



## Ingredients:

- 1-pound center-cut salmon fillet
- 1 tablespoon extra virgin olive oil
- 1 ¼ teaspoons chipotle chile powder this has a kick. Use less according to your tastes.
- 1 teaspoon garlic powder
- 1 small lime zest and juice, divided (about 1 teaspoon zest and 1 1/2 tablespoons juice)
- 3/4 teaspoon kosher salt

## Instructions:

- 1) Place salmon skin-side down on the wire rack, basket or baking tray. Season the fish with the salt and chipotle pepper powder.
- 2) Cook for 15 minutes. The salmon should be cooked through with a pale pink color.
- 3) Remove the salmon from the air fryer. Peel and discard the skin. Use a fork to break apart the salmon in small pieces.