

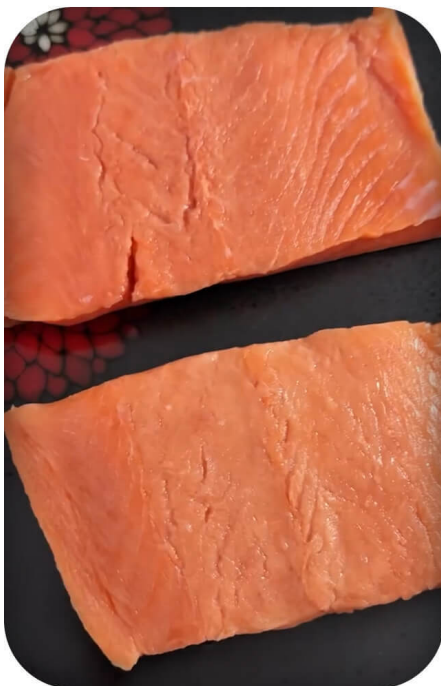
# Air Fryer Honey Mustard Garlic Salmon: A Valentine's Day Delight

Send this to your Valentine to drop them a hint! ☺☺

This **Air Fryer Honey Mustard Garlic Salmon** is the perfect way to impress your special someone with a restaurant-quality meal at home. **Juicy, flavourful, and perfectly seasoned**, this dish will have them coming back for more!

## Ingredients:

- Honey
- Mustard
- Garlic
- Cayenne pepper
- Salmon fillets
- Salt & pepper



## Instructions:

**1▯▯ Pat dry your salmon fillets and season with salt and pepper to taste.**

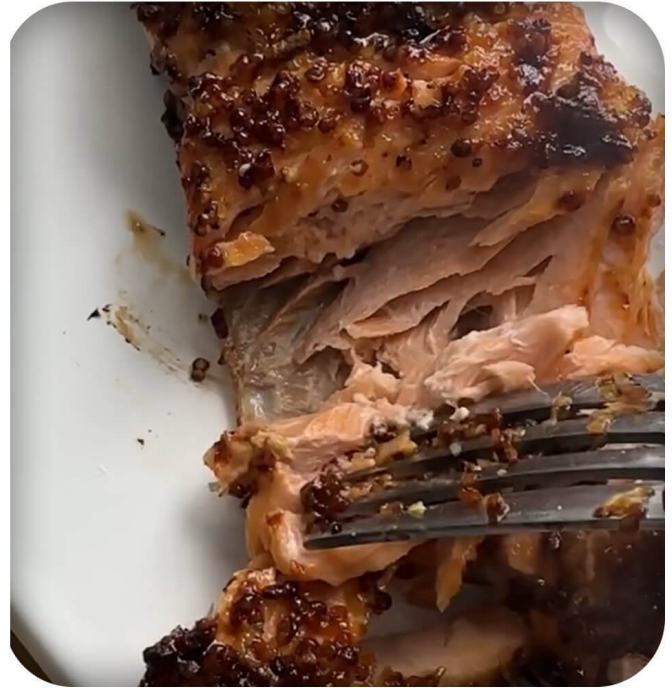
**2▯▯ In a small bowl, mix together:**

**<li ""1 tablespoon of honey/lili "">1 tablespoon of mustard <li ""A few cloves of minced garlic/lili "">1 teaspoon of cayenne pepper**

**3▯▯ Spread the honey mustard garlic sauce generously over the salmon fillets.**

**4▯▯ Air fry at 400°F for 10-15 minutes, depending on thickness, until the salmon is flaky and golden.**

**5▯▯ Serve and enjoy!**



## Why Choose Nutrafarms' Canadian Caught Fish?

Nutrafarms provides premium-quality, sustainably sourced **Canadian caught fish**, ensuring freshness and unbeatable taste. Their salmon is free from additives and packed with nutrients, making it a perfect choice for a healthy and delicious meal.

Ready to experience top-tier seafood? Learn more about Nutrafarms' Canadian caught fish here: [Nutrafarms Canadian Caught Fish](#)

## Final Thoughts

Whether you're cooking for a special date night or just treating yourself to something delicious, this Air Fryer Honey Mustard Garlic Salmon is a winner. It's quick, easy, and packed with incredible flavour. Pair it with roasted veggies, rice, or a fresh salad for a complete meal.