

Quick and Easy Salmon Bites in the Airfryer

crispy outside, buttery inside



OVEN
350°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

400g fresh salmon fillet, skinless and boneless
2 tbsp soy sauce
1 tbsp honey ?
1 tbsp lemon juice ?
1 garlic clove, finely chopped
1 tsp fresh ginger, grated
1 tbsp sesame oil
Sesame seeds, for garnish
Fresh green onions, thinly sliced

DIRECTIONS

1. Prep the Salmon: Cut the salmon into bite-sized cubes (about 1 to 1.5 inches / 3 cm). Pat dry with a paper towel for better browning.
2. Make the Marinade: In a bowl, whisk together:
3. Soy sauce
4. Honey
5. Lemon juice
6. Garlic
7. Ginger
8. Sesame oil
9. Add salmon cubes and toss to coat. Cover and marinate for 15-20 minutes in the fridge.
10. Airfry to Perfection: Preheat your air fryer to 180°C (350°F). Place salmon cubes in a single layer in the basket-do not overcrowd.
11. Air fry for 8-10 minutes, shaking halfway through, until the edges are crispy and the salmon is cooked through.
12. Garnish and Serve: Remove and plate. Sprinkle with sesame seeds and sliced green onions.
13. Serve warm with lemon wedges and a side of soy dipping sauce.

TIPS FOR SUCCESS

Don't over-marinate -20 minutes is enough to flavor without making the texture mushy.

Use skinless salmon for even browning and better texture.

Add sriracha or a pinch of red chili flakes to the marinade.

For a crispier finish, lightly spray the salmon with oil before cooking.

