



# Air Fryer Mackerel with Paprika



2 Servings



22 minutes

## Ingredients :

- 2 mackerel fillets
- 1 tablespoon olive oil
- 1 teaspoon paprika
- 1 half teaspoon garlic powder
- 1 half teaspoon salt
- 1 quarter teaspoon black pepper
- 1 teaspoon lemon juice



## Instructions :

1. Rinse the mackerel fillets and pat them dry with a clean towel .
2. In a small bowl , mix olive oil , paprika , garlic powder , salt , and black pepper .
3. Rub the seasoning mixture evenly over both sides of the mackerel fillets .
4. Preheat the air fryer to 180°C or 360 °F for 3 minutes .
5. Place the seasoned mackerel fillets in the air fryer basket skin -side down .
6. Cook for 10 to 12 minutes until the fish is cooked through and lightly crisp on top .
7. Remove the mackerel from the air fryer and drizzle lemon juice over it.
8. Let the fish rest for 2 minutes before serving .