



UNLOCK THE MAGIC OF YOUR APPLIANCES!

www.convsteam.com

MUSHROOM QUICHE WITH FONTINA

BAKE

If you are looking for a chicken dish that is bursting with great flavors then you will enjoy this variation on the popular roast chicken panzanella salad. When the chicken is flattened out and marinated you will find it cooks faster, so allow 45 minutes to roast the chicken and you can roast the carrots and toast the croutons at the same time. The magic of Convection makes it easy.

Chicken and Marinade

- 1 Whole Chicken , backbone removed and flattened out
- 1 stalk lemongrass, smashed with back of knife and roughly chopped
- 1 tbsp turmeric
- 3 cloves garlic
- 1 tbsp fish sauce
- 2 tbsp vegetable oil
- 1 lb rainbow carrots, peeled and cut into 2 inch pieces, tossed with a little oil

Preparation

In a small food processor or blender, add lemongrass, turmeric, garlic, fish sauce and vegetable oil.



Process or blend until a smooth paste. Rub the marinade all over the chicken and place in the refrigerator for at least 2 hours or overnight.

Heat the oven in the Convection Roast Mode 375 degrees. Place the flattened chicken on a rimmed baking sheet and cook for 25 minutes. Add the carrots to the same pan or spread onto another rimmed baking sheet and cook the

carrots and chicken for another 20 minutes. Set aside until cool enough to handle, meanwhile prepare the salad and the dressing.

WRITE YOUR NOTES:



UNLOCK THE MAGIC OF YOUR APPLIANCES!

www.convsteam.com

For the Panzanella

- ½ sweet baguette, cut into 2 inch chunks
- 4 tbsp unsalted butter, melted
- ½ tsp garlic powder
- 1 tsp Old Bay seasoning
- 2 heads romaine lettuce, chopped
- 1 English cucumber, peeled and sliced
- ½ red onion, thinly sliced
- ½ bunch baby radishes, thinly sliced
- 3 sprigs mint, leaves picked whole
- 3 sprigs basil, leaves picked whole
- 6 sprigs cilantro, leaves picked whole



Image: the chicken is flatten out for faster cooking

Preparation

Toss the bread chunks with the melted butter, garlic powder and Old Bay seasoning and spread onto a rimmed baking sheet. Toast in the oven on a rimmed baking sheet for 12 - 15 minutes until golden

while the chicken is roasting. Set aside to cool.

Combine the romaine lettuce, cucumber, onion, radish, mint, basil and cilantro in a large bowl. Add the cooled bread and enough of the dressing to evenly coat the salad and toss to combine.

Place the salad on a large serving platter, arrange the chicken pieces and carrots on top and drizzle with any pan juices from the roasting pan.

For the Dressing

- ½ cup sweet chile sauce
- ¼ cup lime juice
- ¼ cup vegetable oil
- ½, teaspoon salt
- ½ teaspoon pepper

Whisk all the dressing ingredients in a small bowl until combined.