

Lemon Caper Salmon (Main Courses)

- 1 lb salmon
- 2 Tbs butter, melted
- 1 Tbs Halladay's Lemon Spinach seasoning
- 1 generous squeeze of lemon juice
- 1 to 2 Tbs capers

Preheat air fryer to 425 degrees. Rinse and pat salmon dry; place on air fryer tray. Mix melted butter with Halladay's seasoning, lemon juice, and capers. Top the salmon with the mixture. Cook for about 8-10 minutes, or until internal temperature reaches 120-125 degrees.