



## Air Fryer Piri Piri Chicken with Corn Salsa

### Ingredients

- 1 packet Maggi Air Fryer Piri Piri
- 1 tablespoon Olive Oil
- 600 g skinless, boneless chicken thighs
- 3 tablespoons Lime Juice
- 180 g Sweetcorn
- 3 Mediums Tomato
- 1 teaspoon Chipotle Paste
- 4 large spring onions, sliced
- 20 g fresh coriander leaves, finely chopped
- 160 g Mixed Leaf Salad
- 180 g watermelon, diced
- 240 g Basmati or long grain rice (uncooked)
- 10 g Pumpkin Seed

### Instructions

1. HEAT: Preheat the air fryer to 190°C.
2. COAT: Put the chicken into a bowl, add the oil and mix. Add the seasoning and mix again until coated.
3. COOK: Place the thigh fillets as flat as possible onto the air fry basket in one layer and cook for 15-18 minutes, turning 2-3 times during cooking for an even, crispy finish. Ensure the chicken is piping hot throughout before serving.
4. Make the salsa: boil the sweetcorn then char in a dry frying pan until some of the kernels on each side blacken slightly. Allow to cool then cut all the kernels off the sweetcorn using a sharp knife. Tip the sweetcorn into a bowl and mix with the chopped tomatoes, chilli paste, lime juice, olive oil and chopped herbs.
5. Cook the rice according to the pack instructions. Serve the hot chicken with the rice, corn salsa and green salad topped with the watermelon and seeds, if using.

### Nutrition

Carbohydrate	71.8 g
Energy	600.4 kcal
Fat	19.82 g
Fibre	4.97 g
Protein	35.91 g
of which: saturates	4.75 g
Sodium	490.27 mg
of which: sugars	10.71 g

36 Minutes

4