

Instant Pot Vietnamese Salmon

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-salmon-recipe>

Ingredients:

- 1 tablespoon olive oil
- 1/3 cup light brown sugar packed
- 3 tablespoons Asian fish sauce
- 1 1/2 tablespoons soy sauce
- 1/2 teaspoon fresh ginger grated
- 1 lime
- 1/2 lime
- 1/2 teaspoon freshly ground black pepper
- 4 skinless salmon fillets fresh, preferably centre cut, or frozen, fully thawed
- green onion Sliced, white and green parts, cut diagonally
- cilantro leaves Fresh
- lime wedges Fresh, for drizzling

Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 60 milligrams
4. Fat: 18 grams
5. Fiber: 2 grams
6. Protein: 24 grams
7. SaturatedFat: 4 grams
8. Sodium: 1450 milligrams
9. Sugar: 20 grams

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