



AIR-FRYER SALMON WITH STRAWBERRY SALSA

Deeann's Kitchen

COOK TIME: 6-8 MINUTES

MAKES: ABOUT 3-4 SERVINGS

Ingredients:

For the Salmon:

- 1 pound salmon, cut into cubes
- 1 tablespoon olive oil
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- $\frac{1}{2}$ teaspoon smoked paprika

For the Strawberry Salsa:

- 1 cup strawberries, diced
- 1 ripe peach, diced
- 1 jalapeño, finely diced (pickled jalapeños work great)
- Juice of 1 lime
- 1 tablespoon olive oil
- 1 tablespoon hot honey
- Salt and pepper, to taste

For Serving (optional):

- Cooked rice
- Extra hot honey for drizzling

Directions:

1. Preheat the air fryer to 400°F.
2. *Prepare the salmon.* Place cubed salmon in a bowl. Toss with olive oil, salt, pepper, garlic powder, onion powder, and smoked paprika until evenly coated.
3. *Cook the salmon.* Arrange the salmon pieces in a single layer in the air fryer basket. Cook for 6-8 minutes, flipping halfway through, until golden and cooked through.
4. *Make the salsa.* In a medium bowl, combine diced strawberries, diced peach, and jalapeño.
5. *Season the salsa.* Add lime juice, olive oil, and hot honey. Stir well and season with salt and pepper to taste.
6. *Let the salsa rest.* Allow the salsa to sit at room temperature while the salmon cooks so the flavors meld.
7. *Serve.* Spoon rice into bowls, top with air-fried salmon, and finish with the strawberry salsa. Drizzle with extra hot honey if desired.