



Cajun Air Fryer Salmon

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

25 mins

Description

This air fryer salmon is full of flavor with a hint of sweetness. It's moist, delicious, and ready in under 10 minutes. If using an unsalted Cajun seasoning, you may want to season the fillets with salt before serving. I like to use a Misto sprayer with oil, but feel free to use regular cooking spray. For best results, use 1-inch-thick center-cut fillets.

Ingredients

— - cooking spray - 1 tablespoon Cajun seasoning - 1 teaspoon brown sugar - 2 (6 ounce) skin-on salmon fillets

Instructions

1. Gather all ingredients. Preheat the air fryer to 390 degrees F (200 degrees C). Dotdash Meredith Food Studios Rinse and dry salmon fillets with a paper towel. Mist fillets with cooking spray. Dotdash Meredith Food Studios Mix together Cajun seasoning and brown sugar in a small bowl until combined; spread onto a plate. Dotdash Meredith Food Studios Press fillets
2. flesh-side down
3. into seasoning mixture. Dotdash Meredith Food Studios Spray the basket of the air fryer with cooking spray and place salmon fillets skin-side down. Mist salmon again lightly with cooking spray. Dotdash Meredith Food Studios Close the lid and cook in the preheated air fryer for 8 minutes. Remove from the air fryer and let rest for 2 minutes before serving. Dotdash Meredith Food Studios Recipe Tip Increase the cook time by 1 to 2 minutes if you prefer your salmon slightly more done. Do not overcook
4. as it will dry out the salmon.