** 8 hours  
**Makes:** 2 (5-ounce) servings

## INGREDIENTS

2 Ninja® Small Scoops loose leaf  
(or 2 tea bags) green tea  
1 Ninja® Small Scoop loose leaf  
(or 1 tea bags) hibiscus blend tea  
Zest and juice of 1 lime, divided  
Zest and juice of 1 lemon, divided  
Zest and juice of 1 orange, divided  
3 tablespoons sugar

## DIRECTIONS

1. Following the measurements provided, place the teas, lime zest, lemon zest, and orange zest into the brew basket.
2. Place the lime juice, lemon juice, orange juice, and sugar into a measuring cup and stir until sugar is dissolved; set cup in place to brew.
3. Select Specialty brew and Green tea.
4. When brew is complete, stir mixture to combine. Pour into an ice cube tray and freeze for 8 hours or overnight.
5. Place frozen cubes into a blender and pulse on HIGH until snow forms.



# NINJA

HOT & COLD BREWED

## SYSTEM™

**40 IRRESISTIBLE  
COFFEE & TEA  
RECIPES**

CP300Series\_IG\_40Recipe\_REV\_180621

NINJA is a registered trademark of SharkNinja Operating LLC.  
NINJA HOT & COLD BREWED SYSTEM, NINJA SMART SCOOP, and NINJACCINO are trademarks of SharkNinja Operating LLC.