



UNLOCK THE MAGIC OF YOUR CONVECTION KITCHEN!

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## SLOW ROASTED CHICKEN WINGS

### Ingredients

16 - chicken wings, cut into 2 sections  
1 - tbsp Five Spice powder  
1 - tsp granulated garlic  
Vegetable oil for broiling

### Finishing Sauce

¼ - cup soy sauce or tamari  
1 - tbsp sweet chili sauce  
2 - tbsp honey  
1 - tbsp sesame oil

### Steamed Snap Pea and Asparagus Salad with Radish

2 - cups snap peas, strings removed  
1 - bunch asparagus, trimmed and cut into thirds  
4 - medium sized radishes, halved and cut into ½" thick slices  
¼ - cup vegetable oil  
2 - tbsp rice vinegar or apple cider vinegar  
2 - tbsp chopped fresh mint

### Preparation

If your oven has a Slow Cooking mode, select this mode or select the Convection steam mode 200 degrees. If using a Convection oven, select the Convection mode 200 degrees.

Pat the chicken wings dry with a paper towel and rub all over with the seasoning and kosher salt.

Spread onto a rimmed baking sheet and place in the center of the heated oven and cook for 20 minutes. Remove from the oven and drizzle the wings with just enough vegetable oil to coat the wings evenly. Place an oven rack in the top third of the Convection oven but not so close that the wings will burn and heat the oven in Broil Mode 450 degrees for 5 minutes.

Place the wings in the oven and cook for 5 minutes, then carefully turn them and cook for another 5 minutes so they brown evenly all over. When golden brown, remove the wings from the oven and toss with the sauce.

### Finishing Sauce

Combine the ingredients in a small saucepan and bring to a boil. Simmer for 5 - 8 minutes until the sauce reduces and thickens. Pour over the wings when they



come out of the oven and turn to coat them

### Steamed Snap Pea and Asparagus Salad with Radish

Heat the Combi steam oven in the Steam Mode 212 degrees.

Place the snap peas and asparagus in the perforated pan, slide into the oven and cook for 6 - 8 minutes until the vegetables are tender but not limp.

Combine the oil and vinegar, add some sea salt and freshly cracked pepper set aside and chop the mint.

Cool the vegetables slightly then toss with the radishes and the prepared dressing. Fold in the mint when cooled.

Serves 4 - 6

WRITE YOUR NOTES: