



Air Fryer Salmon for One

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1

Description

Learn how long to air fry salmon for amazing results Did you know an air fryer can do more than just crisp and lend a healthier version of fried food I decided to cook salmon in mine and was so pleased Serve with vegetables and rice pilaf if desired

Ingredients

— - 1 (6 ounce) salmon fillet - ½ teaspoon salt - ½ teaspoon Greek seasoning (such as Cavender's) - ¼ teaspoon ground black pepper - 1 pinch dried dill weed

Instructions

1. Preheat the air fryer to 370 degrees F (190 degrees C) for 5 minutes. Meanwhile
2. season salmon fillet with salt
3. Greek seasoning
4. pepper
5. and dill. Line the air fryer basket with a perforated parchment round. Place salmon onto the parchment
6. skin-side down. Cook salmon in the preheated air fryer until fish flakes easily with a fork
7. about 15 minutes.