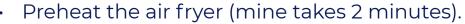
Ingredients



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

## Honey Glazed Airfry Salmon Instructions



- 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.



