

## 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 9–12 minutes (depending on the size of your filet), 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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