



IP Salmon and Asparagus

Source: Mealthy **Servings:** 2 **Time:** 15 min
Bob and Robin Young, Boise, ID

Ingredients:

2 (5 to 6 ounce) skin-on, center-cut salmon fillets
½ lemon, juiced
¼ teaspoon paprika
kosher salt and freshly ground pepper to taste
16 Asparagus Spears
Teriyaki Sauce

Directions:

Pour enough water into the pot of your Instant Pot to cover by about 1 inch. Place rack into the pot. Gently lay salmon fillets skin-side down onto the rack. Squeeze lemon juice over salmon. Season fillets with paprika or teriyaki sauce. Lay the trimmed asparagus between the salmon.

Seal lid on the Instant Pot, turn steam vent to Sealing, and cook on High Pressure (Pressure Cook) for 3 minutes. Immediately turn steam vent to Venting to perform a Quick Release of the pressure.

Season fillets with salt and pepper and teriyaki sauce and serve with steamed Jasmine rice.