

Zucchini Bread Recipes

Air Fryer Salmon – Best Damn Recipe

10 min Prep time	**12 min** Cook time	**22 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 salmon fillets (about 6 oz each), skin on
- [ ] 1 tbsp olive oil
- [ ] 1 tsp sea salt
- [ ] ½ tsp black pepper
- [ ] 1 tsp fresh dill, chopped
- [ ] Zest of 1 lemon
- [ ] 1 tbsp honey
- [ ] 1 tbsp fresh lemon juice

Instructions

1. Pat the salmon fillets dry with paper towels; this is the secret to a crisp skin.



2. Brush each fillet lightly with olive oil, then sprinkle salt, pepper, lemon zest, and dill.



3. Place the fillets skin-side down in the air fryer basket, making sure they don’t touch.



4. Air-fry at 400°F for 10 minutes, then flip gently and cook another 2-3 minutes until the flesh is opaque.



5 Remove, drizzle honey and lemon juice over the hot fillets, and let rest for a minute before serving.



Nutrition per serving

320 kcal	35 g	12 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a milder flavor, reduce the lemon zest to half.
- For a smoky hint, add a pinch of smoked paprika before cooking.
- Leftovers are great cold on a salad or reheated gently in the air fryer for 3 minutes.