



Airfryer Honey Sesame Salmon Bites

EASY • 25 MINS

Ready to wow your taste buds? Dive into these Airfryer Honey Sesame Salmon Bites, crafted with love by the team at **Tasty** and drizzled with our smooth, sweet, Capilano Pure Honey. Perfect for an arvo snack or a mouth-watering side.



SKILL LEVEL
Easy

PREP TIME
15

COOKING TIME
10

SERVINGS
2

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

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Ingredients

Salmon: □ 500g salmon fillets, cut into 3cm cubes □ 5 tbsp **Capilano Pure Honey** □ 1 tsp garlic powder □ 2 tsp paprika □ 1 tsp salt flakes □ ½ tsp cracked black pepper □ 1 tbsp plain flour □ 3 tbsp sesame seeds □ ¼ cup parsley leaves Sauce: □ ½ cup aioli □ 2 tsp mustard □ 1 tsp **Capilano Pure Honey**

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

1. Preheat the airfryer to 200°C.
2. Add the salmon pieces and 3 tbsp Capilano Pure Honey to a large bowl. Mix to coat the salmon.
3. In a separate large bowl, add the garlic powder, paprika, salt flakes, cracked pepper, plain flour and sesame seeds. Mix to combine.
4. Dip the salmon pieces in the flour mixture and set aside.
5. Place the salmon pieces into the airfryer basket.
6. Air fry for 8-10 minutes or until cooked through.
7. While the salmon is cooking, make the sauce. In a small bowl, mix together the aioli, mustard and Capilano Pure Honey.
8. Place the Airfryer Honey Sesame Salmon Bites onto a serving plate, with the sauce on the side.
9. Drizzle the salmon with remaining 2 tbsp Capilano Pure Honey.
10. Garnish the salmon with the parsley leaves, enjoy!

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