

*Air Fryer Honey Mustard Salmon - quick and flavorful healthy seafood dinner.*

PREP TIME 5 MIN | COOK TIME 8 MIN | MAKES 2 Servings

## Ingredients

- 2 salmon filets (4-8 oz each)
- 2 Tbsp dijon mustard
- 1 Tbsp honey
- 1 Tbsp whole grain mustard
- 1-2 clove garlic, minced
- ¼ tsp smoked paprika
- Salt and pepper to taste

**Garnish:** fresh chopped parsley, lemon wedge

## Directions

1. In a small bowl, combine sauce ingredients (dijon and whole grain mustard, honey, garlic, paprika, and salt and pepper).
2. Marinate the salmon in  $\frac{2}{3}$  of the sauce for at least 30 minutes in the fridge.
3. Preheat the air fryer to 400 degrees F and place the salmon filets in the air fryer. Air fry for 7-8 minutes, depending on the salmon's thickness.
4. When ready to eat, drizzle the remaining sauce over the cooked salmon and garnish with chopped parsley and juice from a lemon wedge. Enjoy!

