



CLONAKILTY

AIR FRYER SALMON





Air fryer Salmon

Recipe by Chef Kevin Dundon

Ingredients

- 8 tbsp panko breadcrumb
- 1 tsp dried herbs
- 1 tsp olive oil
- Lemon Zest
- 4 tbsp Irish Yogurts Clonakilty 0% Kefir Natural + extra to serve
- 2 tbsp dijon mustard
- ¼ tsp smoked paprika
- 1 tsp. chili powder
- 4 pieces salmon
- 500g baby potatoes, boiled, and sliced
- 1 lemon sliced
- Oil spray
- Salt and pepper
- 1 bunch Spring onion, sliced

Directions

- Preheat the air-fryer to 190°C for 5 minutes.
- In a bowl, combine the panko with the lemon zest, dried herbs and olive oil. Season with salt and pepper and keep aside.
- In a second bowl, combine the kefir, Dijon mustard, smoked paprika, chilli, salt and pepper
- Rub the yogurt marinade on the salmon and sprinkle with a layer of breadcrumb
- Preheat the air fryer 200°C and place the boiled potatoes slices with the lemon slices on the air fryer basket.
- Place the salmon over the potatoes in the basket and the basket back in the air fryer. Air fry for 12-15 minutes depending on the air fryer and thickness of the salmon darnes
- Check if they are cooked through and add extra 2 minutes if needed or until the salmon is cooked through.
- Serve the salmon with the crispy boiled potatoes, lemon slices and dollops of Kefir combined with a sprinkle of scallions