Air Fryer Scottish Salmon

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FRESH CATCH
SEAFOOD
4331 Mill Landing Rd.
Wanchese, NC 27981

Ingredients

- 2 salmon fillets (skin-on or skinless)
- 2 tbsp butter, melted
- 1 tsp dried dill weed
- ½ tsp garlic powder
- Salt and freshly ground black pepper, to taste
- Lemon wedges (optional, for serving)

Instructions

1. **Preheat:** Set your air fryer to 380°F.
2. **Make Dill Butter:** In a small bowl, combine the melted butter, dried dill weed, garlic powder, salt, and black pepper.
3. **Prep the Salmon:** Pat the salmon fillets dry with paper towels. Brush the butter mixture generously over all sides of the salmon.
4. **Air Fry:** Place the fillets skin-side down in the air fryer basket in a single layer. Cook at 380°F for **8 to 10 minutes** (depending on thickness), or until the salmon flakes easily with a fork and reaches an internal temperature of 145°F.
5. **Serve:** Spoon any leftover warm butter from the basket over the top and serve fresh with lemon wedges if desired.