

Honey Garlic Butter Salmon Bites

Ingredients

1 lb Salmon (cut into 1-inch cubes)
1 T Olive Oil
2 T Honey
1 t Smoked Paprika
1/2 t Garlic Powder
1/4 t Chili Flakes
2 T Butter
2 clv Garlic (minced)
1 T Lemon Juice
1 T Parsley (chopped)
1/4 t Salt

Instructions

1. In a large bowl add olive oil, 1 tablespoon honey, paprika, garlic powder, chili flakes, 1/4 teaspoon salt. Mix well then add the salmon and toss until well coated.

2. Let the mixture sit for 10-15 minutes while you preheat the air fryer to 400 degrees. Transfer the fish to a foil lined baking sheet and air fry for about 8-10 minutes until golden and crisp at the edges.

3. In a small pan on low heat add butter and garlic and cook until fragrant. Then stir in 1 tablespoon of honey, a pinch of salt, lemon juice, and parsley. Pour sauce over cooked salmon and serve immediately.