

Maple Mustard Glazed Salmon (Main Courses)

- 1 lb Salmon
- 1 Tbs mayo
- 1 tsp Dijon mustard
- 2 Tbs Halladay's Vermont Maple Grill Glaze

Preheat air fryer to 425 degrees. Rinse and pat salmon dry. Combine the mayo, Dijon mustard and grill glaze seasoning. Top salmon with mixture.

Cook for about 8-10 minutes, or until internal temperature reaches 120-125 degrees.