

Instant Pot Wild Alaska Salmon with Peanut Sauce



Preparation Time: 10 minutes

Cook Time: 10 minutes

Servings: 4

Ingredients:

2 tablespoons soy sauce

2 tablespoons brown sugar

2 tablespoons lime juice

1/4 cup all-natural chunky peanut butter

2 teaspoon toasted Chinese sesame oil

2 teaspoons finely grated fresh ginger root

2 teaspoons sriracha (chili sauce), or to taste

1 cup water

4 wild Alaska salmon fillets, preferably center-cut pieces, 6 ounces each

4 tablespoons roasted unsalted peanuts, coarsely chopped, for garnish

4 tablespoons chopped fresh cilantro, for garnish

Description:

1. In the bottom of the Instant Pot, whisk together the soy sauce, brown sugar, lime juice, peanut butter, sesame oil, ginger root, sriracha and water. Using the sauté function, bring it to a simmer, whisk until smooth, and turn off the heat. (Press “cancel”).

2. Place the fish in the steamer basket and place the basket in the pot. Close the lid and turn the pressure valve to seal. Cook on the steam function for 1 minute. When the time is up, press “cancel” and wait 5 minutes. Release the pressure manually by moving the valve to the release position.

3. When the pressure valve drops, open the pot. Cut into the salmon to test for doneness. If you like the salmon well done, cook for another minute using the sauté function.

4. Lift the salmon basket out of the pot and transfer it to a serving platter. If the sauce is very thin, reduce it by turning on the sauté function for a few minutes. Spoon the sauce over the salmon and garnish it with the peanuts and cilantro. Serve with sugar snap peas, if you like.