





Steamed Salmon with Snow Peas

1-3/4 cup water
1 lb. sockeye salmon fillet
Olive oil
Salt and freshly ground pepper
Pink peppercorns
6 oz. snow







-  Pour water into the Water Tray of the Tupperware Smart Steamer
-  Place salmon into the Steamer Base of the Smart Steamer 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 and place Colander 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 degrees.
- Remove from microwave & let stand for 5 minutes before serving.

Your Tupperware Connection:

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