

Air Fryer Teriyaki Salmon

1"-2" thick salmon filet (or up to 4 individual salmon filets depending on the size of your air fryer)

½ cup teriyaki marinade (we love the Kikkoman's brand)

Cooking spray

Sesame seeds, for garnish

Chopped green onions, for garnish

Marinate the salmon filets in the teriyaki marinade in a shallow glass or plastic dish. Cover with plastic wrap and place in the fridge for 1 hour.

Preheat your air fryer to 400. Spray the basket of your air fryer with cooking spray, then place the salmon, skin-side down, in the basket. Make sure not to overcrowd. Cook the salmon in the air fryer at 400 for 8 minutes, until salmon is cooked through. Allow to rest for 1-3 minutes before serving.

Sprinkle with more teriyaki marinade, then sesame seeds and green onions, if desired.



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