

Air Fried Sockeye Salmon Street Tacos

INGREDIENTS:

- Sockeye Salmon Portion(s) (Fresh or Leftover)
- Street taco sized tortillas (may substitute for burrito tortilla)
- Salt and Pepper to Taste
- Seasoning of choice
- Olive Oil
- Taco Sauce, Salsa, Spread or Cream Sauce of Choice

DIRECTIONS:

- 1) Preheat air fryer to 400 degrees
- 2) Thaw 1 - 2 portions of [wild Alaskan sockeye salmon](#) (tailpiece and middle portions work best).
- 3) Coat thawed salmon with olive oil by rubbing into each portion to lock in moisture.
- 4) Season portions with salt, pepper and seasoning of choice.
- 5) Cook salmon for 6-8 minutes, removing smaller pieces from the air fryer a minute or two early as they become cooked to your liking. Note: For smaller air fryers, cook 2 portions at a time in order to avoid overcrowding the air fryer.
- 6) While the salmon cooks, prep tortillas with preferred spread or sauce.
- 7) Once salmon is cooked, use a fork to separate portions into smaller, bite sized pieces.
- 8) Add salmon to prepared tortillas and enjoy!