

Air Fried Cod

Ingredients for fish

- 4 fresh cod fillets
- Oil for the tray
- ¼ cup (60 mL) mayonnaise
- 2 tbsp (30 mL) butter, melted
- ½ cup (125 mL) panko breadcrumbs
- ½ tsp (1 mL) Garlic & Herb rub/seasoning
- ¼ tsp (1 mL) salt
- ⅛ tsp (0.5 mL) black pepper

Directions for fish:

- Pat the cod fillets dry using a paper towel. Spray the cooking tray with oil. Place the fillets on the cooking tray and brush each fillet with the mayonnaise.
- Mix the melted butter, panko, rub, salt, and pepper in a small bowl. Cover each cod filets with the panko mixture, pressing firmly to adhere.
- Place the tray with the cod on the top rack and the tray with your vegetables on the bottom rack.
 - If you are using the Deluxe Air Fryer, turn the wheel to select the ROAST setting; press the wheel to select. Turn the wheel to adjust the time to 9 minutes; press the wheel to start.
 - For all other fryers, air fry on 375 for 9-12 minutes.
- Cook until the internal temperature reaches 140°F (60°C), adding more time if needed.