



## 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.
2. 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.

### Nutrition

Carbohydrates	55.7 g
Energy	683.74 kcal
Fats	34.91 g
Protein	36.53 g
Sugars	917.12 mg

25 Minutes

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