

Herbed French Style Roast Chicken Burgers

Ingredients

- 1 pkt Maggi Air Fryer Herbed French Style Roast Seasoned Coating
- 500 g Boneless chicken thigh, fillets
- 1 Egg, lightly beaten
- 2 g Spray Oil
- 4 Burger buns
- 1 Avocado, mashed
- 40 g Baby spinach

Instruction

- 1. Preheat air fryer to 190°C for 5 minutes.
- Coat chicken pieces in egg, shake off any excess.
 Sprinkle with half the Maggi Herbed French Style Roast Seasoned Coating, pat down coating firmly, turn over and repeat.
- 3. Spray air fryer basket with cooking oil spray. Carefully transfer coated pieces to air fryer, in a single layer, and spray with oil. Cook for 6-7 minutes then turn and cook for another 7-8 minutes or until browned and cooked through. Cook in batches, if necessary. Note: Cooking time may vary between air fryer sizes and models
- 4. Serve chicken on toasted buns with avocado, and baby spinach.

