

The Philips logo is displayed in blue capital letters on a white rounded rectangular background.The text "Airfryer XXL" is displayed in white capital letters on a dark green rounded rectangular background.A photograph showing three pieces of cooked salmon, topped with white sesame seeds, resting on large green lettuce leaves. A small white bowl containing a dipping sauce is visible in the background.

# Crispy Salmon Lettuce Wraps

Try these fresh crispy salmon lettuce wraps in the Philips Airfryer XXL for a light, healthy meal.  
Serving size: 6 lettuce wraps

## Ingredients:

- 1 lb of fresh or frozen Salmon (thawed)
- 2 teaspoons of Avocado Oil (or Olive Oil)
- Asian Herb seasoning to taste
- Sesame seeds to taste
- 6 Large Romaine lettuce leaves
- 1 bunch of scallions

## Directions:

1. Drizzle Avocado oil over flesh side of Salmon (skin down).
2. Sprinkle Asian Herb seasoning and Sesame seeds over Salmon to taste.
3. Cut scallions into 4 inch slices, removing white bottoms.
4. Cut Salmon in 1 inch thick slices.
5. Place Salmon in Philips Airfryer XXL and set temperature to 400 degrees and timer for 16 minutes.
6. If you have double rack accessory (sold separately) place double rack over the Salmon and add scallions on top. If not cook scallions separately (about 10-12 minutes) after Salmon is done.
7. Place 1 or 2 finished Salmon strips in middle of large Romaine leaf and add 2 crispy scallions on top.
8. Wrap Salmon and scallions in lettuce leaf and serve with Soy sauce, Ponzu or your favorite Asian dipping sauce.