

AIR FRYER MUSTARD SALMON



SERVING SIZE

4



INGREDIENTS

ITEM

Salmon Filets
Dijon Mustard
Paprika
Garlic Powder
Kosher Salt

QUANTITY

4 (6-oz)
2 Tbsp.
1 Tsp.
1 Tsp.
½ Tsp.

ITEM

Freshly Ground Black Pepper
Olive Oil Spray

QUANTITY

¼ Tsp.



PREPARATION

- Preheat your air fryer to 400°F (200°C) for about 3-5 minutes.
- Pat the salmon fillets dry with paper towels and set them aside.
- In a small bowl, mix the Dijon mustard, paprika, garlic powder, kosher salt, and freshly ground black pepper until well combined.
- Using a brush or spoon, spread the mustard mixture evenly over the tops of the salmon fillets.
- Lightly spray the air fryer basket with olive oil spray to prevent sticking.
- Place the salmon fillets in a single layer in the air fryer basket, skin-side down if your fillets have skin.
- Cook the salmon for 8-10 minutes, depending on the thickness of the fillets, until the salmon is cooked through and flakes easily with a fork.
- Once the salmon is done, remove it.
- Serve the mustard salmon immediately with your favorite side dish.