Salmon Bites

Preparation time
30 minutes
Cooking time
10 minutes
Total time
40 minutes
Ingredients
1 lb salmon bites
1 T sesame oil
2 T honey
2 T soy sauce
 T minced ginger
1⁄4 t garlic salt
Instructions

https://www.pbfingers.com/how-to-make-salmon-bites/

1. In a large bowl, whisk together maple syrup or honey, soy sauce or coconut aminos, toasted sesame oil and ginger. If salmon filets are not pre-skinned, remove salmon skin. Slice salmon into bite size cubes and place into the bowl with your marinade. Toss to coat salmon. Cover and refrigerate for about 30 minutes. (Do not marinate the salmon for too long as a longer duration can cause the fish to toughen.)
2. Preheat air fryer to 400 degrees. Spray bottom of air fryer basket with olive oil (or preferred cooking spray) and add salmon cubes, discarding any remaining marinade. Take care not to overcrowd the salmon, as you want each piece to get those fabulous crispy edges and if too many salmon cubes are crammed in at one time, this may not happen. I like to try to make sure each piece of salmon is not touching another piece of salmon and may cook my salmon bites in two batches for this very reason. (If you don’t want to do this, please make sure to shake the basket of salmon bites halfway through cooking to help prevent the salmon bites from sticking together.)
3. Sprinkle tops of salmon bites with garlic salt. Cook salmon bites for approximately 5-7 minutes until salmon is fully cooked and lightly browned on

the edges.

4. Serve salmon with your favorite sides, on top of rice, with greens or even poke-bowl style with a drizzle of spicy mayo.

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