Salmon

Ingredients:
- 1-pound center-cut salmon fillet
- 1 tablespoon extra virgin olive oil
- 1 ¼ teaspoons chipotle chile powder this has a kick. Use less according to your tastes.
- 1 teaspoon garlic powder
- 1 small lime zest and juice, divided (about 1 teaspoon zest and 1 1/2 tablespoons juice)
- 3/4 teaspoon kosher salt

Instructions:
1) Place salmon skin-side down on the wire rack, basket or baking tray. Season the fish with the salt and chipotle pepper powder.

2) Cook for 15 minutes. The salmon should be cooked through with a pale pink color.

3) Remove the salmon from the air fryer. Peel and discard the skin. Use a fork to break apart the salmon in small pieces.