



Instant Pot Frozen Salmon

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

15 mins

Description

This Instant Pot recipe for frozen salmon requires no thawing The fillets stay warm and moist without overcooking

Ingredients

— - 1 cup cold water - $\frac{1}{4}$ cup lemon juice - cooking spray - 2 frozen salmon fillets - salt and ground black pepper to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Pour cold water and lemon juice into a multi-functional pressure cooker (such as Instant Pot). Place a steamer rack inside; coat with cooking spray. Place frozen salmon fillets
2. skin-side down
3. on the prepared rack. Cover and close the vent. Dotdash Meredith Food Studios Cook on the Steam setting until fish flakes easily with a fork
4. 3 to 4 minutes. Release pressure carefully using the quick-release method according to manufacturer's instructions
5. about 5 minutes. Unlock and remove the lid. Dotdash Meredith Food Studios Check salmon for desired doneness. Season with salt and pepper. Cover the pot to keep salmon warm until serving. Dotdash Meredith Food Studios Recipe Tips You can add optional toppings — like pesto sauce
6. butter
7. seasoned salt
8. or sweet barbecue sauce — to season the salmon fillets. The cook time is for 1-inch-thick fillets; add 1 to 3 more minutes for thicker fillets.