



We upgraded our Air Fryer a while ago and although we've cook various things in it, we think it has more potential than we've used so far. So here we go - Air Fryer recipe collection?.

Ingredients:-

2 Chicken Breasts
Streaky Bacon
Garlic Butter / Margarine
Breadcrumbs (Gluten free for us)
Egg, beaten for Egg wash

Method:-

- (1) Place the Garlic Butter in the freezer for 30 minutes to harden.
- (2) Cut a pocket in the Chicken and press the Garlic Butter into the middle.
- (3) Wrap with streaky Bacon.
- (4) Cook 200c in the Air Fryer for 15 minutes.
- (5) Remove and allow to cool slightly.
- (6) Dunk in the Egg wash and then dredge in the Breadcrumbs.
- (7) Return to the Air Fryer and cook for a further 15 minutes until the Chicken is cooked through and the Breadcrumbs are crispy.

We served ours with a light Potato Salad, Baby Sweetcorn, Pickles and Salad. We're both feeling a bit ?Food fatigued? after Christmas and New Year!

