

Honey Glazed Asian Salmon (Air fryer)

Ingredients:

- 4 Salmon filets, skin on
- Oil for racks
- Salt and pepper
- 2 teaspoons soy sauce
- 2 tablespoons of honey
- 1 teaspoon Asian seasoning blend (I used the one from Pampered Chef)

Instructions:

- Spray air fryer racks with oil and place the filets skin side down.
- Brush filets with soy sauce and season with salt and pepper.
- Put filets in the fryer and set to roast for 8 minutes (or 375°)
- Meanwhile, warm honey in the microwave and mix together the honey and asian seasoning in a bowl.
- At the end of 8 minutes, brush filets with honey glaze
- Stick back in the air fryer for another 5-8 minutes (or until they reach the desired doneness 140° for medium and 180° for well).

Original recipe adapted from community member Nancy Hinkle. In her recipe she used Weber Garlic Sriracha seasoning instead of Asian.