

## Air-Fried Alaska Salmon with Israeli Salad Couscous



**Preparation Time:** 15 minutes

**Cook Time:** 20 minutes

**Servings:** 4

### **Ingredients:**

#### **For the Salmon:**

4 (4-6 ounce) frozen Alaska salmon fillets

2 tablespoons olive oil

1 teaspoon lemon juice

1/2 teaspoon cumin

1/2 teaspoon kosher salt

#### **For the Israeli Salad Couscous with Lemon-Tahini Dressing:**

3/4 cups couscous (2 1/4 cups cooked)

2 tablespoons tahini

3 teaspoons lemon juice

1/2 teaspoon salt

1/4 teaspoon cumin

1 cup diced tomatoes

1 1/2 cups diced cucumber

1/2 cup finely chopped parsley

### **Description:**

1. Preheat air fryer at 400F for 5 minutes (if your air fryer needs to be preheated). Whisk together the olive oil, lemon juice, cumin, and salt. Run frozen Alaska salmon fillets under cold water to remove any ice glaze and pat dry with a paper towel. Put the salmon in air fryer and cook for 4 min. Remove, brush the tops with the oil mixture, lower heat to 350F, and cook for another 8 to 10

minutes, depending on thickness and doneness. Salmon should be opaque and flake easily with a fork.

2. Meanwhile, steam couscous according to package directions. While it's cooling slightly, whisk together the tahini, lemon juice, salt, and cumin for the lemon-tahini dressing. Whisk in water a bit at a time until the dressing thins enough to drizzle (about 6 teaspoons of water, depending on the thickness of your tahini).

3. Mix the couscous with the lemon-tahini dressing, cucumber, tomato, and parsley. Spoon couscous salad on a plate and top with a salmon fillet.