

# Ingredients



- 4 Salmon Fillets, skin on (see note 1)
- Salt (see note 2)
- Black Pepper (see note 3)
- 2 teaspoons Soy Sauce (see note 4)
- 1 tablespoon Honey
- 1 teaspoon Sesame Seeds

## Honey Glazed Airfry Salmon

### Instructions

- Preheat the air fryer (mine takes 2 minutes).
- Meanwhile: Season each salmon fillet with salt and pepper. Brush the soy sauce into the fish.
- Place the fillets into the air fryer basket (skin side down) and cook them at 375°F (190°C) for 8 minutes or until ready.
- About a minute or two before the time is up, glaze each fillet with honey and sprinkle with sesame seeds. Put them back in and finish cooking.
- Serve with a side of your choice.

### Recipe Notes

- I used 2 large fresh salmon fillets that weighed 1 pound in total. I cut each of them in half to get 4 portions. If you serve filling side dishes like potatoes and salad, one fish fillet per person should be plenty.

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