

Steamed Salmon

And Creamed Leeks & Tarragon

This is an amazingly quick and delicious one-pot, weeknight meal that takes less than 15 to 20 minutes to make. I like to slowly cook the leeks in the butter before adding the cream, this brings out more of their natural sugars. Slice the salmon thin or use steaks and add a few minutes to make sure they are cooked all the way through.



- 4 6 ounce salmon fillets or steaks
- 1 pinch kosher salt
- 1 pinch freshly ground black pepper

- 4 cups sliced leeks
- 4 tablespoons unsalted butter
- 1/2 cup dry white wine
- 2 cups heavy cream
- 1 sprig tarragon

1. Place a large straight sided sauté pan, over medium heat. Add the butter. When melted, add the leeks and cook slowly until slightly translucent (about 3 minutes). Add the white wine and cook until the liquid is reduced by half. Add the cream and cook until the liquid is reduced by one third.
2. Season the salmon fillets then place them on top of the leeks, making sure the fillets are not touching. Cover with a lid and cook gently for about 10 minutes or until the center of the salmon is firm to the touch.
3. Serve over plain white rice, egg noodles or alongside a dressed green salad.