

# Baked Salmon with Creamy Dill Sauce

*Unit: 8", 10.5" or Electric Skillet*

## **1-3 - Fresh Salmon Filets**

**1 - 8 Oz. Container of Plain Yogurt (greek yogurt is more creamy :)**

**1 - Tsp - 1 Tbsp Apple Cider Vinegar (any vinegar will work)**

**1 Tbsp Fresh Dill finely chopped (dried dill will work but fresh is better)**

First, combine the yogurt, dill and vinegar to taste into a creamy mixture in a small bowl and set aside in the room to warm up in the room.

Next, place the cold salmon filets into a cold skillet. (8 inch - 10.5 inch or Electric Skillet depending on number of fillets) Seal the lid on the unit and rotate the valve below the knob to open.

Turn the heat to medium until a small amount of vapor escapes from the valve and then turn the stove to the lowest setting for 5 minutes. Turn the heat off and remove the lid from the pan for 2-3 minutes.

Spoon the yogurt mixture over the salmon filets and seal the lid on the unit with it turned off for 2-4 minutes. This will heat up the dill sauce. Enjoy!

**\*\*If you cook the yogurt sauce too hot, the milk will separate and appear curdled so make sure it is not heated while the sauce is on it.**