



Air Fryer Piri Piri Chicken Skewers

Ingredients

- 1 packet Maggi Air Fryer Piri Piri Chicken (per 100g powder as sold)
- 1 tablespoon Olive Oil
- 600 g Chicken Breasts, diced
- 1 Medium yellow pepper, deseeded and diced
- 750 g new potatoes
- 1 Medium avocado, stone removed and sliced
- 4 large ripe salad tomatoes, diced
- 1 Medium red onions, cut into wedges
- 0.25 bunch spring onions, sliced
- 80 g Baby Spinach
- 50 g Feta cheese, crumbled

Instructions

1. HEAT: Preheat the air fryer to 190°C.
2. COAT: Put the chicken, onion slices and pepper into a bowl, add the oil and mix. Add the seasoning and mix again until coated.
3. COOK: thread the chicken, onion wedges and pepper chunks onto the skewers. Place into the air fryer in one layer (you may need to cook in batches) 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. Cook the new potatoes according to the pack instructions. Mix the spinach with the tomatoes, spring onions, avocado and feta. Serve the hot chicken skewers with the new potatoes and green salad. Note: Cooking time may vary between air fryer sizes and models.

Nutrition

Carbohydrate	52.78 g
Energy	526 kcal
Fat	16.35 g
Fibre	10.79 g
Protein	43.38 g
of which: saturates	4.13 g
Sodium	482.06 mg
of which: sugars	11.04 g

31 Minutes

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