



UNLOCK THE MAGIC OF YOUR CONVECTION KITCHEN!

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STEAMED SNAP PEA AND ASPARAGUS SALAD WITH RADISH

Ingredients

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

Preparation

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

Place the snap peas and asparagus in the perforated pan. Slide the perforated pan 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: