



Japanese Style Air Fryer Broccolini (Vegetarian)

Ingredients

- 1 pkt Maggi Air Fryer Crispy Japanese Style Seasoned Coating
- 2 tbsps Olive Oil
- 2 Bunchs Broccolini
- 2 g Spray Oil
- 1 tsp Sugar
- 1 tbsp Hot water
- 1 tbsp Lime Juice
- 1 tbsp Soy Sauce
- 1 tbsp Rice Wine Vinegar

Instruction

1. Preheat Airfryer to 180°C for 4-5 minutes.
2. In a large bowl, Coat the broccolini with olive oil.
3. Sprinkle over Maggi Crispy Japanese Style Seasoned Coating and toss to combine.
4. Spray air fryer basket with oil spray. Place broccolini air fryer basket; in a single layer cook on 180'C for 2minutes, then turn and cook for another 2-3 minutes or until browned lightly and just tender. Cook in batches, if necessary. Serve with Ponzu dipping sauce. Note: Cooking time may vary between air fryer sizes and models.
5. PONZU DIPPING SAUCE: Combine sugar and hot water in screw-top jar, shake well to dissolve sugar. Add remaining ingredients (Lime Juice, Mirin, Soy and Rice Wine Vinegar) and shake well again.

Nutrition

Carbohydrates	27.47 g
Energy	204.62 kcal
Fats	8.84 g
Protein	9.24 g

⌚ 15 Minutes

⊕ 4