

AIR FRYER SALMON

INGREDIENTS

- 4 (6-oz.) salmon filets
- 2 tbsp. Dijon mustard
- 1 tsp. paprika
- 1 tsp. garlic powder
- ½ tsp. kosher salt
- ¼ tsp. freshly ground black pepper
- Olive oil spray



PREPARATION

1. Prep the salmon and pat salmon filets dry with a paper towel. Meanwhile, set the air fryer to 400°F.
2. On each salmon filet, spread one teaspoon of mustard evenly in a thin layer.
3. Sprinkle each of the spices straight onto the salmon filet and coat generously. Lastly, spray olive oil on top to keep the salmon filet moist.
4. Cook two salmon filets in each batch in the air fryer and cook for 8 to 10 minutes, until flaky with a fork. Repeat with the remaining filets.
5. Take out of the Oven and serve warm.

