

SLOW COOKER SALMON

INGREDIENTS

- 1 cup vegetable broth
- 4 skinless salmon fillets
- 1 can cream of celery soup

PREPARATION

1. Place the fish in the slow cooker. Cover with broth.
2. Cover and cook at low temperature (Low) for 1 hour and 15 minutes or until the fish flakes with a fork.
3. Serve with a celery sauce. In a saucepan, heat the cream of celery soup and add half the recommended amount of water.

Inspired by « Saumon vapeur au fenouil à la mijoteuse » from recipe book of Ricardo : La mijoteuse de la lasagne à la crème brûlée.

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