



Instant Pot Coconut Lime Salmon

Active Time: 5 minutes | **Total Time:** 10 minutes | **Serves:** 4

Nutrition Information Per Serving

498.9 calories, 6.17 g carbohydrate, 0.89 g fiber, 5.28 g NET carbs, 35.94 g protein, 37.96 g fat

Ingredients

- 1/3 Tbsp(s) Red Boat Fish Sauce
- 24 ounce(s) wild salmon fillets
- 1 tsp sea salt
- 1/4 tsp(s) freshly ground black pepper
- 2 Tbsp(s) coconut oil
- 1 whole jalapeño pepper, thinly sliced
- 2 inch(es)(s) piece ginger, peeled and grated
- 13 1/2 ounce(s) can unsweetened full-fat coconut milk
- 1 tsp turmeric
- 2 Tbsp(s) fresh lime juice
- 1 cup fresh cilantro
- 1 whole lime, cut into wedges

Preparation

1. Season the salmon with the salt and pepper.
2. Add the coconut oil, jalapeno pepper and ginger in the Instant Pot. Set to Sauté. Cook until fragrant, about 1 minute.
3. Stir in the coconut milk, fish sauce, and turmeric. Place the salmon in the vessel.
4. Close and lock the lid. Turn the Pressure to HIGH and time to 1 minute for medium-rare or 2 minutes for well done. Release the pressure manually, open the lid and stir in the lime juice.
5. Serve topped with cilantro with lime wedges on the side.

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