

Steamed Chicken

Cook: 1 hour 15 minutes



Step 1.

Place seasoned chicken onto the steam tray of steam oven and insert probe into thickest area & place into Wolf steam oven. Put cooking mode onto convection steam

Step 2.

Part boil new potatoes, drain, oil and season and put on baking tray & roast for 30 minutes

Step 3.

Steam the green fine beans for 8-10 minutes & drain

Step 4.

Prepare the salad in a large shallow bowl or wooden serving board

Step 5.

Place cooked & rested chicken onto large serving board, add potatoes, fine beans and sprinkle on feta cheese and basil leaves.

Step 6.

How to make dressing: Add all ingredients to the wolf blender (or whisk free hand) and blend for 10 seconds or until smooth

Step 7.

Store in fridge in airtight container and use within 5 days.

Ingredients

Serves 4

Whole chicken

New potatoes

2 cups cherry tomatoes halved

4 baby cucumbers halved
lengthwise & thinly sliced

¼ red onion thinly sliced

1 Bell Pepper roughly chopped

½ yellow pepper sliced

½ cup marinated artichokes

½ cup of black pitted olives

Steamed fine beans

½ cup feta cheese

8-10 large basil leaves shredded