Sticky Korean Chicken - Maggi

Ingredients

- 6 tablespoons Maggi Hot and Sweet Chilli Sauce
- 1 bunch spring onions, sliced
- 1 sachet Maggi Air Fryer Crispy Korean
- 2 teaspoons sesame seeds

Instructions

1. Preheat the air fryer to 180˚C.
2. Tip the Maggi Air Fryer Crispy crumbs onto a plate. Toss the chicken in the oil and then gently dip each piece into the crispy crumbs to coat.
3. Put the chicken pieces gently into the air fryer ensuring they don't overlap. Cook for 12-15 minutes or until piping hot throughout.
4. Heat the chilli sauce until bubbling in a small pan and then drizzle the hot sticky sauce over the coated chicken, just before serving. Top with sesame seeds and sliced spring onions and tuck in!

27 Minutes

4

Nutrition

Carbohydrate	19.28 g
Energy	112.83 kcal
Fat	2.45 g
Fibre	1.69 g
Protein	3.14 g
of which: saturates	0.27 g
Sodium	283.67 mg
of which: sugars	9.21 g