

Salmon

Inspiration from Gaby

1 pound salmon (skin on cut into 2-3 inch pieces)

1/3 cup roughly chopped dill

2 tablespoons olive oil

1 onion sliced

6 cloves garlic sliced

2 lemons sliced very thin

Salt and pepper to taste

3/4-1 cup dry wine

Place the rack in the bottom of the instant pot. Layer onion on the top of the rack. In a mixing bowl, add salmon, dill, salt, pepper and olive oil. Toss to combine. Put salmon, skin down, on top of the onions. Put garlic on top of the salmon. Lastly, add the sliced lemon. Add wine (water will work too) to the bottom of the instant pot. Press steam. Cook 3-4 minutes depending on the size of your salmon. Quick release. Enjoy!