

# Panasonic Cooking

## **Steamed Salmon with Asparagus, Fingerling Potatoes and White Wine Sauce**

*Thanks to the steam function, a delicious healthy meal with protein and vegetables can be done in 10 minutes!*

### Ingredients:

Salmon filets, 2 pieces 4-6 ounces (115 - 175 g) each

1/4 cup (57 ml) white wine

2 tbsp (30 ml) water/fish stock/chicken stock

1/4 cup (57 ml) cream, heavy 35%

1 thyme sprigs, fresh

1 parsley sprig, fresh

1 dill sprig, fresh

2 garlic cloves whole

1 small shallot, chopped

7 peppercorns

1/4 tsp (1.5 g) salt

Fingerling potatoes, split

Asparagus spears (bottom half peeled or removed)

### Directions:

1. Combine all herbs, spices and liquids in the bottom of the multi cooker pan. Place the pan in the multi cooker.
2. Arrange the salmon, potatoes and asparagus in the steaming basket ensuring the salmon pieces are separated with the vegetables and potatoes arranged in all of the empty spaces.

3. Place the steaming basket into the multi cooker pan with the wine and herbs, close the lid and select the Steam setting, and press Start.

4. Once you hear the beep, remove everything from the multi cooker, arrange the salmon, asparagus and potatoes on plates and strain the sauce over the salmon.