

# Ninja Master Prep Professional Recipes – The Tantalizing Threes

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## Test Your Ninja's Ability

If you have searched online for a food processor or blender recently, there is no chance that you wouldn't have come across the Ninja Master Prep Professional. This exceptionally low-priced product is making quite a buzz due to its state-of-the-art technology and design. While it brings a lot of amazing features to the table, it also comes with a few exciting and exclusive freebies. One of these is a recipe book with amazing [Ninja Master Prep Professional Recipes](#) - *A delicious way to test your Ninja's true abilities.*

[Ninja Master Prep Professional Recipes](#) include everything ranging from frozen drinks, marinades, soups, cocktails, dough and much more. If you're in love with your new Ninja, which we are sure you are, you'd relish the chance to new recipes with it.

So, here are three quick, unique, and amazing [Ninja Master Prep Professional Recipes](#) which offer a better idea of the *variety and versatility* offered by your Ninja Master Prep.

## Ninja Snow Cone

**Overview** - One of the best features of Ninja Master Prep Pro is its ability to crush solid ice into fluffy snow perfect for this recipe.

### Ingredients

White Sugar	¾ cups
Water	¾ cups
Unsweetened Fruit Flavor	1 pkg
Drink Mix	13 oz
Solid Ice cubes	4-5 cups

### Procedure

1. Combine sugar and water in a saucepan and bring to boil
2. Simmer for three minutes and remove from heat
3. Add this syrup to your favorite drink mix and stir well
4. Place ice cubes in the pitcher and use long pulses to turn them into fluffy snow
5. Scoop the snow out in a serving cup and pour the favored syrup on it

## Fresh Tomatoes Salsa

**Overview** - Some of the [Ninja Master Prep Professional Recipes](#) are just a different twist on traditional recipes like this savory salsa.

## Ingredients

Tomatoes	4
Small White Onion	¼
Serrano Chilies, Split and Deseeded	1
Whole Cilantro Leaves	1 tbsp
Sugar	½ tsp
Salt	½ tsp
Lime Juice	¼ lime
Oregano	1 pinch
Cumin	1 pinch

## Procedure

1. Add all the ingredients in your Ninja Master Prep Pro
2. Use short pulses until you get the desired consistency
3. Garnish and serve with your favorite snack

## Country Chicken Salad

**Overview** – There is a good variety of salads included in [Ninja Master Prep Professional Recipes](#). Here is one of the simplest and delicious ones from the lot.

## Ingredients

Boneless Chicken, cooked and cut in small pieces	16 oz
Mayonnaise	1 cup
Country Dijon Mustard	1 tsp
Celery Stalk, cut in small pieces	½
Dried Tarragon	½ tsp
Fresh Lemon Juice	1-2 tsp
Curly Parsley	10 sprigs
Mixed Greens, washed and cut	1 pkg

## Garnish

Multigrain Bread	4 slices
Beefsteak Tomato, sliced	1
Small Cucumber, sliced	1
Red Seedless Grapes	2 cups
Salt and fresh ground Black Pepper	

## Procedure

1. Add all the ingredients (except the bread) in the Ninja Master Prep Pro pitcher
2. Pulse 3 times until you get the desired consistency
3. Garnish and serve as per your liking