

# CAJUN SALMON BITES



## SERVING SIZE

4



## INGREDIENTS

### ITEM

Salmon Fillet  
Cajun Seasoning  
Spicy Brown Mustard

### QUANTITY

16 Oz.  
2 Tbsp.  
2 Tbsp.



## PREPARATION

- Preheat the air fryer to 400°F (200°C).
- Pour boiling water over the salmon skin to loosen it, then gently peel it off.
- Cut the salmon into bite-sized pieces.
- In a bowl, mix the salmon with spicy brown mustard until evenly coated.
- Add Cajun seasoning and toss again to coat all pieces.
- Place the salmon bites in the air fryer basket in a single layer.
- Air fry for 10 minutes, or until golden and cooked through.
- Serve hot and enjoy your flavorful Cajun Salmon Bites!