



Air Fryer Shawarma Chicken Flatbreads

Ingredients

- 1 packet Maggi Air Fryer Shawarma Chicken
- 1 tablespoon Olive Oil
- 600 g chicken breasts, thinly sliced
- 1 Green Pepper
- 4 Tomato
- 20 g Leaves Coriander
- 160 g Green Leaf Lettuce
- 100 g With Peel Cucumber
- 1 g Red onion
- 186 g Tortillas
- 60 g aioli
- 50 g pomegranate seeds

Instructions

1. HEAT: Preheat the air fryer to 190°C.
2. COAT: Put the chicken and pepper slices into a bowl, add the oil and mix. Add the seasoning and mix again until coated.
3. COOK: Air-fry the ingredients 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. Serve with warm flatbreads, salad, cucumber, onion, tomato, aioli, coriander and a sprinkling of pomegranate seeds.

Nutrition

Carbohydrate	38.1 g
Energy	515.21 kcal
Fat	21.95 g
Fibre	4.15 g
Protein	40.4 g
of which: saturates	2.72 g
Sodium	750.48 mg
of which: sugars	9.58 g

15 Minutes

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