

Steamed Salmon and Snow Peas

Tupperware®

Ingredients:

1 ¾-cup white wine
1 lb. sockeye salmon fillet
olive oil
salt and freshly ground pepper
pink peppercorns
6 oz. snow peas

Pour white wine in water tray. Place salmon in steamer base and place on top of the water tray. Brush salmon with olive oil and season with salt, pepper and pink peppercorns. Place snow peas in colander tray and place colander tray on top of the steamer base. Season peas with olive oil, salt, pepper and pink peppercorns. Cover, place in the microwave and heat on high for 9 minutes until salmon flakes easily with a fork, is opaque and it reaches an internal temperature of 145°F/63° C. Remove from microwave and let stand for 5 minutes before serving.

Optional: Chicken broth or seafood stock may be used as a substitute for white wine.

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