



Air Fryer Chicken Shish with Garlic Mayo

Ingredients

- 25 g Maggi Air Fryer Shawarma Seasoning
- 600 g chicken breasts, thinly sliced
- 1 tablespoon Olive Oil
- 200 g cherry tomatoes, varying colours, cut into halves
- 200 g Mixed Leaf Salad
- 1 red onion, sliced
- 1 lemon
- 4 tablespoons Garlic Mayonnaise
- 0.5 sliced cucumber
- 8 smalls wraps or flatbreads

Instructions

1. Slice the red onions and put them into a bowl with the lemon juice. Sprinkle with a tiny bit of salt and pepper and a pinch of sugar and stir well. Set aside while you cook the chicken.
2. Season and cook the chicken according to the Maggi Air Fryer Shawarma Chicken pack.
3. Remove the wraps from the packaging and heat in a microwave or in a hot pan for a few seconds. Top with lettuce, tomato and pickled onion slices and some of the warm chicken. Finish with a squeeze of garlic mayo over each wrap if you like!

Nutrition

Carbohydrate	42.41 g
Energy	486.92 kcal
Fat	16.69 g
Fibre	4.3 g
Protein	41.03 g
of which: saturates	2.57 g
Sodium	1037.95 mg
of which: sugars	6.41 g

15 Minutes

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