

Air fryer salmon Skewer Italian Spiedini

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This air fryer salmon skewer Italian spiedini recipe uses simple ingredients you probably already have at home. Salmon is so versatile, it can be cooked in so many different ways. No air fryer? No problem, these salmon spiedini can be baked , grilled or pan-fried. And the best part is they can be on your table in minutes.

This recipe is one of those recipes that will impress family and friends. They will think it took hours to prepare , it looks and tastes special without being complicated. The salmon is tender and juicy, lightly crispy and the compound butter adds a restaurant quality touch. I love how easy it is to make for a weeknight dinner, and yet fancy enough for Saturday night dinners with friends.

Things to know about Air fryer salmon Skewer Italian Spiedini

For air frying or grilling salmon , you want to choose a firm and slightly fattier salmon so it holds up and won't dry out. I used high-quality Atlantic salmon because it's flavorful and readily available. Other great options would be coho , Sockeye or king salmon.

To keep the salmon moist during cooking, pack the salmon tightly onto the skewers, to help the pieces from drying out and ensure every bite stays tender and flavorful.

Cutting the salmon into the same size dice helps the salmon cook evenly, so you don't end up with some pieces overdone while others are undercooked. Serve them with my creamy lemon parmesan zucchini orzo and my Italian sauteed swiss chard for a complete restaurant quality meal everyone will love. ENJOY!!!

Ingredients

- 1 1/2 lbs. skinless salmon cut into medium size dice
- 2 Tbsp. olive oil
- juice and zest from 1 lemon
- 2 gloves minced garlic
- 2Tbsp. chopped Italian parsley
- 1 cup breadcrumbs
- 1/2 cup grated parmesan
- **FOR THE PARMESAN COMPOUND BUTTER**
- 1/2 stick soft butter
- 1/3 cup grated parmesan
- 1 Tbsp. chopped Italian parsley
- 1 teaspoon garlic + onion powder

Instructions

1. **MAKE THE COMPOUND BUTTER:** In a bowl combine the butter, parmesan, parsley, garlic and onion powder. Refrigerate until ready to use
2. **PREPARE THE SALMON:** In a bowl combine the cubed salmon, olive oil, parmesan, breadcrumbs, parsley, lemon juice, zest, garlic, salt and pepper to taste. Marinate for 30 minutes.
3. **ASSEMBLE THE SPIEDINI:** thread the salmon cubes tightly onto 8 inch metal or wooden skewers. If using wood skewers soak them in water before using.
4. **COOK THE SPIEDINI:** Preheat your air fryer to 400 degrees cook the salmon spiedini for 6 -8 minutes. Baste with

the compound butter the last 2 minutes Remove from the air fryer and brush again with the butter,. ENJOY!!!!