

Perfect Salmon



Ingredients

2 wild caught salmon fillets 1-1/2-inches thick
2 teaspoons avocado oil or olive oil
2 teaspoons paprika
Generously seasoned with salt and coarse black pepper
Lemon wedges

Prep Time: 2 Minutes

Cook: 7 minutes

Directions

Remove any bones from your salmon if necessary and let fish sit on the counter for an hour. Rub each fillet with olive oil and season with paprika, salt and pepper. Place fillets in the basket of the air fryer. Set air fryer at 390 degrees for 7 minutes for 1-1/2-inch fillets. When timer goes off, open basket and check fillets with a fork to make sure they are done to your desired doneness.

