



Hey there! If you've got an air fryer and haven't tried making [fish](#) in it, you're missing out. I've got some super easy and tasty recipes that will make you fall in love with your air fryer all over again. Let's dive in!

Crispy Air Fryer Fish Fillets

These fish fillets are seriously crispy and perfect for a quick weeknight dinner.

What You Need:

- 4 fish fillets (cod or tilapia work great)
- 1 cup panko breadcrumbs
- 1/2 cup grated Parmesan cheese
- 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Salt and pepper
- 1 egg, beaten
- Olive oil spray

How to Make It:

1. Preheat your [air fryer](#) to 400°F (200°C). It's important for getting that crispiness.
2. Mix the panko breadcrumbs, Parmesan cheese, paprika, garlic powder, onion powder, salt, and pepper in a bowl.
3. Dip each fillet in the beaten egg, then coat it with the breadcrumb mixture.
4. Spray your air fryer basket with a bit of olive oil.
5. Place the fillets in the basket, making sure they're not crowded. Cook for 10-12 minutes, flipping halfway through.
6. Serve with a squeeze of lemon and your favorite dipping sauce. Enjoy the crispy goodness!

Lemon Herb Salmon

This salmon is light, fresh, and super easy. It's one of my favorites for a quick dinner.

What You Need:

- 4 salmon fillets
- 2 tablespoons olive oil



- Juice of 1 lemon
- 1 tablespoon chopped fresh parsley
- 1 teaspoon dried dill
- 1 teaspoon garlic powder
- Salt and pepper

How to Make It:

1. Preheat your air fryer to 375°F (190°C).
2. In a bowl, mix olive oil, lemon juice, parsley, dill, garlic powder, salt, and pepper.
3. Brush this mix over the salmon fillets.
4. Place the fillets skin-side down in the air fryer basket.
5. Cook for 8-10 minutes, or until the salmon flakes easily with a fork.
6. Serve with veggies or a salad. It's fresh and fantastic!

Spicy Fish Tacos

These tacos are a little spicy and packed with flavor. Perfect for taco night!

What You Need:

- 1 pound white fish fillets (mahi-mahi or snapper)
- 1 tablespoon olive oil
- 1 tablespoon chili powder
- 1 teaspoon cumin
- 1/2 teaspoon paprika
- 1/2 teaspoon cayenne pepper (optional for extra heat)
- Salt and pepper
- Tortillas (corn or flour)
- Shredded cabbage
- Fresh cilantro
- Lime wedges

How to Make It:

1. Preheat your air fryer to 400°F (200°C).
2. Mix olive oil with chili powder, cumin, paprika, cayenne pepper, salt, and pepper.
3. Rub this spice blend all over the fish fillets.
4. Cook the fish in the air fryer for 8-10 minutes until crispy.



5. Flake the fish and serve in tortillas with shredded cabbage, cilantro, and a squeeze of lime. So tasty!

Garlic Parmesan Tilapia

If you love garlic and Parmesan, this tilapia is going to be your new go-to.

What You Need:

- 4 tilapia fillets
- 1/4 cup grated Parmesan cheese
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- Salt and pepper

How to Make It:

1. Preheat the air fryer to 375°F (190°C).
2. Mix Parmesan cheese, garlic powder, oregano, basil, salt, and pepper.
3. Brush tilapia fillets with olive oil and sprinkle the Parmesan mixture on top.
4. Cook for about 8 minutes or until crispy and cooked through.
5. Serve with a side of veggies or a salad. So simple and delicious!

Teriyaki Fish Skewers

These skewers are sweet, savory, and perfect for a casual dinner.

What You Need:

- 1 pound firm white fish (swordfish or tuna), cut into chunks
- 1/4 cup teriyaki sauce
- 1 tablespoon honey
- 1 tablespoon rice vinegar
- 1 teaspoon fresh ginger, grated
- 2 cloves garlic, minced
- Skewers (bamboo or metal)

How to Make It:



1. Mix teriyaki sauce, honey, rice vinegar, ginger, and garlic in a bowl.
2. Marinate the fish chunks in this mixture for at least 30 minutes.
3. Preheat your air fryer to 400°F (200°C).
4. Thread the marinated fish onto skewers.
5. Cook for 8-10 minutes, turning halfway through.
6. Serve with rice and some veggies. Delicious and easy!

Tips for Air Frying Fish

- **Don't Overcrowd:** Give each piece of fish some space for even cooking.
- **Use a Light Oil Spray:** Helps get that crispy texture.
- **Check Doneness:** Fish should be opaque and flake easily with a fork.

These recipes are perfect for busy days when you want something quick and tasty. Enjoy cooking with your air fryer!