



## Crispy Salt and Pepper Chicken

### Ingredients

- 500 g Boneless chicken thigh, fillets
- 55 g Egg
- 5 g Spray Oil, Canola, Cooking
- 1 pkt MAGGI Crispy Salt and Pepper Seasoned Coating

### Instruction

1. Preheat air fryer to 200°C for 5 minutes.
2. Coat chicken pieces with oil. Place chicken and Maggi Salt & Pepper Air fryer recipe mix in a sealable bag. Shake and toss to evenly coat the chicken pieces.
3. Place half the coated chicken pieces in the air fryer and cook for 12 minutes or until cooked through. Repeat with remaining chicken.

### Nutrition

Carbohydrates	6.26 g
Energy	430.96 kcal
Fats	23.47 g
Protein	23.35 g

🕒 22 Minutes

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