

Crispy Bang Bang Salmon Bites: A Zesty and Crunchy Delight

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OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

to create these zesty and crunchy Crispy Bang Bang Salmon Bites:

For the Salmon Bites: 1 1/2 lbs skinless salmon fillets , cut into 1-inch cubes
1 tablespoon olive oil
1/2 teaspoon garlic powder
1/4 teaspoon salt
1/8 teaspoon black pepper (or to taste)
2 tablespoons cornstarch (or arrowroot powder):

DIRECTIONS

1. Arrange the salmon bites in a single layer in your air fryer basket. Do not overcrowd; cook in batches if necessary. Air fry at 400°F (200°C) for 8-12 minutes, flipping halfway through, until crispy and cooked through (salmon should flake easily).
2. Baking : Method:
3. Arrange the salmon bites in a single layer on a baking sheet lined with parchment paper. Bake at 400°F (200°C) for 12-18 minutes, flipping halfway through, until crispy and cooked through.
4. Make : Bang Bang Sauce:
5. While the salmon cooks, in a small bowl, whisk together the mayonnaise, Sriracha sauce, sweet chili sauce, lime juice, and optional honey/maple syrup until smooth and well combined. Taste and adjust seasoning (more Sriracha for heat, more lime for tang, more honey for sweetness) as desired.
6. Coat : Salmon:
7. Once the salmon bites are cooked and crispy, transfer them to a large bowl. Pour about half to two-thirds of the Bang Bang sauce over the salmon. Gently toss until the salmon bites are evenly coated. You can add more sauce if desired, reserving some for dipping.
8. Serve & : Garnish:
9. Transfer the coated salmon bites to a serving platter. Garnish with sliced green onions or chives and a sprinkle of toasted sesame seeds. Serve immediately with extra Bang Bang sauce on the side for dipping.

SWAPS & NOTES

Salmon: Use good quality skinless salmon fillets.

Ensure it's patted dry for crispiness.

Wild-caught salmon is often richer in flavor.

Oil: Olive oil works well, but avocado oil or any neutral high-heat oil can be used.

TIPS FOR SUCCESS

Pat Salmon Dry: This is crucial for achieving crispiness, as excess moisture leads to steaming instead of searing.

Even Cubes: Cut salmon into uniform 1-inch cubes so they cook evenly.

Don't Skip Cornstarch: It creates a light, crispy coating and protects the salmon from drying out.

Don't Overcrowd Air Fryer/Baking Sheet: Cook in batches if needed.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-bang-bang-salmon-bites-a-zesty-and-crunchy-delight/>