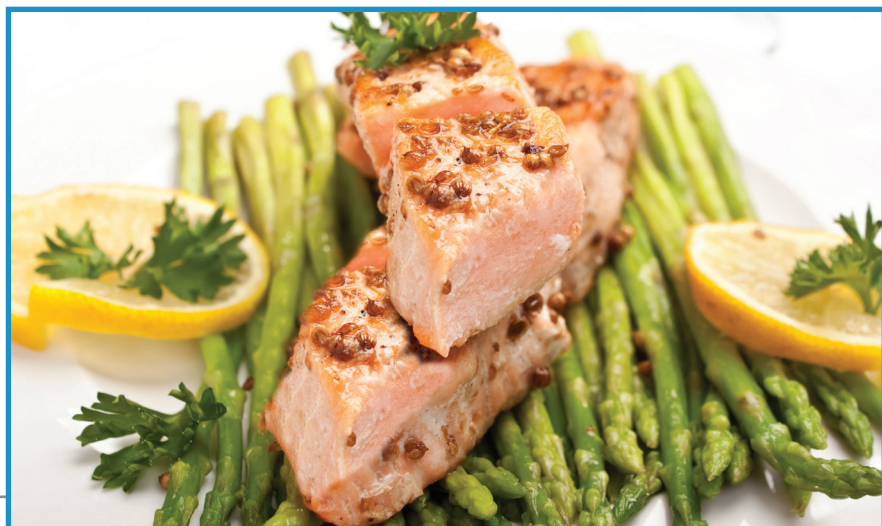


Salmon & Asparagus



Ingredients

- 1 - 2 salmon fillets or salmon steaks
- 1 bunch of asparagus
- ½ cup white wine
- Salt & pepper to taste
- 2 lemons
- Chopped parsley

Directions:

1. Pour wine into the Pressure Pro.
2. Place the asparagus in the pressure pro covering as much of the bottom as possible. Then place salmon on top of asparagus. Add salt and pepper to taste.
3. Cut one lemon in half and squeeze juice on top of the salmon. Place the squeezed halves in with the salmon.
4. Close lid and set the **PRESSURE VALVE** to **SEAL**. Press the **FISH/VEGETABLES** button.
5. When finished, carefully remove salmon and asparagus. Take half the remaining lemon and squeeze over fish and asparagus.