



UNLOCK THE MAGIC OF YOUR APPLIANCES!

www.convsteam.com

## STEAMED ARTICHOKE AND RAVIOLI

STEAM

Learning which pans work best for steaming different vegetables in a combi steam oven is a process of trial and error. Take artichokes for example, you would think they would steam perfectly in the perforated pan but actually results are much better when they are steamed in a solid pan with a little water and lemon.

If the pans that came with your oven are either too big or too small you can use an oven safe casserole dish. Allow approximately 30 minutes to steam the artichokes, and since it's a shame to miss the opportunity to steam something else at the same time why not steam some ravioli and toss them with some freshly made pesto for an easy delicious meal.



### Combi Steam Oven Artichokes

4 - medium sized globe artichokes, cut into quarters, choke removed

1 - lemon, sliced

3 - sprigs oregano

½ - cup water

Heat the oven in the Steam Mode, 212 degrees.

### Preparation:

Arrange the artichokes in the solid oven pan or an oven safe casserole dish with the lemon slices and oregano. Add ½ cup of water and slide the pan into the oven. Set the timer for 30 minutes. Test the artichokes for doneness by inserting the point of a sharp knife into the choke.

Serve with melted butter or dipping sauce of your choice.

### Combi Steam Oven Ravioli

2 - 8oz packages ravioli

1 - cup water

### Preparation:

Heat the oven in the Steam Mode, 212 degrees. Place the ravioli in the large solid oven cooking pan and add 1 cup of water for 2 packages of ravioli. Slide the pan into the oven under the artichokes and cook for 4 - 5 minutes until the pasta is tender. Drain carefully and toss with your preferred sauce.

Serves 4

WRITE YOUR NOTES: