



Russell Hobbs

DUALCHEF AIR FRYER Recipe

AIR FRYER SALMON

Function: FISH

Time: 15 minutes

Serves: 2

INGREDIENTS

2 salmon fillets

1 tsp salt

1 tsp ground black pepper

2 tsp extra-virgin olive oil

2 tbsp whole grain mustard

1 tbsp packed brown sugar

1 clove garlic, minced

½ tsp thyme leaves

1 cup green beans

METHOD

1. Season salmon all over with salt and pepper. In a small bowl, whisk together oil, mustard, sugar, garlic, and thyme. Spread on top of salmon.
2. Arrange salmon in the **Russell Hobbs DualChef** air fryer basket. Set to the FISH function and cook for 10 minutes. Once the salmon is cooked, sauté green beans with same juices for 3 minutes each side.
3. Serve salmon on a bed of green beans to enjoy.

Chef's tip: Serve with garlic herb mashed cauliflower.

Leftover salmon should never be reheated, rather shred it for a healthy sandwich or a salad.