

Air Fryer Salmon Bites with Maple Glaze

4 servings • Category: Dinner • Generated by Nutrifax

Ingredients

- 500 g Fish (salmon, atlantic, wild, raw)
- 3 tbsp Syrups (maple)
- 1 tbsp Soy sauce made from soy (tamari)
- 2 clove Garlic (raw)
- 1 tbsp Vegetable oil (olive)
- 1 tbsp Lemon juice (raw)
- 1/4 × 5 ml whole Spices (pepper, black)
- 1/2 tsp Salt (table)

Instructions

1. Cut the salmon into 1-inch cubes, removing any skin and pin bones.
2. In a bowl, whisk together the maple syrup, soy sauce, minced garlic, olive oil, lemon juice, salt, and pepper.
3. Add the salmon bites and toss gently to coat. Marinate for 15 minutes.
4. Preheat the air fryer to 400°F (200°C). Arrange the salmon bites in a single layer in the basket, leaving space between pieces.
5. Air fry for 7–8 minutes, shaking the basket halfway through, until the salmon is cooked through and the glaze is caramelized.
6. Serve immediately over rice or salad greens, drizzled with any remaining glaze.