

Blackened Air Fryer Salmon & Cilantro Lime Rice

Ingredients:

- 6 oz salmon fillet
- 1 tsp olive oil
- 1 tsp blackened seasoning (2 tsp if covering both top and bottom of salmon)
- 1 cup dry rice
- 1 lime
- 1 bunch of cilantro

Instructions:

1. Pat salmon dry with paper towels. Remove any bones if needed. Remove skin (optional).
2. Place salmon on a plate and drizzle with olive oil. Rub into the surface of the salmon.
3. Sprinkle blackened seasoning over the top of the salmon.
4. Either brush air fryer basket with oil or use air fryer parchment paper.
5. Place salmon in air fryer basket. Air fry at 375 degrees F for 4-8 minutes.
6. Cook rice according to package instructions.
7. Juice one lime - add to cooked rice
8. Add 1/4 cup chopped cilantro. Stir until combined.



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