



AF Sesame Salmon

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Categories: Captain's Shack, Main Dish - Air Fryer, Main Dish - Seafood

Servings: 4

Description: Awesomely great salmon done in the AirFryer. adapted from airfryerrecipes.com

Preparation Time: 12 minutes

Start to Finish Time: 22 minutes

Serving Ideas: Great with a cold beet salad and AF French Fries.

Ingredients

4 4 oz Salmon Fillets,
skin on

2 T Shoyu Soy Sauce

1 T fresh Lemon Juice

1 T Honey

1 T Sesame Seeds

5 1/2 t Sesame Oil

1 t Smoky Paprika

Directions

1. Pre heat your air fryer to 400F
2. Place all the marinade ingredients in a large mixing bowl and whisk until blended. Add the salmon and cover with the mixture. Let marinate for 10 minutes.
3. Place in the air fryer basket with the skinside down
4. Cook for 10 minutes at 400F