

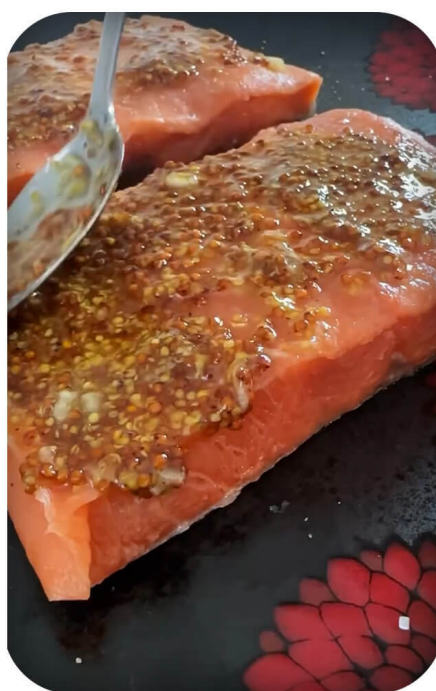
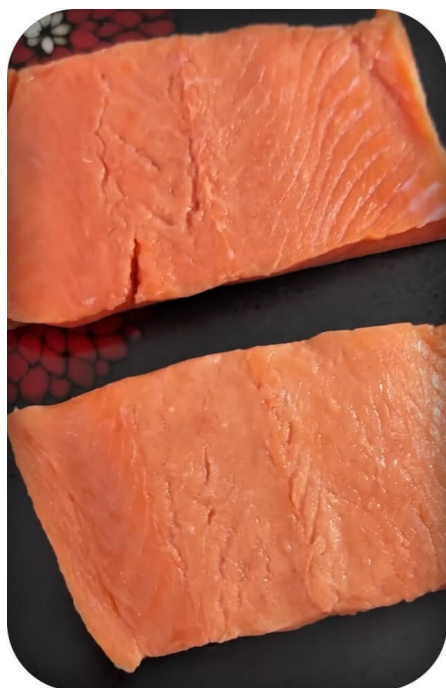
Air Fryer Honey Mustard Garlic Salmon: A Valentine's Day Delight

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.

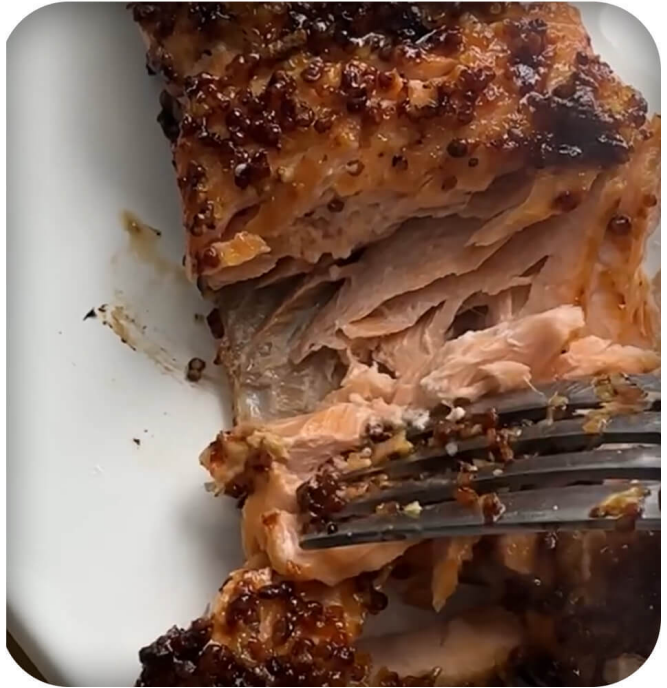
2▯▯ In a small bowl, mix together:

<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.