

# Quick & Easy

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## THE COSTCO WAY

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### **Bristol Bay Air-Fried Salmon with Couscous**

Makes 4 servings

#### **Salmon Ingredients:**

4, 4-6 oz frozen Alaska sockeye salmon fillets  
2 Tbsp olive oil  
1 tsp lemon juice  
½ tsp cumin  
½ tsp kosher salt

#### **Instructions:**

Preheat the air fryer to 400 F for 5 minutes. In a small bowl, whisk olive oil, lemon juice, cumin and salt. Run frozen salmon under cold water to remove any ice glaze. Pat dry with a paper towel. Put salmon in the air fryer. Cook for 4 minutes. Remove. Brush the tops with the oil mixture. Lower heat to 350 F. Cook salmon for 8 to 10 minutes, or until salmon reaches an internal temperature of 145 F. Salmon should be opaque and flake easily with a fork.

#### **Couscous & Dressing Ingredients:**

¾ cup uncooked couscous (2¼ cups cooked)  
2 Tbsp tahini  
3 tsp lemon juice  
½ tsp salt  
¼ tsp cumin  
Approximately 6 tsp water (depending on the thickness of the tahini)  
1½ cups cucumber, diced  
1 cup tomatoes, diced  
½ cup parsley, finely chopped

#### **Instructions:**

Cook couscous according to package directions. Set aside to cool. In a small bowl, whisk tahini, lemon juice, salt and cumin. Whisk in water a little bit at a time, until the dressing is thin enough to drizzle. Place cooled couscous into a large bowl. Pour lemon tahini dressing on top. Add cucumber, tomato and parsley. Mix until well combined. Spoon couscous on a plate. Top with salmon. Serve immediately.

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