

# Basil-Parmesan Salmon (Air Fryer or Oven)

Making salmon in the air fryer is quick and easy, and the fish comes out so juicy inside.

## Ingredients

- olive oil spray
- 4 salmon fillets, skin removed, about 5 ounce each
- 1/2 lemon
- 1/4 teaspoon Kosher salt
- freshly ground black pepper
- 3 tablespoons mayonnaise
- 6 fresh basil leaves, minced, plus more for garnish
- 3 tablespoons grated Parmesan or Romano cheese



## Instructions

### Air Fryer directions:

1. Preheat air fryer to 400F. Spritz the basket with olive oil.
2. Season the salmon with lemon juice, salt and pepper.
3. Mix the mayonnaise with basil and 2 tablespoons Parmesan cheese in a small bowl.
4. Spread completely over the top of salmon. Sprinkle remaining Parmesan cheese on top.
5. In batches, air fry 7 minutes, or longer depending on thickness of the salmon.

### Oven directions:

1. Preheat the oven to 425F. Spritz a sheet pan with olive oil.
2. Season the salmon with lemon juice, salt and pepper.
3. Mix the mayonnaise with basil and 2 tablespoons Parmesan cheese in a small bowl.
4. Spread completely over the top of salmon. Sprinkle remaining Parmesan cheese on top.
5. Bake 10 to 12 minutes, depending on thickness of the salmon.

Read more at <https://www.skinnytaste.com/parmesan-salmon>