

Crispy Bang Bang Salmon Bites: The Ultimate 20-Minute Spicy Appetizer

The Best Crispy Bang Bang Salmon Bites: A Sweet and Spicy Sensation



OVEN
400°F

TIME
3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb (450 g) Salmon Fillet: Skin removed and cut into uniform 1-inch cubes.

1/4 cup Cornstarch: This is the secret to that "fried" crunch without a heavy batter.

1/4 tsp Salt & 1/4 tsp Black Pepper: For essential seasoning.

2-3 tbsp Neutral Oil: Avocado or vegetable oil works best for high-heat searing.

1/4 cup Mayonnaise: The creamy base.

2-3 tbsp Sweet Chili Sauce: Provides the sugar and tang.

1 tsp Sriracha: For that signature kick (feel free to double this if you love heat!).

1/2 tsp Lime Juice: To cut through the richness of the mayo.

Sliced green onions

Toasted sesame seeds

Fresh lime wedges

Ingredient Swaps and Notes:

The Salmon: I prefer using Atlantic or King salmon for this because the higher fat content keeps the bites juicy even after frying.

Mayo Substitute: If you want a slightly lighter sauce, you can swap half of the mayonnaise for plain Greek yogurt.

Cornstarch Alternative: If you are out of cornstarch, arrowroot powder works just as well to achieve that crisp skin.

Step-by-Step Instructions:

Prep the Salmon: Pat the salmon cubes very dry with a paper towel. This is crucial! Any moisture will steam the fish instead of crisping it. In a medium bowl, toss the cubes with cornstarch, salt, and pepper until evenly coated.

Sear to Perfection: Heat your oil in a large skillet over medium-high heat. Once the oil is shimmering, add the salmon in a single layer (don't overcrowd the pan!). Fry for 2-3 minutes per side until golden brown and crispy.

Drain: Remove the salmon from the pan and let it rest on a paper-towel-lined plate for a minute to remove excess oil.

Whisk the Sauce: In a large mixing bowl, whisk together the mayonnaise, sweet chili sauce, sriracha, and lime juice until smooth.

Toss and Serve: Add the warm salmon bites to the bowl with the sauce. Toss gently to coat every piece.

Garnish: Plate immediately and sprinkle with green onions and sesame seeds.

Tips for Success:

Don't Overcook: Salmon cooks fast! Since these are small cubes, they only need a few minutes. Overcooking will lead to dry bites.

The "Double Crisp": For an extra crunch, you can air-fry these at 400°F for 8-10 minutes, shaking the basket halfway through.

Keep it Cold: Keep your salmon in the fridge until the very moment you are ready to cube and coat it; cold fish sears better against a hot pan.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 340 kcal

Protein: 24g

Fat: 22g

Carbohydrates: 12g

Sodium: 480mg

Storage and Leftover Tips:

Store: Keep in an airtight container in the fridge for up to 2 days.

DIRECTIONS

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10. **Serving Suggestions and Pairings:** If you're serving these as part of a larger spread, they go beautifully

alongside Sheet Pan Quesadillas for a "fusion" appetizer night. For a refreshing drink to balance the spice, I highly recommend a glass of Blueberry Lemonade.

11. If you want to turn this into a hearty family dinner, serve the salmon over a bowl of steamed broccoli and white rice. It's a great alternative when you want something quicker than a Mexican Chicken and Rice Casserole or a heavy Instant Pot Lasagna.
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14. Fat: 22g
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17. Storage and Leftover Tips: Bang Bang Salmon is best enjoyed immediately to maintain that "bang" of crunch. However, if you have leftovers:
18. Store: Keep in an airtight container in the fridge for up to 2 days.
19. Reheat: Use an air fryer or oven at 350°F to revive the crispiness. Avoid the microwave, as it will make the salmon rubbery and the sauce oily.
20. More Recipes You Will Love: Easy Cheese Stuffed Chicken Wontons
21. Mexican : Chicken and Rice Casserole
22. Sheet : Pan Quesadillas
23. Instant : Pot Lasagna
24. Blueberry : Lemonade
25. Final Thoughts: These Bang Bang Salmon Bites are proof that you don't need a lot of time to make a gourmet-style meal at home. The combination of the warm, crispy fish and the cool, zesty sauce is addictive!

SWAPS & NOTES

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

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