

AIR-FRIED SALMON BITES

(adapted from [Wholesome Yum](#))

24 oz Salmon fillets (cut into 1-inch pieces)

3/4 tsp salt

1/4 tsp black pepper

3 tbsp honey

2 tbsp tamari sauce (or soy sauce, but reduce the salt slightly)

1 tbsp olive oil

1/2 tsp hot paprika

In a large bowl, whisk together the honey, tamari, paprika, salt, and pepper. Add the salmon pieces to the bowl and mix well to coat. Marinate for 1 hour. When time is up, turn the salmon pieces in the marinade again to coat well.

Turn the fryer to 400 degrees F. Place the salmon bites in the air fryer basket in a single layer, with some space between the pieces. Air fry for about 7 minutes, check the cooking by removing a piece and cutting through it. It should flake easily and the internal temperature should be around 140F.