

Steamed Asparagus

Ingredients

9 stems asparagus, ends peeled
and cut to 6 inches.

1 tbsp balsamic vinegar

1 tbsp olive oil

¼ cup water for steaming

Pinch of salt and pepper

Method

Place the steaming rack
in the convectionware
and pour in the water.

Mix oil, vinegar, salt and
pepper. Brush asparagus
with oil mixture and place
on steaming rack.

Seal the lid on
convectionware and cook
in a 450 degree oven for
15 minutes. (12 minutes
for al dente)