

Air Fryer Salmon

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Servings: 2

Ingredients

- 2 salmon fillets about 7 oz each
- 2 tsp rub with love salmon rub (or any other kind you like)
- 1 garlic clove
- Salt to taste
- 1 Tbsp Olive oil

Steps

1. Season your salmon fillets with olive oil, pressed garlic, salmon rub and salt (to taste). I like this local salmon rub, but this salmon rub works well too.
2. If you're using an oven air fryer, line the bottom of the baking sheet with foil. If you're using the basket type do not use foil. Instead, spray the bottom of it with nonstick spray.
3. Bake the salmon at 400 degrees Fahrenheit for 15 minutes of using an oven type. If you're using the basket type, cook for 10 minutes on one side and 7 more minutes on the other side.

